# EACHING YOUR CHILDREN TO LOVE YOU-CYNTHIA'S CORNER-A PEEK IN THE SHOPS-RECIPES

Fringe Is on Petticoats, Too

A Daily Fashion Talk by Florence Rose

1

annes

The petticoat at the left of the circle is of taffeta silk, with a deep silk fringe over a deep flounce topped with small tucks. The petticoat at

the right is changeable taffeta, with hemstitched panels and narrow

knife-plaited ruffles

wasn't very long ago that about the taffeta and made in all the fashionable

seen.

1.9.10

## SPICY NEW RELISHES EARNING A GIRL BY HEART S THE REAL JOB OF A MOTHER MADE MINUS SUGAR

ut One Girl Steals Away From the Hearth and Brings Her Recipes Given for Apple, Troubles Here-Priceless Gold Is Wasted on Women Sweet Pickled Beet and Corn. Syrup Used

Who Refuse to Be Loved by Their Own Daughters

OME mothers hold down their jobs know you are in the right. There will so poorly. When I read a letter the one part of which is printed w today my heart aches for the an who has no daughter and who yearned for one-only the long tches of the night could tell how h. Priceless gold is wasted on anher woman. Here is a paragraph from the letter

I am sorry to say this about my ther. It seems to me she teaches a daughter to be afraid of her in-"I am sorry to her daughter to be atrain of her her stead of to love her. Please can you tell me how I can influence my mother to let me do the little things other firls my age do." There is something intensely pa-thetic to me in the thought that this little girl has stolen away from the

th to come ask another woman to bring happiness into her own to ask another woman than her I think it holds a great lessor mothers.

WISH I could tell you an easy way to influence your mother to let you do the little things other shils of your live of sitting on the educ of the hed age do, little friend, but I am afraid settling the problems of the world with I can only repeat to you the advice riven to a young rivi in this column some weeks ago about how to net

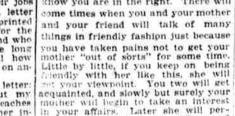
A MAID AND TWO MEN

The Story of the Girl Who Was Left Behind

By HAZEL DEYO BATCHELOR

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already.



L campaign to make their motivels full celery seed, one-half teaspoonful of love and understand them. Girls are such maivelous persons. On top they are all silly little conversation and bowdery neses and new kinds of sweat-ers, and understand, do you know what is underneath—oh, mothers who refuse to understand, do you know what is underneath—oh, mothers who refuse to understand, do you know what is underneath—oh, to thers who refuse to understand, do you know what is underneath—oh, to thers who refuse to understand, do you know what is underneath—oh, to thers who refuse to understand, do you know what is underneath—oh ther intersection and the such main and chapped onlon; cock for from fire add one cup of chopped pecans or walnuts; pack into hot jars, par-

have shut yourselves out from their ives, so yours is not the high privi-ives, so yours is not the high privi-ves of sitting on the edge of the hed. Yield, six cups, the world is asteep under the stars. Contraction of the

some weeks ago about how to bet with her father. Try to bring youth into your mother's life. I know how things are some time—a girl does not darce go blead with her mother to let her do things. There is some kind of a wall up there and one feels silly and embarrassed pleading.

know you are in the right. There will is the relish a thing to be scorned in come times when you and your mother and your friend will talk of many and your friend will talk of many Is the relish a thing to be scorned in Syrups of one kind and another (sorghum is plentiful this year in some States) will solve the problem. The United States food administration gives these examples:

### Apple Relish

e pint elder vinegar, two and one mother will begin to take an interest in your affairs. Later she will per-ful cloves, one-half teaspoonful ground haps feel cross if you are left out of the little affairs she now so begrudges

rou to attend. \_\_\_\_\_ tablespoonfuls chopped onlons, one cup chopped pecans or walnuts, two tablespoon fuls mustard seed, two tablespoon fuls celery seed, one-half tenspoonful co

or walnuts; pack into hot jars, par-tially seal and sterilize ten minutes; real tightly: let cool, label and store, Sweet Pickled Beets

One-half gallon haby beets, three cup-fule vinegar, three cupfuls sorghum, one-half teaspoonful sait, three tablespoon-

fuls mixed pickle spices. Wash beets, leaving roots and about row inches of stems on to prevent coding; cook until tender; while beets a wall up there and one feels silly and imbarrassed pleading. Try to let yours girl. Tell the friend be note to your girl. Tell the friend be note to your girl. Try the friend be note to your mother. He very ice to her yourself. Try civing in purself on points where perhaps you her and her kind to fall back on.

only use that could be found for fringe was to ornament the partor lamp shade. First we had the glass bend fringe, fol-found by fringe have. Taffeta silk, which has not been used First we had the glass bead fringe, fol-lowed by the silk fringe. But times have changed and fringe is at present enjoy-Corn Relish Twelve cars sweet corn, one head calibage: sail to taste; twelve ontens, three green peppers, three red peppers, three pints vinegar, four cups syrup (dark), one tablespoonful ground mus-tard, one tablespoonful celery seed, one and hats claim fringe as an appropriate d. one for the fair sex. Cloaks, waists, suits one- and hats claim fringe as an appropriate little trimming. Not always, as one would imagine, just sewed on straight, but it is also made up in all sorts of designs to also made up in all sorts of designs to half teaspoonful turmeric, added a little



From "One of the Fools"

1110

To the Editor of Woman's Page: Dear Madam - Perhans you his steady stream of correspon

why I never looked at things sensibly before. You see, Ruth, what you've done You see, Buth, what you've done sour graci ation of or rather, ladies is su myself to "You needed something to do." know it, I've just been miserable with no one to do anything but find fault, and I slumped. Why, I can think now of two or three people we can help. People who need more than hearing up, who need really serious

ald. "Some one we can begin on immedi-

Helen was so much in earnest that

the haggard look was leaving her eyes and a faint red was creeping into her checks. "Things might be so much worse than they are," she continued. "I

have a good home and clothes, and I needn't stay after Jim comes home, so that if they don't like him then it needn't

natter one way or another. I don't see

Helen nodded. "Yes, the strange part of it is. I have been going to look up this little girl ever since Jim left, and I haven't done it simply because I have been too busy thinking about myself. She's in Jim's office and she was married quite a while ago. Now she's go-ing to have a baby."

66 VOU know mother is supposed to be "Oh, Helen, don't tell me she hasn't L doing all the things that women my money who are patriots." Helen said when "Well, there isn't much."

the two girls were alone. "She knits, but only at meetings, she winds band-ages, and then she comes home and "Well, let's see what we can do as on as possible. we do it together?" Helen's "Shall

derful conveniences. She could see the monosistance and Jack a contented smile wreathing his countenance, displaying everything to Helen, and she wished desporately that

treats me as though I were a stranono was wistful. "Of course. I don't think I should have known where to begin if it hadn't Ruth looked at Helen steadily for a

Ruth looked at Helen steadily for a moment, and she remarked thought-fully. "Isn't it strange. Helen, you have everything apparently to make a siri happy beyond her wildest dreams and you want just one thing. Did you ever stop to think how the war has changed you?" "And one thing is sure to lead to another, you'll see. But, oh, Ruth, did you ever stop to think how fortunate you are, having Jack and everything to

changed you?" "Indeed, I have. I do nothing but think. I try to decide what I had bet-think. I try to decide what I could do anything, don't think I'd hesitate. I'm solution in her mind's eye could see the perfect little apartment with its won-Ruth was silent. The machine was parfect little apartment with its won-

make you happy?

one of these skirts that you may benefit There is at that plenty of room allowed from our observation. This petiticat is at the left of the circle, and is developed in a high-grade. (Copyright, 1918, by Fiorence Rose) THE DAILY NOVELETTE It found into to sneer at them even stant them the ballot. I would not than that. I would nut them 'I would be them settle the questle determination as they wish to sett as I wish to settle it for then anything be more fair? When the results are the the to the settle it for them. CUPID AND THE SNAP-SHOT

> "OF ALL your dead old places to spend a vacation is this place,' Spend a vacation is this place," exclaimed pretty Marie De Lisle to her chum as they sat on the sands of a beautiful lake in Hilberest, "I am not a bit pleased with you, Pauline, for sug-gesting our coming here. You know i like dances and lots of excitement. It is so quiet here it is positively unen-durable." "Well," said Pauline, "you know every summer recent is mist these days."

for "we shall soon see an end for "women's rights." for ed of standhut in street ears, reith hands and abandoning of anarchistic suvety which fer. That is why I am in a for women." as well as

rest, and that is virtually the reason we are here." "I'll tell you what I'll do, just to have a little fun." said Marle, and opening a small leather purse, took out a snapshot. I taken about a week before while playing tennis. "I'm going to bury this in the sand, and perhaps some Romeo will come along and find it." "Oh, you elly little goose i" said Paul-ine. "Nobody would ever think of com-ing down to such a deserted place as this; but if it will please you, why, go to it." And as the giris finished their task they wended their way home, leav-ing the pleture to its fate. no han-

issued by the National War Garden Commission. America asks us to can and dry, and every home woman should do her utmost in obeying the mandate. TODAY'S INQUIRIES

1. Where can clothes for men, women an children and children of devastated France be sent? Who is Mrs. Nellie E. Morrow?

temporarily stopped?

Name the chairman of the entire an's committee of the Council of National Defense. tilve a recipe for making a good soap jelly for shampooing. What prevents discoloration in a hard-

## **CORN FLOUR RECIPES** TO HELP USE IT UP

For Housewives Who Have Many Pounds of Substitute **Bought in 50-50 Times** 

For the housewife who has accumu lated corn flour as one of the substitutes purchased when the fifty-fifty plan was in vogue these recipes, issued from the kitchens of the Department of Agriculture, will help her to use up the sur-

CORN FLOUR WAFFLES AND GRIDDLE CAKES

Two cupfuls (scant) corn flour Three teaspoonfuls of baking powder. One tablespoonful of sugar or syrup. Two cupfuls of milk (skim). Two tablespoonfuls of fat (melted). One or two eggs. One teaspoonful of salt.

Mix in order given. Beat yolk and white separately and fold in whites last. Have griddle or waffle iron hot and well greased.

CORN FLOUR AND ROLLED OATS MUFFINS her or could I write to her from here? Will you kindly advise me GOLDILOCKS.

One and a half cupfuls of corn flour. One-quarter cupful rolled oats (ground in meat chopper). Four teaspoonfuls of baking powder. I should write the girl a note such

One teaspoonful of salt. One cupful of milk. One tablespoonful of fat (melled).

One egg (beaten).

One tablespoonful of sugar or molasses. Mix in the order given. Bake in a noderate oven for twenty-five minutes

ONE-EGG CAKE, USING CORN FLOUR

One-quarter cupful of fat. One-half cupful of sugar or syrup. One egg. One-half teaspoonful of salt. One-half cupful of mashed potatoes. One and a half cupfuls of corn flour.

Two and a half teaspoonfuls of baking One-half cupful of milk.

This can be baked in a shallow pan, split, and a chocolate custard placed between the layers, making a good desser CORN FLOUR COOKIES

One-half cupful of fat. One cupful of sugar or corn syrup

One cupful of sugar or corn synap. One-half leaspoonful of salt. Two squares of chocolate (melted). Two and a half cupfuls of corn flow cant)

no reason why the designers of petti-coats should not see in fringe a possible adornment for their wares. It was, nevertheless, rather a surprise to me when I did run across a line in which when I did run across a line in which some of the very superstance of the transfer of the super-superstance of the transfer of the superstance o Two teaspoonfuls of baking powder. when I did run across a line in which some of the very smartest of the petil-coats were trimined with the popular narrow, it guite naturally follows that One-quarter cupful of milk. Mix in order given. Roll thin, cut out and bake in moderate oven. Instead of the petticoats must be narrow also

chocolate, one-half cupful of shredded cocoanut can be added. CORN FLOUR SHORTCAKE (Copyright, 1918, by Florence Rose)

Two cupfuls of corn flour. Three teaspoonfuls of baking powder, Four tablespoonfuls of shortening. Two-thirds cupful of milk. One teaspoonful of salt. Bake in thin sheet and serve with berries or other fruit.

CORN FLOUR DUMPLINGS One cupful of corn flour. One teaspoonful of sail. One teaspoonful of baking powder. Four tablespoonfuls of milk.

Two cggs. Very good with meat or chicken stews.

Be sure the stew is boiling when the dumplings are dropped into it. This dumpling is good with fruit, like the boiled or steamed dumplings you always free canning and drying manual have made. YEAST BREAD

Fifty per cent wheat flour and 50 per ent substitute. One and a quarter cupfuls of liquid.

Two teaspoonfuls of salt. One tablespoonful of corn syrup.

One-quarter cake of yeast. One-half cupful of mashed potatoes, Two and a half cupfuls of wheat flour.

One and a quarter cupfuls (scant) of

orn four. One and three-quarter cupfuls of barley or

One and three-eighths cupfuls of



The Tale of a China Pussy Dear Cynthia-A few months ago my sinter and I and mother siri organized a to take me out? Very seldom boys of my to take the to me. Of course, a few day little club. One of the things we did was to take me out? Very seldom boys of mr own age take to me. Of course a fow do, but not the kind I would like, Now I don't understand why, because it isn't that I en-courage them, for it is not in me to do that but when I go along the street people admire me, especially, as I said before, much older men. Some even annoy me. to save dainty china animals, made somewhere in Europe, and I have not been able to set any for a long time on account of the war. One of the few sets I had were two small brown-and-white cats. The siri I knew not being very nice in the first place, all my friends decided to drop her. None of us had known her very long. We had just ploked her up, a dangerous thing to be of dubious character. If see turns out My sister and I decided to disband the club. So she, with the others, came to set her china animals and when she left she appropriated one of my brown-and-white china cats, breaking the set. I did not like this at all, as my mother had pro-time and I when the ret a long time and I who her to return the one she has. Now, what should I do? I am at the seashore for the summer and would her, or could I write to her from here? where in Europe, and I have not been able

MISS LONESOME.

Do you dress "loud," Miss Lonesome? Older men are very often attracted to the girl who creates a stir as she goes, and of course flashy clothes attract a good bit of attention. Younger men as a rule like to have their girls pretty but incompletence.

A rule like to have their girls pretty but inconspicuous. I am only guessing about you. If I am wrong try this. Every lime you meet a young man try to be as interested as you can in what he liker. Do not give him the impression you want a lot of money spent on you; just be a good pal. Don't bother about who looks at you on the street. Just go along and you will soon learn not to think so much about it.

## Our Soldiers Speak

Dear Cynthia-During our anare momenta we who have joined the service have had considerable enjoyment reading and follow-ing the 'word hattle' caused by one ''per-plexed'' being unable to decide whether to marry a kirl who used a little rouge. We would respectfully offer a little advice: Why should a man during our country's pres-ent crisis be perplexed? There is only one question to ask one's self today.-''Why am I not in the service?'' All mor who are a maricane and who have I should write the girl a note such as this: "Dear — — My mother is very anx-lous that you should return that little brown-and-white china cat of my set which you took when the club broke up. I know you were only joking wher you said it belonged to you, for, of course, all of us know to whom it really belongs. I am returning to the cluy soon and can meet you downtown some day and you can give me the cat. Otherwise, if you prefer, my mother and I can come to your house for it." otc. I think this would be better than ask-ing the girl to return the ornament by parcel post, as it might break. If she is still stubborn about it, go to her mother.

I not in the service?" All men who are Americans and who have red blood in their veins have answered this question. Get yourself inside a uniform. "Per-plexed." and Uncle Sam will give you a run and everything will be plain, for Uncle Sam uses no rouse. Some of the rest of us have left some of the best firls in the United States and ex-pect to come back to them, but if many remain heating windering whether their sirl uses rouse or not I'm afraid there would be a much more perplexed problem for all of us to answer.

And for the siri who signs her name as "A 1918 Model" you know her by sight and she is always alone. Tou have seen her. She imagines every one is looking at her. and they are. "ON OUR WAY."

SUMMER APPLES MAKE **GOOD APPLE BUTTER** 

Can Be Put Up With Sugar or For feather-light, Without-Sweet Cider Retender-crusted hot biscuit that literally melt in your quires No Other Sweetening mouth, use

Older Men Like Her Dear Cynthia-I am seventeen, but people take me for eighteen; have brown eyes and light brown hair, and I guess I must be fair

water and stew into apple sauce. Let this simmer gently at the back of the stove for several hours, stirring occa-sionally as needed to prevent slicking.

When it is two-thirds done add one pound of white or brown sugar to cach gallon. After cooking this enough stir in spice to taste. Pack in sterilized

ontainers and cover with melted par-

Do not let the surplus apples no to waste; make them into apple butter. Summer apples make spiendid apple butter, even without the use of boiled cider, which, however, is a desirable addition if it can be obtained. Pare, core and cut up the apples, add a little water and size into apple surples sure. Let SAWTAY 100% Pure Butter-of-Nuts

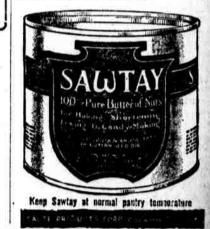
As pure in the tin as the nut in the shell For Baking-Shortening-Frying

SAWTAY WAR-TIME BISCUITS

1% cup, tye flour 2 thlsp. Sawtay 1 corn flour 1 tsp. salt 3 tsp. baking powder Cold water or milk Sift dry ingredients, work in Sawtay with fork and cold water or milk to make a soft dough. Place on floured board and pat to about one inch thick. Cut with biscuit cutter and place on Sawtayed biscuit tins. Bake about 20 minutes in hot oven.

If sweet cider is to be used boil it If sweet clder is to be used boil it down to half the original volume. By boiling it to a thick lump, less sugar is required. To each gallon of sweet cider use a gallon of pared, cored and sliced apples. Either add these to the boiled cider and begin cooking, or stew them into apple sauce and add the sauce to the boiled cider. Cook contine but stir often, for two hours. When you break open a hot Sawtay biscuit and note how appetizingly pure and sweet it smells, you'll realize that Sawtay gently, but stir often, for two hours is the only shortening that can gently, but stir often, for two hours, then add a half pound of sugar to each gallon of product, or use no sugar. Centinue cooking and stirring until thick enough, stir in spices to taste, pack in sterilized containers and cover with melted paraffin. give such results. Worked with milk and salt, Sawtay makes a delicious table butter.

Community Stores We Serve () You Save Sawtay is packed in 1-lb. 2-oz., 2-lb. 5-oz., 4-lb. 12-oz. cans; also 20-40-65-lb. tins for Restaurants and Hotels.



Free Canning Manuals There are many details about canning and drying that make the By Ethel Concannon housewife hesitate to go into these fields. If the puzzled ones will send a two-cent stamp the Editor of Woman's Page, EVENING PUBLIC LEDGER, will be glad to forward the

world of that a le

ins that nature gets very anery whenever yo one tries to thall her up. Fould talk this war being due to canitalism and theraceles, but physicians know that there agains have of humanits itself has been enversing on humanity due to neurasthenia unnanty has been indulated in two many

this is wartime, you must remember. rest, and that is virtually the reason

"Of course, you're not afraid, but would it be sensible?" "No, I can't think what I could pos-

ABTICLE XX

bly gain by leaving home."

ever stop to changed you?

It was then that Ruth mentioned the Jack weren't so contented, that he was

"You see I want to do something." she explained, "Myra thinks I ought to he explained. "Myra thinks I out to egin with you, so I'm going to see that I can do to make you happler." Helen looked interested, even amused, and Ruth went on. "You see there isn't uch that I can do, but I was getting uch that I can do, but I was getting ly was something he could do, some-thing that would give him in some Helen Noked interested, even amused, thing that would give him in some sour paper in researd to woman and slaved that he were more like some of the that he were more like some of the that he were more like some of the other men, men she had known who saures, and I haven't been happy for alte a while: suppose we see what we in do to help each other." "And I'll tell you how to begin." said that he were more like some of the other men, men she had known who that no errors long go, more like impractical Jim, or like Scott Raymond! The thought caught her heart like a "And I'll tell you how to begin." said had thought of Scott since she had whom God miscalled a man? Your letter what whother in the source bits for the source men, men she had known who that gone across long go. The thought caught her heart like a "And I'll tell you how to begin." said had thought of Scott since she had whom God miscalled a man? Your letter that thought of Scott since she had whom God miscalled a man? Your letter that thought of Scott since she had whom God miscalled a man? Your letter that thought of Scott since she had whom God miscalled a man? Your letter the source bits for the source of the formation in the source of all wrapped up in myself and my own ulte a while; suppose we see what we an do to help each other."

Helen with real interest. "Take me down and show me the apartment." "Oh, but, Helen. I'd have to call up mack. I haven't the key." "Well, cah up Jack and tell him to "Take me

meet us there. Ruth still hesitated, and then remembered that she had wanted to cheer up Helen, and now she was balking at the very first thing Helen asked her to

"I have the car downstairs. We just time home in it. It won't take a min-uie to run down." "All right, come along." said Ruth

mayly, and Helen, flinging her fur cape around her careleasiy, rushed after Ruth

They stopped downstairs to telephone. and Jack delightedly promised to meet them in fifteen minutes. He was just ready to leave for uptown. In the car Helen brought up the sub-

of Ruth's work earnestly. "I don't why I can't help you, Ruth. You've a new idea into my head. been home worrying myself Here the attitude my people take about when I might be helping other peoout of similar difficulties. I'm ac-

Adventures With a Purse FOUND TODAY

ade-up nightgown to eldered and erocheted.

IE other day we were talking about eyelets, and I showed my friend a ing the hairbrush. And the price is to end an eyelet without taking only \$1. atra stitches on the back of her exita stitches on the back of her ing, and I longed for a piece of cy work. So when I found a night-m which required both embroidering rocheting I was delighted. It in one of those made-up packages. ing of a nightgown in pale pink with some embroidery stamped yoke, and contains not only the dery and crochet cotton, but also for the work. Although it ily priced at \$1.50, complete, ins been lowered to \$1, and

copie prefer hairbrushes in bristles are set in rubber, manitary and healthful," they and the bristles are so nice

and firm." And indeed these brushes I found today are almost an inspiration to brushes and little brushes to broker them. tair brushes and little brushes to them.

ticeat in coral pink for your fall the essential part—those bristles—rather than in any fancy backs. With each is the day we were talking about included a soft white brush for clean-

Have you a nice petticoat to wear with your fall sult or new serge dress? I'll warrant your last year's silk petti-coat is worn out. Well, if you do need one, it eventably will pay you do need display I discovered. They are taffeta petiticoats of good heavy quality, with full ruffles, and they are to be had in a coral pink, or green, or in several changeable colors. The amazing part is the price, which is only \$3.95.

For the names of shops where articles mentioned in "Aventures With a Purse" can be purchased, address Editor of Woman's Page, EVENING PunLic LEBOBER, or phone the Woman's Department, Walnut 2000. p has been indulating in the main Ports and remaners, only insi-appreading attraction as the pr r aim of life, and they could n without the aid of women. ONE OF THE FOOLS.

task they wended their way home, leav-ing the picture to its fate. In the meantime Lieutenant Gilbert Dexter, who had been on active duty in France and was granted a short fur-lough, arrived at the Bloomdale Inn, an attractive little hoarding house. As Gil-hert's home was in the West and his time was limited, he decided he would spend his few days in recuperating, and chose Hillcrest as a delightful piace to rest. insist pre-id not Jack weren't so contented, that he was moved to some extent, anyway by the spirit of the times. Of course, if he weren't able to fight, that was a thing that couldn't be helped. But there sure-ly was something he could do

An Answer to "One of the Fools" To the Editor of Woman's Page: Dear Madam—Will you permit me through your roourn to answer the latter written to 'Dear of the Fools"? Da you, Sir Fool, realize that you in your statement of "Woman thy mame is comou farge," condemned every voman, even to the give you life. CAMOUPLADE that you in your tatement of "Woman thy mame is comou farge," condemned every voman, even to the give you life. CAMOUPLADE that you are woman that went in the gives mod language was written in the style, mod language used, but you in that lefter did only what could not defend themselves. Are you related to the Kulmer? That to the fools of the fools"?

**Build thought of Scott since sin** 

given and required. DisCOURAGED. Surely this appeal from two patriotic workers who have left their own homes to help out in real war work will not go unanswered. It is not easy to go far away from home to take up hard work, and a pleasant home among congenial people for these "discouraged" patriots would perhaps be an easy thing for give. The address of the girls is held here.

To Reader Who Sent Song

The editor of Woman's Page wishes to thank the kind reader, Thomas Naismyth, who sent with the author's compliments a copy of his song, "The Sweetheart I'm Leaving Behlad."

bailed exc? 6. How can a small leak in a faucet b

Make a sponge of all the ingredients except the corn flour and barley or ground rolled oats. The pointoes should be freshly mashed, with no fat or milk added. The water in which the pointoes were cooked can be used for the liquid. Let this sponge stand in a warm place

YESTERDAY'S ANSWERS

The women's apparel unit of the Wom-Let this sponge stand in a warm place en's Overseas Hospital is an organizauntil very light. If dry yeast is used set the sponge the night before. tion of representative women in the carment trades who have adopted as Add corn flour and barley or rolled special war work the financial oats when sponge is light. Knead and let rise until double in bulk. Brysh over aid of the women's overseas unit. top of the loaf with melted fat be the United States between the ages of ficen and forty-five employed. This was not include those attending school. fore putting the loaf to rise.

are better if baked in single-loaf pans in rolls or buns.

hot oven.

does not include those attending school. Setting candless on ice for two or three hours before uning will prevent their uneven burning. A niece of bread put in the hag with brown sugar will soften it; the sugar should then be put in the bread box. Brown sugar can also be softened in the ice box. Stand watermelon rind prepared for pick-ling in cold sait water for an hour be-fore cooking. This will give firmess without making it tough. victions making it tough. To test an egg with a candle hold it between yourself and the candle flame in a dark room. An air space looking like a shadow will show at the thicker end of the egg if it is fresh; the older the erg the larger the air space. A motified appearance shows on a bad erg.

Vermont Corn Cake

One cupful commeal. One cupful white flour. One-third teaspoonful soda. Two teaspoonfuls baking powder. One-half teaspoonful salt.

One egg. One cupful sour milk. Two tablespoonfuls melted fat. One-half cupful thick maple syrup.

Stir together the dry ingredients. Beat the egg light; add the milk, fat and syrup. Mix with dry ingredients. Pour into a greased, shallow pan and bake twenty-five to thirty minutes.

from any kind of cornmeal.



lace after all, as she is now wearing beautiful solitaire.

Tomorrow's Complete Novelette-

For the Hands

Seap Me., Ointment 25 & Me., Taleum Me. Ban

Note-This cornbread may be



so is

MORNING SIP

At Your Grocery Store

All breads made with substitute flour This recipe will make one large loaf. Bake for one and a quarter hours in a

You wouldn't think you could do much with some left over vege-tables: potatoes, beets, carrots, corn, beans or onlons. But here's what I did with them the other Tuesday when Mr. Hoover said "no meat:" I made vegetable cro-quettes, and Jim said he was going to be a vegetarian for life. I chopped the vegetables into smail cubes, seasoned with sage, sait and pepper, and made a glorious thick cream sauce, to which I added two tablesponfuls of Al Sauce. I poured this over the vegetables, molded them into croquettes, and fried them in very hot butter sub-stitute. Oh, that Al Sauce! Its plquant flavor, so different from anything else, pulled those cro-quettes up into the class where the French chefs live!—Adv. I made vegetable cromeat."

When Your Baby Has Fever in Summer

For the

**Meatless Days** 

LIGHTEN his food at once. If you're nurs-ing him, cut down the nursings. If you aren't nursing him, put him on the food which is the nearest thing in the world to Mother's milk: Nestlé's Food.

Of course, your baby must have milk in some form, and the safest way to give it to him is to give him Nestle's Food-which itself is milk, only purer than you get it in bottles and made easier to digest by breaking up the tough curds.

To this pure milk is added just the right amount of sugar and cereal, and then it is made into a pure, fluffy powder and put up in air-tight cans.

To Nestle's Food you add only cold water and boil. It does not sour, it will not spoil, it is always the same fresh, healthy food. You can rely on it as you rely on your own milk.

Join the millions of mothers who for half a century have given their healthy babies Nestle's Food. It means health and happiness for your baby.

Send this coupon or a postcard today for sample can of Nestle's Food, enough for 12 feedings, and our 96-page free Mother's Book written by specialists.



"WITH THE AID OF THE WAITRESS."

