

Today's Women

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AP Women's Editor

Note to girl career-seekers: Want to be a pioneer and see the world? Then go into the railroad business, young woman.

This seems like a good time for girls to make good in the traditionally male stronghold, because the first and toughest barriers already have been broken by an intrepid and distinguished group of women who now hold down such jobs as vice president, assistant to the president, passenger traffic manager and such on many of the nation's top rail companies.

I recently returned from the annual convention of the newly named American Council of Railroad Women at White Sulphur Springs, W. Va., where I collected some new conceptions of the opportunities for women in this field. The railroads, you see, are engaged in a valiant fight against the encroaching competition of airlines, buses and private automobiles for the traveler's dollar—and they have realized that they're going to have to use women to win. The members of the American Council are the real pioneers in the business. They faced shocked incredulity from male co-workers when they first got their railroad jobs.

There's Miss Olive W. Dennis of Baltimore, for instance, who was one of the country's first women engineers and who has piled up a distinguished record with the Bal-

timore and Ohio. There's Mrs. Edith J. Alden of Chicago, new president of the council, who occupies the executive job of secretary and assistant treasurer of the Chicago, Burlington and Quincy Railroad Company and who has spent most of her adult life in railroading.

The Burlington also has Miss Velma McPeck of Chicago as supervisor of passenger train service.

Among the younger group of bright young women is Miss Mary E. Buchanan of Los Angeles, who started out in a public relations job for Union Pacific and now has been advanced to a sort of ambassador-at-large for the line, traveling all over the country and drumming up trade and prestige. Mrs. Ann Stevenson of Washington, D.C., holds the title of assistant to the vice president for the Chesapeake and Ohio. She gets around on every train on the line, smartening up decor and service.

These are just a few of the women who have made names for themselves in a business once considered exclusively a male province.

There are going to be more of them every year, because the railroads have discovered that it takes a woman to sell a woman.

Use Butter For Flavor

One easy, inexpensive way of making meals taste more delicious is to serve vegetables with drawn butter. It sounds elegant, and is very simple. Just melt 3 Tbsp. butter, stir in a fourth tablespoon of butter and work into it to make a soft paste. Add the liquor from the cooked vegetable; stirring until smooth, then pour over hot, freshly-cooked vegetable. You not only get the good butter taste; the vegetable flavor is more satisfying.

Lemon butter for fish or steaks is another gourmet touch which men enjoy. You'll need 3 Tbsp. butter and 2 Tbsp. lemon juice, 1/4 tsp. salt and 1/2 tsp. pepper. Work butter until creamy. Then add salt and pepper. Mix well, then work in the lemon juice. If you wish, you may add 1 Tbsp. parsley, chopped very fine. Use as a sauce for fish or spread over piping-hot steak.

Broiled Grapefruit is a perfect ending to a big meal . . . or a wonderful starter for one. Tastes good for breakfast on a cold morning, too! Cut grapefruit in half and remove membrane. Sprinkle meat with brown sugar and dot with butter. Place 2 or 3 inches below broiler flame and broil until golden brown. Serve hot.

Butter makes these Butterscotch Bars taste rich and wonderful!

BUTTERSCOTCH BARS

1 1/2 cups sifted flour
1/2 cup granulated sugar
1/2 cup butter
3 eggs, separated
2 cups brown sugar
1/2 tsp. salt
1 cup chopped nuts
1 cup shredded coconut
2 Tbsp. powdered sugar

Sift flour and sugar together. Add butter and cut in until mixture is like cornmeal. Press into a well-buttered 8-inch square cake pan. Bake in a moderately hot oven, 375 F., for 15 minutes, until lightly browned. Meanwhile, beat egg yolks, add brown sugar, salt and blend. Stir in chopped nuts and coconut with stiffly beaten egg whites. Pour over baked mixture and continue to bake at 325 F. for about 30 minutes longer. Cut into 1-inch squares or in bars. Sprinkle with powdered sugar. Makes about 5 dozen 1-inch squares.

Turkey On The Table

Turkey on the table—what a welcome, golden-brown treat it is on Thanksgiving Day! But after the second or third supper of cold turkey, the welcome begins to wear a bit thin and the homemaker wonders if the skeleton in her refrigerator will ever disappear.

There are so many delicious dishes to be made with the leftover turkey that no homemaker should really be caught in this predicament these days. One of the best ways to retain the family's interest is to serve hot dishes, combining turkey with other good basic foods. Cold meats aren't particularly appealing on cold winter days.

One such favorite which can be varied a hundred different ways is creamed turkey. This versatile dish lends itself to many different flavorings and seasonings. Served over biscuits, toast, plain or fried noodles or rice, it makes a wonderfully satisfying main dish.

Another very good way to serve turkey is in hot, hearty supper sandwiches. Our recipe below is easy to make and the family will love them!

CREAMED TURKEY SUPREME (Serves 6)

3 Tbsp. butter
4 Tbsp. flour
1 cup turkey broth
1 cup milk
1/2 tsp. salt
1/2 tsp. paprika
1/2 tsp. pepper
1 tsp. grated onion
1 1/2 cups diced cooked turkey
2 Tbsp. Sherry wine optional

Melt butter, add flour and stir over low heat until blended. Add turkey broth and milk, stirring constantly until thickened. Set over hot water. Add seasonings and turkey and heat thoroughly. Season again if desired. Blend in wine just before serving. Serve over biscuits, toast, noodles or rice.

TURKEY FRENCH TOAST (Serves 4)

1 cup chopped cooked turkey
1 Tbsp. sweet pickle relish
1/3 cup salad dressing
Salt and pepper
8 slices bread
3 eggs, beaten slightly
1/2 tsp. salt
1 tsp. sugar
1 cup milk
Butter
Cranberry Sauce

Combine turkey with pickle relish and dressing. Season to taste with salt and pepper. Spread turkey mixture on 4 slices of bread, dividing it evenly. Top each with a slice of bread to make sandwiches. Press together. Combine eggs, salt, sugar and milk in a shallow dish. Dip sandwiches in egg mixture turning to moisten. Brown on one side on a well buttered griddle or skillet. Turn and brown on the other side. Add butter as necessary to keep sandwiches from sticking to pan. Serve with cranberry sauce.

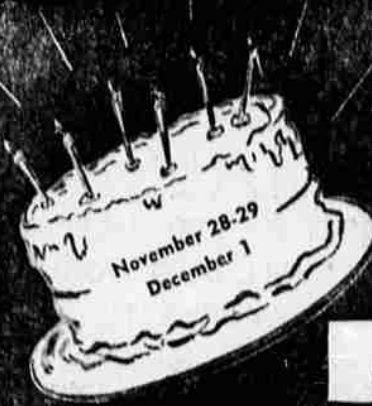
SCRAPBOOK HOBBY

TRURO, Canada (AP)—They call Syd Parker a master clipper and with good reason. Parker makes scrapbooks his hobby and most of his spare time is spent collecting and pasting in the clips.

At the moment he has 47 books—some of them tip the scales at 35 pounds—and five more are in preparation. He has special books on the World War II, the Canadian visit of the Queen and newspaper cartoons. Parker is an author and poet.

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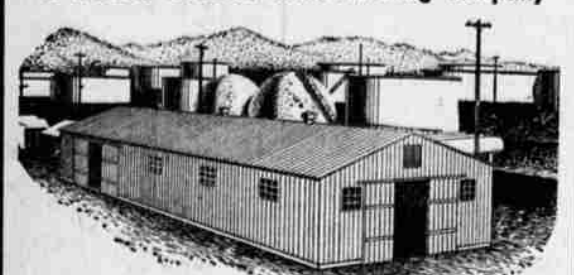
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