

Women's Page

BY A WOMAN

KING ARTHUR AND HIS KNIGHTS

Last week we told of Guinevere, the Queen of King Arthur, but before we tell of Elaine and Lancelot we will have to tell of the coming of Arthur, the noble King. One day when he was a mere boy he was riding up the steep hills of Wales. It was a place that no one had dared to go since tradition said that a king and his brother had a fight there long ago and that both had fallen down the Cliffs and had been killed. As Arthur rode he saw something like glittering stars shining, and he climb down and found there the whitening bones of the two brothers and beside them lay a golden crown studded with diamonds. So Arthur took the diamonds and when he became king and had chosen his knights of the Round Table, he told them that he would have a great tournament each year to drill them in the knightly arts, and each year he would give the winner, a diamond. There were nine diamonds and year after year the knights would go to the joust but always the winner was Lancelot the knight who the dearest to the King's heart, and though he was always winner, his comrades loved him well. And now the time had come when the largest diamond of all was to be the prize. And so Arthur proclaimed a joust to be held at Camelot and when the time drew near he asked his queen, who had been ill, if she could go. When she said "no, Lancelot," thinking the queen wished him to stay said that on account of his old wound he would not go.

No sooner had they rode away to the tournament than the queen began to reproach Lancelot, telling him that all would suspect why he staid, and Lancelot's heart was sore indeed. He had wished to gain the last diamond and then present them to the queen and now he had offended her and lost his victory. But Guinevere said to him. "If you go all men will know that you will gain the prize. Why not go in disguise? Go and Win." And so, Lancelot mounted his horse and rode away wroth at himself and determined not to be known. He chose the green paths that were rarely used, and toward evening he saw the towers of the castle, Astolat. As it was growing dark he blew the gate way horn and the bridge was let down and there he found waiting the lord of Astolat and with him his two sons and the fair maiden Elaine his golden haired daughter. In our next chapter we shall tell of Lancelot and Elaine.

THE HOUSEWIFE'S CARE OS SKIN

No matter how busy a house wife can be all day it is certainly up to her to pay a little attention to her busy hands. No matter how much water hot or cold that she puts her hands into, her hands are not properly cleansed, so it is better to give about five or ten minutes a day to proper care of hands and face. After their hard work is done take a hand brush and scrub well the hands then rub in some cleansing cream to soften the skin, Be careful to keep your nails short if you work is hard but when the work is done after cleaning them well treat them to an oil rub. This will prevent their being brittle.

FASHION HINTS

Could we have foreseen the present styles we would have thought them very old fashioned indeed, but in spite of protests by many of the fashion lovers who vowed they would never wear long skirts they are becoming longer every day.

Irish Crochet Is Seen

Patou has started the real lace ball rolling by using this on silk dresses for afternoon. Irish crochet, which is unduly disliked by too many people, is being used again on black woolen daytime dresses, and it really is quite charming—just a narrow touch of it along a diagonal neck line and flat white buttons covered with it. Wool lace, good only in small doses as a lingrie touch or a brief blouse, is also being used for all sorts of neckwear—collars, cuffs, vestees and little gilet-like affairs.

Pique Posies

Those pique carnations and camellias which began to edge over the horizon some time ago are now with us in full force. They serve as boutonnierces on the lapels of smart autumn coats, both topcoats and suit coats, and suit coats, and are seen on the shoulder of tailored dresses.

A scarf of matching material often goes with the street dress, and adds smartness to the ensemble. The scarfs this fall are more often of tweeds trimmed in bands of silk or of leather, rather than of silk. They are long and narrow, and are thrown loosely about the neck, or wound around the neck just once.

THE HOUSEKEEPER'S HANDY BOOK

A tired child is often a troublesome child.

When pickling fruit, remember that those slightly underripe yield best results.

A rose leaf or rose geranium leaf placed in the glass just before pourig in the apple jelly adds to the flavor and gives an attractive appearance.

FROM BUREUA OF HOME ECONOMICS

To Make White Icing Which Never Fails

A good many women who can make an excellent, light feathery cake have trouble with the frosting. In the old-fashioned "boiled frosting" method the sirup, cooked "until it spins a thread," is poured gradually into a beaten egg white. Sometimes the icing is just right, sometimes it hardens too fast and can not be put on the cake successfully, and sometimes it does not harden at all, but remains sticky or even runs off the cake. When a candy thermometer is used in making the sirup results are more uniform, but the work of combining the hot sirup and the beaten egg white must be skillfully done.

A different and simpler method of making frosting is suggested. A double boiler is used and the ingredients, including the unbeaten egg white, are all put in at the same time. This frosting never actually boils, but it becomes thick and creamy very quickly and hardens nicely. The crust is crisp and glazed, white underneath it the frosting is soft, light and moist. Various flavors may be used. The amount suggested in the recipe below is sufficient for the tops of three 8-inch layers. If it is desired to ice the cake on the sides, add half as much again of the various ingredients. For spreading the frosting, use a broad thin knife or spatula.

Vanilla Frosting.—1 cup sugar, 4 tablespoons cold water, 1 egg white, 1-8 teaspoon salt, 1-2 teaspoon vanilla.

Put the sugar, water and unbeaten egg white into the upper part of a double boiler. Have the water in the lower part boiling. Commence beating the mixture with a Dover beater at once and beat constantly while it cooks for seven or eight minutes. It should then look just like ordinary boiled frosting and should be almost thick enough to spread. Take it from the stove, add the vanilla and continue to beat about five minutes, or until it has thickened.

If the icing is not sufficiently cooked place it in the double boiler and recook for a short time; or, if it is too stiff, add a small quantity of water and cook again.

For chocolate frosting add 2 ounce squares of unsweetened chocolate to the other ingredients, and follow the same method given for vanilla frosting. The chocolate frosting will take longer to thicken to the right consistency.

RECIPES

Baked and Stewed Dishes.—The baked and stewed rice dishes her given are planned with the idea of making appetizing and nourishing dishes in which small quantities of the higher-priced foods may be made to go farther than if served alone. Some of these combination dishes, such as Italian baked rice, savory rice omelette, and oysters scalloped with rice, can well be used as the main dish at dinner or supper.

Baked Rice and Giblets.—1 cup cooked giblets, 2 cups cooked rice, 2 cups gravy, 1 teaspoon salt, 1-4 teaspoon pepper.

Chop the giblets fine, mix them with the other ingredients, pour the mixture into a greased baking dish, and bake it for 20 minutes. A little finely chopped celery or green peppr may be added if dsired. This dish will make 8 or 10 ordinary servings.

Stewed Kidney and Rice.—2 or 3 veal or lamb kidneys, 1 teaspoon pepper, 1 onion, chopped, 4 tablespoons butter or other fat, 1 cups cooked rice, 1 cup water, 1 tablespoon flour.

Trim, split, and cook the kidneys for 10 minutes in boiling water. Cut them in small pieces, add the salt, the pepped, and the chopped onion, and saute them in the fat until brown. Place the browned kidneys and onion in a baking dish with the cooked rice. Make a brown gravy by adding the flour and the water to the fat in which the onions and kidneys were browned and pour it over the rice and kidneys. Set the dish in a hot oven until the mixture is heated through. This will make about 8 or 10 average servings.

Savory Rice Omelette.—3 eggs, 1-2 cup cooked rice, 1-2 cup milk, 1 tablespoon butter or other fat, 1 teaspoon chopped parsley, 3 tablespoons minced ham or left-over fried bacon, 1-4 teaspoon salt, 1-8 teaspoon pepper.

Beat the whites and the yolks of the eggs separately. Mix all the ingredients, folding in the whites of eggs last. Pour the mixture into a hot, well-preased frying pan, and when it is brown, fold it over with a flexible bladed knife. Turn the omelette out on a warm platter and serve immediately.

If desired, the meat may be omitted, and a little fresh sage, thyme, mint, celery, piminento, or onion may be substituted for the parsley. This will make five or six average servings.

Italian Baked Rice.—4 cups cooked rice, 3-4 cup grated cheese, 1-2 cup chopped pimiento, 1 1-2 cups tomato juice, 2 teaspoons salt, 1-8 teaspoon pepper.

Mix the ingredients will together and pour into a baking dish. Cover the top of the dish with the pulp left from straining the tomatoes. Bake for 30 minutes in a moderate oven and serve hot. This dish will make ten average servings.

Fresh Pineapple Jelly With Added Pectin and Acid.—1 cup ripe pineapple juice, 5 tablespoons lemon pectin extract, 1 cup sugar, 1 teaspeen lemon juice.

Cut (do not grind) Fresh, ripe pineapple into as small pieces as possible, place in a granite pan, and add one-half cup of water to each cup of fruit. Cook until the pineapple begins to soften, then strain through four thicknesses of cheesecloth, using gentle pressure with a spoon.

To each cup of juice add 1 cup of sugar and the lemon pectin and lemon juice as indicated above. Boil unti the jelly test appears. Skim if necessary.

GOVERNOR RITCHIE

The following is what an exchange has to say of Governor Ritchie.

That the electorate is keenly sensitive to the difference between habitually selfish office-holding and candidates who seek election for public spirited reasons of useful service, was quite clearly demonstrated in the recent primaries held in Queen Annes and throughout every section of Maryland.

And evn a casual survey of the primary figures conveys the unmistakable evidence that Governor Albert C. Ritchie's three terms as chief executive of Maryland, will prove an asset rather than a liability in the approaching state election.

The Republican party already is using the argument that Governor Ritchie has been in office too long. But they steadfastly refrain from commenting upon the fact that these three terms have been packed full of the most constructive, efficient and progressive sort of policies and achievements.

Even the most ardent political enemy of the Governor will be frank to admit that he in not seeking the Governorship for purely selfish reasons. A man of his ability and legal attainments could easily obtain a post of responsibility and influence in his profession that, in dollars and cents, would pay him many times more than he received for performing the duties of chief executive of the Commonwealth.

The fact is self evident, consequently, that Governor Ritchie is inspired by proper motives of useful public service rather than any mere personal ambitions for personal aggrandizement.

In the recent primary the Queen Annes county electorate cherfully and overwhelmingly renominated Senator Dudley G. Roe to represent Queen Annes county for the third term in the Maryland Senate. This has never been done before. But it was done this time as a mark of appreciation confidence and gratitude for two terms of outstanding service and achievement.

Governor Ritchie, in response to the demands of his party; demands that were so insistent he did not even have opposition in the primaries, again is a candidate for the Governorship. He has behind him three terms of outstanding achievement, consistent efficiency and unquestioned integrity.

The record of what he has accomplish in the future will prove a tremendous and vital asset.

The argument against a fourth term will have little weight to even the superficially informed and not at all with the citizen who wants real service and ability in office.

TO DISCUS SHORE ALMSHOUSE

A conference of the county almshouse commissions for both the Eastern and the Western Shores may soon be called to consider the advisability of recommending to the Legislature in January the establishment of a single State institution for the poor or two—one for the Eastern and the other for the Western Shore—it was announced last week.

The Eastern Shore Commission, headed by W. Hopper Gibson, of Centreville, chairman, has been studying the almshouse situation on the peninsula for nearly a year with the idea of consolidating the county homes. The commission was appointed by Governor Ritchie.

It is believed by many of those who have made a study of the problem that the poor of the peninsula can be better and more economically cared for in one institution than in the separate county homes as at present.

Plans of the commissions have not yet progressed to the point where any definite program has been outlined The discussions so far have been more or less general with the view of learning what difficulties may lie in the way of the bringing the project to completion.

D. A. R. OBSERVE CONSTITUTION DAY

September 17th, Constitution Day, was observed by Maryland Daughters of the American Revolution at Indian Landing Boat Club, at which time Mrs. Robert A. Welsh, state regent held a meeting of her regents and state chairmen for a general discussion and presentation of the plans for the coming year's work as prepared by the State Chairmen. This "get-together" meeting and one held in January are important events of the year.

Commemorating the Tercentenary of Maryland, the D. A. R. are planning to place a monument at St. Mary's City, where the Colonists landed in 1634.

MUSICAL AT OLD WYE CHURCH

Members of the Kent County Musical Society and other interested persons have been invited to attend a recital to be given in the State Armory at Centreville the night of October 17, for the benefit of ancient Wye Episcopal Church at Wye Mills.

The guest artist will be John W. Wilson, member of the Chicago and St. Louis opera companies and noted singer of Harrisburg, Pa. There will also be featured interesting numbers by Eastern Shore singers and musicians, it was announced today by the Rev. James B. Roe, rector of Wye Church.

There is no distress in the farming industry of Wicomico county as a result of the dry weather and a good many farmers are in better financial condition than last year, is the opinion of Purnell T. White, cashier of the Eastern Shore Trust Company bank at Sharptown and member of a committee of five appointed to study the situation in the county.

With nearly all the 1930 crops harvested Wicomico farmers may be classified as follows, Mr. White stated:

One-third of their number made more money on their crops than last year; some as great as three or four times as much profit.

Another third broke even or a little better on this year's crop.

Still another third made less than 1929, though very few of them are in such position that they cannot continue farming operations.

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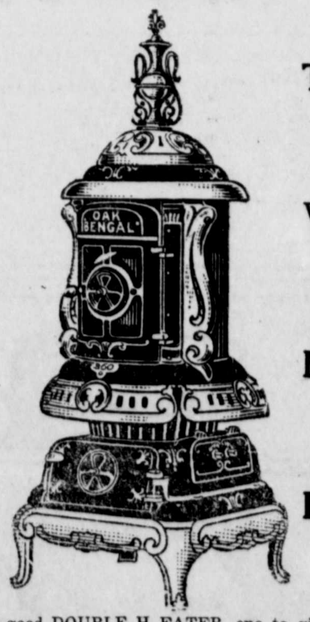


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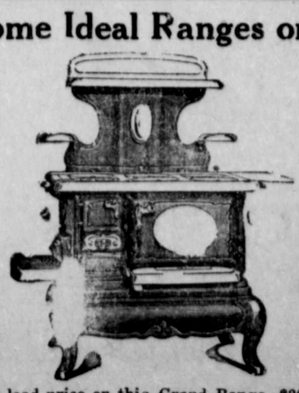
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