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Interest To Women

CHINESE COOK OFFERS
TASTY POPOVER RECIPE

(By Marjorie Mills)

We thought you'd be interested in Mrs. Tibbetts' recipe for making popovers given her by a Chinese cook. The Chinese gentleman handed this recipe to his mistress in this form:

"You take him one egg all same and let the cup milk. Then make him one cup flour through the sieve you measure after. Take one pinch salt, you not put him in a lump. You stir him egg one little bit slow, pour some milk in, all time stir. You make him some flour go in, no stir fast so him have no spots. Make buttered pan all same warm. Not too hot oven. Bake him all same quick biscuit. You mind your business now. No like a woman look at him all times. Him do done all same quick biscuit."

Mrs. Tibbetts says she has tried to live up to this man's wise advice not to do as women are prone to do—that is, to stop peeking into the oven to see how the baking is going on. "This for me," she says, "is harder to observe than the golden rule."

It is a great temptation to peek at baking bread and cakes and cookies—but let's try hard not to look too often, or we'll spoil all our efforts.

Chocolate Fudge

2 cups granulated sugar
2-3 cup rich milk
2 tablespoons corn syrup
2 tablespoons butter
1 pinch salt
1 teaspoon vanilla extract
2 ounces bitter chocolate
Melt the chocolate over hot water. Cook granulated sugar, milk, corn syrup, butter and salt to 212 degrees F. Add the melted bitter chocolate and cook to 236 degrees F. Remove from fire and place kettle in cold water and cool to 140 degrees F. Stir in the vanilla extract and beat until creamy. Pour into buttered pan. When cool, mark into squares with sharp knife and let stand until cold.

Caramel Chiffon Pie

1 tablespoon unflavored gelatin
1/4 cup cold water
1 cup sugar, caramelized
1/2 teaspoon salt
4 eggs
1 teaspoon vanilla
Soften the gelatin in the cold water. Put in upper part of double boiler with caramelized sugar salt and egg yolks. Cook, stirring well, until slightly thickened. Remove from fire and add vanilla. Let cool, then fold in stiffly beaten egg whites. Pour mixture into baked pie shell which has been cooled. Thoroughly chill whole pie in refrigerator before serving. Top

with thin layer of whipped cream before serving. To caramelize sugar, place granulated sugar in skillet and stir gently over low heat until sugar melts. Watch carefully, since sugar burns easily. When a light straw color and liquid, sugar is ready to use.

Cream Cheese Wafers

Cream cheese
Melted butter
Thin, small, round wafers.
A dozen pimento stuffed olives.
Mix cheese with a little melted butter. With a pastry bag and star tube press a form of this cheese in the middle of each wafer, then press into the centre of each form a half olive with the cut side up.

Nut Balls

1/2 cup cream cheese
1/2 cup peanut butter
1 tablespoon mayonnaise
Tabasco and salt to taste
Browned bread crumbs.
Mash the cheese with a fork, add the mayonnaise, and then the peanut butter, season to taste, and make into little balls about the size of English walnuts. Roll the balls in finely sifted bread crumbs. Chill and serve.

Railroad Cake

1 cup sugar
2 tablespoons butter
1 cup flour
3 eggs, separated
Flavoring
Cream butter and sugar. Add well-beaten egg yolks, then sifted flour. Last, add beaten egg whites. Bake in moderate oven. Taken from old Kings Daughters Cookbook. No soda or cream of tartar required.

Soft Molasses Cookies

1/4 cup fat
1/2 cup boiling water
1/2 cup molasses
1/2 cup sugar
1 egg
2 1/2 cups flour
1 teaspoon salt
1 teaspoon baking powder
1/2 teaspoon soda
1 teaspoon ginger
1 teaspoon cinnamon
Put the fat in a mixing bowl; pour in the boiling water; when the fat has melted, stir in the molasses and sugar, then the unbeaten egg; mix well. Sift the flour, salt, baking powder, soda and spices together over the liquids in the bowl; stir until mixed. Drop by teaspoonfuls on a well-greased baking sheet. Bake on the top shelf in a moderate oven, 375 deg. F. for 12 to 15 minutes. These cookies are best when freshly baked; they will not remain soft indefinitely.

DIFFIDENCE A BARRIER
TO MUTUAL FRIENDSHIP

A letter friend approved what I wrote about the young hostess who likes to mix a few interesting older people in with her younger parties.

She says she thinks younger people and older people often get along beautifully. When they stop being afraid of each other. She doesn't elaborate the phrase but I think there is a lot behind it.

Isn't that one big part of the reason why two groups who have as much to offer each other in differing viewpoints and complimentary qualities as the young and the old have, so often fail to hit it off?

The old are afraid they will bore the young, or that they will be ridiculed or laughed at.

The young are afraid they will be criticized or laughed at or told how much better, young people used to be or expected to be on good behavior all the time.

But when each makes up his mind to be himself, to give what he has to give, not to criticize and not be afraid there can often be some wonderful friendships between youth and middle age or old age.

Nor is it only between these groups that fear stands as a barrier.

It's true of any alien groups. People of small means are afraid of well-to-do people. They are afraid they will show their ignorance of the ways of the wealthy, they are afraid they will be snubbed or ignored, or worse still, patronized.

Well to do people are sometimes afraid of those on the other side of the fence; they are afraid these others will think they are being snubbed or patronized; they are afraid that they will be criticized or disliked for having more money.

Sometimes women are afraid of men, girls or boys.

Afraid they will say the wrong thing; afraid they won't please; or afraid they won't be gay enough and no one will cut in; afraid they will be thought prigs; afraid they will be thought too eager.

And sometimes boys are afraid of girls; afraid they won't be thought

dashing enough; afraid they will be awkward; afraid they won't know what to say; afraid some pretty girl will make a fool of them.

And so it goes. And in both cases the fear inhibits charm.

People who are the least afraid, who are the most thoroughly and uninhibitedly themselves, and happy selves, make the best company.

We can do any things without fear that we could not do with it. I read somewhere lately that a baby can swim for the first 24 hours because that is a natural instinct for small animals and he has no fear to inhibit him, but that after that fear enters in and he sinks. I do wonder whose baby it was tried on and where he got the fear at the end of 24 hours, but I give it to you as I found it.

How to get rid of fear? Well, of course, you know, there's a recipe in the Bible: "Perfect love casteth out fear." The more you like people the less you fear them. And I always found much help in Sam Walter Foss': "You'll find he's just as scared of you As you are scared of him."

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WHY SEX APPEAL ABOUT LOVE?

Putting It Upon A Pedestal In Recent Years Has
Brought Much Insecurity To Wives

(By Edith Johnson)

Mention the name of a strange woman and at least one man in the group is likely to ask you, "Is she young? Is she beautiful? Does she have sex appeal?"

No longer is it the home-making woman that men worship, but the woman who successfully practices the art of allure. All any woman can depend upon for permanency in marriage now is herself or the conscience of her husband. If his conscience is flexible, she must compete with the sex appeal of other women.

As one young woman blissfully married more than a year said, "I am trying to get a maximum of joy out of my marriage, for how can I tell when another woman will take my husband, devoted as he now seems to be. For that reason, I do not intend to lose my earning power."

In no other country, half civilized, does a man receive so much encouragement to stray as in the United States. In no other country do wives feel so constrained to keep up the whoop-la, to buy so many new clothes have so many beauty treatments, and stage so unrelenting a battle against the encroachments of time.

They must carry on a losing struggle with graying hair, figure changes and facial lines. Long after they are too tired to drag their feet around a dance floor they must be learning the newest steps. In spite of the strain it involves they must pretend an enthusiastic interest in sports.

"If I don't keep up with my husband, he will find another woman who will," is the national refrain. Wives with money and leisure at

their disposal may get a certain thrill out of playing this game. To those having heavy home cares, or who are obliged to augment the family income by holding jobs as well as running homes and looking after children, the effort to compete with young and irresponsible women who have little to do but to keep fit is absurd, and that is putting it mildly. A woman who has given her husband love and intelligent co-operation and who does her best to remain attractive should be a supremely important person in her own right.

We dare not, however, lay the whole blame at the door of men. Women must share the guilt. Those women who stood on public platforms 10 or 15 years ago and told members of their own sex, "I am all for the flapper," their words quoted a few hours later in the press, have a great deal to answer for.

Men, alone, would not have dared to make a cult of sex appeal if women had not seemed to agree with this attitude, even encouraged it.

When a nation accepts this standard of feminine value, it makes it easy for men to pursue youth and beauty, regardless of wives and children. Assured of a degree of public sympathy an irresponsible man feels that he is justified.

This is a great age for men—they are having a grand time. It is, however, a very difficult age for women. Nor need they expect to enjoy any degree of security in marriage until wifehood and motherhood shall be enthroned once more in that place of dignity and importance that they occupied before women and men together set sex appeal above love.

For Their Own Good

Always Angelina Struthers
Thinks about, one gathers, others.
And, as I was once instructed
In my youth, all well-conducted
Persons vie in venerating
Qualities so elevating
Education moralistic
Mentioned them as altruistic.

Yet I wonder if the teachers
Of my childhood, or the preachers
Would have been inclined to sign a
Note of praise for Angelina,
Who is prone to do her thinking
In a manner not too shrinking
And whose urge to self-expression
Sort of elbows her discretion.

Others offer no objection
To her methods of reflection,
Wouldn't care, tho' they might doubt
'em.

What might be her thoughts about
'em.

If her eyes were not aglitter
With a zeal to make 'em listen,
If she wouldn't just compel 'em
To hang 'round and let her tell 'em.

For the Notebook

Having company certainly does get the little odd jobs done that otherwise are frequently neglected, such as silver cleaning, window washing, mirror polishing, furniture polishing—and yet it is so much easier to keep ahead of these things if some part of each one is done each week. Try it and see.

When the large family is compelled to share one bathroom, it is sometimes advisable for the older members to keep their towels and face cloths in their own rooms. It will make the bathroom seem more tidy without so many towel racks and it is almost the only possible way to insure your towels against being used at some time by smaller members.

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