

WOMEN'S DIFFICULT TASKS MADE EASY AT EVENING LEDGER SCHOOL OF COOKERY

Expert Tells and Shows Women How to Prepare Crabs and Other Difficult Dishes.

There is a lot of difference between a soft-shell crab and preparing a breakfast for dinner. The crab is alive and keeps kicking and grabbing at one with its pinners. Consequently, few housewives undertake the preparation of hard-shell crabs or soft-shell crabs for that matter—for their own table uses.

These women who were fortunate enough to attend the lecture delivered by Mrs. Anna Carroll at the Evening Ledger Cooking School, Horticultural Hall, Broad street below Locust street, yesterday afternoon are now able to have their crabs delivered to their homes and prepare them for their own tables.

This was the third lecture of Mrs. Carroll's course, which lasts until June 12. She delivers her lectures at 7:30 o'clock in the afternoon. There will be no lecture on Sunday, June 6.

The meat yesterday was broiled soft-shell crabs. Mrs. Carroll had dressed a few crabs before the opening of the lecture. Before placing these in the oven, however, she had a box of live crabs brought to her table. Holding one of these crabs up with two fingers, she remarked to the audience:

"This is the way to hold them with the front up and the back of the crab toward you. Take the apron off with the thumb and finger. Then turn the crab sideways. Raise the soft shell and remove the many little fingers. You will find two sacks, one on each side. After cleaning off the fingers on one side turn the crab back and clean it out thoroughly. Then turn the crab back as originally held and press out clean under the shell where the apron was removed. Turn the other side of the shell up and clean as previously shown for the first side. Place the crab in clean water and wash thoroughly around the legs and shell. Repeat of this process."

After Mrs. Carroll had cleaned two of the crabs she asked if any one wanted her to clean another and if they all knew how it should be done. A number of the women looked at each other in a doubtful manner, so the lecturer took a third crab and repeated the operation. At the conclusion of the lecture a great many of the audience were unable to get her to show at close range how the cleaning should be done.

ALL NEEDED INSTRUCTION.

It was evident from the interest of the women and the manner in which they commented upon the process of preparing crabs for cooking that very few of them were familiar with this work. Mrs. Carroll attempted to make this lecture as interesting as possible, as she considers it her better for housewives to buy their live crabs and prepare them for cooking rather than buy crab meat or dressed crabs from the market, and it proved a success. She made a number of important suggestions which are worth brief mention. She commented upon the fact that many of the women who buy crabs from simply supplying the physical needs. In this connection she said that many housewives failed to realize that really good things have much to do with the cheerfulness of the home and with the home-spirit.

SAVE CHICKEN FAT.

She recommended that chicken fat be carefully conserved. It should be rendered, she said, to be used in gingerbread and for sauces. This would help keep down the cost of chicken. In stewing chicken she suggested both the soup and the fat be made from the water in which the chicken was cooked. She asked if butter fat, or fat from beef, when rendered, makes good shortening. This kind of fat can be bought at a low price from

RULES GOVERNING EVENING LEDGER COOKING SCHOOL CONTEST FOR GIRLS

- 1. Entries are limited to girls who are members of cooking school classes of the schools of Philadelphia. Any individual may contest in all four divisions, but may make but one entry in each division.
2. Contest is to be limited to the baking of 1-pound loaves of bread, baking powder biscuits, sugar cookies and sponge cake, according to the recipes used in the public cooking schools, or in the schools from which contestants are registered.
3. That conditions may be identical in every case as to efficiency under which work can be produced, the baking is to be done in a Gas Range oven only. (Arrangements have been made with the United Gas Improvement Company to extend their free service during the continuance of this contest, and any gas range not operating satisfactorily will be adjusted and regulated free of charge.)
Judging is to be done by an accredited body of judges chosen as may later be determined.
4. All entries for the contest must be presented at Horticultural Hall, Broad and Locust streets, on Wednesday, June 9, between 2 a. m. and 4 p. m.
5. On the bottom of each loaf of bread and on the side of each sponge cake entered, there must be pasted an entry blank clipped from the EVENING LEDGER, giving the contestant's name, home address, name and number of school attended, name of gas range used (its number when obtainable), and the article of food contested for. Cookies and baking powder biscuits are to be presented in wooden plates, and one entry blank completely filled in as outlined above, in this case being pasted in the plate. Great care must be taken in this respect, because the great number of entries will make it necessary to eliminate any contestant whose blank does not accompany the exhibit.
7. A second entry blank, filled out carefully, must be mailed to the EVENING LEDGER Cooking Contest Department not later than Saturday, June 5. This blank may be cut from the EVENING LEDGER, or may be prepared at your cooking school centre.
8. The exhibits will be judged on Thursday, June 10, and will be on display in the Auditorium of Horticultural Hall on Friday and Saturday, June 11 and 12. The awards will be announced at the closing of the cooking school lecture on Saturday, June 12, this particular session being given over to the girls who are members of the cooking school classes.
9. The goods exhibited in the contest will be dispensed through various charitable organizations under the auspices of the Society for Promoting Charity.
10. The prize in each class a modern Cabinet Gas Range valued at about \$35. There will be at least a second and third prize and honorable mention in each of the four divisions. These prizes will be announced later.

ENTRY BLANK FOR COOKING CONTEST

Open to girls who are members of cooking school classes in the Philadelphia schools.
Name of father or mother or nearest relative.....
Name of contestant.....
Name of cooking school.....
Name of teacher.....
No. and number of gas range used.....
Name of contestant entered for prize for bread..... cookies.....
Name of contestant..... sponge cakes.....
(Place cross after article contested for.)

Get TODAY'S blank, fill out, and send to Evening Ledger TODAY. Save tomorrow's blank to paste on your exhibit.

PRIZES FOR THE WINNERS IN BIG COOKING CONTEST

- Cabinet Gas Ranges, valued at about \$35, all made by Philadelphia manufacturers, will be given as first prizes.
A \$25 Quality Cabinet Gas Range, offered by the Roberts & Mander Stove Company, for the best sponge cake.
A \$25 Fortune Cabinet Gas Range, offered by the Thomas, Roberts, Stevenson Company, for the best bread.
A \$25 Imperial Excelsior Cabinet Gas Range, offered by Isaac A. Shepard & Co., for the best biscuits.
Second prizes: Biscuits, Clover Triumph Gas Ranges, offered by the Roberts & Mander Stove Company, for the best sponge cake, one barrel of Millionaire cookies, one barrel of Millionaire flour.
Third prize for each division: "Warrior" Aluminum Tea Kettle, offered by the Aluminum Cooking Utensil Company, for the best cookies.
Fourth prize for each division: An "Aurora" Comfort Gas Iron, offered by the Aurora Gas Iron Company, of Philadelphia. Suitable prizes will be announced later.

HOW TO MAKE TOAST.

When she was ready to place her asparagus in the oven she demonstrated how the woody part should be removed. At the conclusion of the preparation of the meal she showed several slices of evenly cut bread to her audience. She announced that she was going to toast by time, and suggested that a clock in the kitchen in order to get first-class results and to turn out toothsome toast one must give the operation undivided attention. She toasted this in the broiling oven.

One of the women in the audience asked Mrs. Carroll if it would not be more economical and advisable to make arrangements to cook with gas throughout the year, since, through her processes she seemed to get such efficient results. It is perfectly easy for a housewife to have her kitchen arranged so as to use the gas range throughout the year," she said. "At a very small expense you can have your home-heating system extended to the kitchen to furnish heat. If this is not possible you can buy a small heating stove which burns coal, wood or coke and which will burn nearly all the garbage. This provides a means of heating in the kitchen the gas range is feasible for winter as well as summer."

Mrs. Carroll said that success in baking the right heat at the proper time. She made this remark when one of the audience asked her how it was that her cakes were so perfect. They always seemed so perfectly browned and light.

ENTRIES WILL BE RECEIVED UNTIL 6 P. M. WEDNESDAY

An extension of time will be granted for entries in the Evening Ledger Cooking Contest. This has been decided upon because many children who desire to enter were not familiar with the regulations—making it necessary for entry blanks to be mailed to the EVENING LEDGER not later than midnight tomorrow night.

Under the new arrangements blanks must be mailed to the Cooking Contest Editor at the EVENING LEDGER not later than 6 p. m. next Wednesday, June 3. It was previously announced that entries must be made at Horticultural Hall, Broad street below Locust street, between 5 o'clock a. m. and 7 o'clock p. m. on Wednesday, June 3.

Owing to the fact many children will be detained in the schools until late in the afternoon, and therefore would not be able to reach Horticultural Hall before 5 o'clock, the hour for closing the entries has been extended to 7 o'clock. Under this arrangement entries must be made at Horticultural Hall between the hours of 9 o'clock a. m. and 7 o'clock p. m. in order that entries may be taken care of quickly there will be a table at each cooking school. On each of the tables will be a large sign bearing the name of the school. When the children enter the hall they will have no difficulty in pick-

ING UP THE PROPER TABLE.

No entry should be placed upon the table without first consulting some one in authority over the entries. It is necessary to impress again upon the children that entry blanks be securely fastened to the bread and sponge cakes and to the wooden trays used for cookies and biscuits, in accordance with the rules governing the contest. If the entry blanks become detached it will be necessary to exclude entries from the judging.

RECIPES.

Broiled Bluefish—Place in pan about half way down in broiling oven, and sauté both sides about half hour. Fish should be cooked from 20 to 30 minutes without turning.
Parisienne Potatoes—Press a small vegetable scoop "face" downward into the potato and give it a twist, bringing out a perfect ball; throw these into cold water. When ready to use, put them in boiling water, boil for 15 minutes, drain, dust with salt and turn in a heated dish. Garnish with carefully melted butter and finely chopped parsley. They may be boiled five minutes, drained, plunged in hot fat until nicely browned.

Stuffed Tomatoes—Choose smooth, ripe tomatoes of medium size. Remove the core of the seeds. Fill this shape with crumbs highly seasoned with pepper, salt, onion, butter and sweet herbs. Bake 20 minutes or until they are thoroughly softened, but if cooked too long they will lose their shape.
Cucumber Salad—Cut cucumbers long ways in half, hollow out centres, cover with French dressing and serve in shape of little boats.

Apple Meringue Pudding—Two cups stewed apples, three eggs, one-half teaspoonful nutmeg, one-half teaspoonful cinnamon, two tablespoonfuls butter, one-fourth cup sugar, one-half tablespoonful lemon juice or vinegar, one-quarter cup powdered sugar.
While the apples are still hot add the spices which have been thoroughly mixed, the butter and well-beaten yolks of eggs, sugar and lemon juice may be added if necessary. Beat until light, put into a buttered baking dish and cook 10 minutes in a hot oven. Take from the oven and cover with a meringue made from the whites of eggs, powdered sugar and favoring with Brown slightly. Serve cold with cream.

"The EVENING LEDGER Cooking School is an excellent idea," said Mrs. M. C. Morgan, a well-known suffragist and cooking expert. Mrs. Morgan makes all the good candy which is sold at the Equal Franchise Society, and it is guaranteed to be 100 per cent. pure. So you can imagine she knows what she is talking about. "Cooking—that is, good cooking—is the surest argument for the ballot. Women who have children and a household to manage can't get out to hear public speakers; they can't take an active interest in civic and municipal questions, because they haven't the time. Now, man will be much more impressed by a good cook than they would be by anything else. What more convincing argument could any woman offer than a pie like mother used to make?"

"Many of the women's colleges are offering courses in domestic science and home economics. They have to. Manhattan College, in the State of Kansas, our own State college, and I don't know how many other well-known institutions, have regular instructors in these most important branches. Credits are given for work in this line as in languages. The agricultural colleges supplement this work. Young men and young women receive a practical knowledge of the first principles of scientific farming, home keeping and cooking. Could any more useful or of more benefit to the future generation?"

In America one out of every eight marriages ends in a divorce. I don't want to say that this is due to our lack of care as home builders. Rather let me say that it is due to circumstance and to the fact that women are unwilling to adapt themselves to circumstances. Marriage isn't founded on the continuous sacrifice of one member of the contract; it must be mutual. Women must have a personal liberty; they must have a thorough knowledge of the household arts to insure the enjoyment of this liberty. So if your content and your course of lectures gives women a better working knowledge of the principles of scientific management, I certainly wish you success."

Eco-Thermal Latest Combination of Gas Range and Fireless Cooker

This is the range selected as one of the first prizes in the Evening Ledger's Cooking Contest. It includes a box cabinet with warming closet and plate shelf. Large baking and broiling ovens. For sale by U. G. I., and all their branches, and all good dealers. DEMONSTRATION Today at 2:30, June 4. J. Kister back & Son 2002 MARKET STREET PHILADELPHIA, PA.

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Inquiries have reached the Contest Editor as to whether entries may be made by parcel post. Entries may be made by parcel post if they are mailed in time to reach the Contest Editor at Horticultural Hall before 7 o'clock p. m. Wednesday, June 3. If they are not in by that hour they cannot be counted. Children sending their entries by parcel post do so at the risk of entries being damaged. If the entries are badly damaged and do not present a good appearance they will not stand as good a chance in the eyes of the judges. Entrants also take a chance on their entries being delayed in the mail.

Contestants in the cooking baking contest at the Evening Ledger's Cooking School should bake one-half dozen of each and present them on wooden trays in accordance with the rules.

POLICE DRILLS FILMED

Girls to Appear in Officers' Show Also Before Camera. Red, white and blue—the red and white being the attire of 15 young misses among the blue uniforms of the policemen of the Germantown station—were snapped today for motion pictures which will be shown June 24 at St. Vincent's Hall, Price street east of Germantown avenue, when the policemen's minstrel and vaudeville show will be presented.

Under command of Captain McPadden and Lieutenant Buchanan, the policemen executed their drills for the continuous camera of the Lubin company. The drills of the mounted squad, the motorcycle squad and the patrolmen were recorded on the reel and then the patrolmen were photographed going into action. The 15 young women, who will form the feminine portion of the cast of the show, were "lined up for a smile or two."

Garbage Companies Penalized \$487.50

Penalties imposed on the contractors for street cleaning each and rubbish and garbage collection for the month of May aggregated \$487.50, with payments for the month amounting to \$14,322.11. The Penn. Reduction Company was penalized \$77 for delinquencies in its garbage collection and disposal contract; the street cleaning firm was \$33, with the ash and rubbish collection penalties amounting to \$77.50. The amount paid the Penn. Reduction Company for the month was \$2,888.65.

POLICE COURT CHRONICLES

I was here, but where was you, I waited long in vain, You told me nothing but lies, You won't tell me again. This note, representing the dismal heart of Francis Golden, was given on the steps of a church on Lehigh avenue. The communication to the absent sweetheart tells its own story. Like the heroine in the old song, Golden waited at the curb, but his lot was still sadder, for he received no word whatever from his loved one. It is doubtful, too, whether her eyes will ever see the note he wrote. Mayhap she will see it here.

There are many persons, no doubt, who do not appreciate the comforts of a police station. William Discher is not among them. In the hope of getting arrested, he berated on Frankford avenue in view of several cops, but they apparently didn't see him—or were aware of his "game."

This plan failing, Discher then went boldly into the police station and asked the sergeant for a dime. As it was very evident that he wanted it for "booze," the sergeant chased him out.

But he was back again in a few minutes, and this time went all the way to the cell room, where he "braced" the turnkey. He also ordered him out with speed. Even this was not enough. Discher returned very shortly and asked the sergeant very sarcastically for "another" dime. This time four cops showed him the door and added him to reach the sidewalk in record-breaking time.

"I'll lick you all one at a time," shouted Discher as he threw his coat on the sidewalk. He was locked in a cell, from which he hurled challenges to the universe generally. Magistrate Borie fined him \$2 or two days in jail, and Discher went back to his cell to think it over.

BAKER'S GELATINE (PLAIN)

is of superior quality and is favored by the most careful housekeepers. Try this recipe. PRUNE JELLY Wash and stew 1/2 lb. prunes until tender; strain, remove the stones and mash to a pulp. Soak 1/2 envelope BAKER'S GELATINE in 1/2 cup cold water five minutes, dissolve in 1 1/2 cups boiling water. Add 1/2 cup sugar, juice of 1/2 lemon and the prune pulp. Stir thoroughly and pour into cold wet mold, then chill. Serve with cream. Serve 4 to 5 persons. Cost 10c.

(Watch for new recipe in our next ad.) Baker's Gelatine is used in Mrs. Carroll's demonstration at Horticultural Hall. Franklin Baker Company, Philadelphia, Pa. Manufacturers of Baker's Premium Coconut

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ISAAC A. SHEPARD COMPANY PHILADELPHIA, PA.

of the Kensington Council, No. 87, D. of L., the Philadelphia Commandery, No. 4, P. O. S. of A., O. K. of M. C., and the Ella K. Filling. The funeral will take place Monday afternoon from his residence.

Death Notices on Page 14

Healthy herds give Fairmount Farms Milk In milk as in other food, folks are more particular today than they were in the days of our grandmothers. They want to know that the milk is not only rich, but that it comes from healthy herds, and that every step from the herd to the home is conducted with scrupulous cleanliness.

Fairmount Farms Milk is the product of herds that have been tuberculin-tested—and this is the surest test of health. We know of no other milk selling at the price that is all thus protected. Supplee milk has "a better flavor."

The Supplee Alderney Dairy Seem Go'd Medals

Granville L. Winnemore's Funeral Members of the Philadelphia police force will attend the funeral of Granville L. Winnemore, a retired policeman, to take place Sunday afternoon, at 3 o'clock, from the residence of his son-in-law, Charles F. Schwelker, 312 East Tenth street. Mr. Winnemore, who was 68 years old, succumbed Wednesday to a stroke of apoplexy. He entered the Philadelphia police department in 1886 and was appointed as patrolman of the 24th District. Shortly after he was transferred to the 30th District as an officer, and served in that capacity until 1897, when he was retired. He was a trustee

Funeral of G. Franklin Davis COLLINGSWOOD, N. J., June 4.—The funeral of G. Franklin Davis, who died suddenly on Memorial Day, was held from the Davis home here this afternoon. The service was in charge of the Rev. Dr. Alfred Jagg, pastor of the First Methodist Episcopal Church. The afternoon Nicholson-Hemmering revival meeting was omitted in the church in tribute to the memory of the deceased. The funeral was one of the largest ever held here. Interment was in Mount Peace Cemetery, Philadelphia.

George W. Blake, of P. O. S. of A., Follows Old Friend to Grave. George W. Blake died yesterday at his home, 312 East Leverington avenue, Roxborough. He was one of the founders of the Patriotic Order Sons of America. He was the lifelong friend of the late Clarence F. Huth, who operated the military branch of the order. The funeral of the latter was held yesterday at Shamokin, Pa.

For years Mr. Blake served as secretary to Richard Wood, head of R. D. Wood & Co., 4th and Chestnut streets, iron merchants, in which concern his father long held an interest. He was conspicuously identified with the Roxborough Baptist Church, where he was interested in various phases of religious and charitable work. For 25 years he was church clerk, and favored the church with his services and was associated with several Grand Army posts. His widow and three children, Edward, Rodney and Anne Blake, survive him.

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OLDER GIRLS DISCUSS LIFE AND RECREATION

Conference of Eastern Delaware County Organization Held.

The Older Girls' Conference of Eastern Delaware County took place today. The conference is under the auspices of the Delaware County Sunday School Association, and was held in the Draxel Biddle Bible Class Home at Lansdowne.

Miss Martha Hughes, student secretary of the Women's Foreign Mission Society, was the principal speaker at the visit. She spoke on "One for the Money and One to Go." She was followed by Miss Eleanor Richardson, territorial secretary of the Young Women's Christian Association, who spoke on "The Open Door."

"Rural Recreation" was discussed by Miss E. Cora Yeager, secretary of the Associated Charities. Mrs. E. H. Bonnell, Jr., guardian of the Ravoliak Campfire, spoke on "What Campfire Girls Are Doing." Sectional conferences will also be held. The closing address will be delivered by Prof. William D. Lewis, principal of the William Penn High School.

NEW ICE PLANT IN NORTHEAST

Concern Will Have Daily Capacity of 200 Tons. The largest ice plant in point of storage capacity in Philadelphia is to be erected this summer at American and Cambria streets by the American Ice Company. The plant, with a daily manufacturing capacity of 200 tons, is now under construction. It is intended as a source of supply for the northeast section, but is designed as a further safeguard against summer shortage, provision being made for reserve storage in winter of 20,000 tons.

The Germantown plant of the same company, on the Philadelphia and Reading Railway, at Armat street, is to be replaced by a new plant. Plans for this are in course of preparation.

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Granville L. Winnemore's Funeral

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George W. Blake, of P. O. S. of A., Follows Old Friend to Grave. George W. Blake died yesterday at his home, 312 East Leverington avenue, Roxborough. He was one of the founders of the Patriotic Order Sons of America. He was the lifelong friend of the late Clarence F. Huth, who operated the military branch of the order. The funeral of the latter was held yesterday at Shamokin, Pa.

For years Mr. Blake served as secretary to Richard Wood, head of R. D. Wood & Co., 4th and Chestnut streets, iron merchants, in which concern his father long held an interest. He was conspicuously identified with the Roxborough Baptist Church, where he was interested in various phases of religious and charitable work. For 25 years he was church clerk, and favored the church with his services and was associated with several Grand Army posts. His widow and three children, Edward, Rodney and Anne Blake, survive him.

The funeral services will be held tomorrow afternoon at 3 o'clock, at the Roxborough Baptist Church, Ridge avenue and Lycourt street. The Rev. Dr. John Gordon will officiate. Interment will be in the churchyard.

Funeral of G. Franklin Davis COLLINGSWOOD, N. J., June 4.—The funeral of G. Franklin Davis, who died suddenly on Memorial Day, was held from the Davis home here this afternoon. The service was in charge of the Rev. Dr. Alfred Jagg, pastor of the First Methodist Episcopal Church. The afternoon Nicholson-Hemmering revival meeting was omitted in the church in tribute to the memory of the deceased. The funeral was one of the largest ever held here. Interment was in Mount Peace Cemetery, Philadelphia.

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