



# Woman's World

By MAIR M. MORGAN

### October—Harvest Month

October, the month of falling leaves, golden pumpkins, Thanksgiving and Hallow'en. A month calling forth wondrous dishes from the kitchen. Hallow'en especially demands something unusual and attractive, and leading the field, candied apples the traditional sweet for children. Here is an easy recipe:

Sticks which are inserted in the apples and used as handles can be prepared at any household supply store and the glaze which is used for the apples is so simple to make that a child can do it without assistance.

To three cups of sugar, either brown or white, add one-half teaspoon of ginger, one-half teaspoon of cinnamon and one cup of water. Heat over a low fire stirring until sugar is dissolved, then boil for about seven minutes or until the syrup will form a solid ball when dropped in cold water. Let the syrup cool slightly, then insert sticks in the blossom end of apples, submerge them in the syrup and set on buttered platter to harden.

After one layer of the syrup has hardened the apples can be dipped again if a thick coating is wanted. The syrup should be cooked in a small, deep pan, such as the top of a double boiler, so the syrup will be deep enough to cover the apples.

### Sovereign Spice Cake (2 eggs)

Of course, no party will be complete without a cake and this particular recipe will fit in nicely for this occasion. 2 cups sifted cake flour, 2 teaspoons combination baking powder, 1/2 teaspoon salt, 1 teaspoon cinnamon, 1/4 teaspoon cloves, 1/4 teaspoon nutmeg, 1/4 teaspoon mace, 1/2 teaspoon allspice, 1 cup brown sugar, firmly packed, 2 eggs, well beaten, 1/4 cup milk, 1 cup heavy cream, Sift flour once, measure, add baking powder, salt, and spices, and sift together three times. Sift sugar and add gradually to eggs, beating well. Combine milk and cream. Add flour, alternating with liquid, a small amount at a time. Beat after each addition until smooth. Bake in greased pan, 8x8x2 inches, in moderate oven (350 deg. F.) 50 minutes, or until done. Cool. Spread Raisin in Nut Filling on top of cake.

### Raisin Nut Filling

1/4 cup brown sugar, firmly packed, 2 tablespoons butter, 1/4 cup water, 1/2 cup walnut meats, broken and toasted, 1/2 cup seeded raisins, cut in pieces, 2 tablespoons cream of rich milk (about). Heat sugar, butter and water in skillet, and cook until mixture forms a soft ball in cold water (235 deg. F.). Remove from fire; add nuts and raisins. Add cream until right consistency is reached. Makes enough filling for two 9-inch layers, or for top of 8x8-inch cake.

### Fashion Notes

Heavy gold lace is a suggestion from London for the Autumn bride. A medieval look is suggested by the sheathlike lines, large padded gold epaulettes and short gold mesh veil hung over the head and kept in place by a circular wreath.

Capes are a feature of many evening frocks. One striking dress in ochre yellow has a cape entirely of layers of self-colored fringe, two layers of which also feature the decolet of the frock.

Another example of a one-color model for evening gowns is interest by having pleated inset pieces front and back (to form a short train) and a whole cape of sunray pleating.

Sequin berets, truffles of net and flowers, velvet twists or caps with ostrich and paradise plumes—these will appear for theatre and restaurant wear.

Large colored chiffon handkerchiefs are smartest for afternoon and evening with the initial printed in a white circle instead of being embroidered.

Extravagance in velvet gloves for evening include a shoulder length model in black velvet, shaped to the arm by ribbing and ending in a circular frame of feathers round the armhole.

### The Lunch Box

School bells are ringing again and in many homes school lunch boxes must be packed five mornings of the week. If you want to avoid monotony and furnish wholesome lunches, you will soon discover that you must plan four meals a day in place of the usual three.

It's a good idea to plan the meal to be carried the day before, as soon after packing the lunch-box as possible. The busy time in the morning, when every minute must count, allows little time for "hunting up something" for the lunch-box. The school lunch must be a satisfactory supplement to the other two meals of the day. It must be nourishing and inviting.

### Pack Dessert First

The packing of the food in the lunch kit is of almost as great importance as the lunch itself. If plenty of waxed paper of different thicknesses, paper napkins, tiny waxed cardboard containers and small paper baking cups and picnic spoons are available, the task is lightened and neatness is assured. Well wrapped foods stay fresh and appetizing. Put the dessert in first. Otherwise the box must be unpacked to reach the sandwiches and there will be eaten and the rest of the lunch overlooked.

Always consider the personal likes and dislikes of a child. Girls thrive on daintiness. Boys like regular man-size sandwiches and cookies. But neatness and order appeal to all children. The age of a child is important. Children under twelve require a different sort of lunch than that prepared for the high-school girl or boy.

If there is not a cafeteria in the school to furnish a hot drink or soup, this should be carried in a thermos bottle. The hot food aids digestion and does much to relieve nervous strain.

### Sandwich is Mainstay

The sandwich is the mainstay of the lunch box and must be concocted to furnish much food value. Make use of the infinite variety of breads as well as the many sandwich fillings in order to avoid monotony. Try to combine meat with grated and minced vegetables such as carrots, lettuce and celery in sandwich fillings. The combination gains both food value and pleasure.

Carefully wrapped celery, radishes, carrot sticks and hearts of cauliflower give balance to the lunch by supplying bulk and crispness to a diet that is apt to be concentrated and soft.

Cookies, cup cakes, individual baked custards and firm tapioca puddings of variety for desserts. Fresh fruit always is desirable and easy to pack.

### Kitchen Kinks

Small scraps of toilet soap should not be left about in the bathroom, for they easily slip into the plug-hole, and tend to clog the waste pipe. It is advisable to have a small bag of strong net, about the size of the average soap tablet, and place the pieces in it, squeezing them well together. When the bag is nearly full it should be tied up tightly with string or tape and used for washing the hands. The small pieces stick together inside the bag, and the soap lathers easily through the mesh of the net. Scraps of scented toilet soap should never be placed in a kitchen soap-saver.

### Giblet Soup

The giblets may be made into an excellent soup which is most nourishing. Simmer the giblets in good beef stock, adding salt, pepper, herbs, and one small onion. When the giblets are tender they should be removed and the soup strained. Thicken in the usual manner, adding a good lump of butter and a little mushroom or tomato flavoring. This is a good way in which to use up giblets which are not required for gravy.

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## Sunday School Lesson

SUNDAY SCHOOL . . . GRAHAM. Lesson IV.—October, 22.—PAUL. ASIA MINOR.—Acts 13 and 14. Golden Text.—And he said unto them, Go ye into all the world, and preach the gospel to the whole creation.—Mark 16: 15.

TIME—The first missionary journey, A.D. 47 to 49. PLACE—Cyprus, Pamphylia, Pisidian Antioch, Iconium, Lystra, Derbe.

THE FIRST MISSIONARIES SET SAIL, Acts 13: 1-12.

"Now there were at Antioch, in the church that was at Antioch, prophets and teachers." Both prophets and teachers: taught religion, but the former were more distinctly under the direct inspiration of the Holy Spirit. "Barnabas," the Christian leader who had so prospered that he sent to Tarsus and obtained Saul to assist him in the growing work. "Aad Symeon that was called Niger," Symeon is a Jewish name, and Niger was a Jew.

"And Lucius of Cyrene," Simon of Cyrene carried Christ's cross when our Lord fainted beneath it on the way to Calvary. "And Manan (short for Menahem) the foster-brother of Herod the tetrarch." Herod, the ruler of a fourth of the realm of Herod the Great. Manan, though only his foster-brother, was of course a person of consequence and influence. "And Saul." Named last, though destined to become chief of all.

"And as they ministered to the Lord." The verb points to some formal public service, such as the Eucharist, but it is general term. "And fasting." Fasting was especially fitted to an occasion when the will of God was to be definitely learned. "The Holy Spirit said." Making an impression on this mind and the mental general consensus of opinion was formed. Such united prayer is sure to result in the unified action of a united people. "Separate me Barnabas and Saul for the work whereunto I have called them." Ministers, evangelists, and missionaries are set apart from ordinary men, separated from worldly aims and ambitions.

"So they, being sent forth by the Holy Spirit." In their going forth Luke is careful to say that they were sent, not by the church, but by the Holy Spirit, who acted through his church. "Went down to Seleucia." The seaport of Antioch. "And from thence they sailed to Cyprus." The island in the northeast part of the Mediterranean from which Barnabas came.

"And when they were at Salamis." The port nearest to Seleucia, so that the missionaries naturally began their work there. They preached the word of God in the synagogues of the Jews. Barnabas and Saul began their work in the synagogues because Jews were familiar with the ancient prophecies of the Messiah, and would understand the apostles when they spoke of the fulfillment in Christ. "And they had also John as their attendant." John Mark, the cousin of Barnabas, would be immensely useful in finding lodging places for the missionaries. We know from his Gospel that he was an ardent and vigorous young man.

IN ANTIOCH OF PISIDIA, Acts 13: 13-52.

"Now Paul and his company set sail from Paphos." From this time, though before it has been "Barnabas and Paul," the latter takes the lead, and it is "Paul and Barnabas," or "Paul and his company," as hebrew.

"And came to Perga in Pamphylia." Perga was in a low-lying, unhealthy region, plagued with malaria, and it would seem that Paul fell a victim to this torturing disease. "And John departed from them and returned to Jerusalem." Perhaps he also was stricken with malarial fever. Perhaps he disapproved of the extension of the gospel to a region peopled almost entirely by Gentiles.

"But they, passing through from Perga." The two missionaries made their way northward through the wild range of the Taurus Mountains to the high central plateau of Asia Minor, free from malaria. "Came to Antioch of Pisidia." It was a journey of about one hundred miles. "And they went into the synagogue on the sabbath day." There were enough Jews in Antioch to form a synagogue—only ten male Jews were required.

"And after the reading of the law and the prophets." Each synagogue service began with a selection from the law (the Pentateuch) and the prophets. "The rulers of the synagogue sent unto them." These "rulers" were a committee of laymen. One of their functions was the selection of the persons who should deliver the addresses at the meetings of the

synagogue. "Saying, Brethren, if ye have any word of exhortation for the people, say on." Paul and Barnabas were invited to speak as being strangers, and evidently, from their appearance, persons of ability and culture.

THE STONING OF PAUL, Acts 14. From Antioch the two apostles traveled southeast for about seventy-five miles to Iconium, a large city in Lyconia.

"But there came Jews thither from Antioch and Iconium." As in the case of their Saviour, the Jews would go any lengths to vent their rage against any one whom they did not consider orthodox. "And having persuaded the multitude." Probably by bringing against the missionaries the charge that they were interfering with the local idolatry. "They stoned Paul." This was an especial Jewish mode of punishment, as crucifixion was a Roman mode, or beheading. "And dragged him out of the city." If this had been a Jewish city, the execution would not have been allowed within it. Christ was crucified and St. Stephen was stoned outside the walls of Jerusalem. "Supposing that he was dead." Some have imagined that he was really dead.

"But as the disciples stood round about him." They were grieving for their leader, mourning for him as dead. "He rose up, and entered into the city." Paul's beloved young helper, Timothy, lived in Lystra, therefore we may well imagine that Paul spent the night in the home of Timothy's mother Eunice and grandmother Lois. "And on the morrow he went forth with Barnabas to Derbe." About thirty-five miles east of Lystra, the frontier city of the Roman province.

"And when they had preached the gospel to that city, and had made many disciples." This implies a rather lengthy stay. "They returned to Lystra, and to Iconium, and to Antioch." It would have been natural for them to continue eastward and cross the mountains, which was the shortest way home, besides escaping the risk of revisiting the cities where they had so many foes. But Paul and Barnabas were not men to avoid perils.

"Confirming the souls of the disciples, exhorting them to continue in the faith." They would be constantly tempted to return to their former licentious heathen worship. "And that through many tribulations we must enter into the kingdom of God."

"And when they had appointed for them elders in every church, by fasting and prayer, and had committed them to the Lord's hands." It was theirs to plant the seed, and leave the young plants to the fostering of heaven.

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## COMMENTS EVENTS

### AROUND THE DIAL

Personal Glimpses of Mike Masters  
Howard Petrie is the tallest of the network's announcers . . . Graham McNamee, off the air is hardly ever beyond sound of the radio. He keeps receivers going in every room of his apartment. . . Kelvin Keech, in addition to English, speaks Japanese, Portuguese, Chinese and Hawaiian. . . and when he fell in love with a Russian refugee in Constantinople he mastered that tongue to woo her.

McCormack Greets Radio Listeners  
America first heard McCormack at the St. Louis World's Fair nearly 30 years ago. A young medal winner at the Dublin Music Festival in his native Ireland, he had been brought to sing in the "Irish Village" at the Fair. There thousands of Americans first heard the voice that many have regarded ever since as their favorite tenor.

Carrie Gray, the "Ontario Song-Bird"  
From a successful season of broadcasting, Carrie Gray, the Canadian girl with the melodious voice that has enthralled listeners, makes her debut before the footlights this week. Usually radio has drawn its talent from the stage, but in Carrie's case the order is reversed.

He Just Has to Get Up  
Arthur Bagley director of the Tower Health exercises, is a human alarm clock beginning the day's broadcasts at 6:45 a.m., every day. But alarm clock beginning the day's broadcasts at 6:45 a.m., every day. But alarm clock beginning the day's broadcasts at 6:45 a.m., every day.

Post-Scripts  
Radio's biggest musician is Herbie Berman, bass fiddler with Norman Berzman's orchestra who weighs 365 pounds. . . In five years on the air Ted Cloutier's orchestra has played over a thousand characters. . . Billy Costello who is Ferdinand Frog on the Betty Boop program is a recruit to radio from vaudeville. . . Dick Liebert, NBC organist has had his hands insured for \$20,000. . . Joe Penner before doing radio work was an automobile mechanic, was made to go on the stage during an amateur night. . . made a hit, and has been going ever since.

### "IN THE AIR"

Radio's All-Star Presentations

WAVE LENGTHS

Station Metres Kilocycles

Station Metres Kilocycles

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## BEHIND THE SCREENS

FOR THE "TALKIE" FAN

By P. M.

Editor's Note:—It is in keeping with the times that this column make its appearance. During the past year Hollywood has been definitely challenged by the English Studios. After such success as "Home Sweet Home"—"Sunshine Smile"—"The Good Companions," etc., England has definitely made a bid for public favor and, according to the response, undoubtedly has won. This column will introduce and make familiar the stars of the English Cinema World, as well as give you the latest tid-bits about your favorites of Hollywood.

The first fall days are always sad and the demand for pictures full of laughs is doublefold. England and Hollywood have combined to give the public a film check-out of the funniest gags and situations that a master-mind of comedy could offer.

Imagine James Mason, Cyril Maude and Charlotte Greenwood in a picture together. These three stars could make the dullest plot interesting, but imagine them in a good, wise-cracking comedy! "Orders is Orders" is a new idea in comedy films—an American film company let loose in an English barracks—that is the plot—Cyril Maude plays the Colonel, so you can imagine what happens when he encounters Charlotte Greenwood, the long, lean and lanky comedienne. A great laugh is as good as a holiday—so treat yourself to a holiday in October.

Mary Pickford in a new role. She is now turning author and already has six definite commitments for short stories, articles and novelettes. She is now working on a story at Pickfair, the scene of so many notable Hollywood gatherings, which is now without a master.

She is following Charlie Chaplin's method in her literary venture. Mary dictates to a secretary, then edits and dictates further drafts until she is satisfied. One type of story, a biography, Mary has refused to do. Magazine editors and publishers have offered to let her write her own ticket, but she always replies: "My life may be at its peak. Why write a biography now?"

Charles Laughton, who made such a sensational hit in Hollywood pictures, has turned down some fat contracts. He has returned to London to appear at the Old Vic, London's home of Shakespeare. He declares that he does not feel that he has acquired enough experience yet to accept the contracts offered. A thorough person and living up to his English antecedents, we'd say.

Greater Accuracy in Weather Forecasts

Progress Made in Anticipating Conditions for a Whole Season

A promising beginning has already been made in several parts of the world in the science of forecasting general weather conditions for an entire season instead of only for a single day, according to Professor Sir Gilbert Walker. Sir Gilbert recently told the British Association for the Advancement of Science that the progress thus far made justified the anticipation of greater reliability in weather prophecies and the extension of the work to other parts of the world.

Long range, wholesale weather forecasting, Sir Gilbert explained, does not mean predicting in January what the weather will be on a certain day next June in a particular locality. Rather does it try to determine several months in advance the likelihood of subnormal or abnormal weather conditions over a general agricultural area during the growing season.

Such knowledge could be applied in China, for example, for the prediction of heavy rains that are likely to be followed by floods, or for the long-range forecasting of droughts in a country like India, thus anticipating a possible famine. In quieter climates, such as Great Britain or the United States, knowledge gained by seasonal forecasting may be applied in determining the amount of fertilizer needed for the fields.

The science of long range, seasonal forecasting attempts to determine the various factors that play a part in producing the weather in a certain locality. It may be found for example, that in the month of June the weather in India is influenced by the average atmospheric pressure in the interior of Asia, and by corresponding pressure averages over the oceans to the east and south. If that is found to be the case, then a change from the determined pressure averages will enable the weather expert to predict abnormal or subnormal rains or temperatures.

Propose Chaperones  
Prince Albert Sask.—Girls under 16 attending public dances will have to be chaperoned by a parent or guardian if a by-law now before the City Council is made effective.

Children can be immunized against diphtheria with one injection instead of three, using a new toxoid developed by an Alabama health officer.

### MUTT AND JEFF—By BUD FISHER



### Jeff Has Box Office Instinct

THEY'RE NOT WAITING TO GET IN MUTT—THEY'RE WAITING TO GET THEIR MONEY BACK!