SOME TASTY HORS D'OEUVRES CONCOCTED BY MRS. WILSON

Sardine Canape Is Delicious—Bouche a la Reine Is Cold Cooked Chicken With Cream Sauce—Other Delicate Side Dishes

By MRS. M. A. WILSON

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HORS D'OEUVRES are dainty little tidbits that are used as appetizers at the beginning of the meal. The making of these tidbits is a very simple task and can be the means of utilizing the left-overs which are too small to serve otherwise.

Radishes—Wash, trim and stem to one and one-half inch and with a sharp knife split the radish in quarters to within one-half inch of the stem end. Throw in cold water to crisp. Or you may use a thin blade of a small knife and trim the radish, just cutting a slight paring. Do not detach. Cut to one-half inch of the stem end and thus obtain a flowerlike shape—the radish will spread open.

Sardine Canape

Open a can of sardines and drain. Now toast oblong strips of bread and spread lightly with fish butter and lay on the sardine. Garnish the edge of the toast with finely minced parsley and then lay a narrow strip of pimento down the center of the sardine and dust lightly with paprika.

Fish Butter

Place two tablespoonfuls of butter on a plate and remove the skin and bones from a sardine. Mash and add to the butter:

One teaspoon of grated onion.
Two teaspoons of finely minced parsley.
Five drops of lemon juice.
Work to a smooth paste.

Canape Folsome

Left-over bits of meat may be used for this, such bits of meat as chop, roast, stew meat, bits of steak, etc. Put the meat through the food chopper. There should be nearly one-half cupful. Then add:

One small onion.
Two branches of parsley.
One tablespoon of capers.

Turn into a bowl and add:

One-half teaspoon of salt.
One-half teaspoon of paprika.
One-quarter teaspoon of mustard.
Four tablespoons of mayonnaise.

Blend well and then cut pieces of bread in finger widths; toast and butter lightly. Spread with prepared mixture and garnish with a slice of hard-boiled egg. Dust with paprika.

Bouche a La Reine

Mince very fine:

One onion.
One-half cup of cold cooked chicken.
One-half cup of bread crumbs.
One-half teaspoon of salt.
One-quarter teaspoon of pepper.
Three tablespoons of very thick cream sauce.

The cold cooked chicken may include meat picked from the neck and carcass. Mix and then mold into balls the size of a large walnut, then roll in flour, dip in beaten egg and milk, and then roll in fine crumbs. Fry until golden brown in smoking hot fat. Garnish with branch of parsley.

Grilled Oyster Canape

Broil oysters on half shell and then lift on a strip of nicely buttered toast and spread with mayonnaise. Cover with finely chopped parsley. Garnish with a small strip of nicely browned bacon.

Parisienne Deviled Egg Canape

Rub one hard-boiled egg through a sieve into a small bowl and add:

One tablespoon of melted butter.
One tablespoon of finely minced parsley.
One-half teaspoon of grated onion.
Three tablespoons of grated cheese.

Mix and then spread on toasted strips of bread one-half inch thick. Dust with paprika and serve.

Canape a l'Olive

Put through the food chopper:

One-half small bottle of stuffed olives.
Three branches of parsley.
One small onion.

Turn the mixture into a bowl and add:

Four tablespoons of mayonnaise.
Three tablespoons of grated cheese.

Mix and then spread on strips of nicely buttered toast and garnish with thin slices of stuffed olive, overlapping down the center of the canape.

Hors d'oeuvres are made by preparing for individual service on a bread and butter plate.

Italian Style

Arrange on bread and butter plate a sardine on a strip of toast, baste with a teaspoon of clarified butter. Two thin slices of cevelate or other bologna; a tablespoon of well-seasoned coleslaw and one little bunch of watercress.

Russian

Place three olives, two small pickles, cabbage salad, mixed with finely chopped bologna; two slices of smoked salmon, few radishes, on a bread and butter plate and serve in individual portions.

On the continent celery is nicely cleansed and the center filled with the following filling:

One quarter cup of grated cheese.
Two tablespoons of mayonnaise dressing.
Three tablespoons of finely chopped pimentos.
One tablespoon of finely chopped parsley.
One teaspoon of grated onion.

Mix and then use to fill the grooves of the celery, then dust with paprika.

Two small stalks are a portion and with this are usually served radishes and watercress.

Egg Canape

It is necessary to slice eggs very thin the long way of the egg. Prepare toasted strips of bread and spread lightly with butter. Lay a slice of egg and spread with mayonnaise and then lay another slice overlapping, using three slices of egg to each canape. Spread each slice with a mayonnaise and dust with paprika. Break a tooth pick in half and use this to hold the stuffed olive in the center.

Bernaise Canape

Chop sufficient onions fine to measure one-half cup. Mince three strips of bacon and brown the bacon and then cook the onions in this fat until soft, but not brown. Turn in a sieve to drain, then add:

Two tablespoons of finely chopped pickles.
Two tablespoons of finely chopped parsley.
One tablespoon of mayonnaise.
Two tablespoons of grated cheese.

Mix and then spread on toasted strips of bread. Dust with paprika and lay on a single spray of parsley in the center.

Tomato Canape

Spread round piece of toast with butter and then dust with paprika. Now lay thin slice of tomato on toast. Spread the tomato with mayonnaise and cover with finely chopped green pepper.

Cucumber Canape

Pare a small cucumber and cover with crushed ice. Let stand for ten minutes or wrap in a cloth and place on ice. Now put the cucumber,

One medium-sized onion,
One small green pepper,

through the food chopper and turn into a sieve and let drain for one-half hour. Now put the mixture into a small bowl and add:

One-half teaspoon of salt.
One-half teaspoon of white pepper.
One-quarter teaspoon of mustard.
Two tablespoons of mayonnaise.

Mix and then spread on prepared strips of toast. Garnish with grated cheese and dust well with paprika. Cut one-half pickle in very thin slices but do not detach. Spread six small bread and butter in a fan shape. Now add three small white crisp leaves of lettuce and then set in each leaf a small ball of cream cheese, the size of a walnut. Cover with mayonnaise and finely chopped green peppers.

The extra trouble required to make these dainty little appetizers will amply repay the housewife not only in the appreciation of the family, but they lend an air of elegance to the meal that nothing else can give.

THE WOMAN'S EXCHANGE

Proper Height for Sink

To the Editor of Woman's Page:

Dear Madam—Can you tell me the best height, to avoid backache and stooping, to have a kitchen sink, not to a sink from floor, for a woman five feet seven inches tall myself? I read this information about I think and but as I have a sink now I do not go to a library to look.

The sink is too low and I want to have it raised.

The best height for a woman is inches or [illegible] ment of holding [illegible] which is [illegible] another person [illegible] which seems [illegible] are holding [illegible]

Try Steaming It

To the Editor of Woman's Page:

Dear Madam—Kindly tell [illegible] I have got rid of three [illegible] I have quite a number of them [illegible] and also a few in my [illegible] tried every method I ever heard of [illegible] but all to no avail. I agree with you that they are a [illegible] Try steaming them. Place them in a [illegible] room talk a little while [illegible]

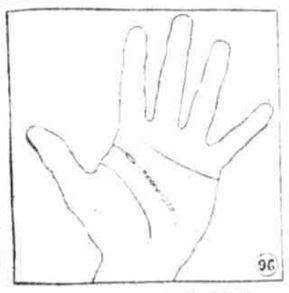
[illegible]

All Kinds of Questions

[illegible]

Your Soul's in Your Hand

By IRVING B. BACON



DEFECTS ON HEAD LINE

The illustration shows an island followed by a thin line, after which it becomes shallower, then chained, and is succeeded by a break.

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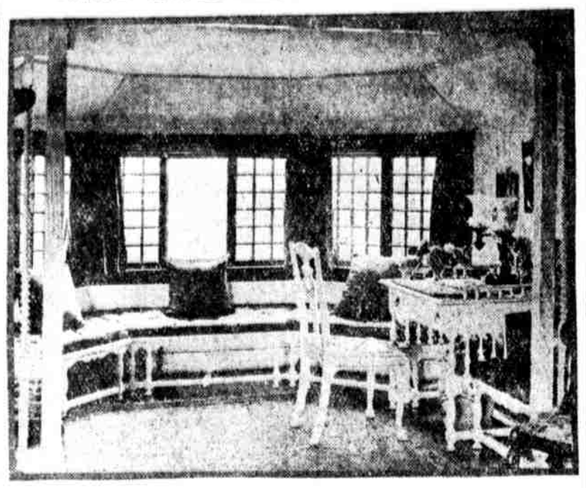
The utmost care should be exercised in interpreting defects of the head line. Indeed, this caution applies to all lines, to all hand-reading interpretations. For while to the expert eye the hand is a book which he can read with almost as much ease as if it were a printed page, the inexperienced reader may jump at conclusions which a riper perusal of the hand does not warrant. For instance, when the beginner sees a chained or shallow formation on the head line, or big, misshapen stars, or breaks or crosses on it, he forthwith pronounces the person as either deficient in mentality, or of unsound or unbalanced mind. Nothing may be farther from the mark. Many things have to be taken into consideration before such a reading can be justified. What may seem to the inexperienced reader to be of the gravest and most irremediable import, may find a happier solution under the more critical eye of the expert hand reader.

(To be continued)

THAT AWKWARD TOWER ROOM



Sometimes you don't quite know how to furnish that round part of the room that extends into a tower. But now, with the new painted furniture that is used nowadays, a window seat like this would be just right, especially if you have a desk made and painted just like it. Of course, the cushions and curtains are the same color as the woodwork in a deeper shade

Two Minutes of Optimism

By HERMAN J. STICH

For Which Rockefeller, Jr. Would Trade Millions

JOHN D. ROCKEFELLER, JR., in a recent address in which he announced a donation of a million dollars to help provide for Europe's starving children, made a remark which for a billionaire is as startling as it was unquestionably sincere.

"It is the regret of my life," he said, "that I did not have to work as my father had to work; and to overcome the obstacles my father had to overcome."

Young Rockefeller is in many respects an exceptional man.

He is exceptional because of his unparalleled generosity, his diversified bountifulness, his farseeing vision.

And he is exceptional, too, because of the evidence he is giving that he will not be numbered among the many rich men's sons who finish up where the old man began.

Yet, for all young Rockefeller's capability and strength, it is virtually certain that he will never acquire the ability and the capacity of his father—such ability and such capacity are things nobody can bestow or bequeath—they can be obtained only in the hard school of necessity, ordeal, self-dependence and the ambition bred by deprivation.

Privation is a priceless spur, and the effort that holds a gun at Old Man Want and a hand bomb at the malignant wolf is an incubator for incomparable red corpuscles and gray matter.

It is nature's plan that we should grow strong only by bearing burdens. She seems to think no one needs strength excepting the struggler; and, being kind, she comes to his rescue.

So the man who puts forth no effort, whose character, courage and endurance have not been tried and tested, usually remains a weakling and a failure to the end.

Whether Rockefeller, Jr., should be sad or glad that he did not have to go through what his father had to go through may be open to argument; but that his father's millions have robbed him of much most everybody will agree.

Young Rockefeller has missed the keenest enjoyment of the possession of anything, and that is the winning of it.

He has missed the breathless hope of anticipation; the sweet joys of dreaming; the prayers, pleasures and excitement of combat; the thrills and spur of competition; the zest and exhilaration of victory, the intoxicating ecstasy of the chase.

And these are much—these are things for which Rockefeller, Jr., would trade millions; they are the things which form the regret of his life; and these are the things which are the possessions and animating forces in the lives of hundreds of thousands of men and women throughout the world who are climbing.

"FIFTY-FIFTY"

By HAZEL DEYO BATCHELOR

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[illegible] Page and [illegible] half the bills, [illegible] months [illegible] and because [illegible] Frances [illegible] to pass to [illegible] Chrissie [illegible] Jerry [illegible] Chrissie [illegible] Jerry [illegible] Chrissie [illegible] Jerry