



### Home Cook

**Staying At Home**  
We have all kinds of special days or weeks for going away from home. There is this important function or that social call until after awhile we hardly know what our own home looks like after twilight falls. In this way a habit is often formed and before we know it a restlessness takes hold of one at the mere thought of staying at home. Eventually, however, one is apt to get too much of this continual call for outside affairs and we look longingly at the quiet room with its comfortable chairs and unused books and magazines. But we find we cannot stay at home for we have bound ourselves with other obligations. After all, we are our own masters, or should be, and it may take a good struggle to keep certain specified times for home, but it is worth it. Each one in the family needs this family life of being together in recreation. It removes the danger of drifting apart. All too soon the girls and boys grow up, establish their own homes and are gone never to return in the same relation.

It is too bad things are not balanced more evenly for on the other hand we have the shut-ins, those who are tied down because of sickness or little children. They long for a change of scene. However the old world is of ten contrary, for it may be when these same shut-ins are free they might wish for the old days when they were bound by home ties. It helps if we remember that these home ties are the cords which bind us to the spot from which come great things and in those hours of enforced quiet the time may be used as an outlet into the great stream of knowledge gained by reading or study. Before we know it we will welcome this seclusion and find the once irksome ties have become open roads to future betterment. In the books we read are revealed a world of wisdom and of dream people. It is said that if we were to spend our three score years in constant reading we could not begin to read all the good books which have been written. It is well to think about these things in the hurry of our every day lives.

**The Young Son's Wants**  
A little four-year-old boy expressed his desire to have whiskers and decided he would like them on his upper lip. On being asked who had whiskers there, he replied: "Granddaddy, Andy Gump and a Billy Goat an' I wants one too."

**Sonnet to War**  
"We ought not to perpetuate the horrors of war."  
Ah! Let the grim War die. We've learned enough  
Of bitterness through which they fought and died,  
Of rats and filthy dug-outs, far and wide  
The land laid waste, deep trenches, marches rough,  
Souls starved, hearts killed, lives ended in a puff,  
Their ears wad-deafened, who, with maddened pride  
Of self and country, sought at length their Guide,  
When life held not a strength of sterner stuff!  
Let grim War die; still cherish deep the love  
Of those who, loving us, set free the dove  
Of Peace unto our world. Their spirits still  
Rise up from crosses on a foreign hill!  
The canons hushed, their bayonets grown blunt  
Repeat, "All quiet on the western front."  
— R. A. Hamilton in the Montreal Star.

**Amos Tash says: "You can lead a calf to the milk bucket, but it requires diplomacy to teach it to drink."**

**MUTT AND JEFF— By BUD FISHER**



**Good Advice**  
Don't be what you ain't.  
Jes' be what you is.  
If you is not what you am,  
Then you am not what you is.  
If you're just a little tad-pole,  
Don't try to be a frog.  
If you're just the tail,  
Don't try to wag the dog.  
You can always pass the plate.  
If you can't exhort and preach,  
If you're just a little pebble,  
Don't try to be the beach.  
Don't be what you ain't,  
Jes' be what you is.  
For the man who plays it square  
Is a-going to get "his."

**Pot Roast and Stews**  
It is said if the cook can make good stews and pot roasts it is the proof of her capabilities and she is crowned queen of the kitchen. Skill and cleverness are required to prepare a delicious stew and lucky is the man who possesses such a helpmate. Cheap cuts can be used to advantage and the finished dish is both appetizing and nourishing.

**Devised Steak**  
Fry a large onion sliced in two table-spoons of butter until a light brown. Remove onion and put a plank steak both sides of meat until brown. Make a sauce of two table-spoons flour, 1 teaspoon salt, 1-3 teaspoon pepper, 1/2 teaspoon paprika, and one teaspoon mustard. Mix dry ingredients with a little water and three table-spoons of cider vinegar. Pour over the meat and cook slowly for two hours. Cover closely while cooking. Serve with baked potatoes and peas.

**Dumplings For Stews**  
2 cups sifted flour, 1/2 teaspoon salt, 3 teaspoons baking powder, 1 egg, about 1 cup of milk.  
Mix and sift dry ingredients, beat the egg till light and add milk to it. Mix with the flour and then drop by spoonfuls in boiling stew, letting them rest on the top of the meat if possible. Cover tight and boil ten minutes, and don't peak until the ten minutes is up. If the gravy is good and rich the egg may be omitted, adding enough milk to make a batter that will drop.

**Advice to the Deaf**  
Damp is bad for interior gears. Instead of water, use equal parts of glycerine, ether and alcohol. Apply with ear sponge and dry out with thin, soft cloth.

**City of the Light**  
By FELIX ADLER  
Have you heard the golden city  
Mentioned in the legends old?  
Everlasting light shines o'er it,  
Wondrous tales of it are told,  
Only righteous men and women  
Dwell within its gleaming wall;  
Wrong is banished from its borders,  
Justice reigns supreme o'er all.  
We are builders of that city;  
All our joys and all our groans  
Help to rear its shining ramparts,  
All our lives are building-stones.  
But a few brief years we labor,  
Soon our earthly day is o'er,  
Other builders take our places,  
And our place knows us no more.

**Hint to Laundress**  
In laundering silk hose and lingerie, always place your soap flakes in the basin before you turn on the water, as the suds will react much more quickly.

### Economy Corner

**Ten-Minute Cranberry Sauce**  
One quart or pound, (4 cups) cranberries; 2 cups water; 1 1/2 to 2 cups sugar.  
Boil sugar and water together 5 minutes; add cranberries and boil without stirring (5 minutes is usually sufficient) until all the skins pop open. Remove from the fire when the popping stops.  
For a thinner sauce, just bring water and sugar to a boil—then add berries and let them cook until they stop popping.

**Tapioca Pudding**  
Put 1 pint milk into double boiler, when scalded, stir in 2 rounding table-spoons tapioca. Cook 5 minutes, stir occasionally. Then add yolks of two eggs, well beaten, with 1/2 cup sugar and pinch of salt. Stir constantly and cook about 2 minutes. Beat whites until stiff and dry and add to pudding, with a cutting and folding motion. Flavor with a little vanilla.

**Jellied Cranberry Salad**  
Two cups chopped cranberries, 1 package lemon gelatine, 1/2 cup sugar, 1/2 cup chopped nuts, 1/2 cup diced celery, 1 1/2 cups boiling water.  
Dissolve gelatine in boiling water. Add sugar to the chopped cranberries. Cover the bottom of a mold with gelatine. When this has stiffened add a layer of cranberries, cover with some of the liquid gelatine; when this stiffens add a layer of celery, some gelatine, then the chopped nuts, gelatine, until all is used. Put in ice box to stiffen. Unmold on lettuce and serve with mayonnaise.

**Spanish Cream**  
Soak 1/2 package of calves' head gelatin in 1 quart milk 10 minutes, then put on the stove in a double boiler. Beat the yolks of 3 eggs and 1 cup of sugar; light and stir it into the milk when it is good and hot. Cook a few minutes, then remove from the fire and add the whites of 3 eggs beaten stiff and a teaspoon of vanilla. Pour into a mold or bowl, first wet in cold water. Make the day before serving. Serve cake with it.

**Amber Pudding**  
Into a quart of boiling milk stir 1 cup of cornmeal and a quart of sliced sweet apples; add 1 teaspoon salt and 1 cup molasses. Mix well, add 2 quarts of milk, pour into buttered dish and bake in slow oven four hours. When cold a clear amber-colored jelly will have formed throughout the pudding and apples will be a rich dark color.

**Sunshine Relish**  
Two quarts ripe cucumbers diced; cut up 3 red peppers and 4 small onions. Sprinkle 1 tablespoon of salt over this mixture, then cover with cold water; let stand 5 or 6 hours. Scald for five minutes. Draw off all salt water. Then add vinegar enough to cook pickles in. Mix 1/2 teaspoon of tomato powder with 1/4 cup white sugar. Cook until soft. Then can in fruit jars.

**Prune Pudding With Prune Sauce**  
Two cups flour, 4 table-spoons baking powder, 1/2 teaspoon salt, 2 table-spoons sugar, 2 table-spoons shortening, 1 cup milk and 2 cups cooked prunes. Sift flour before measuring. Sift flour, baking powder, sugar and salt together. Cut in shortening with 2 knives. Add the milk to make a soft dough. Place thin layer of dough in a greased pudding mold, then a layer of prunes, then a layer of dough and another layer of prunes, with thin layer of dough on top. Steam 4 minutes, turn out on a serving platter and serve hot with the prune sauce.

**Gingerbread Cake**  
One egg beaten light, add 1/4 cup sugar and 1/2 cup molasses and beat. Sift together 1 1/2 cups flour, 1 level teaspoon soda, 1 teaspoon ginger, 1/4 teaspoon nutmeg, 1/4 teaspoon cinnamon and 1/2 teaspoon salt. Add to first mixture alternately with 2 table-spoons butter melted in 1/2 cup hot water.

**Cocanut Cream Pie**  
Mix 4 table-spoons cornstarch with 1/2 cup sugar; add 1/2 cup cold milk and pour the blended mixture into 1 1/2 cups hot milk. Cook 15 minutes, add 2 beaten egg yolks, 1/4 teaspoon salt and 1/4 cup shredded cocanut and allow filling to cool. Fill cooked pie shell, spread with meringue made with the 2 egg whites and 1/4 cup sugar. Bake in moderate oven about 20 minutes. Temperature, 325 degrees.

### What New York Is Wearing

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**A Prayer**  
How short the time! How swift the moments fly,  
Our little day on earth seems scarce begun  
When tolls its solemn midnight bell,  
And, done  
Or no our work, we lay us down to die!  
How short the time! So many things to do in life's short span! We hurry-ing run  
From this task to the next, and pray for one  
More hour's brief space to put it finished by.  
How short the time! Dear Lord, vouchsafe to me  
The grace to know that Love is more than all.  
Help me my every moment, Lord, to all  
With loving thought and deed, and tenderly  
To cherish those whose hearts' clear answering call  
Responds to my heart's cry in good or ill!  
—Wilson Willard Staver.

A cat never cries over spilt milk.

### Food Tests on Infant Mice Point To Wider Control of Human Diet

Cold Spring Harbor, N.Y.—New information on right and wrong times for eating certain foods is forecast in experiments on diets of mice by Dr. E. C. MacDowell and C. G. MacDowell at the Carnegie Institution here.

Dr. MacDowell found that most baby mice do not increase in weight during their first two weeks as rapidly as in the period preceding birth. He thought this discrepancy strange and discovered that it was due to the fact that the average mouse has too many brothers and sisters.

By giving the young mice more mother's milk he induced them to grow nearly as rapidly after birth as before and double their weight at fourteen days.

But the added milk was effective only for two weeks. After that the rate of increase on milk fell away until it was revived by changing to solid food.

Some mice he says, have "especially good mothers," which continue to nurse their young and delay the shift to solid food. Even for these baby mice the milk loses its effectiveness after the second week and the extra maternal care only shows growth until after weaning.

"There can be no question," Dr. MacDowell says, "but that a new phase of life is inaugurated at the end of the second week by the eating of the first solid food. Further experiments will be required before attempting to say what is the primary factor that leads to this break; what initiates this natural process of weaning."

they would have a part. But Jesus now spoke of going away from them and coming again. Where was that place to which he was going and where, he said, he would prepare a place for them? Jesus said, "Whither I go ye know, and the way ye know." Thomas replied, "Lord, we know not whither thou goes, and how can we know the way?" Of the answer of Jesus to this question Professor Man-son writes, "Jesus answers that the way is himself. Thomas must surely have been conscious, while he walked with Christ, of being led in a certain direction, nor can he really have doubted that that was the direction to God. Can he not, therefore, now that Jesus is leaving his side, continue on in that direction, and believe that it will lead to the goal? . . . The Father is the goal of Life, in whom our rest is won, and Christ is the true and living Way to his presence." Following in his footsteps, endeavoring to live as he lived, obedient to his teaching, we find the way. Instructed by him, by his deeds as well as by his words, we learn the truth. In him, through faith, and from him we receive not only example and teaching, but life itself, the eternal life which both here and hereafter we live with God.

There is no doubt that to those who have yielded obedience to Jesus Christ and have put their trust in him, there is evidence of his living and abiding presence in the Spirit. What became of his body we do not know. It may have been translated into some spiritual essence which still bore the marks of his passing. All that is mystery. But the reality of his life with us who believe, and in us, we do not, and cannot doubt. Like Thomas we say, "My Lord and my God!"

**Sunday School Lesson**  
November 9, Lesson VI—Thomas (The Honest Doubter)—John 11: 14-16; 14: 5-8; 20: 24-29; 21: 1, 2. Golden Text—Thomas answered and said unto him, My Lord and my God.—John 20: 28.

### Sunday School Lesson

THE LOYAL PESSIMIST, 11: 14-16.  
THE QUESTIONER, 14: 5-8.  
THE DOUBTER, 20: 24-29; 21: 1, 2.

INTRODUCTION—There are several examples of men who passed through periods of doubt and questioning. The most familiar of these is Job, who, though a man, "Perfect and upright, one that feared God and eschewed evil," yet found himself bereaved, sorely afflicted and outcast, as it seemed by the hand of the God whom he had faithfully served. His insistent and perplexed complaint and questioning is answered only by the unassuming dogmatism of his friends, until there breaks upon his sight a new vision of God in creation and providence, making the world and governing it in his infinite power, wisdom and goodness, and by this vision his faith is restored and his doubts and questioning appear in the experiences of Jeremiah 12: 1-2; 15: 15-18; 20: 7-11. That the way of faith was not always easy for the disciples of Jesus appears again and again in the gospel narrative. Thomas seems to have found the way of understanding and of faith particularly hard. His story recalls to us Tennyson's answer to the statement that "doubt is devil-born" (In Memoriam, xvi). He tells of one whom he knew.

"Who touch'd a jarring lyre at first,  
But e'v' strove to make it true;  
Perplex in faith, but pure in deeds,  
At length he beat his music out,  
And, he adds,  
"He fought his doubts and gather'd strength, and . . . thus he came at To find a stronger faith his own."

So we may believe it was with Thomas, of whom an early Christian story relates that he carried the gospel message to India, founding there a Christian church which continues to this day.

It was some time during the last months of Jesus' ministry, in the period of his Perean ministry, that Jerusalem. He had received a message from Bethany telling him of the sickness of his beloved friend Lazarus. Knowing how bitter was the enmity against him (see 11: 47-48), the disciples sought to persuade him not to go. They feared that he would go to his death. To Jesus, however, the way of duty seemed clear. He walked, as he ever did, in the light of his Father's will—in such a light there was, he said, for himself and them no stumbling.

The disciples doubted and hesitated. There may have been a disposition among them to refuse to go with him. It was Thomas who spoke the decisive word, "Let us also go that we may die with him." A pessimist, he takes a dark view of what lies before, but he is no coward.

There must have been much in the sayings of Jesus which these men who were so loyal attached to him found difficult to understand. They could not easily put aside their expectation of a glorious Messianic kingdom in which

**Autumn**  
By Ann Sherburne  
The lady Autumn is in town,  
You'll know her by her tawny gown,  
The berries in her hair;  
Her arms are filled with goldenrod,  
And everywhere that she has trod,  
There's incense in the air.  
The pungent smell of brown leaves burning  
(Only a few are still left turning  
Upon the naked trees);  
The last ripe apples on the ground,  
Mingle their scent with asters, found  
By drowsy golden bees.  
The birds no longer sing the gay  
Unceasing songs of Summer's day,  
But gather for their flight;  
Fat sparrows gossip in the eaves,  
A cricket chirps midst fallen leaves,  
Mist veils the night.  
He was new to the yachting game—  
In fact, he was just helping a friend  
handle his boat during the regatta.  
So it was no wonder that his face assumed a mystified expression at the skipper's command. He turned to a sailor near him. "Tell me," begged he. "What is this thing called luff?"—Life.

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