Woman's World

By Mair M. Morgan

MAKE XMAS CAKES NOW

Eggs are sky-rocketng just as the "10-egg cake season," that of Xmas baking, opens.

While "use only tested recipes" is the first rule of a successful cook, nowhere is it more important than in making Xmas cakes, crammed full of the finest fruits and spices, held in a delicate, smooth batter made with the finest cake flour obtainable.

A good true recipe is of no use if it is not carefully followed and accurate measurements made. And, of course, the fruit, flour and eggs are not just thrown together as they come to hand — they must be added as specified in the recipe for, in a dark fruit cake, the fruit is added directly after the sugar; in a light, it is floured and added when the batter is well mixed.

The recipe for Christmas Fruit Cake here has been carefully tested and gives a perfect cake.

1 lb. (4½ cups) sifted cake flour
1 teaspoon baking powder
½ teaspoon cloves
½ teaspoon cinnamon
½ teaspoon mace
1 lb. butter or other shortening
1 lb. brown sugar
10 eggs, well beaten
½ lb. candied cherries
½ lb. candied pineapple
1 lb. dates seeded and sliced
1 lb. raisins
1 lb. currants
½ lb. citron, thinly sliced
½ lb. candied orange and lemon peel
½ lb. nut meats, chopped
1 cup honey
1 cup molasses
½ cup cider

Sift flour once, measure, add baking powder and spices, and sift together three times. Cream shortening thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, fruits, peel, nuts, honey, molasses and cider. Add flour gradually. Turn into pans which have been greased, lined with heavy paper, and again greased. Bake in slow oven (250 deg. F.) until thoroughly done. Cool in pans. For large loaves bake in 8 x 4 x 3 inch pans about 4 hours. For small loaves bake in 6 x 3 x 2½ inch pans about 2½ to 3 hours. Makes 10 pounds fruit cake. To store, brush lightly with port or brandy, wrap in waxed paper, and keep in air-tight container. Or brush with grape juice, wrap and store.

White Fruit Cake is becoming increasngly popular and ths carefully tested recipe gives a feathery light batter for the delicious combinaton of fru

WHITE FRUIT CAKE

4 cups sifted cake flour
1 teaspoon baking powder
½ teaspoon soda
½ teaspoon salt
1 lb. sultana raisins
½ lb. citron, finely cut
½ lb. each crystalled orange peel, lemon peel, pineapple and red cherries, finely cut
10 egg whites, stiffly beaten
1 lb. blanched almonds, finely cut
1 cup butter or other shortening
1½ cups sugar
1 tablespoon lemon juice

Sift flour once, measure, add baking powder, soda and salt, and sift together three times. Sift one cup flour mixture over fruits and nuts; mix thoroughly. Cream shortening thoroughly, add sugar gradually, and cream together until light and fluffy. Add remaining flour mixture to creamed mixture, a small amount at a time. Beat after each addition until smooth. Add lemon juice, fruits, and nuts. Fold in egg whites. Pour into paper-lined tube pan or small bread pans, 2 x ¾ x 4½ inches. Bake in slow oven (250 deg. F.) 2½ hours, then increase to 300 deg. F. for 15 minutes. Makes 6 pounds fruit cake.

Old-Time Brownies is a splendid recipe to have when using egg whites in cakes because it uses five egg yolks to make wonderfully flavorsome cup-cakes.

OLD-TIME BROWNIES

1¾ cups sifted cake flour
¾ teaspoon soda
1 teaspoon salt
1 1-3 cups sugar
5 egg yolks, beaten until thick and lemon-colored
2½ squares unsweetened chocolate, melted
1 cup sour cream
1 cup walnut meats, broken
1 teaspoon vanilla

Sift flour once, measure, add soda and salt, and sift together three times. Add sugar to egg yolks, creaming well. Add chocolate and blend. Add flour, alternately with cream, a small amount at a time. Beat after each addition until smooth. Add nuts and vanilla. Pour into deep, greased cup-cake pans, filling them about 1-3 full. Bake in hot oven (400 deg. F.) 15 minutes. Makes 3 dozen Brownies.

Apples, rosy and full flavored, are Canada's pride at this season. They keep the doctor away because they supply valuable mineral salts.

To add pep and interest to a lunch or dinner menu, the clever homemaker can turn out Apple Cider Tang in a short time and at a very low cost.

APPLE CIDER ANG

1 package quick setting lemon jelly powder
1 cup warm water
1 cup sweet cider
1½ cups red apples, cut in matchstick pieces

Dissolve jelly powder in warm water; add cider. Chill. When slightly thickened, fold in apples. Turn into indivdual moulds. Chill until firm. Unmould. Serves 6.

Poor "Apple Betty" hasn't had a new dress since Canadian housewives first served her. Cocoanut Apple Betty is a "company" dish and yet easily made.

COCOANUT APPLE BETTY

4 tart apples, pared and thinly sliced
1 cup soft bread crumbs
1 cup shredded cocoanut
½ cup firmly packed brown sugar
½ teaspoon cinnamon
4 tablespoons butter

Arrange the layer of apples in greased baking dish. Cover with bread crumbs and cocoanut then sprinkle with a mixture of sugar and cinnamon, and dot with butter. Depeat until all ingredients are used, topping with cocoanut. Cover and bake in moderate oven (350 deg. F.) 35 minutes. Uncover and bake 10 to 15 minutes longer, or until apples are soft. Serves 6.

Escalloped cheese and olives is a flavorsome and smartly new supper dish — the very thing for late Sunday supper or "high tea" as many Canadians still call it. And it's excellent for luncheons, too, with rye bread or bran muffins.

ESCALLOPED CHEESE AND OLIVES

1 small onion, finely chopped
3 tablespoons quick-cooking tapioca
1½ cups tomatoes, strained and heated
½ cup grated cheese
buttered crumbs
1 tablespoon butter
½ teaspoon sugar
½ teaspoon salt
1-8 teaspoon paprika
18 ripe or stuffed olives, coarsely chopped

Saute onion in butter. Add quick-cooking tapioca, salt, sugar, onion, and paprika to tomato juice, and cook in double boiler 5 minutes or until tapioca is clear, stirring frequently. Place layer of tapioca mixture in greased baking dish, cover with cheese, add layer of olives, then remainder of tapioca mixture. Cover with crumbs. Bake in moderate oven (350 deg. F.) 20 minutes. Serves 4.

Tomato Rabbit is one of those oddly named dishes, because a rabbit never came near it. Perhaps it descended from the old Welsh and Tomato Rarebits that were the pride of the chafing dish expert. But this Tomato Rabbit hasn't the tendency to get stringy and tough as the rarebits did because minute tapioca, not corn starch, is used to bind it.

TOMATO RABBIT

2 tablespoons quick-cooking tapioca
1 cup milk, scalded
1 cup canned tomato soup
¼ teaspoon salt
dash of paprika
1 cup grated cheese

Add quick-cooking tapioca, salt, and paprika to milk, and cook in double boiler 5 minutes or until tapioca is clear, stirring frequently. Add tomato soup and cheese. Cook until cheese is melted. Serve on crackers or toast. Serves 4.

A CHRISTMAS GIFT FOR ALL THE YEAR

There is no such thing as a poor Christmas present. Some are just better than others. Any gift offered out of a spirit of love and friendship carries a sentiment not to be discarded lightly.

All gifts, however, do not bespeak this wish so well as they might. Household gifts lack the desirable personal touch — yet purely personal presents often wear out or change style so quickly that the giving seems an ill-chosen waste. The perfect gift not only gives instant pleasure, but lingers on to charm the receiver many, many times.

Pets make excellent gifts. Canaries, particularly, touch a responsive chord in any woman's heart. They need little care: a bit of water, some bird-food and such tiny luxuries as will make life more pleasant for them. And in return they bring their owners the gift of song from morning till dusk.

With the Christmas season coming on apace, it is well to keep this suggestion in mind. The novelty of the gift will surprise and please the receiver.

HOME HINTS

When paper hanging, use common starch instead of flour for the paste. It sticks better, is also more economical, and makes the job much cleaner.

Housewives who have no hot water supply should place the washing up bowl full of cold water on the kitchen range. It will be getting ready for use.

Each night take volets from their vases and place them upside down in a pudding dish. Half fill the basin with water, so that the flower heads are well covered, while the stalks are left exposed to the air. In the morning gently shake the water from the petals and rearrange in vases.

Linseed oil is excellent for removing rust from the range.

A novel way to scent the hair is to sew a small cachet bag inside the hat.

A wet chamois, wrung dry, will remove all lint from the upholstered furniture.

Mahogany woodwork can be washed with cold tea, or with a weak mixture of vinegar and water.

Silk and woollens can be ironed safely on the right side if they are covered with a slightly dampened cheesecloth.

Keep a small bottle of ammonia on the desk. A dip of the pen in the ammonia will make it as clean as new.

Royal Performance

King George and Queen Mary of England pictured as they entered the flower-banked Royal Box at the Palladium in London to attend a command performance held there recently. Other members of the Royal Family also attended.

SAYS HIS IS SADDEST JOB

NEW YORW—Louis Oppie believes he has the saddest job in the nation's largest city.

He advanced his claim to the title at a gloomy brick building surrounded by a high iron fence at 29th Street and First avenue.

Oppie is custodian of the place. Officially it is known as the city morgue; but to him it is "tragedy terrace".

Across the street, tenement children play, unmindful of the morgue, and the life of the city whirls by.

To Oppie's care are entrusted Manhattan's unidentified dead: Suicides, derelicts and failures tossed aside by the city's rush.

The bodies are photographed, wrapped in sheets, tagged and listed in the book of unidentified dead. Then they are taken to the basement and placed in long cases.

Here are men and women who met death suddenly and alone. Some are from other cities; they dropped out of sight without causing a ripple on New York's surface.

Relatives back home wait and wonder why they do not write.

Oppie sees relatives enter the morgue, and sit on a long bench waiting their turn. He leads their grim search through the corridors.

He commutes from Jamaica to what he calls "his port of missing men."

SUNDAY SCHOOL LESSON

LESSON X — December 8
NEHEMIAH REBUILDING THE WALL OF JERUSALEM
Nehemiah 4:6-9, 15-21.

GOLDEN TEXT — The people had a mind to work. — Nehemiah 4:6.

THE LESSON IN ITS SETTING

TIME. — All the events recorded in the first seven chapters of the book of Nehemiah took place within a period of one year, 445-444 B.C.

PLACE. — Susa, the ancient capitay of Persia, the winter residence of Artaxerxes, about eightly miles east of the Tigris River; and the city of Jerusalem.

"So we built the wall." This phrase can almost be called a piece of quiet humor. Nothing could stop these people. God was there. The king's decree was in their midst, "And all the wall was joined together unto half the height thereof: for the people had a mind to work.

"But it came to pass that, when Sanballat, and Tobiah, and the Arabians, and the Ammonites, and the Ashdodites, heard that the repairing of the walls of Jerusalem went forward, and that the breaches began to be stopped, then they were very wroth." In most editions of the Hebrew Bible, this is the first verse of the fourth chapter. Here we have a complete list of the foes of Jerusalem. Here we find the anger of these opponents reaching its highest pitch.

"And they conspired all of them together to come and fight against Jerusalem, and to cause confusion therein." The sudden arrival of hostile forces outside Jerusalem did certainly cause confusion.

"But we made our prayer unto our God." Note here the plural pronouns. Hitherto there had been a melancholy solitariness about the earnest devotion of Nehemiah. The success of his misson began to show itself when the citizens began to participate in the same spirit of devotion. "And set a watch against them day and night, because of them." Certainly prayer did not make these people careless. Men who first speak to God and manifest dependence upon him are generally found to be those who make the wisest use of every available and honorable source for bringing about those things concerning which God has revealed his will.

"And it came to pass, when our enemies heard that it was known unto us, and God had brought their counsel to nought, that we returned all of us to the wall, every one unto his work." God has brought the counsel of the enemy to nought through the precautionary measures now taken by Nehemiah, and the enemy apparently abandoned their intention of making immediate attack.

"And it came to pass from that time forth, that half of my servants wrought in the work, and half of them held the spears, the shields, and the bows, and the coats of mail; and the rulers were behind all the house of Judah." We should gather from this verse that only in the case of Nehemiah's personal attendants was there still an insistence upon arms being carried while the work of building went on.

"Laded themselves; every one with one of his hands wrought in the work, and with the other held his weapon. And the builders, every one has his sword girded by his side, and so builded. And he that sounded the trumpet was by me." Nehemiah had kept oversight of the entire undertaking.

"And I said unto the nobles, and to the rulers and to the rest of the people, The work is great and large, and we are separated upon the wall, one far from another." "In what place soever ye hear the sound of the trumpet, resort ye thither unto us; our God will fight for us." "So we wrought in the work: and half of them held the spears from the rising of the morning till the stars appeared." Even though Nehemiah had made elaborate plans for the defence of the city while its walls were being built, nevertheless, he had confidence that his God would fight for his people. (See also Ex. 15:3-6; 14:14; Deut. 1:30; 3:22; 20:4; 28:7).

Your Daughter's Height

To tell how tall small daughter is likely to grow, take her height at the age of seven.

If she is tall, then she is likely to be tall at 16, when her growth is about complete. If medium at seven, she may always be so. If short then you need not expect a tall daughter.

The seven-year height is not infallible, but it is better for predicting than her height at the age of 11, Dr. Edwin B. Wilson, of the Harvard School of Public Health told the National Academy of Sciences.

That is the way girls grow, according to a study of 275, whose heights were measured each year from the ages of seven to 16.

Custom may lead a man into many errors; but it justifies none. — Fielding.

If you know how to spend less than you get, you have the philosopher's stone. — Franklin.

Basque Model

Here's a very smart basque model with a very modern look, that will interest bright young things and the young business woman.

Wool jersey, rabbits wool, velveteen, novelty crepe silks, velvet, etc., are very attractive materials for this dress. The shirt collar and double row of buttons are charmingly young.

Simple to sew—inexpensive, and what a remarkably chic effect.

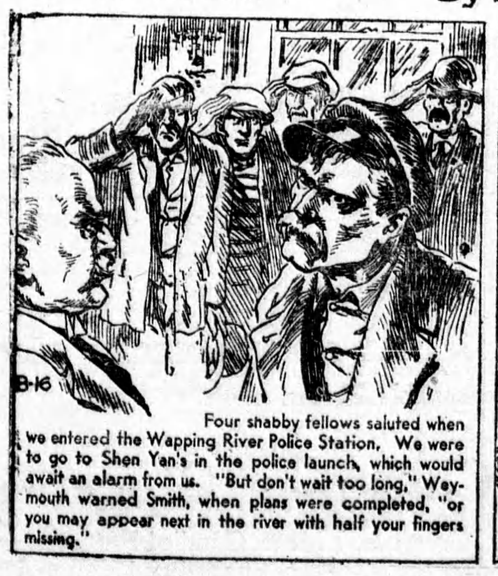
Style No. 2799 is designed for sizes 11, 13' 15, 17 and 19 years. Size 15 requires 3⅞ yards of 39-inch material with ¼ yards of 39-inch contrasting.

HOW TO ORDER PATTERNS

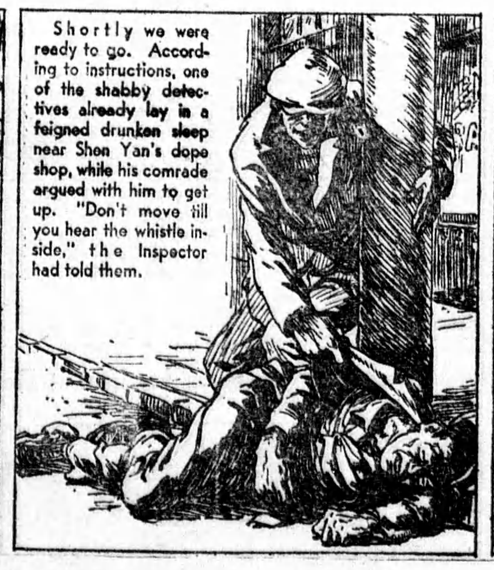
Write your name and address plainly, giving number and size of pattern wanted.. Enclose 15c in stamps or coin (coin preferred; wrap it carefully) and address your order to Wilson Pattern Service, 73 West Adelaide Street, Toronto.

FU MANCHU By Sax Rohmer

THE SEVERED FINGERS—Setting The Trap.



Four shabby fellows saluted when we entered the Wapping River Police Station. We were to go to Shen Yan's in the police launch, which would await an alarm from us. "But don't wait too long," Weymouth warned Smith, when plans were completed, "or you may appear next in the river with half your fingers missing."



Shortly we were ready to go. According to instructions, one of the shabby detectives already lay in a feigned drunken sleep near Shen Yan's dope shop, while his comrade argued with him to get up. "Don't move till you hear the whistle inside," the Inspector had told them.

The other two sleuths, acting on their orders, had broken from the back into an empty shop opposite Shen Yan's. "Be inside Shen Yan's like lightning when you hear the signal," were Weymouth's parting words to them.

"The launch is ready, sir," announced Inspector Ryman from the doorway, and we trooped out to the little craft. The chill of the water penetrated my thin garments. . . . . I thought of Fu Manchu . . . the Severed Fingers . . . as we headed into the shadows . . .