

SCIENCE OF BAKING

Modern inventions have made an exact science of baking and there is little reason for failure with even a delicate custard. Every stove manufacturer realizes the importance of dependable oven structure and builds his range on scientific principles.

The oven of today has its regulator which automatically controls the flow of gas, oil or electricity.

It is almost impossible to maintain consistent results in baking without the use of an oven thermometer of some sort. If your oven hasn't a regulator, but a thermometer. It will pay for itself many times over.

Of course, a knowledge of the heat requirements demanded in the cooking of each type of food is essential. Women who learned from experience that 12 corncobs would do the trick for a cake and that 2 maple sticks a pie were the pioneers of the heat the end of the stove farthest from the regulated, oven and worked out for firebox. Five or six steps must be themselves what the manufacturer does for the present day homemaker.

Starting Cakes Off

· Cakes require entirely different oven manipulation. The oven temperature should be low when the cake is put in and gradually increased until the required temperature is reached to complete the baking. Three hundred and fifty to 375 degrees Fahrenmost butter cakes.

baking is the position of the pan in the oven. The loaf cake should be placed in the centre of the oven so that the distribution of the heat may be even - - top, bottom and sides. Layer cakes, because they bake more quickly, are less apt to rise unevenly.

Crisp cookies should be baked in a hot oven. Molasses cookies, which not more than 350 degrees Fahrenheit.

oughly baked in the beginning.

## Pure Honey Cake

One cup cooked prunes, 2 tablespoons finely shredded orange peel 1 cup granulated sugar, 1/2 cup strained honey, % cup butter or other shortening, 3 eggs, 1/2 cup milk, 31/4 cups flour, 3 teaspoons baking powder, 1 teaspoon salt, 1/2 teaspoon soda, prune pits.

The prune pits may be omitted and you may use nut meats. Pit prunes and mash to a pulp. Crack pits, remove kernels, peel off the brown skin and slice kernels fine. Cream sugar, honey and shortening. Beat in 1/2 cup sifted flour. Add eggs, well beaten, and mix thoroughly. Add prunes, orange rind and prune kernels. Mix and sift remaining flour, salt, soda and baking powder. Add alternately three layer cake pans which have been well oiled and dusted with flour. Bake thirty minutes in a moderate oven (350 degrees Fahrenheit). Put layers together and cover top and sides with boiled frosting.

## HOUSEHOLD HINTS

There will be no lump in the centre of the tablecloth when it is put on the table after laundering, if it is folded three times lengthwise before it is folded across.

A pretty, clear skin comes with good health, cleaniness, and plenty of oll to lubricate and stimulate circulation under the skin, according to one'health authority.

When preparing turnips, peel them,

then cut just as if there were a core in the centre. Discard this part, and the turnips will not have that strong unpleasant taste.

Salt has bygienic as well as culinary uses and is as much in place in a bathroim as in a kitchen. As a dentrifice sale is known to keep teeth white and sound and gums firm and healthy. As a mouthwash a half teaspoonful of salt in a glass of water is pleasant and refreshing. Head colds may be relieved by using a half teaspoonful of salt to a glass of water as a nasal irrigation.

#### KITCHEN CONVENIENCES

care of itself, but in large kitchens,

If the kitchen is small, this takes

it requires some study and experience to know just where it is best for a certain object to stand. Housekeepers would keep the oven hot enough for there are who place the woodbox at taken to replenish the fire when, if the box stood at the other end, the wood could be placed in the stove without a single step. Then there are other housekeepers who bend over a stove, sink or table that is too low for their height. The stove can be built upon blocks till it is the right height, and a way should be devised to make the table height satisfactory. It is a height are good temperatures for more difficult matter to remedy a low sink, but here one can put the dish-An important point regarding cake | pan on a table, and wash the dishes there. In order to prevent backache, do anything to avoid bending the back at an angle. Keep a high stool in the kitchen, for it is possible to do much more work while sitting down, than one would believe who had not tried

Another most convenient article for the kitchen is a box or bench on burn easily, require a cool oven of which the mopping pail may be placed when mapping the floor or washing paint. This bench saves one bending Cakes with fruit in them require a to the floor, each time the mop must moderate oven, but they must be thor- be wrung out, as it is this stooping oughly baked because this type of which makes the work so very tire cake improves as it stands after bak- some. I am well aware, however, that many women even in these enlight Prune honey cake will stay fresh | ened days, do not mop, but do all their for a full week, but it must be thor- floors on their knees. They thus spend an hour, when the floor could be done in half the time. But as they would rather die than change their old fash. loned methods, nothing can be done about it. The bench used when mopping, can also be placed in the yard to elevate the clothes basket when hanging out the wash. This will save the trouble of stooping to the ground each time to get a clean piece of

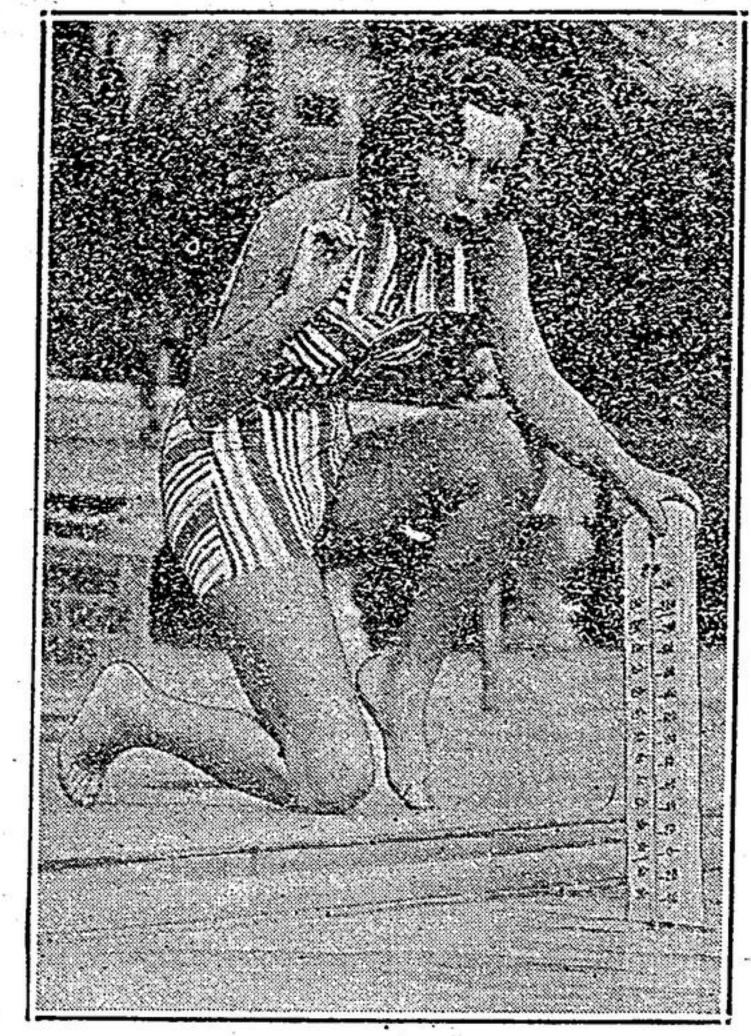
A convenience when one is cooking is a wooden cleat, nailed to the wall just above the cooking table. A strip of elastic may be adjusted to hold the cook book open, and here may hang all the implements used in the process of preparing various articles of food, right within easy reach of the hand of the cook. Above the cleat a closet containing spices, salt, baking with milk to first mixture. Pour into powder, and other things used in cooking, is a convenience.

## COFFEE FACTS

This is the best cup of coffee I've had for weeks," said the man guest at dinner - and that started an argument with his wife that went on far into the night. Yet he was rightshe was a careless coffee-maker.

Serving consistently good coffee is no mere matter of luck. The blend, choice of coffee, accuracy of measuring and last but not least, care of the coffee pot are all points that determine the quality of the cup your hus-

When buying coffee, the blend is of first importance. Our mothers worked out blends to please the faNo Chance of Receiving a Cold Reception



Dorothy Lee, dainty film charmer, tests the water with a thermometer before taking a dip in Hollywood pool. Southern California climate being what it is, she tossed it away and plunged in.

mily taste. Today experts originate blends to please individual tastes.

Roasting Develops Flavor

The roasting of the coffee berry berry brittle enough to grind. There are several different degrees of roasts -heavy or dark, light, medium, Italithe degree of roasting affects the flavor and color of the beverage.

The kind of coffee pot you use decides whether you want your coffee ground fine, medium or coarse.

Always empty the coffee pot as soon as possible after using to prevent discoloration. Wash every part of it thoroughly in clean, hot, soapy water and rinse in clear, boiling water. Wipe dry with a clean tea towel and let it stand open to air. A stale odor which affects the flavor of the beverage develops if a coffee pot is kept closed. The pot which is used only occasionally should be washed and rinsed early in the day and allowed to air thoroughly. Scald it again just before making the coffee.

No matter how you make your coffee - by boiling, steeping, percolating or dip method - both coffee and water must be measured and the bolling, steeping or percolating stopready to serve.

Another important point in coffeeit is made.

## Proportion To Use

While the exact proportion of coffee to use in the making depends upon the individual taste, two tablespoons of ground coffee to one measuring cup of water makes a beverage agreeable to the average person! Twothirds of a standard measuring cup is calculated as a serving of coffee. Consequently four measuring cups of water will make enough coffee for six servings.

After-dinner coffee served in small cups is stronger than the brew serv. ed for breakfast. Three to four tablespoons ground coffee may be used for each cup of water. Unless you use small cups, however, there need be no change in the usual proportions.

"Fame is a spotlight one minute and a bull's- eyethe next." - Babe

#### Super-Girl Wanter For Television

SOMEWHERE in the United Kingbrings out the flavor and makes the dom'is a beautiful young woman with personality plus charm, a golden voice and photogenic featuresif she can be found, and the British an and French. As might be expected, Broadcasting Corporation hopes she can. If so, she will be engaged to take a leading part in the forthcoming campaign to popularize televis-

> By "photogenic features," according to Gerald Cook, Director of Television, is meant good looks which television well.

Besides the superlative woman, a superlative man is wanted by the B B.C. for television, two really firstclass announcers. The idea is to begin with about three hours a day of short, snappy programs, transmitted at times most suitable for public and private demonstrations.

# Reader Offers Her 'Hate List'

"I've been reading your column," pens Marion Miles of Pennsylvania, "and I notice that once in a while ped at the proper time. The drip you let loose with both barrels on method requires only the precaution some silly custom or habit of peoof keeping the beverage hot until ple which amuses you, or some contributor.

"I think it's a good idea, and I've making is the necessity of serving been wondering why you don't turn the infusion as soon as possible after | the column open for pet peeves and gripes so some of us can get such things off our chests. What do you

> "Anyway, unless I'm out of order, want to give mine right now. call this my 'hate list', and you can guess why.

"I hate people who say: "I knew it would rain if I left MY umbrella at home!' "'My! my! it sure is a small

"'Just wait until you're married-YOU'LL find out!" "'It isn't the money-it's the

PRINCIPLE of the thing I object "'This is a secret, but I KNOW

you won't tell.' "'I just washed my hair and I JUST can't do a thing with it.' "'It seems like everyone tells ME nis troubles.

"'Don't worry-that won't help matters any.' "And I have a special brand of hate for people who:

#### "Always are talking about their nome town. "Applaud before the act or show

is over. -

"Zup their soup just that way. "Must do something or go somewhere on Saturday night. "Laugh before it's time just to appear interested when you are tell-

ing a joke." "I HOPE," adds the writer, "that I don't appear cynical. I'm not. really. I'm just griped."

NO, WE don't think you're so cynical. You're more of a Sulphite, ac- berley and Eleanor Jourdain, succescording to the classification of Gelett Burgess. And we agree that most of your peeves are something to be peeved about.

#### Build A Town

(By Douglas Malloch) Men build them houses, and sit down And quite forget about the town, As though a man could build a dwell-

Without foreseeing and foretelling What sort of place his house shall

Whether he built on rock or sand, And yet the home that he has found

Depends upon the world around hun A house, however grand or new, Depends upon the larger view, And he who makes a garden pretty Must also make as fair a city. A better house has little worth Unless upon a better earth. A town will never grow about him out him.

And he who seeks to save a sum

## Two Aprons—One Pattern



Smart coveralls! Made in jiffy! And just a little more feminine in type, as befits styles of this

season's inspiration, is today's pattern (includes both models). Dainty dimity print with rickrack braid and plain crisp organdie with bias binds, made the original aprons. One can buy bindings already cut and pressed,

which are extraordinarily easy

to adjust. Style No. 2818 is designed for sizes small, medium and large. The medium size requires 11/4 yards of 39-inch material with 8 yards of binding for ruffled apron: 2 yards of 39-inch material with 7 yards of braid for

other apron

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.

THE SEVERED FINGERS-A Ghastly Face.

#### English Women's Stroll Home Lessons In Trianon Gardens, Brings Unique Story

Extracidinary Human Experience only girls should learn to cook and Recounted by Former Principals of St. Hugh's College, Oxford

In the spring of 1901, two thoroughly educated and distinguished English ladies, the Misses Anne Mosive principals of St. Hugh's College, Oxford, took a stroll in the Gardens of Versailles. "We had very hazy ideas," they wrote, "as to where it; was or what there was to be seen. Both of us thought it might prove a dull expedition." How amiss their. expectation!

Following the path, presently a

little, square country house came into view whose long windows, looking over an English garden, were stoutly shuttered. A lady was sitting on the terrace holding a paper before her apparently engaged in sketching. In Miss Moberley's account (1901) this description: "I supposed her to have brought her own camp-stool. grew close in front of her, and there seemed to be nothing else to sketch. She saw us, and when we passed close by on her left hand, she turned and looked full at us. It was not a young face, and (though rather Well governed and well built with- ty) it did not attract me. She had on a shady white hat perched on a good deal of fair hair that fluffed round her forehead. Her light summer dress was arranged on her shoulders in handkerchief fashion, and there was ches on their clothes or sewing on a little line of green or gold near the buttons when I am very busy at edge of the handkerchief, which showed me that it was over, and not tuck- to do these things when they are ed into, her bodice, which was cut low. Her dress was long-waisted, with ter than they do when they are a good deal of fulness in the skirt, older. which seemed short. I thought she was a tourist, but that her dress was old-fashioned and rather unusual (though people were wearing fichu bodices that summer)." The sketching lady was Marie Antoinette according

> to the story. England, Miss Jourdai called upon her companion and the discovery was made that only one of them had seen the sketching lady. At a moment when both were particularly on the look-out for someone to reassure them as to thein location, it was inconceivable that so conspicuous a person on the deserted landscape should have escaped the sight of either.

human experience - no mere ghost all

## Mother Who Read To Me

I had a mother who read to me Sagas of pirates, who scoured th

Of Gelert, the hound of the hills of comely order and purposefuiness is

True to his trust till his gallant death has no space for "pretty" noncense, Faithfulness blent with his final or "ornaments," because everything breath.

Of ancient and golden and glorious Stories of Marion and Ivanhoe.

had a mother who read me lays

Which every boy has a right to know I had a mother who read me th

That wholesome life to the boy heart

Richer than I you can never be-I had a mother who read to me.

# For Young Boys

Some people have the idea, that

do housework, but I think where there is a large family of boys, it is a very good and wise idea to teach them to cook and be useful around the house, even if they are never obliged to do work like this it is just as well for them to know how to do it, writes Louise Lake in the Maritime Farmer. There are times when the mother may be sick, and unable to do these things, and the income not large enough to hire help. In cases like this, the boys can do the work very nicely, especially if there are no girls in the family old enough to take responsibility. And there are often times after they have grown to be young men that these home teachings are very useful to them. The lumbermen who have large numbers of men in camps need a good cook, and cookee. and if the boys are taught to cook and wash dishes and such work they can often get work, where otherwise they would be idle, and I think it would seemed as though she must be mak- be much easier and pleasanter cooking a study of the trees, for they ing in camp in the winter season, than working in the woods. I am learning my boys to cook and also to wash. They can now do the washing very nicely. There are times when they are working away from home and cannot get home to spend the week-end, and they often do their own washing and save the expense

of paying someone to do it for them. I also learn them to sew, and they often help me by sewing small patother household duties. Teach them young and they seem to enjoy it bet-

# Beauty Comes From Within

Three months later when, back in Furniture Should Be Useful As Well as Lovely To Look At

When William Morris said, "Have nothing in your home which you do not know to be useful," he was unconsciously enunciating the very pith and kernel of the doctrine preached by the Functionalists today, says Frank Rutter in a story from London, Call it fantastic, incredible - yes, England, in the Christian Science even hallucination if you will, but the Monitor. Great teacher as he was, adventure in time-travelling to the however, Morris and his generation Trianon of 1789 that befell two trust- had to pass away before a new cenworthy ladies, in the Gardens of Ver- tury, warned by the errors of the sailles in the summer of 1901, yet re- last, slowly came to recognize that mains topically vigorous as drawing beauty is not a quality that can be room conversation in English homes added to things but must be present today. An unexplained extension of in them from the beginning, or not at

Even yet there are backward folk who pathetically cling to the fallacy that useful things must be ugly, and are resigned that they should be so. They fail to understand that a clear expression of purpose is a cardinal element in beauty. So they do not perceive that the uscless things are those which are truly the most hideous.

So it comes about to this day that Cutlasses held in their yellowed teeth there are homes in which the sitting-"Blackbirds" stowed in the hold be- rooms are littered with unsightly rubbish, homes in which the one I had a mother who read me tales room which presents an aspect of the kitchen. There the busy housewife the room contains has been made for

How dignified and serenely harmonious a very modern kitchen can be, is demonstrated in the "streamlined kitchen," designed by Ifrs. Darcy Bradell. It was one of the most striking and most admired ensembles in the summer exhibition of industrial art at Burlington House, London. Everything had been made Stories that stir with an upward for use, and there was not a shape that offended the eye. There was as You may have tangible wealth untold much dignity and good design in Caskets of jewels and coffers of gold the kettle and casserole as in the architectural planning. That planning showed the utmost ingenuity in the -Strickland Gillian, in economy of space, and by orderly The Library Journal arrangement rather than by close packing it gave the whole interior an exhilarating aspect of airy spacious-

Even if we do not possess so modernly planned and well equipped a kitchen, we can all learn a welcome lesson in wise selection and orderly arrangement by studying this truly beautiful and purposeful interior.

So here has been dawning Another blue day; Think, wilt thou let it Slip useless away? Out of Eternity This new day is born; Into Eternity, At night will return. Behold it aforetime · No eye ever did; So soon it for ever From all eyes is hid. Here hath been dawning Another blue day; Think, wilt thou let it Slip useless away?

## To-day

-Thomas Carlyle

# **FU MANCHU**

# By Sax Rohmer







