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## Interest to Women

BE THRILLED, WHATEVER  
HIS CHOICE OF GIFTSMen Look for Appreciation Whether They Send  
Tea Roses or Orchids; You'd Better Praise  
Their Candy Even If It is the Wrong Kind

(By Jane Scott)

If you want your man to make a fuss over you—and you do if you're human and feminine—appreciate him. When he outdoes himself by sending you orchids—well, gardenias, anyway—do you fall back on the old standby, a mildly reproachful: "But you shouldn't. It's too much!"

Don't! It's far from what he wants to hear. Tell him, show him that you appreciate every nickel he spends on you, even if it's only the weekly movie at the neighborhood theatre.

In the first place, why give the impression that anything is too good for you? You're only belittling yourself in his eyes. He must respect you and think you are worthy of his orchids, his tribute, if he's ever going to take you seriously enough to be a real prospect for marriage.

And why tell him he "shouldn't"? You may think he's bringing you gifts just to warm your little heart. He is, but that's only part of it. According to psychology, he's doing it for his own satisfaction, too.

We all bask unconsciously in the reflected glory that comes from doing things for others. It pleases his vanity to make the magnanimous gesture; it makes him feel important to see you wearing his corsage.

So he wants you to tell him how nice it was of him to think of gardenias when you love them so (even if you detest the sight of them). Or, how did he know that you have a secret passion for chewy chocolates? It was so clever of him! (Even if you are on a diet and wouldn't dream of eating one of them).

In other words girls, it's another A-1, made to order chance for you to convince the light of your life that he's oh, so wonderful!

You may be tempted to accept his gift with a "taking it for granted" air, to give the impression that this sort of thing happens to you every day. But, although competition is the spice of romance, he'd rather know you were thrilled by his thoughtfulness. His in particular, understand.

Don't worry about appearing gold-diggerish. There's nothing "grabby" about sincere appreciation. It isn't gold-digging unless you hint about the candy, or demand orchids when you know he has a tea rose pocket-book. Then prove that you can be thoughtful, too, by suggesting an evening at home the next time he comes to see you, after the special splurge. It may save him the embarrassment of having to admit that he's a little short of cash at that moment.

## PREPARATION OF A QUICK MEAL

How Codfish Balls are Cooked; They Should  
Have a Golden Brown Crust

(By Edith M. Barber)

"The waiter's voice came down the hall,  
We don't serve bread with one fish ball."

Probably I shall never eat fish balls without those lines coming to mind. It all goes back to our family custom of bursting into so-called song when fish balls were promised for lunch. It had to be before we sat down to the table as it was not only bad manners but unlucky to sing at the table, according to my mother's opinion.

Whether the term 'ball' instead of 'cake' was used for the sake of the rhyme or not, it is a fact that it describes the soft, fluffy combination of codfish and potato, with its crust of golden brown, for better than the term cake, which brings to mind a firmer product. The mixture used for fish balls should be so soft that it may be dropped from the spoon into deep fat which must be very hot in order that the balls will keep some sort of shape. Of course, they should not be too even.

For my fish balls I use salted fish fillets. I use the same type of codfish for creaming and serving with baked potatoes.

Either codfish cakes or creamed codfish will furnish the main item for an occasional quick meal. You may cut the time of preparation, of course by buying the ready to use mixture which is available in canned form.

## Codfish Balls

4-5 medium sized potatoes  
1 cup pickled salt cod.  
1 tablespoon melted butter  
Pepper  
1 egg.

Prepare and slice potatoes. Put cod in a strainer and rinse with boiling water. Cook cod and potatoes in boiling water until potatoes are tender. Drain, mash potatoes and shred codfish. Mix together, add butter, egg and pepper and beat until light. Drop by tablespoons into very hot fat, 385 degrees F., and cook until light brown. Cook a few at a time. Drain on brown paper.

## Creamed Salt Codfish

1½ cups salt codfish  
2 cups white sauce  
Hard-cooked egg  
Paprika.

Shred codfish and rinse with boiling water. Combine with white sauce and serve garnished with slices of hard-cooked egg and paprika.

## Quick Meal

Apricot juice, Codfish balls  
Buttered beets, Cold slaw  
Sponge cake, chocolate sauce  
Coffee

## Method of Preparation

Soak fish.  
Prepare potatoes, cook with fish.  
Make salad.  
Make chocolate sauce.  
Heat fat.  
Finish preparations of codfish balls.  
Open can of beets, heat and dress.  
Open can of chilled apricot juice.  
Make coffee.

CREAM PUFF DOUGH EASY TO MAKE  
AND KEY TO CULINARY TREATSHollow Shells May be Filled with Appetizers  
Or Used for Delicious Pastry

(By Frances Blackwood)

Anyone who knows how easy it is to make cream puff shells, and how many things may be done with them, wonders why more aren't made at home.

Nothing I know of is more fascinating to make than Chou Paste—the Professional name for the cream puff dough.

First you should measure and have ready in a bowl, 1 cup of flour, in a saucepan put ½ cup of shortening and 1 cup of boiling water. Stand by the stove with the bowl of flour in one hand and a large spoon in the other.

As soon as the water-shortening mixture comes to a full boil, empty the entire cup of flour into it and begin to stir. Don't have the fire too hot under the pan and keep stirring vigorously until the mixture rolls itself into a pasty sort of ball around the spoon and free from the bottom of the pan.

Take the pan from the fire then let it stand just a moment. Next, breaking them one at a time, break four eggs into the paste. After each egg is added, beat it into the mixture just as thoroughly as you can. Each egg will make the beating a little easier and the mixture will get waxy in appearance. Beat the last egg in just as thoroughly as the first.

There you have the dough. Ready for you to do any of a number of things with it.

You may drop it by tablespoonfuls on the baking sheet, fairly well apart.

Round the tops up nicely with a spatula. Or you may press the mixture in neat little mounds through the pastry bag with a large tube and shape them that way. These to be baked in a moderate oven about 35 minutes. They swell and become

from the crowding anxieties and fears of people who live on too slender margins.

The worst thing that money can do to people is to make them unsympathetic and hard, make them accept an order in which for some reason they have every right to comfort, and it is inevitable that others must starve. That's what money can do at its worst.

hollow inside and are, of course, split after they are cold, and filled with any number of fillings. This way you can make two dozen good sized shells. Or, you may shape the dough long and narrow and bake them as for Easter shells.

Or, make them small and round, no larger than a 50-cent piece and fill them with any salad mixture and use them as appetizers. Minced ham mixed with cream cheese and moistened with mayonnaise is very good that way.

Or make them even smaller and fill with a teaspoon of chocolate custard and ice all over with mocha icing—making each one just big enough to pop into the mouth as one morsel.

They may be topped and used as cases for holding many creamed mixtures. Or salad mixtures. Or as a dessert they may be filled with the usual custard, or with ice cream, or whipped cream, and served with or without a sweet sauce such as chocolate or butterscotch.

And last, but not least, the unbaked dough may be dropped into deep hot fat by spoonfuls and fried as doughnuts or French doughnuts.

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## HAVING MONEY SETS ONE APART

(By Ruth Cameron)

The possession of money does things to people.

I don't mean necessarily bad things, sometimes bad, sometimes not, but definite things.

It affects their faces and manners. It gives them an air of authority.

I saw three women sitting talking in the trolley yesterday. The other two listened with deference to the one who sat in the centre and she obviously accepted that deference as her due. She was talking and they were listening. She was gracious about it, asked them questions about their families, said nice things, but there was just something you could get in the atmosphere between them. She was someone with more money and the position money gives than they. It wasn't that she was dressed so much better, perhaps a little but not much. It was just something in her manner and in the very set of her features.

The other two women left first and walked away.

At the end of the trolley line she got off and a car met her. It was a very good car. Not a Rolls and not a chauffeur. I don't mean anything like

that, but a car in the comfortable price levels that made it fairly obvious that she was backed by a comfortable income.

Money gives people assurance and surety, sometimes it makes them gentle because they have never had to fight for things.

Dress a dozen assorted women all in a uniform, strip off all rings so that there should be no such distinguishing dollar signs, and I think you can still tell by their expressions and their manners the women who have to haggle with the butcher and dig around for bargains, from the women who have for years been accustomed to the deference and eagerness to please of tradesmen and shopkeepers of all sorts.

In a marriage where the woman has the money it is almost always written on her face. There is a more dominant look, a look that sets well on male but not so well on female faces. I think one of the extra problems of the woman who had a job during the depression when her husband was out of work, was keeping "the head of the household" look out of her face and her manner. Money is a wall that shuts you off

## ENGLISH RAILWAY STAGES HEAD-ON CRASH



British railways proudly boast of their accident record, but when they do have a crash it's a good one. However, this mass of wreckage of two trains only took one life. An express from St. Pancras crashed into a standing train at Bradford a few days ago. The luxurious saloon car is good for little better than the scrap heap, and the engines, locked where the arrow points, are going to be in the shops a long time.