The Woman's Page

Advice Given On How To Learn To Enjoy Eating Fresh Turnips

By Hannah Wing

To cultivate an appetite for turnips one should take them young, when they are small and so tender that they may be steamed instead of peeled. If such as these are diced, boiled quickly in slightly salted water and heated in a thin, well seasoned white sauce one has a delicate vegetable that in no way resembles the strongly flavored dark brown turnip toward which many a nose is disdainfully turned—often with good reason.

As a next step, try them cooked in butter in this fashion:

Pare and dice fine-grained, mild-flavored turnips and cook until tender in boiling water, salted during the last part of the cooking. Drain carefully, and to each quart of diced turnips add two tablespoonfuls of butter and let them stand on the back of the stove until the butter is absorbed. Just before serving, pour over them one and one-half cupfuls of highly seasoned white sauce, combine carefully and serve very hot. Those turnips will have an unusual flavor on account of stewing them in butter.

From this point and as a gradual progress to the stronger dish, do them with cheese after this recipe: Three medium-sized white or yellow turnips, two tablespoons butter, two tablespoons flour, one and one-half cups milk, one teaspoon salt, one-eighth teaspoon pepper, one-half cup grated cheese.

Peel the turnips, cut them in slices and boil them for about 15 minutes in boiling salted water. Make a white sauce with the fat, flour, milk, salt and pepper. Pour this over the turnips in a covered casserole and then sprinkle the grated cheese over them. Bake for 30 minutes and serve hot.

And if you—or they—whichever is the more important part of your family—like onions, disguise the turnips by combining them in this dish: Twelve small white onions, 6 medium-sized white turnips, 3 tablespoonfuls butter, ½ cupful vegetable liquor, 1½ teaspoonfuls salt, ¼ teaspoonful pepper, 1½ cupfuls milk, minced parsley, paprika or grated cheese, 3 tablespoonfuls flour.

Skin the onions and pare and dice the turnips. Place both together in a saucepan and cover with cold water. Bring quickly to the boiling point and boil for five minutes. Drain and cover with boiling water and add one teaspoonful of salt. Cook until vegetables are tender. Drain, saving one-fourth cupful of the liquor. Melt the butter in a saucepan, add the flour, pepper and the rest of the salt. Cook until bubbling, then add gradually the milk and the vegetable liquor, stirring constantly. Cook until thickened. Place the diced turnips in a serving dish, make a hollow in the center in which place the onions. Pour the white sauce over all and sprinkle the turnips with minced parsley and the onions with paprika or grated cheese. Green onions may be used in their season.

For an appetite grown fond of strong flavored foods serve mutton or duck with turnips. Here the turnip finds itself very much at home, particularly if glazed or stewed as suggested below.

Parboil eight sliced turnips for about five minutes, then drain them. Butter the bottom of a saucepan and lay in the turnips. Add one cup of stock, a little salt and one teaspoonful of sugar, and a blade of mace. Heat until the stock boils, then cover with a heavy waxed paper (parchment paper is excellent for this), placed under the lid of the saucepan to hold in the steam. Cook gently or over a very low fire until the turnips are tender. Uncover and cook until the sauce has reduced to a glaze.

Peel six medium sized turnips, cook them until half done in boiling water, drain. Put them into a saucepan with two tablespoons of butter, dredge with powdered sugar and cook until browned all over. Add one cup of strong stock, salt, pepper, stalk of thyme and one of parsley. Cook uncovered until the stock is reduced to half its original volume and serve.

Notes Of Interest To Women

A striking combination of black and white is seen in a dance frock of white taffeta which has a deep yoke and pointed flounce of black lace.

Miss Ma Pwa Hmee, a Burmese young woman, has passed the final bar examinations in London.

Scarfs of chiffon or heavier silk material are worn knotted at the throat under fur coats.

An interesting novelty is the "Charleston skirt," which is in circular effect with inset godets to give sufficient freedom, and is finished with a novelty belt.

Mrs. John C. Gruel was elected sheriff of Jefferson County, Wisconsin, succeeding her husband in that office.

A Record Breaker

Mrs. B. F. Parker, 80, of Brockton, Mass., has completed in twenty-two days a quilt of 1,792 pieces, made for a granddaughter. Mrs. Parker scorns the use of eyeglasses. During the World War, she knitted 115 sweaters in four months.

KITCHEN CUPBOARD

By NELLIE MAXWELL

Nice Things to Eat

WHEN one has a little cooked chicken this makes a most appetizing dish:

Chicken a la King.—Take two cupfuls of chicken, four fresh mushrooms, one tablespoonful of butter, one-fourth of a green pepper, one cupful of thin cream, one cupful of chicken broth, three tablespoonfuls of flour, one-half teaspoonful of salt, one-fourth teaspoonful of paprika, one teaspoonful of lemon juice. Cut the chicken into cubes, break the mushroom caps and cut the stems, chop the green pepper; add the cream to the chicken stock and two egg yolks. Cook the mushrooms and the pepper in the butter, add the flour, then combine the other ingredients. Serve on toast garnished with parsley.

Jelly Omelet. — Separate the whites and yolks of two eggs; beat the whites until stiff, the yolks until creamy. Put a teaspoonful of butter into an omelet pan, when hot pour in the omelet, after mixing the eggs with two tablespoonfuls of milk and a dash of cayenne and salt. Cook until the omelet is set; cover with a hot lid or place a moment in the oven. Spread one-half with jelly and fold over the other half. Serve on a hot platter.

Another nice dessert which one may have at hand for an emergency is stuffed dates. Stuff them with nuts, raisins, fondant, marshmallows or cream cheese. Serve with whipped cream, or simmer in a little fruit juice or marischino syrup, and serve with or without cream.

Stuffed figs is another good emergency dessert. If kept in jars tightly sealed they will keep for some time.

Bricks of ice cream dipped in hot chocolate sauce then repacked to chill are well liked for a change from the ordinary ice cream.

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Through a Woman's Eyes

By JEAN NEWTON

The Romance of Shop Talk

"It's simply awful," a young woman writes to me. "I don't know how I'm going to stand it. From the time my husband comes into the house until he goes to sleep, from the moment that he opens his eyes in the morning until he kisses me goodbye, all I hear is shop talk—business, business, business! When we go out or have guests he immediately engages them in shop talk, as he does me on our long walks or when we are together. It's the only subject in which he is interested. The books and magazines he reads are those related to his business; the only recreation he cares about is meeting people with whom he can discuss it.

"I must say, of course, that he is making good, having built up, in the two years we have been married, a very promising organization, all entirely without assistance from any one. It is not his talking about his work that I object to, but the excluding any other interest. I worked hard before my marriage, and now I want to enjoy life, and I want my husband to enjoy it. How can I prevent my husband from becoming a money-making machine?

We quote the letter because the subject is one that will come home to a good many young women. This is our answer to the little lady:

How can you prevent your husband from becoming a money-making machine? One way, of course, is to make him a harassed moneyloser—a failure. How would you like to have a nice, companionable husband who would never obtrude shop talk and be always ready to play, with the sole fault that he would not be much of a success, that you would have to dodge bill collectors and be shabby and stingy, and later, when you have children, deny them the advantages they should have? How would you like to have a husband who could not look people in the face with the knowledge that he owed nothing to any man? How would you like to give up your sense of security that no matter what might happen he has provided for you? How would you like to have nothing to look forward to but a struggle to make both ends meet? That is the price that many women have paid for having husbands who liked to play more than they liked to work, who were themselves as eager to "enjoy life" as you would have your husband be.

Did you say something, of a happy medium—why can't a man work for success without letting his work absorb all his interest? Because success does not recognize half measures. She is an exacting mistress who will not surrender to a man who would grudgingly dole out his offering to her. He must give himself utterly, he must eat and sleep and talk and think the stuff of his dreams before he can hope to win her. Show me any man, who, starting at the bottom, rose to significant achievement, and I will show you one whose work was his life while he was building. It is you now who could learn from him how to really enjoy life by seeing his work from the broader viewpoint, which will bring you his dreams and attune your ears to the romance of shop talk.

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SUGGESTIONS

Give Them Candy

Simple, pure candies are not injurious to children but are good for them — in moderation of course, and after—not before—a meal. Making your own candies at home not only gives your family a source of pure confection, but may help solve part of your Christmas problem.

Iron Cleaner

Melted candle ends poured on a piece of thick cardboard are a cheap and easy cleaner for your flat or sad iron. It can be tucked away with the ironing board when the ironing is finished for the week.

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Moves From Chicago Overseas to Paris

A new portrait of the Baroness d'Almeida, recently married who is taking up her permanent residence in Paris, France, with her husband. She is the daughter of Mr. and Mrs. William Tapper of Chicago.

HOUSEHOLD HINTS

BY MRS. MARY MORTON

MENU HINT

The following menu is a little unusual but appetizing and an excellent one for those who are eliminating meat from their diet. If lettuce is not easily obtained, cabbage with raw carrot may take the place of it. It is conceded generally by dietitians that the raw vegetables have a very beneficial effect.

American Spaghetti
Salted Wafers
Rye Bread and Butter
Head Lettuce with Cream Dressing
Sliced Pineapples Sprinkled with Nuts and Whipped Cream
Hot Malted Milk

TODAY'S RECIPES

American Spaghetti — One quart canned tomatoes, 4 stalks celery (save hearts), two onions, two bay leaves, one-half pound ground round steak, one tablespoon butter, one tablespoon sugar, one-quarter teaspoon mace, one teaspoon salt, one-eighth teaspoon cayenne pepper.

Cook tomatoes, celery, onions and bay leaves one-half hour, strain. Add meat after it has browned in butter and two cups hot water. Add seasoning and let simmer fifteen minutes. Cook spaghetti in salt water ten minutes, drain and add to vegetables and meat. Cook slowly ten minutes. More water may be added if a soup is preferred.

Hot Malted Milk—Three tablespoons malted milk, one-half cup water, one tablespoon sugar, one-quarter teaspoon salt.

Boil one minute. Add two and a half cups milk. Let heat (do not boil). Add a quarter teaspoonful vanilla or dash of nutmeg. Serves three.

Escalloped Salsify or Vegetable Oyster — Clean and boil in salt water until tender enough salsify to make three cups. Butter a baking dish. Put in layer of salsify, then layer of cracker crumbs until all of salsify is used. Sprinkle with pepper and dot with butter. Add enough milk to almost cover. Bake in hot oven half an hour. Serves five or six persons.

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Know Your Sweetheart by His Handwriting

By EDNA PURDY WALSH

Editor, Character Reading Magazine.

Is He a Materialist?

Handwriting as possible

Heavy and thick writing with letters low above the line indicates one who lives mostly on the physical plane. He may be emphatic, firm, and successful in a material way, but if the writing is ragged and disorderly, with a pronounced slant to the right, there will be sensuality.

The very idealistic, spiritual and visionary person writes with a thin light line, with letters high above the line. Such may be too impractical, however, for their success on this plane. We should look for balance between physical and spiritual qualities. The heavy thick writer may reveal many intuitive and inspirational qualities elsewhere in his writing, such as long generous terminals to his word endings, etc., while the thin, light line writer may show strength and emphasis in firmly crossed t bars, heavier down strokes, and many other signs of will-power, to be learned later.

The healthy balance between things we term spiritual and what we call material is necessary for a well-rounded character. A great spiritual teacher says: "If we cannot prove a spiritual law on earth we cannot prove it anywhere." The dreamer who does not apply his life to the earth is just as much amiss as the pure materialist who ignores his spiritual self.

Note.—Do not make final judgment until other signs in writing are studied. (Copyright.)

BOYS AND GIRLS

Lydia Potter, 14, of Springfield, Minn., received $1,270 for her grand prize yearling Hereford steer which she has raised herself. This was at the rate of $1.20 a pound, the highest price ever paid to a junior livestock raiser.

Joseph Knitzer, 13, recently made his debut as a violin soloist with the New York Symphony Orchestra and was acclaimed a real artist.

Hildegard Fitzgerald of Dunkirk, N. Y., won the nation-wide essay contest conducted by The American Girl, the official Girl Scout magazine.

Kenneth Henshaw of the state of Washington was designated as the outstanding leader among the 600,000 farm club boys of the country, and was awarded a handsome trophy.

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Marion Rewarded

MARION TALLEY

In recognition of her vocal ability and popularity, the Metropolitan Opera management, New York, has voluntarily torn up the contract held by Marion Talley, youthful Kansas City singer, given her another with a much higher figure and also a substantial bonus. This is unusual since this is only Miss Talley's second opera season.

An attractive afternoon frock consists of a jumper of gold metal lace with belt of gold kid. The two-tiered skirt is of black georgette, pleated.

Black velvet and ermine combine to make a most striking evening coat.

One-piece daytime frocks show a supple silhouette, with belts of fabric biases.

Violet is reported as a comin smart color.

A straight line ermine coat is lined with metal brocade and collared with sable.

The new negligees are trimmed with ostrich, fur and barabou.

An adorable costume for a child consists of a forest green velveteen coat with matching hat.

Light and dark broadtail combine in a stunning fur coat. The dark bordering, collars and cuffs the lighter shade.

Calfskin, beautifully marked, is the medium of a group of sports coats.

A really exquisite note of style is of black taffeta with deep lace collar and green velvet sash with long tie.

An unusual evening frock is of sapphire blue, trimmed with ovbroidered lawn, netting, Irish lace and silk roses.

An exquisite evening gown is of white chiffon brocaded in gold, with a bodice molding the figure. The skirt is of ostrich shading from mauve to purple.

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