

# THE WOMAN'S WORLD

## CAMPAIGN FOR GOOD COOKING

The Call is engaged in the development of good cookery in California. The students consist of the housekeepers of the state. The teachers are of that same great, intelligent company. All are learning by interchange of their best recipes and ideas through the open columns of The Call. The page, "California Women Who Cook," appears in the Sunday Call regularly. Choice pieces of silverware are awarded to contributors of recipes each week. Send your best to The Housekeeper, The Sunday Call, San Francisco. Perhaps recipes among the following will offer a pleasing change in the household of the reader:

By MRS. TOM KELLY, 1619 Grand Street, Alameda

**Baked Crab**—Use 1 can of crab or the meat from 2 fresh crabs, shredded finely. Mix with this 1/2 cup soft bread crumbs, 1 egg beaten well, 1/2 cup milk; salt and pepper to taste. Cover with bread crumbs and bake in a covered baking dish for 20 minutes.

**German Noodles**—Stir with 2 eggs 2 teaspoons of salt and 1 tablespoon of water. Add flour to make as stiff a mixture as can be handled and roll out in three very thin sheets. Let these dry for several hours, then roll up like a scroll and slice off in eighth inch strips. Unroll these and drop into boiling salted water and let boil for 10 minutes; then drain in a colander and dish on a platter. Enough of the dough must be reserved to make about 3 tablespoons which should be cut fine and rolled in flour. Sauté these in 2 tablespoons of butter until brown, then sprinkle over the dish when ready to serve. This paste may be made and, if thoroughly dried, will keep like macaroni, but must be cooked longer than when fresh.

**Loganberry Pudding**—Make a batter of 1 level tablespoon of butter, 4 level tablespoons of sugar, 1 egg, 1/2 cup of milk, 1/2 cup of flour and 1 teaspoon of baking powder. Beat well, then bake in 2 custard cups. First place a spoonful of loganberry preserve, then butter on top. Serve with this sauce cream a scant tablespoon of butter with the same of flour and cook with 1 cup of loganberry preserve until it thickens.

Mrs. Gull E. Fyfe

**Sweet Grape Pickles**—Gather seven pounds of grapes, discard all green or dried ones, wash carefully, pack closely in a stone jar. Clip the bunches with the shears if too large. Make a syrup of seven pounds of sugar, one quart of good cider, vinegar, cloves, cinnamon and allspice to taste tied up in a muslin bag and boiled. Pour over grapes boiling hot, turn off and boil for nine mornings.

**Quince and Apple Jell**—Wash, don't peel, quarter, leave in seeds and cores if free from worms, cover with water, cook two hours, turn in jelly bag. Measure the juice, add 1/2 cup of sugar to every cup of juice is the rule to sweeten. I use 12 cups of juice to nine of sugar. Let boil one minute, turn in jelly glasses. When cold cover with paraffin.

Mrs. B. O. Donovan, 228 Fifth Street, Santa Rosa

**Anchovy Puffs**—Put one cup of water over fire in a saucepan, add to it butter size of an egg. When boiling stir in all at once one cup of sifted flour and stir until smooth and thick. Take from fire and add three tablespoons of grated eastern cheese, beating in well; then beat in, one by one, five eggs, when all are in beat well for five minutes. Drop these by level teaspoons in hot lard. Don't let the fat get too hot. Chop, not too fine, the yolks of six hard boiled eggs. Chop the whites very fine. Put 3 large cups of sugar in a pan on fire. Chop six mushrooms and add; let cook three minutes. Now add the chopped whites, the yolks, a tablespoon of butter, one of chopped parsley, one of anchovy paste, pepper and salt if needed. Beat the yolk of one egg light and add just before taking from fire. With a sharp pointed knife cut the top nearly off each puff, put a large spoonful in each one and put back cover. Sprinkle each with grated cheese and

## A. G. Vanderbilt's Bride Gave Notice That Hurried Marriage



Mrs. Alfred Gwynne Vanderbilt, formerly Mrs. Margaret Emerson McKim.

MRS. MARGARET EMERSON MCKIM was married to Alfred Gwynne Vanderbilt December 17, at Reigate near London, at the registry office there, after the bishop granted a special license necessitating only one day's notice. Mrs. McKim herself gave the required notice at noon Saturday. The bridal couple are now touring Europe on their honeymoon.

put in oven a minute or two. Makes a very nice entrée.

**Roast Tenderloin with Oysters**—Get two tenderloins an inch thick each. To half a cup of olive oil add a teaspoon of lemon juice and a little tabasco. Let the steaks remain in this one hour, turning often to be sure oil covers all parts of the meat. Drain well a can of fresh oysters. Put one of the steaks on a greased rack of roasting pan, cover thickly with the oysters, dot all over with butter, a little grated onion,

chopped parsley, black pepper, salt and a little lemon juice. Put over the other steak, joining with four small skewers. Put meat under gas flame and sear quickly both sides (the steak can be lifted and turned with a pancake turner), then turn gas lower, and cook each side about eight minutes. Lift up steak on very hot dish, put the oyster liquor in the pan with two heaping tablespoons of butter, a good pinch of celery salt, a piece of garlic, some salt, tabasco and black pepper, boil up once, strain over meat and sprinkle with chopped parsley.

**Maple Apples**—Take six nice cooking apples of uniform size, peel and core them, take one cake of maple sugar or one quart of maple syrup and bring to a boil; if you use the sugar dissolve in water to make the syrup, or if you use the syrup thin it a little with water so it will not become too hard in the boiling. Drop your apples into the syrup and boil slowly, till tender and until your syrup is of the consistency of jelly, which the tartness of the apples will make. Stuff the apples with minced nut meats, serve with whipped cream or just with your maple jelly.

**Dried Figs with Nuts**—Take fresh dried figs (white ones are best), stew till tender, split the side and stuff with chopped nut meats and served with whipped cream on lady fingers.

**Marshmallow Cloud**—Get a pound of vanilla marshmallows and set over boiling water to dissolve; beat the whites of two eggs until very stiff, then beat them into the marshmallows; set the whole into a vessel of hot water for five minutes, chill and serve with whipped cream and small dots of jelly—any jelly will do.

**A Fine Way to Cook Wild Duck**—I take two plump wild ducks (usually mallards), clean well and put into a vessel with a little drippings and brown well as you would a pot roast; then add two turnips, two stalks of celery, a clove of garlic, a small onion and water enough to cover; simmer till your ducks are tender, strain your gravy and thicken. And I assure you that you will have something very good.

**PIONEER WOMAN OF MARIN COUNTY DIES**

[Special Dispatch to The Call] SAN RAFAEL, Dec. 24.—Christmas day has been darkened in one Marin county pioneer home, known for its social gatherings, by the death of Mrs. Maria Hansen, one of the early settlers of this county and well known about the bay, who died last evening after a short illness.

Mrs. Hansen was 61 years old and came to San Rafael 25 years ago from Skjerbeck, Denmark, with her husband, who is senior partner of the Marin county lumber firm of Hansen & Lund. Elias C. Lund, a member of the firm and a city official, is her brother.

George C. Hansen, cashier of the Marin County bank; Carson C. Hansen, connected with Hansen & Lund, and Henry M. Hansen, who is in the insurance business in San Francisco, are sons.

Mrs. Hansen was known for her kindness to those in need and was a charter member of Golden Star Rebecca lodge of this city.

The funeral will be held from the Hansen home, 307 H street, at 1 o'clock Tuesday afternoon, and services will be held at Golden State Rebecca lodge rooms at 2 o'clock. The body will be interred in the family plot in Mount Tamalpais cemetery.

The Lurline Ocean Water Baths operate a branch tub bath establishment, comprising 50 tubs, at 2151 Geary street near Devisadero. Perhaps this is more convenient for you.

The main Lurline Baths are at Bush and Larkin streets.

## The Smart Set

FRIDAY afternoon there was a Christmas tree at the Columbia. Arthur, who lives at the Bellevue, hadn't known of it. But meandering down Geary street with a friend at 4 o'clock he noticed unusual conditions about the theater. Arthur is 6 and few things escape him. To his friend he remarked that something was doing at the Columbia. Better come along and see what.

"Look at all the kids with presents," he pointed. "Coming out of the show with Christmas presents. Let's go in." The friend is 8, but is less enterprising than Arthur and lacks initiative and is inclined to acquiesce and follow. Friday afternoon he followed Arthur to the brass rail where the ticket man is usually stationed. A person in authority there inquired about cards. "Well, we want to go in and we never had any cards," Arthur explained. This touched the kindly person in authority. Two little boys forgotten. Overlooked in the rush of those who found a thousand favored children for the Associated Charities Christmas, where every small guest had a present from the tree. Cards or no cards the authority let them in, and they entered to the generous hospitality of the A. C.

It was nearly 6 o'clock when Arthur and his friend returned to their concerned parents at the Bellevue. Arthur came in bearing strange trophies, a pencil box, a toy balloon, one stick of candy and an orange. Also he had an air of uncertainty about the trophies. Arthur rather felt their incongruity and was laconic in his explanations. "I got them down the street," he said. "A man gave them to me."

Cross examination revealed the truth. Arthur had been a guest of the Associated Charities. He had gratefully accepted gifts designed for those who had no small French motors at home; no German railway systems or other imported mechanical things to make life worth living. At the party Arthur hadn't thought of it. The pencil box and the orange had seemed wonderfully desirable. But at home in the atmosphere of his youthful affluence they did look foolish. And there was the thought of some other boy who might have needed the things well emphasized. In the end Arthur was subdued, regretful and generally apologetic. But he had had a good time. And if one had the art a beautiful story book moral might be pointed in the perfectly true history of Arthur and the Associated Charities.

Mr. and Mrs. Charles Clark entertained at a large dinner at Burlingame last evening in honor of Mr. and Mrs. Raoul du Val (Beatrice Tobin), who arrived last week from their home in Paris for a visit of two months. They will be with Mrs. Tobin at the Fairmont during most of their stay.

Mr. and Mrs. Dixwell Hewitt are guests of friends at Menlo until Tuesday. Mr. and Mrs. William J. Knox are at the Hotel Cecil in London.

Dr. and Mrs. Herbert Moffitt returned from New York last week to spend the holidays with their family.

Miss Metha McMahon and Miss Marie Louise Tyson will be guests of honor at a bridge party to be given Thursday afternoon, January 4, by Miss Kate

## Kindle Now the Flame Of Charity--By Ruth Cameron

CHRISTMAS is indeed the season of regenerated feeling—the season for kindling, not merely the fire of hospitality in the hall, but the genial flame of charity in the heart.—Washington Irving.



RUTH CAMERON

Dear friends, east, west, north and south, to some of you I wish a merry Christmas this morning. And to those of you for whom change, loss or suffering have rendered the wish of "Merry Christmas" a mockery I wish instead a sweet and happy Christmas, made endurable by the ability to see "the stars shine through your cypress trees," and made happy by trying to make others so.

I hope that Santa crowded your stockings full of everything you most wanted and that each gift you sent out fitted into some special niche of need or desire, and called forth genuine gratitude.

I hope that every surprise you planned turned out a most thorough and welcome surprise.

I hope that you yourself were able to voice your own gratitude and surprise and delight in a genuinely convincing and satisfying manner.

I hope that you aren't going to be one of those foolish folks that make the week after Christmas the doctors' busy season.

And, lastly, I hope that my beautiful Christmas quotation has already sunk deep into your hearts and inspired you with the wish to make your own Christmas "the season for kindling, not merely the fire of hospitality in the hall, but the genial flame of charity in the heart."

Surely the undercurrent of your thought has already turned toward those friendships which you have possessed long since and lost a while, not by death, but through carelessness, misunderstandings, or just through this all devouring busyness that gradually takes away from us so much of all that is truly worth while.

How could you honor Christmas better than by making the first step today toward rekindling some of those friendships?

What could be more natural in this season of overflowing good feeling than to sit down and write to the old time comrade from whom that foolish little quarrel has kept you apart these many months, or even years? "Dear old friend," you might say, "I did not mean to offend and I do not believe that you did. It was all a foolish mistake. Life is too short for quarrels. Let's forget and be friends again."

What could be easier than to assure that other old friend, with whom you have no quarrel, except lack of time and the excursions of new interests, that you are thinking of him today "because it is Christmas," and that you have made up your mind that another Christmas shall not come upon you ere you two have renewed your friendship? Five minutes of time and a 2 cent stamp will carry this message to him. Or perhaps you may even speak it yourself over the wire.

Christmas, you know, after all, is not merely a time of frenzied gift giving. It is the celebration of a birthday, of the birthday of One who would surely be better pleased by such a demonstration of kindly feeling than by the giving of a thousand loveless gifts.

Miss Ysabel Chase, Miss Hilda Van Peterson. It will take place at the Hill-Sicklen, Miss Dora Winn, Miss Isabel Beaver, Miss Cora Otis, Miss Frederika Otis and Miss Bailey.

Those who assisted in receiving at the tea given by Mrs. Henry L. Dodge were Mrs. Bailey, in whose honor it was given. Mrs. Horace Blanchard Chase, Mrs. James Ellis Tucker, Miss Jennie Blair, Miss Minnie Houghton, Miss Josephine Redding, Miss Marian Crocker, Mrs. William Delaware Nelson, who is the guest of her father, Senator Feil-ton, who has leased the Huffman residence in Broadway for the winter, was hostess at an informal tea at the Pal-ace Friday afternoon.

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