

MARY-MARTHA SAYS: "OUR CHILDREN? YES?"

Dear reader-friends:

Last night as I sat by my fire in the cool of the evening, I picked up a favorite book, Kahlil Gibran's "The Prophet" and my eyes fell upon these words: "And a woman who held a babe against her bosom said: 'Speak to us of children.'" I thought, I, too, will speak of children for there must be many mothers who read these letters, and many women who are childless, yet who are mothers in their hearts, and again I read, "Your children are not your children. They are the sons and daughters of Life's longing for itself."

I know that thought will seem strange to many, because for so long parents have been accustomed to think of their children as belonging to them. So often we say "MY child" with a sense of possession; we try to force them into the way that we would have them go, regardless of their inherent potentialities, and so bitterly often we seek to dominate, to crush out their aspirations and desires of our own. Yet, if we think without prejudice, we must realize that these children are not ours, they are only loaned to us for a little while—loaned to us that we may help them along the path which leads to ultimate perfection, and that through them we, too, may grow in wisdom, in love, in understanding.

We, who are mothers, should realize how great a task has been given into our hands, how wonderful is our opportunity for good or evil; we should comprehend that through these children we are molding the future of the universe, for we are the makers of men and women, and that we, from our glorious position, control the destinies of nations and the fulfillment of the Law, for we work not only with the bodies of these children, but with their souls.

Such a responsibility for women to carry! and how lightly we undertake it, how pitifully inadequate is our training for motherhood. One wonders that the Supreme One ventures to trust us with His children, yet perhaps He dares to do so because he knows that love guides many a mother into greater wisdom, gives her understanding and sympathy, and heals the wounds her ignorance may make, for if we love much, our children will forgive much. It is only hatred, selfishness, cruelty, which find no forgiveness in their eyes. I once

heard of a woman—I cannot call her a mother—who laughed when her child was brutally punished. It was not the father's cruel blows, it was that mother's hateful laughter, which made the scars upon that child's soul and crippled her development in this life. I sometimes wonder what the Master, Who, in ancient Galilee was such a friend to children, will say to this woman when she is forced to stand before Him and give an accounting for the child which was trusted to her care.

Such cruelties are happily growing more rare, yet we fail in many subtle ways. Each day we are unconsciously affecting them for good or ill. What we are, the things we think and say and do, are molding their adjustment to life, and painting the memory-pictures which will influence them through all their days. I have a poem, taken from the Journal's "Poet Corner", which portrays this idea in a simple way:

In His Memory Garden

R. E. W.

What are the memories your son will carry
Locked in his heart when he leaves your home?
What are the memories that you will cherish
When he's gone from the nest—and you're left alone?

Day by day you are making these pictures,
Your acts and your words are the paints you use.
Your child's own mind is your waiting canvas;
Now is your chance to win or lose.

He will not remember that you were called
The best bridge player the club had known;
But he will remember if you had no time
And sent him away to play alone.

He will remember that you hated noise,
And said cats were dirty and dogs taboo,
And he was forced to a neighbor's home
To seek pets and friendship denied by you.

Now is your chance to bind him so closely
By ties of friendship and love and play
That, though time and oceans may roll between you,
He remains your boy as he is today.

He is your own such a little moment,
(Continued on Next Page)

The Cook's Nook

Plump and Proud, The Bouncing Broiler Heralds Another Spring!

Oh, it's chicken that "blooms in the spring, tra la"—if you know what is good! For the new crop of our most popular barnyard creatures is coming into season, and chickens are fair, fat, and four months old!

Although the succulent roasting chickens have been with us all winter, and the tender fryers will be coming onto table before long, right now it is the bouncing broiler which captures our fancy and attention.

Chickens for broiling should be from three to four months old, tender and plump. Be sure to note that they have smooth feet, a pliable breast-bone and many pinfeathers, for these are the marks of a young one.

What you serve with the broiled bird is as important as the chick itself! You will find that a bed of snowy rice is the most delicious background and accompaniment; inexpensive too, for the rice "stretch" the servings and heightens the chicken flavor. For a grand new taste-thrill, try frying some bananas in deep fat until they have a crisp brown crust, or saute them in butter and serve them right along with the chicken; you will find the combination of flavors exciting! Let new peas, tiny beans, or asparagus complete the main course picture, add a delicate salad, and a crunchy Date Delicious, and get ready for a meal that melts in your mouth!

How to Broil the Bird

To prepare for broiling singe the chicken, split down the back and lay open, cracking the breastbone so the chicken will lie flat. Cut out the rib bones and cut tendons at joint. To be sure of even broiling and flavor, "marinate" the chicken before cooking. To do this, brush inner parts with a mixture of two tablespoons liquid shortening and two teaspoons lemon juice, wipe dry, rub with salt pepper. Then place on broiling rack which has been well-greased to prevent sticking and broil slowly until brown (about 30 minutes). Turn frequently and baste with lemon-shortening mixture. Spread with creamed butter and garnish with lemon slices before serving.

Mrs. Mary Carson has as her house guest this week, her sister, Mrs. Carrie Gilleland of Portland.

Fried Bananas for Chicken

Select partially ripe bananas (the green tipped or firm all-yellow state) and peel. Cut in halves crosswise or in quarters. Fry in very hot deep fat (395° F.) 4 to 6 minutes, or until light brown, or saute bananas in a small amount of butter in a hot frying pan. Serve hot and garnish with "dabs" of raspberry jam or orange marmalade, if desired.

Southern Rice Accompaniment

1 cup uncooked rice
2 1/2 cups boiling water
2 chicken livers
1/2 cup almonds
1/2 cup butter
3 tbsps. currants
1/2 tsp. salt
Pepper
1/2 tsp. parsley

Wash rice. Melt butter in a pan and add rice, salt and pepper. Let cook slowly until all the water is absorbed. Wash the currants and chop parsley; cut up chicken livers and shell and skin almonds and mix all in rice while cooking. Remove from fire and serve as "bed" for the chicken. 6 servings.

Date Delicious

1 tbsps. gelatin
1/2 cup cold water
1/2 pkg. dates
1 1/4 cups scalded milk
1/2 tsp. salt
1/2 cup grapefruit
1/2 tsp. vanilla
1/2 cup heavy cream, whipped

Soak gelatin in cold water for 5 minutes. Scald dates (sliced) with milk, salt; add soaked gelatin and stir over hot water until gelatin is dissolved. Remove from fire, add grapefruit and vanilla. Cool until mixture begins to stiffen, then fold in stiffly beaten cream. Pour into a mold which has been dipped in cold water. Let stand in a cold place until firm. Unmold; serve plain or

When it comes to shaving...
There is a difference

Your first shave with the new Schick INJECTOR razor will be a quicker and more comfortable shave. There is no drag to this razor. You will marvel at its lightness of touch. Once over, and your face is smoothed and refreshed.

Blades are changed instantly. You merely insert INJECTOR and pull-push.

\$1.50 This price includes INJECTOR with 20 blades

MAGAZINE REPEATING RAZOR CO. 230 Park Avenue, New York, N. Y.

Sales Representatives: Harold F. Ritchie & Co., Inc., 40 E. 34th St., N. Y.

Schick Injector RAZOR

with additional whipped cream. 6 servings.

Toss Up Salad
2 cups raw spinach
1 tbsps. minced green pepper
1/2 cup celery
1 tsp. onion, minced
India Dressing
Hard-cooking egg
Marinate each ingredient separately in India Dressing and chill thoroughly. Put all into large bowl

and toss together until thoroughly mixed. Pour over additional India Dressing. Mix 1 1/2 teaspoons salt, 2 teaspoons paprika and 3 teaspoons sugar in a bowl; add 1 cup salad oil and 1/3 cup lemon juice to dry ingredients slowly, beating constantly. Then add 1 tablespoon chopped red pepper, 1 tablespoon diced pickled beets, 1 teaspoon dry mustard and 2 hard-cooked egg yolks.

"I chose Norge
SOLELY ON THE
ROLLATOR AND WOULD
DO THE SAME AGAIN!"
writes an owner

If there is one most important part of a refrigerator, it is the cold-making mechanism. And if there is one best part of a Norge it is the famous Rollator cold-making mechanism. But... You don't sacrifice anything to get this superior mechanism in the Norge. Every part of the Norge is designed and built to give you the most in refrigeration—the most in beauty, conveniences, health benefits, tastier foods, economy. Especially economy. Savings up to \$11 a month in food and refrigeration costs are common. Many Norge owners report even greater savings.

You want the most for your money when you buy a new refrigerator. Then look to the mechanism. Get the facts about Rollator Refrigeration. See the Norge before you buy.

THE ROLLATOR... Smooth, easy, rolling power instead of hurried back-and-forth action. Result—more cold for the current used.

NORGE Rollator refrigeration

BEAVERTON ELECTRIC

In The WEEK'S NEWS CURRENT EVENTS PHOTOGRAPHED FOR THE REVIEW



VIEWS PIPELESS ORGAN—The Voice of Experience, noted radio advice giver, who was guest organist at the St. Louis World's Fair in 1904 when he was but 14, inspects the electric pipeless organ invented by Laurens Hammond, of Chicago. The organ is displayed at New York's Industrial Arts Exposition.



SEND-A-DIME FALLACY EXPOSED—Dr. D. Victor Steed, university professor, proves to a pupil that for one of the send-a-dime letter chains to work, 244,140,625 persons—twice the U. S. population—would have to send letters containing dimes.

PREDICTS WOMAN PRESIDENT—Col. Louis Howe, the famous secretary of President Roosevelt, has suddenly come into the limelight with his prediction that within ten years, a woman for President will become not only possible, but "advisable." He makes his prediction in an article published by the Woman's Home Companion, discussing the mysteries of women's part in politics, past, present and future.



SUEDE FOR EVENING FROCK—An evening gown made entirely of suede is the latest fashion wrinkle direct from Hollywood. White sateen as soft as velvet fashions a charming gown worn by Frances Dee. A wide girdle of French material is draped softly at the natural waistline and a lei of flowers, blended in two tones, outlines the high neckline.



PLANE VICTIM—Bronson M. Cutting, U. S. Senator from New Mexico, who was killed in an airliner crash near Atlanta, Mo.

WHITEWING SONG-BIRD—Joseph Rogato, for 12 years a street cleaner in New York City, sings with joy as he thinks of his contract to sing for a national radio network.



THE CAR that has WON AMERICA

The Ford V-8 for 1935 has been an outstanding success, not because of anything we have said about it but because of what owners have said. At Country Clubs... In Pullman Cars... In Airplanes... In Living Rooms... At filling stations and on the streets. And all these comments tend to fall under four heads: one, "The new V-8 rides like a dream"; two, "It's smartly designed"; three, "It costs less to run"; and four, "It performs like 'nobody's business'!"

AUTHORIZED FORD DEALERS



AT A FILLING STATION
"We don't see you so often, Mr. Bradley."
"Well—I don't have to come around for gas quite so often with this new Ford V-8. It's by all odds the most economical car I've ever driven—and that goes for oil consumption, too."

4,000 FT. OVER THE ALLEGHANIES
"Pretty smooth flying today."
"Yes, the folks back home wouldn't believe it if I told them this airplane ride was rough compared to a trip in our Ford V-8."
"You got one too?—Say! that 'Comfort Zone Ride' in this year's job has got to be tried to be appreciated, hasn't it?"

AT A BRIDGE TABLE
"I didn't realize until I saw your Ford how really smart a car it is."
"Inside or out?"
"Both... And the roominess!... Why there's all that space for bags and still George said there was more room for his legs than in a limousine."

FORD V-8 \$495 AND UP, F.O.B. DETROIT. Standard accessory group including bumpers and spare tire extra. Easy terms through Universal Credit Co., Authorized Ford Finance Plan.