PLEASE PUT SOMETHING IN THE CHRISTMAS STOCKING FOR THE CHILDREN WHOM WAR CHEATED

MRS. WILSON TELLS HOW TO MAKE A LOAF OF THE FAMOUS FRENCH BREAD; VIENNA, TOO

There Are Also Recipes for Entire Wheat Bread, Bran, Rye, Graham and Straight Dough Loaf

Formula for Home-Made Yeast Is Also Given : Ways to Mix and Use It to Best Advantage

Meals for Two or Three

My dear Mrs. Wilson-My hus band came home the other evening and handed me the EVENING PUB-LIC LEDGER saying, "Whose photo is this?" It is very likely you have forgotten us, but we attended your food lectures more than a year ago. We have always thought we got better and clearer understanding from your instructions than by any other method we had pro viously met with. There is no room to tell you how glad we are to hear you are with us once more! Please try to give some meals for two and three in family. It is so hard to reduce hard quantities exactly.

What a wonderful time you must have had in the Naval Home! With best wishes. MRS. G. H. B.

This, the first letter that came to Mrs. Wilson in her position as food economist of the Evening PUBLIC LEDGER, suggests some of the good things in store for read ers of the Woman's Page. Mrs. Wilson has planned to run special articles which will deal with just this problem-making dishes for two or three. Watch for them.

By MRS. M. A. WILSON

THE best and whitest rye flour is milled from the center of the for making pumpernickel, a Swiss and Swedish rye flour bread.

Home-Made Yeast

Wash four potatoes and then cut are soft and then add:

One-half cupful of hops.

Rub the mixture through a fine sieve using the same method. and then pour hot mixture on One and a half cupfuls of flour.

One tablespoonful of salt. One-quarter cupful of brown

Stir until well mixed, beating free

cupful of water, 80 degrees Fahren- and to bake bread thoroughly. Stir well to mix and then let fer-

in a cool place.

Use one cup of this mixture in place of the yeast cake. Always ments. stir well before using and take care This potato ferment must be made of salt weighs one ounce. fresh every eighteen days in winter and every twelve days in summer.

Straight Dough

One quart of water or milk. One ounce of salt. One ounce of sugar.

Stir well to thoroughly dissolve and then add: One yeast cake.

Four quarts of flour. One ounce of shortening.

in well-greased bowl, turning the method. When the dough is ready e dough.

low lay over the dough by pulling than for wheat bread. Wash the in toward the center, the sides and rye bread when taking from the ends of the dough until it forms a compact mass. Cover and let rise for one and a half hours. Repeat this laying-over process and let rise one hour. Now place on the molding pard and proceed to form into loaves, using the same method as in the sponge dough.

How to Make a Vienna Loaf This bread, like the French bread, as a crisp crust, which is produced the methods of proving and bak-

To Prepare Loaf

When the dough is ready to mold to loaves, proceed; using method given in sponge dough, finally ng the loaf on the molding d, making it pointed at the ends. place a clean cloth in a deep g pan and sprinkle the cloth cornmeal. Place the loaf of on the cloth and sprinkle it y with cornmeal. Now lift the

A DELICIOUS HOME-BAKED LOAF



It is agreed that the inside of bread should be light and just a little moist and that the crust should be golden brown, even and slightly elastic. Bread, of course, should have that pleasing nutty flavor. The loaf shown in the picture above fills all these specifications, having been made in accordance with accurate measurements

a cloth partition between each loaf. seeds may be added if desired. Let the dough rise, and when ready to bake place the griddle in a warm oven and then lift dough carefully Fahrenhit. from the cloth and lay on the table and gash slightly with a sharp knife. Wash with an egg and water, wash and place on the griddle and bake ble in one yeast cake, dissolve thorforty-five minutes in a hot oven, oughly and then add adding a small saucepan of boiling water to provide steam to keep the flour. loaf moist while baking.

To Make the Famous French Bread

Pare and cut in slices two mediumsized potatoes. Cook until very soft grains in a manner similar to wheat in five cups of water. When cooked flour. When only the bran is remov- rub through a sieve and cool. There ed from the milling, we have the must be one quart of this mixture. darker flour, carrying a heavy pro- When the mixture is about 80 denounced flavor. The rye meal is used grees Fahrenheit, pour in the mixing bowl and add:

> One-half ounce of shortening. One ounce of sugar. Three-fourths ounce of salt.

Stir to thoroughly dissolve and n slices, without peeling, and place then add four quarts of flour. Work in a saucepan and add three pints to a dough and then proceed as in of water. Cook until the potatoes the straight dough method. When the dough is ready for the pans mold and proceed as in a straight dough. into loaves, three inches thick and twelve inches long, and set to rise Cook slowly for one-half hour. like the vienna bread, then bake, Fahrenheit.

To make good bread it is necessary to have the liquid about 80 degrees Fahrenheit; to have the flour not less than 65 degrees nor more than 75 degrees Fahrenheit; to use good active yeast; to keep the dough in a place between 80 and 85 degrees add

Mix and then crumble in one yeast to see my sire with the stern look his uptown headquarters of the Ledgers, on the south side of Chestnut street just scrutinizing his cards and munching a succulent morsel of hard candy. But, the educational bureau you will be able from lumps. Cool to 80 degrees in a place between 80 and 85 degrees add Fahrenheit, free from drafts; to al-One yeast cake dissolved in one low sufficient time for fermentation

Bread forms about 40 per cent of method. our daily food. So let it be of the ment in a warm place for ten hours. very best, keeping in mind the fact Now pour into jar or crock and store that nothing equals good, palatable, chicken fat and lard may be used. lies the above recipes may be cut in half. Use only level measure- objectionable odors for bread-mak- small round pill bottles filled with deli-

that the mixture does not freeze, weigh one ounce. One tablespoonful an ideal tool to use for greasing A pair for but fifty cents would make

Two cupfuls of water, 80 degrees Fahrenheit.

Two tablespoonfuls of sugar. Two teaspoonfuls of salt. Mix and then add One yeast cake. Five cupfuls of white flour.

Three cupfuls of rye flour.

Two tablespoonfuls of shortening. Work to a dough and ferment Work to a smooth dough and then three and one-quarter hours, then cnead for ten minutes. Then place proceed as in the straight dough lough over to thoroughly coat. This for the pans use the same method prevents a crust from forming on as for vienna bread. Bake in a similar manner, having the oven Cover the bowl and set aside to heated to 450 degrees Fahrenheit. alse for three and a half hours. Rye bread requires an oven hotter

Ask Mrs. Wilson

There are dishes you have tasted -perhaps while away visitingthat you would like to know exactly how to make. Ask Mrs. Wilson. If it's something served on the table one hundred chances to one she has heard of it, and will be able to tell you the exact ingredients that made it as delicious as it was. Just drop Mrs. Wilson a line describing the dish as nearly as possible. Your question and answer will be printed on the Woman's Page. Mrs. Wilson will gladly answer queries from any housewives who have cooking troubles of any sort, size or description. Already the queries have begun to come in, and the answers to the first ones will be printed in tomorrow's EVENING PUBLIC LEDGER. Address Mrs. Wilson, Woman's Page, Even-ING PUBLIC LEDGER, Philadelphia.

cloth up close to the dough, making oven with warm water. Caraway | Carefully weigh or measure by ac-

Graham Bread

Two cupfuls of water, 80 degrees Four tablespoonfuls of syrup.

Two tablespoonfuls of sugar. Two teaspoonfuls of salt. Stir until dissolved and then crum-

Adventures

With a

Christmas Purse

want to put together to give to mother.

She's probably always wanted one. This

Soft melting chocolates are much to

luxuries that haven't soared away out

especially nice, too, for the Christmas

Fixings for the bureau always make

For names of shops, write Woman's Department, or phone Walnut 3000,

Moderately priced

rsel of hard candy. But,

table is \$15.

Four and a half cupfuls of white Three and a half cupfuls of

graham flour.

Three tablespoonfuls of shorten-Work to a dough and then proceed

1. A mahogany sewing table for mother?
2. Delicious hard candles for the Santa
Claus stocking?
3. Little enameled-torped bottles for the bureau?

as in the straight dough method.

Entire Wheat Bread

Two cupfuls of water. Three tablespoonfuls of syrup. Two tablespoonfuls of sugar. Two teaspoonfuls of salt.

Mix thoroughly and then crumble in one yeast cake and stir until dis- pockets, which will hold a pile of sewing solved, then add Seven and a half cupfuls

wheat flour.

One-half cupful of mashed pota-

Three tablespoonfuls of syrup. Two tablespoonfuls of sugar. Two teaspoonfuls of salt.

Six cupfuls of wheat flour. Two and a half cupfuls of bran. Proceed as in the straight dough

Shortening

Clarified drippings, vegetable oils, home-made bread. For small families the above regimes way he can ments.

ing. A flat one-and-a-half-inch
Two tablespoonfuls of fat or sugar

paint brush, thoroughly cleansed, is

cately colored sachet powders. And the
enamel tops match in color the powder.

These bottles cost but twenty-five cents. bowls, pans and the bread.

Be careful in selecting your flour. Keep in mind that the best is the cheapest in the end. In winter keep the flour in a warm place; this does not mean in the cellarway, under the dresser, or like places-

It is important that all sponges and doughs should be thoroughly worked. Use very little flour in molding and forming the loaves. Remember that when you are putting the loaf in shape for the pan the dough will not adhere to it if there is flour on the board. When necessary to use flour, dust it very

COCOA "ALL FOOD, NO WASTE

The Wise Housewife Welcomes Wilbur Cocoa

As a solution to many table problems. As a food Wilbur Cocoa has extraordivalue, and the number of dainty dishes that can be made with it are as surprising as they are delightful

Wilbur's War-Time Recipes show how to make dainty, delicious and conomi-



CHILDREN'S COATS, SUITS DRESSES

The Woman's Exchange

TODAY'S INQUIRIES Name two parler magic tricks that help to make the party go. Suggest three Christmas gifts a young man might give to a girl with whom he is "just friends."

sending an invitation in the third per-son should the full name of the guest invited be used as well as that of the writer?

What is the normal weight for a woman five feet one inch? 5. When one walks a good bit what will pre-When the feet perspire excessively what will help them?

YESTERDAY'S ANSWERS

Guest towels make very good Christmas gifts. A very dainty one can be made without any embroidering by making inserts of little Irish lace or filet medalitions into an ordinary hematitched towel. Three of the inserts at one end are sufficient. An edzing of picel Irish lace finishes off the towel at both ends.

firm and cool.

Facial massage should always be given with a light touch, as a heavy stroke over more harm than good. Always use on upward movement to keep the muscles from sagging. Wash the face thoroughly with hot water and soap before beginning the massage, but do not rinse with cold water. Apply a face towel wrung out in hot water. As it cools on the face it is ready for the massage.

About a Steam Engine

Carefully weigh or measure by accurate level measurements all ingredients, especially the salt. Use less salt in winter. The proper oven temperature heat for bread is 425 degrees Fahrenheit. Protect freshly baked bread from all drafts. Let it cool naturally.

Adventures

About a Steam Engine

To the Editor of Woman's Page:

Dear Madam—Allow ms to congratulate the constant reader your column of the base of the Expension of the same of the Expension of the same of the sam

boiler the fuel used would have nothing to do with this, an authority tells home. Why, if we were walking beme, hard water used in the boiler would cause sediment and this would also gather if you let the water stand in it WHY NOT

1. A mahogany sewing table for mether?

2. Delicious hard candles for the Santa

3. Little chameled-torped bottles for the bureau?

A SEWING table now makes an unI saw might be one for which you, and maybe your sister and brother, might want to put together to give to mother. for any length of time. What is your

To Get Rid of Roaches

is of mahogany, has two drawers, with little mahogany knobs, and deep side pockets, which will hold a pile of sewing stockings that she is waiting for an kitchen, especially around the range, where

opportunity to darn, a waist that needs a Sprinkle black flag around in the patch-maybe some sewing for you. The cracks to get rid of roaches, but be care-Work to a smooth elastic dough and proceed as in a straight dough.

Bran Bread

Two cupfuls of water, 80 degrees

Two cupfuls of water, 80 degrees

The price of room to the bedroom, or wherever it is lessly warmer and lighter. The price of the wide these up with shellac

Military Academies

be desired, lustious, delicious marsh-mallows are tempting, but some of us Dear Madam — Will you please let me know in your column where I could find a few military academies or colleges? I am a boy fourteen years of age and still go to school. F. W. C. there are who love best to crunch hard candies of lime, mint or teaberry. When we play cards at home, my father must have hard candy, and you would smile

the educational bureau you will be able to secure the names of many military colleges and academies and all detail about them. If you live outside of Philadelphia, send me a self-addressed stamped envelope and I will get this information for you. anyhow, what I really started to say was that hard candles are one of the of the reach of the siender purse. Mix-tures—your favorite kinds—may be had for forty-nine cents a pound. They're

Christmas Presents

If you are puzzled about what to give any one in the family or out of the family for Christmas, write to this department for suggestions. Please send a self-addressed stamped envelope, as unless you wish the answers will not be printed in the column.

Attractively boxed

"PLEASE MAKE ROOM FOR US ON YOUR CHRISTMAS LIST" barity so fearful that at times we have not been able to believe it. But the end of the war and the clarity it gives tell us all is true. Today 400,000 or phaned Arms are bounded and Greeke are bounded. String and the clarity it gives the arms of the complete and the clarity it gives the complete arms of the complete and the complete arms bounded and the clarity it gives the complete arms of the compl

A Mute Appeal That Comes From the Children of Belgium, France and Armenia-They Have Borne the Brunt of the War-Don't Turn Away From Them

PRETTY soon Santa Claus is coming to American children. Every night now they are busy writing and rewriting the most precious little notes in the world to him, and we are all loving every misspelled word and every smudgy little finished product. Christmas will be a very happy, happy time for American children this year.

But although the war is over it will not go so easy with the other children of the world. How do you plan for Christmas? Things for every one in the family? Oh, dear kind reader, can't you make room for just one more on that Christmas list? There is a little comes in doing for others!

There are more than a million degree write these addresses down:

American Red Cross, headquarters in any city.

American Committee for Devastated France, 16 East Thirty-ninth street, New York city.

Fatherless Children of France, 563-Park avenue, New York city.

Serbian Relief Committee, 70 Fifth avenue, New York city.

Serbian Relief Committee, 70 Fifth avenue, New York city.

Italian War Relief Fund, 347 Madison avenue, New York city.

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Italian War Relief Committee, 70 Fifth avenue, New York city. that Christmas list? There is a little girl in Belgium whose small sister was impaled on the end of a bayonet. Don't you want to try to make her forget? There is the little girl in France whose fate was about the Same. Only, in addition, she was wounded in an air raid, her daddy was wounded in an air raid, her daddy was killed in the great world war, and in the end her mother died the death of a broken heart. The Red Cross is caring for this little girl now. Wouldn't you like to help make her Christmas happy? You could if right now you took out that Christmas list and actu-

colors that give the best glow in silk lamp shades are rose, red, orange, gold or figured silks or cretonies, in which there are warm colors such as these.

Threads can be removed from a carpet with a dampened broom. Sweep with the grain. FIVE dollars! What does it mean on Christmas? Or if you cannot really and truly afford that, two dollars, or

one, given in the name of just one baby who suffered and died over there in the cause of democracy. Think of the mother of this baby, dear reader especially if you are a mother your-self. How can we ever make up to her for her loss? In many cases the moth er is dead, but in far more cases she is living, standing at the end of the war with perhaps three or four other little ones, whose father long since laid down his one brave life for If the sediment collects inside the France; winding her way now at the

Cradle Song

Husheen lo! The sun is westing,

Birds are nesting. Shadows grow; And above your cradle swinging Mother's singing-

Husheen lo! Husheen lo

Husheen lo! If on the morrow Cometh sorrow, Who shall know? God, His watch above you keeping,

Guards your sleeping-Husheen lo! Husheen lo! -Norah M. Holland, in McCall's

and Greeks are homeless starved. Oh, mothers and fathers and boys and girls, don't forget these little ones! If you read things and forget them, please write these addresses

George Allen, Inc. 1214—Chestnut St.—1214

Extraordinary Sale Fine Millinery

Smart Fur and Fur Trimmed Hats These stunning models are correct in every detail and are all included in the Reduction Sale. They will certainly add charm to your Nmas Furs.

Novelties in Ribbon Sachets

A wonderful collection which will appeal to the feminine heart. Large or small styles. \$5.50 to \$6.75 each. Special Perfumed Rose Sachets. They are the most natural possible. They come in Jacque, Old Rose, Pink.

Lovely Hair Ribbons for Xmas. Special Fancy and Faille Ribbon, 75c vd.

High Grade Xmas Cards-**Exclusive Designs**

in fine kid finish and 60 styles from which to choose. Located near the front door. 50c dozen.

1919 Calendars—2 for 25c Neatly boxed for mailing-new series of colonial, Bluebird, comic

Horsman Character Dolls A complete series of these famous Dolls on sale. They are unbreakable and Made in America. 75c to \$1.50.

HI It is the Tired Business Man

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He is lost at a dance; swamped at a dinner; helpless when confronted with hostesses, buds, dowagers, visiting French generals, literary lions, Hindu musicians, Japanese dancers; dumb at discussions of Eli Nadelman's sculpture, or golf, or airplane production, or pedi-greed dogs.

Sometimes, in his secret soul, he wonders how other men get on so well with people who are, to him, as incomprehensible as the dodo.

And yet it's so easy-so simple-so inexpensive to learn the secret of social success.

All he needs is tear off that coupon and spend a single dollar for six issues of the forwardmarching magazine of modern American life —its arts, sports, dances, fashions, books, operas, gaieties, and humors: Vanity Fair.

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plain sorts-such qualities as these

lift the welcome hosiery gift out

of the commonplace.

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