

Woman's

By Mair M. Morgan

Fruit Rolls For Parties Most healthy people like their food and even those who demand "streamlines" are no exception. For instance, it is those little cakes and sweets that top off the party, that puzzle many hostesses. It is rather a relief to be able to make a pretty-array with something else than shortbreads and nut balls. New fruity rolls, such as served at two popular teas this year, are comforting. The guest does not feel that she is gobbling pounds and yet the flavor combination is too good to miss.

It isn't hard to make the rolls. Anyone who starts making them should stuff the telephone and doorbell for fifteen minutes because the syrup has to be just right to make a fruit roll perfect. It's too good to be spoiled.

sugar (press it down when measur-Anyone who cooks with a thermometer will know the syrup is ready at 234 F Cool the syrup, and while it is cooling, stone and chop one-half cup of dates, and chop finely one half cup of raisins. Then add vanilla to the syrup and beat until creamy. Add the chopped fruits and one can of coconut, shredded, and mix. Shape the mixture in an oblong roll one and one-half inches in diameter, and wrap in waxed paper. Chill. Cut in slices, and this recipe gives fifteen tasty pieces.

that is half cake, half candy. Simply trate on frothy delicacies for the wash and steam for five minutes, three family if one is tired through foot disquarters of a cup of apricots. Put comfort? these, and one-half cup of nut meats and three-quarters cup of coconut, men seem to crave. They spend hours shredded, through the food chopper. Add 1/2 teaspoon grated lemon rind, and let their feet get along as best and the same of orange and 1 tablespoon of lemon juice to the chopped mixture and knead the mixture until time spent on your feet will be well blended. If it seems a little dry after kneading, soften it with orange juice. If it is too wet, and does hold together, work in a small amount of confectioners' sugar. Shape into balls scrubbin; the nails with the same care about % inch in diameter. Roll in and precison that you use on your granulated sugar. Makes eighteen to finger nails. While they are still twenty balls of wonderful flavor.

Walnut Cream

Here is another sweet which simple to make and very pleasing to rich cream and see how your poor feet the palate. Make an ordinary vanilla eat it up! Do the same for the other. blancmange and allow it to cool. When it is cool add to it a quarter-pound of walnuts which have been ground and the white of an egg whipped to a stiff froth. Whip all these ingredients to some nail cuticle remover on them, gether, put the cream into custard glasses and allow it to set. Then decorate it with whipped cream and a few whole walnuts. An almond cream may be made in a similar manner. The white of egg may be omitted if ized cotton between the toes every desired.

Some More

worthy additions to kitchn files.

plate of ice cream and cake with icing may seem a small thing of little im- yourself a pedicure with the same care dom. portance. So may a box of candy that you use on your finger naile. brought home at the end of the week. Keep your nails well-filed, smoothed So may the stick of candy purchased off, keep the cuticle removed and give by the child with the penny clutched your nails a shine. And every single in his small fist. But when we really day when you finish your shower, use stop to think what they mean to us, on our feet the same lotion that you we realize how much they and kindred use on your face and hands. It will little luxuries contribute to our amaze you how much more comfortmorale.

All through our country encouraged them being comfortable! housewives are beginning to think not how to provide enough food to satisfy hunger, but what special dessert or delicacies shall add zest to the the most delicious chicken pie. It was

of well-being derived from desserts | making her chicken pie crust take the they contribute quick energy by their shape of small biscuits. The necessity sugar.

and easily prepared: . Orange Mousse

One cup sugar, grated rind 1 orange, 14 cup water, 1 teaspoon granulated gelatine, 2 tablespoons cold water, % cup orange juice, 3 tablespoons lemon juice, 2 cups heavy cream, 14 cup candied cherries.

Put sugar, orange rind and water

World

into sauce pan and bring to the boiling point. Boil 1 minute. Add gelatine soaked in cold water; when dissolved add orange juice and lemon

juice. Place on ice; when it begins to thicken fold in heavy cream, beaten until stiff, and canaled cherries cut in Rome. From Spain to Ephesus. Rome pieces. Turn into a mold, cover, pack again.

This recipe will serve eight persons. French Pancakes

sugar, 1/4 teaspoon salt, 1 cup milk, 2 had wintered in the island." Egypt whole eggs, yolk one egg, grated rind was the great grain depot of Rome 1/2 lemon.

in ice and salt and leave three hours

Sauce: Six tablespo. 3 butter, cup powdered sugar, 1-large orange.

Mix and sift flour, powdered sugar and salt. Slowly add milk, stirring with a wire whisk until perfectly smooth. Add eggs well beaten and Put one and one-half cups of brown the grated rind of lemon. Beat mixing). 2 teaspoons light corn syrup. on a hot well buttered griddle, making days." The south wind failed them, and one half cup of milk in a saucepan the cakes very thin and about the size and they had to wait three days, and and cook until a small amount of of a bread and butter plate. Brown then had to tack in order to reach syrup forms a soft ball in cold water. quickly on one side, turn and brown Rhegium, where they once more waiton the other.

Make the sauce by creaming butter and sugar. Then add grated rind and juice of orange a few drops at a time, beating constantly. If it curdles it will do no harm. Heat a tablespoon of sauce, lay in a pancake, turn it over in the sauce and when hot, roll. changed, and it-still stands on the Sift over sugar and serve.

Tired Feet

To jump from delicious sweets to feet is quite a leap but the two are Apricots make a nice, fruity ball, bound up. How can anyone concen-

> Foot beauty is one which few woon their faces and their finger nails they can.

> worth the trouble. -Especially in winter, fee should be

As a matter of real comfort, a little

given consideration. Bathe them in warm water at night. softened by the water, wipe them un a Turkish towel and then sit-down comfortably, lift one foot onto your lap and start massaging it. Use some good

if you have callouses, don't just accept them as a matter of course. If you can't get rid of them by massas. and pumice stone rubbing or by using then go see a foot specialist and get them attended to. -

-If you have little corns between your little toe and the next one, try this treatment. Put a piece of sterilmorning when you put on your .ockings, and change it for a clean piece While we are on the subject of des- at night. There are medicinal soaps that harden the feet and in time rid them of these soft corns. It is worth The ability to finish a meal with a while to try one of them.

Attend to your toe nails, too. Give able your feet are. You'll actually feel unto them, I, brethren, though I had all the world. "And teaching the

For Meat Pies

At the home of a friend was served all in the novel arrangement of the Aside from the pleasure and sense crust. The cook hit upon the idea of of cutting the pie was obviated. The The following recipes are delicious most deft hands often find this diffi-

Splendid Polishing Cloth In the future do not throw away your pieces of velvet, old or new. Cut them to a convenient size and use them as polishing cloths.

If you overcast the edge with wool they will not fray. They are almost as good as chamois.

Sunday School Lesson

Lesson XII December 17 Paul In Rome-Acts 28: 11, 22, 30, 31.

Golden Text:- I press on toward the goal unto the prize of the high calling of God in Christ Jesus.-Phil. 3:

THE LESSON IN ITS SETTING. Time. - Paul's journey toward Rome, A.D. 59. Paul's first imprisonment in Rome, A.D. 60, 61. Paul's

second imprisonment in Rome, A.D. 66. Paul's martyrdom, A.D. 67. · Place .- Mediterranean Sea. Malta.

PAUL REACHES ROME.

"And after three months." The winter was over, and it was possible One cup flour, 1-3 cup powdered sail in a ship of Alexandria which and Alexandria was its great harbor. "Whose sign was The Twin Brothers." The twin brothers were the gods Castor and Pollux, the tutelary deities

"And-touching at Syracuse." The famous city on the east coast of Sicily, where about B.C. 413 its people destroyed an Athenian fleet of two hunture with beater. Drop by spoonfuls dred vessels. "We tarried there three ed till the wind was again favorable.

"And from thence we made a circuit, and arrived at Rhegium." The 'circuit' was the series of tacks just referred to. "And after one day a south wind sprang up. And on the second day we came to Puteoli." Its present name. Pozzuoli, is little northern shore of the Bay of Naples.

"Where we found brethren, and were entreated to tarry with them seven days." The finding of Christians at Puteoli Liust have been great joy to Paul, both on account of the personal cheer they gave him, and because of the evidence they furnished that Christianity was spreading over Italy. "And so we came to Rome. If Christ entered Jerusalem as King, destined to die, so with a royal dignity did his ambassador approach the enthroned Caesar, to whom he was ac-

"And from thence the brethren. when they heard of us." The news would be sent them from the church i.. Puteoli. "Came to meet us as far as The Market of Appius." The town here mentioned was situated on the Appian Way, the great road from town owed their name to the famous Appius Claudius, the Roman censor, and this town is mentioned by Horace as crowded with sailors, and abounding in tavernskeepers of bad character (Sat. I. 5, 4). "And The Three To verns." A second group of disciples awaited Paul's approach at this piace, thirty miles from Rome, "Whom when Paul saw, he thanked God, and took courage." Here was a church which Paul had not planted, to which he had only addressed a letter. Yet its members were numerous, and so courage as to think nothing of Paul's condition as a prisoner of Rome, but to come out to do him honor and escort him in a sort of triumphal pro-

cession into the capital of Nero. Paul first came to the district of of the world. "For as concerning this Rome, then to the walls of Rome. solf with the soldier that guarded word which they used, 'sect,' means him." Paul was allowed to reside outside the barracks, apparently in the the enjoyment of comparative free-

PAUL TEACHES IN ROME, Acts after three days he called together those that were the chief of the Jews. As soon as the apostle knew where he was to be for a time, he sent for the representatives of the Jews at done nothing against the people, or the customs of our fathers." Paul was always jealous for his standing as a loyal Jew, and was eager for the adhesion of his own people even more than for the conversion of the Gentiles. "Yet was delivered prisoner from Jerusalem into the hands of the to the hands of the Romans by the

as much as possible. "Who, when they had examined sion. me." The trials before Felix and Festus are referred to. "Desired 'o set me at liberty, because there was no cause of death in me." The justice of the Roman authorities is gladly granted by the apostle, who had experienced it so many times in his

"But when the Jews spake against duty is \$1.75 per pound.

British Stars in Hollywood



"And tets have tea. Herbert Marshall may possibly be saying to Elizabeth Allan. Both are British screen stars working in Hollywood and far from home.

it." They virtually prevented Paul's release by demanding another trial before the Sanhedrin, which would have but one result, even if 'he plat to assassinate Paul on his way to

Jerusalem from Caesarea should not be carried out. "I was constrained to appeal unto Caesar." Paul did not directly state that he was a Roman citizen, but that would be understood from the mere fac, that such an appeal was demanded and granted. "Not that I had aught whereof to accuse

my nation." On all such matters his lips were sealed. "For this cause, therefore, did entreat you to see me and to speak to the fact that he is a prisoner; he the least effort. feels that he is an all-unworthy am-

bassador of his gloricus Lord. "For because of the hope of Israel I am bound with this chain." Fundamentally, all of Paul's trials came to him because he had announced to the Jews Rome to Brundusium. Both road and the fulfillment of their age-long expectation of the coming of the Mes- of cooking.

"And they said unto him, We neither received letters from Judaea concerning thee." There had been no time for letters to arrive, even if they had been sent; and probably the Jeru-Paul was finally disposed of. "Nor did any of the brethren come hither and report or speak any harm of thee." Travelling Jews had not begun to arrive in home.

"But we desire to hear of thee what thou thinkest." Some, at any rate, of Komans, and could not fail to recog- just solves the problem. nize the fact that they were in the "And when we entered into Rome." presence of one of the master minds sect, it is know to us that every-"Paul was suffered to abide by him- where it is spoken against." The

heresy, or heretical sect. PAUL'E LAST DAYS, Acts 28: house of some hospitable Christian, in 22-31 .- "And he abode two whole years it. his own hired dwelling." As to the money for the hiring of this lodging (probably only a single room) it may have been furnished by he 28: 17-22.—"And it came to pass, that Philippian church, ther Christians contributing. Paul could no longer earn his living by making tents. "And received all that went in unto him."

"Preaching the kingdom of God." The way of living taught by Christ, would have invited them. "He said which was (and is) to hold sway in things concerning the Lord Jesus Christ." His wonderful deeds ..nd words, his liety, his sacrificial death, his glorious resurrection, his coming return in splendor and power. "With all boldness, none forbidding him." He was allowed to speak with the utmost freedom, and especially made use of Romans." I'e had been delivered in- his opportuit es thus to win over the members of that picked troop, the Jews, but he softened that cruel fact Practorian Guard, who were chained the him day and night, in swift succes-

English Tobacco

Household Hints

Ashes should never be left in the bottom of the furnace. First of all the heat is hard on the grate and apt to burn it out. Secondly, the ashes will take away from the draught and mean less heat. Remove the ashes to metal containers as soon as the fire is

When making boys' suits you will never go wrong by making two pairs of trousers for each blouse. You will find they will all wear out at once by alternating the trousers. Any "regular" fellow can wear out two pairs of with me." His humility is not all due trousers to any one blouse, without

One housewife has a small cushion of pine needles and if she suspects the least smell of cooking, she places the pin cushion on a heated radiator in the dining room. Very soon a faint woodey fragrance replaces the-smell

When sewing on buttons that will have a great deal of strain on them, such as children's underwear, it is wise to put a piece of old kid glove under the material to which the butsalem authorities had concluded that ton is sewn. This will prevent the cloth from tearing away.

A help to the housewife is to have a compartment in her recipe file labelled "illness" and in this place recipes that would be beneficial to sick people. It is a joy to go to this file when Paul's hearers had been privileged to worried about the youngsters and find read of his wonderful letter to the a recipe we had forgotten and that



Aren't you afraid of the water? No. my hair is naturally

Odds of 1,970 to one were paid on the totalizator "double" at Leicester, a backer who staked 10c receiving

From the caravan in which she has The very small amount of tobacco toured to hundreds of fairs a show grown in the south of England is be- girl wedded a Woking horse dealer. coming still smaller. It costs about Three hundred guests, all show folk, \$300 an acre to grow and the excise enjoyed a wedding breakfast of steak and beer.

"IN THE AIR"

Sweets to the Sweet

Candy Well Made, Gaily

Wrapped Always Wel-

come Gift

One of our readers asked the other

tin box, putting waxed paper between

Horehound Candy.

horehound, 2 cups boiling water, 3

cups sugar, 1/2 teaspoon cream of tar-

Pour boiling water over horehound

which has been separated in pieces;

let stand one minute, then strain

through double cheese-cloth. Pu! into a

granite kettle with remaining ingredi-

ents, and boil until, when tried in

cold water, mixture will become brit-

tle. Turn into a buttered pan, cool

slightly, then mark in small squares.

Peanut Fudge.

ball can be formed in cold water.

Take from fire, add peanut buites

and beat till creamy. Pour into but

Divinity Fuage.

Two cups Sugar, 12 tup

Coun sugat. Sy water to-

gether am a " cold

water lorius ball. 1 -Beat egg

wattes the rake mixture off stove

and pair slowly over stiffly beaten

er, whites, stirring all the time. Add

Marshmallows.

spoons cold water, 2 cups sugar, hall

cup hot water, 1/4 teaspoon cream

tartar, 1 egg white beaten stiff. Soften

gelatine in cold water. Boil sugar una

water and cream of tartar until it

spins a thread. Pour hot syrup over

softened gelatine, stirring continual-

ly. Add this mixture to beaten egg

white and beat till thick. Pour into

pans well sprinkled with powdered

English Toffee.

spoons molasses, 4 tablespoons water,

2 tablespoons butter, 3 tablespoons

vinegar. Mix ingredients in sauce-

pan. Stir till it boils and cook till

Any of these recipes would make

excellent Christmas gifts when nicely

made and packed in an attractive tin

box, each piece of candy wrapped in

waxed paper, and the box itself done

up prettily with gay Christmas paper

Sultana Caramels.

2 cups sugar. 1/2 cup milk, 1/4 cup

molasses, 1/2 cup butter, 2 squares

chocolate, 1 teaspoon vanilla, 1/2 cup

walnuts, cut in pieces, 2 tablespoons

Put butter into saucepan; when

melted, add sugar, milk and molasses.

Heat to bolling point and boll 7

minutes. Add chocolate and stir un-

til chocolate is melted; then boil

7 minutes longer. Remove from fire

beat until creamy, add nuts, raisins

and vanilla and pour at once into a

buttered tin. Cool slightly and mark

in squares. The nut meats and rais-

Pralines.

1 7/9 cups powdered sugar, 1 cup

Boil first three ingredients until,

when tried in cold water a soft ball

may be formed. Remove from fire

and beat until of a creamy consist

ency; add nuts and drop from tip of spoon in small piles on buttered

paper, or mixture may be poured into

maple syrup, 1/2 cup cream, 2 cupe

pecua nuts, cut in pieces.

and ribbons.

Sultana raisins.

ins may be omitted.

Two cups brown sugar, 4 table-

sugar and sift well over top.

Two tablespoons gelatine, 2 . table-

hats and beat until very stiff.

tablespoons peanut butter.

tered pan and mark in squares.

up, 'z cup not water, 2

beaten stid, % cup !" !

Three cups brown sugar, I cup milk,

Boil sugar and milk until a soft

Three-quarter square inch pressed

each layer.

Christmas Slogan

Radio's All-Star Presentations

WAVB. Libra

Station Metres Cycles	One of our readers asked the other
CKNC. Poronto Z91 . 1030	day if she might have a number of
CFCF, Montreal 291 600	recipes for candy. There are many
CECH. North Bay 822 930	▲ 마트리스 : 100 프라이어 에트리스 : 100 HONE - 시아의 라이트 'PATE 'P
CFCO. Chatham 297 1210	women who feel they cannot spend
CFRB, Toronto 435 690	much money on gifts this year who
Chall Montreal 111 130	may like to know that home-made
Chell Waterloo 165 645	BI I 전쟁 (INSPIRED) 그 경기 (INSPIRED CONTROL OF A STATE
CRCT. Percoto 312 1960	sweets, cakes, and cookies are always
CHML Hamilton 840 890	a welcome present, particularly to
CRCO. Ollawa 1010	busy people who have not much time
CKOC Hamilton 176 1010	
CKI'C Preston 341 930	for cooking.
CKLW Windsor-London 555 240	Parisian Sweets.
CPRY. Poronto 367 840.	Parisian Sweets.
ADKA Pittsburg "06 930	_1 lb. figs, 1 lb. dates, 1 lb. walnute,
MOX. St. Louis 275 1090	네는 경기 이렇게 되어야 없어가 되었다면 하고 있다면 하다니다. 그 아이들이 아들이 얼마나 되었다면 하는데 하다면 하는데 하다 하는데 되었다.
WABC, New York 349 369	confectioners' sugar.
WABC, New York 349 369 770	· Pick over and remove state from
WREN BRUSTO 373 800 -	figs and stones from dates. The fruit
WEAF. New York 45660	and because and my teleproper
WENR, Chicago 345 .70	with walnut meats and we withrough
Will Buffalt 543 . 550	meat chopper. Work, using &c hands
11. Schehectady 379 790	on a board dredged with confection-
WHAM, Rochester 261 1150	ou a board dreaged with confection
Whuw, Bullalo 202 -1450	ers'-sugar, until well-blended. Roll
WJZ New York 294 160	to one-fourth inch thickness, using
W.JR Detroit 100 750	confectioners' sugar for dredging
WLW. Cincinnati 428 700	
MAQ. Chicago 447 670	board and pin. Shape with round cut-
WTAM Cleveland 280 .1070	ter, first dipped in augar or cut with
These programs are subject to change	a share builto in equence Doll in con-
Aithout notice	a sharp knife in squares. Roll in con-
THURSDAY.	fectioners' sugar and saake to remove
	superfluous sugar. Pack in layers in
Eastern Standard Time.	Supernuous subarr a won in import in

Eastern - Standard Time.

CHETTE CITED TO
P.31,
5.00-Rudy Vallee CRCI
Cantain Diamond
x.x0-ifarlem Serenade
Will-diretadlers
WAS DedicationCFRO
Show Bull WDEN
a sometromatic dulid
10 20 Williams Robinson
Paul WhitemanCRCI
nmrn 4 9

PRIDAY.
8.00-Rosarle BourdonCRC1
8.30-Jimmle JohnsonCKNC
March of Time WGR
9.00-Fred AllenWBEN
Irvin S. CobbWKBW
6 30-tienna from Lyrica
Mustball Scow
Vietar Young a Orchestra, W.BEN
to no the party and Julian serve WEDW
First NignterWBEN
10.30-Lum and Abner WBEN
10.30-Dam and monet frame.

S	SATURDAI.
1	
0	E TO THE PERIOD OF PARIS
3	9.00 Triple Bar-A Days WBE
	9.30-Let Reisman WDE
1	10.00—Dancing Party
5	11.00-Vancouver FroitoCRC
•	CHNDAY

SUNDAY.

Z.00-Broadway Melody WEEL
Capting of Personal Control of the C
- wan Linite Widut - Show and a walk
" an I to the title title of the stra
Althorn Chillert
A 70 HOLLE SPILLINGS
A training the same a title and a same of the bottom
. 2 va ('en mit null Suiderson !! '>.
7 70 - 100 100000
- and - I transporter ! Jill Hill
hippelilla Hillian
with Sound Star ICEVIIO
9.30 Album of MusicCic.
10.00-Jack Benny
10.00-Jack Belliny
Bunday Hour
11.00-Fireside Hour
MONDAY

		- VIII	1915			
B.00-	Syrup	D		*****	CF'L	4
	Blucht				·CIL	,,
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10 TAY			3 4	250		

6.00-Crumit and Sanderson ... WBEA 5.39-Wrigley HoutCl'Ru Wayne bing WBEA 9.00-Ben Berale WBEN Celifornia Addodies CFEGS

8.30-Nino GattenCrkB Don Vornees Orenestra .. WEEN 10.00-Legend of America CFRB Lives at Stake WBEN 11.09-Roomight on racino CRCT WEDNESDAY.

8.30 Albert Spaiding CFRB brittle when tested in cold water. Pour 9.00-One Hout With YouCRC 8.30-Bures and Ailen WKBW Leo Reisman WBEN Corn Cch Club WBEN

Harry Richman WKBW PULOVA correct time daily over Stations CRCT-CKAC.

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> a buttered tin and cut in squares, using a sharp knife.

Butter Scotch. 1 cup sugar, 1/4 cup moiasses, 1/4 cup butter, 1 tablespoon vinegar, 2 tablespoons boiling water.

Boil ingredients together uptil, when tried in cold water, mixture will become brittle. Turn into a well buttered pan; when slightly cool; mark with a sharp-pointed knife in squares. Butter Taily.

Two cups light brown sugar, & cur molasses, 2 tablespoons vinegar, 2 tablespoons water, 7/8 leaspoon sail, 14 cup butter, 2 teaspoons vanilla. Boll first five ingredients until: when tried in cold water mixture will be come brittle. When nearly done, add butter and just before turning into par also vanilla. Cool, and mark in Sucores.

MUTT AND !EFF - By BUD FISHER

Mutt Is No Piker When On "Location",

