



# Woman's World

By Mair M. Morgan

## SCIENCE OF BAKING

Modern inventions have made an exact science of baking and there is little reason for failure with even a delicate custard. Every stove manufacturer realizes the importance of dependable oven structure and builds his range on scientific principles.

The oven of today has its regulator for which automatically controls the flow of gas, oil or electricity.

It is almost impossible to maintain consistent results in baking without the use of an oven thermometer of some sort. If your oven hasn't a regulator, but a thermometer, it will pay for itself many times over.

Of course, a knowledge of the heat requirements demanded in the cooking of each type of food is essential. Women who learned from experience that 12 cornucopas would do the trick for a cake and that 2 maple sticks would keep the oven hot enough for a pie were the pioneers of the heat regulated oven and worked out for themselves what the manufacturer does for the present day homemaker.

## Starting Cakes Off

Cakes require entirely different oven manipulation. The oven temperature should be low when the cake is put in and gradually increased until the required temperature is reached to complete the baking. Three hundred and fifty to 375 degrees Fahrenheit are good temperatures for most butter cakes.

An important point regarding cake baking is the position of the pan in the oven. The loaf cake should be placed in the centre of the oven so that the distribution of the heat may be even — top, bottom and sides. Layer cakes, because they bake more quickly, are less apt to rise unevenly.

Crisp cookies should be baked in a hot oven. Molasses cookies, which burn easily, require a cool oven of not more than 350 degrees Fahrenheit.

Cakes with fruit in them require a moderate oven, but they must be thoroughly baked because this type of cake improves as it stands after baking.

Prune honey cake will stay fresh for a full week, but it must be thoroughly baked in the beginning.

## Pure Honey Cake

One cup cooked prunes, 2 tablespoons finely shredded orange peel, 1 cup granulated sugar, 1/2 cup strained honey, 3/4 cup butter or other shortening, 3 eggs, 1/2 cup milk, 3/4 cups flour, 2 teaspoons baking powder, 1 teaspoon salt, 1/2 teaspoon soda, 8 prune pits.

The prune pits may be omitted and you may use nut meats. Pit prunes and mash to a pulp. Crack pits, remove kernels, peel off the brown skin and slice kernels fine. Cream sugar, honey and shortening. Beat in 1/2 cup sifted flour. Add eggs, well beaten, and mix thoroughly. Add prunes, orange rind and prune kernels. Mix and sift remaining flour, salt, soda and baking powder. Add alternately with milk to first mixture. Pour into three layer cake pans which have been well oiled and dusted with flour. Bake thirty minutes in a moderate oven (350 degrees Fahrenheit). Put layers together and cover top and sides with boiled frosting.

## HOUSEHOLD HINTS

There will be no lump in the centre of the tablecloth when it is put on the table after laundering, if it is folded three times lengthwise before it is folded across.

A pretty, clear skin comes with good health, cleanliness, and plenty of oil to lubricate and stimulate circulation under the skin, according to one health authority.

When preparing turnips, peel them,

then cut just as if there were a core in the centre. Discard this part, and the turnips will not have that strong unpleasant taste.

Salt has hygienic as well as culinary uses and is as much in place in a bathroom as in a kitchen. As a dentifrice salt is known to keep teeth white and sound and gums firm and healthy. As a mouthwash a half teaspoonful of salt in a glass of water is pleasant and refreshing. Head colds may be relieved by using a half teaspoonful of salt to a glass of water as a nasal irrigation.

## KITCHEN CONVENIENCES

If the kitchen is small, this takes care of itself, but in large kitchens, it requires some study and experience to know just where it is best for a certain object to stand. Housekeepers there are who place the woodbox at the end of the stove farthest from the firebox. Five or six steps must be taken to replenish the fire when, if the box stood at the other end, the wood could be placed in the stove without a single step. Then there are other housekeepers who bend over a stove, sink or table that is too low for their height. The stove can be built upon blocks till it is the right height, and a way should be devised to make the table height satisfactory. It is a more difficult matter to remedy a low sink, but here one can put the dishespan on a table, and wash the dishes there. In order to prevent backache, do anything to avoid bending the back at an angle. Keep a high stool in the kitchen, for it is possible to do much more work while sitting down, than one would believe who had not tried it.

Another most convenient article for the kitchen is a box or bench on which the mopping job may be placed when mopping the floor or washing paint. This bench saves one bending to the floor, each time the mop must be wrung out, as it is this stooping which makes the work so very tiresome. I am well aware, however, that many women even in these enlightened days, do not mop, but do all their floors on their knees. They thus spend an hour, when the floor could be done in half the time. But as they would rather die than change their old-fashioned methods, nothing can be done about it. The bench used when mopping, can also be placed in the yard to elevate the clothes basket when hanging out the wash. This will save the trouble of stooping to the ground each time to get a clean piece of linen.

A convenience when one is cooking, is a wooden cleat, nailed to the wall just above the cooking table. A strip of elastic may be adjusted to hold the cook book open, and here may hang all the implements used in the process of preparing various articles of food, right within easy reach of the hand of the cook. Above the cleat a closet containing spices, salt, baking powder, and other things used in cooking, is a convenience.

## COFFEE FACTS

This is the best cup of coffee I've had for weeks," said the man guest at dinner — and that started an argument with his wife that went on far into the night. Yet he was right — she was a careless coffee-maker.

Serving consistently good coffee is no mere matter of luck. The blend, choice of coffee, accuracy of measuring and last but not least, care of the coffee pot are all points that determine the quality of the cup your husband drinks.

When buying coffee, the blend is of first importance. Our mothers worked out blends to please the fa-

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## No Chance of Receiving a Cold Reception



Dorothy Lee, dainty film charmer, tests the water with a thermometer before taking a dip in Hollywood pool. Southern California climate being what it is, she tossed it away and plunged in.

family taste. Today experts originate blends to please individual tastes.

## Roasting Develops Flavor

The roasting of the coffee berry brings out the flavor and makes the berry brittle enough to grind. There are several different degrees of roasts — heavy or dark, light, medium, Italian and French. As might be expected, the degree of roasting affects the flavor and color of the beverage.

The kind of coffee pot you use decides whether you want your coffee ground fine, medium or coarse.

Always empty the coffee pot as soon as possible after using to prevent discoloration. Wash every part of it thoroughly in clean, hot, soapy water and rinse in clear, boiling water. Wipe dry with a clean tea towel and let it stand open to air. A stale odor which affects the flavor of the beverage develops if a coffee pot is kept closed. The pot which is used only occasionally should be washed and rinsed early in the day and allowed to air thoroughly. Seal it again just before making the coffee.

No matter how you make your coffee — by boiling, steeping, percolating or dip method — both coffee and water must be measured and the boiling, steeping or percolating stopped at the proper time. The drip method requires only the precaution of keeping the beverage hot until ready to serve.

Another important point in coffee-making is the necessity of serving the infusion as soon as possible after it is made.

## Proportion To Use

While the exact proportion of coffee to use in the making depends upon the individual taste, two tablespoons of ground coffee to one measuring cup of water makes a beverage agreeable to the average person. Two-thirds of a standard measuring cup is calculated as a serving of coffee. Consequently four measuring cups of water will make enough coffee for six servings.

After-dinner coffee served in small cups is stronger than the brew served for breakfast. Three to four tablespoons ground coffee may be used for each cup of water. Unless you use small cups, however, there need be no change in the usual proportions.

"Fame is a spotlight one minute and a bull's-eye the next." — Babe Ruth.

## Build A Town

(By Douglas Malloch)

Men build them houses, and sit down And quite forget about the town. As though a man could build a dwelling Without foreseeing and foretelling What sort of place his house shall stand Whether he built on rock or sand. And yet the home that he has found Depends upon the world around him. A house, however grand or new, Depends upon the larger view. And he who makes a garden pretty Must also make as fair a city. A better house has little worth Unless upon a better earth. A town will never grow about him Well governed and well built without him. And he who seeks to save a sum

## Two Aprons—One Pattern

Call it fantastic, incredible — yes, even hallucination if you will, but the adventure in time-traveling to the Trianon of 1789 that befell two trustworthy ladies, in the Gardens of Versailles in the summer of 1901, yet remains topically vigorous as drawing room conversation in English homes today. An unexplained extension of human experience — no mere ghost story.

## Super-Girl Wanter For Television

SOMEWHERE in the United Kingdom is a beautiful young woman with personality plus charm, a golden voice and photogenic features — heavy or dark, light, medium, Italian and French. As might be expected, the degree of roasting affects the flavor and color of the beverage.

## Reader Offers Her 'Hate List'

"I've been reading your column," pens Marion Miles of Pennsylvania, "and I notice that once in a while you let loose with both barrels on some silly custom or habit of people which amuses you, or some contributor.

"I think it's a good idea, and I've been wondering why you don't turn the column open for pet peeves and gripes so some of us can get such things off our chests. What do you say?"

"Anyway, unless I'm out of order, I want to give mine right now. I call this my 'hate list', and you can guess why."

"I hate people who say: 'I knew it would rain if I left MY umbrella at home!' 'My! my! it sure is a small world!' 'Just wait until you're married—YOU'LL find out!' 'It isn't the money—it's the PRINCIPLE of the thing I object to.' 'This is a secret, but I KNOW you won't tell.' 'I just washed my hair and I JUST can't do a thing with it.' 'It seems like everyone tells ME his troubles.' 'Don't worry—that won't help matters any.' 'And I have a special brand of hate for people who:

## English Women's Stroll Home Lessons For Young Boys

Some people have the idea, that only girls should learn to cook and do housework, but I think where there is a large family of boys, it is a very good and wise idea to teach them to cook and be useful around the house, even if they are never obliged to do work like this it is just as well for them to know how to do it, writes Louise Lake in the Maritime Farmer. There are times when the mother may be sick, and unable to do these things, and the income not large enough to hire help. In cases like this, the boys can do the work very nicely, especially if there are no girls in the family old enough to take responsibility. And there are often times after they have grown to be young men that these home teachings are very useful to them. The lumbermen who have large numbers of men in camps need a good cook, and cookee, and if the boys are taught to cook and wash dishes and such work they can often get work, where otherwise they would be idle, and I think it would be much easier and pleasanter cooking in camp in the winter season, than working in the woods. I am learning my boys to cook and also to wash. They can now do the washing very nicely. There are times when they are working away from home and cannot get home to spend the week-end, and they often do their own washing and save the expense of paying someone to do it for them.

I also learn them to sew, and they often help me by sewing small patches on their clothes or sewing on buttons when I am very busy at other household duties. Teach them to do these things when they are young and they seem to enjoy it better than they do when they are older.

## Beauty Comes From Within

When William Morris said, "Have nothing in your home which you do not know to be useful," he was unconsciously enunciating the very pith and kernel of the doctrine preached by the Functionalists today, says Frank Rutter in a story from London, England, in the Christian Science Monitor. Great teacher as he was, however, Morris and his generation had to pass away before a new century, warned by the errors of the last, slowly came to recognize that beauty is not a quality that can be added to things but must be present in them from the beginning, or not at all.

Even yet there are backward folk who pathetically cling to the fallacy that useful things must be ugly, and are resigned that they should be so. They fail to understand that a clear expression of purpose is a cardinal element in beauty. So they do not perceive that the useless things are those which are truly the most hideous.

So it comes about to this day that there are homes in which the sitting-rooms are littered with unsightly rubbish, homes in which the one room which presents an aspect of comely order and purposiveness is the kitchen. There the busy housewife has no space for "pretty" nonsense, or "ornaments," because everything the room contains has been made for use.

How dignified and serenely harmonious a very modern kitchen can be, is demonstrated in the "streamlined kitchen," designed by Mrs. Darcy Bradell. It was one of the most striking and most admired ensembles in the summer exhibition of industrial art at Burlington House, London. Everything had been made for use, and there was not a shape that offended the eye. There was as much dignity and good design in the kettle and casserole as in the architectural planning. That planning showed the utmost ingenuity in the economy of space, and by orderly arrangement rather than by close packing it gave the whole interior an exhilarating aspect of airy spaciousness.

Even if we do not possess so modernly planned and well equipped a kitchen, we can all learn a welcome lesson in wise selection and orderly arrangement by studying this truly beautiful and purposeful interior.

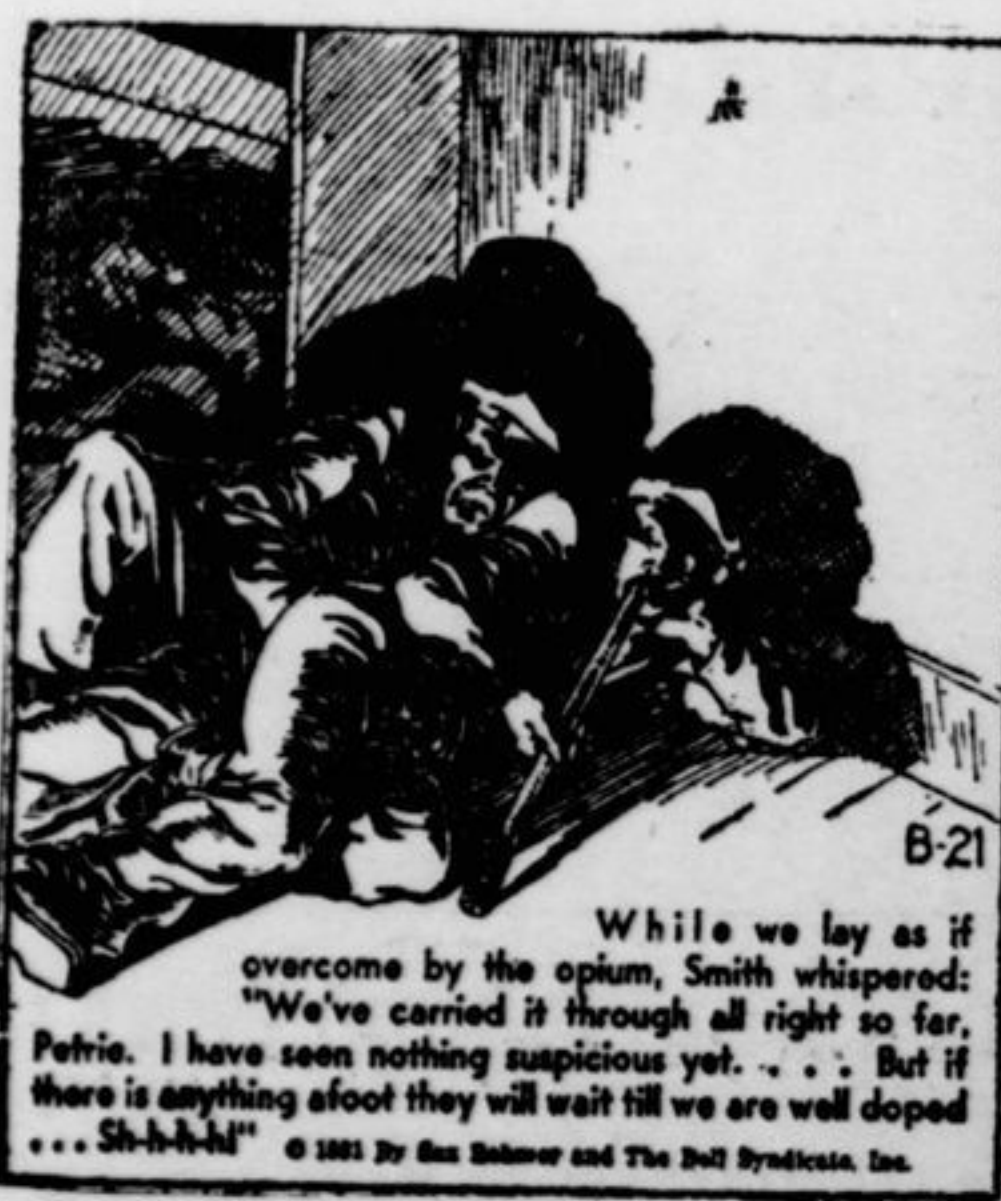
## To-day

So here has been dawnin' Another blue day; Think, wit thou let it Slip useless away? Out of Eternity This new day is born; Into Eternity, At night will return. Behold it aforeside No eye ever did; So soon it for ever From all eyes is hid. Here hath been dawnin' Another blue day; Think, wit thou let it Slip useless away?

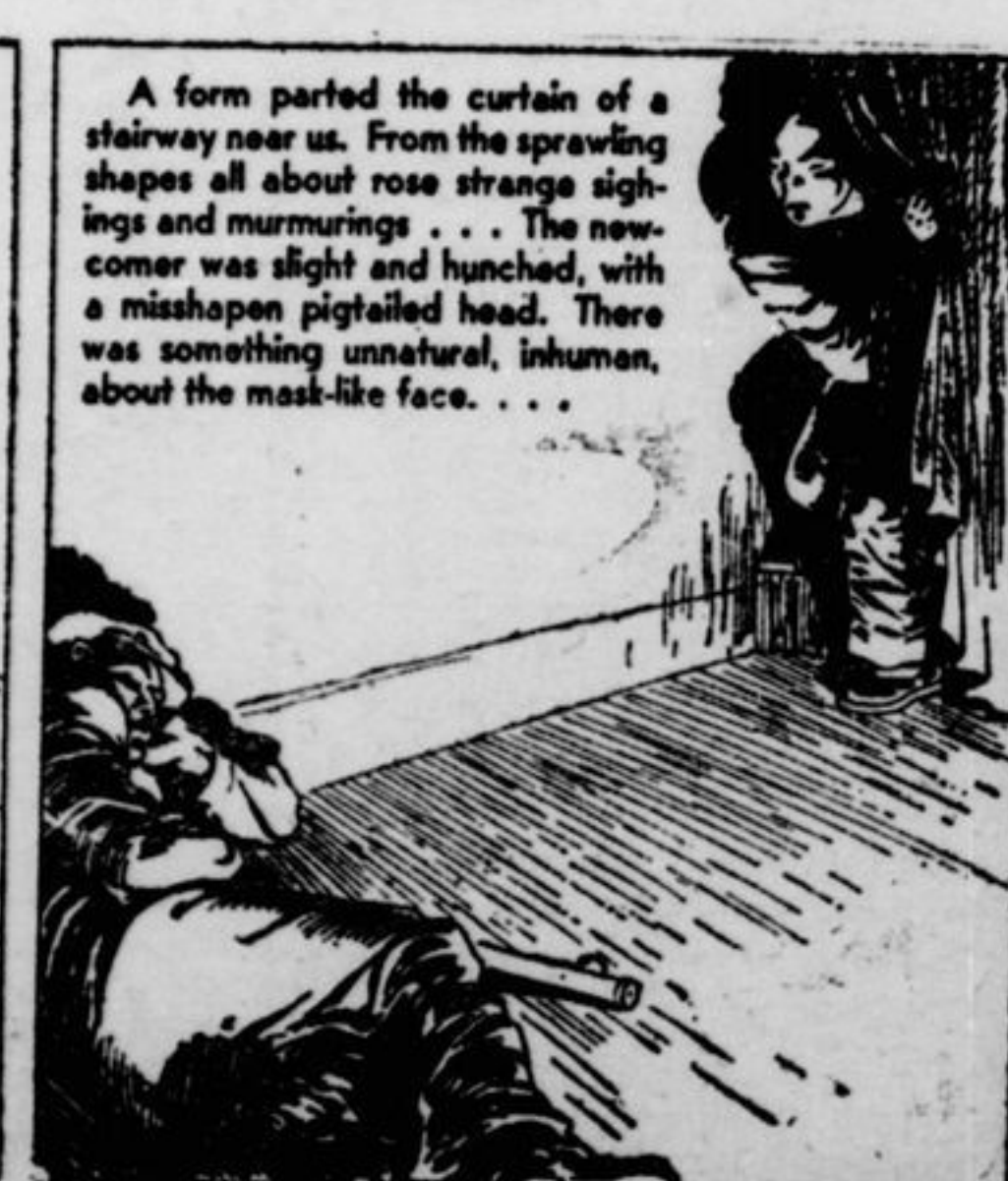
—Thomas Carlyle

## FU MANCHU

By Sax Rohmer



While we lay as if overcome by the opium, Smith whispered: "We've carried it through all right so far, Patrio. I have seen nothing suspicious yet. . . . But if there is anything afoot they will hit us we are well doped. . . . Sh-h-h-h!"



A form parted the curtain of a slatway near us. From the sprawling shapes all about rose strange sighs and murmurings. . . . The newcomer was slight and hunched, with a mishapen pigtailed head. There was something unnatural, inhuman, about the man-like face. . . .



The yellow man crept closer, closer, bent and peering. He was watching us! Fu Manchu, from Smith's description, in no way resembled this crouching apparition with the death's head countenance and lithe movements. But here, surely, was one of the yellow devil's murder group. . . .



Through barely-opened lids I watched the evil face bending lower and lower, until it came within a few inches of my own. I closed my eyes. . . .

## THE SEVERED FINGERS—A Ghastly Face.