

The Final Judging
For The Main Prizes
in The Daily Mail
Culinary Contest
will take place Wed.
Jan. 15th at the Store
of Colwell & Jen-
nings, Ltd.

Grand CULINARY CONTEST

Of Interest to Women

USE OF FRUITS BREAKS GUSTATORY MONOTONY

Homemakers who must prepare three meals a day—week in and week out—are constantly wondering what to use to break the monotony of everyday meats and fruits and such. You can do so much with canned fruits and they're so inexpensive and practical. Take those deliciously flavoured Del Monte peach halves, for instance, mixed with orange gelatin and egg whites, they make a fluffy, delightful dessert. And Del Monte sliced pineapple, grilled, and served with country gravy and fried sausage, is a dish fit for kings.

Peach-Orange Snow

Scald syrup from one No. 2½ can of Melba peach halves. Pour over orange flavored gelatin and stir. When chilled and beginning to thicken, beat with rotary beater until doubled in bulk. Fold in stiffly beaten egg whites. Mould, turn out on plate, garnish with maraschino cherries and whipped cream and surround with Melba peach halves.

Grand Dinner Combination

Mash boiled sweet potatoes and beat in cream, butter, salt and a little sugar. Turn into ring mould and mould on platter. Fill centre with fried sausage cakes. Surround with country gravy and lightly grilled sliced pineapple.

Note.—The most economical way to buy Del Monte sliced pineapple is in the large No. 2½ can. The quality and flavor of the fruit in smaller size cans is in every way equal to that in the large size, but you get more fruit for your money in the No. 2½ can, and bigger, finer-looking slices).

Moulded Lime, Pear Salad

Dissolve contents of one package of lime gelatin in hot water. Cool. Add one-half cup each, prepared horseradish, small pickled onions and small canned mushrooms. (Onions or mushrooms may be omitted, is desired. Turn into mould and chill. Turn out on chop plate, surround with pear halves (No. 2½ can). Garnish well, serve with mayonnaise. A real man's dish—especially fine for buffet suppers.

Pear Rabbit

Drain into bowl juice from one No. 2½ can pears. Add one tablespoon lemon juice and one teaspoon Worcestershire. Place pears in juice and keep in warming oven 30 minutes, until pears are seasoned and warm.

Place pear halves on hot, well-seasoned cheese rabbit.

Pear Dessert

Arrange two halves of pears with thinly sliced oranges.

Suggestions for Serving Pears

Served on lightly browned brioche with cold pear syrup and whipped cream. Together with hot chocolate sauce. With ice cream or sherbet. Baked, with caramel syrup, in boiled custard, with sponge cake.

Baked in custard pie, one pear half to each serving. On fruit gelatin mold with walnut meats or with cheese. In fritters. Stuffed with roasted almonds and garnished with jelly.

Pumpkin Cream Pie

40 gingersnaps, finely crushed
1½ tablespoons butter
Mix above ingredients thoroughly and pat firmly with palm of hand in buttered nine-inch pie plate. Bake in moderate oven (350 degrees F.) for six minutes. Cool before filling with:

Filling:
1-1½ cups cooked, mashed pumpkin (fresh or canned)

½ cup brown sugar
5-8 teaspoon salt
¼ teaspoon ginger
¼ teaspoon cinnamon
1-8 teaspoon cloves
1-8 teaspoon nutmeg
4 teaspoons gelatin
1 tablespoon cold water
2 tablespoons boiling water
1½ cups heavy cream, whipped

Combine pumpkin and sugar and beat well until sugar is thoroughly dissolved. Mix salt and spices and sift into pumpkin mixture, beating well. Moisten gelatin with cold water and add boiling water, and stir until gelatin is dissolved, and immediately add to pumpkin mixture. Mix thoroughly. Carefully fold whipped cream into pumpkin mixture a tablespoon at a time. Put into pre-baked pie crust and chill in refrigerator three to four hours. Serves six to eight. If fresh pumpkin is used cook, drain and mash to make 1-1½ cups.

Pumpkin-Oysters

Crush 12 crispy crackers very fine, scald half cup milk and add to the cracker crumbs. Add one-third cup canned pumpkin, half teaspoon salt, three-fourths teaspoon baking powder, one well beaten egg and one-eighth teaspoon mace. Mix well and beat thoroughly. Heat fat in sauce pan or frying kettle to 350 degrees F.; drop batter from small tablespoon that has first been heated in the fat. Turn the spoon over after placing batter in fat in order to release the batter from it. Fry seven to eight minutes. Remove from fat, drain on brown paper and serve immediately. Makes eight small or six large pumpkin oysters.

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OLD STORY OF STONE REJECTED BY BUILDERS

This paragraph from the letter from the Columbia University Press this week: Seldom does a "privately printed" book gain wide circulation. An author may undertake such publication deliberately to control the market, but more often it is a last resort. Though such books seldom sell well, there are instances on record where "privately printed" has proven to be the beginning of bestsellerdom and the dawn of literary renown. Immediately there came to mind the two most illustrious private publications of our time. We refer to none other than Henry Adams' "Mont-Saint-Michel and Chartres," and its sequel, "The Education of Henry Adams." All who have read the introductions to these books are familiar with the facts. Adams had behind him a lifetime of experience with established publishers. Many volumes of his historical writings were already in print, yet he chose to print privately the two books which alone have saved him from

5 LEADING LADIES

The Dionne quintuplets have completed their acting for the flicker, "The Country Doctor." As your writing servant I believe you would be interested in knowing how the quintuplets performed for the camera and how they behaved with the Hollywood strangers. The best person to ask about this is Director Henry King, who filmed the scenes and directed the quintuplets, although they didn't know it.

Director King is not given to enthusiasm. He admitted that his 5-year-old daughter was more excited over his assignment than he was. He returned from Callander, Ont., a Dionne and Dr. Dafoe fan.

He said that the quintuplets were such excellent troupers that he got more and better scenes than he expected. He explains the procedure used.

The quintuplets arise between five and six in the morning. They are bathed, have breakfast, and are turned loose in the nursery. Then they are bundled in the Eskimo suits, placed in their carriages, which have leather canopies, and wheeled out onto the porch where they sleep. They awake about 11 o'clock, generally a little after. Director King, the cameraman, the sound man, the electrician, Actor Jen Hersholt and Actress Dorothy Peterson waited in the nursery. This was the hour when Director King did the shooting. He worked with the quintuplets about 30 minutes, 45 minutes at the most. Dr. Dafoe was always in the room. He supervised.

It was fun for the quintuplets. They didn't know that they were working and acting. They were not camera shy. In fact, they tried to climb up the legs of the camera, and one of the main tasks was to keep them from upsetting the machine. Whenever Dr. Dafoe believed they had enough of a good time, he gave the signal to stop. He didn't want the quintuplets to become excited.

The quintuplets behaved excellently for the Hollywood strangers. Dorothy Peterson, who portrays a nurse, was attired in a nurse's uniform. When she walked into the scene the children did as she wished, for they took her to be one of the regular nurses. Jean Hersholt, wearing a sterilized white gown similar to Dr. Dafoe's, must have been mistaken for the genuine doctor, for the children looked toward him and obeyed. Director King says that the quintuplets love Dr. Dafoe.

The actual scenes of the children were not written in the scenario. They were merely wished for. There were certain lines Miss Peterson and Mr. Hersholt had to say and it was hoped that the quintuplets wouldn't ruin them. They seldom did. Director King explained that he tried to get as many scenes of the quintuplets acting naturally as he could. There was the eating sequences. The quintuplets were placed in their chairs with their food before them as usual. Yvonne bawled and banged her spoon on the chair. Actor Hersholt said: "Now, lady, behave yourself." Yvonne stopped crying. She looked up and started to laugh. The camera was turning. It will look like acting on the screen—but it wasn't.

Director King had difficulty telling the quintuplets apart. Yvonne, Cecile, and Emilie looked alike to him. Marie was the one who still crawled and Annette was the other one. This was the best he could do. He says that Marie, despite her failure to walk, seemed to be the leader; at least the others always looked to her and sometimes followed her example.

Olivia and Elzire Dionne, the parents of the quintuplets, didn't come around and didn't see one scene being filmed. Director King did have a talk one

oblivion. This does not imply that "Mont-Saint-Michel and Chartres" or "The Education of Henry Adams" succeeded because of their obscure publishing origin, but merely shows that hardy books have a way of coming up out of the grave.

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evening with Mr. Dionne but he never met Mrs. Dionne.

The quintuplets are beginning to talk but everything they say sounds like "da-da-da-da." However, according to Director King, the quintuplets will learn to speak French first, not English. This is being done because Mrs. Dionne speaks French.

There is great interest in the quintuplets' feature picture. Every one at the studio wants to get into the projection room to see it. There is no doubt that it will be a box office wonder. Practically every big actress and actor has asked to have a glimpse of the film and the most eager of all is Shirley Temple. Shirley, the child star, who is accustomed to adoration, must feel very grown up when she says: "I can hardly wait to see the babies."

SHAKY LAVAL

The wisecracker who predicted that the Chamber of Deputies would not upset Premier Pierre Laval during the good-will-toward-men season have been justified, but a majority of 20 is not much encouragement for the new year. Had it not been for the stand taken by Edouard Herriot, he would have been beaten; and M. Herriot's alignment with the Premier was due less to love for him and his foreign policy than to the fear of what would happen if Laval were defeated and no majority could be found for a new premier.

The size of the vote against Laval was due entirely to the opposition of the Left to French partiality toward

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