

# Woman's World

By MAIR M. MORGAN

#### **Pungent Pickles**

spicy relish to add zest to the menu. Very often a well chosen pickle may and return to cucumbers. he served with meat or fish in place of a specially prepared sauce. A baked fish that might otherwise demand a particular accompaniment to add the flavor toat it lacks, gains piquancy

So since the pickling season is with us again, we are giving you the recipes meals, particularly during the long a cool place. winter to come.

#### Oil Pickles

Fifty cucumbers three to four inches 1/2 cup white mustard seed, 1/3 cup corns, 1/2 cup brown mustard seed, 1 ascendancy. "Travelled as far as missionary journey. celery seed, 1 cup olive oil, 4 table- 1b, brown sugar, 4 green peppers finely Phœ..icia." An ancient country along spoons sugar, 1 teaspoon white pepper, chopped, cider vinegar. 1 quart vinegar, horse radish root.

Wash and wipe cucumbers. Peel onions. Put into a large crock and and put in a preserving kettle, adding of Syria. "Speaking the word to none cover with a strong brine, using 11/2 remaining ingredients, using enough save only to Jews." cups salt. Let stand over night. In vinegar to cover all. Heat gradually "But there were some of them." the morning, drain and slice both cu- to boiling point and boil one-half hour. They were Jews who had lived abroad. seed, celery seed, sugar and pepper with vinegar and stir until sugar is dissolved. Gradually beat in oil. Pack 12 small cucumbers, 3 red peppers, 1 ings with men of other races. "Men sliced cucumbers and onions in a large crock or sterilized jars and cover top with horse radish root cut in slices. Pour over the vinegar and oil mixture each of allspice, pepper and clove, salt, the Greeks also." The noble Greek CKAC, Montreal ..... 411 to cover. Seal jars or cover crock I gallon vinegar. with a weighted plate, and keep in a dark, cool place.

# Dresden Relish

Twelve sweet red peppers, 6 sweet great peppers, 6 medium sized onions, 2 (ablespoons salt, 11/2 cups light) brown sugar, 2 teaspoons white mustard seed, I tablespoon celery seed, 3

cups vinegar. Remove seeds from peppers, pee onions and put all through food chopper. Put into colander and pour several quarts of boiling water through mixture. Drain well and put into preserving kettle with vinegar, sugar, salt Cover tightly, store in cool, dry place and spices. Bring to boiling point and and pickles will be ready to eat in two cook slowly from 1 to 2 hours, until weeks. thick. Seal in sterilized jars. Store in a dark, gool place.

# Beet and Horseradish Relish

Four cups chopped cooked beets, 4 let stand two days. Drain and cover tive of Cyprus, brought up amid Gencups shredded cabbage, 1/2 cup grated with more brine; let stand 2 days and tile surroundings similar to those of horseradish, 1 cup sugar, 2 teaspoons drain again. Make more brine and salt, 1/4 teaspoon pepper, 2 cups vine- heat to boiling point; put in onions and

dipped in cold water to slip skins and percorns, cloves, bits of bay leaf and well as Jewish. "And he exhorted measured after chopping. Combine all slices of red pepper. Fill jars to over- them all that with purpose of heart ingredients, using enough vinegar to flow with vinegar scalded with sugar, they would cleave unto the Lord." cover mixture. Bring to the boiling allowing one cup sugar to one gallon Barnabas knew that the Christians in point and cook five minutes. Seal at vinegar. Cork while hot. once, boiling hot, in sterilized jars.

# Chili Sauce

per and one onion, finely chopped, 2 pieces, 1/2 dozen sweet red peppers, and of faith." So Stephen is describcups vinegar, 3 tablespoons sugar, 1 chopped, 1% lbs. sugar, 2 tablespoons edd (Acts 6:5). "And much people tablespoon salt, 2 teaspoons each of ground cinnamon, 1 tablespoon red was added unto the Lord." That, in ground clove, cinnamon, allspice and pepper, 2 tablespoons cloves, ground, 1 the case of Barnabas, as in the case grated nutmeg.

Peel and slice tomatoes. Put in a preserving kettle with remaining ingredients. Heat gradually to boiling point and cook slowly two and onehalf hours.

# Ripe Tomato Pickle

3 pints tomatoes, peeled and chopped, 1 cup chopped celery, 4 tablespoons each chopped red pepper and chopped onion, 4 tablespoons salt, 6 side tablespoons sugar, 6 tablespoons mustard seed, 1/2 teaspoon each of clove finish, should be pressed on the right this strangely compounded name-a and cinnamon, 1 teaspoon grated nut- side meg. 2 cups vinegar.

Mix ingredients in order given. Put iron-marks very easily and should be termination, ian-is a matter of wide in stone jar and cover. This uncooked ironed on the wrong side. mixture must stand a week before using, but may be kept a year.

Ripe Cucumber Pickle Cover with alum water, allowing two before pressing; silks should be damp. Antioch." Prophets were a class of teaspoons powdered alum to each ed slightly more and the iron should religious teachers often mentioned in P.M. quart of water. Heat gradually to boil- be a little hotter; cottons should be ing point, then let stand over slow heat damped fairly well and linens should for two hours. Remove from alum be quite damp, while a very hot iron water and chill in ice water. Make a should be used for each. syrup by boiling two pounds sugar, 1 Starched goods should be thorough- him at Caesarea. "And signified by pint vinegar and 2 tablespoons each of ly damp and pressed quickly with a the Spirit that there should be whole cloves and stick cinnamon very hot iron

(spices tied in a piece of musln) for Many cuts of meat and plain, every- five minutes. Add cucumbers and cook day vegetables that make wholesome ten minutes. Remove cucumbers to a meals need just a touch of a pungent, stone jar and pour over the syrup. Scald syrup three successive mornings

### Chopped Pickles

4 quarts chopped green tomatoes, cup salt, 2 teaspoons pepper, 3 teaspaans each mustard, cinnamon, allspice and cloves, 1/2 cup white mustard from pickles that are ready to serve seed, 4 green peppers, sliced, 2 chopped onions, 2 quarts vinegar.

Add salt to tomatoes, cover, let stand 24 hours and drain. Add spices abroad upon the tribulation that arose "And Barnabas and Saul returned

### Spanish Pickles

Sprinkle alternate layers of tomatoes and onions with salt and let drain ranean. "And Antioch." The capital

### Chow-Chow

cauliflower, 2 bunches celery, 1 pint of Cyprus and Cyrene." Barnabas CFCF, Montreal ...... 291

Prepare vegetables and cut in small pieces, cover with salt and let stand 24 hours; drain. Heat vinegar and "Genelles" is meant. spices to boiling point, add vegetables and cook until soft.

### Lazy Daisy Pickles

One gallon vinegar, 1 cup salt, 1 cup to 2 inches long.

Wash cucumbers carefully and pack of Christ. them in clean glass jars. Mix salt, sugar, mustard and peppers with the vinegar, fill jars to overflowing with it.

## Pickled Onions

brine, allowing one and one-half cups No more suitable delegate could have salt to two quarts boiling water and been found, for Barnabas was a naboil three minutes. Put in jars inter- rejoiced that the grace of God had been The beets are cooked until tender, spersing with bits of mace, white pep- poured out upon Gentile converts as

# Green Tomato Chutney

Half peck green tomatoes, 1 lb. 12 medium-sized ripe tomatoes, 1 pep- onions, 1/4 peck ripe tomatoes, cut in meaning. "And full of the Holy Spirit tablespoon allspice, ground,

> Slice tomatoes and onions, place colander, sprinkle each layer with salt and let drain overnight. In the morning add remaining ingredients, cover with vinegar and cook until soft. Seal in covered jars. More or less sugar may be used as desired, also onions.

#### Ideas About Pressing To bring up the corded effect on

pique dresses, press them on the wrong Linen, because it requires a glossy

The visit to the ironing board will THE HELPFUL HAND, Acts 11:

be simplified if you bear in mind that artificial silk should be ironed with a Cut cucumbers in halves lengthwise, cool iron and should be plactically dry down prophets from Jerusalem unto

# Sunday School Lesson

Lesson III.-October 15.-PAUL IN Golden Text-For I am not asham-

-Rom. 1. 16.

TIME-Claudius becomes Emperor. January 24, A.D. 41. Church at Antioch founded, A.D. 38-41. Barnabas goes to Antioch, A.D. 42. Saul goes to Antioch, A.D. 43. Aid sent to Jerusalem by Saul and Barnabas, A.D. 44 or 45. Return of Saul and Barnabas, with Mark, to Antioch, A.D. 45

PLACE-Antioch. Jerusalem.

GENTILES IN THE CHURCH, Acts 11: 19-21.

"They therefore that were scattered their pastors. the seacoast north of Palestine. "And Cyprus." The large island in the

among the Gentiles, and so were less boun! by Jewish prejudices, and more Two quarts small green tomatoes, eager to share their Christian blesssmall onions, 2 qts. string beans, 1/4 was a man of Cyprus. "Who, when CFCH. North Bay ..... 322 lb. mustard seed, 2 oz. tumeric, ½ oz. they were come to Antioch, spake unto CFCO. Chatham ...... 297 language was Spoken all over Syria CKCR, Waterloo ..... 465 and throughout western Asia, but where "Greeks" are spoken of as op- CRCO. sed to "Jews," the general term CKOC. Hamilton ..... 475

"And the hand of the Lord was with them." A common expression to KDKA, Pittsburg ..... 206 decribe the controlling power of KMOX, St. Louis ..... 275 Christ and God. "And a great num- WABC, New ork ..... 349 ber that believed turned unto the WBBM. Chicago ...... 389 sugar, 12 small hot red peppers, 1 cup L. rd." These Greeks turned to the WBEN, Buffalo ...... 333 custard seed, 2 gallons cucumbers 11/2 Lord in believing, carrying out their belief in obedience to the commands WGR, Buffalo ...... 643

> A GLORIOUS PARTNERSHIP, Acts WKBW, Buffalo . .... 202 11: 22-26.

"And the report concerning them WLW, Cincinnati ..... 428 came to the ears of the church which WMAQ. Chicago ...... 447 was in Jerusalem." Travellers brought the news of the extension of Chris- without notice, tianity to Gentiles. "And they sent Peel small white onions, cover with forth Barnabas as far as Antioch."

Antioch. "Who, when he was come, and had seen the grace of God, was glad." He the heathen city of Antioch were sur-

rounded with many temptations. "For he was a good man." a plain term, but crowded with honorable of Peter at Pentecost, was because of the convicting and convincing migh of the Holy Spirit. Barnalas seems P.M. vigor of that ardent soul was just what he needed to carry on work in so

great a city as Antioch. "And it came to pass, that even for a whole year they were gathered together with the church, and taught " u' people." Every Christian will seek out a partner in his Christian ork, perhaps many partners. "And that the disciples were called Christians first in Antioch." The origin of Greek root "Christ," with a Hebrew Both real and artificial silks show meaning, "the Anointed," and a Latin dispute.

> 27-30; 12: 25. "Now in these days there came

the New Testament. 'And there stood up one of them named Agabus." We shall meet him again on Paul's last journey to Jerusalem where the apostle encountered great famine over all the world."

#### That is, affecting all the world, not that the crops should fail simultaneously in all lands. "Which came to pass in the days of Claudius." There were terrible famines, as history re-lates, in many places during the reign

of Claudius, and Josephus tells is that the famine was very severe in Judaea. "And the disciples, every man ac-ANTIOCH .- Acts 11: 19-30: 12:25, c. rding to his ability." Paul anticipated the wise modern motto, "To l ed of the gospel: for it is the each man according to his ability." each man according to his need, from power of God unto salvation to That was the good old principle of every one that believeth; to the the tithe, and no better principle of Jew first, and also to the Greek. giving has ever been discovered, provided it is not carried out in a Pharisaic spirit. "Determined to send re-lief unto the brethren that dwelt in Judaea." The organization of the Christian church began with this giv ing of aid to the poor, the appointment

of the first deacons. "Which also they did, sending it to Hero of New Series the elders." The officers of the Jeruits wise distribution. "By the hand the microphone of Barnabas and Saul." They did not send subordinate workers, but dignients of their bounty by sending it by

tians. Led by raging Saul, the San- This John Mark is the Christian who, the Boer War. nedrin and its myrmidons increased probably under the supervision of their bitter attacks on the disciples of Peter, wrote the second Gospel. He

# \* "IN THE AIR"

Radio's All-Star Presentations

WAVE LENGTHS Metres CKPC. Preston ...... 341 CKLW, Windsor-London 555

WEAF, New York ..... 454 WENR, Chicago ..... 345 WGY, Schenectady .... 379 WHAM, Rochester ..... 261 WJZ, New York ..... 394 WJR, Detroit ..... 400 WTAM. Cleveland ..... 280

These programs are subject to change

# SUNDAY

(Eastern	Daylight	Saving	Time )
P.M.		B	
2.15-The I	Playbove		war
2.30-Manh	attan Mo		CEPP
3.00-Natio	nal Opera	ous	CPCT
Symn	honio Hou		CFRB
4.00—Cathe	dral Hour		CKLW
5.00-Willa	rd Pohine		CEDE
Paul	Ash Orche	ou	CRCT
5.30-Crum	it and Sa	nderson	WOR
6.30-Chica	go Knigh	te	CERR
7.30—Press	Bulleting		CPCT
8.00-Bert	Lahr		CRCT
8.15-John	Henry		WARC
8.30-Phil.	Concert .	•••••	CERR
10.00-Opere	tta	(CR)	BC. CRCT
11.00-Old F	olks	(CR	BC) CRCT
	WOWD		

MONDAY	1
P.M.	
6.45-Lowell Thomas	
7.00-Amos 'n' Andy	
8.00-Happy BakersCKLW	
8.15-Singin' SamWGR	
8.30-Kate SmithCKLW	
9.00-Greater MinstrelsWHAM	
A. & P. GypsiesWBEN	
9.15—Four Aces(CRBC CRCT	
Andre KostelanetzWKBW	1
11.30-Press BulletinsCRCT	1
TUESDAY	1
DM TOESUAT	

	A to month knowing
t	7.00-Amos 'n' Andy
7	7.30-Mills Browners
)	Press Bulletin,CRC
77	8.00—Love SongsCFR
	Blackstone
	BlackstoneWBEN
	8.30-Kate Smith
	8.45-Poet's GoldCFR
t	9.00-Ben Bernie
i	9.30-Fire Chief BandWLV
L	10.00-Galety and Romance CRC
1	Lives at StakeWTAN
i	11 20 Deags Dullating CDC
1	11.30-Press BulletinsCRC
	WEDNESDAY
	P.M.
9	
1	7.00-Amos 'n' Andy
-	Morton DowneyCFRI
1	7.45-The GoldbergsWBEN
1	e 00 Hanny Pakara CVI V
7.0	8.00-Happy BakersCKLW
	8.30-Kate Smith
	9.00-Irvin S. Cobb
	10.00-Mandy Lou
	Corn Cob Club
	One House With You CDC

11.00-Columbia Orchestra ..... CFRB to this country. 11.30-Press Bulletins ......CRCT THURSDAY

7.00-Morton Downey .........CFRB

# Noted Landma.k

# AROUND THE DIAL

Tom Mix in New Series-Durante Noses Into Radio-New Names For Canadian Programs

Tom Mix's colorful career before the motion picture camera and as a salem church, would be responsible for cow-puncher, soldier and a U.S. Marshal in real is being dramatized before the home is the most unique feature

How Mix, whose motion picture roles and activities in real life have one-inch-thick oak was laid 15 years been equally thrilling, was shot by bandits while enforcing the law on the fied the errand an honored the recipi- Western plains, wounded by the enemy in three wars, and starred with it was in 1882. Beneath the new floor his famous horse. Tony, before the camera, will form the basis of the broad-

below in the hope that some of them to vinegar, and heat to boiling-point about Stephen.' The martyrdom of from Jerusalem when they had fulroles, began when he helped to round up snipers as a scout in the Spanishroles, began when he helped to round up snipers as a scout in the Spanishroles, began when he helped to round up snipers as a scout in the Spanishroles, began when he helped to round up snipers as a scout in the Spanishwill be just the kind of relish you and cook 15 minutes after boiling point Stephen was only the beginning of an filled their ministration, taking with American War. He fought in China during the Boxer uprising and was is reached. Store in jars and keep in increased persecution of the Christhem John whose surname was Mark." hadly injured. Later he was with the British Army in South Africa during shiplap under the joists, and insula

Mix's first idea to enter the moving picture business came to him after | There are wine cellars and vaults 1 peck green tomatoes, thinly sliced. Jesus, determined to root out the reliwinning the title of Champion Steer Thrower of the World at a Seattle of commodious appearance. The main 4 sliced onions, 1 cup salt, ½ oz. each gion whose purity and power threat- I rnabas. He became the assistant today is known to motion picture-goers in every nation in the world. Mix living-room is 20 by 30 feet. The in length, 1 quart small white onions, 1 cup sait, ½ oz. each gion whose purity and power threat- it rhabas. He became the assistant today is known to motion picture gion whose purity and power threat- came to the microphone for his new series September 25.

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### **Durante Noses Way Into Radio**

Jimmie "Schnozzle" Durante of the "New York Durantes" slid across windows and two towers on the east the studio floor and bobbed up under the mike, nose and all to make his side. The dimensions are of the size first sponsored radio appearance. Jimmie is doing the fill-in until Cantor impossible to be bought today.

returns from Hollywood. The spotlight first fell on Durante when he trod the boards of burlesque theatres as an up-and-coming young comedian. From burlesque he went into vaudeville, and it was there that he became famous throughout the

From vaudeville he went to New York night-clubs where he became the Freedom of Press favorite of the stay-up-late customers. Later Jimmie took his schnozzle and his capacity for insane comedy to Hollywood. Upon his return to New York he was cast for a leading role in "Strike Me Pink". Now that lief they could not be forced to comply production has closed after a successful run. with a recovery code, United States

# . . . . . .

Promises New Names For Radio New ideas are always interesting, and one, is the disclosure that for hearing. Forbes Randolph who has been operating the "Theatre of the Air" in

Toronto will re-open with a new policy. Radio is playing no small part in the endeavour, since it is intended to give to radio listeners the finest in entertainment. The theatre will open around the end of the month, and from then on stars of both the air ganization's code, saying it represented over 1,000 publishers. and vaudeville will be heard frequently broadcasting from the stage.

Canadians have been clamoring for a chance to air their talent, and "This code was not presented in now, they are to be given the opportunity. The feature, is the fact that | behalf of any group of newspapers." all the artists are to be Canadian and Forbes, himself belonging to the he asserted, and thereupon dwelt at Maple Leaf is going to develop talent which he says "Will be as good as length on the section guaranteeing any of the American artists, which up to now, have monopolized the ears freedom of the press. of radio fans across the Dominion." That's a big statement to make, but Mr. Randolph has been associated with the New York show business for twenty years and he knows how names are built.

## Post Scripts

The "Sisters of the Skillet" walked New York streets for months try. dent or anyone else would try to in ing to pick up a sponsor for their act. They finally clicked, and now voke a power to suppress newspapers they are featured as the Texaco Reporters.

. . . . . .

Al and Bob Harvey are back in Toronto after their tour of the British | could not have seen their way clear Isles. Successful . . . ? Yes. They were headlined in some of the to join this movement as wholeheart largest theatres on the other side. Phil Harris NBC's crooning bass and bandman, knocked about the

country for five years with orchestras before he sang his first song. Lum and Abner heard over the NBC, predict good times are here again for the farmer. Times are coming back so that he can sell off unpro- Great Danger of Typhoid ductive fields to city men for golf courses. Paul Whiteman had to reduce his weight from 303 pounds to 150 before

his wife, Margaret Livingston would step to the altar with him.

### 10.00-Willard Robinson ......WKBW FRIDAY

10.00-First Nighter ......KDKA 11.30-Press Bulletins .......... CRCT in Canada for the past month. SATURDAY 7.15 -Annie, Judy 'n' Zeke .... WBAL 7.30-Kindergarten ...........WBAL 8.00-Evan Evans ......CFRB

# BULOVA time dally over Stations CRCT - CKAC. ---"No Better Fishing

K-7 Mystery ..........WEED

Country Than Canada" There is no better fishing country than Canada, believes Mrs. J. D. Aboott, well-known English sportswoman who has fished and hunted in many countries. She sailed from Quebec for position in the world economic scheme, One Hour With You ......CRCT her home in London with four fine 10.30—Boswell Sisters ......CFRB specimens of her first fishing trips

They were all squared-tailed speckled trout, the largest specimen weigh-the liner. "They were caught in the 

# Seen in Gold Mines especially children, not to bathe or

Montreal.-Canada's gold mines may paddle in the Derwent River have 7.00—Morton Downey ......CFRB Amos 'n' Andy ......CRCT be her economic salvation, said Prosecution are patrolled daily by police and no fessor T. E. Gregory of London Uniperson is allowed to dip foot or hand 

> If the value of the dollar was cut to 50 cents by inflation, gold would almost certainly reach \$42 an ounce as compared with \$32, the present price, said Professor Gregory. It was not for Canada, however, to attempt radical experiments in the realm of economics. Canada's population was too small, compared to the size of the country, and conditions did not warrant radical attempts to rectify economic ills, he said. Professor Gregory believed this country should wait for economic solutions by the United Kingdom and the United States and then take advantage of her excellent

# Vision at Birth

The normal infant is born with the

But it is not born with stereoscopic French chalk is left on the spot for

wool will disappear if a coating of Mysore Toast.-Beat 3 eggs. Mince & Lomb Optical Company. an onion and add to the eggs; then add

and fry in a saucepan containing but ter. Serve hot as soon as browned. Before making jam, rub the bottom of the preserving pan with a little but ter, and there will be no danger of the jam burning of sticking.

salt and pepper. Cut 4 slices of bread

and soak in milk for a few minutes. Then dip the bread in the beaten eggs

Is Demo! Died

Visitors Permitted to Visit

Residence Before Its

Demolition

ted to the house at 65 Roslyn Road.

property of the late John W. Sifton,

before it was demolished. It was

Inside the main entrance is a solid

mahogany carved staircase. There

are numerous hand-carved mahogany

pillars. The oak bookcases have

leaded glass in the windows and

doors, the most striking bookcases in

Winnipeg, it is said. The flooring of

of the construction. The top layer of

ago, but underneath everything is as

ing are seven-inch oak planks; then

there is shiplap laid two ways. Be-

neath are white pine joists which can-

beautiful wainscoting is matched in

the designed ceiling of the same ma

terial. There are many curved glass

The red brick on the outside was

Washington.-Emphasizing their be-

newspaper publishers have taken their

proposed agreement before the NRA

In behalf of the American News-

paper Publishers' Association, Elisha

Hanson as counsel presented that or

"No press that was subject to in

junctions or revocation of licenses

could be considered a free press," the

but a great majority of publishers

edly as they have without some

guarantee of the constitutional right.

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Felt At Consett, Durham

Lancaster, Eng.-So great is the

danger of a big outbreak of typhoid

and paratphoid at Consett, Durham,

that notices signed by the local medi-

cal office of health advising people

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Use beeswax and turpentine, made

Shred the beeswax into a jam jar,

just cover with turpentine, and place

jar in a pan of boiling water over a

gentle flame. Stir till melted, remove

from the stove, and beat to a thick

paste. Add more turps if too thick.

On no account add turps when the pan

is on the gas flame. Rub the beeswax

into the wood and leave for a few

hours, then rub with another rag. Rub-

Cucumber will not disagree, and will

taste more delicate, if prepared the

Swedish way. Peel and slice a cucum-

ber thinly. Cover with salt and place

between two plates under a weight

(10 lb, weight). Leave for an hour,

then pour off all the juice and serve

Before polishing tiles, sprinkle a few

A scorch mark on silk or delicate

drops of turnpentine on your duster.

in vinegar and sugar solution.

Furniture Polish

into a paste like butter.

bing gives the finish.

"We had no fear that the Presi

counsel testified.

Provided In Code

imported from England more than 50

years ago and cost \$1.60 a brick

tion under the shiplan.

built half a century ago by A. W

Winnipeg.-The public were admit

To Peel or to Pare Do you know the difference between peeling and paring? You beel a ban ana or an orange, but you pare a pe tato, an apple, or a cucumber.

A little white of egg painted on worn patch on leather furniture with a small, dry brush will prevent further wear at that spot, and will improve the appearance of the worn part.

As a practical philosophy, life insurance and annuities are doing a great deal to make the lives of the American people safe and secure,-Aifred E

# Some Birds Are Jealous-Even Feathered Ones

