

Woman's World

By Mair M. Morgan

HOT CAKES
These are the days when griddle-cakes and such like are in demand at the breakfast table. Here are three new recipes:

- 1 cup sifted flour
 - 1/2 teaspoon double-acting baking powder
 - 1/2 teaspoon soda
 - 1/2 teaspoon salt
 - 1/2 tablespoon sugar
 - 1 cup boiling water
 - 1/2 cup yellow corn-meal
 - 2-3 cup thick sour milk or butter-milk
 - 1 egg, well beaten
 - 1 tablespoon melted butter or other shortening.
- Sift flour once, measure, add baking powder, soda, salt, and sugar, and sift again. Pour boiling water over corn meal and stir until smooth. Let stand 15 minutes. Add milk and egg. Combine with flour. Stir only until smooth. Add shortening. Bake on hot, well-greased griddle. Serve hot with maple-flavored syrup. Makes 18 cakes.

Cheese Waffles
2 cups sifted flour
2 teaspoons double-acting baking powder
1/2 teaspoon salt
3 eggs yolks, well beaten
3/4 cups milk
5 tablespoons melted butter or other shortening

1 cup grated American cheese
3 eggs whites, stiffly beaten
Sift flour once, measure, add baking powder and salt, and sift again. Combine egg yolks and milk; add gradually to flour, beating only until smooth. Add shortening and cheese. Fold in egg whites. Bake in hot waffle iron. Serve with butter. Makes four 4-section waffles.

Griddle Cakes
(Sweet milk)
1 cup sifted flour
1 teaspoon double-acting baking powder

1/2 teaspoon salt
1 tablespoon sugar
1 egg, well beaten
1/2 cup milk
2 tablespoons melted butter or other shortening
Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Combine egg and milk; add gradually to flour, beating only until smooth. Add shortening. Bake on hot, greased griddle. Serve hot with maple-flavored syrup, or blue-berry sauce. Makes 12 to 15 griddle cakes.

FLAVOROUS DISHES
Most of us have a "sweet tooth" but you must remember that we also have a decided liking for pleasing flavors of all kinds. Use your different bottles of flavoring extract to prepare desserts—when company is present or when the family dines alone.

Baked Caramel Custard
4 cups scalded milk
1 cup sugar
5 eggs
1/2 teaspoon salt
1 teaspoon vanilla
Melt sugar (to prevent burning, use a heavy pan and stir constantly) until a light brown. Add hot milk and cook until free from lumps. Add to slightly beaten eggs, salt and flavoring. Strain into a buttered mold and set in pan of hot water. Bake in moderate oven until knife will come out clean.

Vanilla Tapioca Junket
1 tablet for making junket
1 pint milk
3 tablespoons sugar
1 tablespoon cold water
1 teaspoon vanilla flavoring
1/2 cup tapioca pudding (or left over pudding)

Put 2 tablespoons tapioca pudding in the bottom of five dessert dishes. Dissolve tablet for making junket in 1 tablespoon cold water. Add sugar

to milk, flavored with vanilla flavoring. Warm to lukewarm—not hot. Add dissolved tablet for junket. Stir a few seconds and pour immediately over the tapioca. Let set, and then chill in refrigerator.

SMALL BUT DELICIOUS
Some of the most delicious cookies, cakes and hermits are brought to the table in tiny pieces. For a light bite at night or for a bridge luncheon you will find these tiny tastes particularly pleasing. Here is one I feel sure will appeal.

English Yums
1 1/2 cups sugar
1 cup evaporated milk
1/2 teaspoon cream of tartar
1/2 cup oleomargarine
1/2 pound pecans, chopped
Combine sugar, evaporated milk and cream of tartar. Cook, stirring constantly, until the soft-ball stage is reached (238 degrees F.). Add oleomargarine and cook until the mixture again comes to the soft-ball stage (238 degrees F.). Add nuts and beat until the mixture becomes dull—pour into a shallow pan which has been spread with oleomargarine. Allow to set and cut into inch squares. Makes 30 1-inch pieces.

SPICY PUDDING IN MODERN MANNER
Nowadays there's no need for spicy desserts to be a chore. Housewives used to chop and shave pounds of fruit peel and beef, apples, raisins and citron for mince pies and puddings. Here is a modern recipe for a delicious pudding, made at a minimum of time and labor.

Spicy Peach Pie
1 (9oz.) package dry mince meat
1 1/2 cups peach juice and water
1 cup fresh or canned sliced peaches, drained
1/4 cup lemon juice
Pie crust

Break mince meat into pieces. Add peach juice. Place over heat and stir until all lumps are thoroughly broken up. Bring to brisk boil; continue boiling for one minute. Allow to cool. Line a 9-inch pie plate with pastry and fill with mince-meat mixture. Place drained sliced peaches over top. Place upper crust on filled lower one and press edges firmly together. Trim off surplus pastry. Bake 35 minutes in a hot oven (400 degrees F.).

NOTE: One cup peaches is sufficient for this recipe; however, 2 cups may be used, making a large pie, serving eight. The 1 lb. 14 oz. can furnishes 2 cups fruit.

Steamed Fruit Pudding
1 (9 oz. package dry mince meat and 1/2 cup water) boiled almost dry
1 egg, slightly beaten
1/2 cup nut meats, finely chopped
1/2 cup orange juice
1 teaspoon grated orange rind
1 1/2 cups dry cake crumbs

Break mince meat into pieces. Add cold water. Place over heat and stir until all lumps are thoroughly broken up. Bring to brisk boil; continue boiling for three minutes or until mixture is practically dry. Allow to cool. Add slightly beaten egg, nut meats, orange juice and grated rind to cake crumbs. Blend thoroughly. Fold in cooled mince meat. Pour into greased pudding mold, eight individual molds, or baking powder can, filling two-thirds full. Cover tightly and steam one hour, having boiling water half way up on molds. If additional water is needed during steaming, it must be boiling when added. Serve warm with hard sauce or whipped cream. Serves eight.

CARE KEEPS PERMANENT
Within the past few weeks a good many women have wanted to know how to care for the permanents they got during the holidays. The majority complain of dryness and a

FASHION'S FASCINATING NEW NECKLINE!



Joan Crawford here displays three of the season's latest gowns, chief feature of which is the new neck treatment.

few say that their hair is unmanageable now. All want to have healthy scalps and smooth coiffures. A dry condition is fairly easy to remedy. You need hot oil shampoos, of course, and, since you don't want to brush out your finger waves, you should massage your scalp with your fingertips every night before you go to bed.

Sit beside a fairly low table, putting your elbows on it and resting your head in your hands. Place fingertips flat against the scalp and try to move it backward and forward as well as in tiny circles. Remember that your scalp—not fingers—should move. If you are a little careful, this simply treatment won't disturb your wave. However, it will stimulate circulation and cause the oil glands to function properly.

If your hair is frizzy and never seems to look sleek and well-groomed ask the operator who gives you a finger wave to apply a little brilliantine before she puts on wave set lotion. Between shampoos, use a bit of it yourself. Simply pour a few drops on your hair brush and then lightly draw your hair across the bristles before you start to arrange your coiffure.

Newfoundlanders Help Clothe Island's Needy

As winter closes down on Newfoundland's scattered outposts, the Service League of Newfoundland is making a final drive to provide clothing for impoverished residents who might otherwise go scantily dressed through the cold months.

One garment from everyone who can afford to give—this is the League's objective. The appeal is being directed particularly toward Newfoundland's women, who are urged—if need be—to knit or sew at least one warm piece of clothing for some needy person.

Lady Anderson, wife of Governor Sir David Murray Anderson and head of the League, is behind the move. She had ordered the League's sewing rooms thrown open to the public, urging all women to use their facilities in making up their contributions.

About 250 frogs took part in a jumping contest at Angels Camp, California, and 20,000 spectators watched them jump. The contest, inspired by Mark Twain's story, "The Jumping Frog of Calaveras County," is held annually to revive memories of California's gold rush days, when frog-jumping was a popular pastime among the miners and prospectors. The record jump of 13ft. 1in. was made by a frog named "Budweiser" some years ago.

SUNDAY SCHOOL LESSON

LESSON VII.—February 17.—Peter Teaches Good Citizenship (Temperance Lesson).—I. Peter 2: 11-17; 4: 1-5. Golden Text—Love worketh no ill to his neighbor: love therefore is the fulfillment of the law.—Romans 13: 10.

The Lesson in its Setting
Time.—The date of the Epistles of Peter cannot be absolutely determined. It is commonly understood that his first Epistle was written, probably, in 60 A.D.

Place.—Some believe that the reference to Babylon on the Euphrates-River, but it is more generally believed that it refers to the City of Rome.

"Beloved, I beseech you." He is not addressing all men, or even all so-called religious men, but those whom he describes in the preceding passage as "an elect race, a royal priesthood, a holy nation, a people for God's own possession." "As sojourners and pilgrims." The A. V. translates the first word as "stranger." It means, more literally, "one who lives in a place without the right of citizenship, a foreigner."

"Having your behavior seemly among the Gentiles." They were pilgrims among the Gentiles, citizens of another country, and one of the reasons they were to abstain from these things was that their lives might bear true testimony to God. "We had made our: a holy priesthood."

The words indicate the growth of a widespread feeling of dislike showing itself in calumny. So in Acts 28: 22 the disciples of Christ are described as "a sect everywhere spoken against."

"Be subject to every ordinance of man." The word translated "ordinance" is ordinarily in many senses, e.g., of peopling a country, of founding a city, of setting up games, feasts, alta, etc. Here it apparently selected as the most comprehensive word available. It refers to all human institutions which man set up with the object of maintaining the world which God created. "For the Lord's sake." "Not because the Lord ordains." Caesar, but because the Lord's life was one of obedience, because he himself showed respect to Pilate, and because he commanded his people to obey (Matt. 22: 21).—Charles Bigg, etc. No doubt, so as not to bring dishonor on the name of Christ. "Whether to the king, as supreme." The Roman Emperor.

"Or unto governors, as sent by him." St. Paul calls the magistrate a "minister of God" (Rom. 13: 4); St. Peter does not go so far as this. What he says is that the magistrate is to be obeyed because Caesar sends him; and that Caesar, through a human institution, is to be obeyed, because order is God's will.—For vengeance on evil-doers." Punishment of those who break the law and violate rights of others was never intended to be

"And to have walked in lasciviousness." To what permitted wickedness this word directly refers appears as it is defined by the Greek scholar, the late J. H. Thayer—"wanton (acts or) manners, as filthy words, indecent bodily movements," etc. "Lustus." Same word as above (2: 11). "Winebibbings." Only here in the New Testament, but in Greek translation of Deut. 21: 20, and Isa. 56: 12. "Commonly it is used for a debauch, an extravagant indulgence in potations long drawn out, such as may induce permanent mischief on the body." "Revelling." Here and Rom. 13: 12; Gal. 5: 21. "In the Greek writers properly a nocturnal and riotous procession of half-drunk and frolicsome fellows." "Carousings." Drinking bouts, banquets, "not of necessity excessive (Gen. 19: 3; 2 Samuel 3: 20; Esther 6: 14). "And abominable idolatries." The word translated "abominable" means forbidden by law, "the natural law of reason and conscience."

"Wherein they think it strange that ye run not with them." The verb here translated "run" expresses the blind haste of the wicked man who rushes headlong on his pleasure. "Into the same excess of riot." It is the word used to describe the life of the prodigal son, who wasted his substance in "riotous" living (Luke 15: 13). "Speaking evil of you." Literally blaspheming you.

"Who shall give account to him that is ready to judge the living and the dead." The Judge is the Lord Jesus Christ. The judgment of men shrivels into insignificance in the light of a judgment to come when our actions will be weighed by the holy Son of man himself, and a verdict rendered that will abide for all eternity.

Worth Knowing

ALL OVER THE WORLD strange finds are being made almost daily. "For many centuries people believed that Egypt was the oldest country in the world.

Now we know that Egypt is, comparatively speaking, a new country in spite of the fact that evidence proves that it was a civilized place ten thousand years ago.

CHINA'S HISTORY is so old and so important that the Japanese, always enemies of the Chinese, even the Japanese have many books devoted to Chinese history.

A great Japanese historian said only recently that he had spent twenty-five years studying Chinese history and had found it to be the most wonderful of all histories.

ANCIENT INDIA counts as new anything that is not ten or twenty thousand years of age.

Thousands of years amount to very little among the Hindus. Their history goes back hundreds of thousands of years, back and back until it becomes so dim that historians can not trace it.

SOME DAY SOME MAN will make a long study of those and other books and the people of this earth will learn something new to them.

Now it is almost impossible to make a complete study because as the translator goes further into the past he comes upon changed words of which he knows nothing.

The language has passed with the passing of ages and what was once simple to read is now almost like a thousand sets of lettered blocks dumped into barrels.

Black Lingerie

Paris.—Black lingerie spells "it" in undergarments for spring, 1935 fashion showings indicate. "Newest night dresses, slips and chemises are fashioned of filmy black georgette bordered with black lace.

Other new lingerie colors are dove grey, baby blue and white as alternatives for the traditional pink. Helene Yranda displayed glamorous night dresses of blue, green, grey and flesh satin fashioned with high empire waistlines and cape shoulder lines. Some have wrap-around satin skirts and jackets to convert them into cocktail frocks.

Here is the Secret of Social Success!

(By Howard Vincent O'Brien, in the Chicago Daily News.)

The party was over, and the talk had grown confidential. The person to whom I listened was one whose popularity is notable—a person admired by both sexes, by the young no less than by the old. The new year had just dawned, the toasts had been drunk, the echo of the songs had died away, and in a quiet interlude I learned the secret of success.

It seems worth passing on. "Years ago," said this person. "I learned a great truth. I learned that everybody is like everybody else. I had thought myself queer because I had a deep sense of inferiority. I was not good looking; I could not talk well; I had been nowhere in particular; I had read very little, and I had no parlor tricks. I was an extremely dull and uninteresting person, and I knew it.

"What was worse, I knew that everybody else knew it. I was always conscious of boring people, and I was terrified by the superior intelligences I encountered everywhere. I was always uncomfortable at parties. I was aware of my awkwardness, my clothes, my uncertainty about manners and etiquette. I always went trembling; I was always uncomfortable while I was there, and dreaded leaving because of what I feared would be said about me when the doors had closed on my back. When I got to bed I tossed wakefully, thinking of all the clumsy things I had said and done and been.

"Then, one day, a friend told me about himself. It was startling how closely his mind resembled mine. It was the more remarkable because he was a noisy, brash sort of person, whom I'd always thought of as the essence of self-confidence. He was always the life of the party, but this, he said, was just covering up. And in his effort to hide his real shyness he often went too far. Then, as he lay trying to sleep, he would shudder at what a fool he had made of himself.

"The night before had been such an occasion. He was in a state about it. He had apparently taken a bit too much to drink and had said and done what he seemed to think were outrageous things. Trying to calm him—and it was oddly like talking to myself—I asked him who had been at the party, and what each one had said and done. He couldn't remember. From his account, it seemed that he had been performing to a collection of wax figures. Finally I said: 'Be logical. If you can't remember what was said or done by any one at the party, why should you think that any one should remember what you said or did?'"

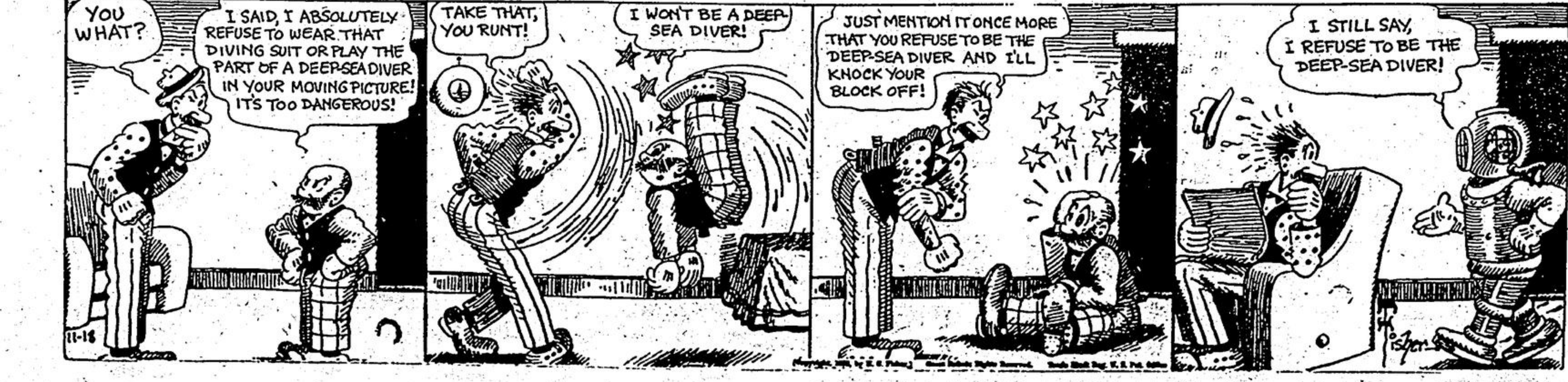
"Well, I don't know whether I convinced him, but I convinced myself. In a flash of understanding I saw the whole world as made up of frightened little rabbits just like myself. Some dressed themselves up like wolves and some roared like lions, but inside they were just like me—lonely, uncertain souls, wanting sympathy above all things.

"So I began treating everybody just as if I were looking in a mirror. I tried to find out what the person I was talking to was interested in most; and then I urged him to tell me about it. It worked! The first trial of this system came when I sat next to a great European scientist. I was petrified by his fame and I didn't know enough about his work to ask the simplest question. But casting desperately about I found that the passion of this man's life was trying trout flies, and he explained it all to me. Afterward I heard that he had asked the hostess who I was—said I was one of the most interesting people he had ever met!

"The trick never fails. It works on small children just as well as on a celebrity—because, of course, we're all just children underneath. I'm never afraid to meet people any more. No matter how assured they seem, I know what is inside their polished armor. They want to be liked, admired, listened to. They want to tell what they know, report their little triumphs, feel big and important. The world is full of competition in being interesting, but there are very few trying to be interested.

"Those who have discovered that secret have the field almost to themselves. I laugh when I see advertisements telling what makes one popular—learn to play the saxophone; 'do card tricks'; be a clever talker. None of those things makes for popularity; they make for envy. People don't want to admire nearly as much as they want to be admired. "I can put it all in a single phrase. Any one who wants to be a social success can do it by learning just four words—and using them constantly. Those words are: 'What do you think?'—with just a faint emphasis on the 'you.' "I have never known them to fail."

MUTT AND JEFF



By BUD FISHER