Woman's World

By Mair M. Morgan

EMERGENCY MEALS

Lucky is the bride who numbers a waffle iron among her wedding gifts. Crisp, golden waffles delight one from breakfast to the after-theatre party and even have a place in the main course or dessert.

Rice waffles and creamed chicken or creamed fish, plain waffles and maple syrup or honey; waffles and crushed berries; chocolate waffles and ice cream, ginger waffles and whipped cream and later in the season, green corn waffles, are just a few of the luscious combinations possible.

And most important, waffles may always be made at the last minute, so they hold first rank of emergency dishes.

Because waffle batter is a pour batter, it's much more convenient to mix it in a pitcher and pour it on the waffle iron rather than dip it with a spoon from a mixing bowl. The lipped bowls are attractive and easier to beat in than a straight-sided pitcher.

WIPE, DON'T WASH

Never wash a waffle iron! The metal must be seasoned before using, but after that, even this material should not be washed. After each baking wipe with soft paper and remove all crumbs with a stiff brush kept for the purpose.

Plain waffles with creamed salmon and fresh peas make a delicious luncheon for a summer noon when the weather suddenly turns cool.

PLAIN WAFFLES

One and one-third cups flour, 1 teaspoon baking powder, ½ teaspoon salt, 1-3 teaspoon soda, 2 eggs, 1 cup sour milk, 4 tablespoons melted butter.

Mix and sift flour, salt and baking powder. Add milk, stirring constantly to keep smooth. Add yolks of eggs well beaten and melted shortening. Mix thoroughly and beat in soda dissolved in a little cold water. Fold in whites of eggs beaten until stiff. Bake in a hot waffle iron.

The batter may be made several hours in advance and kept on ice until needed.

To make chocolate waffles melt two squares of baking chocolate and add ½ cup sugar. Decrease amount of butter 2 tablespoonfuls.

For ginger waffles add ½ cup molasses, 1 teaspoon ginger and ¼ cup sugar. Increase flour to 1½ cups and soda of 2-3 teaspoon.

Pineapples always may be relied upon to furnish the perfect finishing touch to menus.

Before you use fresh pineapple in any way, be sure to give it a thorough scrubbing with a stiff brush. The extremely rough skin makes a splendid lodging place for dust and germs.

Pick Good Ones

It's easy to select fine fruit when marketing, because pineapples have few imperfections. The size of the fruit really has little to do with its quality. Pound for pound, one pineapple yields about the same percentage of edible material as another.

An even golden color denotes full ripening. Pull the leaves from the crown, too. They should pull easily and be white some distance up from the base. Notice this whiteness particularly, because unless you are the first person who has tried to pull out the leaf, several previous tweaks may have loosened it so that it does come easily for you and you will be fooled. Notice the fragrance, too.

Never choose fruit that is hard and green looking unless it is to be kept for several days before using. Over-ripe pineapples are soft and frequently have black spots on their surface. This blemish usually starts at the base of the fruit.

The vitamin content is considered good, comparing favorably with oranges. This is worth keeping in mind, because as oranges become scarce and high in price, pineapples make a good substitute.

To Prepare For Table

There's one precaution about getting fruit ready for the table. Be sure that every bit of the skin and eyes are removed. There's an astringent in the skin and eyes that often makes the mouth sore. The easiest way to handle the fruit is to cut it in inch slices after washing. Then pare off the skin and dig out the eyes with a sharp-pointed knife. Remove the hard core in the centre and cut the flesh in dice, or shred if preferred.

If you sprinkle the fruit with sugar at least an hour before serving, the flavor will be more delicate and the sweetness penetrates through the fruit.

Another point to keep in mind regarding fresh pineapple is the necessity of scalding both the juice and the fruit before adding them to a gelatin mixture. Your jelly won't "jell" if you don't do this.

Pineapple Pudding

Use ½ cup of quick-cooking tapioca, add to 3 cupfuls of milk and cook in a double boiler until the tapioca becomes transparent. Add 2-3 cup sugar, a pinch of salt and 2 eggs, slightly beaten. Stir until well mixed, and continue cooking until thickened. Serve warm or cold with diced sweetened pineapple as a sauce.

Pineapple Meringue Cake

½ cup butter, ½ cup sugar, 4 egg yolks, 4 tablespoons milk, ½ cup cake flour, 1 teaspoon baking powder, sift in last 2 tablespoons cake flour and ¼ teaspoon salt.

Mix as for cake, pour into 2 eight-inch layer pans and add Meringue Topping.

Meringue Topping

4 egg whites, 3-4 cup sugar, 1 teaspoon vanilla, 3-4 cup chopped nut meats.

Beat egg whites to a froth, add sugar gradually, continuing beating until all sugar is added. Meringue should hold a point when beater is removed from it. Then add vanilla and spread the mixture on top of each of the unbaked layers. Sprinkle the chopped nutmeats on top of meringue. Bake the layers for about 20 to 25 minutes at 325 deg. to 350 deg. (moderate oven). Allow layers to cool, remove from pans and fill with Pineapple Filling.

Pineapple Filling

1 cup whipping cream, 1½ tablespoons powdered sugar, 1 cup crushed pineapple, drained ¼ teaspoon vanilla.

Whip cream, add other ingredients. Place one of the baked layers, meringue side down, on a cake plate. Spread with the whipped cream pineapple filling. Place the second layer on top, with meringue side up.

This cake is best if eaten the day it is made. At any rate, the whipped cream filling should not be added until shortly before serving.

Fresh or canned pineapple may be used for these recipes.

SCISSORS IN KITCHEN

Scissors have many uses in the kitchen. Fruit such as grapes and strawberries will not be bruised and lose juice if they are clipped instead of cut with a knife. Bacon strips for casserole dishes, canapes and hors d'oeuvres may be cut neatly with scissors, too.

HOUSEHOLD HINTS

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When chopping mint sprinkle first with sugar, and your work will be completed in half the time.

After peeling onions wash your hands in cold water to rid them of the smell. If washed in hot water, the pores are opened, and the juice penetrates the skin.

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If your chimney is on fire, rake out fire in grate as much as possible, then wring out an old dust sheet or piece of sacking in water, and stuff it up the chimney so that it fills the opening. By stopping the through draught the fire will die down.

STAINS

Many common stains remain in garments and household linens through several washings just because the bit of knowledge required to take them out is not available at the right moment. These simple remedies for removing spots should be kept in some handy place for such emergencies.

Scorch

A good way to remove scorch from white goods is to wet the places and hang it up exposed to the sunshine to dry, or you could spread it thickly with paste made of common starch and cold water, and lay in sun. If badly discolored a second application may be necessary. Wash with soap and warm water.

Ink

To remove ink stains place the article over a bowl, and cover the stain with borax. Then wet the borax thoroughly with peroxide, using plenty of peroxide, and the stain will almost immediately disappear.

Some prefer to use a thin mustard paste to spread over an ink spot and leave it for 24 hours. This takes out the ink and does not injure the most delicate fabric or color.

Mud

Mud stains can generally be removed by rubbing the spot with a mixture of equal parts of flour and common salt.

Grease

To remove auto grease or any dark, heavy grease from washable fabric apply a small piece of butter and rub in well, and then wash with soap and rinse.

Another way is to make a paste of Fuller's earth and turpentine, and rub it on the fabric until the turpentine has evaporated and a white powder produced. This can be brushed off and all grease will have disappeared.

A Real Dutch Treat

The two children of the King and Queen of Belgium pictured on the sands at the Holland seaside resort at Noorwijk with the children of the Burgomaster. Left to right are: Jan Mortel, Princess Josephine Charlotte, Sabina Mortel and Prince Baudoin.

Sunday School Lesson

JOSIAH (A RELIGIOUS REFORMER). — 2 Kings 22:1 — 23:30. GOLDEN TEXT. — Thou shalt worship the Lord thy God, and him only shalt thou serve. Matthew 4:10.

THE LESSON IN ITS SETTING

TIME.—The revival under Josiah took place in B.C. 624, though Josiah's reign extended from 641 B.C. to 610 B.C.

PLACE.—Principally in the city of Jerusalem, and, particularly, in the temple.

"And the king sent, and they gathered unto him all the elders of Judah and of Jerusalem." Although the king had received an answer which was favorable only in its bearing on himself, his first care was to bring together the entire people, to make them acquainted with the law-book, to lead them to repent, and so to avert, as far as possible, the threatened punishment."

"And the king went up to the house of Jehovah." The most appropriate place for the reading of the law of God, and a place where great multitudes could easily be gathered together. "And all the men of Judah and all the inhabitants of Jerusalem with him, and the priests, and the prophets." And all the people, both small and great." That is, both high and low; cf. Ps. 49:2. "And he read in their ears all the words of the book of the covenant which was found in the house of Jehovah." For a similar occasion see Nehemiah 8.

"And the king stood by the pillar." Or, on a raised platform (cf. 11:14; 2 Chron. 6:13). "And made a covenant before Jehovah, to walk after Jehovah, and to keep his commandments, and his testimonies, and his statutes." He did not make a new covenant, but he renewed his determination to keep the covenant which, long before, his forefathers had entered into with God. "With all his heart, and all his soul." See, especially, Deut. 4:29; Matt. 22:37. With all your heart, and with all your soul, means the bringing of yourself together resolutely, in your endeavor to seek after God. That is the condition of getting back. "To confirm the words of this covenant that were written in this book: and all the people stood to the covenant." They all took the same pledge as the king.

"And the king commanded Hilkiah the high priest, and the priests of the second order." The younger and subordinate priests. "And the keepers of the threshold." The Levites whose duty it was to guard the temple. "To bring forth out of the temple of Jehovah all the vessels that were made for Baal." The sun-god, to whom human sacrifices were offered to appease his anger in time of plague (2 Kings 16: 3; 21:6). Baal worship had been revived by Manasseh, 2 Kings 21:3. "And for the Asherah." The name of a goddess whose worship was derived from Assyria, a goddess of fertility, whose symbol was the trunk of a tree, or a cone of stone. "And for all the host of heaven." The moon and tars, also objects of pagan worship. "And he burned them without Jerusalem in the fields of the Kidron, and carried the ashes of them unto Beth-el." While it need not be assumed that the king actually made the fire and burned them himself, he was the one whose order was responsible for their destruction, and he no doubt personally supervised such work.

Nothing could have been more thorough than the reformation which Josiah undertook, especially as regards external matters. Only God himself, by his Spirit, can change the human heart, but a man with great power can bring about a vast change in the external conditions prevailing among those people over whom he has jurisdiction.

"And the king commanded all the people, saying, Keep the passover unto Jehovah your God, as it is written in this book of the covenant." The ordinance of the passover is given in Deut. 16:1-8.

"Surely there was not kept such a passover from the days of the judges that judged Israel, nor in all the days of the kings of Israel, nor of the kings of Judah." Scripture records that the passover was kept the second year after the exodus (Numbers 9:1-5), and then not again until the Israelites had entered the Promised Land (Josh. 5:10). After that, special celebrations of the passover are only mentioned once during the reign of Solomon (2 Chron. 8:13), again under that of Hezekiah (2 Chron. 30:15), at the time of Josiah (as here), and once more after the return from Babylon under Ezra (Ezra 6:19).

"But in the eighteenth year of king Josiah was this passover kept to Jehovah in Jerusalem." It was in the eighteenth year that the temple and the land were cleansed from all symbols of idolatry, and that the great passover was held.

The Divine Song

Little songs come from the stillness
 To rest in the heart.
Stillness that lies beneath living
 Serene and apart.
Joy beyond rapture of Springtime,—
 The scent of the rose,—
Glorious fruitage, white magic
 The frost flower blows.
Thus to take song out of silence,—
 To feel in the soul
Exquisite echoes of beauty
 Surrounding life's whole!
Colors—with richness unworthy
 To mirror that sky;
Voices—where music transcendent
 May falter or die;
Sculpture—whose lines of perfection
 No sequence prolong. —
These, in the soul of the poet,
 Must show forth the song.

—Minnie Hallowell Bowen.

Pauline Johnson Memorial Urged

Wilson MacDonald, Devotee of Shadow River, Would Erect It There

Wilson MacDonald, the eminent Canadian poet, is spending a holiday at Rosseau, revisiting the scenes which have served as the inspiration for some of his best work. He is particularly attracted to Shadow River, immortalized by the late Pauline Johnson in the following lines:

"A stream of tender gladness
Of filmy su nand opal-tinted skies
Of warm midsummer air that lightly lies
In mystic rings where softly swings
The music of a thousand wings
That almost tones to sadness.
The far fir trees that cover
The brownish hills with needless green and gold.
The arching elms overhead, vine-grown and old,
Re-pictured are beneath me far
Where not a ripple moves to mar
Shadows underneath or over."

Mr. MacDonald returns year after year to paddle in Shadow River. On one occasion he brought Sir Charles Roberts and the late Bliss Carman and on another the late Sir Gilbert Parker, all admirers of the work of the gifted Indian poetesss. He suggests this year that a tablet at the mouth of Shadow River be erected to the memory of Pauline Johnson in recognition of her genius and contribution to Canadian literature.

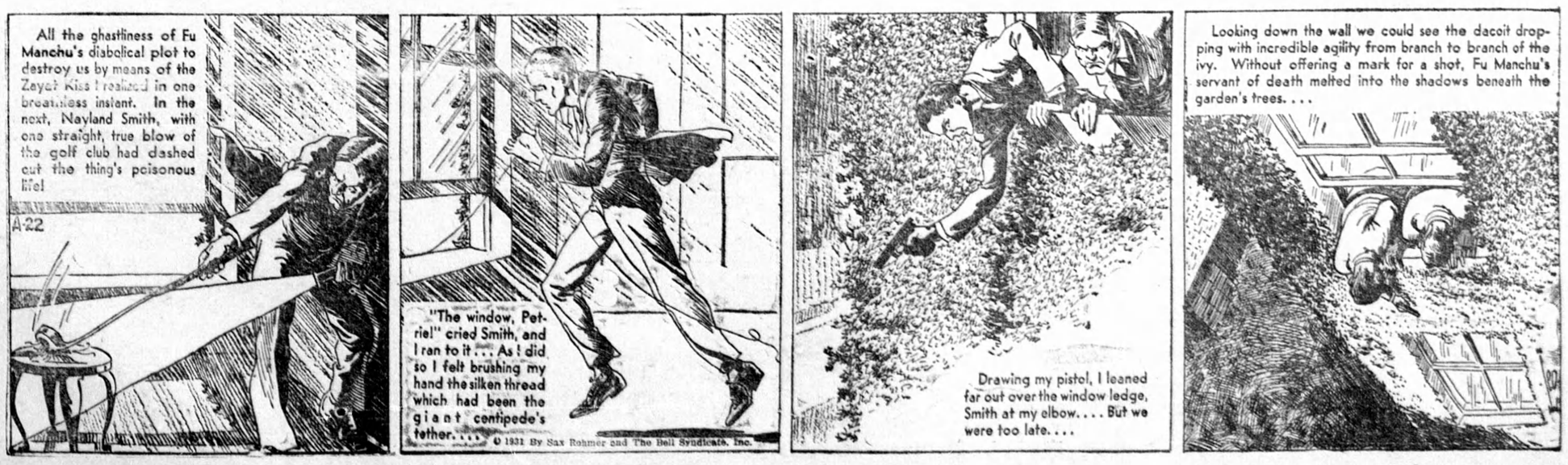
In discussing the Canadian attitude towards men of letters, Mr. MacDonald expressed himself as delighted with the honoring of Charles G. D. Roberts with a knighthood. Such a gesture justified the whole system of title-giving, he said: "England is England," in the opinion of the poet, "because of her writers. Canadian writers," he added, "not politicians, are creating Canada."

Sun-Back Bolero Dress

Here's a clever little jacket dress. It can be made with high neck at the back or with halter-like sun-back.

Delightful schemes in plain and novelty prints in cottons, linens, tub silk, etc., can be worked out with most pleasing results in this easily made model.

Style No. 3360 is designed for sizes 11, 13, 15 and 17 years. Size 15 requires 4 yards of 39-inch material for sun-back dress and bolero.

FU MANCHU By Sax Rohmer

THE ZYAT KISS—A Blow in Time