Woman's World

By Mair M. Morgan

ROSE GERANIUM JELLY

Rose Geranium and mint were the very masterpieces of grandmother's fruit cupboard. And no wonder, for it took those dainty ladies of long ago the best part of a lifetime to learn to make these jellies expertly and a whole day to do them up, and another day to sun them so that they would set.

Neither mint or geranium have that jelly-making substance called pectin, in their leaves, and years ago they had to be combined with pectin-rich fruit to get a jelly with any of the fine flavor of the plant.

Now the newest bride can make these famous jellies in a few minutes and at low cost. She knows, too, that it is very smart and modern to have unusual jellies with her meat course and they simply must be on every buffet supper table and relish dish.

Rose Geranium Jelly

1½ cups geranium tea,
3¼ (1 lb. 7 oz.) granulated sugar,
½ cup bottled fruit pectin,
Pink coloring.

To prepare geranium tea steep about ½ dozen clean geranium leaves in 1½ cups freshly boiled water; strain. Add juice of 1 lemon if tartness is desired. Tint a delicate pink with small amount of coloring, using a coloring that fruit acids will not fade. Measure sugar and prepared tea into large saucepan and mix. Bring to a boil over hottest fire, and at once add pectin, stirring constantly. Then bring to a full rolling boil and boil hard ½ minute. Remove from fire, skim, pour quickly. Seal at once with hot paraffin. Makes about 5 six-ounce jars.

Pineapple and Fresh Mint Jelly

2 cups (1 lb.) syrup from canned pineapple,
3½ cups (1½ lbs.) sugar,
1 cup mint leaves,
½ cup bottled fruit pectin,
Green coloring.

Drain syrup from canned pineapple. Wash mint leave. Do not remove stems. Place leaves in large saucepan and press with wooden potato masher.

Measure sugar and pineapple syrup into saucepan aand mix with mint. Bring to a boil, add coloring to give desired shade. Use coloring that fruit acids do not fade.

As soon as mixture boils, add pectin, stirring constantly. Then bring to a full boil over hottest fire and boil hard ½ minute. Remove from fire; remove mint leaves and stems. Skim, pour quickly. To remove all traces of mint leaves, hot jelly must be poured quickly through a fine sieve before it is poured into glasses. Paraffin hot jelly at once. Makes about 5 8-ounce jars.

Household Uses For Salt.

When preparing whipped cream or beating eggs for desserts, the busy housewife will find a pinch of salt a useful aid. Sprinkle a little salt in the cream or in the eggs before startting to whip or beat them and the process will be much simpler and much quicker.

Here is a novel meat dish that calls for the use of your favorite breakfast food. Try it and you will be delighted.

Baked Veal Loaf

4 cups post toasties,
2 pounds veal, ground,
¼ pounds salt pork, ground,
1 egg, unbeaten,
2 teaspoons salt,
½ medium onion, chopped,
½ teaspoon sage,
1 tablespoon chopped celery leaves,
1 cup diced celery,
1 tablespoon chopped parsley,
¼ teaspoon pepper,
¼ cup tomato ketchup, if desired.

Crumble post toasties. Add remaining ingredients and mix well. Pack firmly into greased loaf pan. Bake in hot over (500 deg. F.) 15 minutes, then decrease heat to moderate (350 deg F.) and bake 30 minutes longer. Baste frequently with a mixture of ¾ cup hot water and 4 tablespoons butter. Serves 10.

Selected Recipes From Leading Diet Kitchens

Here is a butter that will appeal to your family and to your guests as well. Simple to make—and oh, how delicious:

Log Cabin Butter.

1 cup syrup,
¼ cup melted butter.

Cook syrup until a small amount forms a sift ball in cold water (232 forms a soft ball in cold water (232 rotary egg beater until thick and creamy. Serve warm on waffles, hot biscuits, muffins, griddle cakes, or gingerbread. Make 1½ cups butter.

DAINTIES MADE NOW WILL BE WELCOME IN WINTER

During the jelly-making and preserving season your bottle of fruit pectin is used regularly with fruits and berries. Remember that it lends itself to use in delicious vegetable relishes as well. Here are two that should be upon the shelves of every preserve closet:

Tomato Relish

3 cups (1½ lbs.) prepared tomatoes
6½ cups (2¾ lbs.) sugar,
1 bottle fruit pectin.

To prepare tomatoes, scald, peel and crush about 2½ pounds ripe tomatoes, or use canned tomatoes. Boil 4 cups crushed tomatoes 10 minutes, uncovered, stirring occasionally. Add ¼ cup lemon juice and grated rind of 1 lemon. (For use with meats, add ½ teaspoon each ground cloves, allspice, and cinnamon, or Worcestershire sauce to taste.) Measure sugar into large kettle. Add prepared tomato, filling up last cup with water if necessary. Mix well and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 2 minutes. Remove kettle from fire and stir in bottled fruit pectin. Skim; pour quickly. Paraffin at once. Makes about 9 glasses (6 fluid ounces each).

Pepper Relish

2 cups (14 oz.) prepared peppers.
7 cups (3 lbs.) sugar,
1½ cups apple vinegar,
1 bottle fruit pectin.

To prepare peppers, cut open about 1 dozen medium peppers and discard seeds. For best color, use equal amounts green and red sweet peppers. Put through food chopper twice, using finest knife. Drain pulp in sieve.

Measure sugar, vinegar and prepared peppers into large kettle, packing each cup solidly until juice comes to top. Mix well and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 2 minutes. Remove from fire and stir in bottled fruit pectin. Then stir and skim by turns for just 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Paraffin hot relish at once. Makes about 10 glasses (6 fluid ounces each).

HINTS FOR THE HOME

Pastry Dough.

Add a few drops of lemon juice to the pastry dough and it will make it more digestible.

Tea

Tea will keep much better in a glass jar with a close-fitting top than in a tin receptacle.

Chamois Gloves.

Add a teaspoonful of olive oil to the water when washing chamois gloves. It will keep them nice and soft.

Dresser Drawers.

To prevent the sticking and warping of a dresser or cabinet drawer, varnish the inside. This will also as a moth preventive.

Ink Stains.

A cloth dampened with household ammonia will usually remove ink stains from the fingers. Then wash the hands with soap and water.

Cleaning Drain Pipe.

Some authorities claim that nothing is better to clean a clogged drain pipe, or one that is slow in running than common household lye.

Room Fragrance.

Try burning an orange peel on a shovel or tin pan, and see how it sweetens the atmosphere of the room and the pleasant fragrance it produces.

Scorched Dishes

If dishes have been scorched or burnt, let them stand for a day in a solution of borax water, then wash with soap and water, and the brown stains will disappear.

Storing Packages.

When storing things for the summer or winter, mark each package as to its contents and there will be no trouble to find certain articles when they are needed.

Iron Rust.

To remove iron rust from linen, use lemon juice and salt. Cover with salt and moisten with lemon juice, then place in the sun. Repeat until the stain has gone.

Cleaning House

Try using a large new paint brush for dusting around baseboards, corners, window sills and such places and see if it isn't a big improvement over the ordinary duster cloth.

Scheme To Regulate Marketing Of Chee

A scheme to regulate the marketing of cheese produced in the Province of Ontario has been reviewed and redrafted by the Dominion Marketing Board. The scheme is still subject to amendment.

Representations with respect to the scheme and requests for appointments with the board must be received by the secretary before May 11th next as it is nedessary for the board to take further action as soon as possible. Any who require an appointment to meet the board will be notified of the exact date of hearings.

Copies of the proposed scheme are available for distribution and may be obtained from the Secretary, Dominion Marketing Board, Ottawa.

"Americans are very violent and very gentle at the same time." Gertrude Stein.

International Tour

Ellsworth Vines, noted te as they sailed from New York forehead still shows mark of re

Donald, Mrs D. G. McLean, Mr. Mrs R. McLean, Mr and Mrs H. Lean, Mr and Mrs Harry Richard; National Grocers, Owen Sound; tional Grocers employees; St. Andrew's Church Session, Choir, Women's Association, W.M.S.; Uncle Marjorie and Flo; Gorrie, Minnie tie and Jack; W. M. Richards; and Mrs Ed. Bushell, Toronto; and Mrs H. McIntosh and family; and Mrs O. E. Carr; Mr and Archie Cameron Toronto; Mr Mrs R. J. Russell, Mr and Mrs Russell of Dundalk; Mr. L. McCommon, Oshawa; Miss Laura Scott, Whitby; Nursing staff of Whitby Hospital; Graduate nurses of Owen Sound; Miss Mary Tolton; Miss M. Gary and Miss Alma Weeden; Mrs Hawkes, Ross, Jack and Edith; Misses Annie and Agnes Harrow; Mrs Colombo and son; Beverly and Raymond Drane; Baskets from neighbors and Mr and Mrs D. McDonald Jack of Collingwood.

Priceville United Church held their first successful garden party in years Friday night last, when a splendid supper and program were enjoyed by a large number. A feature play staged by Maxwell talent under the leadership of Rev. Bushel, was cleverly acted throughout. The role of John Smith" in her disillusionment and disappointment in love was well portrayed in the expression of countenance and acting; "Maggie Murphy" was true to type. The supporting cast enacted their parts well. Independence in one case and forgiveness of the father to his son were the morals contained. An orchestra composed of Mrs J. G. White Innis McLean, Jack McKechnie and John Ritchie on violins and Mrs J. G. Harrison on piano, furnished music between acts with fine numbers.

A vote of appreciation was tendered to all taking part. An autograph quilt was auctioned off by W. G. Bride in the sum of $6.75 Mrs. H. McConkey being the lucky winner. In an interesting football contest between Priceville and Swinglads, the score of 2—0 favored the former. The proceeds amounted to $95.50.

SWINTON PARK

Yes, thank you, it is warm, also this a.m., and the farmers are all smiling, as the hay is hard to come, and the heat oppressive, especially up in a hay mow these days.

We try to say that Mr Noble Wilson, during a sudden jolt, fell off of a load of hay last Wednesday and has not been suffered very much, but is improving recovery.

Everyone in this locality expresses sympathy for Mrs Philip Harrison, who has not been in good health for several months and all wish that as soon she may be her usual cheerful self again.

Sunday last there was no service in Swinton Park church. Rev. Mr McDonald preached in Salem church. Rev. Mr Johnston of the Union church, are exchanging duties, one taking two weeks' holidays by way of economy. Mr. Johnston is away at present, and Mr McDonald intends taking two weeks in August.

Miss McLeod R.N., is this week staying at Wasaga Beach, along with a number of girl chums.

Miss Marguerite McLean is spending her holidays with Toronto friends.

James Hardy is having logs trucked to Hanover these days.

The garden party in Swinton Park on Tuesday was well attended. One needed a good supper, served on Mr Ross's lawn. A game of football was played in the adjoining field, Priceville winning from the home boys. In the play "Farm Folk" put on in the hall by the young people of Vennor was well given and enjoyed.

On Monday of this week, July 22, were privileged to be present at the golden wedding of Mr and Mrs. Joe Ferguson, con. 15, Proton. This was also celebrated as a reunion of the Ferguson clan, so there were present many stalwarts of brawn and muscle. Congratulations and wishing of old acquaintances was the order of the day. As I believe a full account will be forwarded from

SUNDAY SCHOOL LESSON

LESSON IV. — July 28
AMOS (PROPHET OF SOCIAL JUSTICE).—Chapters 4 and 7.
GOLDEN TEXT — Let justice roll down as waters, and righteousness as a mighty stream. Amos 5 : 24.

THE LESSON IN ITS SETTING

Time—The prophecy of Amos was given between 775 B.C. and 760 B. C., during the reign of Jeroboam II.

Place—Amos was of the village of Tekoa, five miles south of Bethlehem, and ten miles south of the city of Jerusalem.

"Thus he showed me: and, behold, the Lord stood beside a wall made by a plumb-line, with a plumb-line in his hand." This is, of course, only a vision given to Amos, symbolizing the judgments that he was sent to announce. A plumb-line, as every one knows, is a string with a weight at the end of it, dropped from the top of a wall to determine whether the wall is strictly perpendicular, at right angles with the foundation.

"And Jehovah said unto me, Amos, what seest thou? And I said, A plumb-line. Then said the Lord, Behold, I will set a plumb-line in the midst of my people Israel; I will not again pass by them any more." Just as the architect subjects a wall to the test of the plumb-line, so will God subject Israel to the test of justice, and, just as the architect orders the destruction of a wall that cannot stand the test when applied, so will God command that his people be destroyed because they are incurably wicked.

"And the high places of Isaac shall be desolate, and the sanctuaries of Israel shall be laid waste; and I will rise against the house of Jeroboam with the sword." The high places were the local sanctuaries, usually situated on eminences, a little outside the towns to which they belonged, where the people were accustomed to worship, where an altar and generally a shrine were erected, and where sacrifices were offered.

"Then Amaziath the priest of Bethel." This man was the leading ecclesiastic of his day, a sort of Archbishop of Canterbury, if we may permit ourselves a modern comparison, and responsible for the worship in the royal sanctuary. "Sent to Jeroboam king of Israel, saying, Amos." Note how the mere mention of the name without description proves that the prophet was already known in Israel, perhaps was one on whom the authorities had long kept their eye. "Hath conspired against thee in the midst of the house of Israel: the land is not able to bear all his words." Amaziah does not mean to charge Amos with having a secret understanding with others to dethrone the king, but, as the next shows, with using language that was calculated to produce such a conspiracy.

"For thus Amos saith. Jeroboam shall die by the sword, and Israel shall surely be led away captive out of his land." See 6 : 7. How pitiful on the part of Amaziah the priest to think that driving Amos out of Ishael would have any effect upon the doom which God had pronounced through his prophet!

"Also Amaziah said unto Amos, O thou seer." The word seer is here used in a contemptuous sense and has therefore to be translated by some such word as visionary. "Go, flee thou away into the land of Judah, and there eat bread, and prophesy there." Amaziah implies that prophecy was a trade or profession, and insinuates that Amos is one of those prophets who lived upon popularity.

"But prophesy not again any more at Bethel: for it is the king's sanctuary and it is a royal house." There is something infinitely pathetic in this clash of prophet and priest. The bravest and truest voice in Israel had spoken and the priest attempted to stifle it.

Then answered Amos, and said to Amaziah, I was no prophet, neither was I a prophet's son." Amos disclaims being a prophet by trade or profession, who might, for instance, have attempted his vocation without any special fitness. "But I was a herdsman, and a dresser of sycomore trees."

"And Jehovah took me from following the flock, and Jehovah said unto me, Go, prophesy unto my people Israel." See the first paragraph of this lesson.

"Now therefore hear thou the word of Jehovah: Thou sayest, Prophesy not against Israel, and drop not they word against the house of Isaac;" 17. "Therefore thus saith Jehovah: Thy wife shall be a harlot in the city, and thy sons and thy daughters shall fall by the sword, and thy land shall be divided by line; and thou thyself shalt die in a land that is unclean, and Israel shall surely be led away captive out of his land." As a matter of fact, it was about twenty-five years later when Tiglath-pileser III invaded Israel, and ten years later when Samaria was finally attacked by Shalmanezer IV.

Commoners To Be Married In Chapel Of Henry Seventh

London.—The first girl outside the royal family to be married in Henry VII's Chapel at Westminster Abbey will be Catherine Keyes, second daughter of Admiral Sir Roger Keyes. Her engagement to Peter W. W. Powlett, son of Major William Powlett, was announced recently.

The marriage takes place July 30 and His Majesty granted permission a month ago for the marriage to be solemnized in the chapel.

Twenty-one Knights of the Grand Cross were installed by the Duke of Connaught in a picturesque ceremony in the chapel last week. With its wonderful fan tracery ceiling, the chapel is regarded as the best example of late Tudor architecture in the kingdom. On both sides are the stalls for the Knights of the Bath, over which hang the knight's banners. Many Canadian colors were deposited in it when battalions left England for the front.

Surgeon Warns Against Use Of Aperients

A grave warning against the danger of giving a child with abdominal pain an aperient on the assumption that something it has eaten has disagreed with it is uttered by Prof. A. Rendle Short, Professor of Surgery in Bristol University, in a lecture recently.

He said: "The great majority of abdominal pains in children are not due to some single indiscretion in diet at all, and the routine use of an aperient in such cases, kills hundreds of children every year in this country. Nothing is more calculated to convert a mild appendicitis into a fatal one than the administration of purgatives."

The three boys' and girls' farm clubs in Prince Edward Island have secured their baby chicks from approved flocks. This will do much to increase the practice of improved poultry husbandry in the respective districts, for it goes without saying that the elders take a deep interest in the efforts of the younger folk.

SO THEY SAY

"I am not only a pacifist, but a militant pacifist. am willing to fight for peace."—Albert Einstein.

"A worthy discontent is an essential element of social well-being."—Havelock Ellis.

"Most of the recent great wars have not been economic wars, but outbreaks of collective frenzy." — Andre Mauriois.

Discussion On Re-marriage Of Divorced Persons

"When two persons are not satisfied with their marriage, one, the wife, can say to her husband, 'Let me have my liberty, I appeal to your chivalry.' The husband, through a real or mistaken sense of chivalry, says that he will give her her liberty, and goes through the prescribed form."

So said the Archbishop of Canterbury (Dr. Lang) during further discussion recently in the Upper House of the Convocation of Canterbury, of the attitude of the Anglican Church towards divorce.

"It is, therefore, very evident," added Dr. Lang, "that at the instigation of the wife, or because of the conduct of the wife, the actual technical misconduct by the husband has occurred.

"That makes it still more difficult to make definitions as regards those for whom the marriage service in church is right and proper."

One resolution, which was passed with two dissentients, affirmed the belief of the House that in no circumstances could Christian men and women re-marry during the lifetime of a wife or husband without a breach of the principles by which the institution of marriage was governed according to Christ's teaching.

Another resolution maintained the principle that the Church should not allow the marriage service in the case of anyone who had a former partner still living.

Consumption Of Lamb Will Be Increased

Increasing Prices of Beef and Firmness in Hog Prices Will Lead to Popularity For Lambs

As a result of drought conditions in the United States there is now a real shortage of beef and pork. The rapid diminution of supplies of cattle and hogs at all leading United States stock yards indicates that our god neighbors in the south will be forced to readjust their meat eating to include a larger proportion of lamb.

In Canada the situation is likely to follow along somewhat similar lines. Already as a result of the rapid rise in the price of beef across Canada and the firm condition of the hog market due to heavy exports of bacon to Great Britain and lower hog deliveries as compared with a year ago, the position in regard to the consumption of lamb is becoming increasingly favorable.

Lamb in both Canada and the United States is, at the moment, a bargain counter meat. In the United States sheep flocks have withstood drought conditions much better than other live stock while in Canada, as a result of a definite and constructive sheep policy, lamb in Canada has been greatly improved and is available the year round as early spring lamb, as grass-fed lamb or as finished feed-pot lamb.

See Big Expense In Cleaning Canal

St. Catharines. — Following a recent inspection of the old Welland Canal, from Thorold to Port Dalhousie, by Government and municipal officials and representatives of the industries concerned, fear was expressed that in order to deal satisfactorily with the sewage problem presented by the present condition of the waterway, not only will a sewage disposal plant have to be constructed, but the channel will have to be widened and deepened as well.

Officials who went over the course included Dr. W. J. Bell, deputy minister of health, G. M. Galumbert, representing the province, and E. P. Jost, of Ottawa, representing the Dominion Government — are reported to have found immense stretches of the canal filled with wood fibre from paper mills. In other spots, sounding rods penetrated 11 feet of muck before striking bottom.

The inspection marked another step in the efforts of Provincial, Federal and municipal authorities to find some adequate solution to the health and nuisance problem arising out of the polluted canal. Several conferences have been held at Queen's Park and at St. Catharines, and engineering studies are now in the course of completion. Estimates of the cost of the projected disposal scheme are reported to run well into the millions.

In order to permit this inspection, the canal was drained on June 30.

The Silent Facts

Jellybean — Old man, I understand you are courting a widow. Has she given you any encouragement?

Sheik — I'll say she has! Last night she asked me if I snored.

FU MANCHU By Sax Rohmer

THE ZYAT KISS—The Horror at Hand

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