

Woman's World

By Mair M. Morgan

VARYING THE MENU WITH LAMB DISHES

"What shall we have for dinner tonight?" is the question housewives must ask themselves every day of the year. Sometimes the answer is quite simple, but often the point is reached where there seems nothing left to choose. For just such times as that, there is no meat that offers such a range of delectable variations as fresh lamb.

Lamb is available at all times of the year, but is more plentiful and more economical at this time of year than at any other season; and there are enough cuts that can be included in the family menu without danger of monotony.

The leg of lamb is the best known lamb roast, usually weighing about six or seven pounds. It is the ideal roast for the company dinner or for the good-sized family dinner. A small roast, and still a very choice one, is the shoulder which may be roasted as is, or it may be boned and stuffed. A still smaller roast, suitable for the family or two or three, is the breast of lamb, which may also be boned and rolled or stuffed.

Then there are the lamb chops, loin, rib, and shoulder, which are quickly and easily prepared by broiling. The neck of lamb is a nicely flavored cut to choose for stewing or braising and is very economical.

The lamb shanks or breast are also very often cut for stew, and what a tasty dish they make! The flavor of lamb combines well with practically all vegetables, so stews made with lamb need never lack variety. Ground lamb makes an excellent meat loaf, one which has a flavor a little out of the ordinary. Seasonings such as onion, tomato juice, ketchup, a bit of bay-leaf, or mint may all be used in making a tasty lamb loaf.

Ground lamb balls cooked in tomato sauce, and patties wrapped with bacon and broiled are still other ways to use ground lamb to advantage.

FINGER WAVING NOT AS DIFFICULT AS IT SEEMS

If she has the right equipment and a good deal of patience, it is possible for any woman to care for her hair at home. She can very easily give her scalp a hot oil treatment once a week. Nightly brushing is simple. If she wants to take the time and trouble to learn the technique, even finger waving is possible.

To set your own hair, you ought to have a really good wave-set lotion and a comb with fine teeth. After a thorough shampoo, followed by several careful rinsings, part your hair, comb it until not a tangle remains and, using a cotton pad, saturate it lightly with wave-set lotion that has been mixed with a dash of plain water or your favorite hair tonic.

Now, grasping the comb firmly, pull the hair forward just above the spot where you want the first wave to be. Hold this ridge with the left hand, forcing the hair below it backward with the comb, held in the right hand.

This makes one wave which should be pinned securely before you go on to the next. Incidentally, hold it in place while you form the next one. Repeat to the ends and finish there either with a backward swirl or ringlet curls.

Ringlet curls are no trouble at all and, whether you master the finger waving procedure or not, may be used between visits to the hairdresser to freshen up the coiffure he arranged and to give your head a neat, well-groomed look.

If you use patented curlers, follow

directions. If you use a pencil, just wind small strands around it, pull the pencil out and pin the curl in place.

ATTRACTIVE MEALS

The plainer and more inexpensive your meal is, the more pains you ought to take to make it look pretty.

One of the easiest ways to improve the appearance of the ordinary meat-and-potato meal is to arrange the potatoes or their substitute in the form of a border with the meat in the centre and the other vegetables as a garnish on the outside.

The border may be made of Irish or sweet potatoes, mashed squash or well cooked rice.

Greens, cabbage and sauerkraut, present a more inviting appearance when served either in a molded form or in the form of a border. Arrange in a ring and fill the centre with fluffy mashed potato piled high in irregular contour. Surround the border with brown sausage cakes or crisp link sausage. This saves dish-washing, too, because one serving dish does the work of three.

Preparing Mashed Potatoes

To make a mashed potato border, rice or thoroughly mash potatoes. Then for each two cups of mashed potato add 4 tablespoons milk or cream, ½ teaspoon salt and 2 tablespoons melted butter. More milk may be needed to make the potatoes the right consistency and, of course, the more milk you can beat into the potatoes the more nourishing they are. Beat with a slotted spoon until light. Butter a deep pan or bowl on the outside and place it in the centre of a hot platter or chop plate. Press a mound of prepared potatoes around the bowl. Then remove bowl and fill depression with meat or fish or a creamed vegetable.

Macaroni, spaghetti and noodles make rice borders, too. Fricassee chicken in a border of noodles with a garnish of candied sweet potatoes is inviting.

Stuffed tomatoes, stuffed peppers, glazed and buttered onions, beet marbles and grilled tomatoes add beauty to any hot main dish.

Chicken Fricassee

One four pound fowl, cold water, 2 teaspoons salt, ½ teaspoon pepper, 4 tablespoons flour, 2 cups noodles.

Cut chicken in pieces for serving and put in kettle with cold water to more than cover. Bring to the boiling point and cook slowly from two to three hours, adding salt and pepper when half done. Remove from stock to hot platter and drop noodles into boiling broth. Cook twenty minutes. Drain from broth and arrange in a border around chicken. Stir flour in a smooth paste with a little cold water and stir into broth from which noodles were drained. Bring to the boiling point, stirring constantly, and boil three minutes. Serve in a separate sauce boat.

PLANT ROSES NOW

In the past, too often when selecting roses for our gardens, we have considered only the beauty of the flower. But those of us who have struggled with black-spot, cankers and other rose ills, will demand of our nurserymen: "Which are your most vigorous and strong-growing bushes?" "Which have the healthiest foliage?" "Which had their flower color best, etc.?"

It is best to plant roses of the hardy climbing and hybrid perpetual types in the fall, also the hybrid teas, where the winters are not too severe. They can be planted from October to December, depending on the location, but they should be placed in the ground before freezing weather. There are times when we have a long, warm fall, in which the newly-planted roses begin to grow

Scotch Jumper Dress



2525

Daughter will love this! It's so new looking in green woolen. The Scotch plaided bodice in green and brown that gives the effect of a jacket, is really sewed to the skirt. The blouse is separate.

See small view! Another idea with jumper all in one material and with contrasting blouse.

Style No. 2525 is designed for sizes 6, 8, 10 and 12 years. Size 8 requires 1 ½ yards of 39-inch material with ¼ yard of 39-inch contrasting for bodice.

HOW TO ORDER PATTERNS

Write your name and address plainly, giving number and size of pattern wanted. Enclose 15c in stamps or coin (coin preferred); wrap it carefully) and address your order to Wilson Pattern Service, 73 West Adelaide Street, Toronto.

before winter really sets in and then they are frozen back considerably. In case this should happen this year, protect your roses from damage by a light covering of straw.

Make an effort to purchase your roses from a nurseryman who has clean stock. Certainly you do not want to start your rose bed with diseased roses!

TABLE OF OVEN

Very hot oven 450 degrees.
Hot oven, 400 to 450 degrees.
Moderately hot oven, 375 to 400 degrees.
Moderate oven, 350 to 375 degrees.
Moderately slow oven 325 to 350 degrees.
Slow oven, 300 to 325 degrees.
Very slow oven, 275 to 300 degrees.

HINTS

When whitewashing a ceiling, push the handle of the brush through a piece of cardboard, then the whitewash won't run down the brush and up your arm.

If you are making a bread and butter pudding add a little ground rice to the milk before pouring it over. It's much more tasty. The kiddies love it.

Tons of Porridge Eaten by Farmer

Berlin, Wis.—There's a new one for the record books. Irving Jones, 49-year-old farmer, ate his 3,652nd pound of porridge the other morning.

It has been the piece de resistance of his breakfast for 40 years. He figures he consumes 91 pounds a year.

A local statistician estimated that Jones' gruel consumption, spread two inches thick, would cover a five-acre area.

Quiet Weddings

Are Preference of British Girls — Only One Asks For "Grand Slam."

London. — Would you like marriage with a jazz band accompaniment?

Would you like 5,000 women having hysterics on the doorstep of the register office just because you have said "I will" to the man you love? Would you like 50 policemen to hold back the crowds rom gaping at your blushes?

The wedding of Harry Roy to Miss Elizabeth Brooke has brought into the news that difficult question, considered by every bride—a public or a quiet wedding?

It is the penalty of fame that every year dozens of engaged couples are compelled to bring the details of their marriage and even honeymoon into the searchlight of public attention.

Free fights on the steps of churches or register offices are inevitable at the weddings of social or stage celebrities; and special cordons of police have to be hired to keep the enthusiastic crowds from tearing the couple apart.

The Daily Sketch showed the pictures of Harry Roy's wedding to typical working girls and asked them to answer these questions. Here are their answers:

"And No Jazz Band—"

Miss Vera Greenwood, a receptionist, of St. Mark's crescent, Regent's Park — "I wouldn't have a public wedding if they offered me Westminster Abbey — and all its choir."

"I want a quiet wedding, friends and relatives only. A church, a white wedding gown, and a happy but short reception, and NO jazz band or special wedding song."

"The words my husband whispers will be enough."

Miss Thelma Kirk, mannequin at Whiteley's, takes another point of view:

"I was green with envy when I saw the Daily Sketch pictures. So many people to give the happy bride and bridegroom their blessings!"

"Yes, I think I want a 'grand slam' wedding. After all, it only comes once in a lifetime, and I think I would enjoy the floodlights for one day."

"No One Beyond the Family"

Miss P. Clynes, of Holt Villas, Putney, shop assistant, says:

SUNDAY SCHOOL LESSON

EZEKIEL TEACHES PERSONAL RESPONSIBILITY

Ezekiel 33 : 7-16.

GOLDEN TEXT — Each one of us shall give account of himself to God. — Romans 14 : 12.

THE LESSON IN ITS SETTING. Time—Ezekiel began to prophesy five years after the capture of Jehoiakim, i.e., in 592 B.C., and it is during this year, probably, that the instructions contained in chapter eighteen were given. The message of chapter thirty-three was uttered a few years later, probably in 585 B.C.

Place—Ezekiel was settled, with other exiles at Tel-abib, by the River Chebar, a stream or canal in Babylonia.

"So thou, son of man, I have set thee a watchman unto the house of Israel; therefore hear the word at my mouth; and give them warning from me." The trouble with many who ought to be true watchmen in that they are not close enough to the Lord to hear his word or their ears are not sensitive to his voice, and, consequently, they have nothing to give.

"When I say unto the wicked, O

Love Just Dogs Her



Love's all right in its place, but this kind is all wet to Patricia O'Brien. "Boston Beans" may be a prize winner in his class, but when it comes to pleasing the ladies, he takes the prize for lack of finesse.

"I want no policemen on my wedding day. This is a peaceful affair between my young man and myself."

"Beyond the family I cannot see who else is concerned."

Miss Joan Wilkin, of Medina House, St. Erhans road, is a waitress:

"I am not a famous person — so no one will be interested beyond my relatives and friends."

"I think it is a very heavy penalty to have to pay for fame, these scrambling weddings. It is a great pity, and must be a terrible ordeal for the bride."

Miss Billie Barber, Eynham road, secretary to a general manager in a big store:

"Say unto them, As I live, said the Lord Jehovah, I have no pleasure in the death of the wicked; but that the wicked turn from his way and live: turn ye, turn ye from your evil ways; for why will ye die, O house of Israel?" A yearning tenderness here manifests itself, still seeking, notwithstanding all that has taken place, the return of those who survived in the way of peace.

"And thou, son of man, say unto the children of thy people, The righteousness of the righteous shall not deliver him in the day of his transgression; and as for the wickedness of the wicked, he shall not live thereby in the day that he sinneth." It is too true that the evil of man's past prolongs itself into the future, and that sin cannot at once be done with. Yet we believe in the forgiveness of sin; and this is the truth which the prophet desires to teach his children overwhelmed with the thought of their own evil past.

"When I say to the righteous, that he shall surely live; if he trust to his righteousness, and commit iniquity, none of his righteous deeds shall be remembered; but in his iniquity that he hath committed, therein shall he die." Cf. 3 : 20; 18 : 24. It was a wide-spread delusion among the Jews that they possessed an hereditary righteousness that, whatever they might be themselves, yet the righteousness of their righteous fathers, from Abraham down, would avail them, and, if they experienced the contrary in their misfortunes, they held themselves justified in murmuring against God.

Again, when I say unto the wicked, Thou shalt surely die; if he turn from his sin, and do that which is lawful and right. If the wicked restore the pledge, give again that which he had taken by robbery, walk in the statutes of life, committing no iniquity; he shall surely live, he shall not die." Cf. 3 : 18; 18 : 27. For instances of a return to righteousness on the part of the wicked, see 18 : 7; Ex. 22 : 1, 4; Num. 5 : 6, 7.

"None of his sins that he hath committed shall be remembered against him: he hath done that which is lawful and right; he shall surely live." The bad past may be forsaken. The grace of Christ will help us to break loose from the tyranny of habit. The bad past may be forgiven.

Apple Growers Asleep at Switch?

Apple growers in the Province of Ontario should wake up to the fact that they have dessert varieties of apples to sell and have competition to meet.

Ontario has been, from the beginning, a barrelled apple province, in contrast with British Columbia where only the finest fruit goes into boxes for long distance marketing. Ontario has grown not dessert apples, but utility varieties such as Spys, Baldwins, Greenings, Stark, Ben Davis and many others suitable for all-round family use. During these last ten or fifteen years the situation has been gradually yet surely changing. Thousands of new trees are coming into bearing and these new trees are producing the finest dessert apples in the world — Delicious and McIntosh Reds.

So far a market has been found for the product of these on-coming orchards, but the time is here when Ontario growers will have to realize that the whole Ontario market is needed for the production of Snows, McIntosh Reds and Delicious.

Boy Scout organizations in the various cities have what is called an Apple Day when they offer apples for sale on the streets. Naturally they prefer to sell the choicest apples grown in Ontario, graded, well-colored and sound. With some organizations the McIntosh Red is preferred, for that variety is at its best when the Apple Day is held about the middle of October. As an immediate market for a large quantity of apples it may not be attractive, but its advertising possibilities are tremendous. The sale is usually given free window display space, generous newspaper publicity and often free radio announcements. In what better way could Ontario-grown McIntosh Reds be introduced to Ontario consumers?

The Boy Scout organizations in Ontario could handle close to 5,000 bushels, meaning more than half a million apples, sampled by roughly the same number of people. One would think the growers' organizations would be heartily in sympathy with the movement; and give it every support. So far they have treated it with indifference.

One organization needing more than 150 bushels received no reply from one fruit growers' co-operative, refusals from four others, a refusal from an extensive individual grower and finally purchased from the seventh attempt. It would have been much easier to buy British Columbia McIntosh Reds in the beginning and save all the trouble and worry.

Ontario apple growers are well organized and well-equipped for export shipments, but there is apparently no organization, no co-operation and no coherence that will popularize McIntosh Reds on the home market. The old-time barrel and bulk methods of the past are altogether out of date when applied to the merchandising of Ontario's large production of a choice dessert variety. The growers should wake up!

Canadian Gets Important Post

London, Eng. — William Hamilton Fyfe, principal and vice-chancellor of Queen's University, Kingston, since 1930, has been appointed principal of the University of Aberdeen in succession of Sir G. A. Smith.

Very Rev. Sir George Adam Smith resigned last June after 25 years in the post. He has also been chaplain to the King in Scotland since 1933.

Sir George has lectured in many parts of the world as an educationist and has published a great many religious studies and essays. He is 79 years old.

Dr. Fyfe is one of Canada's most distinguished educationists. He was born in London, England, July 9, 1878, and was educated at Fettes College, Edinburgh, Oxford University, and Queen's. Dalhousie and Western Ontario Universities.

Girl Child

Stephen Vincent Benet, in the Atlantic Monthly.

Like a flower, like a tulip,
So fresh, so hardy,
So slim, so hasting,
The nose tip-tilted,
The mouth her mother's,
The eyes brighter
Than rabbit's or squirrel's,
Suddenly peering
From bough or burrow;
All this in motion,
Motion and swaying,
As if all life
Were a wave of ocean,
As if all life
Were the clean stalk springing
Brightly, greenly
From earth unworn,
To sway with sunlight,
To drink clear freshets,
Swiftly, oh swiftly,
To swell its bubble,
The stanch red flower
Hardy and mortal,
The bright flag
On the new hill,
Mortal, gallant,
As a cockerel's cry.
To this child,
To all swift children,
My great thanks
For their clear honor,
The bound running,
The flying fire,

FU MANCHU

By Sax Rohmer

THE SEVERED FINGER—A Flight and A Promise.



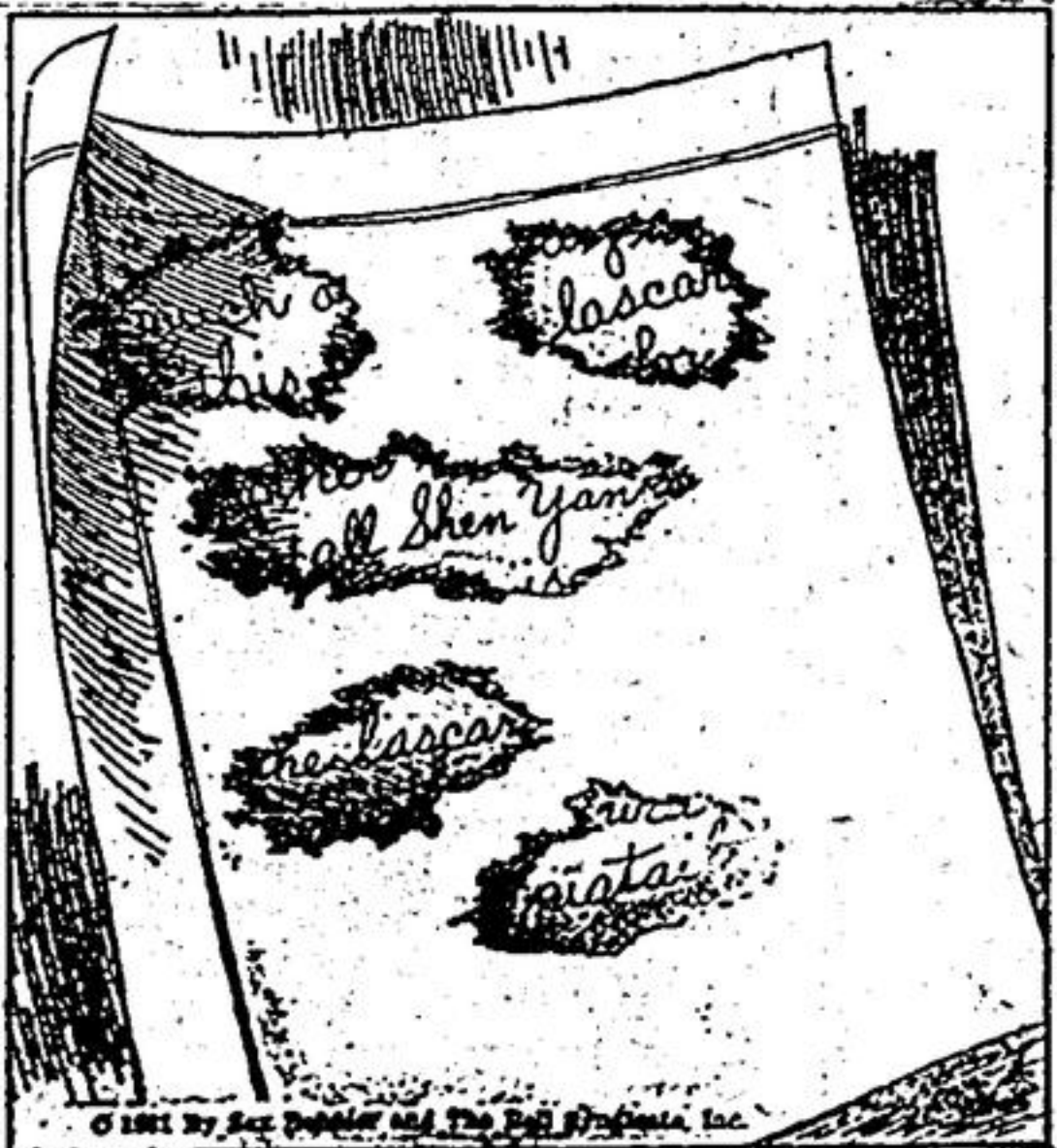
Nayland Smith and I were in Inspector Weymouth's room at Scotland Yard when I had hurried from Detective Cadby's room.

"Shen-Yan's is a dope shop off Ratcliff Road," said the Inspector. "Singapore Charlie's, they call it. It's a center for Chinese societies. But..."



All three of us bent again over a large sheet of foolscap upon which were arranged some of the charred fragments I had salvaged from Detective Cadby's crate. They comprised a baffling puzzle over which we had been mulling for minutes.

"Well, let's see what we make of this," said Smith.



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Weymouth picked up one of the fragments between a stubby thumb and finger.

"The pigtail again!" he exclaimed.