

From the Women's Angle

By NELLIE HURLEY MINNIE

On the shoulders of every society editor rests a tremendous burden. To her falls the task of meeting, talking to and satisfying the demands of a thousand and one women, each of whom can't understand why the particular project which interests her received only brief mention while she managed to get "a good position" for a story.

It is not an easy job and sometimes requires more patience than even Job was reputed to have had. Often even tactful reasoning is lost on a woman who comes to us with a chip on her shoulder. And yet the requirements for a good story are such that anyone can meet them. All we ask are the details and time in which to write them. The element is one which every newspaper writer fights against. We plead for our stories before the last minute deadline. And so naturally enough the story that reaches us in plenty of time is given preference in position.

Being only human we err like every other mortal. But when we make mistakes we would like to hear about them and thus eliminate the possibilities of having the same error occur again. We are not proud, we do not do little children and not many of us have any of the characteristics of Frankenstein. We have hearts of gold, we pay our bills and are good to our mothers. Give us half a chance and you'll probably find that as a class we're not as bad as we are sometimes painted.

They say the average life of a society reporter is five years, but if given a chance we could all probably live to a happy old age.

By KATHERINE W. GEORGE

In spite of strikes and unemployment, in spite of a certain amount of social unrest, in spite of warring political factions which split the air with their invectives, in spite of many minor worries which we might call to mind if we were really searching for trouble, we in the United States have much to be thankful for this year of 1939.

We are not at war and not likely to be; we have more freedom than any other country in the world; our taxes, believe it or not, are one among the lowest; we may worship as we please, and do as we please provided, of course, we obey the laws of the land; and we are making our way slowly out of the slough of the depression in which we were engulfed with the rest of the world for long months.

We may express our opinions on whatever subject intrigues us, even though we be crackpots or agitators, and this very liberty of speech and press tends to keep us balanced, tolerant and sane. We still possess a sense of humor and that, perhaps, our saving grace. Things can't be too bad while we still can laugh.

So, when you carve your Thanksgiving turkey on Thursday and serve your steaming plum pudding, enunciate your blessings, and you will find them many.

By MYRTLE B. KNOWLTON

Over the river and through the wood To Grandfather's house we go; The horse knows the way to carry the sleigh Over the white and drifted snow.

So run those happy lines learned in our youth and what pictures they conjure up of earlier Thanksgivings days and of our original national Thanksgiving Day when the Pilgrims feasted and gave thanks to the Giver of all good gifts for their harvest.

Although we may not have the white and driven snow on Thanksgiving Day, nor the horse and sleigh to slide us along on the glad journey, many children are eagerly anticipating the yearly trip to Grandmother's home on that day annually proclaimed by our President as the one upon which to especially give thanks to the Giver of all our bounty.

Some families will have their reunions in city homes and others will journey along beautiful Michigan highways to the farm house, where the voices of happy aunts, and joy-filled children will mingle in confusion upon the first entrance into the warm atmosphere fragrant with the cooking of spices, herbs, turkey, pie and other delectable viands. In the foreground will be Grandmother's smiling face, lighted with the deep joy of love for her returning children with their families. Son's wife wonders how "other mother" did all the work with so little help and she wins a deeper place in the elder woman's heart by asking the secret:

"Well, Mary, dear, I cleaned, staid and prepared my turkey for roasting the day before, sliced it in the refrigerator until roasting time. Early this morning I prepared my vegetables, cranberry sauce and set the table. We roasted two poultry, I allowed about three hours for roasting. I placed the turkey in a covered, self-heating roasting pan, with the breast side down, and kept sufficient water in the pan, throughout roasting time, by replacing it as it evaporated. When the turkey was done, I put the roasting pan covered in the boiler, taking the cover off of course, and removing all racks and the tenderizer to make room for the turkey in the roaster. I washed all unroasted sides of the turkey with melted butter, which covers the most delicate minutes. By broasting the turkey under the broiler in this manner, I avoided the turkey's drying out in the oven. Now, everything is ready, the vegetables are all very hot and you may as well take all to the table."

Grandmother's complete menu was turkey, with dressing, cranberry sauce, mashed potatoes, lots of very hot gravy, mashed white turnips, celery, olives and radishes; for dessert she had her famous pumpkin pie, nuts and mince.

The children do not need much calling as the happy relatives seat themselves around the large table. A hush follows, and Grandfather's rich tones invoke God's blessing upon the feast.

Is the pudding done? Hurrah for the pumpkin pie!

Mushroom Canapes On Parade!



COMB like 'em hot-and 'em broth 'em in 'em! Some like 'em cold-and they stuff 'em with cheese! But hot or cold, these little delights, fresh-flavored mushrooms right out of the can, are new and exciting and easy to prepare.

Whether parties are planned, or just happen to happen, add the quick "canape concoctions" given here to your favorites and you'll be a hostess-at ease, in any emergency.

Hot Mushroom Canapes

Drain canned mushrooms from broth: (1) Chop mushrooms coarsely, brown in butter; add celery powder to taste, a few drops of lemon juice and spread on castax paper. (2) Add equal quantities of cooked, chopped chicken to chopped mushrooms; brown together in butter, season with paprika, touch of cayenne and a few drops of onion

juice; serve on tiny toast squares. (3) Scramble 1 egg and 1/2 cup canned sliced mushrooms; season with salt, pepper and onion juice and spread on toast. (4) Wrap in strips of bacon, place on toothpicks and broil. (5) Alternate mushrooms and cube of boiled ham or bologna, sprinkle with paprika or coarsely chopped parsley and broil.

Stuffed Mushroom, Place on toothpick and broil in hot oven until sizzling hot, serve at once. For stuffing try softened snappy cheese, plain, or blended with anchovy or with horseradish, or any of the fillings given above.

Fashion Tips

For winter out-of-door wear and, of course, just as suitable for the inevitable football games, the most important thing to think about is how to keep warm.

Very sensible, therefore, are they who combine practicality with attractiveness and, believe it or not, it can be done.

Smart plaid woven in gay colors are worn and attractive when worn under heavy coats. For spectators in the stands there are knee-length woven socks to wear over silk ones and, also, "longies" (grand new knitted pants) which may be put on at the last minute, with proper one's knees, and then pulled up out of sight when no longer useful.

Some of the new coats have fur pockets or muffs attached just above the waistline to keep mid-day's hands warm.

Approaching Thanksgiving Season Heralds Coming of the Cranberry

The crimson cranberry, with its delicious flavor, is a welcome fruit which come with the fall. Besides being a perfect accompaniment to the holiday food, cranberry may be made with cranberries.

Cranberry Relish

1-2 lb. cranberries. 1 large orange. 2/4 cup of granulated sugar. Wash and grind cranberries, using the fine blade. Grate rind of orange through the grinder. Combine cranberries, grated orange rind and orange pulp with the sugar. Let stand in refrigerator 24 hours to ripen. This mixture is excellent served as a relish with fruit or meat. Store tightly covered in the refrigerator.

Cranberry Jelly

Look over and wash 1 quart of fore-measuring out 2 cups. Mix

the dry ingredients, add to the cut cranberries; stir thoroughly. Add the water and turn at once into a pastry lined pie pan. Dot with butter, cut lightly with nutmeg. Cover with lattice top made of pastry cut into half-inch strips. Bake 15 minutes at 450 degrees, decrease to 400 degrees and cook 30 minutes more.

Steamed Cranberry Pudding

1 1/2 cup of butter. 2/3 cup of sugar. 2 eggs. 2 1/2 cups of flour. 2 teaspoons of baking powder. 1 1/2 teaspoon salt. 2 1/2 cup of milk. 1 1/2 cups of cranberries. Cream the butter and add the sugar, cream well. Add the eggs, cream well. Add the sifted dry ingredients alternately with the milk. Stir in the cranberries. Place the mixture in well greased custard cups, cover the top tightly with heavy waxed paper. Steam for 40 minutes. Cut each cranberry in half before putting in the mixture. Sweetened and flavored with nutmeg.

Cranberry Pie

2 cups cranberries. 3 tablespoons flour. 2 cups sugar. 1-4 teaspoon salt. 1-2 cup cold water. 2 tablespoons butter. 2 1/2 teaspoon nutmeg. Cut each cranberry in half before putting in the mixture. Sweetened and flavored with nutmeg.

Cranberry Ring With Waldorf Salad

Wash 1 quart of cranberries, add 2 cups of boiling water and cook 15 minutes. Add 4 cups of sugar and stir until dissolved. Pour into individual ring molds. When ready to serve, unmold and fill with Waldorf salad.

Waldorf Salad

Mix equal parts of chopped apple, minced celery and chopped walnuts. Moisten with cream dressing well seasoned.

Cranberry and Apple Mousse

1-2 cups apples. 1-2 cups cranberries. 1-2 cups cream, whipped. 1-2 cup nuts. Sugar to taste. Wash apple and cranberries, stir through food chopper. Mix well, add sugar to taste. Add cream which has been whipped. Add broken nut meats. Freeze.

Cranberry Reliquely

1 large can cranberry sauce. 2 tablespoons butter. Pastry. Roll pastry thin into oblong shape. Mash cranberry sauce, ain't seen him since...

spread evenly on pastry to within an inch of the edges. Dot with butter and roll up like a jelly roll, pinching edges and ends, firmly together. Bake 20 minutes in a hot oven. Serve with hard sauce which has been thinned slightly with a little heavy cream.

Cranberry and Orange Sauce 1 pint cranberries. 1-2 cup sugar. 1 package cherry gelatin. 1 package lemon gelatin. 2 cups boiling water. 1 apple, not peeled. 1 orange, not peeled. 1 orange, peeled. Grind raw cranberries, add sugar and mix well. Dissolve gelatin in boiling water. Grind the apples and oranges. When gelatin mixture is cool and beginning to thicken, add all ingredients. Pour into a mold and chill. Serve on lettuce with mayonnaise.

Sina? Stenographer—Howja spell "sine"? Employer—Dollars and cents, or horse sense? Stenographer—Well, like "I ain't seen him since..."

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