



Woman's World

By Mair M. Morgan

A GOOD SALAD

Does your family refuse to eat plain, everyday stewed prunes? Then try these recipes for luncheon or dinner and overcome all objections.

A prune cake cocktail for dinner is a concoction very different from stewed prunes for breakfast. A ring of prunes for dessert will be welcomed as a treat, and when the same once despised prune appears stuffed in a salad, no one will recognize it.

Since prunes are graded for market these days, it's quite easy for the housekeeper to get exactly what she wants. Generally speaking the best grades are cheapest in the long run because they contain the smallest stones.

There are 20 to 30 large prunes in each pound, but if they are to be stoned and sieved, small ones are just as good.

Then there are two distinct kinds of prunes, the sweet and tart. The sweet prunes have firm sweet flesh and consequently need little sugar in cooking. The tart prunes, usually average larger in size, carry larger pits and ordinarily require more sugar in cooking.

Stuffed prune salad may be varied in several ways. Choose the largest size prunes available for the purpose.

PRUNE SALAD

Sixteen prunes, 1 package cream cheese, 2 tablespoons finely chopped nut meats, cream.

Scrub prunes and wash carefully. Cover with boiling water and let stand until cool. Drain and remove stones. Chill. Mix cream and nuts with enough cream to make moist. Fill prunes with mixture and arrange on a bed of lettuce or romaine. Serve with French dressing.

A mixture of Camembert cheese, minced celery, few drops onion juice and minced green pepper make a good stuffing.

Peanut butter and cream cheese combined in equal parts is another good filling.

Chopped nut meats, minced preserved ginger and cream cheese are also good in prunes.

FISH AND VEGETABLE PIE

Two cups milk, 3 tablespoons butter, 3 tablespoons flour, 1 cup cooked peas, 1 cup diced cooked carrots, 4 tablespoons minced celery, 1½ cups flaked fish, 1 teaspoon onion juice, ½ teaspoon pepper, ½ teaspoon salt, 2 cups hot well seasoned mashed potato.

Make a sauce by melting butter, stirring in flour and when bubbling slowly adding milk. Cook and stir until thick and smooth. Add peas, carrots, celery and fish and turn into a well buttered baking dish. Season with salt and pepper and cover with mashed potato. Put potato through a pastry bag or spread it roughly with a fork. Brush over with melted butter and bake 25 minutes in a moderately hot oven until brown.

IDEAL DESSERT

One of the best desserts to serve with a vegetable dinner is custard. That's because the chief ingredients are eggs and milk, two excellent sources of complete protein. And when this factor has been lacking in the meal—as it usually is in a vegetable dinner—the dessert ought to supply it.

The fundamentals of nearly all custards are the same but the flavorings may be varied or different fresh fruit served with them.

Children who do not like to drink milk may be given it in custard. But be sure that your custard is not overcooked and watery. Nothing is more unattractive.

DETERMINING CONSISTENCY

The number of eggs used in proportion to the amount of milk determines the consistency. The eggs act

as thickeners for the milk. Less than one egg to one cup of milk will not thicken the milk enough to make a firm baked custard. Individual custards do very well with this proportion, but large puddings that are to be unmolded will need more. Soft custards, commonly called boiled and actually steamed, are made with one egg to one cup of milk. Large puddings should have at least six eggs to four cups of milk.

The amount of sugar used in custards is important. Too much will liquify and settle to the bottom of the cup or baking dish.

Another point to keep in mind is the necessity for baking the custard in a large pan of hot water which never reaches the active boiling point. The best custard is really "over poached" rather than baked. A slow oven, or one which registers 350 degrees F. should be used.

Also scald the milk before combining it with the other ingredients. This insures a smooth texture and helps to prevent curdling.

BAKED CUSTARD

This rule is for a custard baked in one large mold.

Six eggs, 3 cups milk, 2-3 cup granulated sugar, ½ teaspoon vanilla, ½ teaspoon salt, nutmeg.

Beat eggs slightly with salt and sugar. Scald milk over hot water and slowly beat into egg mixture. Stir until sugar is thoroughly dissolved. Add vanilla and pour into a lightly buttered baking dish. Sprinkle top with nutmeg. Put baking dish into a large pan and at the edge of the pan pour in hot water until it is half-way up the sides of the baking dish. Bake in a slow oven until firm to the touch. It will take about one hour. When a silver knife is thrust into the center of the custard and comes out clean the custard is done. Remove at once from pan of hot water. Cool and unmold to serve.

An attractive way to serve a large custard is to unmold it (after chilling) onto a large serving plate. Surround with a border of iced jelly and garnish the centre with whipped cream which has been sweetened and flavored with vanilla. Force jelly through a potato ricer to make the iced jelly border.

JELLIED CHICKEN

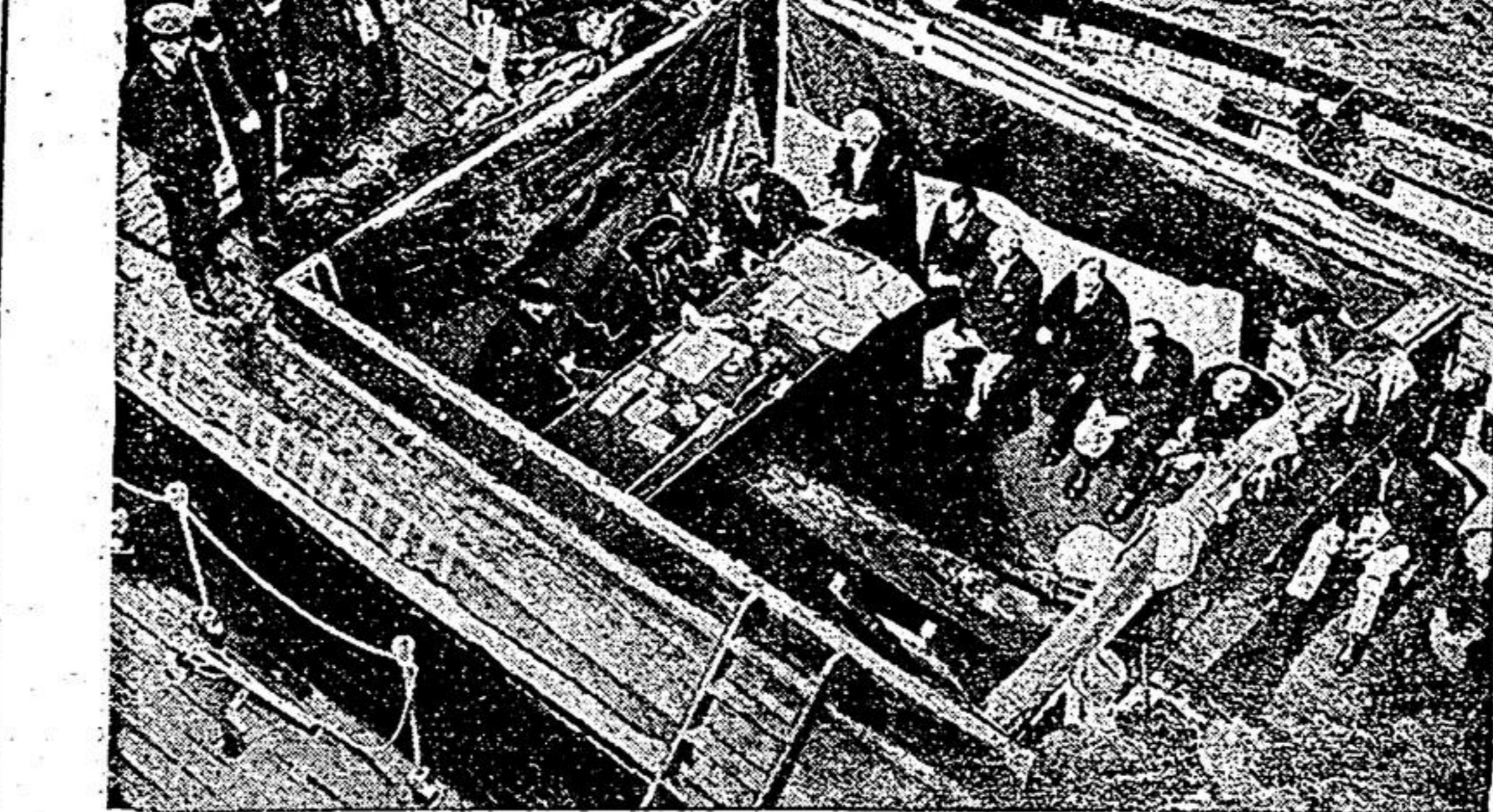
When a particularly delightful cold supper is desired for Sunday night, why not have jellied chicken? Boil a four-pound chicken in water to cover until tender, adding to the broth one onion, a few cloves, one bay leaf, root of celery and a sprig of parsley, salt and pepper. When tender, trim off fat, skin and cut chicken into nice slices. Reduce chicken liquor to one quart, then add one tablespoon gelatin dissolved in a little cold water, one tablespoon lemon juice and strain.

Fill a mold with one-half inch of the jelly and let harden, then add a layer of white meat of chicken, then a layer of jelly, then a layer of dark meat and cover with stuffed olives cut into thin slices. Add more jelly and set away to get firm in the refrigerator. Serve with lettuce and mayonnaise at the table, cutting with a sharp knife.

CURRIED LAMB PIE

Three shoulder lamb chops, ½ teaspoon curry powder, 1 cup diced cooked carrots, 1 cup diced cooked potatoes 8 small cooked onions, 1 teaspoon salt, ½ teaspoon pepper.

Simmer the meat, which may be any cheap cut of lamb, in boiling water to cover until tender. Remove meat from bones and cut in neat, medium sized pieces. Mix the curry powder and 1 tablespoon flour to a smooth paste with a little cold water. Add to the stock in which the meat was cooked. Bring to the boiling point, stirring constantly. Add salt and pepper. Add meat and vegetables



The picturesque Midway Court of Admiralty met in a barge at Rochester, England, recently, to hear disputes or applications brought by free fishers of the Midway River. The mayor of Rochester, as Admiral of the river, presided. Photo shows the court in session, with Councillor J. W. Leach, Mayor of Rochester, and Admiral of the Midway, presiding.

Admiral's Court Meets In Historic Ceremony

and turn into a baking dish. Cover with small baking powder biscuits and bake in a hot oven for 20 minutes.

LIVER AND VEGETABLE PIE

One pound beef liver, 2 carrots, 3 potatoes, 2 onions, 2 cups tomatoes, 3 tablespoons fat, 3 tablespoons flour, 1 teaspoon salt, ¼ teaspoon pepper. Cut liver in slices and parboil 20 minutes. Drain and roll in flour. Brown in hot fat in frying pan and cut in cubes. Cut carrots and potatoes in cubes and cook together in boiling water until almost tender. Save this water to use to make the sauce. Slice onions and brown in the fat in which the liver was browned. Put liver and vegetables in alternate layers in a baking dish. Add flour to fat in which liver and onions were cooked and stir until blended. Add stock which has been mixed with tomatoes rubbed through a sieve and cook and stir until smooth and thickened. Pour over liver and vegetables in baking dish, cover with baking powder biscuit dough, making slits and bake 20 minutes in a hot oven.

ORANGE CUP

Take five oranges and peel and slice them, having first removed both seeds and pits, place them in a tall jug and cover with a cup of sugar. Let this stand for two hours. Pour into the jug one pint of cold orange juice, the strained juice of two lemons, one pint of cold water and some cubes of ice. Stir this for five minutes, preferably with a wooden spoon, then leave on ice until required.

HERB GARDENS

The herb garden is rapidly becoming a Canadian institution. All sorts of English favorites are found to grow well in our soil. The best place to plant the herb garden is right outside the kitchen door where it will be handy for the plucking. Herbs that add spice to the cooking and that are easily grown in the average backyard are: tarragon, mint, chives, majoram, sage, parsley, leeks and various other members of the onion family.

SCORCH MARK

Bad scorching means that the fibre of the fabric is destroyed, in which case little can be done. To lessen the yellow staining wrap a flannel cloth out in hot water, dip it in glycerine, and sponge gently. Then rinse out all trace of stickiness by sponging with a muslin rag dipped in one part peroxide of hydrogen to four parts of warm water. Rinse this finally by sponging with clear warm water.

CAKE CUTTING

Is the cake or pie fresh and hard to cut? You will find the slicing is much easier if you dip the knife in hot water.

The Sunday School Lesson

Lesson VIII.—August 19. Amos denounces self-indulgence. (Temperance Lesson.)—Amos 6:1-7, 11-14. Golden Text.—Seek good, and not evil, that ye may live.—Amos 5:14.

"Woe to them that are at ease in Zion." Amos startled the worshippers of the god of ease—one of the earliest of the false gods. "And to them that are secure in the mountain of Samaria." The prophet was proclaiming woe to those who were lulling their consciences in false security, resting their confidence on empty assurance, building their palaces on quick-sands and marshes. "The notable men of the chief of the nations." Here is a sharp thrust at Israelitic pride. "You deem your kingdom to be head and shoulders above all other kingdoms," cried the farmer from Tekoa. "To whom the house of Israel come!" The people of the Northern Kingdom came to these false leaders for counsel and guidance.

"Pass ye unto Calneh, and see." Various identifications of Calneh have been proposed; the most probable is that which connects it with the Assyrian Kullani, mentioned in the Eponym Canon as having been conquered by Tiglath-pileser III, in 738. "And from thence go ye to Hamath the great." A famous ancient city of Syria. "Then go down to Gath of the Philistines." Turning far to the south, Amos asks his readers to contemplate one of the five chief cities of Philistia, on the Mediterranean coast west of Judaea. "Are they better than these kingdoms?" Better than Israel and Judah? "Or is their border greater than your border? The meaning is uncertain. If, as is doubtful, these cities had already fallen to the Assyrian hosts, then Amos points to them as a warning; if cities so powerful had been captured, how could the cities of the Northern Kingdom hold themselves secure from the wrath of God?

"Ye that put far away the evil day." The wicked will not believe in a day of reckoning. They do not like to think of a God who punishes unrighteousness. "And cause the seat of violence to come near." This may refer to tribunals or thrones in which vio-

lence is in authority instead of justice.

"That lie upon beds of ivory." These were beds inlaid with ivory. "And most shall indeed be the first, but the stretch themselves upon their couches." Amos is condemning sloth. "And eat the lambs out of the flock, and the calves out of the midst of the stall." Lamb instead of mutton, veal instead of beef—our sturdy prophet calls it a waste to use a beast for food until it has grown up.

"That sing lute songs to the sound of the viol." "Sing" might be rendered "twitter," used of an effeminate kind of singing. "That invent for themselves instruments of music like David." Music, which can lift the soul to the skies, and which is one of the prime aids to worship, also becomes, in the hands of the degenerate, an instrument of moral decline. "That drink wine in bowls." Or from basins, such as were employed for sacrificial purposes (Zech. 14: 20), because they were larger (and finer) than the "vessels ordinarily used" in drinking. "And anoint themselves with the chief oils." Olive oil was liberally used in those Eastern climates for anointing the body; but these effeminate and luxurious "rich folk of Israel used the most precious and costly oils to rub on their bodies." But they are not grieved for the affliction of Joseph. By Joseph is meant the tribes of Ephraim and Manasseh, sons of Joseph, those chief tribes standing for all of the Northern Kingdom.

"Therefore shall they now go captive with the first that go captive." The people of Israel, that prided themselves on being the first and foremost in exile, the foremost to go into captivity to the Assyrians—as indeed came to pass. "And the revelry of them that stretched themselves shall pass away." The drunkards shall have a rude and terrible awakening from their carouse, as is always the case.

"For, behold, Jehovah commandeth." This sternest of the prophets must also picture Jehovah in his sternest aspects, for he sees that his people have brought upon themselves the most fearful of God's commandments. "And the great house shall be smitten with breaches." The lordly palace shall suddenly be rocked with an earthquake and gaps asunder. The same catastrophe that wrecks the proud and rich will afflict the poor and humble. "And the little house with clefts." The same catastrophe that wrecks the proud and rich will afflict the poor and humble.

"Shall horses run upon the rock? Will one plow there with oxen? The prophecy of Amos the farmer abounds

with these agricultural comparisons. "That ye have turned justice into gall, and the fruit of righteousness into wormwood." Justice and righteousness should be sweet, palatable, wholesome, but the corrupt courts of the Northern Kingdom, their base judges and unjust rulers had transformed what should be pleasant and helpful into injury and bitterness. Was sure: a law governs the universe, and this law is justice.

"Ye that rejoice in a thing of naught. Literally, in a nothing. "That say, Have we not taken to us horns by our own strength?" Horns—a symbol derived from the powerful weapons of the wild bull. "Behold, I will raise up against you a nation, O house of Israel." Of one thing Amos was sure: a law governs the universe, and this law is justice.

Minnie, the Cat That Knew Caruso

Joseph Driscoll in the New York Herald Tribune.

Minnie, the cat that knew Caruso, is dying and nothing can be done about it. She is a patient at Ellin Prince Speyer Hospital, 350 Lafayette Avenue. Doctors give her two weeks to live at the outset.

No cat ever knew more celebrities than Minnie did, but it never turned her head nor made her forget her humble origin. Enrico Caruso and his inseparable friend, Antonio Scotti, used to stop across the street from the Metropolitan Opera House to see Minnie and have a dry Martini. Lawrence Tibbett and Mario Chamlee like to call on Minnie and have a quick one.

Among her many acquaintances Minnie numbered Albert Payson Terhune, the lover of dogs; Joe Cook, the merry wag of Lake Hopatcong; Winsor McCay, the cartoonist; the late Clara Briggs and the late W. O. McGeehan.

For 14 years Minnie was mascot and custodian of the Artists' and Writers' Club in West Fortieth Street. Her career, by one of those coincidences, paralleled the prohibition period, the jazz age and the night-club era. She was a faithful servant and a good mother. Her offspring, by actual count numbered 110.

Now Minnie is laid up in the animal hospital down town. John Bleek, founder and chairman of the club, took Minnie to the hospital in a taxi the other day.

The latest bulletin from the patient's bedside was something like this: Minnie is a very sick cat. She is too weak to stand an operation. She won't get any better. A few days more and she'll pass out.

"She's an alley cat," said one of the veterinarians. "A nice cat, but still an alley cat."

Mr. Bleek, who is of the strong, silent type, broke down and cried.

"Minnie came to me out of nowhere in November, 1920." Mr. Bleek related haltingly. "I had a cafe then over at the northeast corner of Fortieth Street and Seventh Avenue, opposite the Metropolitan." Next door to me was a rat-seller featuring a business man's lunch for 15 cent, including a glass of near beer. No real business man could ever eat the cheap cuts of meat they served. The meat was so tough it attracted rats and the rats used to burrow through the foundations and sneak into my cafe, looking for a decent scrap of sirloin.

"I put 30 to 40 traps around the cafe, but the rats thought it was a game and came around more than ever. I threw gallons of ammonia into the holes they bored in the walls, but they thrived on that.

"Then, as I say, Minnie walked in out of nowhere one cold, snowy day when I opened the front door to oil the lock. Minnie may have come from the opera, but I asked no questions and nobody claimed her. She took immediate possession of the premises and went to work on those rats.

"Inside of six months she had cleaned out all the rodents and the survivors never dared come back. It was a tough job. The rats used to gang her, but her paws moved like lightning and she could punch like Dempsey.

"Minnie did not abuse her position as the first female ever permitted in the strictly stag club. Most of her waking hours she passed policing the basement kitchen and she made her bed there in a box filled with sawdust. At 5 o'clock every afternoon she came upstairs to pass an hour with the boys, and thus she met the Carusos, the Scottis and the writing fellows. Minnie was a teetotaler and all she asked was to be permitted to stand around, look up and listen. She was an ideal kibitzer; she never meowed.

Duck Stamps a Dollar

Sportsmen who examined the new \$1 Federal Duck Stamp, which every U. S. duckhunter must henceforth paste on his hunting license, recognized a familiar touch. About the size of a special delivery stamp, it showed a male and female mallard coming to rest on some marshland.

It was drawn by one of the nation's best cartoonists and its first artist-illustrator, Jay Norwood ("Ding") Darling, who last March became chief of the Agriculture Department's Bureau of Biological Survey Post Office officials expect it to become a collectors' item.

Conservationists expect the stamps to yield between \$600,000 and \$1,000,000 yearly for use in buying sub-marginal farm lands, turning them into duck refuges. Already appropriated for that purpose are \$8,500,000 of Federal relief funds.

Secretary Wallace took another step toward duck conservation when he indicated that he would approve the Migratory Bird Treaty Act Advisory Board's recommendations for this year's hunting season. Most important duck-saving clauses: (1) Prohibition of baiting of ducks in the vicinity of shooting stands. (2) A 30-day shooting season (half that of last year) for each state, to fall between October 1 and January 15.—Time.

Hot Weather And The Baby

Cover Crib, Pram and Play Pen With Mosquito Netting To Keep Flies Away—Boil Bottles and Put on Ice

One fly can keep the baby awake. Flies love babies and the pram out on the porch draws them like a pot of honey.

Mosquito netting is a great comfort both day and night for the baby's bed or pram and play pen.

Don't park the baby-carriage beside the garbage can. As to the latter, it needs special summer treatment. Scrub it out once a week with hot strong suds and an old brush. Drying upside down in the sun destroys fly eggs that so quickly turn into maggots. Wrap garbage up in newspapers, but drain dry first. Don't put any empty tin cans or bottles in a barrel or bucket to dispose of later, unless they are all well washed. Cover the container.

Electric fans are permissible in hot nurseries nowadays, but they should be near the ceiling and turned away from the baby. Never let any child sit close to an electric fan with it blowing directly on him.

Always Boil Bottles

Make a religious rite of boiling the milk bottles. Boil the bottle brush, too, and the funnel and caps and the nipples and spoons and everything that touches the baby's formula in the making. Wipe off the neck of the regular milk bottle with a clean cloth before pouring.

Have the doctor give you the formula for the baby. This is more important than all other things put together. Don't think it queer if he tells you to boil the milk. It's a good old-fashioned custom come back in our midst to save the babies.

Fill bottles, put on clean stoppers and keep in the refrigerator until needed. Never, never use the same bottle twice without boiling.

Keep all used bottles away from flies. Fill up with cold water and set away until boiling time comes around. Suppose you live where you can not get ice. Perhaps then, you have a cool spring house to keep the bottles cool.

But these are rare today, so it is well to know of a substitute.

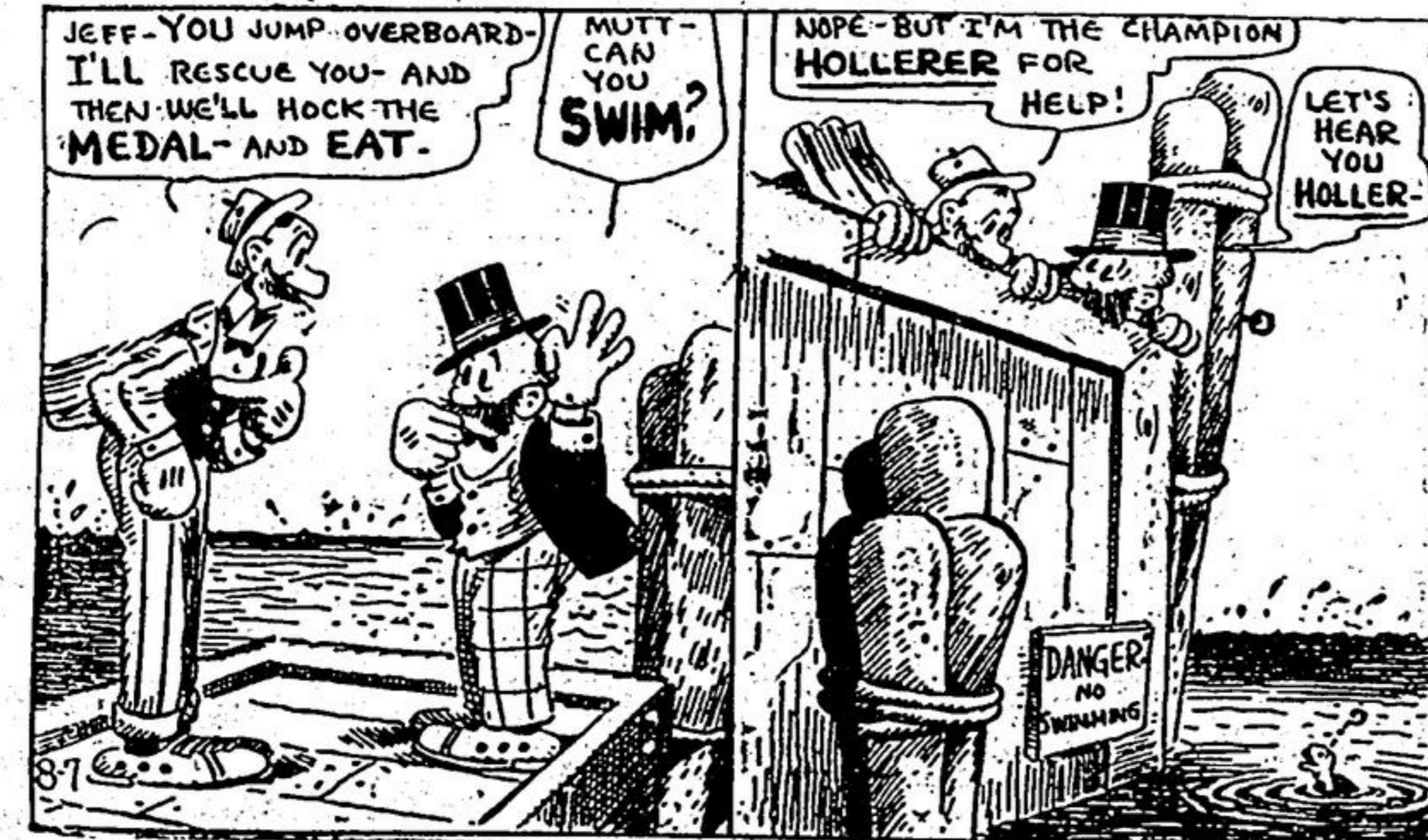
Home-made Refrigerator

Get a very big clean pan and put cold water in it. Then scrub four bricks thoroughly and set them on end inside the pan. Now get a piece of very clean cloth cheese cloth, or old muslin or linen; wet cloth and wring. Lay it over the tops of the bricks. Put the milk in the middle of the pan. For more room, put pan on box with shelves. Use a larger cloth to hang down over the sides.

Bricks are porous and will suck up the water and keep the cloth very moist. By the process of evaporation temperature will be lower than the outside air.

The whole affair may be set in the cellar or any place out of the heat. Don't use a soiled cloth, one to be washed out while the other is in use. Change water in the pan every day. Better than no ice, is this home-made refrigerator, but try to get real ice for baby's battles-if possible.

MUTT AND JEFF



By BUD FISHER