



Woman's World

By MAIR M. MORGAN

Oysters For Buffet Supper

Oysters are plentiful this year, we understand, so the housewife would be advised to have a few recipes on hand. Raw oysters are, of course, the easiest to serve. Simply pry open the shells, discarding the top side, and arrange five or six on each plate with a small dish of cocktail sauce in the center. Chill oysters and serve on a bed of cracked ice.

Cocktail sauce is easy to prepare. Add ground horse-radish, chopped pickle and a dash of tabasco to thick chili sauce, stir the mixture and leave it in the icebox until you are ready to serve the oyster course. Catsup will do if you don't happen to have chili sauce.

Pigs in Blankets

Little pigs in blankets, otherwise known as oyster bundles, are oysters on a de luxe scale. They are perfect for the one hot dish of an informal buffet supper but may be used for dinner or luncheon.

You will need 24 large oysters, 24 very thin slices of bacon, some parsley and salt and pepper.

Season the oysters with salt and pepper. Wrap an oyster in each slice of bacon and fasten with a toothpick. Heat a frying pan and put in the oysters. Cook on one side and then on the other—just long enough to crisp the bacon.

While the oysters are cooking, toast some bread. Cut the slices of toast into quarters and place an oyster on each small slice of toast. Garnish with parsley and serve immediately. If you want to serve some sort of sauce with the oyster bundles, you might try a regular tartar sauce. It's easy to make. Just add chopped pickle relish and a few drops of lemon juice to mayonnaise.

Oysters a la Ballard

Arrange oysters on the half shell in a dripping pan and bake in a hot oven till edges curl. Allow six to each serving, pouring over the following sauce: Mix 1/4 teaspoon melted butter, 1/2 teaspoon lemon juice, a few drops tabasco, 1/4 teaspoon finely chopped parsley, salt and paprika to taste.

Panned Oysters

Clean one pint large oysters. Place in pan in oven small oblong pieces of toast, put an oyster on each piece, sprinkle with salt and pepper and bake till oysters are plump. Serve with lemon butter. Lemon Butter: Cream 3 tablespoons butter, add 1/2 teaspoon salt, 1 tablespoon lemon juice and a few grains of cayenne.

In Brown Sauce

1 pint oysters, 1/4 cup butter, 1/4 cup flour, 1 cup oyster liquor, 1/2 cup milk, 1/2 teaspoon salt, 1 teaspoon anchovy essence, 1-8 teaspoon pepper.

Parboil and drain oysters; reserve liquor, heat, strain and set aside for sauce. Brown butter, add flour and stir till well browned; then add oyster liquor, milk, seasonings and oysters. This is a good mixture to fill patty cases.

Savory Oysters

1 pint of oysters, 4 tablespoons butter, 4 tablespoons flour, 1 cup oyster liquor, 1/2 cup brown soup stock, 1 teaspoon Worcestershire sauce, few drops onion juice, salt, pepper.

Clean oysters, parboil and drain. Melt butter, add flour and stir until well browned. Pour on gradually, while stirring constantly, oyster liquor and stock. Add seasonings and oysters. Serve on toast, or in pastry shells.

Broiled Oysters

1 pint oysters, 1/4 cup melted butter, 23 cup seasoned cracker crumbs.

Clean oysters and dry between towels. Lift with fork by the tough muscle and dip in butter, then in the cracker crumbs which have been seasoned with salt and pepper. Place in a buttered wire broiler and broil over or under fire till juices flow, turning while broiling. Serve with lemon butter.

Oysters and Macaroni

1 pint oysters, 1/2 cup macaroni broken in 1 inch pieces, salt and pepper, flour, 1/2 cup buttered crumbs, 1/4 cup butter. Cook macaroni in boiling salted

water till soft; drain and rinse with cold water. Put a layer in bottom of a buttered pudding-dish, cover with oysters, sprinkle with salt and pepper, dredge with flour and dot over with one-half of the butter; repeat and cover with buttered crumbs. Bake 20 minutes in hot oven.

Fried in Batter

Dip cleaned and dried oysters in batter, fry in deep fat, drain and serve garnished with lemon and parsley. Oysters may be parboiled, if preferred, before frying.

Batter.—2 eggs, 1/2 cup milk, 1 teaspoon salt, 1-8 teaspoon pepper, 1 cup bread flour. Beat eggs till light, add salt and pepper. Add milk slowly to flour, stir till smooth and well mixed. Combine mixtures.

Creamed oysters or oyster stew is a favorite dish. It may constitute the main course of a luncheon or Sunday night supper or be served as the soup course with a dinner.

Take one pint of oysters, 4 tablespoons butter, 6 tablespoons flour, 1 pint rich milk and some salt and pepper. Heat the oysters in their own liquor until the edges curl. Make a white sauce with the butter, flour, and milk and then put the oysters in it. Add the seasoning just before you are ready to serve the stew.

Oysters dipped in egg and fried are always popular with men. Beat a couple of raw eggs until they are frothy and dip the raw oysters in them. Then roll the oysters in either cracker crumbs or dry, hard bread crumbs, put them in hot water in a frying pan and allow to brown on both sides.

Renovating Playing Cards

If your playing cards have become "stiffy" or seem difficult to shuffle, try sprinkling the whole pack either with corn starch or talcum powder. See that it is dusted over all of them. Then dust them off. This removes the stickiness.

An old silk glove from which you have removed the fingers will prevent your hands from getting calloused if worn while doing a large ironing.

Start Right

The bottoms of pots and pans will never become blackened if they are scoured all over each time they are used. Those blackened bottoms mean only one thing—systematic neglect.

Proper Seasoning

Although it's far better to err on the side of under-seasoning than over-seasoning, a dish that must be seasoned entirely after cooking is never so effective as one seasoned during the cooking. No matter how choice the food-stuffs used, careless seasoning leaves the cooked dish flat and uninteresting.

Naturally, tastes differ widely, but the essential point to keep in mind is the necessity of choosing a seasoning that will bring out and enhance the flavor of materials used. Salt, sugar, pepper, and various spices are always at hand, and the clever use of them is the art of cooking.

Salt is necessary in nearly every dish prepared. Desserts, candies and sweet of all kinds gain in flavor if cleverly salted. Any combination containing milk or cream requires salt. A few grains of salt added to coffee improves the beverage. Inadequate salting is the cause of many tasteless dishes.

Sugar Improves Meats

Sugar is another everyday seasoning that works wonders when judiciously used. Unless vegetables are fresh from the garden a little sugar is needed to restore their natural sweetness. A bit of sugar rubbed into the roast contributes greatly to its richness and flavor. All dressings or sauces containing lemon juice or vinegar require a little sugar to emphasize the acid.

Both sugar and salt are helpful in blending several flavors into a smooth, perfect combination. Highly spiced sauces and baked-stuffs are dependent on skillful seasoning with salt and sugar.

The strength of spices and salts varies. Those which have been exposed to the air lose much of their savorness. Also, some foods absorb more seasonings than others.

Sunday School Lesson

Lesson X.—December 3.—Paul in Ephesus.—Acts 19:8-20.

GOLDEN TEXT.—Blessed are they that have been persecuted for righteousness' sake. — Matt. 5:11.

THE LESSON IN ITS SETTING.

Time.—Paul's three years at Ephesus, A.D. 53-56, Paul's three months in Greece and journey to Jerusalem, A.D. 57.

Place.—Ephesus, Corinth, Macedonia. Troas. Miletus.

Fruitful Preaching in Ephesus, Acts 19:8. "And he entered into the synagogue." It is both pathetic and heroic to see how Paul clung to his people, giving them the first chance at the gospel everywhere he went, though he was uniformly repulsed, as he had just been in Corinth. "And spake boldly for the space of three months." By this time it required great boldness to proclaim Jesus the crucified as the Messiah of the Jews. "Reasoning and persuading as to the things concerning the kingdom of God." Paul was a logician, one of the most convincing the world has seen.

"But when some were hardened and disobedient." They had been opposed to the gospel, but their opposition grew hard and permanent. "Speaking evil of the Way before the multitude." The early Christians called themselves "men of the Way," having reference to Christ's frequent reference to Christianity as "the way of life" and to himself as "the Way, the Truth, and the Life." These Ephesian Jews did not content themselves with failure to believe, they began to defame the Son of God before the crowd. "He departed from them, and separated the disciples. The precious jewels of gospel truth were no longer to be wasted upon these Jewish brutes. "Reasoning daily in the school of Tyrannus." This Tyrannus, otherwise unknown, was probably a teacher of philosophy or rhetoric, who occupied the apartment at that hour.

"And this continued for the space of two years." Paul's stay in Ephesus was longer than that in any other city that he evangelized. Perseverance in a good cause is sure to be rewarded in the end. "So that all they that dwell in Asia." Not the continent, but the Roman province of Asia, the three little countries on the west—the seaboard of Asia Minor, Caria, Lydia, and Mysia, whose metropolis was Ephesus. "Heard the word of the Lord." Probably Paul did not confine his work to Ephesus, but went forth into the other cities of the province. Paul did not give up his own people, but continued to preach to them as he had opportunity, making converts among them as well as among the Greeks.

THE SONS OF SCOEVA, Acts 19:11-16. "And God wrought special miracles by the hands of Paul." Although St. Paul believed that God, for the furtherance of the Gospel, did allow him to work "powers" beyond the range of human experience, and in which he humbly recognized the work of the Spirit granted to faith and prayer, yet he by no means frequently exercised these gifts, and never for his own relief or during the sickness of his dearest friends.

"Inasmuch that unto the sick were carried away from his body handkerchiefs or aprons." Paul did choose the simple things, lest any superstition might arise by reason of the price or pomp; for he resolved entirely and fully to give all the glory to Christ. "And the diseases departed from them, and the evil spirits went out." We have just had another example of the exorcising of a demon by Paul in the case of the demoniac slave girl, and we are soon to have the most wonderful of all miracles worked by Paul, the raising to life of the dead Eutychus.

"But certain also of the strolling Jews." Then as now the Jews were found in all parts of the world. "Exorcists." They were quack physicians, adopting any cure that struck the popular fancy. "Took upon them to name over them that had the evil spirits the name of the Lord Jesus." "Took upon them" implies audacity, impudence, unholiness. "Saying, I adjure you by Jesus whom Paul said and treated his words as a magic charm or spell to drive the evil spirits out."

"And there were seven sons of one Sceva, a Jew." Only two of the seven are mentioned as attacked by the evil spirit, and probably the other five were not present, but all seven joined in the evil practice. "A chief priest, who did this." Probably a most time this Sceva had been a head one of the twenty-four courses of priests who ministered by turns in the temple and were called chief priests.

"And the evil spirit answered." Replied to their incantation. "And said unto them Jesus I know, and Paul I know; but who are ye?" The evil spirit knew that Jesus had the power to cast out devils, and that to Paul the same power had been granted by Jesus; but asked sharply, "Who are ye that ye dare adjure devils, by Jesus the Son of the living God, as if ye were endowed with an apostolical right to expel devils?"

"And the man in whom the evil spirit was leaped on them, and mastered both of them, and prevailed against them." The extraordinary strength of the demoniacs, like our insane, when the fit was on them, is illustrated in the case of the Garamene demoniacs, Matt. 8:28; Luke 8:26-30. "So that they fled out of the house naked and wounded." "Generally in the New Testament, the word naked refers to a partial, rather than an entire, destitution of clothing."

THE GREAT BONFIRE, Acts 19:20:38. "And this became known to all, both Jews and Greeks, that dwelt at Ephesus." Any supernatural occurrence is quickly spread abroad. "And fear fell upon them all, and the name of the Lord was magnified." It was made very plain both that the power of Jesus was great and that there was perilous in the extreme to do disrespect to that power.

"Many of them that had believed came, confessing, and declaring their deeds." "The natural effect of such an occurrence was to induce a horror of magical arts and the like."

"And not a few of them that practised magical arts brought their books together." "And buried them in the sight of all." "It was like the great bonfire of Vanities in the Square of St. Mark in Florence, when, under the powerful preaching of Savonarola, rich women brought their costly dresses and finery, artists their most valued pictures, musicians their instruments, wealthy men their most precious jewels, and tossed them into the flames as a sacrifice to the Deity and a token of their repentance for their sins. "And they counted the price of them, and found it fifty thousand pieces of silver." The total amounted to from \$50,000 to \$100,000—a considerable sum, as such books were very expensive.

"So mightily grieved the word of the Lord and prevailed." "It was not a mere skulking creeping progress; it was not a mere gradual acceptance, by one and another, of a religion commending itself to the hearts and minds of men; it was, for once, a mighty growth of the Word."

Comments

AROUND THE DIAL

By AUSTIN MORAN

They Were Doing Their Part 15 Years Ago

The Lombardos—Guy and Carmen—had organized a boys' band and were playing for soldiers camped at London, Ontario.

Big Freddy Miller was a private in the army on this side. Evan Evans was in the British Royal Marine Artillery, attached to the French Army in the anti-aircraft section.

Nine-year-old Kate Smith was singing for disabled soldiers in Washington, D.C.

"Yours Truly" Little Jack Little, though a volunteer, had been drafted to play the piano for the entertainment of gobs in a Great Lakes training station.

Big Crosby was enlisted in the Spokane (Wash.) High School's Student Army Training Corps.

Jacques Fray, of the Fray and Bragglotti piano team, was on the staff of General Jourard at the French War Office.

Colonel Stoopnagle was in the U.S. Naval Reserve. Gracie Allen's brother was the kid with the drum... so 'elp me.

Those Boswells Keep Rollin' Along . . .

The Boswell Sisters—Commie, Martha and Vet—have returned to New York after a triumphant visit to the scene of their struggling start in Hollywood.

A twist of Fate and the twist of millions of radio dials throughout the country probably were responsible for the fact that the Boswells, while taking a five weeks' rest on the West Coast, were asked to interrupt their vacation to appear in the important Constance Bennett motion picture, "Moulin Rouge," several years after they had made a futile attempt to crash the gates of Hollywood's studios. This time the order was reversed . . . they were summoned.

Vallee's Singing Is Praised.

Deems Taylor, writer of two operas for the Metropolitan Opera Company and regarded as one of America's outstanding music critics, thinks that many stars of the opera and the concert stage could take lessons in enunciation from Rudy Vallee.

Taylor spoke in praise of the radio singer during his fourth anniversary of continuous broadcasting, and declared people who are scornful of crooning shouldn't direct their resentment against Vallee, but against his 67,000 imitators.

Studio Pick-Ups.

John McCormack takes no chances on forgetting a line when he broadcasts. . . he has the words before him in a little black book. Paging "Joe Penner" . . . that's what a local program sponsor is looking for. They just can't seem to make up their minds what they want on the program, but to start searching for a Penner in this town . . . well, it's rather ridiculous . . . no . . . no . . .

Fred Allen is one of radio's most liberal benefactors, contributing weekly to former vaudeville associates fallen on evil ways. Wendell "Red-Head" Hall has written the words and music to over 200 songs, his biggest hit being "It Ain't Gonna Rain No More."

"IN THE AIR"

Radio's All-Star Presentations

Station	Meters	Kilo-Cycles
CJNC Toronto	291	1030
CFCE Montreal	291	600
CFMT North Bay	222	930
CFBO Chicago	227	1210
CFBR Toronto	435	690
CFAC Montreal	411	730
CFOR Waterloo	265	645
CFRT Toronto	312	890
CHML Hamilton	310	890
CFOR Ottawa	476	1010
CFPC Hamilton	476	1010
CFPC Preston	411	930
CFKW Windsor-London	555	540
CFBY Toronto	267	840
CFKA Pittsburgh	796	930
KMOX St. Louis	275	1090
WABC New York	284	1030
WBSP Chicago	339	770
WFLW Buffalo	332	930
WEAF New York	484	850
WZNY Chicago	345	870
WGR Buffalo	345	870
WJZJ Rochester	261	1150
WKWB Buffalo	202	1210
WJZJ Rochester	261	1150
WJZ Detroit	400	750
WLV Cincinnati	428	700
WTAM Cleveland	447	810
WTAM Cleveland	230	1070

These programs are subject to change without notice.

THURSDAY.

Time	Program	Station
8:00	Rudy Vallee	CFRT
8:30	Captain Diamond	WJZ
9:00	Harlem Serenade	WJZ
9:30	Grenadiers	CFBR
10:00	JAS Dedication	CFBR
10:30	Dramatic Guild	CFBR
11:00	Willard Robins	CFRT
11:30	Paul Whiteman	CFRT

FRIDAY.

Time	Program	Station
8:00	Rosario Bourdon	CFRT
8:30	Jimmie Johnson	CFRT
9:00	March of Time	WGR
9:30	Fred Allen	WJZ
10:00	Irvin S. Cobb	WJZ
10:30	Football from Lyrics	CFRT
11:00	Victor Young's Orchestra	WJZ
11:30	Isen and Johnson	WJZ
12:00	First Nighter	WJZ
12:30	Lum and Abner	WJZ

SATURDAY.

Time	Program	Station
6:00	Meet the Artist	CFBR
8:00	"K-7"	WJZ
8:30	Bridges of Paris	CFRT
9:00	Triple Bar-K Days	CFBR
9:30	Baron Munchausen	CFBR
10:00	Leo Reisman	CFRT
10:30	Dancing Party	CFRT
11:00	George Jessel	CFRT
11:30	Vancouver Frolic	CFRT

SUNDAY.

Time	Program	Station
2:00	Broadway Melody	CFBR
3:00	Gene Arnold	WJZ

Real Beauties Found Lacking

About Hollywood—But There Are None in New York Either, Says Producer

Hollywood. — Penrha Staulaws, artist and former film director, may be right. There may be no real beauties among the actresses of Hollywood. But there aren't any in New York, either. At least, so claims B. G. De Sylva, film producer.

De Sylva said he recently visited every theatre, cabaret and night club in New York in search for "a youthful, beautiful sensation," but his quest was "only a dream, for there are no youthful, beautiful sensations in New York."

"I found some beautiful girls, but they lacked talent," said De Sylva. "I found lots of talented girls, but they lacked beauty. At least, they lacked beauty or talent when we put them in front of the camera, which not only picks flaws but magnifies them."

Four actors said: James Cagney: "I saw more beautiful women every season in Hollywood than Mr. Staulaws ever painted."

Al Jolson: "I've seen all the famous beauties, here and in Europe; and the women of Hollywood surpass 'em all for sheer puckeritude."

Edward G. Robinson: "Maybe Mr. Staulaws was right, but it's all beside the point—I've never found beauty necessary for screen success."

Ricardo Cortez: "Excuse me, I'm about to be married."

Life Blood Is Given Freely

To Save Others—65 Transfusions Weaken War Veteran

Winnipeg.—Described by doctors as the "hero of many a life and death struggle," Peter Keenie, 73-year-old war veteran, lies dangerously ill weakened from his 65th blood transfusion.

For giving his blood to save a life recently, Keenie took \$25, the first money he has ever taken for his many services. With the advent of below zero temperatures, he said, he had to get his wife's winter coat out of storage.

After seeing service in three campaigns, the Zulu, South African and Great wars, Keenie is cased as a total disability case, due to war wounds, but receives only \$29 per month pension on which he and his wife must live. "I did not want to sell my blood," he said recently, "but this time I spent my last few cents in carfare to the hospital." The transfusion was given to Mrs. George McKinnon, of Salcoats, Sask.

Austrian Censorship Most Rigid in Europe

Vienna.—Press censorship in Austria has become one of the most rigid in Europe.

Practically all criticism of the Government is prohibited. The printing in Austrian newspapers of unfavorable comments that have appeared in the world press is not allowed. News about soldiers, officers and state officials who have gone over to the Hitler movement is forbidden as well as any sort of propaganda for the opposition parties.

Early Canadian Cheese

The early French settlers in Canada brought the art of making cheese from France. Certain families on the Island of Orleans still make a peculiar cheese for which the process has been handed down from generation to generation for 300 years. The United Empire Loyalists brought with them from the United States a knowledge of the manufacture of Cheddar type of cheese into different parts of Ontario over a hundred years ago. All cheese in Canada was made on farms until 1864 when the first cheese factory was started.

Varieties of Pepper

Pepper is one of the spices most commonly used in the average home, yet few housekeepers discriminate between the varieties when selecting it. White pepper does not produce a better flavor than black, but it is considered a bit easier to digest and is less noticeable in white sauces and dishes that are not highly colored. As a seasoning for meats and dark sauces black pepper is more effective, because the real strength of the pepper berry is found in the outer shells of which black pepper is made. Cayenne pepper must be employed very sparingly, but a debt use of it lends zest to many a dish.

Paprika is a pleasing spice in both flavor and color and deserves a prominent place along with salt and pepper. In soups, sauces and salads or with fish, meats and vegetables its mild sweet flavor is desirable. Its delicate flavor and vivid color make it an excellent garnish also. Remember there are two kinds—the Hungarian, which is pungent and decidedly stimulating, and the Spanish, which is very mild.

Sign on the back of a Ford: Not lazy—Just shiftless.

The hen population of England and Wales is now 27,000,000.

MUTT AND JEFF— By BUD FISHER



It Had a Nick in the Mud Guard All Right!