

# Of Interest to Women

## Menu Hints

Recipes for New and Novel Dishes, Household Ideas and Suggestions

### MERRY CHRISTMAS TO YOU!

By BETTY BARCLAY

The following recipes surely offer a variety of pleasing dishes for the Christmas season. A hot luncheon beverage, a spaghetti and meat combination that will prove a prime favorite because of its ease of preparation, a pork tenderloin for small families, pudding, cake, a pudding sauce and even candies. By the way, for unusual recipe ideas starting in the post-tenderloin, compliments are meat, fava beans, any Christmas roast or fowl, ripe olives stuffed, will achieve the needed special atmosphere of celebration.

#### MILKED PINEAPPLE JUICE

- 1/2 inch of stick cinnamon
- 3 whole cloves
- 1/2 cup ground allspice
- 1/2 cup ground nutmeg
- 1 quart pineapple juice
- Pinch of salt

Put the spices in a small piece of cheesecloth, add them to the pineapple juice and bring to the boiling point. Add salt. Serve hot with crackers and cheese. 4 to 6 servings.

#### SPAGHETTI WITH SAUSAGE

- 1 package spaghetti
- 1 pound pork sausage in casing
- 1 can tomato soup

Boil spaghetti in 3 quarts of rapidly boiling salted water for about 10 minutes. Drain. Place sausage in a frying pan. Cover with boiling water and cook slowly till tender. In a buttered covered casserole place the boiled spaghetti with the sausage in the centre and on top. Pour over them the tomato soup and the water in which the sausage were cooked. Bake in moderate oven for about a half hour. Serve from casserole.

#### STUFFED PORK TENDERLOINS

- 2 pork tenderloins (about 1 pound)
- Salt

Pepper  
2 1/2 cups thinly sliced tart apples  
1/2 cup seedless raisins  
1/2 cup thinly sliced ripe olives  
1 cup whole ripe olives  
Have butcher cut 2 pork tenderloins almost through lengthwise, leaving a small hinge on one side, then have them opened out and flattened or flattened out with cleave to 1-inch thickness. Sew sides and small ends of tenderloins together to form pocket. Sprinkle with salt and pepper. Cook apples, raisins and olives in just enough water to prevent scorching. Drain. Rubse raisins and olives and use to fill meat pocket. Sew ends of hinge together with skewers and place in baking pan. Bake in a moderate oven (350 degrees F.) 1 1/2 to 2 hours or until meat is tender. Place whole ripe olives in pan with meat. Cook for 30 minutes. Cook in oven.  
Serves 4.

#### BRAZIL NUT PUDDING SAUCE

- 2 egg yolks
- 1/2 cup powdered sugar
- 1/2 cup ground Brazil nuts
- 2 tablespoons sherry
- 2 egg whites

Beat egg whites until thick, add sugar and Brazil nuts and beat well. Add sherry. Fold in stiffly beaten egg yolks and serve with puddings of the cream.

#### MAGIC CHOCOLATE CARAMELS

- 3 squares unsweetened chocolate
- 1/2 cup of cane sweetened condensed milk
- 1/2 cup corn syrup
- 1/2 cup granulated sugar
- 1/2 cup chopped nut meats if desired

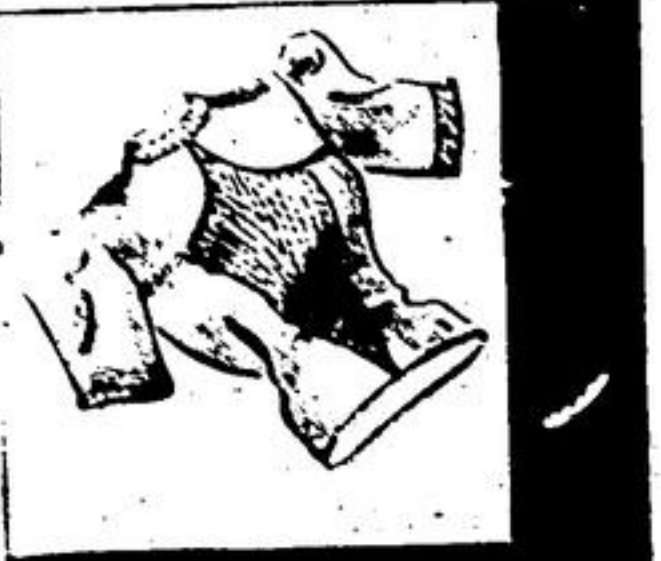
Melt chocolate in heavy shallow pan. Add sweetened condensed milk, corn syrup and salt. Cook slowly over low heat stirring constantly until firm ball forms when tested in cold water (approximately 20 minutes). Remove from fire and chop up nut meats and vanilla. Pour in over into buttered pan (8x8 inches). When cold remove from pan and cut into squares.

#### EARLIEST CHRISTIANS

In the ancient church of Pavia and Aron in Naples, where St. Peter is said according to legend to have preached a secret message has been discovered containing the secrets of earliest Christianity. It is an ancient wall and a mosaic, its significance being that it is believed to be the earliest of the Pavia or which Naples is built. The church building has venerable associations, dating from Santa Catalina, who is said to have been converted to Christianity by St. Peter himself, and the altar is still shown at which it is claimed the Prince of the Apostles celebrated Mass. The present revelations bring important confirmation of the local belief that here is the shrine of Christianity on the continent of Europe.

## Hints on Fashions

Blouses Make Task of Dressing Up Suits Easy



### New and Attractive

There are plenty of smart new blouses this season making it easy to dress up any suit. Presented here are two very new and attractive blouses. The first is of satin in a delicate shade of pink. Starching is used in a decorative fashion. From a rounded yoke comes a deep B of stitching to the waist. The round neckline is stitched, as are the sleeve bands. The other model is of white silk crepe. A hand-made blouse with fine lace edging at collar and front closing. Insets of lace in crescent shape decorate the front in border formation.

### MAGIC OF CHRISTMAS TIME

SWEEPS OVER ENTIRE WORLD

The magic of Christmas lies over the world to-day, changing the dreary common-place events of yesterday into things of wonder and delight and filling the earth with happiness and joy and cheer. It permeates the whole earth from end to end and mankind in every land and in every clime responds to it in the fullest measure. For into our hearts at this time there comes a beautiful something that raises us above ourselves and brings us to greater heights than we ever reach at any other time. For with the magic of Christmas time man babies set in human to promote the happiness and well-being of others and in doing this finds greatest happiness in himself also. For it seems as if the more we give of love and service and of ourselves the richer grows the store from which we draw upon and the richer we grow in the things that make for our own happiness. Let us then allow the magic of Christmas to fall upon us, so deeply that it may not only stay with us at this time but through all the days to follow.

### CHRISTMAS CRACKERS

At an elaborate Christmas dinner in London a few years ago, when crackers and dessert were on the table two identical lozenges suddenly appeared at one end of the great dining-table carrying between them a large silver dish upon which rested the nicest Christmas cracker that anyone present had ever seen.

The men deposited their burden on the floor in the middle of the room and then matched solemnly out. Scarcely had they disappeared before the centre of the cracker flew up and out of the opening sprang the lozenges, youngest daughter dashed as a family little girl.

The child performed a spirited dance then nipped back to her cracker, only to disappear almost at once, a light gleam of earthy presents which she handed round among the delighted guests.

Another charming Christmas cracker surprise was planned by a rich man in the north of England. In the big ballroom where his Christmas party was held an enormous cracker was erected and set off like a rocket. It was many feet high and as it exploded it sent over the guests a shower of presents to the excited guests below.

### ALMOST RURAL

"Is this village lighted by electricity?" "Only when there's a thunderstorm."

## Donna and the Owl Go Visiting

A Christmas Story for Children  
By G. P. CLARKE

"Mummy isn't there any way to make Christmas come quicker?" Mother looked at little Donna thoughtfully. "Why yes, of course, there is," she answered. "Oh Mummy, do tell me. I don't think I can bear to wait two more whole days for Christmas!" "Well then this is what you do," said Mother. "To-night and to-morrow night instead of waiting up until half-past eight before you do to bed, you say good-night to everybody at half-past seven. Then you step into your cosy little bed and before you know where you are you'll be asleep and having the loveliest dreams."

"Donna didn't look altogether pleased with Mother's advice, because she wasn't very fond of going early to bed. But still, she thought, "If going to bed very early really makes Christmas come quicker, I'll try it."

So at half-past seven, Donna was on her way upstairs. It was a dark, black night when Donna got into bed but some time during the night she awakened or thought she did and there looking right in at her window was a bright, full moon. Presently an owl in the yellow tree began to talk. At first Donna thought he was just saying "To-wit, to-wit" as he always did. And then she found he wasn't. Why, the owl was talking to her! "To-wit, Donna, to what, Donna, come with me," cried the Owl.

"But I can't," answered Donna. "I cannot fly."

"Who-ho-ho," laughed the Owl, "you don't have to fly. Don't you know when there is a full moon at Christmas time and if little girls go to bed early, they get light as a feather during the night. Come now, come with me."

So Donna jumped out of bed and soon she was floating through the air, following wherever the Wise Old Owl would take her. She never knew how she got out of the house but still there she was. "Where are we going?" Donna asked the Owl.

"Right to your father's stables," answered her feathered friend. "I heard you ask your mother the other night if the animals enjoyed Christmas so now we are going to find out. Here we are now."

"Donna looked around her father's stable in surprise. She always thought the horses would be doing all night but there they were, standing up in their stalls and as wide awake as you please. Bessie and Nell, Bossie and Beauty.

"We want to know," said the Owl to the horses, "what you think about Christmas?" Bossie and Beauty tossed their long manes laughingly. "It's just another day to us, just another sort of Sunday."

"That's where you are wrong," said Beauty. "When you have lived as long as I have you will know that anything can happen at Christmas. Nell and I have seen a turkey get up in the morning and lay its eggs at night and generally receive some of these wise-owls have been stranded in a snowbank."

"Do you, on a Christmas?" inquired Donna. "I don't know," answered Beauty. "We would never remember and give us an extra dish of oats."

"I'll tell Daddy to-morrow," promised Donna. "And this Christmas you shall have the best kind of oats you ever saw."

"That's time it was the poultry house they visited. The roosters looked up sharply and crowed in alarm. They were ac-

## THEY MADE A TON OF THIS PUDDING

The spicy aroma of Christmas baking will pervade the home with the housewife's initial stir and enthusiasm in the preparation of good things to eat for all the family and friends who gather around the festive table. Most prominent among these good things, of course, will be the Christmas pudding. Working in the tiny kitchens of two dining cars, one at Montreal and one at Winnipeg, Canadian National Railway chefs made a ton of plum pudding to be served to travellers on the dining cars of the National system this Christmas.

There is the recipe an old English one for a family-size pudding. It will make two and a half pounds, ten generous individual portions.

- Ingredients
- 1 lb. bread crumbs
  - 1 lb. beef suet
  - 2 oz. flour
  - 1 lb. brown sugar
  - Pinch salt
  - 1 teaspoon baking soda
  - 1 pint milk
  - 3 eggs
  - 1 lb. raisins
  - 1 lb. currants
  - 1/2 oz. cinnamon
  - 1/2 oz. nutmeg
  - 1/2 oz. allspice

Procedure: Mix the dry ingredients together thoroughly, then add the beaten eggs and milk and mix all together thoroughly. Press inside of pudding bowl or covered mould to prevent pudding from sticking. If pudding bowl used, cover bowl with buttered gauze tied tightly around bowl to keep moisture away from pudding. Put pudding in the mould. Heat thoroughly before serving, then unmould on dish. Serve with sugar or holly on top.

### LEST HE FORGET

It was three o'clock in the morning the guard was rather suspicious of the man in evening clothes who walked slowly along the street, crossing and recrossing the road. "But rather late aren't you?" asked the guard. "Perhaps it is a little late," agreed the man. "But it's about the only chance a pedestrian has these days."

Serve with Hard Sauce, made as follows:  
1 lb. butter  
1 lb. powdered sugar  
Procedure: Mix butter and sugar until the mixture becomes snow white, add a few drops of lemon extract. Roll in wax paper, place in refrigerator until hard cut in slices. Service slice on top of Plum Pudding.

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