Woman's World

By Mair M. Morgan

Can't you just imagine fresh, ripe cherry flavour that will be caught and imprisoned in these jars when they are filled with cherry jelly? If this picture doesn't make you almost taste that flavor, you are indeed impervious to good things! Black cherries or red cherries — that lovely tang and color will be preserved by modern short-boil methods of jam and jelly making and how you will appreciate it on the cold days of fall and winter

Don't let people depress you with tragic tales of a dearth of jams or jellies for cold weather on account of the recent heat wave. The cherry crop has come through bravely — perhaps there are fewer cherries and the price a bit higher but in Canada we are lucky in finding them bright and flavoursome as ever on the market and since we can use the bottled fruit pectin method in making them into jam or jelly we are just as far ahead because the short-boiling takes so much less fruit than the old-fashioned way did. Then think of the extra flavour that is held in them because it is not all stewed out as it often is by long-boil methods.

Cherry jam is an asset indeed this particular year — how often you will thank your lucky stars that you did know about bottled fruit pectin when you survey your rows of cherry jam or jelly. Old-fashioned methods would have given you so much less and with an inferior flavour.

Get your supply of cherries now while they are still on the market and even if these days are very hot this short-boil method of making jam or pelly is not the old way of having your kitchen blazing hot with a fire or heat kept on for a long time cooking away the fresh flavour of the fruit. Then too, you can use cherries at their very best if you missed the earliest ones.

You can make your jam or jelly some morning before breakfast with this short-boil method and see it all in jars ready for the fruit cupboard before the heat of the day settles in.

Cherry Jelly

(Any kind except Wild or Chokeberry)

6½ cups (23-4 lbs.) sugar; 3 cups (1½ lbs.) juice; 1 bottle fruit pectin.

To prepare juice, stem and crush about 3 pounds of fully ripe cherries. Do not pit. Add ½ cup water, bring to a boil, cover, and simmer 10 minutes. (For stronger cherry flavour, add 1-4 teaspoon almond extract before pouring). Place fruit in jelly cloth or bag and squeeze out juice. Measure sugar and juice into large saucepan and mix. Bring to a boil over hottest fire and at once add fruit pectin, stirring constantly. Then bring to a full rolling boil and boil hard ½ minute. Remove from fire, skim, pour quickly. Paraffin and cover at once. Makes about 9 eight-ounce glasses.

THIS WEEK'S WINNER
Chocolate Drink

½ cup of cocoa; ½ cup of granulated sugar; 1 cup of water; Pinch of Salt; ½ teaspoon of vanilla.

Method — Mix cocoa, sugar and water. Boil three minutes, stirring to a smooth paste. Bottle and chill.

To Serve — Add about two tablespoons of this syrup to a glass of cold milk and serve with a straw or glass-ip. Ideal for children who don't like milk. — Mrs. J. Faulkner, Jarvis, Ontario.

Attention !

We will pay $1.00 on publication for the best salad salad dish or refreshing drink recipe received.

HOW TO ENTER CONTEST

Plainly write or print out the ingredients and method and send it together with name and address to Household Science, Room 421, 73 West Adelaide Street, Toronto.

Roadways

Billy B. Cooper, in the New York Sun.

Little roads that wind and twist
Haphazardly about,
Narrow here, wider there,
Running in and out
Like a network of old lace,
Or a gay festoon.
Leading out from nowhere,
And ending all too soon.
Little roads are stretching
Far beyond the sky,
High-way and by-ways
And the paths we travel by;
Winding on forever
Until all trails shall meet
In a perfect ending
At God's feet.

Indian Women Seek A Man's Education

Lord Meston, speaking of modern India at Oxford recently, said:

Women, no longer suffering exclusion, were demanding education similar to that of men

The people are now "extremely pleasant," and talked with pride of the new times.

Report Duchess of Kent Is Expecting the Stork

LONDON. — It was learned on reliable authority last week that the Duchess of Kent was expecting the birth of a second child.

The Duchess is expected to cancel all engagements towards the end of the Summer.

The Duke and Duchess of Kent have one son, Prince Edward, born October 8, 1935.

The Duke is King Edward's younges tbrother. He married the former Princess Marina of Greece, November 29, 1934.

For Summer Days

The nice thing about this little summer ensemble is that you can shed the jacket and you're ready for sports or for sun bathing.

Such a simple dress to sew. Perky bows accent the low square cut of the neck at the front that feel so grand and cool. Bias seamings assure a slender waist. The skirt has two action pleats. You couldn't ask for anything more simple to put together than the collarless bolero jacket with kimono sleeves. You can use the jacket pattern for other frocks too.

Gay cottons are quite the smartest thing to choose. Buy the colorful bias trim already folded. They're inexpensive and so easily adjusted. Or if you prefer, linens or tub silks could be selected.

Style No. 3130 is designed for sizes 11 13, 15, 17 and 19 years. Size 15 requires 2 3-4 yards of 39-inch material for dress with 7-8 yard of 39-inch materal for jacket, with six yards of binding.

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.

South Africa will spend $55,000,000 in building 5,000 miles of roads in the next five years.

Their Romance Is Shot After Gun Threat

Polly Moran, screen comedienne, and her husband, Martin Malone, 32, shown in happy pose before says Miss Moran, Malone pointed a gun at her head in their Beverly Hills, Cal., home and threatened to blow her brains out. She's going to seek a divorce.

SUNDAY SCHOOL LESSON

LESSON VI — August 9

SAUL CONVERTED AND COMMISIONED — Acts 9 : 1-31; 22 : 3-21; Galatians 1 : 11-17; 1 Timothy 1 : 12 -17.

GOLDEN TEXT — "I was not disobedient unto the heavenly vision." Acts 26-19.

THE LESSON IN ITS SETTING

Time — The conversion of Saul occurred A.D. 36. His sojourn in Arabia and events immediately connected therewith occurred in A.D. 36-38. And Paul's arrest in Jerusalem was probably in 57 A.D. The Epistle to the Galatians was written probably about A. D. 57. Paul's First Epistle to Timothy was written about 66 A.D.

Place — The conversion of Saul took place just outside the city of Damascus, his arrest and defence that followed, recorded in Acts 22, occurred in Jerusalem. The Epistle to the Galatians was written from Corinth to the churches in the Roman province of Galatia. The First Epistle to Timothy was written from Rome, where Paul was a prisoner.

"But Saul, yet breathing, threatening and slaughter against the disciples of the Lord." This refers back to the preceding Act of Saul's persecutions in Acts 8 : 1-3. "Went unto the high priest," and asked of him letters to Damascus unto the synagogues." Damascus was one of the most ancient cities of the world (Gen. 14 : 15), and had been, from its earliest period, identified with the history of the Jews, a great number of whom were living there at the time of Saul.

That if he found any that were of the Way." This deeply significant title for the Christian faith and life is common in the book of Acts (see e.g. 19 :9, 23; 22 : 4; 24 :14, 22); more fully given by the apostle Peter as "the way of the truth" (2 Pet. 2 : 2).

"Whether men or women, he might bring them bound to Jerusalem." Paul's purpose was quite to put out the name of Christ by destroying all the godly cruelly.

"And as he journeyed, it came to pass that he drew nigh unto Damascus." It is not known just how far out of the city the miracle about to be described took place. "And suddenly there shone round about him a light out of heaven." In Acts 22 : 6 and 26 13 we are told that the time of day was about noon, and that the light which he saw was "above the brightness of the sun.

"And he fell upon the earth, and heard a voice saying unto him." In 22 : 9 it is said that Paul's companions heard the utterance, but they did not hear distinct words, or understand who it was that spoke. "Saul, Saul, why persecutest thou me?" This announcement must have struck Paul with astonishment. Jesus, he thought was dead and buried, and the followers of Jesus, in his mind, were enthusiasts of a false Messiah, the enemies of the true faith.

"And he said, Who art thou, Lord?" The title, Lord, is here used in reverence and awe struck response to the question of a speaker in whose voice accompanied as it was by the supernatural light, Saul recognized a divine utterance. "And he said, I am Jesus whom thou persecutest." This was the name that Paul so much hated. He knew this person actually had lived upon the earth. It was Jesus who had been crucified in Jerusalem. It was the same Jesus who was now speaking to him from heaven. The conclusion that he was the Son of God was inevitable for Paul and arrived at instantaneously.

"But rise, and enter into the city, and it shall be told thee what thou must do. And the men that journeyed with him stood speechless, hearing the voice, but beholding no man." A long journey, in the days of Saul, was not made by one alone, but in company with others, for the sake of protection as well as companionship.

"And Saul arose from the earth; and when his eyes were opened, he saw nothing; and they led him by the hand, and brought him into Damascus." This blindness was certainly unanswerable evidence that the appearance given to him had been a reality.

"And he was three days without sight, and did neither eat nor drink." Undoubtedly Paul, during these days, prevented from beholding the physical and material objects about him, held precious communion with God.

"And Ananias departed and entered into the house; and laying his hands on him said, Brother Saul." The very address that Ananias uses in beginning to speak to this former persecutor must have melted the heart of Saul.

"The Lord, even Jesus, who appeared unto thee in the way which thou camest, hath sent me, that thou mayest receive thy sight, and be filled with the Holy Spirit." Saul received the Holy Ghost through an ordinary disciple. Usually the gift of the spirit was conferred only by apostolic hands but Soul was not to be dependent on he twelve, and he whom the Lord had himself called in peculiar fashion received the gift of the Spirit in quite a different way from that in which it came to ordinary believers.

"And straightway there fell from his eyes as it were scales, and he received his sight; and he arose and was baptized." By this baptism Saul was visibly made a member of the body of Christ.

"I thank him that enabled me, even Christ Jesus our Lord, for that he counted me faithful." Faithfulness is the supreme virtue of the servant of Christ, single-hearted devotion to the interests of the Lord. "Appointing me to his service." The noun here translated service is from the same Greek words that the words "ministration" and "serve" are derived from in Luke's account of the appointment of the first deacons (Acts 6 : 1, 2).

"Though I was before a blasphemer, and a persecutor, and injurious." This last word might more accurately be translated "bully" — it means "one who not only ill-treats others, but does so with the insolence of supreme strength."

"Howbeit I obtained mercy, because I did it ignorantly in unbelief." St. Paul does not say that his sin committed in ignorance was not sin, but that, because it was committed in ignorance, it was more readily pardoned than 'presumptuous sins' — sins committed against the light of conscience. Both as a Jew and a Christian Paul had lived before God in all good conscience.

"And the grace of our Lord abounded exceedingly with faith and love which is in Christ Jesus." The word here translated 'abound' means 'to overflow its channels.'

Dance on Embers

The London Observes comments: Every year at the village of Vulgari, near Malko Tirnovo, in the bosom of Stranja Mountains, southeast Bulgaria, the Bulgarian "Nestinarki" dance on red-hot embers.

The nestinarki are old women. They are devout Christians, and their patron saints are St. Konstantine and St. Elena.

On June 4, St. Konstantine's Day, the peasants make a huge bonfire of wood logs in the village square. While the fire blazes the nestinarki begin the fire dance ceremony. Headed by villagers bearing ikons of St. Helene and St. Konstantine and to the drone of bagpipes, the old women make a procession through the village, dancing all the time to a strange rhythmic melody until they fall into a trance and their bodies tremble.

Then all the villagers gather round the mass of burning logs, and the nestinarki, barefooted, dance for several minutes on the reddened embers, keeping the same rhythmic 7-16 beat.

Although the embers are red hot and the nestinarki fall down exhausted from the heat, their feet show not the slightest trace of burning.

A similar weird custom prevails in the neighboring villages of Madjourk and in the Turkish villages of Murssovo and Kosti on the opposite side beyond the Turkish frontier.

Caribbean Lure

A vision haunts me night and day
Through scanty sun and solemn snow,—
My Carib Island far away
In dawns that allamanda glow.
And every wind that murmuring swells
Brings music of pomegranate bells
And pipes that stephanotis blow.

I know my Island waits for me
Where warm the tides for azure run,
Gowned in her glimmery greenery;
And I shall strive till life be done
To feel upon my breast again
The silver sari of her rain,
The golden serape of sun.

—Clara Maude Garrett.
Etna, N.H., U.S.A.

Persons extremely reserved are like old enamelled watches which had painted covers that hindered your seeing what o'clock it was.—Walpole.

There were over 2,000,000 horses in the British Isles in 1900. This number fell to 1,567,597 in 1932 and in 1934 nearly 50,000 of these had disappeared.

A colony of bats in a cave near San Antonia, Tex., devours approximately 600 tons of live insects annually.

FU MANCHU By Sax Rohmer