



Woman's World

By Mair M. Morgan

NEW CHICKEN DISH

So long as sister and brother lick their chops at the thought of chicken for dinner and argue for white meat drum-sticks, the woman who must plan meals is on the lookout for new ways to prepare this favorite dish.

Not that the fried and roasted versions will be scorned, but the cook who takes pride in her art wants more compensation for her efforts than to see food disappear. The problem is to contrive new combinations of familiar materials that will win the unstinted applause of those hard-boiled tableside critics—and that's something very worth doing.

Chickens, biscuits and gravy are combined to provide the chicken turnover. So, with no extra effort, the enterprising cook can give the family a dish that will draw forth enthusiastic smacking of lips; and the problem of equitable serving of white meat and drum-sticks is eliminated.

Chicken Turnovers

This is how a hotel chef prepares the chicken turnovers:

One three pound fowl, four or five carrots, two medium sized onions, one head celery, two tablespoons salt, half pound mushrooms, one tablespoon butter, one tablespoon flour. Dough: Four cups flour, half cup butter, half cup lard or other shortening, teaspoon salt, one and a half cups water.

Wash and disjoint chicken. Boil until tender with vegetables which have been cut in small pieces. When done remove and discard vegetables which were used to make the chicken deliciously savory. Remove skin and bones from chicken and cut in neat dice. Melt butter and sautéed mushrooms, which have been cut in slices for five minutes. Reserve six fine mushroom caps for garnishing. Sift flour over mushrooms and add diced chicken. Mix well and remove at once from fire.

Make the dough by mixing and sifting flour, salt and baking powder. Rub in shortening and cut in cold water. Roll on a floured board into a sheet not more than half inch thick. Cut in six inch squares. Place the chicken on the dough and fold diagonally, forming a triangle filled with chicken. Bake fifteen minutes in a hot oven (400 degrees F.) and surround with buttered peas, diced carrots, asparagus stalks and potato marbles.

And from this sumptuous looking and altogether successful dish comes an inspiration for leftovers. Just think of it, any kind of meat may be handled this way! Veal, pork, lamb, beef and all varieties of poultry that have been left from Sunday feast may make their second appearance in this thoroughly inviting fashion. To be sure, the leftover dish will be more turnover and less meat, but it's an idea worth remembering anyway.

Chicken Roll

Another excellent way to serve chicken with biscuits is to make this same dough, which is much richer than the usual biscuit dough, roll it in a sheet and spread with chicken mixture. Then roll up like a jelly roll and bake.

IT'S ONLY PAPER

A certain bathroom owes its festive air to a colorful border close to its ceiling line. The bathroom itself is painted a soft lettuce green, dark at the base and growing lighter toward the ceiling. The border is in a design of graceful swans. At first glance the border looks like a nice bit of hand painting, but on examination, proves to be only wall paper, bought at a few pennies a foot and pasted and shellacked.

In the same house there hangs over the mantel in the living room, a really lovely flower piece. Only close scrutiny reveals that this too is only wall paper, for at a short distance it looks like a fine old painting. The panel has been framed in a wide gold

frame, and shellacked with orange shellac, with a deft touch of sienna to give the aged look.

A chest of drawers in this same house looks like something very rare and very lovely. But in truth it is only an old chest of drawers, which had almost outworn its good looks. It has been treated in so simple a way that you will say, "Why didn't I think of that?"

Instead of the usual paint bestowed on poor-relation furniture, this chest has been papered in Chinese tea-paper—gold, with a soft weblike design of green. The paper was carefully pasted, and to overcome any tendency to peel, the chest was carefully sized with wall-paper sizing, according to expert advice.

When the paper was thoroughly dry, the whole chest was shellacked with water-proof shellac. Old wooden knobs were replaced with smart green Chinese tassels.

PIE LORE

Honswives are always on the lookout for new pie tricks. Here are some excellent recipes.

Excellent Pie Crust

¾ cup shortening, ½ teaspoon salt, 2½ cups pastry flour, ½ cup boiling water, ½ teaspoon baking powder.

Blend the shortening and water in a mixing bowl, then add to the flour sifted with the salt and the baking powder. The crust is ready to use as soon as mixed.

Pie Crust

2 cups sifted pastry flour, ¾ cup shortening, 1-8 teaspoon salt, ¼ cup ice water.

Add shortening to flour and salt and work together until well mixed, then add enough ice water to hold together and roll at once on floured board.

This can be kept in waxed paper in refrigerator till needed.

Lemon Banana Pie

1 cup boiling water, juice of a lemon, 1 tablespoon butter, 1 beaten egg, bananas, 2 tablespoons corn starch, 1 cup sugar.

Add 2 tablespoons corn starch to 1 cup sugar and stir into 1 cup of boiling water. Cook in double boiler for ten minutes, then add the juice of a large lemon and the butter. Beat in the egg and spread good layer in baked pie shell. Cover with sliced bananas, then add more lemon filling and top with bananas. Cover with slightly sweetened whipped cream.

Boy's Favourite Pie

Pastry shell: ½ cup shortening, 1 cup flour, 1 teaspoon corn starch, ½ teaspoon baking powder, cold water to mix.

Make pastry fairly stiff. roll out and place in pie pan. While still uncooked, put in the following filling: ½ cup fine bread crumbs, 1 tablespoon melted butter, ½ cup ground cornflakes, 1 cup golden syrup. Bake in fairly quick oven.

KITCHEN KINKS

If you have a vase or flower jar that is porous enough to let water seep through and mar the table, make it waterproof by setting the bowl in the warming oven until you melt some paraffin. Then pour the melted paraffin into the warmed vase and roll or tip about until the inside is thoroughly coated. Then, when entirely cool, you may safely use this pottery container without fear of table mars.

An Unusual Drink

An unusual and refreshing drink can be made by adding the juice of two limes to a pint size bottle of grapejuice. Add enough sugar to taste, and enough ice water to make two quarts in all.

Keeping Egg Yolks Fresh

If the white only of an egg is

Permanent Waves By Wireless Waves



A new wireless apparatus that supplies milady with her permanent wave without the cumbersome and heavy wires being attached to her head is being used in London, England. The heat is supplied from a machine, without having any wires attached to the head and is controlled by turning a knob, similar to tuning in a radio set.

needed, puncture the shell and let the white drain out. Then seal the shell with a piece of tissue paper. If kept in a cool place the yolk will stay fresh and moist for several days.

Cooking Buttered Vegetables

When cooking buttered string beans, lima beans, asparagus, artichoke or cauliflower, add butter to a small quantity of boiling water (to which salt has been added) before immersing the vegetables. By this method the butter is boiled into the vegetables, thus making them richer and more tasty than when dressed with drawn butter after they are cooked.

Improving Bacon

When removing bacon from the skillet, place it for a minute on a piece of clean wrapping paper, which will absorb the surplus grease. The bacon will be daintier and more delicious.

A Colorful Frosting

In making frosting for cake, I have discovered that by moistening a pound of sugar, mixed well with two tablespoons of butter, and with strawberry preserves, instead of milk, that I have not only a frosting that tastes delicious, but one that has a lovely color.

Arresting Chair Rungs

I find that rungs of chairs keep coming loose in steam-heated apartments. I make them stay in place by taking a small piece of electric tape and placing it over the end of the rung with the sticky side out. Then I gently hammer the rung—tape and all—back into place.

Canning Baked Apples

Most families like baked apples and here is a way of meeting the demand: Remove the cores and fill the oven with big pans of apples and syrup, just as one prepares baked apples for immediate eating. When done, put them in wide-mouthed jars, cover with the boiling syrup and seal. They keep well. When ready to use place them in a baking dish and reheat thoroughly. Serve them with whipped cream and a candied cherry. Guests think they are freshly baked.

Drying Clothes Indoors

When it is necessary to dry clothes indoors, place the clothes on a rack and turn on the electric fan. The breeze both airs and dries the clothes.

We are apt to mistake our vocation by looking out of the way for occasions to exercise great and rare virtues, and by stepping over the ordinary, one that lie directly in the road before us.—Hannah More.

The procrastinator is not only indolent and weak but commonly false, too; most of the weak are false.—Lavater.

SUNDAY SCHOOL LESSON

LESSON V. — November 4.
Christian Growth — Luke 2:42-52; 2 Peter 1:5-8.
Golden Text—"But grow in the grace and knowledge of our Lord and Savior Jesus Christ."

TIME—Christ's first visit to Jerusalem, at the age of twelve, April A.D. 8. Peter was written about A.D. 68.

PLACE—The temple in Jerusalem. Joseph's home in Nazareth. Peter labored in Jerusalem and Rome.

"And when he was twelve years old" The growth of the child Jesus under the loving care of Joseph and Mary in Nazareth is summarized in three particulars; physical growth, as the basis, then mental progress and increase in spiritual knowledge and grace. "They went up after the custom of the feast." He went up a year sooner than the law required, perhaps because his older cousin John, who was to become the Baptist, that year made his first attendance at the feast.

"And when they had fulfilled the days." The passover feast lasted eight days. "As they were returning the boy Jesus tarried behind in Jerusalem." He did not mean to cause anxiety to his parents of course but he was completely absorbed in what was going on in the temple. "And his parents knew it not." Nor did he know that his parents had left the city. The freedom of life in home and school, so notable a feature in modern times, is by no means a recent discovery.

"But supposing him to be in the company." Parties were made up from the same village or from nearby villages. These, including relatives, would make a considerable number, and Mary may easily have thought that her boy was with some neighbor or friend. "They went a day's journey. From ten to fifteen miles, the entire company probably walking." And they sought for him among their kinsfolk and acquaintance. "The child Jesus was evidently a sociable being and no recluse."

"And when they found him not, they returned to Jerusalem, seeking for him." How anxious were they as to what might have become of the dear boy in the great city.

"And it came to pass after three days." One of these days was spent in the journey back toward Nazareth, a second in the return to Jerusalem, and the third in a fruitless search through the streets of Jerusalem. "At last they found him in the temple." It was strange that they knew so little of the lad that they did not look in the temple first of all. "Sitting in the midst of the teachers." During the feasts the great Jewish rabbis taught in the porches and courts of the temple. "Both hearing them and asking them questions." These classes formed a sort of university extension course, carrying on the instruction given in the local synagogues and the schools.

"And all that heard him were amazed at his understanding and his answers." Because Jesus asked questions, he grew. The mind grows by feeding on the material which questions gather and bring in.

"And when they saw him, they were astonished." Dr. van Dyke represents Jesus as listening enraptured to the great Rabbi Hillel, whose spirit was so close to his own. "And his mother said unto him, Son, why hast thou thus dealt with us?" We know that Jesus had never grieved his parents before, in his eagerness to learn, he let them go their way home without him. "Behold thy father and I sought thee sorrowing." Mary's deep love for her Son is here shown, and it must have been answered by Christ's deep love for her.

"And he said unto them, How is it that ye sought me? Could it be that they were not interested in the things of the Father, and so did not understand his being so? There is almost a sort of shudder in Jesus' reply. "Knew ye not that I must be in my Father's house?" The translation of the King James Bible, "about my Father's business," is equally possible, for the Greek is only "in the (things) of my Father," "the" being the indefinite article in the neuter plural.

"And they understood not the saying which he spake unto them." Fortunately for Jesus, he had parents, who while not understanding him, were yet tender and patient with him. "And he went down with them, and came to Nazareth." The village of Mary and Joseph, about sixty miles north of Jerusalem among the hills overlooking the great historic plain of Esdraelon, with Mt. Carmel on the west. And he was subject unto them. How could the sanctification of common life be effected if not by those eighteen years during which the Lord of all dwelt at Nazareth in obscure obedience? "And his mother kept all these sayings in her heart." Nothing connected with the life of Jesus but was noted by Mary's mother-love.

"And Jesus advanced in wisdom and stature, and in favour with God and men." Our Lord grew in body (stature), mind, (wisdom), and soul, in spiritual graces, in favor with God and man.

"Ye, and this very cause." Because (verse 4), the Christians to whom Peter is writing have escaped from heathen foulness and have entered into the divine life, they are now to go forward in it with hearty zeal. Adding on your part all diligence. "Sloth has no place in the Christian life. "In your faith supply virtue." The figure in the apostle's mind may be that of a chain, each virtue being linked to its predecessor and successor, the whole forming a united set of characteristics.

"And in your virtue knowledge." Understanding, implying insight, circumspection, discretion, discernment. "And in your knowledge self control." Know more of Christ, and you will know more of yourself and be better able to guide yourself.

"And in your self-control patience, in the margin 'steadfastness.' " "And in your patience godliness." Godliness is both the test and the outcome of patience.

"And in your godliness brotherly kindness." Our attitude toward God our love of God, soon reaches out towards our brother Christians. "And in your brotherly kindness love." This is affection that reaches out beyond our Christian brothers and takes in all mankind.

"For if these things are yours and abound." These things are the Christian graces named and the consequent right understanding of divine things. "They make you to be not idle nor unfruitful unto the knowledge of our Lord Jesus Christ. We become the best and the most active and the most efficient citizens when we contribute to the common life the gift of sweet and perfected disposition.

SIX CHILDREN IN A YEAR

Records Few Couples Would Care To Break

Quintuplets born recently have aroused world-wide interest, but there is no modern parallel to the record of the Scottish weaver who, in the seventeenth century, was father of sixty-two children by one wife and left forty-six of them to mourn him, although he has no mean rival in Levi Braskow, a Canadian with forty-one children.

His first wife was responsible for six of them; his second added two dozen more; and his third completed the list with a contribution of eleven. At sixty-nine, Mr. Braskow has 29 married sons and daughters; and his living descendants number just under two hundred.

Anthony Clark, a book canvasser, acknowledged in the Clerkenwell County Court the paternity of 32 children; Mrs. Mary Jones, of Chester, increased the population of England by 23; and Mrs. Emma Hare confined to a neighbor that she had nursed 27 children.

Not long ago, three parents called upon the registrar for Whittelsey, Isle of Ely to register the births—one, of his twenty-first child; the second, his nineteenth; and the third of number seventeen—the three families thus aggregating fifty-seven children.

From Antwerp came the story of a Mme. Carlier who had given birth to six sons in one year—the first set of triplets in January and the second in the following December.

Packed Nurseries

In a Chicago divorce case in 1920 it came out in evidence that the plaintiff, Mrs. Josephine Ormsby though she had been married only seven years, had in that time been the mother of one set of triplets, two pairs three single children, and one set of quadruplets—an average of two children a year.

When Mrs. Ursula Lightfoot, of Ayleson, in Yorkshire died in her ninety-fourth year, she left nine children, seventy-nine grandchildren, seventy-three great-grandchildren, and two great-great-grandchildren. In Coulthart Georgia, a Mrs. Shiver spent her last years in visiting one after another, the homes of her descendants, who numbered 310 in four generations; and Mrs. Sarah Ann Woolf, of Utah, when she died at the age of ninety-one, left 303 living descendants, including 189 great-grandchildren and twenty-three great great grandchildren.

Six brothers and sisters, children of a settler named Webb in the Cumberland district of Kentucky, among them have lived to see 1651 of their progeny. The eldest brother, Jason, has 444 descendants; Miles takes second place with 402; then follow three sisters, with contributions of 230, 208, and 201 respectively; and the roll end at the youngest brother, whose total is a modest 166.

Not the least astonishing of family records is that of M. Gourdon, who died in Paris at the age of 101. M. Gourdon's father was born in 1731; married in 1752; and in 1763 became father of a boy who died in the same year. He married for the second time in 1820 and at the age of ninety-one became the father of a second boy, the late M. Gourdon who at the close of his long life was able to say "My brother died 171 years ago."

THE STUDENT IS SET FREE

Classes Are Abolished To Allow Individual Study At Olivet

Regular daily classes have been abolished under the new educational program being inaugurated this Fall at Olivet Mich., writes John H. McNeely in the N.Y. Times. The plan puts an end to the old system of daily assignment of textbook lessons, stereotyped recitations in the classroom, oral quizzing to see if the student has memorized the assigned work; to grading and marking of the students, regular course examinations at the end of each semester, and the necessity of accumulating a fixed number of semester hours of credit by the students in order to secure a degree.

Instead of the old elaborate academic machinery, each student will be permitted to pursue his studies individually much in his own way under the direction of a faculty tutor. In the morning the time of the student will be occupied with private study, attendance at group discussions arranged by the different professors or at general lectures given now and then for the benefit of the whole student body, and individual conferences with his tutor regarding the particular work being followed. At the group discussions short papers will be presented on the topics being studied, after which there will be a general discussion and debate by the students.

The afternoons will be devoted to a program of athletics and sports of various kinds. Arrangements have been made so that every student will participate in some sort of physical recreation or intramural sport. Members of the faculty also will be required to join these afternoon exercises. In the evenings the students will spend their time taking part in debates, dramatics and social affairs, in which art music intellectual and esthetic development will be accentuated.

Comprehensive Examinations

The curriculum at Olivet, a college conducted by the Congregational church, has been so revised that during the first two years of work in the junior college division the students will devote themselves to obtaining a general and unified knowledge of physical, biological and social sciences, arts and literature, philosophy, and religion, and a reading knowledge of one foreign language.

No formal examinations in any specific subject will be held during this period. At the end of his junior college work and before advancing into the senior college, the student will be required to pass a comprehensive examination both oral and written, that covers all the different subjects. A student may take this examination at any time without waiting until the end of the two years.

In the senior college the student is to have even greater freedom from academic routine. Here he must study intensively in one of seven fields, which include natural and physical science, social science language and literature, philosophy, education, fine arts and music. The student will pursue his work in his own way during this period.

Again there will be no examination until the end of his last year when he comes up for his degree.

An Individualized Program

In discussing the new program at Olivet College, President Brewer says: "Each student's work must be perceived as an organic whole, built upon his needs and adapted to his abilities. This cannot be achieved by any methods which smack of bits and pieces and which tend to obscure the relation of the parts to the whole. Moreover learning is a process which requires time and leisure for connected reading and meditation. The life of the college must be organized to make these things possible. It is inevitable therefore that the lock-step of courses, time schedules, hours, points, credits, quizzes grades course examinations all the elaborate machinery by which we conceal ignorance should be broken up."

TRIUMPH

Now Autumn in each intermediate glade,
Lights little fires of bronze and vivid red!
Dead Summer, not in vain her blood has shed;
A flame upheaps where sacrifice was made,
To sweep through fir-clad slope and woodland shade,
All 'aws of color blending to combine
Immortal symphonies—a song—a wine
Of hyacinth and crimson—amber—jade,
The splendour grows in essence, white there die,
Attendant hopes that led the arduous year
Through aspiration's struggle, joy and fear,
Fruit worlds dissolving all about it lie;
Yet far beyond—fruitful, growth and strife,
This silent Glory triumphs over Life,
Sherbrooke. M. H. Bowen

MUT AND JEFF



By BUD