GIVE SOME CHILD A HAPPY CHRISTMAS-MRS. WILSON ANSWERS-HOLIDAY HINTS-EXCHANGE

MRS. WILSON TELLS MORE WAYS TO SERVE PLEASE TELL ME **VEGETABLES DURING THE WINTER MONTHS**

Those That Are Dried or Stored Can Be Easily Converted Into an Appetizing Part of a Meal

Recipes Given for French Pea Soup, Baked Dried Corn, Vegetable Chowder and Other Dishes

By MRS, M. A. WILSON (Copyright, 1918, by Mrs. M. A. Wilson,

DURING our intensive conservation work last summer many of us dried plenty of vegetables, with the thought in mind that we could utilize them during the winter. I have found that vegetables conserved by dehydration or drying occupy less space, keep better and are available for use by simply soaking in water about ninety degrees Fahrenheit, and then cooking them until

Many delicious and appetizing dishes can be made from our store of dried vegetables. Vary the daily bill of fare in this way and also materially lower the high cost of living. Then the pleasure of partaking of these old-fashioned homy foods lends savor and variety to the meal during the cold stormy days.

Spinach Pudding

Soak one cupful of spinach in water ninety degrees Fahrenheit for two hours and then place in a piece of cheesecloth and rinse in plenty of cold water. Place the spinach in a saucepan and add one-half cupful of boiling water. Cook until tender and then drain well. To the cooked spinach add

Two onions, minced very fine. One cupful of bread crumbs. One tablespoonful of butter.

One teaspoonful of salt. One teaspoonful of paprika. One egg. One-half cupful of milk.

Mix thoroughly and then pour in well-greased baking dish and sprinkle minced fine. the top with grated cheese. Bake in a hot oven for twenty minutes. Serve with cream or tomato sauce.

Spinach With Hollandaise Sauce

the above recipe and then, when of bread. cooked, drain well and mold the spinach on a hot platter. Pour over it Hollandaise sauce and garnish with corn overnight and then in the morn- sized ones are tender. slices of hard-boiled egg.

Hollandaise Sauce

Four tablespoonfuls of salad oil. Two tablespoonfuls of vinegar. One tablespoonful of water. One teaspoonful of salt.

One-half teaspoonful of paprika. Heat in a double boiler to the scalding point and then drop in the yolk of an egg. Stir until thick. Use per. at once. If it should curdle add one

String Beans, Italian Style

stir constantly until thick.

Soak one cupful of dried string beans and then cook until tender,

Two onions, minced fine. One green or red pepper, minced

tender drain well and sea- mineral content

One teaspoonful of salt. One teaspoonful of paprika.

Three tablespoonfuls of grated

Carrots a la Brabanconne

Soak carrots for four hours and then cook until tender. Drain and then place a layer of carrots in a baking dish. Sprinkle with fine bread erumbs and salt and paprika and the ift two tablespoonfuls of gratthe lift two tablespoonfuls of grated neese over each layer. Repeat this until the dish is full and then cover with one and a half cupfuls of cream sauce. Sprinkle with grated cheese and fine bread crumbs. Bake in a hot oven for twenty minutes.

Vegetable Chowder

Soak

One-half cupful of spinach.
One-half cupful of carrots.
One cupful of lima beans.
One-half cupful of celery.
Or six hours, then cook one hour in ufficient water to cover. Now add
One cupful of finely diced salt

for six hours, then cook one hour in

One and one-half cupfuls of diced

Bimmer until the beans are tender tole, "Did the French Girl Win Her Way Into His Heart?" we are wondering after all was it worth while doing our bit to belo our so-called heroes over there. Maybe it was for the really and truly wordwhile and grateful ones, but now we cannot help but feel a little hurt own thicken the liquid slightly with the section arch. Cover top of baking dish.

To the Editor of Woman's Page:

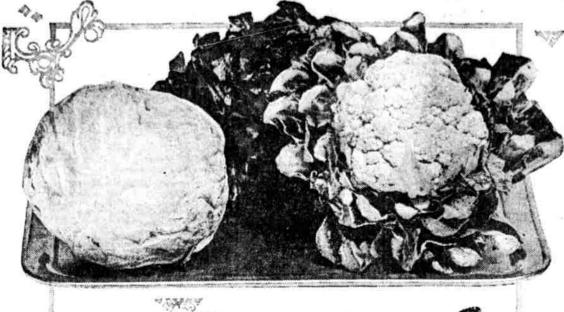
Dear Madam—After reading the article, "Did the French Girl Win Her Way Into His Heart?" we are wondering our bit to belo our so-called heroes over there. Maybe it was for the really and truly wordwhile and grateful ones, but now we cannot help but feel a little hurt own and slightly with the French girls are so much braves and more self-sacrificing.

Of course we know that the French arch. Cover top of baking dish

and more self-sacrificing.

Of course, we know that the French lassies were exceptionally brave, but then, boys, how about the arsenals, railroads, ammunition plants, etc., that before the war employed only men to do their heavy labor? Those few boys were not home to really see and appreciate the American femininity, and so could hardly believe; but they were in France and saw the deeds done by the fall sex there, and so believed. About the French sirls waiting upon our boys and listander to thisir teles, secretains themselved. REVILICE work of strips of pastry THATE in a hot oven for twenty

WINTER VEGETABLES ARE TEMPTING





Caulidower, cabbage or watercress can be cleaned, cooked in boiling water for fifteen minutes, drained, chopped fine and served with Hollandaise sauce. Any of these make a tasty dinner vegetable. Below are winter salads, so essential that they hold so important a place in the daily diet. Escarole, radishes and watercress

Two suarts of water.

Simmer gently until tender and then pass through a sieve, and add Two large onions, grated.

Two tablespoonfuls of parsley,

Prepare the spinach as given in and then serve with toasted strips

drain and season with

One small onion, minced fine. parsley.

One teaspoonful of salt. One-half teaspoonful of white pep-

with one and a half cupfuls of cream prove the flavor of the carrots. tablespoonful of boiling water and sauce. Sprinkle with fine bread crumbs and one tablespoonful of Mrs. Wilson Answers finely grated cheese. Bake for twenty minutes in the oven. This dish replaces meat for luncheon.

A Few Pointers About Vegetables Do not oversalt vegetables. Never salt while cooking; too much salt not only toughens the delicate fibers but also neutralizes the valuable

denses the steam which contains the hours and then drain.

TODAY'S INQUIRIES

Why should American women be par-ticularly interested in Evian-les-Bains?

2. Give the recipe for honey corn balls to be used as a Christmas sweet.

They Are Provided For

Liking the French Girls Best

To the Editor of Woman's Page:

Mrs. Wilson's Answers

If you have any cookery problems bring them to Mrs. Wilson. She will be glad to answer you through these columns. Address

serving. If

minced parsley.

One tablespoonful of grated cheese. One teaspoonful of paprika. is added to the sauce it will provide Place in a casserole dish and cover a variety that will materially im-

My dear Mrs. Wilson-Will you please print in the Evening Public Ledger a recipe for cooking squirrel and rabbit and also a recipe for a nice pot roast?

MRS. NEWLYWED.

MRS. NEWLYWED-Squirrel or rabbit may be cooked by the same Add just sufficient boiling water method. Have the butcher remove to cover and then bring to a boil. the skin and then cut the rabbit Then cook slowly until tender. Do into pieces. Wash well and place Then cook slowly until tender. Do in a bowl and add the juice of half not cover the saucepan in which the a lemon and sufficient cold water to vegetables are cooking. This con-

Christmas Department

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 sugges-

tions. Please send a self-addressed

stamped envelope, as unless you

wish the answers will not be

printed in the columns. Address

queries Christmas Department, Woman's Page, EVENING PUBLIC

BUNCH OF REAL AMERICAN GIRLS.

American Girls Excel the French

To the Editor of Woman's Page:

Dear Madam—I shan't begin by saying I am a young girl, attractive to both sexes.

Perhaps I am, so I need not try to impress any one.

But just why I am writing dear editor, is in answer to your article about our fascinating Fretch sisters. "Did the French Girl Win Her Way Into His Heart?" Is it true? Are they so much better and more to be desired than we American girls?

However, we aren't afraid of a rigid comparison, are we? Granted the French demoiselle is piquant, chia wholly adorable while the adjectives necessary to desurribe our American girlhood are beautiful frank companisons. These have been beautiful trank companisons at these have been beautiful trank companisons.

LEDGER.

and add One quart of boiling water. One large onion with two cloves

stuck in it.

Fricassee of Rabbit

Season and add cream sauce before egg and then roll in fine bread crumbs and fry until golden brown Two tablespoonfuls of dried Two tablespoonfuls of finely in hot fat. Use the liquid for gravy.

My dear Mrs. Wilson—Kindly publish the two following recipes in the Evening Public Ledger:

1. Tripe and oysters.

2. English fruit cake; and oblige,

3. Wilson Answers

4. Wilson Answers

4. Tripe and Oysters

5. Wilson Answers

4. Cut one-half pound of cooked tripe into small dice and place in a saucepan and cover with boiling water. Cook for ten minutes and content of the lidder type, to which you refer, although I can safely say I do not carry it to extremes.

5. Wilson Answers

6. Ut one-half pound of cooked tripe into small dice and place in a saucepan and cover with boiling water. Cook for ten minutes and the limit of the lidder type, to which you refer, although I can safely say I do not carry it to extremes.

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6. Tripe and Oysters

6. Ut one-half pound of cooked tripe into small dice and place in a saucepan and cover with boiling water. Cook for ten minutes and the limit a good plan to follow, for it not only upsets simple and honest minds, but I shall be been as I would like.

6. I am a young fellow of twenty and something that would help. I am a young fellow of twenty and help. I am a young fellow of twenty and help. I am a young fellow of twenty and help. I am a young fellow of the lidder type, to which you refer, although I can safely say I do not carry it to extremes.

6. Wilson Answers

6. Wilson Answers

6. Ut one-half pound of cooked tripe into small dice and place in a saucepan and cover with boiling that would help.

8. Wilson Answers

9. I accuse myself of that same fault to extreme the proper meaning. I have all times. Of course, you will understant the person to limit the past to be attended to the past to when your plants to wild the proper may be attended to the attender type. I am a young fellow of twenty and the past to be atten My dear Mrs. Wilson-Kindly

water. Cook for ten minutes and then drain and add One and one-half cupfuls of thin

cream sauce.

minutes, then season with

This amount will serve five people. See the Christmas cake article this week for English fruit cake.

THE WOMAN'S EXCHANGE YESTERDAY'S ANSWERS

IESTERDATS ANSWERS
game particularly appropriate for the
holidays is "observing the tree." A
small artificial tree is dressed with all
manner of little objects. It is brought
in and the succeptant animote of
the property of the state of the
tree it is taken away of the thirs
that were on the tree. The one remembering the most wins a prize.

membering the most wins a prize.

When furs are wet first shake the rain or snow from them and then put on a coat hanger to dry in a place where the air can reely circulate about them. Do not dry near the heat, as a radiator, stove, etc. It rots the pell. An attractive little Christmas sift is a cover for a dish of bonbons. It is made of white net mounted on a square of whalehoular, covered with buby ribbon. The net is embroldered in liftle flowers of pink, and a bir how billink or blue sits on top.

When a wornout inner tube is of no When a wornout inner tube is of no further use cut it into rounds for rubber bands girls of our brave ally, because we do appreciate what they have done to keep our boys in the best of spirits, but nevertheless those same boys would not bother very much about the American girl who thrust herself upon them. She was supposed to be pursued while he did the pursuing and also the wooing.

Well, as we said before, we are giad we did for those who really appreciate our efforts, but you others, who have taken such a fancy—so great a fancy, in fact, that you slur the Americans—may you be happy with your new-found ideal, because, as one, we say, "We are worthy of a real man.

A BUNCH OF REAL AMERICAN

o restore the luster to pearl buttons wash them in warm soap suds and then polish with a buffer and nail polish. polish.

Eggs proserved in water glass often burst in the boiling. To prevent this put two holes in the broad end of the egg before boiling.

omparing types, else they would lose or Frank? Yes, our countrywomen have per-letuated this quality above all others. Per-laps men may or may not be flattered by our andor. Ferhaps we should temper our fruth-luiness with the French girl's well-known

fulness with the French siri's well-known muniteness.

The French lassic, as a rule, is not a snod companion in the sense we mean—a "pai." an understanding, tactful friend. By reasons of her traditions and environment abe can never hope to obtain that perfect comradeship with the man of her choics. Perhaps I shall be disputed. But do we not know a man to a Frenchwoman, and, yes, to most every other nationality, is one on a far superior plane than she herself. That adoration will satisfy some American men—those in whom the caveman instinct is not dead, but dormant, ion will satisfy some American men—those in whom the caveman instinct is not dead, but dormant,

Ah, well, dear French sisters, we will not grudge you our men nor them you, for surely they deserve anything in the world they desire. But we must not be compared by these boys born of American women. 'Tie not fair, and propinquity was ever a great metchmaker.

One teaspoonful of paprika.

covered a shop where prices of these-for locket and chain begin as low as \$4, vhich is remarkable. No wonder it is called Santa Claus jelly, although for the matter of that, these cunning glasses of jelly attract grownups as well. Designed primarily as "fillers" for the stocking that is hung

Unless your coming had been heralded By victory! The legions who have

Had elsewhere died in vain for our

me kneel dead. Who counted not the blood that

Against the goal their valor shall reveal. Ah! what had been the shame had

all the stars And stripes of our brave flag drooped still unfurled. When the fair freedom of th

And ye the Brave, the Fallen in

STORE ORDERS Hung in the balance. Welcome the BUY ANYTHING-ANYWHERE the scars! Welcome the sacrifice! With lifted

the fight. Had ye not perished then were honor dead!

HAVE STRAIGHT LINES

WHAT TO DO By CYNTHIA

Don't Cultivate the Friendship Dear Cynthia—I met a fellow about a week ago and he is a fine fellow. I like him very much and he is very jealous of me. He teils me he wants me to keep company with him, but the only thing that keeps me from doing it is that he drinks. I wish you could give me a little advise how to stop him.

I am sorry to seem discouraging, my dear, but girls can seldom reform drinkers. He is the only one who can stop it. In the first place, you have only known the man a week. How can he be jealous of you? He cannot know you as well as that. Take my advice and do not encourage friendship. Be polite when you neet, but let that be all.

Take Them to the Door

Dear Conthia-Won't you please held me? I am a girl eighteen years of age and considered good-looking by the opposite exc. and my father allows me enough money to dress fairly well, but I have one inconvenience and this is what distresses me. We live in a very smail street and a very smail bouse and on one side of the street there is nothing but hack gates. Now, what shall I do—leave my boy friends on the corner fas I always do) or have them bring me up, to the door? Also, what time should a girl of eighteen come home when at a party or a theatre?

Come home as soon as the theatre or party is over. Do not go to a restaurant unless there is a chaperone with you. Have the young men take you to your door. Never leave or meet them at street corners. Because your house is small and on a small street is no reason to be ashamed of it. Welcome your friends there, and if you are coming home from an early party, before 9 say, ask them to come in for an hour.

Fiance Killed in Action

Dear Cynthis—I am a young girl and was engaged to be married and my flunce enlisted in the army. I just received word that he was killed while in action. I would like to write a letter of sympathy to his mother, although I have never met her. Will you kindly tell in your paper the letter that I can send to her? GRATEFUL.

There is every indication from the clothes that are now shown, which are intended for the southern sea-Did the boy's mother know you were engaged?, If so, dear, your own heart son, that the straight lines will precan tell you best what to say to her. You vail for a time at least. Nothing have never seen her, it is true, but think could be more straight in effect than the frock illustrated today. of the great common bond there was and is between you two—the love of this The upper part of this dress is of brave soldier. In addressing the mother simply say "My Dear Mrs. ---," and then tell her you know how she must blue satin, while the lower part is of serge. The joining of the two materials is marked by half circles feel, for you have only to look into your made with silk braid. The shaped wn heart, for you loved him, too. Then serge cuffs are decorated in like talk about her brave son, and say how proud you are of him and how you know manner. The narrow belt is of serge, tied in a bow at the left side. that she must be proud, too, of the glorious death he died. Tell her you are satin is striped with the braid. The going to try to be brave, and ask her to hat worn with this frock has a be brave, too. If the mother did not erown of satin. A band of fur encircles the head size know her boy was engaged, then just pen a note in the same strain, but saying Place the rabbit in a saucepan that you write because you and her son Copyright, 1918, by Florence Rose. were good friends. Cynthia extends sympathy to you dear.

The Daily Novelette is published today on Page 20.

narrow turned-down collar of

those charming Victory

always wanted one. Made famous by a

well-known French woman whose taste

in clothes is indisputable, these lockets

are large, flat plaques of colored cellu-

loid which slide open, one side revealing

a mirror, the other a place for a pic-

ture. The chains, consisting of large

links of celluloid, are of three-quarter

length, and chain and locket form a

massive, striking neckiace which insures

a touch of individuality for the wearer.

One of lustrous coral color, or striking

by the chimney with care, the little glasses are a scant two inches and a half in length, are all filled with de-licious jelly of three colors. Each

For the names of shops where ar-

With a Purse" can be purchased, address Editor of Woman's Page, Evening Public Ledger, or phone the Woman's Department, Walnut 3000.

ALICE G. PEARLMAN

Children's

Ready-to-Wear

Shop

year?" questioned my best friend, to buy for herself, but which she would

"Don't you love those Victory lockets?" love to have for her very own. It is a

Which reminded me how much I have little oblong box, just large enough to

Answer This Unbeliever

minced fine.

Six whole cloves.
One small bay leaf.
One-half cupful of strained canned tomatoes.
Simmer slowly for thirty minutes and then serve with toasted strips of bread.

Baked Dried Corn
Soak one and a half cupfuls of corn overnight and then in the morning drain and place in a saucepan and cover with boiling water. Simmer slowly until tender and then drain and season with

Simmer slowly for thirty minutes and the serve with toasted strips of bread.

Soak one and a half cupfuls of corn overnight and then in the morning drain and place in a saucepan and cover with boiling water. Simmer slowly until tender and then drain and season with

Six whole cloves.

Sinmer slowly like to boiling point and cook gently until the meat is tender.

The gravy may be thickened with constanct.

Season with pepper, salt and finely miniced parsley.

To make a rabbit pie place the province of rabbit in a baking dish and cover with a crust. Bake for thirty-five minutes in a hot oven.

Fried Rabbit

Prepar 2. Santa Claus jelly for the Christmas great Christmas sellers, and they are stockings?

5. This little combination ribbon vanity 4. Fancy sluminum hairpins with twinkly stones? A suggestion for one with white hair.

Perhaps the daintlest Xmas gift suggestion is the combination powder and rouge box for the toilet table. Here 66WHAT do you want for Xmas this is another one of those "extras" a

When Are Boys Sincere?

Iriendship.

I must ashamedly confess that I have a times been guilty of having made remarks which were very deep and which would keep one guessing for some time as to what really meant when I said them.

One small onion, grated.

Two tablespoonfuls of finely minced parsley.

Twenty-five stewing oysters.

Bring to a boil and cook for eight minutes, then season with Two teaspoonfuls of salt.

One teaspoonful of salt.

One teaspoonful of salt.

One teaspoonful of salt.

is to know.

I think that in a number of cases, and has happened with me, that a fellow sent treally stop to think when he says me of the things he does, quite often, on he doesn't realize that a girl has much orc sensitive feelings than a fellow, and hat to the girl, would

to the girl, would

but to tell you just how, why, and when

brilliant green, would be the making of yet to the girl, would

But to tell you just how, why, and when
they are sincere, is more than I can answer
for the young fellow's side of it.

Sincerely trust that some one else will
came along and help you out further. Would
like to learn more of this myself. an old black gown. And I have dis-

To Peace, With Victory

could not welcome you, O longedfor Peace,

bled

But now that you come sternly let And pay my tribute to the myriad

they have shed

129 South 16th Street weary world

MARRIOTT BROS., 1118 Chestnut nation greets dear Peace honor's right;

West Grade

FROCKS FOR SOUTH JUNE ADOPTS A "FLU" BABY FOR HER HAPPY CHRISTMAS

And June Is Only Five-What Little Child Are You Going to Make Happy on the Day of Days? Why All Little Ones Are Deserving at This Time of the Year

JUNE is going to adopt a "flu" baby ment. One nears so much of the de-for Christmas. This means, do you serving and the undeserving poor, and understand, June, five years old, will there is certainly a great deal to be get in touch with Santa Claus and said on the subject. There are, of leave the following order for a little course, many families that make no girl who lost her own very dear papa effort to rise above circumstances in the influenza epidemic: one un- but to balance these there are the breakable dolly with crothes that come thousands of good people in our city off, one woolly rabbit, so's she can who strive and strive. cuddle it; one stocking filled with But to argue like this is beside the every sort of thing, as dear little doll's point. bed, some horse reins, a pair of mit- Who is deserving at Christmas tens, two woolen nightles and a lot time? All the children of the world, of other nice warm clothes that used Oh, help to give them a real Christto belong to June, and candy.

Oh, the care and the weight of adopt- If you can, take one out of a home to ing a little girl four when you are a be with you over the holidays. If you little girl five. At times June gets can't, ask a charitable organization for very thoughtful about it. You can the name of a poor family or go down readily see how it would be-wanting in any poor district you know and pick to be sure you are giving just the right out Lome little ones for yourself. It things and talking it over with mother won't be hard. There will be little as to whether mittens or a little bit blue fingers sticking out through of a must with a pocketbook in it gloves all holes; there will be feet in "wouldn't be nicer."

LUCKY little June! To have a mother who gives her this early lesson which teaches life is not a game of solitaire. At this early age June is told life is not all take. Some of it-the sweetest part of it-is give. And she is told in a very real sort of way. "Copybook" lessons fade very easily from a child's heart, but you A Daily Fashion Talk by Florence Rose will not be able to make June forget the look of the little girl's face who

gets toys when she didn't expect any. Have you ever seen a little girl suddenly put in possession of a beautiful doll when she has never had one before?

"Oh, mama!" she will cry, and her mother will pick up her dingy blue apron and wipe tears from her eyes, for, after all, mother hearts are quite the same the world over; and the work-weary silent one, whom the rest of us think too beaten with trouble to care, feels with intense and flerce sadness the fact that her little ones cannot have what other children have at Christmas.

IS IT her own fault she is poor? Yes, perhaps, sometimes; that is, if she knew how to manage better the pocketbook would not be perpetually empty But we are not all invested with the same talents of household manage

color is distinctly separated from the

other, red, yellow and green. They are

hold a cake of powder and one of rouge -side by side. It is covered with richly colored old rose (the shade is called Du Barry) silk, topped with gold

the price of the entire gift, complete-adorable box, powder, rouge and all-

Whom do you know to whom you could give two fancy hairpins, allu

minum backed, with lacy design in twinkling brilliants? Nestling in soft

PREACH

and practice economy in

the home. Begin in the

kitchen. Avoid loss of

food by making it appe-

tizing. Poor flavoring

leads to wastefulness.

Just try the world's best

LEA&PERRINS

SAUCE

THE ORIGINAL WORCESTERSHIRE

Why do we dream?

SEE PAGE 5

flavoring for food.

bon flowers of delicate shades

ome are as low as \$1.

Sugar-Saving Desserts

mas. Go out and find some little ones.

shoes that are not shoes. Ah, you will

<u>Jiffy-Jell</u>

Jiffy-Jell makes instant des-serts which are rich and fruity. It comes ready-sweetened. The fruit-made flavors come

keep their fresh-fruit taste.

One package serves six people in mold form, or 12 if you whip the jell. So these luscious des-serts are also economical. Get it today. Try Loganberry or Pineapple flavor. See what

it means to you. 2 Packages for 25 Cents At Your Grocer's Jiffy-Jell-Waukesha, Wisconsin

Safe Milk Adventures With a Christmas Purse

HORLICK'S THE ORIGINAL

MALTED MILK Rich milk, malted grain, in powder form. For infants, invalids and growing children. Pure nutrition, upbuilding the whole body. Invigorates nursing mothers and the aged. More nutritious than tea, coffee, etc. Instantly prepared. Requires no cooking. Substitutes Cost YOU Same Price

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The removal of a hair growth from under the arms or the face can be very easily accom plished by using this excellent preparation. Sold by drug and department stores.



Let Cuticura Soothe Your Irritated Skin

Nothing purer, sweeter or more effective for redness, roughness and irritations. The Soap to cleanse and purify, the Ointment to soothe. They help to prevent skin troubles if used for everyday toilet purposes. For free samples address: "Cuticura, Dept. 6M, Boston." Sold everywhere. Soap 25, Ointment 25 and 50.

This Charming Slipper



Buy War

is priced at \$10 a pair, including this cut steel buckle.

A very low price, isn't it, for such a shoe, in the Boot Shop's unquestioned style and quality.

Dull or patent leather, or kid, with a smart little accent of white around seams and top.

Steigerwalt