

Making Distant China

Chickens, Dogs and Sleep in Houses Are Built With No Windows

The Women's Page editor of Globe, a woman making in China is very different from the one in Canada. In one place, which is typical, or even middle class, the floor is almost as hard as cement. The floor is made of boards, and about two feet from the wall is covered with a mat. The day they sit on it to eat their rice. In the room is a table, on which is a pot of tea. This table, as a whole, is thoroughly clean. It is almost impossible to find a Chinese understander. A clean is so much more than it is dirty. It is to take a pride in their pots, clean, for and I do not in so. But coming to the Chinese home, as I am sitting on a low table in front of a melon seeds to be eaten.

WARE POTTS. Best to think of Canada to which I have shown, the stoves are pots, into which the rice is placed. The rice is prepared, then in a frying-pan, much and prepare their

outlet, so it set-on and makes the floor is littered with burning and the stoves. I have more step over a pig or down with a Most of the homes, are built with as the fewer they the evil spirits will

front and back at night to protect the whole family chickens, and cats use also. Is it any natives are sick? Most of the beds what comes in

and have a meal I will serve you salad, fresh from strawberries with canned cream (aten egg white). Twenty of bananas do not get too than 10 bunches garden is best after that it pineapples, and jam. The Children bit with beef."

Held Unlikely that Saskatchewans faced by construction when they are remote, J. T. M. Anderson

Saskatchewan leaping 4,000, is area is not of the province's is announced A. MacPherson, treasurer.

from Ground on shows, given new 1934 models, was recently on MacPherson's annual Palace.

Christianses prepared for the evening displayed with trim, 12 inches

charterous beige, navy, Queen Lift Percy Titewery, drove with Her Majesty in his little

and in amazement. While had brood Cambridge from San-tiques. Justy's plight had. He of accepted. Little Informa-tion—Nicholas



Woman's World

By Mair M. Morgan

Dried Fruits

In the Winter menu while dried fruits do not supply vitamin C they do retain all other essential properties of fresh canned fruits. Vitamins A and B, mineral content, fuel value, laxative properties, alkaline reaction—all these qualities are abundantly supplied by the dried fruits. Prunes, dates, raisins and figs are excellent sources of iron. Peaches, apricots and apples, though less rich in iron, contribute other mineral constituents in goodly amounts. The fact that these dried fruits are always available and are inexpensive makes them worthy of the consideration of all home-makers and particularly those who are trying to maintain a well-balanced and adequate dietary on a greatly reduced food budget.

The uses of dried fruits are many and of great variety. Plain cakes and simple steamed puddings are made interesting and given more food value by their addition. Raisins or figs may be stewed in a little water until tender to make good sauce to use over rice pudding. Cornstarch pudding too, is improved by the fruit sauce.

Cooked Prunes

The reason many people do not like dried fruits is because so often the home-maker does not prepare them to appear appetizing or attractive. Prunes, for instance, delicious as they are when properly cooked, have been the butt of boarding-house jokes for so many years that many folks completely ignore them simply for this reason.

The packaging and preparation of dates, prunes and figs have been greatly improved within the last few years. Today the home-maker may buy dates already pitted; figs, too, may be purchased all ready for use.

Housewives may well afford the luxury of attractive looking and delicious tasting desserts, if they make liberal use of dried fruits. The cost of these fruits is comparatively small and the food value great. Properly cooked prunes do not need the addition of any sugar. Those prunes which require soaking should be covered with cold water and allowed to soak for several hours or overnight; then simmered until tender without changing the water. Other prunes that require no soaking should be boiled briskly for ten minutes and simmered for fifteen. Or they may be placed in a casserole and baked in a moderate oven until tender. The baked prunes have delicious flavor and thick rich syrup. If sugar is added, it should not be until the prunes are almost tender.

The mistake most women make in cooking this fragrant and delightful fruit is in adding too much water, with the result that the prunes are tasteless, and the juice thin and unpalatable. There are many sizes of prunes, the smaller ones are just as good as the larger for dishes in which they will be stoned and chopped, so use discretion in purchasing them.

Prunes For Salads

Prunes and figs steamed and stuffed with cottage cheese make nourishing and inviting winter salads. Prunes stuffed with peanut butter in a salad are a treat for the children. Long, slow cooking is essential for all dried fruits in order to soften the skins. If prunes are soaked overnight in water to cover and then simmered always below the boiling point for three or four hours and allowed to stand again overnight before serving, they will be deliciously tender, firm and well flavored. If sugar is added it should be put in just after removing from the fire.

Prunes and Cranberries

1 cup raw prunes, 1 cup sugar, boiling water, 1 cup cranberries chopped, 1/2 box plain gelatin, 1/2 cup cold water. After cooking prunes until tender, drain and measure the juice. Add enough boiling water to make the total volume three cups. Wash the cranberries in running water in a colander, then add the berries to the hot water and prune juice and cook 10 minutes. Add the gelatin, previously soaked in the cold water for five minutes, and the stoned prunes cut in quarters.

Boston Brown Bread

Mix together one and one-half cups yellow cornmeal, one cup graham flour, one cup white flour. Add 1 1/4 cups milk in which is beaten one teaspoon soda, one cup molasses and one teaspoon salt. Have batter thin, pour into cans and steam for three hours. If sweet milk is used put soda in with the molasses. Raisins or chopped dates may be used if desired.

Lemon Sponge Pie

One and one-fourth cups sugar, 2 tablespoons flour, 1 tablespoon butter, 1/2 teaspoon salt, 3 eggs, 1 cup water, 1 large lemon, plain pastry.

Baked Prune Whip

Stone cooked prunes and press them through a sieve. To 1 cup prune pulp add 2 tablespoons sugar and the beaten whites of 2 eggs (very stiff). Beat the mixture well with a large strong egg beater, turn into a greased baking dish or 4 individual greased custard cups. Bake in slow 300 degree oven about 20 minutes or until firm. Serve plain, or with a sauce made from the yolks of the 2 eggs. This may be a plain boiled custard sauce.

Prune and Cereal Mould

1 cup raw prunes, 1/4 teaspoon salt, 1/2 cup fine breakfast food, boiling water. Prepare prunes as usual. Stone them, measure fruit and juice. Add enough boiling water to make 4 cups. Add the salt, sift in the cereal while stirring constantly. Cook in a double boiler 1/2 hour, stirring at first to prevent lumping. Turn into a mould rinsed with cold water, and let cool. Unmould and serve with cream and sugar.

Bananas With Figs

4 ripe bananas, 2 tablespoons powdered sugar, 4 figs, 1/2 cup chopped nut meats. Peel, scrape lightly and slice the bananas. Wash, dry and chop the figs. Spread them over the bananas. Sprinkle with the sugar and nut meats and serve cold with whipped and sweetened cream. Sweet cracker crumbs may be used for this dessert instead of the chopped nuts.

Fig Paste (Laxative)

1 lb. raw prunes, 1/2 lb. figs, 1 oz. senna leaves, cold water. Soak the prunes in water enough to cover overnight. In the morning add the senna leaves, tied in a cheesecloth bag. Simmer together until the prunes are done. Remove the bag of senna. Stone the prunes, chop them fine. Add the finely chopped figs. Place them both with the prune juice and cook together slowly until thick. Use as a spread for crackers, as a filling for sandwiches or cake. This may be beaten into a boiled frosting as a flavoring.

Dried Apple Sauce

Soak dried apple slices overnight, simmer in water in which they were soaked until thoroughly swelled. Drain them. To each 2 cups apple slices add 1 cup grape juice and simmer the apples in this until they are tender. Sweeten with 1/2 cup sugar near the end of the cooking period. Cool. Serve on buttered toast or on day-old cake slices.

Children's Sandwiches

Soak assorted dried fruits, such as apples, apricots and prunes, overnight in water enough to cover them. In the morning cook as usual until tender. Add little sugar while cooking if apricots are used, and cook until thickened like a paste. Cool it and use on bread and butter as a spread.

Evaporated Fruit Butters

Evaporated or dried pears and peaches make especially fine fruit butters when the winter's supply of fresh fruit butters runs low. Soak the fruit as directed for the cooking of dried fruits. Use enough water to cover the fruit. In the morning, simmer in the same water until tender, then press the fruit through a sieve. Measure the juice and the pulp, and for each cupful of it, use 1/2 cup of sugar. Cook down the pulp before adding the sugar to prevent darkening of the butter. Cook it down 20 minutes to half an hour, then add sugar and cook until the consistency of jam.

Turn into a mould, rinsed with cold water, and chill.

Defies Injunction



Miss Mary McCormick on arrival in London to sing at the London Palladium despite an injunction to prevent her singing except in Florida.

Line a deep pie dish with plain pastry. Mix and sift sugar, flour and salt. Rub in butter and add grated rind and juice of lemon. Mix thoroughly and add yolks of eggs beaten until thick and lemon colored. Add water and beat with a rotary heater. Beat whites of eggs on a platter with a wire whisk until stiff and dry. Fold into first mixture and turn into the pastry lined pie dish. Put into a hot oven for ten minutes. Reduce heat and bake 40 minutes in a slow oven. The oven should be 425 deg. F. when the pie is put in and the heat should be reduced to 325 deg. F. to finish baking.

Household Hints

The drier the cheese, the better it is for cooking purposes. Add two tablespoons of tomato catsup to the pan in which the fish is baking.

Strips of crisp bacon make an attractive garnish for the steamed spinach. Stale cake may be sliced to line a mould for a gelatine or cornstarch pudding.

Oranges and lemons to be grated should be washed well beforehand to remove soil from handling. Boil onions in milk instead of water if you are looking for a real delicacy. It takes away all strong taste and results in a delicious dish.

In darning stockings, it is best to use carefully matched yarn, and reinforce with a long and short stitch on the inside before the holes actually appear.

If you are using wool for darning, hold it to the steam of the kettle for five minutes. When sweaters need mending and you have no wool to match them, carefully remove the pockets and unravel them, and wind wool on a wet rag.

A good way of mending a towel is to bind the edge with gingham.

Sunday School Lesson

Lesson VII.—February 18. Jesus' Power to Help—Matt. 9:1-13. Golden Text — I desire mercy, and not sacrifice; for I came not to call the righteous, but sinners.—Matt. 9:13.

TIME—Midsummer and autumn of A.D. 28, the second year of Christ's ministry.

PLACE—Capernaum. "And he entered into a boat." The same boat in which they had crossed the sea, probably Peter's. "And crossed over." They left Decapolis because the foolish Galileans, dismayed by Christ's supernatural power, had begged him to leave their territory. "And the city of his own city." Capernaum. "And behold." Matthew's introduction of a special marvel. "They brought to him a man sick of the palsy." The disease known as palsy (shortened form of "paralysis") was sometimes painless, causing only a deadening of the parts involved, and was sometimes a form of cataplexy or cramps, causing the most intense agony. "Lying on a bed." The thin mattress which constituted the Eastern bed. "And Jesus seeing their faith." For the full story we must turn to Mark 2: 15; Luke 5: 17-26. "Said unto the sick of the palsy, Son." Or "child," a term of pity and of love. "Be of good cheer." This seems to have been a favorite greeting with Christ. "Thy sins are forgiven." Christ sees not only the paralysis of the man's body, but also the sin in the man's soul.

"And behold." Matthew is filled with awe at the spiritual miracle rather than at the physical miracle. "Certain of the scribes." A party of scribes (and Pharisees, see Luke 5: 21) was sitting there, seeking to catch Jesus in some unorthodox statement. "Said within themselves." They did not venture in that company to speak openly. "This man blasphemeth." Mark 2: 7 adds their thought, "Who can forgive sins but God alone?" "And Jesus knowing what they thought." For "he himself knew what was in man" (John 2: 25). "Said, Wherefore think ye evil in your hearts?" There is One who knows our thoughts before they clothe themselves in words that fall from our lips.

For which is easier, to say, Thy sins are forgiven, or to say, Arise and walk? Christ proposed at once to say the second, which was much the more difficult, because the falsity of the claim to work the physical cure would be at once exposed if he should fail, whereas no one could prove him false in claiming to forgive sins. His first was infinitely harder to do; the second, to say.

"But that ye may know that the Son of man hath authority on earth to forgive sins." He here puts himself forward simply as the Son of man upon earth, in contradistinction to God Almighty in heaven. "Then saith he to the sick of the palsy, Arise, and take up thy bed, and go unto thy house." If we are to arise and walk, and manfully fulfill our destiny in the world, rising from the paralysis of neurotic excitations and overstrained pleasures, we may never forget that still the Son of man hath power on earth to forgive sins.

"And he arose, and departed to his house." The New Testament seldom takes time to describe the feelings of those whom Christ healed, but we may easily imagine the cured man's exultation and the joy of his loved ones at home. "But when the multitude saw it, they were afraid." Filled with solemn awe at this exhibition of divine power. Even the scribes and Pharisees hushed their criticisms. "And glorified God, who had given such authority unto men." Men, for our Lord had identified himself with his fellows.

"And Jesus passed by from thence." Matthew records his summons to discipleship with all modesty, devoting to it only one verse of two sentences, though it meant everything to him. "He saw a man, called Matthew." His name was Levi, but probably he signified this great step in significant name, for Matthew means the Gift of God. "Sitting at the place of toll." He belonged to the despised class of publicans, or collectors of the public revenues required by the Romans. "And he saith unto him, Follow me." In Levi's ears rang Christ's sentence which he himself recorded, "And he arose, and followed him." "And it came to pass, as he sat at meat in the house." This was at the great feast (Luke 5: 29-32) which Matthew gave to signalize his entrance into Christian discipleship. "Behold, many publicans and sinners came and sat down with Jesus and his disciples." Publicans and other sinners, for the Jews regarded the tax-gatherers for

Smart Simplicity

By HELEN WILLIAMS. Illustrated Dressmaking Lesson Furnished With Every Pattern



If you want to look really smart, you must have a new right wadded dress. The original was diagonal pattern in flame colored rabbit's-hair woolen with toning suede belt and bone buttons.

It is a simple straightline model, yet distinguished for its charming and different look. Its slimming bias lines make it suitable for quite a number of figures. It's so quickly and easily fashioned. Printed or plain silks would also be smart.

Style No. 3286 is designed for sizes 14, 16, 18, 20 years, 36, 38 and 40 inches bust. Size 16 requires 2 1/2 yards of 54-inch material.

HOW TO ORDER PATTERNS.

Write your name and address plainly, giving number and size of such patterns as you want. Enclose 15c in stamps or coin (coin preferred); wrap it carefully for each number, and address your order to Wilson Pattern Service, 73 West Adelaide St., Toronto.

Beau Brummel Styles Appear for Women

Paris.—Beau Brummel modes of the 18th century have now made an appearance in the 1934 pageant of feminine fashions for spring. Reversible satins and heavy cravat silks with fitted jackets and lacy jabots, affected by dandies more than 100 years ago, have been adapted for wear by modish modern women. Styles include suits of black quilted satin, designed with fitted jackets and worn with high cravats of white elastic lace.

Sport styles are fashioned on easy-fitting lines in contrast to the former square-shouldered geometric silhouette. Skirts are slightly longer and jacket shoulders smoothed to a natural line. Sports suits of beige crinkled linen, pale blue cloque pique, and heavy beige shantung are designed with plain skirts, fitted hip-length, or loose three-quarter length jackets, accompanied by blouses of multi-colored pique plaid cotton.

Two new fabrics appeared in evening modes. A heavy midnight-blue artificial silk, interwoven with cellophane, gives a luminous effect to a long-sleeved dinner gown. Beige fitted lines to a floor-length gown with low back.

HER PARTY

The damsel wept To see accept The girl she fairly hated, While those thought fine Had to decline Or so they sweetly stated.

Child Was Father Of the President

Franklin Roosevelt Said as a Boy "If I Didn't Give the Orders, Nothing Would Happen"

New York.—Mrs. James Roosevelt recently recalled the first birthday of "my boy, Franklin." While the United States celebrated his 52nd anniversary, the President's mother remembered the sunny upstairs room in their house on the Hudson—the room where Franklin was born.

It came near being a dark day that January day, 52 years ago. For, as the President's grey-haired mother recalled in her book published last year, "When he was born I was given too much chloroform, and it was nearly fatal to us both.

"The nurse said she never expected the baby to be alive, and was surprised to find that he was." Pictures from his boyhood recur to Mrs. Roosevelt; such pictures as the time when she admonished him, "Franklin, where is your obedience," and he grinned. "My 'bedience has gone upstairs for a walk."

She sees, too, that more significant scenes when she said, "Don't give all the orders, Franklin."

And her son answered, "Mummie, if I don't give the orders nothing would happen."

MUTT AND JEFF— By BUD FISHER



Work is Less Tiring If You Sit Correctly

Correct sitting posture applies to the girl who works in an office as well as to the woman whose activities are largely social. If you have hours and hours of typing ahead of you, you'll get through it more quickly and certainly more easily if you put your feet directly in front of you, flat on the floor. Sit back until the base of your spine touches the back of the chair and then straighten out your spinal column, neck and head into one straight line. Don't get too near the typewriter. Give your arms a chance to work freely.

As a Sandwich Man, Jeff is a Tea Merchant

HELLO, MISS ROSE! - YES, I GOT A MAN - DON'T WORRY YOUR ADVERTISEMENT WILL GET PLENTY OF PUBLICITY! I'LL HAVE HIM HIT BY A STREET CAR!

The promised revaluation of gold in the United States will give that country a profit of around \$2,000,000,000.