Woman's World

By Mair M. Morgan

FOR FLAGGING APPETITES

Spring is here, and appetities have become rather bored with winter fare. Food with a savory, refreshing tang is the order of the day. Introduce the family to this ham and celery loaf for Sunday night supper — eyes will sparkle with anticipation and flagging appetites will take on a new lease of life.

Ham and Celery Loaf.

1 package lime-flavored gelatin.
1¾ cups warm water
¼ cup vinegar
½ teaspoon salt
1 cup cooked ham, finely chopped.
1½ cups celery, finely chopped
1 tablespoon onion, scraped or finely minced.
2 sweet pickles, finely chopped.

Dissolve gelatin in warm water. Add vinegar and salt. Chill. When slightly thickened fold in ham, celery, onion and pickles. Turn into loaf pan. Chill until firm. Unmold. Serve in slices. Garnish with crisp water cress. Serves 10.

Stuffed Tomato Surprise
(Serves 6)

6 medium size tomatoes
1 tablespoon gelatine
2 tablespoons cold water
½ cup lemon juice
¼ cup boiling water
¼ cup orange juice
½ cup shrimps
¼ cup diced celery
Mayonnaise
Mint sprigs (or stuffed olives or pimento)
Lettuce.

Peel tomatoes and remove centre. Invert and chill. Soak gelatine in cold water 5 minutes. Add boiling water. Stir well. Add lemon and orange juice. Pour into a pan of the right size to make a gelatine layer ½ to ¾-inch thick. Chill until jelly is solid. Cut in cubes. Half fill tomato shells with shrimps and celery blended with mayonnaise. Then pile shells as full as possible with lemon jelly cubes. Garnish with mayonnaise, which may be colored green with spinach juice or vegetable coloring, if desired. Decorate with mint sprigs, stuffed olive slices or pimento. Serve very cold in lettuce cups.

DELICIOUS SIDE DISHES

An attractive side dish or two will change a drab meal into an attractive one. Try either or both of these recipes and see how true this is:

Stuffed Eggs.

Shell hard cooked eggs and cut in halves lengthwise. Remove yolks and mash well. Add to mashed yolk a small amount of soft butter, finely chopped mustard cucumber pickle, sufficient of the mustard dressing from the pickle to moisten the egg yolks, and salt to taste. Fill egg whites with prepared mixture. Sprinkle lightly with paprika.

Cole Slaw

½ small cabbage, shredded
½ pimento, chopped
1 cup home-made style pickles, chopped
½ to ¾ cup mayonnaise or cooked salad dressing.

Mix lightly together, cabbage, pimiento and pickles. Add enough mayonnaise to moisten the mixture. Serve cold.

Many wonderful dishes may be prepared by combining various fruits with meats. These are the kind of balanced unusual dishes that are ideal for guest service.

Baked Ham Entree

Place six slices canned pineapple in a buttered pudding dish. Cut 3 sweet potatoes lengthwise and cover pineapple. Add a third layer of 3 sliced apples, topped with 2 ham slices. Pour over layers either pineapple juice or ½ cup of water, depending on sweetness desired. Cook in a slow oven in a covered dish for 2 hours, or until tender. Dredge the top with brown sugar, dot with bits of butter, and return to the hot oven or broiler for browning. Sprinkle with parsley before serving.

ECONOMICAL DAINTIES.

Delicious desserts need not be expensive. Here, for instance, are some recipes for dishes that are decidedly economical—and just as decidedly delicious:

Baked Prunes

Cover 1 pound of prunes with cold water and let stand for 4 hours. Drain prunes and reserve the liquid; add ¾ cup sugar to the liquor and boil until the sugar is dissolved, skimming if necessary. Place the drained prunes in a covered casserole, cover with hot liquor and bake in moderate over (425 degrees F.) 40 minutes.

California Prune Betty

2 cups cooked prunes
2 apples
3 cups soft bread crumbs
1/3 cup granulated sugar
¼ cup butter
Cinnamon
1/3 cup prune juice.

Pit prunes and slice. Pare, core and slice apples. Arrange one-third the bread crumbs in baking dish, cover with half the prunes, sugar, apples and butter. Sprinkle lightly with cinnamon. Add half of remaining crumbs, then remaining prunes, sugar, apples, butter and more cinnamon. Cover with crumbs and add prune juice. Cover dish and bake about 1 hour in a moderate over (375 degrees F.).

Orange Milk Foam
(Serves 1)

6 tablespoons orange juice
6 tablespoons evaporated milk
6 tablespoons cold water
1 teaspoon sugar
1 teaspoon grated orange rind

Beat or shake thoroughly. Serve at once in a large glass, chilling with ice if desired. Fresh milk may be used in place of evaporated milk.

This is an excellent mid-meal drink for children who are undernourished. It is also a good beverage accompaniment for meals. Evaporated milk makes the drink very economical.

Club Plate Salad
(Serves 1)

On the large section of an ordinary grill plate, arrange bed of crisp lettuce and centre with a scoop of cottage cheese. Circle cheese with segments of orange, making a double row of segments. (Segments should have all enveloping membrane removed.) Garnish with a maraschino cherry. Serve with a sweet French dressing.

On smaller divisions of plate, arrange a mound of potato salad, garnished with olives and a slice of hard cooked egg, and two small peanut butter jelly sandwiches.

Accompany with a beverage, preferably orange juice.

Household Uses For Sale

Moths can be driven out of rugs or carpets with greater speed and more certainty if salt is sprinkled over the surface before sweeping, making certain, however, that all salt is removed in the cleaning.

Shampoo the scalp weekly with dry salt, sprinkling it liberally on the hair and massaging thoroughly for 5 to 10 minutes. All salt should then be removed. This stimulates circulation, removes dandruff and gives the hair a natural lustre.

Baths may be cleaned in half the usual time if dry salt is used as a rub before washing. This also applies to washstands, lavatories and polished stone or slate surfaces.

If the iron seems rough and dirty, just when the clothes are all ready for ironing, sprinkle some salt on a newspaper and rub the hot iron over it. It will be like new. When washing, too, if you discover clothes or sheets with iron rust or ink stains, these may be easily removed by a mixture of salt and lemon juice.

There will be no smoke nor odor when making pancakes if the griddle is rubbed with a little bag of salt instead of grease.

Sometimes a broom will wear shorter on one side than the other. If this is the case, dip it in hot water and trim evenly. The broom will be as serviceable as a new one.

When flakes of soot blow onto a light felt hat, do not try to rub them off, nor wet the spots. Merely cover the spots with some dry salt, then remove with a stiff brush.

When the oven seems to be too hot and one fears the contents of the casserole may cook too quickly, place a sheet of wax paper under the casserole cover and it will slow the process of cooking.

Mother of Baby Daughter

A recent studio portrait of Hon. Mrs. Peter Aitken, daughter-in-law of Lord Beaverbrook, and daughter of Pofessor and Mrs. Murray Macneill, of Halifax, Nova Scotia, to whom a daughter was recently born. Her marriage to the Hon. Peter Aitken took place in England in the early part of 1934.

"TRUST YOUR OWN JUDGMENT; NOT WITH THE WHIM OF A CHILD"

(By Hon. T. B. McQuesten, Ontario Minister of Highways.)

Even the most casual observer as he travels along the highways may see plenty of evidence of the errors in judgment and hasty decisions on the part of drivers which are the fundamental causes of the majority of accidents.

The actions and behavior of such motorists seem to indicate that the safety of themselves and others is of small consequence in comparison with the possibility of saving a few minutes, or even a few seconds.

The statistics of accidents also point to this lack of a proper judgment of values. . . .

As an example of this, we find that December—about the least favorable month for pedestrian travel—is the second worst month from the standpoint of pedestrian accidents. Also, the non-collision type, which includes mishaps in which vehicles run off the roadway or overturn, might be expected to be most frequent during the Winter when road surface conditions and poor visibility make proper control difficult. Yet, actually, the peak in July during the past four years was 142 per cent. greater than the total for December.

The explanation would seem to be that drivers generally will reduce their speed on roads that are obviously unsafe, but cannot resist the temptation to travel at speeds beyond reasonable control when road conditions are good.

In other words, allowance is usually made for obvious dangers but a clear road breeds a false sense of security which too often leads to accidents.

This is especially true when children are at play. Apparently many drivers assume that the child on the sidewalk will stay there until the car has passed. Thus, all through the Spring and Summer months accidents are reported in which the driver states, "The child darted from the sidewalk into my path. I didn't have a chance to stop". In almost every case this is the truth, but what such drivers fail to realize is that the child on the sidewalk is a danger signal which must be passed with caution and reduced speed if safety is to be assured.

The great increase in accidents involving children during the late Spring and Summer months, an increase which is to be observed in accident statistics year after year, is conclusive evidence that drivers still place too much reliance on the judgment of the child in such circumstances.

"Trust your own good judgment, not the whim of a child," is an excellent rule at all times and especially during the sunny days of Spring and Summer when the number of children on the street is much larger than at other times.

Show Slight Decline

Ottawa. — There were 874,556 persons at work on April 1, according to reports received from 9,066 employers by the Dominion Bureau of Statistics. On March 1 the number employed was 902,138. The slight curtailment as compared with last month, the report states, was due to a between seasons' contraction, the logging program being completed before any considerable number of workers were absorbed in the outdoor industries.

Despite the falling off in employment on April 1, the index showed a gain of more than two points compared with April 1, 1934, when it stood at 96.4 against 91.3.

WHEN MARK TWAIN SPOKE IN QUEBEC

"In 1881 Mark Twain visited Montreal and Quebec. In the former city he was given a dinner by leading citizens" writes the Winnipeg Tribune.

Prof. Stephen Leacock, who has recently written a book, analyzing the humorist's characteristics, who is interesting in the centenary doings connected with Clemens' natal celebration, now in progress, has unearthed the speech Mark made in Montreal from the files of a local newspaper.

In dealing with his Quebec visit he injected a quizzical touch unmistakably his own to the accompaniment of irresistible laughter and loud applause.

And despite the lapse of time the picture he drew in 1881 still holds good of the Ancient Capital, with some non-essential modifications. He said (in part):

"I have seen the calashe which Champlain employed when he arrived overland at Quebec. I have seen the horse which Jacques Cartier rode when he discovered Montreal. I have used them both; I will never do it again.

"Yes, I have seen all the historical places; the localities have been pointed out to me where the scenery is warehoused for the season.

"My sojourn has been to my moral and intellectual profit; I have behaved with propriety and discretion.

"I have meddled nowhere except in the election. But I am used to voting, for I live in a town where, if you may judge by the local prints, there are only two conspicuous industries; committing burglaries and holding elections—and I like to keep my hand in, so I voted a good deal here in Quebec.

"Where so many of the guests present are French, the propriety will be recognized to my making a portion of my speech in that beautiful language, in order that I may be partly understood. I speak French with timidity, and not flowingly—except when excited. When using that language I have often noticed that I have hardly ever been mistaken for a Frenchman, except perhaps, by horses; never, I believe, by people.

"I had hoped that mere French construction — with English words—would answer but this is not the case. I tried it at the door of a gentleman's house in Quebec, and it would not work. The maid-servant asked, 'what would Monsieur?' I said, 'Monsieur So-and-So, is he with himself?' She did not understand. I said, 'is it that he is still not returned of his house of merchandise?' She did not understand that either. I said, 'he will desolate himself when he learns that his friend American was arrived, and he not with himself to shake him at the hand.'

"She did not even understand that; I don't know why, but she didn't, and she lost her temper besides. Somebody in the rear called out, 'Qui est donc la?' or words to that effect. She said, 'c'est un fou,' and shut the door on me. Perhaps he was right; but how did she ever find that out? For she had never seen me before till that moment."

Latin Class

(Gerald Raftery in the New York Times)

"When Caesar was in Hither Gaul,"
Says boring Angelo
Translating in a careful drawl
The way the words should go.

When Caesar was in Hither Gaul,
A horseman, racing free,
Bore this page to the Senate Hall
To tell of victory.

Perhaps that horseman on his way
Stopped at a Tuscan farm
That has been tilled, a later day,
By this lad's father's arm.

It only means to Angelo
That, armor-clad and grim,
A red-haired Roman long ago
Set out a task for him.

Hearts Courageous

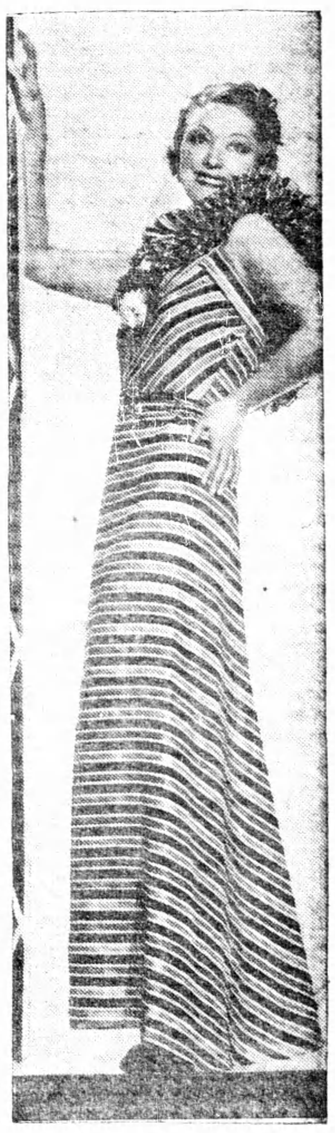
There's a little old lady who lives down the way
Who has never a word of her sorrows say.
She has buried her husband, her children and friends,
Still bravely her gay little garden she tends,
And bravely she smiles as if never a care
Or the anguish of sorrows had silvered her hair.

One morning as downcast I wondered along, ...
Because some little plan of my own had gone wrong,
She noticed my frown as I came to her gate
And asked me my burden of trouble to state.
"Oh I know how you feel," she said with a smile,
"But don't bear a grudge, for it isn't worth while!"

I thought of her sorrows and stood there, ashamed
To think that my own petty troubles I'd named.
She passed me a rose bud to pin on my coat,
And I couldn't say thanks for the big lump in my throat.
She patted my arm and she said to me there:
"Remember we all have some burdens to bear."

Dear, brave little lady, thought I, as I left,
Of all who had loved you so swift-bereft.
Yet smiling and cheerful and hiding your woe
'Neath a manner so gentle that no one may know,
Should I be the last of my circle to stay,
God grant me such faith as I've seen you display.

Hawaiian Influence



— Song of the Island in the correct name for this striped lawn evening gown worn by Kathleen Burke, film actress. The finely pleated collar is modelled after the famous Hawaiian "Lei." Gown is of red, white and navy.

FU MANCHU By Sax Rohmer

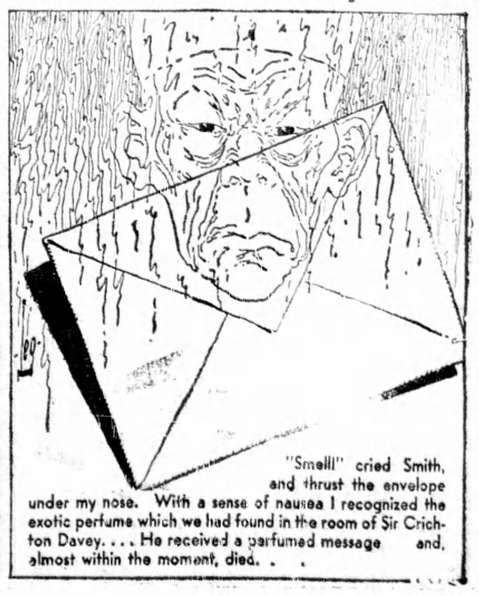
THE ZYAT KISS—Deadly Perfume.

"But a woman is a two-edged sword, Petrie, and treacherous," Smith said to me. "To our great good-fortune she has formed a sudden attachment for yourself. That's the way with these Oriental women." He grinned. "And after all, Petrie, you are a handsome devil. . . .

"Scoff as much as you like," he added. "I've lived in the East—I know something about these strange, quick passions of the Oriental heart. . . . She was employed by Fu Manchu to get this letter placed in my hands. He sent her on this errand."

I contemplated the square of thick paper with horror.

"You know how an envelope exactly like this figured in the murder of Sir Crichton Davey. The girl warned you, because she did not wish you to share my fate, Petrie. Can you doubt any longer that this beautiful girl has fallen in love with you?"



"Smell!" cried Smith, and thrust the envelope under my nose. With a sense of nausea I recognized the exotic perfume which we had found in the room of Sir Crichton Davey. . . . He received a perfumed message and, almost within the moment, died. . .