

Of Interest to Women

CASSEROLE DISHES GET HONORS IN PET RECIPES

You will like two casserole dishes which were received among the favorite recipes of readers this week. One is the contribution of a man who asks: "Will you let in a man who likes his own cooking, long enough to say 'hello' and leave a few recipes?" And from those recipes we chose the one for hot tamale pie because recipes for this dish are mighty scarce.

Hot Tamale Pie

One cup corn meal, 3 cups boiling water, 1 teaspoon salt, 1 tablespoon fat, 1 onion, ¾ cup tomatoes, ¾ pound ground meat, salt and pepper to taste. Melt fat and brown onion. Add meat, fry and stir until all redness disappears. Then add tomatoes.

Stir the meat into the boiling salted water. As soon as it thickens spread half of it in the bottom of a greased baking dish. Add the meat mixture. Put the rest of the mush on top and bake in moderate oven about half an hour.

Macaroni, Corn and Cheese

Boil 1 package of macaroni with one-half or more green pepper, diced, until tender. Blanch. Put layer of macaroni in baking dish, layer of whole kernel corn, layer grated cheese. Repeat until dish is nearly full. Cover with thin cream sauce. Cover with buttered crumbs and bake slowly ¾ hour.

Green Tomato Mince Meat Cookies

Two and one-half cups flour, ¾ teaspoon salt, ¾ teaspoon baking powder, 1 teaspoon cinnamon, ½ cup sugar, ½ cup lard, ½ cup milk, pint green tomato mince meat.

Drain mince meat. Sift dry ingredients. Rub in shortening with finger tips. Add drained mince meat, add milk and beat well.

Drop by spoonful on greased cookie pans. Bake in hot oven 20 minutes. A little butter frosting may be added. Here's another version of porcupines that you may want to add to your meat files.

Porcupines

1½ pounds ground shoulder pork, ½ cup uncooked rice, 1 tablespoon chopped green pepper, 1 tablespoon pimento, 7 tablespoon onion.

Mix all together and moisten with ½ cup of milk or cream. Salt just a little. Roll into oblong patties and dip in flour. Place the porcupines in a deep baking dish and pour over them one can of tomato soup and one can of water. Cook slowly in oven for 1½ hours in covered dish.

As a good close to these favorite recipes as well as to any meal here is the recipe for pineapple golden mousse. It is not only a delicious dessert, but it's the kind to serve when company comes.

Pineapple Golden Mousse

Two cups crushed pineapple and syrup, 1 package orange flavored gelatin, 1½ cups hot water, 2 eggs, ¾ cup sugar, 1 cup whipping cream, 10 marshmallows, quartered, ½ cup chopped nuts, 1 teaspoon vanilla and maraschino cherries.

Dissolve gelatin in boiling water. Add sugar. Chill. When slightly thick beat with rotary beater until about double in bulk. Add beaten egg yolks, vanilla, marshmallows, nuts, pineapple and syrup, cherries and salt. Fold in egg whites beaten until fluffy but not dry. Fold in whipped cream. Turn into freezing tray. Marshmallows, cherries or nuts may be omitted, if desired.

Bran and Raisin Muffins

Two cups bran, 1 cup whole wheat flour, 1 teaspoon salt, 1 teaspoon soda, ½ cup raisins, 1 egg, ¼ cup corn syrup, and 1½ cups sour milk.

Mix dry ingredients, add raisins, corn syrup, beaten egg and sour milk. Bake in greased muffin tins in a moderate oven.

Crabmeat Souffle

Six cups bread crumbs, 1 cup milk, 2 cup cheese, grated; pinch salt, 3 tablespoons melted butter, beaten yolk of 2 eggs, 1 small can crabmeat flaked.

Mix in casserole in order given, and lastly fold in 2 stiffly-beaten egg whites. Bake about 30 minutes in a moderate oven.

Breaded Veal Cutlets

One and one half pounds veal cutlets, 1 egg, fine bread crumbs, salt and pepper.

Season cutlets and dip each cutlet into beaten egg, drain and roll in crumbs. Fry in butter until golden

brown. Cook thoroughly and rather slowly.

Frozen Rhubarb Whip

1 cup uncooked rhubarb, very finely chopped.

1 cup granulated sugar.
1 egg white.
Custard Sauce

Have all ingredients very cold. Combine in mixing bowl and beat until mixture becomes as stiff as meringue.

As this requires at least 5 minutes of constant beating, it is best to use a mechanical mixer. Pour into freezing tray of automatic refrigerator and freeze about 3 hours, with temperature control set at highest point. When ready to serve, remove from pan and serve in slices with chilled custard sauce. This recipe makes 6 portions.

Sunday's Radio Dinner

Grape Juice
Ham Roll with Tomato Juice
Browned Potatoes Brussels Sprouts
Grapefruit Mint Salad
Uncooked Lemon Pie

Ham Roll with Tomato Juice

One large slice ham, ½ inch thick. 1 cup bread crumbs, 1 tablespoon chopped onion, 1 teaspoon Worcestershire sauce, 1 teaspoon beefsteak sauce, ¼ teaspoon pepper, 2 tablespoons melted butter, milk to moisten 1 cup tomato juice.

Soak ham in water, if salty. Make dressing of crumbs, seasonings and butter, with milk to moisten. Cover slice of ham with dressing, roll up like jelly roll and tie or fasten with toothpicks. Put in roasting pan and sear on all sides. Pour tomato juice over meat and bake, covered, in hot oven, (400 degrees F.) until tender. Uncover during last 15 minutes of baking to allow meat to brown nicely.

Grapefruit Mint Salad

One tablespoon gelatin, 1½ cups canned grapefruit juice, 3 tablespoons syrup from cherries, 2 tablespoons cold water, 2 tablespoons sugar, eight green mint cherries.

Soak gelatin in cold water. Add the grapefruit juice heated to the boiling point, sugar and syrup from the cherries. Stir until gelatin and sugar are dissolved. When the mixture begins to thicken add the cherries, finely minced and pour into molds. Serve with mayonnaise. Serves six.

Uncooked Lemon Pie

Two lemons, juice of both and the grated rind of one, 2 egg yolks, 1 can sweetened condensed milk (15 oz.), 1 box vanilla wafers, crushed, 1 pint whipped cream (½ pint unwhipped). Combine lemon juice, grated rind, egg yolks and condensed milk. Beat well. Fill sherbet glasses, first with layer of crumbs, then lemon mixture, then whipped cream. Repeat until the glasses are full. Sprinkle some of the crumbs on top. Set in refrigerator over night or all day.

FROG ON A LOG

A little frog upon a log

Began a song to sing.

"Kerplunk, kerplunk, kerplunk, kerplunk,

'Tis Spring, 'tis Spring, 'tis Spring.

The ice is melted in the brook,

And sunbeams dance about.

You'll find if you will only look,

I'm out, I'm out, I'm out."

A little frog in coat of green

Was sent the word to bring,

"Kerplunk, kerplunk, kerplunk, kerplunk,

'Tis Spring, 'tis Spring, 'tis Spring.

The robins are not far away

And tulips will appear.

Be glad, be glad, be glad today,

I'm here, I'm here, I'm here."

—L. M. Thornton.

Dad, where was Babe Ruth born?

I don't know, lad.

Well, where was Dizzy Dean born?

I don't know that, either.

Hm-m! You're not much better in history than I am.

"Thank you so much," said a woman

to a laboring man who had given

her his seat in a street car. "That was

very kind of you."

"Not at all, ma'am, not at all," protested the man. "I know some men

dont give up their seats to any one except pretty girls, but looks don't

make any difference to me."

THE GOOD SHEPHERD

A Page for the Bairns

(By Stuart Robertson)

I wonder if we quite understand all that it means to be a good shepherd!

We are apt to think of a shepherd's life as one that is full of sunshine and gentle, pleasant things.

"His Weary Way"

The ploughman has to drag his feet through the clinging soil of the raw furrows in the sharp winds of early spring. At the end of the day he is weary. The poet says, "The ploughman homeward plods his weary way."

The reaper's work is hard too. His back is bent and his hands are blistered before the harvest is gathered in.

But the shepherd's way is on the clean grassy slopes, or where the sun shines softly on the glowing heather.

It is a quiet life, with time for long quiet thought, amid the calling of the sheep, and the song of birds.

So we think, and pictures rather help us to think so, for they mostly show us the good shepherd in dignified flowing robes, walking before his sheep, or carrying a little lamb in his arms.

All A Play!

Long ago in France there was a Queen who thought these things. She had little cottages built by a lake in her royal park, and she and her courtiers dressed themselves up in silks and satins and high-heeled shoes, and played at being shepherds and shepherdesses.

The court painter, Watteau, painted these mock shepherds, and made pretty pictures of them; but it was all a play. Being a shepherd in earnest is not a play, but a business full of toil and sacrifice and even death itself.

There is a sunny side to the shepherd's life, but there is a shadowed side, and it is the most beautiful.

In the time when the lambs are born, it means ceaseless toil, and nights with little sleep. If snow falls at such a time the shepherd's life is very hard indeed. He must seek the lambs through the blinding snowstorms, and rescue them from the deep drifts, and sometimes the good shepherd gives his life for the sheep.

A Thousand Sheep

This summer I passed along a road in Balquhitter. The sun bathed everything in warm light, the gorse was in golden bloom, the hawthorn, pink and white, made the air sweet, countless wildflowers gleamed and shone, and up the mountain side sounded the calling of a thousand sheep. It was a day to make you think a shepherd's life a dream of happy quiet peace.

Suddenly the farmer pointed me to

a rocky cleft in the hillside: "That's where the shepherd's body was found two years ago," he said.

Then I remembered how that year a terrific snowstorm had swept the Scottish hills. The shepherds went out after the lambs, but one shepherd never came home. They searched the drifts, but not till the snow cleared a week later did they find his body in that deep cleft.

Laid Down His Life

In the blinding snow he had stumbled and fallen down, broken and stunned, into the deep snow. It wrapped him round in a stainless shroud, and his soul was gathered home by the Good Shepherd, for he, like Him, had laid down his life for the sheep.

Now every visitor has the place pointed out to him, and children coming from school, and folk going to church, always see that great scar in the hillside; and always it is being from school, and folks going to the shepherd laid down his life for the sheep.

The Shepherd of Souls

They will never forget it, and as often as they look up and think of it, their hearts will be stirred out of selfishness, and they will be helped to think of that other Good Shepherd Whose wandering foolish sheep we all are.

When Jesus called Himself the Good Shepherd, He was not only thinking of the poetry and peace of the shepherd's life. He thought of the other things. He knew what it meant to be a shepherd, He knew what it meant for Him to be the Shepherd of the souls of men; that it meant sacrifice and suffering and death; and He said the mark of the Good Shepherd was just this, that He lays down His life for the sheep.

The Place of Sacrifice

He laid down His life on a Cross outside the city wall; when we meet to worship in church, we are like the folk of Balquhitter who look up to the corrie in the hills. We look up to the place of Jesus' sacrifice. We "survey the wondrous Cross," where the Good Shepherd gave His life for His sheep.

And as often as we do, the brave spirit of sacrifice in us is made stronger, and the cowardly spirit of selfishness is shamed; and we are helped to live "Him Who loved us and gave His life for us."

That is what worship means. It is going back and looking up to the place of the sacrifice of "that great Shepherd of His sheep, the Lord Jesus."

"PARLIAMENT HILL HEARS..."

In a small panel on the west side of the Parliament Buildings, just below a carved likeness of a bison, the following words are chipped into the stone:

"Vimy Ridge, April 9, 1917."

There are scores of similar panels around the building, but this is the only one which has any carving upon it, a fact which sometimes excites the curiosity of the observant sight-seer.

There is, as a matter of fact, a 'human interest' story connected with this inscription.

One of the masons, engaged on the new building, 19 years ago, was so effected by the Canadian capture of the ridge, that, quite off his own bat, he proceeded to chip "Vimy Ridge" into the stone where he was working.

His superior was aghast at his spontaneous addition to the building, and reported it to John Pearson, expecting the order to have it obliterated.

But the chief architect had the wit to see that a fragment of Canadian history was being incorporated into the Buildings as they rose, just as similar fragments occur in some of the European cathedrals. He merely instructed that the carving should be made to conform with the type of lettering used elsewhere, and let it stand, as it does to this day, to mark an unknown mason's reaction to a great battle.

Just across from the Douglas Library at Queen's, Kingston, there is a residence owned by the University which has a peculiar interest for Ottawa, according to "The Queen's Review."

The late Dr. Adam Shortt used to live in that house, later proceeding to the Canadian capital, where he was an archivist and a member for many years of the Civil Service Commission.

Dr. O. D. Skelton, then dean of the faculty of arts at Queen's lived in it. He too moved along to Ottawa, becoming undersecretary of state for external affairs and, as such, intimate associate and advisor to several prime ministers of Canada.

Dr. W. C. Clark, then director of courses in Commerce and Administration at Queen's University, occupied the house (which bears the number 148 University Avenue) and

he, too, heard the call to Ottawa, becoming deputy minister of finance, and occupying an office in the West Block only a few years away from that of Dr. Skelton.

The latest occupant of the historic house was Professor Norman McL. Rogers, then associate professor in Political Science, now federal Minister of Labour.

"Since Professor Rogers departed," says "The Queen's Review," the house has been unoccupied. Possibly the University authorities hesitate to let it again, feeling that by permitting some valued member of the staff to live in it, they may be, in effect, losing him to Ottawa. At any rate, the career of the next tenant of this Kingston residence will be watched with interest to see whether he carries out the tradition of his predecessors."

A somewhat pathetic note was injected into Senate debates recently by Hon Harry Mullins, who, at the conclusion of a brief discussion, said: "I am sorry that I could not hear what honourable members were saying. I wish they would speak up. They have got into the habit of whispering. When they mumble their words I cannot hear them, and I feel very lonely. If they continue they will have me going back to the House of Commons next election."

A few minutes later the Senator from Marquette had cheered up sufficiently, however, to make a characteristic address to the Red Chamber on his favorite subject of cattle, winding up with the crisp aphorism: "The people of Scotland believe implicitly in two things, the Sabbath day, and turnips."

When Senator Mullins was in his first term in the Commons he had the faculty, no matter what the subject of debate might be, of turning ultimately to the cattle industry. Which, on one occasion, gave Hon. Rodolphe Lemieux, Speaker, an opening for a rather atrocious pun.

The member for Marquette had the floor, and, after a few observations regarding the subject under debate, found himself talking about the cattle industry, about steers, to be exact.

An honorable gentleman rose to a point of order.

The Speaker, with his habitual dignity, expressed the view that possibly the hon. member was slightly out of order. He added, with a twinkle in his eye that he appeared however, to be steering in the right direction.

A ripple of laughter greeted his remarks, and the member for Marquette was permitted to conclude his reference to bovines, without further interruption.

An exchange between the prime minister and the leader of the opposition which the commentators seem to have passed by disdainfully was recorded by Hansard as follows:

Mr. Bennett: "The static mind never progresses."

Mr. Mackenzie King: "Nor the ecstatic."

Mr. Bennett: "Nor the ecstatic. The right hon. gentleman is an authority on that. I know of no one who can work himself up so rapidly as the right hon. gentleman to a point that becomes an ecstasy, about any matter that appeals to him at the moment."

The observation that Huron county has produced a number of prominent parliamentarians in recent years may now be supplemented by the notable list of great men who came from Amherst, N. S.

Sir Charles H. Tupper, born Amherst, August 3rd, 1855.

Hon. E. N. Rhodes, born Amherst January 5th., 1877.

Hon J. L. Ralston, born Amherst Sept. 27th, 1881.

Hon. Norman McL. Rogers, born Amherst July 25th, 1894.

Central Kingsclear

CENTRAL KINGSCLEAR, N. B. April 8—Mrs. William Collicott spent Sunday afternoon and evening with Mrs. Randolph Kilburn.

Mrs. James Mills spent Saturday in Fredericton with her daughters.

John Kilburn of Island View who has been recovering after an operation at the Victoria Hospital is feeling quite well again. He will start back to school after Easter holidays.

Friends of Mr. and Mrs. Norman Burden are congratulating them on the arrival of a baby daughter at their home on March 25th.

Gertrude Grey and Mrs. C. Mills were visiting Mrs. George Anderson on Sunday.

Mrs. Walter Gallagher was calling on friends Sunday.

Mr. and Mrs. Jarvis Bamford are the proud parents of a new baby daughter at their home. Born April 2nd.

Mr. and Mrs. Fred Cliff of Devon spent a day recently in this place the guests of Mr. and Mrs. Frank Kilburn.

Mrs. Adolphus Goodline is visiting her sister, Mrs. Hossack at Maugerville.

Bert Trimm of Tracy was in this place on Tuesday.

Mrs. Herbert Hadfield is spending some time with her brother and sister-in-law Mr. and Mrs. Bamford.

Miss Irene Goodline took tea with Mrs. Frank Kilburn one day recently.

The highway road in the vicinity of McKinley's Ferry which has been in such bad condition since early in March is much improved and although quite rough yet, motorists find little difficulty to pass over it.

Friends of F. W. Foster, the farmer evangelist who has been holding such splendid services in the Upper Kingsclear Church will be sorry to learn that Mr. Foster will soon be leaving for to continue his good work in other places. It is understood that Wednesday evening is the last he will be here unless some other plans are made.

I'M NOT TAKING CHANCES THIS YEAR - I'M STARTING MY CHICKS ON STARTENA!



A. H. Vanwart & Son
Fredericton, N. B.

CROAK, CROAK!

Frogs Make a Living for California Woman

OAKLAND, Calif., April 13—When the frog market opens in May, 3000 of the amphibians offered for U. S. dining tables will have been raised by a woman.

She is Mrs. Kathryn Vorheis of Oakland, who played with frogs as a little girl and later turned her knowledge to financial profit. At her big frog pond on the outskirts of Oakland, she not only has thousands of animals growing up for market but a number for personal pets as well.

"I always have had a peculiar power over frogs," she said. "It used to hitch them to little wagons as a child and make them mind me. Today, all my favorites have names and come

CENTRAL KINGSCLEAR, N. B. April 9—The recent fall of snow has completely covered the ground and the frosty nights will help those engaged in making maple syrup to continue on for some time yet.

Mr. and Mrs. R. F. Kilburn and the Misses Louise, Phyllis and Kathleen Kilburn spent the day with Mr. and Mrs. James Dunphy one day this week.

Miss Katherine Young who has been past year attending college at Sackville, has returned home for the Easter holidays.

Mr. F. Foster, the evangelist minister has been holding several services at Hammonville for the past five weeks and we are so thankful that God has been with him in his every night labors there has been upwards of fifty came forward and made a decided stand for God in spite of the roads and weather there has been a good attendance all along.

Mrs. F. P. Kilburn was calling on friends here one day last week.

How About Your FISHING NETS?

We have just received a shipment of Salmon Nets in 81J Twine 5½ in. mesh, and 228J Twine in 6 in. mesh.

—ALSO—

Shad and Herring Netting, Gilling, Twine, etc.
Why not order now while our stock is complete

E. M. YOUNG LTD.

Hardware — Sporting Goods
81-83 York Street

YOU DON'T HAVE TO LOSE A LIMB TO BE CRIPPLED

Your eyes if permanently injured by glasses which have outlived their usefulness may destroy your health and seriously reduce your earning capacity. Let us examine you for New Glasses NOW.

E. H. WILBUR, Optometrist

69 REGENT ST.

PHONE 13

Be Sure to Get One of Our

FINE BROOMS

Exceptional Quality and Value at Each Price Named

35c, 38c, 50c and 60c each

HAROLD YERXA'S

89 YORK ST.

PHONE 305

ISN'T IT TOO BAD!

Such a fine young couple! They were headed as straight for bliss as a bee for his hive —BUT...

After all it pays a woman to be careful of her appearance, doesn't it?

See Mrs. Dorothy Young with Your Beauty Problems

MRS. YOUNG'S BEAUTY SHOPPE

PHONE 735

78 YORK ST.

A Face Covered With Pimples

Causes Much Embarrassment

BURDOCK BLOOD BITTERS

There is little doubt but that impure and impoverished blood is the soil on which those red, white, pus filled pimples develop and thrive, and that nothing short of a vigorous, persistent blood purifying treatment will eradicate them from the system.

Burdock Blood Bitters banishes bad blood and with the bad blood banished the skin becomes free from pimples.