



Woman's World

By Mair M. Morgan

The next time you have your women friends in, writes Jessie Marie De Both, in the Montreal Star, or the card club or the church circle or the Ladies' Aid is having tea or a luncheon, just coax or lure them into a cake-guessing contest and I'll guarantee you and them more fun and surprises than you could dream were possible in such a familiar subject as cake.

Every woman prides herself on knowing a lot about cake, and that's where the fun begins on the guessing contest. To give you a hint about this guessing game, just pick up your cook book and run through the index of names. Next, ask yourself what kind of people or persons would you serve this cake to, that cake, the other cake? For example, what kind of cake would you serve to a gardener? To a football player? To a mischief maker? To a fat person? To a baby?

You should have enough pencils and paper available so that each woman can write down her answers to the list of questions I am giving you for the cake game. You must set a definite time, say 20 minutes, at the end of which all papers are picked up by you, as hostess, and you read the papers aloud; or better still, have each woman read her first question in turn, and then when all the answers to the first question have been read aloud, you read the right answer. It is screamingly funny to hear some of the guesses that will be made, and how widely some women differ in their ideas of what kind of cake is called for by the question.

As a reward for the winner, there might be a special cake, and as a consolation prize for the worst guesser there might be a cup cake or some other small item like a cookie. Here are the puzzlers:

- Questions
1. What is the happiest cake?
 2. What is the fat woman's cake?
 3. What is the old maid's cake?
 4. What cake has a royal title?
 5. What cake is full of pep?
 6. What is the small boy's favorite?
 7. What is the baby's cake?
 8. What is the football player's cake?
 9. What cake never pays its way?
 10. What is the brightest cake?
 11. What cake weighs the most?
 12. What cake weighs the least?
 13. What cake does the gardener use?
 14. What is the hen's cake?
 15. What cake do squirrels like best?
 16. What is the variety cake?
 17. What cake measures the least?
 18. What is the mischief maker's cake?
 19. What cake is the most expensive?
 20. What is the Christmas cake?
- Answers
1. Birthday.
 2. Feather.
 3. Priscilla.
 4. Prince of Wales.
 5. Ginger Cake.
 6. Johnny.
 7. Angel.
 8. Drop "kick."
 9. Poor Man's Raisin Cake.
 10. Sunshine.
 11. Pound.
 12. Sponge.
 13. Hoe Cake.
 14. Egg.
 15. Nut.
 16. Marble.
 17. Cup.
 18. Devil's Food.
 19. Gold.
 20. Fruit.

Feather Cake
3 cups pastry flour, 3-1/3 teaspoons baking powder, 1/2 teaspoon

salt, 1/2 cup butter, 2 cups sugar, 4 eggs, 1 cup milk, 1/2 teaspoon vanilla, 1/2 teaspoon almond extract.

Method: Sift flour, baking powder and salt. Cream butter and sugar and add beaten eggs (do not separate them). Add flour and milk alternately, beating until smooth. Add flavorings. Bake in 2 nine-inch layers about 35 minutes in moderately hot oven (350 deg. F.) Cover with boiled frosting and serve with a Butterscotch Pudding.

Devil's Food Cake
1/2 cup butter, 1-3/4 cup sugar, 2 egg yolks, 2 squares unsweetened chocolate, 2 cups flour, 1 teaspoon baking powder, 1/2 teaspoon soda, 1/2 teaspoon salt, 1/2 cup sour milk, 1/2 cup boiling water, 2 egg whites.

Method: Cream butter and sugar, and beaten egg yolks and melted chocolate. Sift dry ingredients three times and add alternately with sour milk and water to the creamed mixture. Bake in 2 layers in moderate oven (350 deg. F.) 25 to 30 minutes. Cover with fudge frosting.

Ginger Cake
1/2 cup butter, 1/2 cup sugar, 2 eggs, 1 cup molasses, 2 1/2 cups flour, 1 teaspoon cinnamon, 2 teaspoons ginger, 1 cup hot water, 2 teaspoons soda, 2 tablespoons warm water.

Method: Cream butter and sugar, beat in eggs one at a time, beat in molasses. Sift flour and spices and add alternately with the hot water. Mix soda with the warm water, turn batter into buttered pan and bake in moderate oven (350 deg. F.) 20 to 25 minutes.

CREAM SOUP
One of the supposedly complicated processes of housekeeping is making cream of tomato soup. Cream of tomato soup is no harder to make than a piece of toast if you know how. Don't add soda. It's almost impossible to add it in small enough amount to small quantities of soup not to ruin the flavor entirely.

The following rule is carefully worked out and produces a deliciously smooth cream soup. The method is quite as important as the proportions.

Cream Of Tomato Soup
Two cups canned tomatoes, 1 small onion, 2 teaspoons sugar, 1 teaspoon salt, celery tops, 3 tablespoons butter, 2 tablespoons flour, 2 cups milk, 1/4 teaspoon pepper, 1 tablespoon minced parsley, 8 peppercorns.

Melt one tablespoon butter and add onion, peeled and sliced. Cook over a low fire for five minutes. Add tomatoes, sugar, salt, celery tops and peppercorns. Cover pan and simmer fifteen minutes. Rub through a sieve. In another pan melt remaining butter and stir in flour. Cook and stir until bubbly. Slowly add milk, stirring constantly. Season with salt and pepper and bring to the boiling point. Boil one minute, stirring constantly. Take the sauce from the fire and add the sifted tomato pulp which has been kept hot while the thin white sauce was being made. Be sure to add the tomato puree to the sauce, NOT the sauce to the puree. Add parsley and serve at once. This soup will separate or curdle if allowed to stand or if re-heated.

Apple up-side-down cake is a good dessert to serve when you have cream of tomato soup and a green salad for luncheon.

Apple Up-Side-Down Cake
Four tablespoons butter, 1 cup brown sugar, 3 or 4 apples, 1/2 cup seedless raisins, 3-4 cup grated cheese, 1/2 cup shortening, 3-4 cup granulated sugar, 1 egg, 3-4 cup milk, 2 cups cake flour, 2 1/2 teaspoons baking powder, 1/2 teaspoon salt, 1 teaspoon cinnamon, 1/2 teaspoon vanilla.

Wash raisins and cover with boiling water. Let stand five minutes and drain. Melt butter in frying pan and sprinkle evenly with brown sugar. Add apples pared and thinly

When Lights Failed New York



Upper Manhattan and the Bronx, New York City, were plunged into darkness and subway trains were stalled when power plant blast and fire paralyzed half the city's electrical system. Pictured is scene in subway station.

sliced and sprinkle with raisins. Sprinkle with cheese and cover with batter made as follows:

Soften shortening. Beat egg until light, beating in sugar, and softened shortening. Mix and sift flour, salt, cinnamon and baking powder and add with milk and vanilla to first mixture. Beat well and pour over prepared apples. Bake forty minutes in a moderate oven (350 degrees F.)

LEFT-OVERS SUPPER
What can you do with left-over potatoes, ham, pork, peas or chicken? Plenty! With a few pickles and other common foods from emergency shelf and refrigerator, dozens of delightful left-over dishes may be prepared. Here are two—delicious enough to prove my claim:

Meal-In-One Salad
1 cup boiled potatoes, diced.
2 cups boiled ham or pork, diced.
1/2 cup peas.
2 pimientos, chopped.
1/2 cup celery, diced.
2 sweet pickles, finely diced.
1/2 cup mayonnaise.

Toss ingredients together lightly. Arrange on crisp lettuce. Garnish with additional mayonnaise and sweet pickles, cut in quarters, lengthwise.

Savory Chicken
2 cups cooked chicken.
1 cup chicken gravy or broth.
1/2 cup sweet or homemade style pickles, chopped.
1 pimiento, chopped.
1/2 teaspoon salt.

Buttered toast.
Combine in the top of a double boiler, chicken, cut in small pieces, gravy or broth, sweet or homemade style pickles, pimiento and salt. Cook over boiling water 20 minutes or longer. If broth is used thicken mixture with 1 tablespoon of flour mixed to a paste with a little cold water. Stir until thickened. Serve on hot buttered toast or in patty shells. Serves 6.

USES FOR STALE BREAD
Stale bread and rolls may serve in delicious guise not only in the familiar bread puddings, but as accompaniment for cream soups. Melba chips, croutons, and toast sticks are easily prepared, and are crispy delicious.

The Melba chips are made from stale rolls sliced crosswise in very thin slices. These are placed in a shallow pan in a slow oven to dry out and brown. The smaller the rolls the more attractive the chips. The slices before drying should not be more than an eighth of an inch in thickness, and with a sharp knife, this may be lessened to paper thinness.

Croutons are made from stale bread. The bread must be firm of texture and fine, stale but not too dry. The bread is sliced about half an inch in thickness, and these are cut into half-inch cubes with a very sharp knife. The crusts, of course, are removed.

The cubes may be dipped in melted butter and browned in a moderate oven, or they may be dropped into a

kettle of hot fat and fried a golden brown. The fat should be hot enough to make them crisp and brown in sixty seconds. The croutons should be stored in a wide-mouthed jar or covered bowl until they are used.

They are served in one of two ways: (1) Passed to each person immediately after the soup is placed before him. The dish may be an ordinary vegetable dish or bowl with a tablespoon, in it. (2) If the soup is served from a tureen, English fashion, at the table, the host places one or two tablespoons of croutons in the dish before ladling in the soup.

Croutons are supposed to go into the soup and form a part of it. Crackers, on the other hand, are never broken up and dropped in. The croutons are never eaten with the fingers.

Toast sticks are also made from stale bread. Instead of being cubed, the bread is cut into slices about three-quarters of an inch thick, and these in turn are cut into sticks, three-quarters of an inch wide and three to six inches long. The sticks are toasted in a hot oven and served, unbuttered, like crackers. They may be piled up, log-cabin fashion. Each person helps himself and butters the stick or not, as preferred. The toast sticks are not broken into the soup, but are eaten from the fingers.

SUNDAY SCHOOL LESSON

LESSON V.—February 2.
JESUS ENLISTS HELPERS— Luke 5.
PRINTED TEXT— Luke 5:1-11, 27, 28.
GOLDEN TEXT.—They left all, and followed him.—Luke 5:11.

THE LESSON IN ITS SETTING
TIME.—The summer and fall of A.D. 28.

PLACE.—The fishing-scene and the call of Matthew, with the parables which follow, took place on the shore of the Sea of Galilee in and near the city of Capernaum, as did also the healing of the paralytic. The miracle of the healing of the leper took place somewhere in Galilee.

"Now it came to pass, while the multitude pressed upon him and heard the word of God," Luke is the only one of the Gospel writers who characterizes the subject of Christ's preaching as the word of God (8:11, 21; 11:28). "That he was standing by the lake of Gennesaret." This is the only place in the New Testament where the Sea of Galilee, also called the Sea of Tiberias, is referred to as the lake of Gennesaret. The name is perhaps a corruption of the old Hebrew word Kinnereth, which means a harp, and, if one will look at an outline of the lake on a large map, one will easily see the appropriateness of such a name.

"And he saw two boats standing by the lake; but the fishermen had gone out of them, and were washing their nets." The washing of the nets was preparatory to hanging them up to dry.

"And he entered into one of the boats, which was Simon's, and asked him to put out a little from land." It is significant that the record does not state that the Lord asked for the boat. "And he sat down and taught the multitudes out of the boat." He was truly the very Word of God, a teacher sent from God, and he seized every opportunity in fulfilling the divine commission which had been given to him.

"And when he had left speaking, he said unto Simon, Put out into the deep, and let down your nets for a draught." We hesitate to launch out into the deep of faith, into the depths of God's care, into absolute trust and to surrender to him. Paddling about in the shallows, our life becomes shallow.

"And Simon answered and said, Master." The original word here used by Luke is different from any other word employed by the other Gospel writers translated in our Bibles as Master. It literally means an overseer or superintendent, occurring only in Luke and only in addressing Christ (8:24, 45; 9:33, 49; 17:13). "We toiled all night, and took nothing; but at thy word I will let down the nets." There is no escaping the test. At a certain moment in our experience, often long after we have become disciples, the Master comes on board the ship of our life and assumes supreme control. There cannot be two captains in the boat; if it is to make a successful voyage and return at last laden to the water's edge with fish.

"And when they had done this," If they had not done this, there would have been no results. "They inclosed a great multitude of fishes; and their nets were breaking." Whether the Lord brought a great multitude of fish from some other part of the lake at that particular

time, or whether the fish, of their own accord, had come to that place at that particular time, and only the Lord knew it, we are not informed and we need not speculate.

"And they beckoned unto their partners in the other boat, that they should come and help them." Only Simon had been told to put into the deep in his own boat. It is one of the inimitable touches of truthfulness in the narrative that the instinct of work prevails at first over the sense that a miraculous power had been exerted. "And they came, and filled both the boats, so that they began to sink." A lesson: in the need of co-operation.

"But Simon Peter, when he saw it, fell down at Jesus' knees, saying, Depart from me; for I am a sinful man, O Lord." This is the only place in his Gospel in which Luke gives Peter both his names.

"For he was amazed, and all that were with him, at the draught of the fishes which they had taken." "And so were also James and John, sons of Zebedee, who were partners with Simon." Amazement was the characteristic reaction of men who witnessed the miracles and heard the teaching of the Lord Jesus throughout the Gospels, and of great multitudes who heard the apostles preach, and beheld their miracles in the book of Acts. "And Jesus said unto Simon, Fear not; from henceforth thou shalt catch men." Instead of departing from Simon Peter, as Peter had requested him, the Lord drew nearer to him, and assured him that he would not depart from him, rather, he would strengthen him, and make him to be what he longed to be.

"And when they had brought their boats to land, they left all, and followed him." It is better to come in old age than to die Christless, but it is best to come when all the nets are full, when life is golden, and the heart is young.

"And after these things he went forth, and beheld a publican, named Levi, sitting at the place of toll, and said unto him, Follow me." There is hardly any question that the man here designated as Levi as to be identified with the one elsewhere called Matthew, the author of the first Gospel being here a despised publican.

"And he forsook all and rose up and followed him." (Cf. verse 11). The statement is against the supposition that Matthew returned to his business afterwards.

The day of the large-sized dollar, two-dollar and five dollar bill is just about over. The reign of the large bills lasted for quite a while but it will soon be a rare thing to see one handed over the counters of our stores or through the cages of our banks. According to bank managers and some of the proprietors of the largest stores in the town, the big bills are disappearing rapidly and the prediction was made that before very long the small bills, introduced not so very long ago, will be in evidence. There must be a reason for this—and there is. When the small bills were brought out they were thought to be more or less a nuisance. Now the tables have turned. The large bills are placed in that category and the bankers in particular have no desire to handle them. It's easily understood. If a banker has a couple of hundred one-dollar bills to count, mostly small ones, but with the odd big one mixed in, it's a difficult job. Then again placing them in a bundle with small bills is not the easiest thing.

—Exchange.

An Indignant Scot Takes Pen in Hand

(Letter to the New York Times)
Sir:—In a recent editorial you stated, fairly, albeit none too sympathetically, some grievances of Scotland against her too egotistical partner beyond the Tweed. May I mention some other irritants which an exiled Scot yearns to hear and see no more? The radio is probably my chief affliction. Is it possible to hope that announcers will one day learn:

"That 'Hoot mon' is not a Scottish ejaculation and has never been such? That 'Carnegie' is pronounced with the emphasis entirely on the second syllable, which rhymes with 'pay'?" Sports announcers, please note.

"That there never was a 'Bobbie' Burns? We call him 'Robbie'." "That 'Afton Water' is the name of one of his songs, not 'Flow gently sweet Afton'?"

That the steepstone-kiss "explanation" of the origin of "Comin' Thro' the Rye" is an idiotic fabrication which died a violent death in Scotland when it was spawned there precisely 68 years ago? I forbear expressing any hope that I shall ever hear an American singer doing justice to the text of this song or to its spirit, changing in mood and tempo, from shy to coquettish, from apologetic to aggressive, with a seasoning of humor over all.

At many other things in print the Scot can only shake his head sadly and hopelessly as at evils too deeply rooted to be eradicated; such as, for example, the use of "England," "England's Navy" and the "English Government" when "Britain" and "British" is clearly called for. That there has not been an English Government or army or navy for 200 years seems, mysteriously, to be unknown.

There is one thing, however, that they might learn — that the word "Scotch," except as applied to whiskey, is not in good scholarly standing. Official government recognition has been given to this fact in the preamble to the Scottish Education Act of 1918, which makes belated amends for the error of its predecessor of 1872.

As for expatriated Scottish surnames and place-names, the errors are as numerous as the vagaries of illiterate pioneers could make them. Grand old Maclean has become "McLaine," "McClaine," "McClean" and "Maclain"; to mention only a few of the variations; Macfadyen is, alas, "McFayden"; Maclellan fares not so badly under the Americanized "McClellan" and "McClelland"; Dunlop has been turned into "Dunlap," no doubt a phonetic rendering of the word as mispronounced by the first of that clan to cross the ocean. But it would take a volume to enumerate the mishaps which have befallen Scottish names on American soil.

By the time New Year's Day, 1937, comes around I hope to hear some American singer pronounce "Auld Lang Syne" not as "Old Langz Ine" or "Old Lang Zyne," but exactly as it is written. Am I an optimist?

JOHN MURRAY,
Newark, N.J.

Courageous England

(The Chatham News)

Sir Philip Gibbs who is a reporter of more than ordinary acuteness, has been wandering about England, trying to discover if England still stands where she did. He has written a book in which he gives the interesting result of his investigations. This book "England Speaks" is made up of innumerable conversations—with cabinet members and men on the dole, with jobless shipyard workers and coal miners, with panhandlers on the London streets and tillers of the English soil, with cigarette girls and policemen and night watchmen and collegians and every other kind of person imaginable; and from these talks Mr. Gibbs has drawn sundry conclusions about the estate of the nation.

The English, he remarks, frequently act in a very un-English way. They are unemotional and reserved, but at the late King George's jubilee they turned loose a veritable flood of sentiment; they are discordant and full of diverse fancies, but in the recent League of Nations crisis they have shown an amazing solidity and unanimity; and as individuals they have not, after all, changed much since Shakespeare's time.

He deals fully with England's troubles, but he comes to the firm conclusion that Englishmen are not discouraged. They still thank God they live in a free country and they carry a big stick for anyone who wants them to live otherwise; and their character is still a good bet to bring survival, and revival, in a world uncommonly full of difficulties.

"A man is never old until he loses his enthusiasms, his power of making new friends, and his sense of humor."—Robert Underwood Johnson.

FU MANCHU

By Sax Rohmer



"Smith!" I cried, "Help! Help!"
The trap which Fu Manchu had sprung; I stood before him in the upstairs room behind Shen Yan's had cast me into a pit of unknown depth, amid stifling smells and the leaping of tidal water. . . . Clock terror had me by the throat. . . .



I was about to cry out again when, mustering my fading courage, I recognized that I had better use for my energies. I began to swim straight ahead — desperately determined to die hard, if die I must. . . .



A drop of liquid fire hissed into the water beside me! Another fiery drop—and another! I felt that, despite my resolution, I was going mad. . . .



I seized a rotting post. I had reached one bound of my watery prison. More fire fell. A scream of hysteria quivered in my throat. The floor of the room above me was in flames!

Petrie In the Fiery Rain

—Robert Underwood Johnson.