



Woman's World

By Mair M. Morgan

YOUR RUBBER PLANT

Rubber plants have a bad habit of growing too tall, but the Chinese have a cure for it. They make a "goo-tee" which is a ball of clay held together by moss or fiber around one of the nodes (or joints). First, the stem is wounded or girdled just below a node and then the ball is applied. It is kept moist by water seeping from a container above, down a soft cord which is wound around the ball. After a few weeks roots are formed and penetrate the ball of clay. The stem is then cut off just below the ball and the upper part is potted up as a new plant, while the remaining portion of the old plant may be discarded or encouraged to throw out new shoots down below. Of course a simpler and much less interesting way to shorten the rubber plant is merely to cut it off just above a node and hope that it will throw out new shoots and that these shoots will be situated so that they will make a respectable looking plant. But, for those who have the time and who like to do the uncommon thing the Chinese method is to be preferred.

NEW CLOSET SPACE

How to fit new closets in the old houses when they are being reconditioned is often a perplexing problem which may be solved in a bedroom by building one in each of the two corners in a wall. This forms an alcove in which the head of a bed may be placed, in the French fashion. Pastel-hued walls, gray or rose, for example, are appropriate in such a room. Another good place for closets is the space on either side of a fireplace chimney.

CRACKERS AND CHEESE FOR SALAD COURSE

There are women vain of their mixing prowess who refuse to serve crackers or other accessories with their salads because they feel that the perfect salad needs no accompaniment. But we think they are wrong, and especially so after a survey of this year's additions to the already thickly-populated biscuit and wafer field.

And then there are all the new tricks to dress them up—toasting with cheese or lightly covering with one of the many new dressings.

Cheese crackers may be fixed for toasting before the meal is served. Then while the table is being cleared for the salad, slip the crackers into a very hot oven or under the broiling flame. It will take only one or two minutes for the cheese to melt. Work four tablespoons grated cheese and two tablespoons butter to a smooth paste and spread on small, unsweetened crackers. Sprinkle lightly with paprika and toast.

There are times when an even more elaborate salad accompaniment is wanted, and again cheese is to the fore. Cheese cups, cheese balls, cheese sticks and fingers or triangles of crisp toast are delectable morsels that may all be made in the home kitchen.

When cheese does form a main ingredient in the salad, try brown bread sandwiches, crisp toast and bread sticks are suitable if something more than plain or toasted crackers is wanted.

Delicious cheese biscuits are made of a baking powder biscuit dough to which grated cheese has been added. Use one-half cup grated cheese to two cups flour in the regular baking powder biscuit rule. Cut these biscuits with a one-inch round cutter. Serve warm.

Cheese straws are especially inviting with a fruit or vegetable salad.

Combine crumbs, milk, salt and cheese and mix thoroughly. Sift over flour to make a dough stiff enough to handle. Roll on a slightly floured

molding board into a thin sheet. Cut in strips four inches long and ¼ inch wide. Bake fifteen minutes in a moderate oven.

FRUIT CAKE AND COOKIES

This time of year we expect fruit cake. The children—well, they expect cookies—any time of year. Here are two rather unusual recipes for these dainties:

Coffee Fruit Cake

½ cup shortening
1 cup light brown sugar
2 eggs
¼ cup coffee
1-3 cup milk
1½ cups flour
3 teaspoons baking powder
½ pound raisins
½ pound citron
¼ pound figs cut in strips
Cream shortening, add sugar, egg yolks, coffee and milk. Sift together flour and baking powder and add slowly. Add fruit, which has been slightly floured, and fold in beaten whites of eggs. Bake in greased loaf pan from one hour to one hour and a quarter.

Mocha Cookies

1 cup shortening
1 cup sugar
1 cup molasses
¼ cup coffee
1½ cups flour
2 eggs
2 teaspoons soda
3 teaspoons cinnamon
1½ teaspoons ginger
1 teaspoon ground cloves
1 teaspoon salt
Cream shortening and sugar. Add well beaten eggs, and coffee mixed with soda and molasses. Sift all spices with flour and add to mixture, making a soft dough. Drop on cookie pan, a tablespoonful for each cookie.

PARTY LORE

A cold meat platter becomes wonderfully interesting if slices of the cold beef, plain meat loaf, or tongue, are placed in one or two rows on a large platter, with one or two rows of alternating sliced tomatoes and sliced green peppers, the latter having been stuffed with cream cheese.

Or the meat slices may be surrounded with tomatoes which have been stuffed with cottage cheese moistened with cream.

Or the decoration may consist of olives, sweet pickles, and celery curls. Or of olives and cubes of very stiff jelly or gelatin to which was added half a glass of bright red jelly before it began to set. Slices of pineapple provide still another attractive method of garnishing.

Fish served with the usual egg sauce is an everyday dish, but it can be transformed into something unusual at the very last moment before serving by adding to the sauce some chopped almonds or halved Malaga grapes.

An interesting addition to a very plain salad, such as sliced tomatoes served on lettuce; or lettuce alone, is a small ball of cream cheese which has been rolled in finely chopped parsley.

A pretty way to serve tomatoes as a salad on lettuce is to serve two or three very small ones on each plate, peeled and their tops cut into points, tulip shape, sprinkled with salt and pepper, and covered with mayonnaise.

A decorative garnish for salad or cold meats is made by rolling tightly several large lettuce leaves and laying them away for several hours. When needed, cut the roll into half-inch pieces, and pretty light-green rosettes will be the result.

When serving lima beans, baked beans or yellow string beans add color and interest to the dish by garnishing with very thin strips of

Case of Puppy Love



This basketful of bull terrier puppies cast appealing eyes around in search for new masters. They and other canines were auctioned in New York art gallery as presents for some lucky young children.

uncooked green pepper or red pimiento peppers or both.

Sprinkle mashed potatoes with black pepper and red paprika for color effect as well as for flavor.

Parsnips will add to the charm of any meal if after they have been boiled until tender and then scraped, they are halved, dotted with melted butter, sprinkled with the finest possible amount of granulated sugar then placed in a pan in the oven. Let bake for 10 minutes, then sprinkle with chopped pecans or English walnuts, and allow to brown.

Ice cream, served plain, is always one of the most popular of year-round desserts. It can gain a great deal of interest, however, if occasionally it is served in some unusual, attractive way.

Any good sauce, as chocolate or fudge sauce, gives it a charmingly dressed-up look. Or ice cream may be placed between two slices of white cake and the whole covered with the sauce. Or pour over a dish of plain ice cream a cold, thick syrup made by cooking the strained juice of fruit or berries in an equal quantity of sugar until it spins a thread. Over this arrange a few cubes of the fruit or a few of the berries.

A delicious topping for plain ice cream is orange marmalade from which all pieces of rind have been removed, leaving only the soft sauce.

Put over vanilla ice-cream whipped cream which has been tinted green. Garnish with Malaga grapes cut in halves or with green-tinted cherries, or with maraschino cherries, or with nuts.

On each serving plate lay 3 fresh or canned peach halves, hollow side up, in a small circle. Fill each hollow with vanilla or lemon ice cream, and pile ice cream in the middle of the plate. Sprinkle all with finely chopped almonds.

A charming decoration for a platter consists of a few "roses" made from apple parings. Cut a long, thin apple paring, let it stand in the vinegar from pickled beets, or in the red water in which a small peeled and diced beet has been boiled. This gives the paring a delicate pink tinge. Then turn the paring wrong side out, and roll it up, rose-fashion.

An ordinary meat loaf will look much more festive if over it, before it is put in the oven, is spread a little canned red pimiento or fresh or canned tomato pulp, to give the top of the loaf a decorative red color. It is a good plan, also, to

place in it before baking, a row of hard-boiled eggs, so that when the loaf is cut, the eggs will show in the center of each slice.

Nova Scotia Charms

Not only those who hail from what they claim to be the loveliest province of the Dominion, but all who take delight in "memories immortal and the dim far-off things of long ago" will find much of interest, much of charm and a vivid recounting of historic highlights in a book just to hand "Down In Nova Scotia," by Clara Dennis (Ryerson Press).

The writer, who is what is known in that part of the world as a "Hall-goniam," starts from the old Garrison City in her motor car to "discover Nova Scotia." In the course of her explorations she accumulates a wealth of anecdote, of legend, of descriptive beauty which makes her journey well worthwhile.

She tells of fair Prince's Lodge on the lovely shores of Bedford Basin where the Duke of Kent, father of Queen Victoria, spent a fortune in creating a country estate, through whose winding woodland pathways he wandered with Julie St. Laurent, Baronne de Fottisson, the lovely French woman who was his "more than wife" for 30 years; of the old town clock he erected on Citadel Hill which has told the time for the good people of Halifax for 134 years; of Windsor, the Acadian Piziquid, from which started the cruel expulsion by Governor Lawrence of those unhappy people whose unremitting toll had made the land to blossom and rejoice, home too of Canada's first university, founded so that youth might receive a "virtuous education, thus diffusing literature, loyalty and good morals among His Majesty's subjects in Nova Scotia."

Passing by the verdure of spreading dyke lands, in the bewitching fragrance of apple blossoms and under the shadows of bold Blomidon, the writer comes to Grand Pre so intimately associated with the expulsion of the Acadians and pauses at the charming old house where Sir Robert Borden was born; down through Annapolis and along the coast to Yarmouth she recounts many stirring tales of the old wooden ship-building days when Nova Scotian ships voyaged to every port of the Seven Seas and on to Sable Island where wild horses and the rotting timbers of a thousand wrecks litter a wind-bitten shore.

It is an informal gracefully written and enthusiastic travelogue of the historic spots, the fair hills and valleys, the wide beaches, the ceaseless call of the sea, the gracious kindly people who dwell in one of the most picturesque portions of the Dominion.—R. B. F.

Brotherly Loyalty

There Are Times When A Boy or Girl Should Stand By Another Member of the Family, Even If That Member Has Done Wrong

"Should a boy stand up for his brother when he has done something wrong," a mother writes. "My oldest boy, Bill, was with a crowd of boys on Halloween. They took the spare tire off a man's car and threw it into the river. Bill told Jack his brother, and Jack came straight home to me with the whole story.

"I had to tell my husband. He whipped Bill and got the other boys' fathers to chip in and buy another tire for Mr. Thomas. "What Bill did doesn't bother me so much as Jacks telling it. Jack is in a wrong with the boys now. Bill isn't a bad boy. On Halloween they all lost their heads, I think. It isn't that I wanted to protect Bill, either, because I think his father did right to punish him. But I hate to think of Jack as a tattletale—double crosser," the boys call him. Don't you think there are times when it's better for a boy to keep some of the things he knows to himself. I don't know what to say to Jack because if I tell him I'd rather not have heard it he might think I approved of what Bill did.

"Don't you think a boy ought to be loyal to his brother, no matter what he does? Or do you think he felt it was better for Bill and his dad and myself to know? It certainly did make trouble, and now the rest of the crowd are annoyed with both Jack and Bill."

FAMILY LOYALTY

To answer this correspondent with anything approaching intelligence we would have to pack our bag, go to her house and scrape Jack's acquaintance for a couple of weeks.

Somehow we don't think it is the younger brother's habit to "sneak" about everything that happens, or this episode would not have upset his mother so much.

So we would be inclined to lay Jack's motives to two things. The prank smacked of crime and he didn't like the responsibility of such a secret. And it may be, too, he wanted to keep his own shoes clean, when the truth was discovered and it became known he too knew all about it, he might have some explaining to do.

We wouldn't lay his motive to any real desire to hurt Bill but rather keep clear himself.

But aren't there times when a boy or girl owes certain loyalty to members of his family even when they have done wrong? Every stand-patter on ethics will probably rise up and shout, "No! Above all let us have honesty! Everything must be sacrificed to truth."

While we don't like concealment we dislike still more the man or boy, the woman or girl, who will smugly betray a loved one in the name of righteousness.

What is your opinion?

The Canned Tomato

The change in public opinion regard to the fashions in food is well exemplified by the tomato. Not so many years ago the tomato was an object of suspicion; today canned tomatoes and tomato products constitute the largest of Canada's cannery packs. Indeed, the story of the canned tomato is one of the epics of Canadian trade. Ten years ago it was one of the least important of the food commodities sent abroad by Canada. By 1927 the export of Canadian canned tomatoes rose to what is now considered a mere 300,000 pounds. In 1934 nearly 10,000,000 pounds were exported to 31 different countries, 18 of which are British. The British Isles alone took 9,000,000 pounds. Ontario, Quebec, and British Columbia are the provinces in which the commercial production of tomatoes for canning purposes and fresh sale is of greatest importance. The total acreage is approximately 20,000 acres. A dependable cannery demand, even though this demand varies, is also of importance to those growers producing for the fresh vegetable market. The grower, therefore, as pointed out in the Agriculture Situation bulletin, issued early this year, is vitally interested in both the domestic and export demand for canned tomatoes and tomato products.

Canadian Poultry Advance

In recent years Canada has forged to the front in poultry production and is now one of the leading countries in quantity and quality of production per unit. This development cannot be attributed definitely to any one factor or group of factors but rather to a general program of Dominion, provincial and institutional work, "Scientific Agriculture" points out. The research and experimental work along the various branches of the industry have continually inclined to lower production costs, removing many of the hazards which confront the poultryman, and have enabled him to carry on, even at lower prices for his products. The introduction of grading and better organized marketing conditions have further assisted in improving the general situation. Improved quality in the product resulting from advanced knowledge of poultry nutrition, improved methods of handling and grading of the product have stimulated home consumption until today Canada stands pre-eminently the greatest consumer of eggs per capita of any country in the world. In spite of what has already been done in connection with many phases of the poultry industry, many problems still remain to be dealt with in placing it on the most satisfactory and successful basis from a commercial and economical standpoint.

Another Angle On the Quintuplets

We can't get away from the idea, though, that Mrs. Dionne, the mother of the children, is not getting her share of all the fuss and pomp which is being handed out.

Take for instance the mother of twins. When it is time for them to go out a bit there is a two-seater secured and in it the twins are placed. Proudly she wheels the little cart right down the main street, and the people are minded to turn and look. There is almost certain to be some mother or father stop the little parade and say they recall well enough when they had twins in their home, and there is a comparing of notes and an interchange of reminiscence, all of which causes the mother in question to become convinced that she is recognized in the community. She has something to talk about in the evening after supper.

Mrs. Dionne has been denied all this pleasant experience. She could not get a cart which would hold the five children, and even if she could she lives in such location that it would not be possible to wheel it about. And so it is that no one stops her on the main street because there is no main street, and no one talks to her about having had quintuplets in their home because there have been no quintuplets in any other home. The doctor, the nurses, the man who presented five baby buggies—all these people it seems have come in between Mrs. Dionne and the joyous lustre which should have been hers alone.

It is one of those cases where we have recourse to the fine old words, something should be done about it. There is time to make amends and there should be a whole lot of them made.

Is War Inevitable?

Because Cain killed his brother
In the garden long ago;
Because through all the ages
Men have given blow for blow;
Must we accept the dictum
That the world was made for strife
Must we believe that warfare
Is the goal of human life?

They tell us human nature
Never changes age to age;
That history is reddened
With war on every page;
Yet human conduct changes,
Underneath the reign of law,
And only nations answer
To the rule of tooth and claw.

The day must come, my brothers,
When the nations shall foreswear
The art of human slaughter,
As it is foresworn elsewhere;
For if we keep on killing,
As we have in recent years,
The time is not far distant
Till our racial doom appears.

E. Guy Talbot
in Presbyterian Advance.

Pithy Anecdotes of the Famous

The oil painting of John Adams—second President of the United States—hung in the Red Room of The White House, where it could be seen from the table in the State dining room. The head was bald and the varnish made it shine, reminisces Irwin H. (Ike) Hoover (in "42 Years in White House.")

"President Coolidge sent for me one luncheon time," says Hoover, who was Chief Usher, "and pointing to the picture, said, 'I am tired of looking at that old bald head. Will you have some hair put on it?'"

"I got an artist and some turpentine was smeared on the head, taking off the shine and giving the appearance of a little hair.

"At the next meal the President thanked me and said he 'saw that Mr. Adams had grown some hair on the top of his head.'"

Mrs. Coolidge could whistle well, declares Irwin Hoover, but the President couldn't so he usually blew a whistle for the dogs, and blew it like a locomotive.

"Once, when the President was trying to whistle in the dogs at night without the aid of the whistle Mrs. Coolidge asked:

"What's the matter, poppa; don't your tecto fit tonight?"

Theodore Roosevelt, when President, changed "The Executive Mansion" to "The White House" on his stationery. He pointed out (says Mr. Hoover) that every state had an Executive Mansion and that the President's House should be distinctive.

It is interesting to note how Woodrow Wilson changed his signature from time to time.

"When I went to Princeton to arrange for the removal of President Wilson's effects to Washington," relates Irwin Hoover, "I noticed that his books were autographed in various forms:

"Thomas W. Wilson.
"Thomas Woodrow Wilson.
"T. W. Wilson.
"T. Woodrow Wilson.
"Woodrow Wilson."

Speaking of English literature, the Bruce Lockhart, who interviewed the former German Kaiser, at Doorn, Holland, some time ago, tells (in "Retreat From Glory") of being presented with a large colored portrait of the Kaiser at the conclusion of the interview.

"It is already signed with the date of my visit," records Mr. Lockhart "and the signature Wilhelm I.R. written across the bottom in the ex-Kaiser's handwriting is a saying of Abraham Lincoln: 'Nothing is settled finally until it is settled right.'"

"Put it away in some corner," the Kaiser said jocularly. "It may compromise you."

Bruce Lockhart says that the ex-Kaiser was full of Bernard Shaw. He had just read his "Apple Cart."

"A great play by the greatest of living artists," said the Kaiser. "What genius and what humor! But then Shaw is an Irishman, I wonder if anybody understands the moral of the play? This is how I interpret his meaning. With a stupid king and clever ministers, the ministers do what they want. With a clever king and stupid ministers the situation is only partly reversed. With a stupid king and stupid ministers everything goes wrong. And the ideal government is a clever king and clever ministers."

Before finishing with Shaw, the ex-Kaiser said:
"An American journalist once compared my personal appearance with that of Shaw. He wanted to know whether I tried to make myself look like Shaw or whether Shaw strove to imitate my appearance."
"He admires Shaw," adds Mr. Lockhart—in case you haven't guessed it.

Speaking of English literature, the Kaiser told Mr. Lockhart that his favorite authors are Dickens, Scott and Marryat, "all of whom he has read and loved from his childhood."

UNDERSTAMPED LETTERS

Different countries have different ways of dealing with understamped letters. Here, the letters are forwarded and the persons to whom they are addressed pay the penalty. In the United States the letter is returned to the sender who is given the opportunity of amending his fault. In Denmark, the post office itself affixes any postage which may be lacking and the following morning the red-coated mailman drops a printed slip in the offender's letter box. "As we assumed you did not wish the addressee to pay penalty postage, we affixed the necessary postage to the amount of We beg you kindly to affix the said amount to this form and hand it in at any post office at your earliest convenience." In this matter the Danish post office probably comes out first.—Edinburgh Scotsman.

"Millions of young men are glad to follow leaders who clothe and feed them and flatter them by telling them they are the salt of the earth."—Emil Ludwig.

MUTI AND JEFF—



By BUD FISHER