Woman's World

By Mair M. Morgan

GOOSEBERRY DEVELOPS NEW WAY TO CHARM

The poor old gooseberry has started to come into its own on fruit cupboard shelves. The days when dumplings or tarts were its chief outlets are over since the new goose berry jam has become known. There is a zestful tartne s to this jam and its color suggests the coolness of the berry on the bush. Gooseberry jam will undoubtedly be popular as a breakfast sweet, and it is a refreshing change with biscuits at tea time or late evening buffet.

The recipe given here has been carefully tested and makes perfect jam of the same delicate shade of the ripe gooseberry.

GOOSEBERRY JAM.

4 cups (2 lbs.) crushed fruit,
½ cup water,
7½ cups (3¼ lbs.) sugar.
½ cup bottled fruit pectin.

To prepare fruit, crush thoroughly or grind about 2 pounds fully ripe fruit; measure into large kettle; add ½ cup water; stir until mixture boils. Simmer, covered 15 minutes. Add sugar, mix well, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in pectin. Skim, pour quickly. Paraffin at once. Makes about 11 six-ounce jars.

VEGETABLE RECIPES

Here are some new and different combinations for vegetables:

Escalloped Carrots

Prepare six large carrots, and one onion. Place layers of sliced carrot in a baking dish, sprinkling shreds of finely sliced onion between the layers. Season with salt and pepper, add enough milk to cover, cover with a lid and bake till tender. Then remove lid, drain off any superfluous moisture, put a few dabs of butter on top of the carrots and put back in the oven to brown.

Carrot and Cabbage Salad.

Shred one small head cabbage, 2 medium-sized carrots, mince 1 medium-sized onion. Combine 3 tablespoons boiled salad dressing with 2-3 cup cream. Pour over cabbage and carrots, mix thoroughly. Garnish with slices of tomatoes or sweet pickle and parsley. Serve on lettuce leaves.

Curried Radishes.

Fry in butter a cup of fiery red radishes cut in ¼-inch slices. Add two or three slices of a small onion, salt and pepper. When radishes are soft, stir in ¼ tablespoon curry powder and a tablespoon butter. Stir in a cup of milk and cook to a cream. Pour over well cooked rice. This is a very good and novel way to serve with roast or fried chicken.

Carrots and Potatoes.

Boil equal quantities of carrots and potatoes in the same pan. Drain, and mash with butter and milk. This makes a pleasing change from plain mashed potatoes.

CANNING TIME-TABLE.

It is a great help in canning to have a time-table telling just how long to process the material. Many failures in canning are the result of deficient processing. The ideal way is to use a pressure cooker, but without this results are certain if the proper processing is given. The firms manufacturing glass jars usually issue a bulletin giving the proper time for each product. Another very important thing is the use of new rubber rings. In the old days, when fruit was cooked in the open kettle and then put into a heated jar, and sealed, most housekeepers saved the rings, when the jars were opened and used them again. The rings were not subjected to the intense heat of processing, and it is quite possible that many of them were safe to use, though this practice was taking an added risk. Now, however, with our cold-pack system, we think it very unwise to use a rubber ring more than once. Too much depends on it. It is insurance against failure to buy the best quality of rings, and to use new ones each season.

HOUSEHOLD HINTS.

Moths will not attack woollen garments if they are kept ,when not in use, in a bag made of unbleached calico, which has been wrung out of turpentine and hung in the open to dry.

Save all rinds of oranges and lemons. Allow them to dry thoroughly, then keep them in a close-covered glass container. When seasoning is needed for a pudding or a custard, grate a little of the rind.

Orange peel can be made into a pleasant sweet instead of being thrown away. Cut in thin strips, boil until quite tender in a light syrup of sugar and water. Remove from syrup and coat with castor sugar.

The sun is better for bleaching than anything else. Lay the washed garment to be whitened on the grass without wringing out the water. The most obstinate article will be beautifully white after a few soakings and dryings.

Remove all substantial buttons from worn-out overalls by cutting the cloth around them in two-inch squares. When other overalls have squares. When other overalls have their buttons pulled out, sew this two-inch piece of material over the hole aand they are patched and buttoned.

Banana slices that have been dipped in pineapple or grapefruit juice for from fifteen to thirty seconds and then removed, keep their natural color for several hours.

If your potatoes or beans scorch, set the pan in another pan of cold water. After they cool, lift out into another vessel and there will be no burnt taste at all.

Good sandwiches are made of one cup chopped stuffed olives, six chopped hard-boiled eggs, salt and mayonnaise. Place shredded lettuce on whole wheat bread and spread the paste.

HOUSEKEEPING IN SPAIN.

In spite of various other changes in Spain, simplicity is still the keynote of the home, according to a travel correspondent in the Weekly Irish Times. The Spanish woman is less house-proud than we are, yet has a greater record for family treasures.

Floors in the middle-class houses are mostly scrubbed or polished wood or tile. The polished wood glows by reason of the vigor with which a polishing pad worn over one shoe is rhythmically worked all over the floor.

Walls are color-washed; pictures are few. Furniture of carved oak or Spanish mahogany, without upholstery, suits this simple setting, but often a couple of wicker chairs, with cushions, are included.

The simplest window drapings of fluted net are the alternative to no curtains at all—the windows, which open on to ironheat of the day and at night. Just behind these deeply set windows the Spanish housewife sits and sews for hours.

Very little fuss is made about meals in the average Spanish home. Breakfast consists of strong black coffee and bread — where it is taken at all. Butter is a luxury. "Bunualos"—long tubes of pastry which have been cooked in boiling fat and tossed in soft sugar—are sometimes served when guests are present, but they are rarely made at home. A pastry cook brings them before breakfast with the quaintly shaped bread.

A mid-day meal of bread, cheese, possibly an omelette and the inevitable red wine takes little time to prepare. On hot days a siesta is the order of the afternoon, and at about four o'clock coffee without milk is served again, accompanied by sweet biscuits.

The evening meal requires the biggest effort of the day on the part of the cook, and is laid any time between eight and eleven o'clock. Soup is followed by fish or an omelette, in the making of which the Spanish woman is an expert. Next comes a dish of potatoes and beans cooked together and a separate dish of meat. A flourish may be given to the repast by a delicious confection made of quinces — a sort of quince cheese. It is not the housewife's duty to plan a different "sweets" course every day, for her family hardly ever bothers about puddings—a fact which saves her much trouble.

She looks, and is, placid. The Carmens of Spain are not to be found in middle-class homes.

Spanish Girl Crowned "Miss Europe"

"Miss Spain"—Miss Alicia Navarro, 21-year-old brunette, who comes from the Canary Islands, is being crowned by Ralph Lynn, as "Miss Europe 1935." An international jury judged the fifteen beauty contestants. Marks were awarded for head, body and general characteristics.

SUNDAY SCHOOL LESSON

LESSON VII.—August 18.
MARTHA (A HOME-MAKER). — Luke 10: 38-42; John 11: 17-28.
GOLDEN TEXT:—Jesus loved Martha and her sister and Lazarus. — John 11: 5.

THE LESSON IN ITS SETTING.

Time.—The visit of Jesus to the home of Martha at Bethany took place in December, A.D. 29. The raising of Lazarus from the dead took place probably one month later, January, A.D. 30.

Place.—Bethany, a small village, about two miles from Jerusalem, on the southeast side of the Mount of Olives.

"Now as they went on their way, he entered into a certain village; and a certain woman named Martha received him into her house." The event described in Luke 10: 38-42, occurred during what we are led to believe was the first visit of Jesus to this home, though it may be that he knew these beloved followers of his for some time previous to this particular visit.

"And she had a sister called Mary, who also sat at the Lord's feet, and heard his word." In the person of Martha, we have one not only given to hospitality, but one who also, along with Mary, had rejoiced to sit at the Lord's feet, and hear his word.

"But Martha was cumbered about much serving." One has sometimes seen women whose faces are literally drawn round with anxiety, with a permanent twist, distracted in mind and in love. "And she came up to him, and said, Lord, dost thou not care that my sister did leave me to serve alone? bid her therefore that she help me." In such a mood as this, Martha did the inevitable. She lost her temper.

"But the Lord answered and said unto her, Martha, Martha, thou art anxious and troubled about many things." For most of us, such a moment of tension, following so discourteous a remark, would be exceedingly embarrassing, and most of us would find it difficult to say anything that might help.

"But one thing is needful: for Mary hath chosen the good part, which shall not be taken away from her." By the one thing needful, he certainly meant ultimately the feeding on the bread of life by faith; which faith cometh by hearing, and hearing by the Word of Christ, which Mary was now receiving into her soul and which (John 6: 54), shall never be taken away, but result in everlasting life.

"So when Jesus came, he found that he had been in the tomb four days already." It was necessary to his work that he should know of Lazarus's death; it was not necessary that he should know how long he had been buried, nor where he had been buried (v. 34).

"Now Bethany was nigh unto Jerusalem, about fifteen furlongs off." A furlong, or stadium, was about 600 feet, or one-eighth of a Roman mile.

"And many of the Jews had come to Martha aand Mary, to console them concerning their brother." It was a part of the Jewish ceremonial of grief, which was almost accurately defined, that there should be a large gathering of friends and acquaintances, not less than ten, to condole with those that mourned for their dead (I. Chron. 7: 22; Job 2: 11).

"Martha, therefore, when she heard that Jesus was coming, went and met him." Martha was among the women about Christ as Peter was among the twelve disciples, always taking the initiative, both in action and in conversation. Martha first heard of the Lord's approach because, as head of the house, she would, naturally, be the first to whom his coming would be reported, and, also, because she apparently was engaged with household duties, and news could reach her more easily than it would her secluded sister. "But Mary still sat in the house." The deeper, tenderer nature remains in the house, overcome with grief, and more occupied with the numerous well-meaning friends who were endeavoring to console her.

"Martha therefore said unto Jesus, Lord, if thou hadst been here, my brother had not died." Not a reproach, however gentle, but an expression of deep regret.

"And even now I know that, whatsoever thou shalt ask of God, God will give thee." This is a deeper confidence than that which recognizes the efficacy of the prayers of any good man. Martha wistfully expresses faith in Jesus not only as her friend, but as the Son of God.

"Jesus saith unto her, Thy brother shall rise again." Christ's first consolation, and the Christian's chief consolation at such an hour.

"Martha saith unto him, I know that he shall rise again in the resurrection at the last day." She does not deny the tremendous doctrine of resurrection at the Last Day. She replies that she knows it and accepts it. But, like many another mourner, she fails to derive much immediate consolation from it.

"Jesus said unto her, I am the resurrection, and the life." Here, as so often in his conversations, the Lord turns the attention of one away from himself or herself to the person of the Saviour himself. Christ is that which men need. "He that believeth on me, though he die, yet shall he live; and whosoever liveth and believeth on me shall never die." Though he die is an admission that many Christians would die physically, i.e., their bodies would undergo the experience of death, but death would not be final. He would live again. Shall never die does not refer to physical death, but to eternal death, to a life of eternal separation from God.

"She saith unto him, Yea, Lord: I have believed that thou art the Christ the Son of God, even he that cometh into the world." Such a clear confession as this, uttered under circumstances of the greatest depression, at once places the speaker in the very front rank of the disciples of Jesus.

"And when she had said this, she went away, and called Mary her sister secretly." Secretly, presumably, because she wished Mary to see Jesus privately, without the crowd of mourning friends being present. However, this did not succeed, for they followed Mary out of the house (v. 31). "Saying, the Teacher is here." Probably the name by which the Lord was known in the innermost circle of his own (Matt. 23: 8). "And calleth thee." The conversation with Martha is evidently not related fully. We cannot suppose that Martha herself framed the message out of the tenor of the Lord's words.

Dr. Johnson Would Scoff At Movie

MANCHESTER—The Guardian has been running a prize contest for making Dr. Johnson and other worthies of old time modern.

One competitor pictured Boswell assuring the philosopher Johnson that a film of his life would "edify people." The doctor says testily: "The public does not want to be edified, sir; it demands to be amused, and I doubt whether I am adequately endowed with that doubtful quality which the film people call sex appeal."

"Posterity, sir?" said Dr. Johnson, "I believe sir, that posterity owes more to me than I do to posterity. So they want to film my pranks, do they? the dogs! Am I to be made a laughing stock by some grimacing mountebank? This generation would dare anything. I will have nothing to do with it."

A DIALOGUE

Him—
Will you love me, dearest one,
When I am gone?
Her—
That depends on just how far
Gone you are!

Summer Chic For Matrons

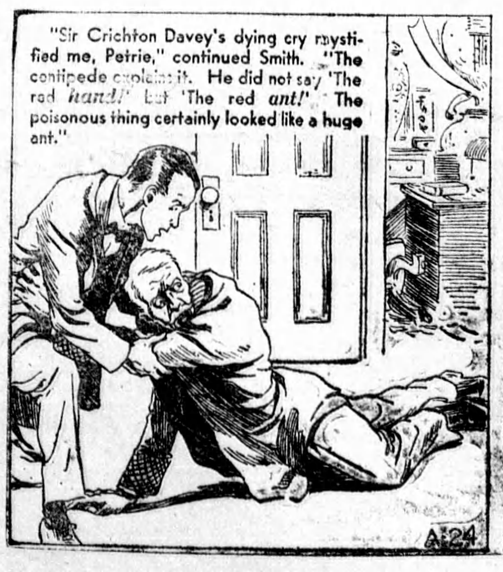
Capes and cape effects are so tremendously fashionable.

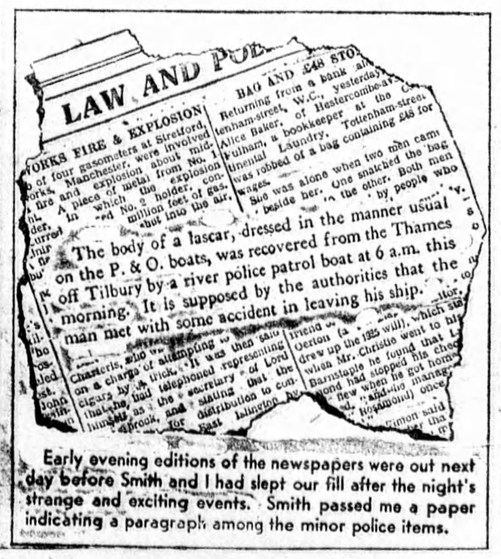
Here is a dress especially designed for the heavy figure. It has this newest feature, but to keep it particularly slim, the caped sleeves are brought down to the waistline, to suggest more length. The surplice closing and the V-neckline are interesting and slimming.

Tub silks, sheer cotton prints, linen, etc., are all suitable materials for this smart dress.

Style No. 3278 is designed for sizes 36, 38, 40, 42, 44, 46, 48 and 50-inches bust. Size 36 requires 3 yards of 39-inch material with ⅞ yard of 39-inch contrasting for caped sleeves.

FU MANCHU By Sax Rohmer





Early evening editions of the newspapers were out next day before Smith and I had slept our fill after the night's strange and exciting events. Smith passed me a paper indicating a paragraph among the minor police items.

"For *'lascar'* read *'dacoit'*," Smith said. "Our caller who came by way of the ivy failed to accomplish his purpose, luckily for us. Also, he lost the centipede and left a clue behind. Dr. Fu Manchu does not overlook such lapses. . . ."

My thoughts recoiled from consideration of the fate that would be ours if ever we fell into the clutches of this evil being!

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THE ZYAT KISS—Scotland Yard Calls

It was an indication of our jangled nervous state that we both started from our chairs as the telephone rang.

"It's Inspector Weymouth of New Scotland Yard," I told Smith. "He wants you. . . ."