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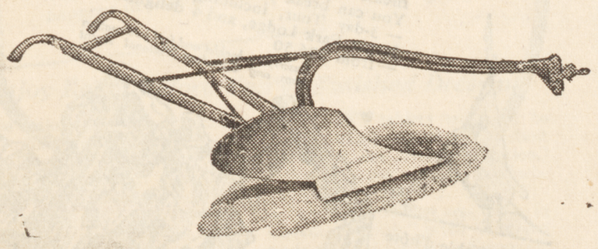
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...OF...

Interest to Women

COOKIES GET THE VOTE OF HUNGRY YOUNGSTERS

(By Marjorie Mills)

Political campaigns have been waged on the issue of the full dinner pail, but we've always wondered why some smart politician didn't run on a platform of the full cookie jar. Who could resist that appeal?

Memories of mother's ginger snaps and Aunt Sally's filled raisin cookies would overwhelm the voters and send them scrambling to the polls to elect their candidate, especially if he could make good with samples of the cookies. It's no more absurd than some of the issues and good fat, spicey cookies are a lot more substantial than some campaign promises.

All of which leads up to sharing with you some of our pet cookie recipes. Start the fall with a well filled cookie jar, even if it means all the neighborhood foraging parties of youngsters centre in your kitchen. You can't give children any happier memories than dispensing cookies and glasses of milk to their gang after school.

These recipes will produce crisp, sugar-y, flute edged rounds, or fat, spicey cookies, meaty with raisins and nuts, wafer-thin ginger snaps, or chocolate fudge cookies as delectable as the name implies. Clip and save them if you're looking for good cookie recipes. Or send 15c in stamps to Cashier, Boston Traveler for our 30 page "Successful Cookie" recipe book.

Ginger Snaps

½ cup shortening.
2-3 cup brown sugar.
1-3 cup molasses.
2½ cups pastry flour.
½ teaspoon salt.
½ teaspoon baking soda.
1½ teaspoon ground ginger.
About 1-3 cup milk.

Beat the shortening and sugar together until creamy. Add the molasses and the dry ingredients sifted together, with the milk, chill for one hour, and then roll out thin and cut in squares or rounds. Bake in a greased pan in a moderate oven, 350 degrees F., from 8 to 10 minutes, and remove while the snaps are still warm.

Orange Rock Cookies

½ cup shortening.
2-3 cup sugar.
2 eggs.
3 cups pastry flour.
3 teaspoons baking powder.
1-3 teaspoon salt.
Grated rind of 2 oranges.
Strained juice of 1 orange.

Cream the shortening and sugar, add the eggs, one at a time, then the flour, salt, and baking powder which have been sifted together, and the orange juice and rind. If too stiff, a little additional juice may be added, but the cakes must be stiff so as to keep their shape. Drop by teaspoonfulls on to a greased pan and bake in a quick oven, 375 degrees F., for about 10 minutes.

Entire Wheat Nut Cookies

3 cups entire-wheat flour.
2-3 cup sugar.
2-3 teaspoon salt.
1-6 teaspoon soda.
1-3 cup shortening.
½ cup chopped nuts.

Mix the flour, salt, sugar and nuts thoroughly. Dissolve the soda and melt the shortening in the hot water. Add the flour mixture to this, beating until thick enough to handle, then knead. Roll out thin on a floured board, cut into rounds or squares, and bake on a greased cookie sheet in a moderate oven, 350 degrees, for about 10 minutes.

Oatmeal Ginger Crackers

½ cup molasses.
3 tablespoons bacon fat or shortening.
¼ cup brown sugar.
2 tablespoons milk.
1 cup pastry flour.
1 cup oatmeal or rolled oats.
½ teaspoon salt.
¼ teaspoon soda.
1 teaspoon ground ginger.

Heat the molasses, shortening, sugar and milk combined. Sift the flour, soda, salt and ginger together, and add with the oatmeal or the rolled oats to the first mixture. Cool, roll on a well floured board, cut into cookies, and bake on a greased cookie sheet about 15 minutes in a moderate oven, 350 degrees F.

Brown Sugar Dropped Nut Cookies

1 cup light brown sugar.
½ cup shortening.
½ cup milk.
2 eggs.
½ teaspoon vanilla.
2 cups pastry flour.
1-3 teaspoon salt.
2 teaspoons baking powder.
¾ cup chopped nut meats.

Stir the shortening until creamy and then add the sugar, vanilla and the eggs, well beaten. Stir in the milk and then the flour, baking powder, salt, and nut meats, well mixed. Drop by teaspoonfulls on to a greased cookie sheet, keeping the cookies an inch and a half apart to allow for spreading. Top each cookie with a walnut half, if desired. Bake in a ho oven, 375 degrees F., for about 12 or 15 minutes.

Chneise Almond Cakes

4 cups pastry flour.
2 cups butter.
1½ cups sugar.
1 teaspoon almond extract.
Blanched almonds.
½ teaspoon salt.

Work the flavoring into the shortening, then rub the mixture very thoroughly into the flour. Add the sugar, and then the salt and knead and work to a paste. No moisture will be required. Form into a thick roll, cut in slices ½-inch thick, lay these one inch apart on a slightly greased pan, press half a blanched almond into each cookie, and bake half an hour in a moderate oven—not over 350 degrees F.

Chocolate Fudge Cookies

1¼ cups brown sugar.
½ cup butter.
1 egg.
½ cup milk.
2 teaspoons baking powder.
2 cups flour.
1 teaspoon vanilla.
¼ teaspoon salt.
2½ squares melted chocolate.

Cream the shortening, add the sugar gradually. Add the egg and beat well. Sift the baking powder with the salt and flour. Add the vanilla to the milk. Add the liquid and the dry ingredients alternately to the egg mixture, adding the dry ingredients first and last. Add melted chocolate. Drop from teaspoon on to a greased baking sheet. Bake 10 minutes in a moderately hot oven, 375 degrees F. Serve cookies plain or with iced chocolate frosting.

Molasses Cookies

½ cup of sugar.
½ cup molasses.
½ cup sour milk.
½ cup shortening.
1 egg.
1 teaspoon cinnamon.
1 teaspoon soda.
2 cups flour.

Cream the shortenig and add the sugar and mix until well blended. Add the egg and beat thoroughly. Mix the soda and cinnamon with the flour. Add molasses to sour milk. Combine mixtures. Mix well. Chill. Toss on to floured board. Roll to one-quarter inch thickness. Cut with round cutter. Bake on a greased cookie sheet for 15 minutes in a moderate oven.

FISH MUST BE COOKED THOROUGHLY SAYS DR.

Thorough cooking of meat and fish will eliminate the menace of tapeworm, states Dr. H. Bacal, of Montreal, in the current issue of 'Health,' organ of the Health League of Canada.

"Certain common forms of fish diet are held largely responsible for the predominance of fish tapeworm infestation," Dr. Bacal contends in his article.

Uncooked or insufficiently cooked fish, pork or beef can cause man to be infected with tapeworm, he claims

Fish tapeworm was originally a native of Central Europe, Dr. Beal claims. He says it was prevalent especially in Finland where a large percentage of natives were infected with it, largely through their custom of eating a dish prepared from salted and spiced fish which was uncooked.

To prevent the spread of tapeworm infestation Dr. Bacal suggests that greater efforts be made to prevent polution of our inland water by sewage and that there be stricter government inspection of the freshwater fish sold in the markets.

Dr. Bocal urges that an effort be made to educate the public that it is unsafe to eat fish unless it is thoroughy cooked.

IL DUCE HAS OPENLY SOLD 4 SUBS. TO SPAIN

PARIS, Sept. 17—Premier Mussolini of Italy sold recently four submarines to Spain. The submarines were delivered today and they are not registered anywhere, but are manned by Italian officers and crew. A report that twelve more submarines had been sold to Spain has been denied at Rome.

A Wise Man's Smoke!
WHITE OWL *Cigars*
IN Two SHAPES INVINCIBLE and STREAMLINE
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DOES YOUR JELLY SPARKLE? IT WILL MADE THIS WAY

(By Frances Sheridan)

Luscious fruits and berries in abundance remind us that it's time to be filling glasses with sparkling jelly

The well equipped kitchen has for jellymaking, a strainer set. This consists of a frame that can be paced on a large bowl, a strainer bag and for very clear, sparkling jellies a filter bag of canton flannel. If you have not this set, any bag, such as a perfectly clean large sugar or small flour sack will serve for the straining purpose—and you can easily make a flannel filter bag. Both of these should be the shape of a large cone so that the fruit may drain most effectively. Without the stand the jelly bags may be hung so they swing clear on a heavy nail so placed that the bag hangs over a large pan to catch the juice.

A wooden potato masher comes in handy, too, in jellymaking. It is used to crush the fruit sometimes. There should be a large long handled spoon a wooden one is preferred by some. Pint measure for measuring juice and sugar; sterilized, hot jelly glasses; and at least one large porcelain-lined, flat bottomed pan for boiling juice. Besides these things, have a thick hot, wet pad on which glasses may be set when filled—to lessen the danger of cracking the glass, and a plentiful supply of paraffin. An old, clean coffee pot is a help with the paraffin. It can be melted right in the pot, poured from it easily and any that is left won't be wasted, but kept there for the next jellymaking time.

A word about paraffin for jelly too. The thickness of the coating of wax is of little importance. The important thing is to see that the jelly is completely covered and that a thin coat seals the cracks between the side of the glass. To achieve this, pour a thin coating of paraffin over the cold jelly and turn the glass so that the paraffin goes up the side of the glass and makes a perfetc seal. Let this harden and then pour another coating of paraffin over it—and don't have the wax too hot for this last coating. If the seal isn't perfect the jelly is apt to 'weep' and mold.

Labels too, should be at hand for the name and date of making.

Now we are ready for the actual business of jellymaking. Fruit juices and sugar are combined in proportions that vary according to the fruit used, and boiled until it will 'sheet' from the spoon when this is dipped in, the syrup ladled up and turned out into the pan once more. The last two drops on the spoon run together slowly, form a sizable 'blob' on the spoon, then cut clean and drop off. Some fruits do not contain pectin enough to jell no matter how long they are cooked. Cherry, peach, pineapple and strawberry are examples.

To make jelly of such fruits, add commercial pectin or use 1 cup of apple juice to every cup of the other fruit juice. Most slightly unripe fruit will jell better than that which is fully ripe. Remember, too, that if sugar is added at once and boiled down with the fruit juice there is less tendency for crystals to form in the jelly. To every cup of the following fruit juices allow two-thirds of a cup of sugar: Crabapple, apple and currant.

Apples should be sliced and cored but not pared. Just cover them with water and boil rapidly until soft. Then hang in jelly bag to let juice drip off.

Currants should be crushed, then slowly heated to extract the juice. You may make currant and rhubarb jelly, using these juices in equal quantity, and to every cup allow two-thirds of a cup of sugar.

For grape jelly, crush grapes slightly, add a little water and heat to extract juices, crushing some while heating. If grapes are under ripe use ¾ cup of sugar to a cup of juice. If fully ripe, use an equal amount of apple juice and cup for cup of sugar.

For quince jelly, extract juice as for apples and use cup for cup of sugar.

Raspberry: Use 1 cup of raspberry juice to 1 cup of apple juice and cup for cup of sugar.

A delicious jelly may be made from the fruit of the Japonica bush. Make it just as for apple jelly. Use elderberries the same way, too.

NOT GOOD TASTE, BREACH OF GOLDEN RULE TO MAKE UNNECESSARY NOISE

Public Must Be Educated, Many Cities Are Studying Plan

Public opinion is needed to create the idea that making unnecessary noise is an offense against good taste and a breach of the golden rule, states Mrs. Adelaide Plumptre, Toronto woman alderman, writing in the current issue of "Health,' organ of the Health League of Canada.

Public opinion is needed to back a campaign of education about noise and its effects, Mrs. Plumptre states in her article. She says that public opinion is needed besides legislation and police enforcement.

Everybody can do something to reduce noise in his community, Mrs. Plumptre claims, and admits that it is impossible to get a "noiseless city,' the best that can be hoped for is a "city of less noise."

Is it possible to control noise in a modern city, asks the Toronto woman alderman? Her answer is 'yes.' London and New York she argues may be cited as notable examples in success in noise abatement.

"What London and New York have done, what Montreal is doing, and what Toronto is planning, your city, wherever it may be, can do," Mrs. Plumptre contends.

Quoting Dr. Thos. Beator, O.B.E., of Portsmouth hospital, Mrs. Plumptre says, "at least one per cent of the population is rendered ineffective by reason or nervous or mental disturbances and this may serve to estimate the necessity of reducing one of the more important causes for such disability, namely, "noise."

WALLFLOWER'S CASE IS NOT HOPELESS

(By Beatrice Fairfax)

Just a word to the wallflower. Tears, tears, tears, after the party? You expected so much from it, wangled a new frock out of your budget, and it was lovely too. You expected to have the time of your life—and every moment was torture! You were stranded like Robinson Crusoe on his desert island, and no one came to your rescue.

Now that seldom happens when a girl knows how to dance splendidly.

Don't try innovations in dancing. I overheard one boy telling another recently: "She hung on me like crape on a doorbell." Don't hang. Stand erect when you're dancing. Leave it to your partner to hold you firmly.

Your dancing frock doesn't have to be expensive but should be crisp, smart and becoming.

Introducing people is as easy as rolling off a log, once you get the hang of it. So why let it scare you out of your wits? Boys are always presented to girls and boys and girls are presented to older women. And older men—except in the case of dignitaries—are presented to girls, no matter how young the girls are.

SHERIFF SALE

The following property will be sold at Public Auction in front of the County Court House, Fredericton, N. B., at 12 o'clock Noon on Saturday, OCTOBER 9th, A.D. 1937.

For Delinquent Parish and County and School Taxes.

RICHARD GALLAGHER PROPERTY, MANNERS-SUTTON.

ALL that certain lot, piece or parcel of land situate in the Parish of Manners-Sutton in the County of York and Province of New Brunswick and bounded as follows, to wit: Beginning at a pine tree standing at the most western angle of the eastern part of Lot No. 68 granted to William Atchison east of the road from Harvey to Lake George thence running by the manget of the year 1923 south forty degrees and thirty minutes east fifteen chains and thirty-eight links to a spruce post standing at the most southern angle of said part of Lot No. 68, thence south forty-eight degrees and thirty minutes west thirty-eight chains and thirty-two links to a white birch tree standing on the northeastern limit of grant to Zachariah Chipman and at the most western angle of Lot No. 67 granted to James Brownrigg, thence north thirty-eight degrees and thirty minutes west fifteen chains and thirty-eight links to a willow post standing at the most southern angle of Lot No. 69 granted to Samuel Haskin Senior, thence along the southeastern limit of said Lot No. 69 north forty-eight degrees and thirty minutes east twenty-five chains and five links to a spruce post standing in the western limit of a school reserve, thence along said limit of reserve south twenty-seven degrees east three chains to a birch post, thence north seventy-three degrees east one chain and fifty links to the western side of the road from Harvey to Lake George aforesaid, thence along the same north seventeen degrees west three chains and eighty links and thence north forty-eight degrees and thirty minutes east ten chains and seventy-six chains to the place of beginning. Excepting from out of the above described tract all that portion of the aforesaid road from Harvey to Lake George contained therein. Said tract contains fifty-six acres more or less and is distinguished as the western part of Lot No. 68 on the road from Harvey to Lake George. The above described lot having been granted by the Crown to said Thomas S. McCutcheon the fifth day of February A. D., 1924 and registered the 14th day of February, 1924.

ALSO all that certain other lot, piece or parcel of land and premises situate lying and being in the Parish of Manners-Sutton aforesaid and bounded as follows: Beginning at a stake standing on the southwestern side of the Old Grub Road at the most northern angle of Lot No. 68 granted to William Atchison in the southwest range of Acton Settlement West, thence running by the magnet south forty-seven degrees west sixty-four chains thence north forty degrees west with a rectangular distance of fifteen chains to another stake, thence north forty-seven degrees east sixty-two chains to another stake standing on the southeastern side of the Old Grub Road aforesaid and thence along the same south forty-five degrees east fifteen chains to the place of beginning. Excepting that part of the road from Lake George to Harvey Station running through the above described tract or piece of land containing ninety-four acres more or less and distinguished as Lot No. 69 in the southwest range of Acton Settlement West. The said last mentioned lot of land having been conveyed to the said Thomas S. McCutcheon by the name of Thomas McCutcheon by deed from Robert Rosborough and wife dated 23rd July, 1921.

	Parish and County Taxes:	School Taxes:
1930	$ 9.94	....
1931	7.62	....
1932	4.54	....
1933	5.73	....
1934	6.63	....
1935	5.63	$11.44
1936	6.21	9.77
1937	5.00	6.05
TOTAL	$51.30	$27.26

GRAND TOTAL $78.56

C. N. GOODSPEED,
High Sheriff of York County.
Fredericton, N. B.,
September 4th, 1937.

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