



Woman's World

By Mair M. Morgan

Noodles For a Change

If you have yolks of eggs left from cake-making, you can save them from going to waste by making up a batch of noodles. Noodles always are a valuable addition to the emergency shelf, but the home-made ones especially are considered a treat when they are well made. Since it takes but little more time to make enough for several meals, add on or two whole eggs to increase the quantity and quality of the noodles. One tablespoon water is added for each egg yolk.

Noodle soup makes a splendid winter luncheon dish. Or noodles cut in tiny straw-like lengths add much to the cup of dinner consommé or bouillon. When noodles are served in the clear dinner soup, they should be boiled in salted water and drained before adding to the prepared meat stock.

A noodle ring filled with creamed meat or fish makes a delightful party luncheon dish.

A platter of fried noodles garnished with halves of hard cooked eggs and served with a smooth cream sauce is inviting and nourishing and can be quickly and easily prepared for any emergency supper or luncheon.

Noodles

Three egg yolks, 1 whole egg, 3 tablespoons water, 1½ teaspoons salt, 2½ cups flour (about).
Beat yolks of eggs, water and whole egg until thoroughly blended. Add salt and enough sifted flour to make a very stiff dough. Knead well on a lightly floured molding board. Divide into six parts and roll each part as thin as possible. Cover with a clean towel and let stand for 30 minutes. Roll each sheet separately, like any jelly roll and cut in very thin slices. Shake out slices and toss lightly on board to dry. When thoroughly dry, store in covered jars or boxes for future use. When wanted cook 20 minutes in boiling meat broth or salted water. In calculating quantities it is worth keeping in mind that one egg or its equivalent of one egg yolk and one tablespoon water will make enough noodles to serve four persons with a generous amount of noodle soup.

Cut in Squares

Instead of cutting the dough into strips it can be cut in two-inch squares and used to make noodle balls. This is a good way to use left-over meat or the meat from the soup bone. Carefully trim off fat and gristle, and chop meat very fine. Season well with salt and pepper and parsley or onion finely minced. Add one un-beaten egg and mix well. Add milk if necessary to moisten enough to stick together. Fill squares of noodle dough with prepared meat mixture and draw corners together. Dampen edges with a little cold water and press firmly. Drop into boiling salted water or meat broth and boil 20 minutes. Serve on a hot platter and garnish of parsley.

To prepare noodles for chow mein, sprinkle 2 tablespoons salad oil over one pound noodles and steam fifteen minutes, lifting noodles carefully with a fork in order to separate well. Spread on molding board and let cool. Then fry until crisp and a golden brown in deep hot oil or fat. Drain thoroughly and use.

Codfish Souffle

There are many excellent brands of salt codfish on the market and they offer economical ways and means to vary the winter menu.
A dinner of cream of tomato soup, codfish souffle, brown bread and butter, shredded cabbage with dressing and bread pudding with liquid sauce is a nourishing, well balanced inviting and economical meal.
Creamed codfish is another good, old-fashioned dish. Served with plain boiled potatoes or baked potatoes, hashed buttered beets and fruit whip, this makes an appetizing and satisfactory dinner that is inexpensive but rich in food value.
If hearty breakfasts are not wanted, codfish balls may be served at luncheon or dinner. A creamed vegetable, or a cream soup, should be included in the menu to ensure the proper amount of milk in the diet.

Following are simple rules for codfish balls and codfish souffle:

Codfish Balls

Two cups sliced raw potatoes, 1 cup shredded codfish, 1 tablespoon butter, 1 egg, ¼ teaspoon paprika.
Freshen fish in lukewarm water for two hours, changing water three times. Put fish and potatoes into sauce pan with boiling water to cover. Cover pan and cook until potatoes are tender. Drain and shake over the fire to permit mixture to become quite dry. Mash thoroughly and add butter, paprika and beaten egg. Beat until the mixture is very light. Drop from spoon into deep hot fat. The balls should brown in two minutes. Drain on brown paper and serve at once.

Codfish Souffle

One cup shredded cooked codfish, 2 cups mashed potatoes, 3 eggs, 1 cup milk, 3 tablespoons butter, ¼ teaspoon pepper.
After freshening fish, pick very fine with a fork and cut with scissors. Simmer just below the boiling point for 30 minutes. Drain. Add fish, butter, milk and pepper to hot mashed potatoes and beat well. Add yolks of eggs and beaten until thick and lemon colored and cook and stir over fire until thick. Fold in whites of eggs beaten until stiff and dry and turn into a well buttered baking dish. Bake 30 minutes in a moderate oven. When firm to the touch, the souffle is done. Serve at once from baking dish.

Paris Styles

Paris—Maive and silver brocade evening gown with a cape of the same material trimmed with two yellow lris. It might be called "pervenche bleu," or periwinkle.
Night Blue Velvet evening dress with cool feathers cape shaded from dark blue to very light blue. From Molyneux.
Pale Blue Silver Brocade crinkled crepe evening ensemble with a deep periwinkle cape. From the same house.
Royal Blue Chiffon with a cape effect around the arms but molded over the shoulders. For dinner.
Black Chiffon for evening with a belt of gray lris. Cape effect with shoulders but not to detract from the rather daringly exposed areas.
Gold Salvage Panne Velvet makes a stunning effect. Brown ostrich feathers trim the bodice and brown shoulder straps and brown gloves complete the ensemble.
"Panne sauvage" in black with molded shoulders and a cape effect with black flowers of the same material around the arms.

Facial Masks

Masks are valuable beauty agents. They purge the pores, stimulate circulation and make the complexion clearer and finer in texture.
To give yourself a beauty treatment, first cleanse your face with facial oil. Apply beauty mask from the base of your throat right up over your forehead. Lie down and relax until the mask is dry and hard.
When you get up, wring a towel out of warm water and place it over your face and neck to dissolve the mask. With upward and outward strokes, remove every trace of the mask. Then cleanse again with facial oil. Pat on a little skin tonic and you're ready for fresh makeup.

Soup Secret

If one knows the proper method to use it is no more difficult to make cream of tomato soup than it is to bake a potato or toast a piece of bread, but one must know how because two foods exactly opposite in chemical composition are combined in a cream of tomato soup.
In order to make cream of tomato soup, the housewife first must master the secrets of a perfect white sauce; for in tomato as in most cream soups, a thin white sauce forms the foundation.
Undoubtedly the cook's greatest difficulty lies in combining the white sauce with the tomato puree. Too often the mixture curdles and an unappetizing soup is the result.
The following rule is carefully worked out and produces a delicious

smooth cream soup. The method, as well as the proportions, is important. Many recipes add soda to cream of tomato soup. It is better to avoid doing this because the soda does not improve the flavor. In fact, when making a small amount of soup it is almost impossible to add soda in small enough amount not to ruin the flavor of the soup entirely. If 1/16 teaspoon soda to one pint of tomato is used, the flavor is affected very slightly and the acid of the tomato is neutralized sufficiently to prevent curdling of the milk.

Cream of Tomato Soup

Two cups canned tomatoes, 1 small onion, 2 teaspoons sugar, 1 teaspoon salt, celery tops, 3 tablespoons butter, 2 tablespoons flour, 2 cups milk, 1/8 teaspoon pepper, 1 tablespoon minced parsley, 6 peppercorns.
Melt 1 tablespoon butter in sauce pan and add onion, peeled and cut in thin slices. Cook over a low fire for five minutes and add tomatoes, sugar, salt, celery tops and peppercorns. Cover pan and simmer fifteen minutes. Rub through a sieve. In another pan melt remaining butter and stir in flour. Cook and stir until bubbly. Slowly add milk, stirring constantly. Season with pepper and bring to the boiling point. Boil one minute, stirring constantly. Take the sauce from the fire and add the sifted tomato pulp which has been kept hot while the thin white sauce was being made. Pour the tomatoes slowly and stir constantly. Add parsley and serve at once. This soup will separate or curdle if allowed to stand or if reheated.
Whipped cream may be served on this soup. Whip cream until firm and season lightly with salt. Drop one dessertspoonful on each plate of soup.

HOUSEHOLD HINTS

Freshening Ham

When freshening ham, try using sugar instead of soda. Simply throw about a quarter of a cup of sugar into a pan of very hot water, put the ham in the pan and allow it to stand for fifteen or twenty minutes. All of the salty flavor will be gone, leaving a fresh, sweet taste.

To Clean Suede Shoes

Suede shoes should be cleaned with a steel brush but be careful not to rub hard enough to injure or wear out the suede. Just a few gentle strokes should be sufficient.

Child's Blankets

It is difficult to keep the blankets clean on a child's bed, as children are usually more restless and the coverings are handled a great deal more. One mother solved the problem of constant blanket washing by putting the good wool blankets between the folds of an older double cotton blanket. It made a lovely warm covering and the outside blanket took all the hard knocks, keeping the wool blanket clean and in order.

Kitchen Curtains

When making kitchen curtains it is wise to put a three-inch hem at top and bottom. If they shrink after washing one has sufficient material to let them down. They can also be reversed if the hems are even, which means even wear.

To Remove Soot

The painted wall over a gas jet is very apt to become blackened with soot. Place over the spot a layer of starch mixed to a paste with cold water. Allow to dry and when thoroughly dried out brush off with a soft brush. The soot will have disappeared.

Newspaper "Ads" For Isle of Man

Official Says Campaign Never So Profitable — To Increase Expenditure

Ramsey, Isle of Man. — Newspaper advertising has so well paid the Isle of Man this year that the Official Publicity Board is asking the Manx Government for an additional sum of \$1,500 for advertising next season to supplement the customary grant of \$35,000 which legislature annually makes for this purpose.
Publicity board officials report they have never previously received so many applications for guides to the island in one year.

W. A. Clague, the secretary, said the efficiency of a judicious newspaper advertising campaign in attracting visitors had long been proved by his board. It was not just a matter of chance—the results could be counted upon.

Sunday School Lesson

Lesson IV.—January 28. Standards of the Kingdom. — Matt. 5:1-48. Golden Text—Blessed are the pure in heart; for they shall see God.—Matt. 5:8.

TIME—Midsummer of A.D. 28, the second year of Christ's ministry. PLACE—The Horns of Hattin, a hill west of the Sea of Galilee.

"And seeing the multitudes," The great multitudes that had gathered around him, attracted by his miracles of healing. "He went up into the mountain." The tradition points to the "Mount of the Beatitudes" is Kurn Hattin, or "Horns of Hattin," a two-peaked hill about sixty feet high near the centre of the west coast of the Sea of Galilee, two or three miles from the sea and seven miles southwest of Capernaum. "And when he had sat down," Oriental teachers sat as they taught, they did not stand. "His disciples came unto him." The twelve whom he had just chosen, who were grouped most closely about him.

"And he opened his mouth and taught them." Distill the meaning and message of this sermon into a few words. Is it not this—God is Father, man is his child?

"(Saying) Blessed are the poor in spirit." It is characteristic of Christ that his first great utterance points the way to happiness. We are happy if our spirits are poor; literally, if we are beggars in spirit, having nothing and depending on the gifts of another cannot necessarily mean external poverty, for that is consistent and indeed often found linked with pride or covetousness, while this is the attitude of humility. "For theirs is the kingdom of heaven." Poverty of purse may prove irreparable; wealth awaits the poor in spirit.

"Blessed are they that mourn." This is a hard saying; experience is needed for its understanding. Every one shrinks from sorrow at first, and needs to learn its blessedness in the school of Christ. "For they shall be comforted." Comfort is from two Latin words, "fortis," strong, and "con," together; "made strong together." Christian comfort means the strength that comes from fellowship with Christ.

"Blessed are the meek; for they shall inherit the earth." It is the meek who really inherit the earth—the unselfish, the humble, the religiously minded, who regard it as one of the many rooms in their heavenly Father's mansion, which they, as his children, are free to use and enjoy.

"Blessed are they that hunger and thirst after righteousness; for they shall be filled." This Beatitude shows a man ravenous with hunger, parched and panting with thirst, and tells us that when we long for goodness as much as such a man longs for food and drink, then we are among the blessed of the Lord.

"Blessed are the merciful; for they shall obtain mercy." Blessed are those who, having heard the moan of misery, have run to its relief.

"Blessed are the pure in heart; for they shall see God." Purity of heart makes possible the vision of God, and the vision of God leads the soul into a higher purity.

"Blessed are the peace-makers; for they shall be called sons of God." Let us remember how the herald angels at Bethlehem sang of peace on earth. These sons of God were not, it must be noticed, the Peace-Lovers or the Peace-Talkers; they were the Peace-Makers, the constructive agents of tranquility, the efficient contributors to security, the mediators of peace.

"Blessed are they that have been persecuted for righteousness' sake; for theirs is the kingdom of heaven." Our Saviour, looking ahead through the centuries, beheld a long series of conflicts between his church and the world. Whoever is for righteousness, strongly and altogether, must expect the bitter opposition of those who are for unrighteousness.

"Blessed are ye when men shall reproach you and persecute you, and say all manner of evil against you falsely, for my sake." This is the key phrase which locks up the whole list of Beatitudes: "For Christ's sake." It is this that transmutes poverty of spirit into heavenly humility, that brings comfort to the mourning, and riches to the meek, and plenty to those that hunger and thirst after righteousness.

"Rejoice, and be exceedingly glad; for great is your reward in heaven." A Christian must, if he would follow Jesus, be a joyous and jubilant man. "For so persecuted they the prophets that were before you." Hebrews 11th is a glorious list of God's persecuted saints, and the chapter is full of their recompense or reward.
"Ye have heard that it was said,

Ten Best-Dressed Women in the World

Poll of Leading Paris Dressmakers Places Baroness Eugene de Rothschild, Mrs. Richard Norton and Princess Colonna Among Winners

Paris.—Ten among the millions of beautiful, well-gowned women of the world were elected recently to the best dressed women in the world. A poll of leading Paris dressmakers showed surprising accord and resulted in the unseating of several previous queens of the wardrobe.

The Baroness Eugene de Rothschild is the best dressed woman in Paris. She entertains extensively in her elegant furnished town house and at her country chateau. She is typically Parisienne in her love of black and of black and white, and wears beautiful diamonds, uses the finest perfumes and has an air of complete distinction.

London's fashion queen is the Honorable Mrs. Richard Norton, tall, slender and dark eyes. She is a frequent visitor to Paris and travels extensively in Europe. She likes solid colors, rich materials and bright accessories.

Mrs. Harrison Williams, famed hostess, polled the greatest vote as the best dressed woman of the United States.

Dark, stately, with a lovely complexion, she leans toward bright colors and her costumes this season favor reds, blues in all shades, and black. She wears gorgeous jewels and furs.

Mrs. Williams was Mona Shrader Bush, of Lexington, Ky. She married Harrison Williams, utilities magnate, in 1925.

Other Winners

Other winners in the fashion election, for their countries, were: The

Princess Colonna, of Rome; the Duchess D'Alba, of Madrid; the Countess de Saab, of Cairo; Mme. Paz de Anchorena-Buenos Aires; the Baroness von Krieger, Amsterdam and The Hague; the Countess Georges Potocky, Istanbul, and the Countess Jean Theotoky, Athens.

These ten women by no means end the list of ultra smart dressers as indicated by Paris couturiers. An important list of names and titles could be made up of those included in the poll—the extraordinarily chic Begum Aga Khan, the Maharani Holkar of Indore, Princess Nicholas of Romania, Princess Dora Ruspoli and Marquis Nicoletta Visconti of Rome; the Duchess D'Arion of Spain, Countess Zouboff and Countess Arrivabene, twin Italians who live in Paris, and the Princess de Bourbon Parme.

Other smart women include Mme. Arturo Peralta Ramos, the former Millicent Rogers; Mrs. Flora Whitney Sebastian; the Baroness Cartier de Marchienne, wife of the Belgian Ambassador in London; and L. S. Mendel, the former Elsie de Wolfe, who has long been famous for her sport ensembles.

The outstanding feature of the costumes of these women whose smartness is now enjoying international reputation is said by the Paris dressmakers to be that of conservatism, with a rare and well chosen use of eccentricity. Richness of material, sobriety of color emphasis on line and desiring adapted to each personality are the A.B.C.'s of the queens of fashion.

Wearing of Trains And Veils Optional At Drawing Room

Governor-General and Countess of Bessborough Will Open Ottawa Social Season Jan. 26

Ottawa.—The wearing of veils, feathers, and trains will be optional at the drawing room which the Governor-General and the Countess of Bessborough will hold in the Senate Chamber here on Friday evening, January 26.

This important social event always follows closely upon the opening of Parliament which, this year, is set for Thursday, January 25. It marks the opening of the Ottawa social season and is generally attended by many persons from outside the capital who come to Ottawa for the session, or especially to be presented to Their Excellencies.

The announcement from Government House states that if trains are worn by women "they should be straight from the shoulders to the ground, and should not exceed two yards in length nor extend more than 18 inches from the heel of the wearer. The white tulle veil attached to the feathers should not be longer than 45 inches."

Men will wear full or evening dress. In the case of women intending to be presented for the first time, it is requested that application be made in writing to the Aide-de-Camp in Waiting at Government House before January 22. It is announced that no further applications can be entertained after that date.

\$400 Ships Planned in England

Some American airplane manufacturers had better get busy and start turning out those \$700 airplanes. Eugene L. Vidal, director of aeronautics in the Department of Commerce, has been talking about a Bristol, England, airplane engine manufacturer is about to market a motor for less than \$200, and several British designers are now figuring out a \$400 ship to go with it.

Mrs. H. De Vere Stapcoole, British Writer, is Dead

London.—Mrs. Henry de Vere Stapcoole, wife of the writer and publicist, died recently in her Isle of Wight home.
They were married in London in 1913. Mrs. Stapcoole was the author of several works, including "Monte Carlo" and "The Battle of Flowers."

To Gather Stories of Pioneer Days in West

Many fine stories of the early days in the West are being neglected. Those persons who might recall stirring instances of the "olden golden days" in Saskatchewan and Alberta, are leaving the stage of life. The Northern Alberta Pioneers and Old-Timers' Association is, as a result, making arrangements to compile a history of the days when Edmonton was a struggling fur-trading fort; a village and then a thriving town.
"This year," the president said, "we should pick out the oldest resident in each district, for instance starting in Clover Bar, then into the Strathcona and so on. All of the material obtained can be combined into a book. It's well worth our time and any expenditures necessary."

Economic Role of the Horse

Writes the Christian Science Monitor: A bulletin of the Horse Association of America says that on March 1 there were some 15,250,000 horses on the farms. This is approximately 1,750,000 more than in 1920, though still about 4,750,000 fewer than in 1920. In those days the tractor was proudly showing its superiority to the horse by helping raise bumper crops, but today the horse is modestly showing his superiority to the tractor by helping the farmers dispose of them. A tractor has no subsequent interest in a crop, but a horse eats part of it.

AND LEFT—By BUD FISHER

