

Woman's World

By Mair M. Morgan

HINTS ON LAMB

Lamb is susceptible to the flattery of fruit accompaniments: Fried pineapple slices, broiled bananas, baked pears, or stuffed prunes.

Dieting guests will appreciate lamb chops. Lamb has a good reputation on the reducing diet.

Minted apples are an attractive garnish for the lamb platter. Small apples cooked in a sugar syrup, colored green, may be used to beautify the rib ends of Frenched chops.

Mint jelly in individual molds decorates the lamb salad plate.

For variety, add a dash of onion juice to the time-honored caper sauce.

Give a flair to the party with a lamb chop grill.

Mint butter is made by mixing ¼ cup of butter with ½ cup of minced mint leaves, 2 tablespoons of lemon juice and a dash of cayenne.

Top each lamb chop with this just before serving.

Lamb a la king in patty shells makes a company dish of left-over lamb roast.

For that different flavor, spread a bit of Roquefort cheese on lamb chops before they have been turned in broiling.

Lamb steaks broiled 'medium done' will make a hit with the men. Have the steaks cut thick.

Lamb chops too, are best if they are cut fairly thick.

THE PERFECT FROSTING

Perfect cake frostings are easy to make if you understand the part each ingredient plays and the proper handling of the syrup during and after the cooking.

What is a perfect frosting? First of all comes the matter of flavor. This means not only the use of fine materials, but also a perfect blending of the flavor of the frosting with that of the cake. Second in importance is texture. The frosting must feel fine-grained and creamy. Furthermore, the perfect frosting must hold its shape, have a glossy appearance, remain moist on standing and cut without cracking. Quite a large order!

These much-desired qualities may be obtained in several ways, but the surest and simplest method of securing a delectable frosting is to use light corn syrup with sugar. The corn syrup gives no flavor to the frosting, but makes and keeps it soft and smooth. Be sure to measure accurately, however for too much corn syrup makes the frosting gummy and too soft.

WHITE FROSTING

Two and one-half cups of fine granulated sugar, 4 tablespoons corn syrup, 3-4 cup water, whites 2 eggs, 1 teaspoon vanilla.

Mix sugar, water and corn syrup in a smooth sauce pan. Cover pan and cook over a low fire until boiling begins. Remove cover and when thermometer reaches 234 degrees F. pour about one-third of the syrup in a thin stream over the stiffly beaten egg whites, beating constantly.

Return syrup to fire and cook until thermometer registers 240 degrees F. Continue to beat frosting while the syrup is cooking and when 240 degrees is reached beat in about half the syrup. Return syrup again to the fire and cook until 244 degrees F. is reached, beating frosting constantly. Add remaining syrup and beat until the right consistency to spread. Add vanilla after frosting has cooled slightly.

Don't beat frosting too long. As soon as the glossy look becomes slightly dulled spread on the cake. If over-beaten the frosting will dry out and "cake."

If you put this frosting in a tightly covered jar you can keep it for several days or a week.

Of course you know you can change the flavor of the frosting by using different flavoring extracts. For instance, a particularly delicious frost-

ing from a devil's food cake is made by adding four or five drops of oil of peppermint in place of vanilla. Then if you cover the frosting with a coating of either bitter or dipping chocolate, you will have a cake that is a full dessert by itself. Melt the chocolate over warm water and brush over the white frosting on the cake. Be sure the frosting has thoroughly cooled. Use a limber spatula, or pastry brush to spread the chocolate.

"THE PUNKIN"

When one thinks of Canadian cooking from a national viewpoint, two of our most distinctive vegetables are squash and pumpkin. To what varied uses have we put the latter! There are few of us who cannot remember the Jack-o-lantern of our Halloween nights and the fun we had in making them.

"Punkin Pie" is the traditional Thanksgiving dessert, but pie is not the only way in which the orange globes may be used, and we hope you will like some of these unusual recipes for those two sisters of the vegetable world, pumpkin and squash.

Squash Biscuits

Half cup squash, steamed and sifted, quarter cup sugar, half-teaspoon salt, half cup scalded milk, quarter yeast cake dissolved in quarter cup lukewarm water, quarter cup butter, 2½ cups flour.

Boiled Summer Squash

Wash squash and cut in thick slices or quarters. Cook 20 minutes in boiling salted water, or until soft. Turn into a cheese-cloth, placed over a colander, drain and wring in cheese-cloth. Mash and season with butter, salt and pepper.

Fried Squash

Cut squash in slices and soak overnight in cold salted water. Drain, let stand in cold water half an hour, and drain again and dry between towels. Sprinkle with salt and pepper, dip in batter or flour, egg and crumbs and fry in deep fat.

Squash Pie

One and a quarter cups steamed and strained squash, quarter cup sugar, half teaspoon salt, quarter teaspoon cinnamon, ginger, nutmeg or half teaspoon lemon extract, one egg, 7-3 cup of milk.

Pumpkin Pie

One and a half cups steamed and strained pumpkin, 3-4 cup brown sugar, 1 teaspoon cinnamon, ½ teaspoon ginger, ½ teaspoon salt, 2 eggs, 1½ cups milk, ½ cup cream.

Scalloped Squash

One quart, mashed squash, 2 tablespoons butter, ½ onion chopped, ½ cup soaked bread, 1 egg, ½ tablespoon salt, 1-3 teaspoon pepper, ½ cup cracker crumbs.

Preparing For Stork



Evelyn Venable, film star, who expects stork within a month, makes ready for his visit with her cameraman husband, Hal Horb, by practicing "baby care" with a life-sized doll.

"I Had A Friend"

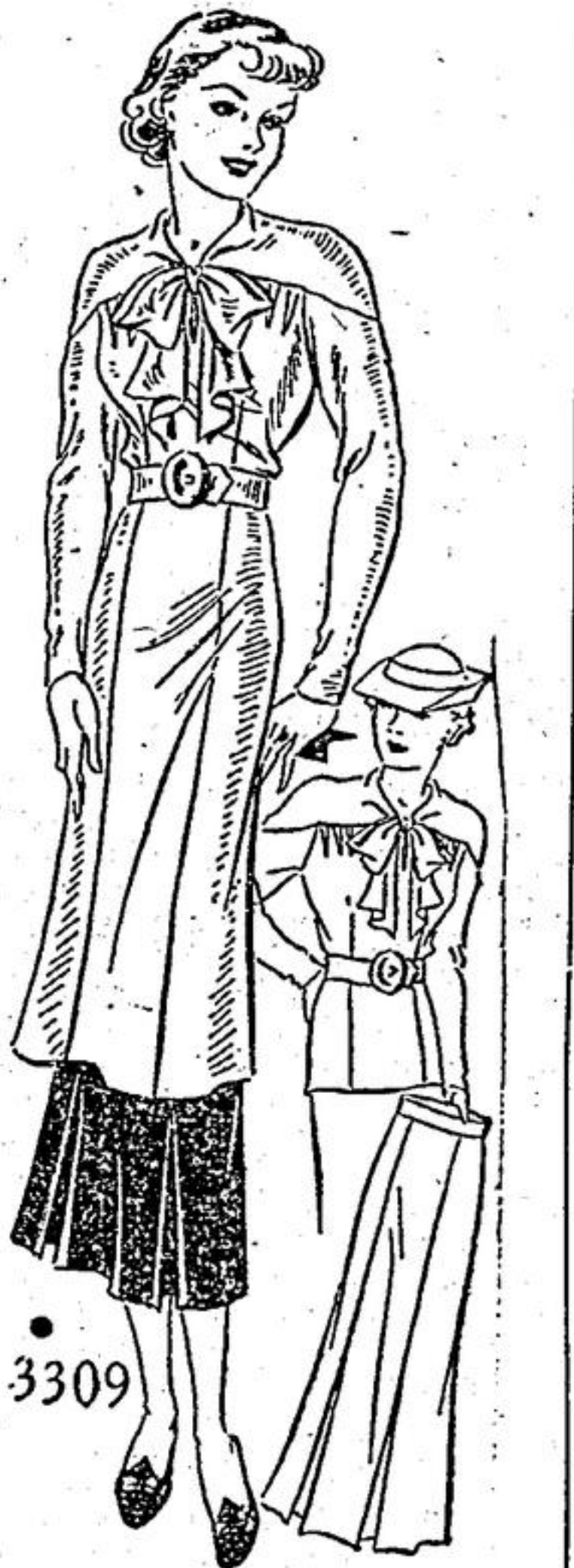
A friend is one who brings out the best in you; comforts you in time of grief; encourages in defeat; rejoices in victory.

Perhaps the truest example of real friendship was that between David and Jonathan. Perfect trust. No putting oneself above the other. Jonathan knew that David was a rival for his throne. But Jonathan's friendship never wavered. He was big enough to see that David was even bigger than he. Therefore he took a lower place and let the better man rule.

Small Words Best

Avers the Christian Science Monitor, small words are best. Leave the long ones to those who need to show they have been to school. Short words have force. Most of the strong thoughts and acts and hopes of men take short words to tell them. Might and right, strength, faith, are words of just one sound each.

Youth And The Mode



School and college girls are nearly always attracted to two-piece dresses, because they can be worn as separate items.

THE LESSON IN ITS SETTING.

TIME — This particular prophecy of Jeremiah occurred, it would appear from the text itself, at the time when the great revival broke out in the eighteenth year of Josiah's reign, which was the fifth year of the ministry of Jeremiah, and, therefore, about B.C. 621.

PLACE — At the entrance or gate of the temple in Jerusalem.

We place this chapter in the eighteenth year of Josiah's reign, which was the fifth year of the ministry of Jeremiah, B.C. 621.

"Stand in the gate of Jehovah's house." In Herod's temple there were seven gates connecting the inner with the outer court, viz., three on the south, and one on the west. If this represented the state of

THE MESSAGE OF JEREMIAH.

Jeremiah 7: 1-11, 21-23

GOLDEN TEXT — Hearken unto my voice, and I will be your God, and ye shall be my people. — Jeremiah 7:23.

THE LESSON IN ITS SETTING.

things in Solomon's temple, Jeremiah would probably have stood at one of these looking down upon the people who were assembled in the outer court, prepared to pass in.

"And proclaim this word, and say, Hear the word of Jehovah, all ye of Judah, that enter in at these gates to worship Jehovah." All the people of Judah could only be addressed if there was some national feast being observed at this time.

PLACE — At the entrance or gate of the temple in Jerusalem.

THE LESSON IN ITS SETTING.

"Thus saith Jehovah of hosts, the God of Israel Amend your ways and your doings, and I will cause you to dwell in this place." Ways will mean rather the settled habits; doings, the separate acts which go to form them.

Trust ye not in lying words, sayings." The word is often used by Jeremiah to describe the vanity and falsehood founded on the method of the teachers who opposed him. "The Jehovah, the temple of Jehovah, are temple of Jehovah, the temple of these." The three-fold repetition is for the sake of emphasis.

"For if ye thoroughly amend your ways and your doings; if ye thor-

selves; to dare more, to do better deeds, to think success thoughts, he is not the best friend for us.

"I had a friend."

Can those who know you intimately say that of you.—Georgia Moore Eberling.

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Strange But True!

Enough mud to build twelve of the greatest pyramids in Egypt, or a mountain half as high as Snowdon, has been dredged from the Thames channel during the last twenty years.

1,153 umbrellas were left in buses, tubes, and trams during the week-end following the August heat wave. Previous "heat" was 901 in November, 1931, and the daily average is 400.

Grapes are grown in the sky by Mrs. Steven, of New York. She transported ten tons of top soil before she planted her vines on the "summit" of a skyscraper.

Autumn Leaves

The leaf is a great store house of energy, the green color is a very vital part of the mechanism, and it is important that no material is unnecessarily wasted. As part of a great economy scheme the chlorophyll or green coloring matter is partially decomposed so that some part of it may be conveyed to the stem instead of being cast off when the leaf falls.

The shedding of the leaves is not a matter of chance, but there is very careful preparation for this time. At the base of every leaf where it joins the stem a layer of cork is made, so that when it falls no wound will result on the stem, but a perfectly definite well-defined leaf scar. These scars have characteristic shapes; for instance, in the horse chestnut they are the shape of a horseshoe, each having in it usually five or seven ends of several veins, which formed continuous channels for sap from stem to leaf to stem, and now represent the nails of the horseshoe.

It is these scars which have helped to name this tree, the remaining part of the name arising because the seed resembles in appearance the familiar edible chestnut. The leaves which actually fall are very dry and have lost their activity; they are in a sense the ashes of the summer work. They form a thick carpet on the floor, burying many a dead animal and proving a blanket for the seeds and resting underground shoots they cover, and thus protect from some of the frost and cold of winter. Let us not consider that their work is entirely done. They are the starting point of further life processes and activities concerned with the making of new mould for future generations as well as the parent from which they fell.

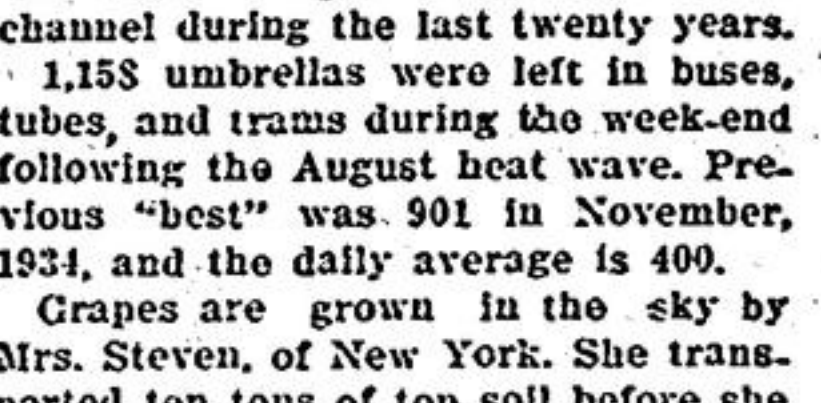
THE SEVERED FINGER—Dr. Petrie Weakens.

"Perhaps Mark Twain's advice was pretty sound. When in doubt tell the truth."—Joseph Jastrow.

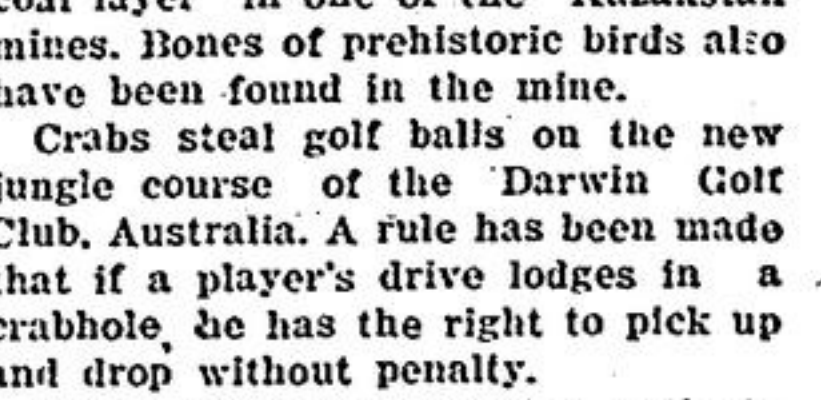
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FU MANCHU

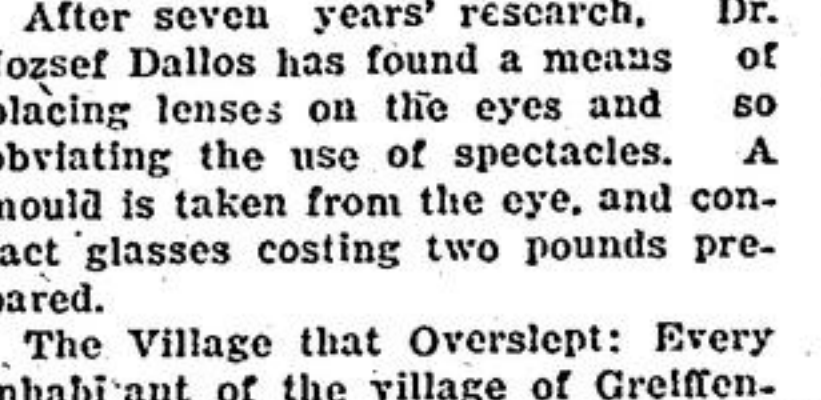
By Sax Rohmer



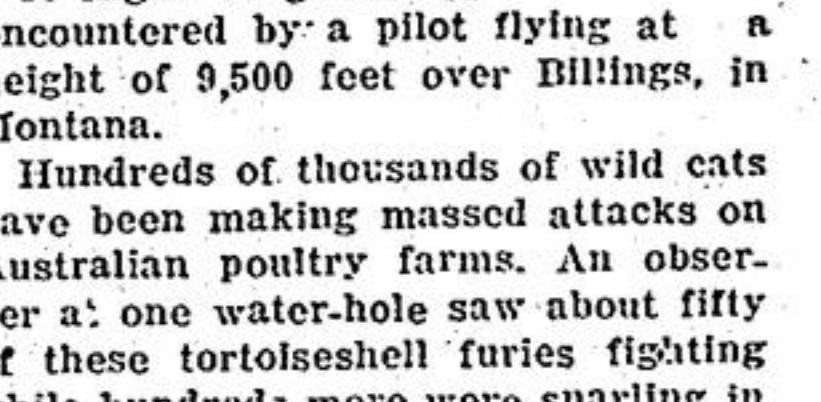
The girl regarded me with her soul in her eyes, in an abandonment of pleading despair. Must I betray her? Her seductive beauty argued against my sense of right...



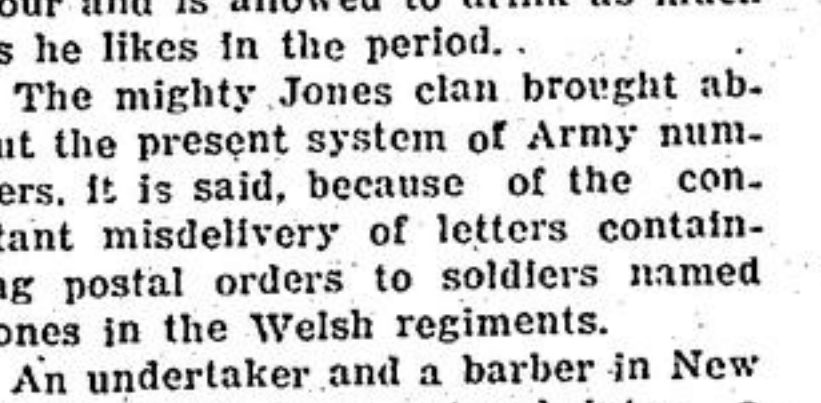
Then I remembered the fate of the man in whose room we stood. "You lured Cadby to his death!" I accused her.



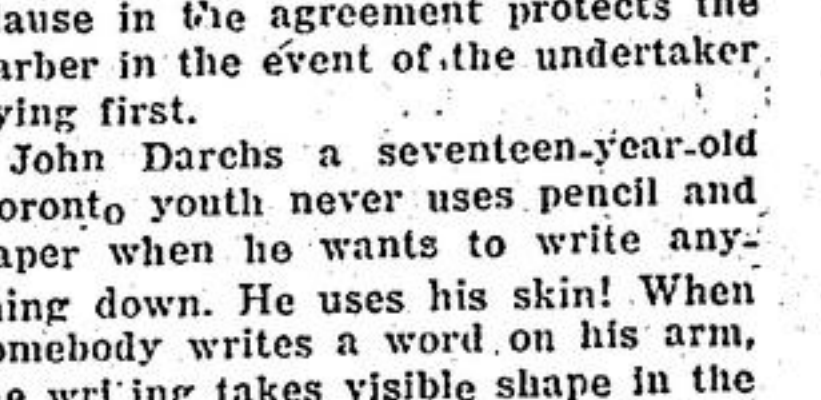
"No! No!" she screamed, wildly. "No! I swear by the holy name I did not..."



"I watched him, spied upon him—yes! But listen, Dr. Petrie! It was because he would not be warned that he met his death. I could not save him. I am not so bad as that..."



"I took his notebook," she went on breathlessly. "It was too big to steal away. I tore out the pages and burned them in the grate..."



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