### EVENING PUBLIC LEDGER-PHILADELPHIA, THURSDAY, DECEMBER 19, 1918

# IT'S TIME FOR CHRISTMAS COOKERY-GIFTS SEEN IN THE SHOPS-A LITTLE DOG STORY-CYNTHIA

FOR THE CHRISTMAS PARTY

## MRS. WILSON GIVES RECIPES FOR CHRISTMAS PLUM PUDDINGS

One for the War Bride Who Serves for Two, and One for the Family of Four Are Given Here

12

Large Outlay in Expense in Either Case Is Unnecessarv—Use Baking Powder to Cut Down on Eggs

By MRS. M. A. WILSON (Copyright, 1918, by Mrs. M. A. Wilson, All rights reserved.)

CHRISTMAS cheer will radiate in be very dry. Now if you will put the home where the delicacies a piece of suet in the food chopper and then a piece of stale bread, reand goodies of the season are the peating this until the suct is finished, result of the loving labor of the you will find that there will be no family. A large, extravagant out- waste and the machine will not clog der lay that would, perchance, involve up.

mas!

a waste, is not necessary. The real four: pleasure and anticipation when making this season's tidbits replaces among the growing children and the grown-ups, too, the place left void by the realization that Santy is no orange peel.

Frequently the home folk are hard put to know just what to give this or that one, seldom realizing that a box or basket of home-prepared delicacies made by those whom we care for are priceless when compared to the purchased article.

Just a day or so ago I received a letter from a father of a family, and, as I think you will be interested in what he says, I am quoting it here:

"My dear Mrs. Wilson-I am glad that you approve of the kids and we men folk dipping our fingers into the making of Christmas flubdubs. All my life I have wanted to make son's luxuries.

First should come the puddings and then the mincemeat, cakes and candies. Gather the family around the table and give each member a part in the homy task of preparing the Christmas pudding. This pudding need not be expensive, and in giving the recipes I will keep the little war bride in mind, for I know she will "just love" to make a pudding for hubby "when he comes marching home.'

Carefully compound the recipe, and the pudding will keep in a cool place until late in the spring. It may be reheated by cooking in boiling water or, like the British housewife does, slices it in half-inch slices, places it on a greased baking dish and then sets the pan in the oven with a dish of warm water to prevent it drying out while heating. Mrs. John Bull m expert at making puddings, and

**Christmas Day Dinners** In Mrs. Wilson's Christmas Day dinner article, to appear shortly on the Woman's Page, will be a menu and recipe for two. This to answer the demands of the small

family that finds it difficult to get Christmas atmosphere into small portions. Then there will be the blg, jolly menu for the family of six and recipes to go with it. So. whether you are a big family or a little one, you will want to read Mrs. Wilson's article. For it means a good, old-fashioned Christ-

citron. One-half cupful of jam or jelly.

For a pudding for a family of soda.

Six ounces of suct. One-half pound of stale bread. One cupful of finely shredded suct. One cupful of finely shredded One-half cupful of finely shredded

lemon pcel. One pound of raisins, seeded. One glass of spiced grape jam. One cupful of brown sugar. One cupful of sirup.

black coffee. One cupful of corn flour. One cupful of wheat flour. One teaspoonful of baking soda. Two tablespoonfuls of baking pow

Two tablespoonfuls of chunamon. hazard methods and measurements. One tearpoonful of nutmeg. One teaspoonful of cloves. Two eggs.

a plum pudding and the like that sift the corn flour, wheat flour, bak-tins make attractive pudding molds. 4. What will prevent too much moisture in food cooked in a steamer? a plum pudding and the like that sift the corn flour, wheat nour, bak-goes with it, and so I am looking ing soda and baking powder and You can use them very well. In Bood cooked in a steamer? On the face of this letter and ones the balance of the recipe. The soda pudding, while the little bride may d. Where should furs be kept during the the bride may deter should furs be kept during the use isly classes if she wishes. like this, I can only say that the is used to neutralize the acid con- use jelly glasses if she wishes. happiest hours are those spent by tent of the sirup and raisins. This home is making the Christmas sea- puddings, one for Christmas and one ding cloth. So you may choose for for New Year's. A Real English Pudding

One-half cupful of suet shredded ding.

One cupful of bread crumbs. One-half cupful of brown sugar. One cupful of mincemeat. One cupful of finely chopped peanuts. One-half cupful of finely shredded place until needed. One cupful of seeded raisins. citron. One-quarter cupful of finely shred- ing hot water and then grease thorded orange peel. Grated rind of one orange. in a cool place until needed. Grated rind of one lemon. Juice of orange and lemon. One glass of jam. One cupful of sirup.

How to Make a Real English Pudding - Every One Can Take a Hand in Helping to Make It A Letter From a Man

Reader, Who Wants to Make a Plum Pudding "and All the Rest

Grated rind of one lemon. Juice of orange and lemon. One-half cupful of finely shredded

Two cupfuls of bread crumbs. One cupful of flour. One tablespoonful of baking pow-

One-half traspoonful of baking

One tablespoonful of cinnamon. One teaspoonful of nutmeg. One-half teaspoonful of cloves. One egg.

Mix by sifting the flour, baking powder and soda and spices together. Use the bread crumbs to put suet through food chopper. This will make two small puddings. Now, for One pound of apples, chopped fine success you must know that level measurements are vitally necessary. You would not think of patronizing a druggist who, when compounding One and one-half cupfuls of strong a prescription, would say that he really ought to measure, but that

when he is in a hurry he doesn't take the time and so guesses the correct amount. Yet you think that you can be successful and have good results when using careless or hap-

Now a word or two about the mold 1. What same can be played with "holly" at the Christmas parts? for cooking the pudding. The one-talf round and one-nound baking propriate for the trained nurse?

Mix in the order given and then powder cans or the one-pound coffee

Some of the old housekeepers still the family when every one in the amount will make two good-sized cling to the pudding bag and pud-

yourself just what container you intend using for the Christmas pud-

How to Prepare the Mold

free from any sign of rust. Wash thoroughly and then dry and grease heavily with shortening, then dust the mold with flour. Stand in a cool

If you are going to use a bowl,

same as the pudding cloth. Tie over the bowl securely. One-half cupful of cider. Do not fill the molds over two-

One and one-half cupfuls of wheat thirds full. If you do your pluding Dear Madam-I am an Italian. my first papers to become an little war bride packs her pudding in

Santa Claus is acting as Jack Horner this year, and this is his Christmas pie, which makes a very pretty centerpiece for the Christmas table or decoration for the foot of the Christmas tree. Little favors or gifts for guests at the holiday party are stored in the "pie." Cotton with mica sprinkled over it is Santa's snow, and the "pie," which is really his bag, is made of brown crepe paper. Detailed and easy directions for making this centerpiece can be obtained by sending a self-addressed stamped envelope to the editor of woman's page, Evening Public Ledger. The materials are all paper and cardboard

## THE WOMAN'S EXCHANGE

TODAY'S INQUIRIES

YESTERDAY'S ANSWERS

3. How is creele dressing especially delicious in goose made?

#### Has Baby Carriage to Give

to the Editor of Woman's Pupe: Dear Madam—I have a baby carriage which I would gladly give to any worthy nother who could use it. It is by no means is and of course, a little old-fashioned. out it is a beautiful coach and is in perfect order I should be glad to receive an ap-dication through you. (Mrs.) E. S. Z.

How to Prepare the Mold It must be scrupplously clean and ree from any sign of rust. Wash horoughly and then dry and grease applying.

#### To Take Baby for the Holidays

To the Editor of Woman's Page: To prepare the pudding bag or cloth wring out very dry from scald-ing hot water and then grease thor-oughly and dust with flour. Hang PERPLEXED.

You can get a little one to take into You can get a little one to take into If you are going to use a bowl, cover the top of bowl after placing in the pudding with wax paper and then with a cloth prepared just the same as the pudding cloth. Tie over

#### To Become American Citizen

thirds full. If you do your pudding To the Editor of Woman's Page:

I have

PLEASE TELL ME WHAT TO DO

### Wants an Interview

By CYNTHIA

Dear Cynthia-Da you think there is and chance of my having a personal interview with you? I am only seventeen and troubled already about an affair resembling 'love'. It is impossible for me to write about it, as I feel that I am not capable of clearby expressing myself. Any day will be agree able after 3 p. m. except Saturday, as J attend high school. I hope you will not formet this troubled girl and apswer as soon as possible in your worthy column. JUST SEVENTEEN.

know for sure. BROWN EYES. It is not good form for a man to take a girl's arm when walking on the street, nor is it in any way necessary when crossing the street. If the pavement is very slippery or a girl is lame and needs support, the man may offer her his arm or he may guide her across the street by touching her arm (this only at a crossing), otherwise it is absolutely bad form. The Golden Hour of Sincerity

bad form. The Colden Hour of Sincerity The Golden Hour of Sincer

The Girls' Side of the Story

CONSTANT READER. These opinions are interesting and serve to help both the mistress and the houseworker to understand each other, we would like to hear more from both sides. Pershing's Career To the Editare of Career

They and the Overseas Soldier Who Sat Back of Them on the Train Make a Plea for the Little Boy Who Wants a Dog for Christmas

HE BROUGHT FROM SPAIN

A SAILOR AND THE PUPPY

with you? Tam only seventeen and troubled already about an aftair resembling "love." It is impossible from to write about it. It is impossible from to write about an not capable of clearly as I feel that I am not capable of clearly as presenting myself. Any day will be agree as all of this troubled girl and apswer as soon as possible in your worthy column. JUST SEVENTEEN. Yes, my dear, I shall be glad to help you if I can. Better make it a Tuesday after 3 o'clock. And wait until after the Christmas holidays. If you will call me up the day before you intend coming, it would be best. Thinks Another Will Win Him

back of him. Suddenly I saw the soldier lean for-ward over the seat and begin to talk. Pretty soon he was laughing and those

Thinks Another Will Win Him Dear Cynthia-I am a girl of seventeen med strip iove a young man. I do not mine le trying we kublin. As with Wend ion win his love again?
BROKEN HEART. If the young man is not attracted to her, why worry? And if you are not sure he cares for you, why try to win back something you are not sure you ever had? My dear, you are not sure you to come.
Is It Good Form?
Dear Cyntha - I want to ask you if it a sirl for him to take the sirls arm, on twe would like to her in this girls arm, and would like to the general custom, but I would like to the general custom boak is good form for a man to take the general custom boak is good form for a man to take that it didn't bother him a bit that and it didn't bother him a bit that and it didn't bother him a bit that and it didn't bother him a bit that

THAT was the puppy dog's first day in America. And he liked it, and it didn't bother him a bit that no one could speak Spanish. That is the lovely thing about a dog. He speaks all languages. This one, being very voung thing about a the bit that



PUDDING A wonderful dessert that

has a real food value. It's particularly nice for the kiddies, but the grown-ups will enjoy it quite as well. How to make it among





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Sterling Pianos Sterling Player Pianos

This is

the season

of critical

buying - every-

thing is selected for a definite fitness; for unblemished condition: for

application to the need or taste

of the recipient; for continuing

Edison Diamond Disc.

Phonographs

 IESTERDAY'S ANSWERS
 American women should be particularly interested in Evian-Lee-Rains, because it is here the Red Tross has established a home for thousands of the little war sufferers of Europe.
 Boney corn balls for Christmas sweets are made by pouring over saited popped corn a mixture of oue-half cupful of honey, one and a half cupful of corn sirup, a hulf tablespoonful each of but-ter and vinegar and three-quarters of a transponful of sait, took the mixture until it is slightly brittle when tried in cold water. ingredients for butter scotch are a cunful of durk corn slrup, two table-spoonfuls of vinegar and three table-spoonfuls of butter.

urs should never be hung in the very strong sunlight as this is apt to bleach them.

When a sultcase is too stained and too old to carry, make an automobile hamper out of it. This can either serve as a lunch kit or as a general utility bag. linch kit or as a general utility has. If the upper thread on a mochine fre-quently breaks look into the following possible cause: Machine not properly threaded; needle rubbing against pres-wer foot; upper tension too tishit; needle not set properly; needle not correct size for thread eye of needle where or rough and point of needle bent or broken.

rives at 8, cats her breakfast, which takes her twenty minutes, then at noon she is from twenty to thirty minutes eating her lunch and is finished at 2 o'clock, when sho po-litely walks home, and if you ask her to do another thing you would be looking for an-other laundress. Yet she demands a full day's salary for a half day's work and gets the two meals. 3. two meals. Is it any wonder the average housekeeper is disgusted and will insist that the help wase come down until the girls learn to wase come down until the girls learn to does?

work intelligently as an office girl does? CONSTANT READER,

nur the pinnacle of an English house-One and one-half tablespoonfuls of jelly glasses and then covers the tops the wife's ambition is the success of her baking powder. Christmas pudding.

Now, when the price of eggs is soda. high, we are going to cut down on the use of these golden nuggets as much as possible, using a small amount of baking powder in their stead.

#### For Family of Four

Use the food chopper for cutting the recipe. the citron, orange and lemon peel, and also the suet. To prevent the clogging of the grinder, cut the suet in pieces the size of a walnut, cut the citron in thin strips. Give the boys a pair of scissors and have them cut these strips into tiny bits. You will require about one-half pound of stale bread and it must.

My dear Mrs. Wilson-Kindly

inform me how I can make marsh-

mallow candy. Also what is the process for making maraschino

Marshmallow

cherries.

vance,

recipes:

Thanking you in ad-MISS M. A. P.

of the glasses with wax paper and making powder.of the glasses with wax paper and<br/>then with the tin lid she will have<br/>puddings of attractive size.It is not necessary to go to the Italian<br/>consult to fulfill your intention of be-<br/>comsult of fulfill your intention of be-<br/>comsult in guitate.One teaspoonful of cloves.<br/>One-half teaspoonful of allspice.How to Cook the Pudding<br/>You may use the fireless cooker<br/>and obtain splendid results, or the<br/>hot-water bath that you used for<br/>canning and preserving last summer.It is not necessary to go to the Naturaliza-<br/>ton Euclide of the sub-<br/>you take out your second papers and you<br/>will be made plain to you.<br/>You can also get the information asked<br/>in your second question. One tablespoonful of cinnamon.

Two eggs.

Sift dry ingredients to thoroughly

mix before adding to the balance of

A War Bride Pudding One-half cupful of suct. One-half cupful of brown sugar. One-half cupful of sirup. One-half cupful of coffee. One cupful of raisins. Grated rind of one orange.

Mrs. Wilson Answers Housewives' Questions

the mixing.

canning and preserving last summer. or failing this, any deep boiler or **Christmas** Presents kettle will do. It is necessary to To the Editor of Woman's Page:

years

kettle will do. It is necessary to have the water boiling when the pudding is put in and keep it boil-ing continually during the two hours' cooking. The depth of the water in the bath is very important. It should be just two-thirds of the depth of the molds. And above all, don't forget to let father help with M. P. You could send the girl two good books for \$3. There are many lovely new books of fiction in the stores just now, and any salestady will be glad to select two for you that would he appreciated by a girl of this type. Why not get one of the little girls a play stove and the other a bed with a blanket, etc. for her doll? If the children are not now well supplied don't forget to let father help with

izen and wish to fulfill my Intention. Now y say that all Italians will bave to go to Italian consul and get registered, Picase me know if it is compulsory or not? R. E. S. R. E. S. Dear Madam—Would you kindly print in your valuable column the religion of Gen-eral Pershing and a small outline of his life? A DAILY READER.

LEDGER.

you commend him. Can it be that you, a woman, know your own sex so little and agree with our estimable Don Juan in think-ing that he and others such as he are "kidding" the women? Is it possible that his inconceivable vanity has carried him so far?

General Pershing belongs to the Methodist Episcopal Church. He was born in Linn County, Mo., September 13, 1860, and went to West Point at twenty, from which military academy he was graduated in 1880. In the Spanish-Amerifrom which military academy he was graduated in 1880. In the Spanish-Ameri-can War he served in the volunteer army as a major. He served eight years in the Philippines, winning great fame. In 1903 he returned to the States and was serving on the general staff in Washing-ton in 1905 when he married Miss Fran-ces H. Warren, of Wyoming. After that Pershing spent a year or so as military attache to the American embassy in Japan and two months in Manchuria during the Russo-Japanese War. In 1906 he was made brigadier general. Later he returned to the Philippines as gov-ernor of the Moros, but he returned to the States again to take command of the Eighth Brigade, with headquarters in San Francisco. He went to the border, where he was chosen to lead the prim-itive raid to capture Villa in March. 1916. In 1915 while he was on the bor-der Pershing's wife and three children burned to denth. He has a son left. Pershing was made a full general in Oc-tober, 1917. There have only been seven with this rank since the time of Wash-ington.

**Christmas** Department

"Oh. wad some power the giftle gie us to see ourselves as others see us!" And here is one for the girls:

"Let every woman keep a school, For every man is born a fool."

If you are puzzled about what to You see, I did publish it. I would be as glad to publish as illuminating a let-ter again. But, my dear little girl. I still stand by my guns. For every girl who can make her eyes express things they do not feel there are forty-nine who cannot. If you had ever been in the position of opening hundreds of letters from girls who pour out their hearts, you would know, my dear, that women are the believers and men those who "josh." Women do flatter, yes; but on the whole only to win love. Men-weil, I still believe Blarney's confession holds, Who will answer Blarney's slster? 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 columns. Address queries Christmas Department, Woman's Page, Evening Public

JUST SAY

To-the Grocer

mean-

-the Chef

-the Waiter

-the Tea Drinker

TETLEY'S MEANS TEA!

They'll know what you

"kiddina" the women? Is it possible that his inconceivable vanity has carried him so far? Well then, if this be the case, I have a few things to say. Yes, when men do ary ioving works to us we reciprocate breause it is good fun, you know, to play a game of "hide and arek." Our eves, too, can ex-press things we do not feel; we can pay just as many compliments and call as many endearing narves. Is it because we feel all this "Blarney." Don't fool yoursel, my child: If a man is wise, woman is wiser still. She is just as fond of "kidding" as you are, perhaps, and while you think she is eating all that you, mine host, are pleased to dish out to her, remember that she is just as good a guest as you are a host. Why should she answer a man's banter with a twinkle in her eye, as you so very kindly advise? Don't you know that a man loves to be fattered and that it is to the woman's advantage to fatter when she thinks it worth her while? Men were always so very clever, you know, and there are so very few Mark Anthonys in this world. Is there not a motto in your English language which agy. "Two can piny at the same same"? You see, Eve was our wise mother. Tou don't know will this do you? At least not as well as I do, who an merely eighteen in years. I have who and merely eighten in years. I have who and merely eighten in years. I have who an merely eighten in years. I have who and merely eighten in years. I have who an merely eighten in years. I ha

Dear Cynthia, you asked the siris what they think. I wrote what I thought. Will you publish it, or are you too conservative to do so? "BLARNEY'S" SISTER. value or service. It is Steinway's

golden hour. It is the time when the Steinway stands before the eye lofty as a mountain in the perfect beauty of its musical qualities and the reflected glory of its generations of leadership in American art and the music of the whole world. To say it is the best piano, is but to echo the judgment of every famous musician and more than 200,000 American owners. Grands, \$910; uprights, \$600-upward.

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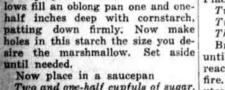
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Two and one-half cupfuls of sugar. Three-quarters cupful of white

corn sirup. One-half cupful of boiling water. Stir until sugar is dissolved and then bring to a boil. Use a candy ometer and cook until 240 dees Fahrenheit is reached; while e sirup is cooking soak five level blespoonfuls of powdered gelatin six tablespoonfuls of cold water. When the sirup reaches 240 degrees "uhrenheit, remove from the fire and add the gelatin and two teafew minutes and then beat with Dover eggbeater until it begins whiten. Remove beater and then whites of two eggs, beaten stiff, two tablespoonfuls of corn-

> den paddle to beat this with now, beating hard mixture gets thick and

molds and then set aside for twenty- | in a saucepan and cover with boiling four hours. Remove from the molds and dust free from starch and pack in airtight boxes. Maraschino cherries are prepared then drain. Peel and cut into quar-

by a patented process. Watch the ter-inch slices. Place in a bowl. For MISS M. A. P.-You do not state canning recipes that are coming each quart of prepared potatoes in your letter whether you mean to during the fruit season. add

onions.

mussy.

#### Marshmallow Candy

make marshmallow or a candy with Grease a pan thoroughly with a the mallows in it. I will give both good salad oil, then cut one-half pound of marshmallows in pieces and spread evenly over the pan. To prepare the mold for the mal- Place in a saucepan

mels.

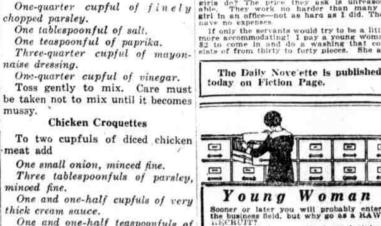
Two cupfuls of sugar. Two tablespoonfuls of salad oil. Three-quarters cupful of milk. Bring to a boil and cook slowly until 240 degrees Fahrenheit is reached and then remove from the fire. Beat slightly for three minutes and then add one and one-half teaspoonfuls of vanilla. Pour on

the marshmallows and then set meat add aside to cool. Then cut like cara-

My Dear Mrs. Wilson: Would you kindly publish in the EVENING PUBLIC LEDGER two good recipes, one for making potato salad and one for making chicken croquettes? Thanking you in advance. Mrs. M. Potato Salad

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 questions to Mrs. M. A. Wilson, EVENING PUBLIC LEDGER, Philadel



thick cream sauce. One and one-half teaspoonfuls of salt.

One-half cupful of finely chopped

One-half teaspoonful of pepper.

Mix thoroughly and then pour on Clean the potatoes and then place greased platter and set in cool place to mold for two hours and then form into croquettes. Dip in beaten egg and then into fine crumbs. Fry

until golden brown in hot fat. Serve cranberry sauce with the chicken croquettes. To prepare sauce: Use eight level

tablespoonfuls of flour to one and one-half cupfuls of milk. Dissolve the flour in milk and bring to a boil and pook slowly for five magnes.

on the servant question. As to the three maids who answered—is the young girl who is employed in an affice allowed any hooks during burdness hours? Is she allowed to talk by the hour as some of these servant sirls do? The price they ask is unreason-able. They work no harder than many a girl in a office—not as hard as I did. They nave no expenses. Have no expenses. If only the servants would try to be a little more accommodating! I pay a young woman \$2 to come in and do a washing that con-slats of from thirty to forty please. She ar-The Daily Novelette is published today on Fiction Page.

the children are not too well supplie with dolls I know they would like have these. You can get dolls dresse as Ped Cross purses, and many litt

The Servant Girl Ouestion

Dear Madam-You ask for a few opin the servent question. As to the U

Our institutions are business training camps. The month's intensive course is equivalent to years of experience. When you go into business go PRE-PARED.

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To the Editor of Woman's Page:

