Woman's World

By Mair M. Morgan

ROSE GERANIUM JELLY

Rose Geranium and mint were the very masterpieces of grandmother's fruit cupboard. And no wonder, for it took those dainty ladies of long ago the best part of a lifetime to learn to make these jellies expertly and a whole day to do them up, and another day to sun them so that they would set.

Neither mint or geranium have that jelly-making substance called pectin, in their leaves, and years ago they had to be combined with pectin-rich fruit to get a jelly with any of the fine flavor of the plant.

Now the newest bride can make these famous jellies in a few minutes and at low cost. She knows, too, that it is very smart and modern to have unusual jellies with her meat course and they simply must be on every buffet supper table and relish dish.

Rose Geranium Jelly

1½ cups geranium tea,
3¼ (1 lb. 7 oz.) granulated sugar,
½ cup bottled fruit pectin,
Pink coloring.

To prepare geranium tea steep about ½ dozen clean geranium leaves in 1½ cups freshly boiled water; strain. Add juice of 1 lemon if tartness is desired. Tint a delicate pink with small amount of coloring, using a coloring that fruit acids will not fade. Measure sugar and prepared tea into large saucepan and mix. Bring to a boil over hottest fire, and at once add pectin, stirring constantly. Then bring to a full rolling boil and boil hard ½ minute. Remove from fire, skim, pour quickly. Seal at once with hot paraffin. Makes about 5 six-ounce jars.

Pineapple and Fresh Mint Jelly

2 cups (1 lb.) syrup from canned pineapple.
3½ cups (1½ lbs.) sugar.
1 cup mint leaves,
½ cup bottled fruit pectin,
Green coloring.

Drain syrup from canned pineapple. Wash mint leave. Do not remove stems. Place leaves in large saucepan and press with wooden potato masher.

Measure sugar and pineapple syrup into saucepan aand mix with mint. Bring to a boil, add coloring to give desired shade. Use coloring that fruit acids do not fade.

As soon as mixture boils, add pectin, stirring constantly. Then bring to a full boil over hottest fire and boil hard ½ minute. Remove from fire; remove mint leaves and stems. Skim, pour quickly. To remove all traces of mint leaves, hot jelly must be poured quickly through a fine sieve before it is poured into glasses. Paraffin hot jelly at once. Makes about 5 8-ounce jars.

Household Uses For Salt.

When preparing whipped cream or beating eggs for desserts, the busy housewife will find a pinch of salt a useful aid. Sprinkle a little salt in the cream or in the eggs before starting to whip or beat them and the process will be much simpler and much quicker.

Here is a novel meat dish that calls for the use of your favorite breakfast food. Try it and you will be delighted.

Baked Veal Loaf

4 cups post toasties,
2 pounds veal, ground,
¼ pounds salt pork, ground,
1 egg, unbeaten,
2 teaspoons salt,
½ medium onion, chopped,
½ teaspoon sage,
1 tablespoon chopped celery leaves,
1 cup diced celery,
1 tablespoon chopped parsley,
¼ teaspoon pepper,
¼ cup tomato ketchup, if desired.

Crumble post toasties. Add remaining ingredients and mix well. Pack firmly into greased loaf pan. Bake in hot over (500 deg. F.) 15 minutes, then decrease heat to moderate (350 deg F.) and bake 30 minuttes longer. Baste frequently with a mixture of ¾ cup hot water and 4 tablespoons butter. Serves 10.

Selected Recipes From Leading Diet Kitchens

Here is a butter that will appeal to your family and to your guests as well. Simple to make—and oh, how delicious:

Log Cabin Butter.

1 cup syrup,
¼ cup melted butter.

Cook syrup until a small amount forms a sift ball in cold water (232 forms a soft ball in cold water (232 rotary egg beater until thick and creamy. Serve warm on waffles, hot biscuits, muffins, griddle cakes, or gingerbread. Make 1½ cups butter.

DAINTIES MADE NOW WILL BE WELCOME IN WINTER

During the jelly-making and preserving season your bottle of fruit pectin is used regularly with fruits and berries. Remember that it lends itself to use in delicious vegetable relishes as well. Here are two that should be upon the shelves of every preserve closet:

Tomato Relish

3 cups (1½ lbs.) prepared tomatoes
6½ cups (2¾ lbs.) sugar,
1 bottle fruit pectin.

To prepare tomatoes, scald, peel and crush about 2½ pounds ripe tomatoes, or use canned tomatoes. Boil 4 cups crushed tomatoes 10 minutes, uncovered, stirring occasionally. Add ¼ cup lemon juice and grated rind of 1 lemon. (For use with meats, add ½ teaspoon each ground cloves, allspice, and cinnamon, or Worcestershire sauce to taste.) Measure sugar into large kettle. Add prepared tomato, filling up last cup with water if necessary. Mix well and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 2 minutes. Remove kettle from fire and stir in bottled fruit pectin. Skim; pour quickly. Paraffin at once. Makes about 9 glasses (6 fluid ounces each).

Pepper Relish

2 cups (14 oz.) prepared peppers.
7 cups (3 lbs.) sugar.
1½ cups apple vinegar,
1 bottle fruit pectin.

To prepare peppers, cut open about 1 dozen medium peppers and discard seeds. For best color, use equal amounts green and red sweet peppers. Put through food chopper twice, using finest knife. Drain pulp in sieve.

Measure sugar, vinegar and prepared peppers into large kettle, packing each cup solidly until juice comes to top. Mix well and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 2 minutes. Remove from fire and stir in bottled fruit pectin. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Paraffin hot relish at once. Makes about 10 glasses (6 fluid ounces each).

HINTS FOR THE HOME

Pastry Dough.

Add a few drops of lemon juice to the pastry dough and it will make it more digestible.

Tea

Tea will keep much better in a glass jar with a close-fitting top than in a tin receptacle.

Chamois Gloves.

Add a teaspoonful of olive oil to the water when washing chamois gloves. It will keep them nice and soft.

Dresser Drawers.

To prevent the sticking and warping of a dresser or cabinet drawer, varnish the inside. This will also act as a moth preventive.

Ink Stains.

A cloth dampened with household ammonia will usually remove ink stains from the fingers. Then wash the hands with soap and water.

Cleaning Drain Pipe.

Some authorities claim that nothing is better to clean a clogged drain pipe, or one that is slow in running than common household lye.

Room Fragrance.

Try burning an orange peel on a shovel or tin pan, and see how it sweetens the atmosphere of the room and the pleasant fragrance it produces.

Scorched Dishes

If dishes have been scorched or burnt, let them stand for a day in a solution of borax water, then wash with soap and water, and the brown stains will disappear.

Storing Packages.

When storing things for the summer or winter, mark each package as to its contents and there will be no trouble to find certain articles when they are needed.

Iron Rust.

To remove iron rust from linen, use lemon juice and salt. Cover with salt and moisten with lemon juice, then place in the sun. Repeat until the stain has gone.

Cleaning House

Try using a large new paint brush for dusting around baseboards, corners, window sills and such places, and see if it isn't a big improvement over the ordinary dust cloth.

International Tour

Ellsworth Vines, noted tennis player, pictured with Mrs. Vines as they sailed from New York for international tour. Mrs. Vines' forehead still shows mark of recent automobile accident in Iowa.

Scheme To Regulate Marketing Of Cheese

A scheme to regulate the marketing of cheese produced in the Province of Ontario has been reviewed and redrafted by the Dominion Marketing Board. The scheme is still subject to amendment.

Representations with respect to the scheme and requests for appointments with the board must be received by the secretary before May 11th next as it is nedessary for the board to take further action as soon as possible. Any who request an appointment to meet the board will be notified of the exact date of hearings.

Copies of the proposed scheme are available for distribution and may be obtained from the Secretary, Dominion Marketing Board, Ottawa.

"Americans are very violent and very gentle at the same time." —Gertrude Stein.

"Just sitting around and talking about the good old times that are gone does not get us anywhere in the direction of the good times that are to come."—George M. Cohan.

"The motion picture is one of the most powerful instruments of propaganda in the world."—James W. Gerard.

"If the American hasn't got two automobiles, he thinks life has done him a dirty trick."—Olga Petrova.

For Slim and Not-So Slim

The charming dress patterned for today shows a delightful summery affair to be carried out in some washable material in cotton, linen or silk. It has a cape, which is so smart and popular.

The original was very effective in flattering coral cotton crepe with white motifs.

Style No. 3371 is designed for sizes 16, 18 years, 36, 38, 40, 42, 44, 46 and 48-inches bust. Size 36 reguires 3⅜ yards of 39-inch material for separate dress. Separate cape takes 1½ yards of 39-inch material.

SUNDAY SCHOOL LESSON

LESSON IV. — July 28
AMOS (PROPHET OF SOCIAL JUSTICE).—Chapters 4 and 7.

GOLDEN TEXT — Let justice roll down as waters, and righteousness as a mighty stream. Amos 5 : 24.

THE LESSON IN ITS SETTING

Time—The prophecy of Amos was given between 775 B.C. and 760 B. C., during the reign of Jeroboam II.

Place—Amos was of the village of Tekoa, five miles south of Bethlehem, and ten miles south of the city of Jerusalem.

"Thus he showed me: and, behold, the Lord stood beside a wall made by a plumb-line, with a plumb-line in his hand." This is, of course, only a vision given to Amos, symbolizing the judgments that he was sent to announce. A plumb-line, as every one knows, is a string with a weight at the end of it, dropped from the top of a wall to determine whether the wall is strictly perpendicular, at right angles with the foundation.

"And Jehovah said unto me, Amos, what seest thou? And I said, A plumb-line. Then said the Lord, Behold, I will set a plumb-line in the midst of my people Israel; I will not again pass by them any more." Just as the architect subjects a wall to the test of the plumb-line, so will God subject Israel to the test of justice, and, just as the architect orders the destruction of a wall that cannot stand the test when applied, so will God command that his people be destroyed because they are incurably wicked.

"And the high places of Isaac shall be desolate, and the sanctuaries of Israel shall be laid waste; and I will rise against the house of Jeroboam with the sword." The high places were the local sanctuaries, usually situated on eminences, a little outside the towns to which they belonged, where the people were accustomed to worship, where an altar and generally a shrine were erected, and where sacrifices were offered.

"Then Amaziath the priest of Bethel." This man was the leading ecclesiastic of his day, a sort of Archbishop of Canterbury, if we may permit ourselves a modern comparison, and responsible for the worship in the royal sanctuary. "Sent to Jeroboam king of Israel, saying, Amos." Note how the mere mention of the name without description proves that the prophet was already known in Israel, perhaps was one on whom the authorities had long kept their eye. "Hath conspired against thee in the midst of the house of Israel: the land is not able to bear all his words." Amaziah does not mean to charge Amos with having a secret understanding with others to dethrone the king, but, as the next shows, with using language that was calculated to produce such a conspiracy.

"For thus Amos saith, Jeroboam shall die by the sword, and Israel shall surely be led away captive out of his land." See 6 : 7. How pitiful on the part of Amaziah the priest to think that driving Amos out of Ishael would have any effect upon the doom which God had pronounced through his prophet!

"Also Amaziah said unto Amos, O thou seer." The word seer is here used in a contemptuous sense and has therefore to be translated by some such word as visionary. "Go, flee thou away into the land of Judah, and there eat bread, and prophesy there." Amaziah implies that prophecy was a trade or profession, and insinuates that Amos is one of those prophets who lived upon popularity.

"But prophesy not again any more at Bethel: for it is the king's sanctuary and it is a royal house." There is something infinitely pathetic in this clash of prophet and priest. The bravest and truest voice in Israel had spoken and the priest attempted to stifle it.

Then answered Amos, and said to Amaziah, I was no prophet, neither was I a prophet's son." Amos disclaims being a prophet by trade or profession, who might, for instance, have attempted his vocation without any special fitness. "But I was a herdsman, and a dresser of sycomore trees."

"And Jehovah took me from following the flock, and Jehovah said unto me, Go, prophesy unto my people Israel." See the first paragraph of this lesson.

"Now therefore hear thou the word of Jehovah: Thou sayest, Prophesy not against Israel, and drop not they word against the house of Isaac;" 17. "Therefore thus saith Jehovah: Thy wife shall be a harlot in the city, and thy sons and thy daughters shall fall by the sword, and thy land shall be divided by line; and thou thyself shalt die in a land that is unclean, and Israel shall surely be led away captive out of his land." As a matter of fact, it was about twenty-five years later when Tiglath-pileser III invaded Israel, and ten years later when Samaria was finally attacked by Shalmanezer IV.

Commoners To Be Married In Chapel Of Henry Seventh

London.—The first girl outside the royal family to be married in Henry VII's Chapel at Westminster Abbey will be Catherine Keyes, second daughter of Admiral Sir Roger Keyes. Her engagement to Peter W. W. Powlett, son of Major William Powlett, was announced recently.

The marriage takes place July 30 and His Majesty granted permission a month ago for the marriage to be solemnized in the chapel.

Twenty-one Knights of the Grand Cross were installed by the Duke of Connaught in a picturesque ceremony in the chapel last week. With its wonderful fan tracery ceiling, the chapel is regarded as the best example of late Tudor architecture in the kingdom. On both sides are the stalls for the Knights of the Bath, over which hang the knight's banners. Many Canadian colors were deposited in it when battalions left England for the front.

Surgeon Warns Against Use Of Aperients

A grave warning against the danger of giving a child with abdominal pain an aperient on the assumption that something it has eaten has disagreed with it is uttered by Prof. A. Rendle Short, Professor of Surgery in Bristol University, in a lecture recently.

He said: "The great majority of abdominal pains in children are not due to some single indiscretion in diet at all, and the routine use of an aperient in such cases, kills hundreds of children every year in this country. Nothing is more calculated to convert a mild appendicitis into a fatal one than the administration of purgatives."

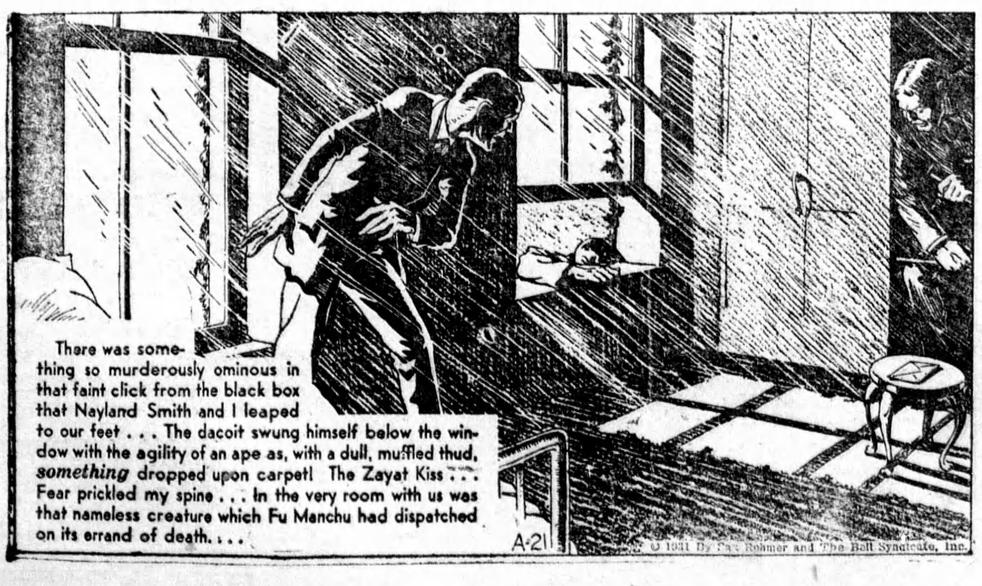
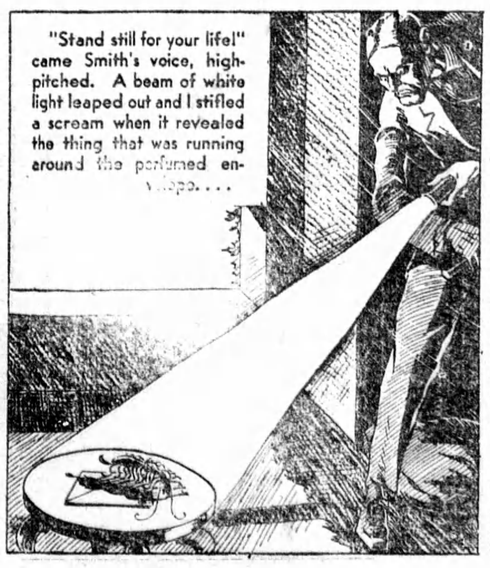
The three boys' and girls' farm clubs in Prince Edward Island have secured their baby chicks from approved flocks. This will do much to increase the practice of improved poultry husbandry in the respective districts, for it goes without saying that the elders take a deep interest in the efforts of the younger folk.

SO THEY SAY

"I am not only a pacifist, but a militant pacifist. am willing to fight for peace."—Albert Einstein.

"A worthy discontent is an essential element of social well-being."—Havelock Ellis.

"Most of the recent great wars have not been economic wars, but outbreaks of collective frenzy." —Andre Maurois.

FU MANCHU By Sax Rohmer

THE ZYAT KISS—The Horror at Hand