

Kathleen Norris Says:

Help Middle-Aged Women
Learn to Earn

(Bell Syndicate—WNU Service.)



An elderly woman, who is now rich because of a certain pickle she put on the market, took a cook's job at \$35 a month seventeen years ago. At 43 she went humbly into a younger woman's household and experimented in canning and pickling.

By KATHLEEN NORRIS

WHY doesn't someone open a school for middle-aged women? Women who want to earn money or who are forced by circumstances to support themselves, and have no idea how to go about it.

In any sizable city such a school probably would enroll 200 students on the first day.

Classes would be in simple bookkeeping and budgeting, cooking, housekeeping, personal appearance and cleanliness, order, sewing, selling in shops, serving in tea rooms and beauty shops and dentists' offices and a score of other lines that would help women to become useful and self-supporting—and incidentally infinitely happier citizens.

Hard Test of Character.

But women of 40 and older, essaying real work for the first time, after 20 or more years of being their own mistresses and arranging their own hours, are not often ready to take jobs on terms equal to those girls get. Girls are brisk, smart, modern, clean. Yes, clean.

A woman employer of hundreds of women told me that one great trouble with older women is that they don't observe personal hygiene—which in plain English, is that they don't bathe daily. Their clothing isn't fresh and dainty.

Then they are apt to be sensitive, suspicious and resentful. To be ordered about, at 55, by a girl exactly half one's age, is a hard test of character. But many a woman, if she could have met that test with sweetness and amiability, would be in a good job today.

Complaining at great length of the change in her fortunes, and going over the head of the office manager with complaints to the higher boss, are only two of the things that make the employment of older women risky. Higher bosses haven't time today to listen while the widow of some old friend, coming smilingly into the office, proceeds to tear the entire organization of the mail order department to pieces.

A Pickle Made Her Rich.

One woman, who is now rich because of a certain pickle she put on the market, took a cook's job at \$35 a month 17 years ago. At 43 she went humbly into a younger woman's household, experimented in canning and pickling for the benefit of the family, sold a few jars of this and that to friends, found her market, and won success. She says that she went to work to save a devoted son and his burdened wife and small family the extra care of "Ma." It is a satisfaction to her now to be putting the two older sons of that son through college.

And there are hundreds of such women, revelling in modest successes, glorying in their work, forgetting that they are getting old and that the children have flown away to live their own lives. One woman developed—from one 45-cent apron—a great factory that makes hundreds of aprons every year.

Scores of women have learned how to manage roadside eating places and have prospered because of the simple truth that we, in America, eat nearly 400,000,000 meals a day.

Many of the finest saleswomen of the best shops are gray-headed; in all the big hotels dignified, elderly women are in charge of linen rooms, managing the staffs of the dining-

THEY CAN BE USEFUL

They can be useful and, being useful, they can be happy. They are usually more reliable than younger girls, whose minds are still on the fun they are going to have after working hours. They often make fine saleswomen, tea-room managers, and one woman, who visits the patients in a large hospital, is so valuable that she has been unable to resign, although she now has an independent income. Yes, middle-aged women can work and do it well, BUT—they must be willing to take orders from a younger woman, do a lot of things they weren't hired to do, and never complain.

rooms and bedrooms. One woman I know was an adored and pampered wife until she was 51. Now for 10 years she has been in a big hospital; she is the visitor who comes into your room every day, asks a question or brings you a piece of good news; she is free every day at two o'clock, has a charming room, her meals and laundry expenses paid, and a comfortable income of \$150 a month.

Can't Be Replaced.

"I've been wanting to stop for two years, I've inherited a little money, and I could go out to Santa Barbara and be near Jane and the children," this woman said to me recently. "But they can't find anyone to take my place! I mean someone who won't depress the patients with her own troubles, and who is willing occasionally to carry a tray or answer a telephone."

"Last year," she further confided, "the night cook was ill, she was off for a month. I used to get the girls something to eat about midnight—clam chowder or club sandwiches. I loved to do it, and they were so appreciative! Sometimes I help them with their charts—anything to have things work smoothly."

That is the answer to success in any job. Opening a door, filing a letter, running out for stamps, wiping tea cups, brushing crumbs, filling in for the absent cook or nurse or elevator-boy or telephone girl, "anything to have things run smoothly."

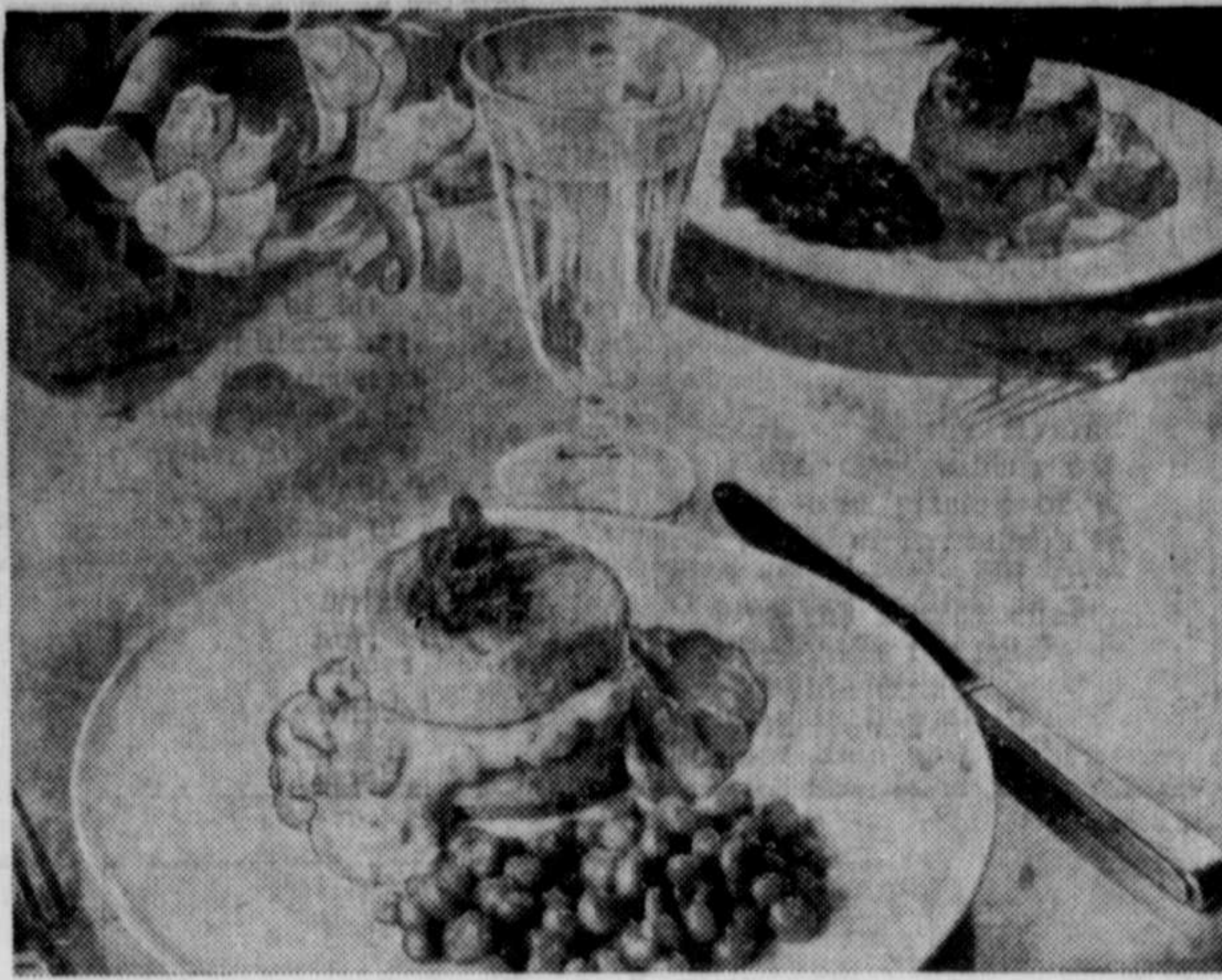
But that isn't the answer that most middle-aged women find. They want to know what their duties are, and to those duties they will adhere. "I am not supposed to—I didn't understand that I was expected to—when you engaged me you didn't say anything about my doing things like that," they say.

Possibly the employer makes no protest. He knows it would be no use. But he presently says to Miss Bright, "We might get rid of that Mrs. Smith. She doesn't seem to catch on. She just told me that she didn't know she was expected to hang up their coats for the other young ladies, and when she wanted that window pushed up she rang for the boy to come in and open it."

Perhaps in a school for the middle-aged the motto might be simply: "Work Is Work." Work isn't a chance to complain, review the happier past, sit idly at a desk a few hours a day and draw a pay envelope every Saturday. Work is doing for someone else something that may be hard, boring, humiliating, tiring; something perhaps diametrically opposed to what you want to do. But it has its compensations, its delicious rewards. And the happiest persons in the world—indeed, the ONLY happy persons in the world, are those with a job.

Household News

by Lynn Chambers



Chicken a la King for Fifty
(See Recipes Below.)

Church Supper Ideas

What is so gay as a grand, big get-together full of informal fun, the hum of pleasant conversation and plenty of good food thrown into the bargain? A church supper, of course!

The fun will take care of itself and the food—well, almost if you get the right amount of it, for the cooking is as simple as only simple can be. Chicken's a treat any way you serve it, but very easy to prepare and serve if you do it this time-tried, old-fashioned, favorite way ladled out of a big kettle with plenty of cream sauce onto feathered light hot biscuits:

*Chicken or Turkey a la King.

(Serves 50)
4 4-pound chickens, stewed, then cut meat into pieces
Or
1 18-pound turkey, stewed or roasted, meat diced
1 pound fat (chicken or turkey fat and butter mixed)
4 cups flour
2 gallons scalded milk
1 pound fresh mushrooms or 2 large cans
2 tablespoons minced onion
1½ teaspoons or more salt
¾ teaspoon white pepper
1½ teaspoons paprika
2 sweet green peppers, chopped (optional)
2 pimientos, chopped (optional)
½ cup egg yolks (6 eggs)

Melt about three-fourths of the fat, add the flour, and blend thoroughly; add scalded milk, stirring rapidly with a wire whisk to keep well mixed. Cook until starch taste is gone—about 10 minutes. Cook the mushrooms, sliced, in remaining fat, until delicately browned and add to sauce with the onion. Beat egg yolks and mix with a small amount of the hot mixture to blend and add to the sauce, stirring thoroughly. Cook 4 or 5 minutes more. Add turkey meat. Season to taste (with paprika and pepper mixed into salt). Add peppers and pimiento, if used. Serve on hot biscuits.

The simplest way to prepare the chickens is to cook them in seasoned water, to which add a small onion, 2 carrots and a small bunch of celery are added. Chickens are handled best if disjointed and the breast and back sections cut into convenient-sized pieces.

Baking Powder Biscuits.

(Serves 50)
4 pounds flour
¾ cup double-acting baking powder
2 tablespoons salt
1 pound shortening (2½ cups)
5 cups milk
Sift the dry ingredients together, add fat and mix lightly. Make a well in the center and add the milk.

LYNN SAYS:

Attractive salads pep up meals besides adding nourishment plus to menus. Salads in winter are a little hard to plan because of the scarcity of fresh fruits and vegetables, so I suggest you try these for solving your salad problem: Fruits stuffed with cream cheese and nuts, served with orange sections and lettuce.

Cooked beets and cooked carrots diced with celery, mixed with mayonnaise.

Orange sections served with tiny cream cheese balls. Marinated oranges in french dressing first.

Canned pineapple and fresh oranges served in alternate sections on lettuce. Alternating orange and grapefruit sections are a good idea, too.

Chunks of lettuce with crumbled hard-cooked egg and a few leftover peas, tossed together with salad oil, salt, pepper, vinegar.

THIS WEEK'S MENU

- *Chicken a la King
 - *Scalloped Potatoes
 - *Sunset Salad
 - Bread and Butter
 - Assorted Cakes
 - *Coffee
- *Recipe given

Mix just until the dough holds together. Divide dough into fourths and make ¼ at a time. Roll on a floured board, pat to ½ inch thickness, cut and place on baking sheet. Bake 12 to 15 minutes in a hot (450 degree) oven until golden brown.

***Scalloped Potatoes.**
(Serves 50)
10 pounds (6 quarts) sliced potatoes
2 quarts hot milk
½ cup flour
1½ cups butter
3 tablespoons salt
1 tablespoon pepper

Peel potatoes before weighing. Before measuring, peel and slice. If large, cut in two lengthwise before slicing. Into six baking dishes put a layer of potato, then a slight layer of flour, and repeat until all potatoes are used. Dissolve salt, pepper and butter in hot milk. Pour over potatoes, cover and cook in slow oven for 1½ hours or until done.

Best idea for a salad is this one that's made in advance and needs only to be sliced and placed on lettuce leaves for serving. It's as gay and colorful as the get-together itself.

***Sunset Salad.**
18 ounces lemon gelatin
2½ quarts hot water and canned pineapple juice
1½ quarts grated raw carrots
1½ pints canned crushed pineapple, drained
2 teaspoons salt

Dissolve gelatin in hot water and pineapple juice which has been heated to 130 degrees F. Chill. Combine carrots, pineapple and salt. When mixture is slightly thickened, fold in carrot and pineapple mixture. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise and grated carrots. Makes 32 portions.

Just in case you want to make up a church supper menu of your own, I'm listing additional recipes:

***Meat Loaf.**
10 pounds ground round steak
2 pounds ground pork or salt pork
4 eggs
½ pound bread crumbs
2 onions
2 tablespoons salt
2 teaspoons pepper
1 quart cold mashed potatoes
1 quart milk or canned tomatoes
Mix thoroughly, mold into five loaves, and bake in a moderate oven 350 degrees F., until done. Makes 50 servings.

***Boiled Coffee.**
(Serves 50)
1½ pounds coffee (6¼ cups)
2½ gallons water
2 eggs

Mix shells, whole eggs and 1 additional cup of cold water with coffee. When the water comes to a boil, add the coffee egg mixture which has been tied in a bag, to the boiling water, and boil for 3 to 5 minutes. Test for strength. When ready, remove bag, let coffee stand 10 to 15 minutes before serving.

The wife of one of our famous football coaches, Mrs. Lou Little, likes to serve a simple but hearty meal after the game. Jot this one down as an idea for an after the game supper or church supper idea: Hot mulled cider, casserole of pork and beans, buttered hot date-nut bread, celery, pickles, and chili sauce; jellied cole slaw; doughnuts and coffee.

For the casserole, use canned pork and beans with tomato sauce; heat in the oven about 20 minutes. As a decoration use half slices of date-nut bread. Put them around the top of the beans for 5 minutes before the casserole comes out from the oven.

(Released by Western Newspaper Union.)

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