## AT THE PARTY FOR THE NEW YEAR-THE FLIRTING MEN-CYNTHIA'S LETTERS-IN THE SHOPS

### THE DOLMAN WRAPS NOVEL MENUS AND RECIPES FOR THAT NEW YEAR'S EVE MIDNIGHT PARTY ARE GIVEN BY MRS. M. A. WILSON

FOR THE WATCH NIGHT GAYETY

Novel Menus for the Watch Night Festivities, Held to Send the Old Year Out and Herald 1919

Recipes for Chicken a la King, Cream Puffs and Cold Baked Ham, Virginian Style

By MRS. M. A. WILSON (Copyright, 1918, by Mrs. M. A. Wilson, All rights reserved.) WATCHING the old year out and ringing in the new year is an old English custom. In many parts of England and Wales this day means to the country folk the happlest of the whole new year. Therefore, it has a very prominent place on the calendar.

It has been a custom to sit up



Chicken a la King as a Southern mammy prepares it is a delectable dish and something very tempting to serve to guests at the New Year's party



Cream puffs are not hard to make when you know how. Mrs. Wilson tells how in today's cookery article

and watch the old year out and ring in the new year; there is great merrymaking and feasting, with the feeling that another milestone on the voyage of life has been passed. On this day large numbers of relatives and friends visit each other and keep open house; there are plenty of wishes for joy and prosperity.

These merry-makings of New Year's day date back to the early ages in England. In Gloucestershire the drinking of the wassail at midnight was indeed a ceremony.

"Wassailing, a-wassailing, I go a wassailing over town,

Here be I a-standing by the door Just as I was the year before."

The lads of the town, rigged out in all kinds of masquerade suits. would band together and start out on calls upon the householders, sing-

ing wassailing songs. Open house is the order of the day on New Year's.

Have the guests assemble about 9:30 p. m. and entertain them by stories, singing, etc., until about 11:30. Sing "My Country, Tis of Thee," as the guests march to the dining room and form around the table, about 11:55. Have a mug or glass of wassail in front of each Turn the lights on at 12 o'clock sharp. Ring out the bells and "turn then place in a bowl loose" all the noise you can make.

"Well may be we always be, Ill may be we never see, Here's to our toast, The gude companie."

their glasses for a wassail toast:

ale, so that on the stroke of mid- egar, night good health and a happy New Year was drunk, while the young folk danced.

For us, too, we should thankfully speed the departing year and welcome, oh, how joyfully! the prospect boil and then add of a joyous and happy new year. The success of a watch-night party depends entirely upon the refreshments. Serve a wassail cup instead of a fruit punch on this night.

How to Prepare the Wassail Bowl Place a large punch bowl in the center of the table. In the bowl

Two gallons of cider. Juice of three lemons.

Juice of one-half dozen oranges. Now place in a bag One-quarter cupful of einnamon.

One tablespoonful of nutmeg. One tablespoonful of cloves, One-half tablespoonful of allspice

Place the spice bag in one quart of cider in a saucepan and boil gently for one-half hour. Add to the wassail bowl. The spice bag can be removed just before serving. Now bake one small apple for each guest and when cold insert a wooden meat skewer in each apple. Place the apples in the wassail bowl. Serve each guest with a mug of wassall and a baked apple.

Here are some appropriate menus he the supper;

Menu No. 1 Pickled Onions Celd Baked Ham, Virginia. Puffu Coffee Cuken

Menn No. 2 Pickles Shrimp and Celery Salad

Coffee Menn No. 3 Celery Olives Chicken Salad

Tongue Sandwiches

Fried Oysters Ice Cream Cake Coffee An Old English Supper

Watercress Scallions Herring Salad Tongue Sandwiches Fruit Cakes

A Scotch Supper Pickled Onions Welsh Rabbit Bacon Sandwiches

Plum Tarts

A Southern New Year's Supper Celery Olives King

Ham Sandwiches Chocolate Layer Cake Ice Cream Candy Coffee

Cold Baked Ham, Virginia Scrub a small ham and cook until tender. The fireless cooker will prevent the ham from wasting while guest and then turn out the lights. cooking. When tender, lift and remove the skin. Trim to shape and

Three-quarters cupful of brown At 12:05 let all the company raise gugar.

> One-quarter cupful of cinnamon. One teaspoonful of natmeg. One teaspoonful of cloves. One teaspoonful of allspice.

Mix thoroughly and then pat and Then proceed with the supper and rub into the ham. Place in a hot dance until the dawn. In Scotland oven to bake for forty minutes, bastthe older folk, at the approach of ing frequently with one-half cupful 12 o'clock, drink a pint of hot spiced of water and one-half cupful of vin-

Cream Puffs

One quart of water. One cupful of shortening. Place in a saucepan and bring to a

Five and three-quarter cupfuls of

Cook until it forms into a ball on the spoon, leaving the sides of the pan. It is necessary to stir this

while cooking. Now place in a bowl and start beating. Add one egg and For fifteen people. Cut threebeat until well mixed in; continue quarters of a pound of boneless this until nine eggs are used and dried herring in one-inch pièces with then add three teaspoonfuls of bak- a sharp scissors. Cover with boiling powder. Mix well. Drop in ing water for five minutes and then minutes before adding to the chicken. spoonsful three inches apart on a drain and dry on a cloth. Place in well-greased pan. Bake in a hot a bowl and add oven for thirty minutes, reducing Three pints of diced cold boiled the oven temperature to moderate potatoes. after the first twenty minutes. It is important that the oven door

should not be opened for ten min-

Two quarts of milk. One and three-quarter cupfuls of crisp lettuce leaves.

Dissolve the starch in the milk and bring to a boil. Cook slowly for lish dairy cheese into small bits. ten minutes and then remove and Place in a saucepan and add

One and one-half cupfuls of sugar. Two tublespoonfuls of vanilla. Four eggs.

Beat to mix and then fill into und eggs begin to thicken the mixpuffs. This amount makes sixty ture and then add

Shrimp and Celery Salad

For, fifteen people, use six cans of shrimp; open and place in a bowl and then prepare the lettuce. Mince.

paratey.

to a nest of lettuce. Place a spoonful in it.

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, PhiladelHerring Salad

Four red peppers, chopped fine. Four onions, minced fine. One-half cupful of finely chopped utes after putting the puffs in the parsley.

Two cupfuls of moyonnaise dress-

Toss to mix and then serve with

Welsh Rabbit

Cut one pound of chedder or Eng-One-half teaspoonful of mustard.

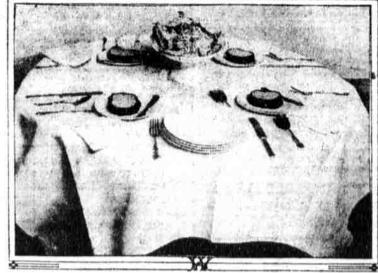
One teaspoonful of paprika. Stir until well melted and then add two well-beaten eggs. Cook

Juice of one-half lemon.

Lift on squares of prepared toast

and serve at oncc. One-half glass of boiled cider may paprika. be added if desired. In some parts of Scotland one cupful of finely

Singe and draw a four-pound chicken and then wash thoroughly and plunge into a pot of boiling water for fifteen minutes. Remove



Shrimp and celery salad makes an excellent "main dish" for the Watch Night party. It is served with a mayonnaise flavored with grated onion and finely minced paraley

### Mrs. Wilson Answers Housewives' Questions

My dear Mrs. Wilson-I am very much interested in your articles in the EVENING PUBLIC LEDGER. I would very much like to know how to make mayonnaise. oil dressing for salads and fish and a tartar sauce. Thanking you very kindly.

Recipe for Mayonnaise Dressing Yolk of one egg. One-fourth teaspoonful of mus-

One-half teaspoonful of paprika. One teaspoonful of lemon juice.

Place in a deep soup plate and beat with a fork until thick and creamy. Now add the oil very slowly. One egg will take one cup of oil. Add the salt last.

By oil dressing do you mean French dressing? If so, here is an unusually good one. Place in a wide-mouthed bottle:

Six tablespoonfula of oil. Three tablespoonfuls of vinegar.

ing will keep until used. Tartar Sauce

To one-half cup of mayonnaise dressing add One tablespoonful of finely minced parsley.

One tablespoonful of finely grated Two tablespoonfuls of finely ninced red pepper.

One small sour pickle, chopped

Blend well before using.

My dear Mrs. Wilson-Will you please tell just how to prepare and cook a turkey for Xmas din-ner? I am to cook a dinner for six and it will be the first Xmas dinner I've ever cooked. Thank-ing you in advance ing you in advance. Mrs. H. M. E.

Mrs. H. M. E .-- You no doubt Gue-half teaspoonful of mustard, found what you wanted for cooking

One teaspoonful of grated onion. I hope it was a success. Kindly assurance is that it will aid greatly in Shake until creamy. This dress- allow one week for the appearance removing destructive dandruff, and will of your answer. Owing to the great promote a healthy circulation in the number of queries received, this is as soon as the answers can appear.

My dear Mrs. Wilson-Kindly tell me what makes my cakes fall. tell me what makes my cakes Iall. I light the oven ten minutes before putting them in and turn it half off before I put them in. No matter what I do they fall and please tell me what is wrong.
Mrs. H. T. E. Mrs. H. T. E .- No doubt that

your oven is entirely too hot. This would cause the dough to crust over without giving it sufficient time to rise and bake. A safe and sure way to know what you are doing is to use an oven thermometer which can be purchased in the housefurnishing than was 1. department of the department stores at a very moderate price. It will amply repay its cost in less than three months. Very shortly a series on cakes and their making and bak-

A Scotch Welsh Rabbit That Has the Real Twang of the Heather in It

And Try Tante Chloe's Way of Making Ham Sandwiches-They Are Delicious

and place in a pan of cold running water. Do this three times. It blanches or helps to whiten up the dark meat. Now steam very gently until tender and then let cool in the When cold remove the skin from

the entire chicken and put through the food chopper. Lay aside until needed. Cut the meat from the chicken in one-inch blocks. Place in a bowl and add

One cup of diced, well-cleanea celery, parboiled.

One medium-sized onion. Four red peppers, chopped fine. One pound of mushrooms, washed,

peeled and cut into pieces. In preparing mushrooms, use stems and all and parboil for five

Now make a cream sauce of Two and one-half quarts of milk. Two and one-half cupfuls of sifted

with the similarity between this and the Dissolve the flour in the milk and One quart of chicken stock.

Bring the mixture to a boil and cook for ten minutes very slowly. the lines of this wrap certainly recall

Three well-beaten eggs. Three tablespoonfuls of salt. One tablespoonful of paprika.

One-half teaspoonful of nutmeg and the skin of the chicken, which As this is intended for the southern seahas been chopped fine, and the pre- son, however, it is well for us to pay pared chicken.

these sandwiches. Put one-quarter pound of butter in a bowl and add

Work to a smooth creamy mass discard. This model is of tan trico-

ern mammy prepares it, is a delecta- spread on the prepared bread. Cut ble food fit for the gods. Perchance the sandwiches into triangles and the epicure would object to dark then pile on a platter and cover meat, but just try this-as mammy closely with a napkin until ready to

One-half cupful of finely chopped paraley.

One-half cupful of finely chopped paraley.

Mix to a smooth paste and then spread on the prepared brend. Cut the same space of the spring season, addressed care of this newspaper. Cooperly with a napkin until ready to serve.

WARD HONORS MEN IN WAR serve.

Ward the prepared brend. Cut to the pring season, addressed care of this newspaper. Cooperly with a napkin until ready to serve.

WARD HONORS MEN IN WAR serve.

Ward to honor it wanted to buy a couple of inexpensive nightgrowns for every day wear, and I couldn't find a blessed thing under \$1.00 honor is the men of the forty-third division of the Fifteenth ward who have couple of inexpensive nightgrowns for every day wear, and I couldn't find a blessed thing under \$1.00 honor is a couple of inexpensive nightgrowns for every day wear, and I couldn't find a blessed thing under \$1.00 honor is a couple of inexpensive nightgrowns for every day wear, and I couldn't find a blessed thing under \$1.00 honor is a couple of inexpensive nightgrowns for every day wear, and I couldn't find and fitter stream was unfurled by Catherine have been repriced at \$1.35, and their value is extraoramary. They have been repriced at \$1.35, and their value is extraoramary. They have been repriced at \$1.35, and their value is extraoramary. They have been repriced at a server in the pleased the most exacting woman.

Although one's hair is generally supposed to come out at certain seasons of the year—call and spring, I believe—a lease the most exacting woman.

Although one's hair is generally supposed to come out at certain seasons of the year—call and spring, I believe—they have been repriced at a spring was pleased the most exacting woman.

Although one's hair is generally supposed to come out at certain seasons of the year—call and spring, I believe—they have bee

vent this. Get a little massage comb, I suppose it might be called, although it is round in shape and is about the size of the bottom of a fea cup, with the teech around the edges. If you will run this comb well through your hair each night before retiring, the assurance is that it will aid greatly in the state of the property of the state o scalp, which will do much to putting

Personally I could have beamed most tencouragingly at Jack Horner that time he sat in his corner, had he put in his thumb and pulled out a strawberry in stead of a plum. But, of course, that I am partial to strawberries. Particularly do large, fat, preserved strawberries with rich juice arouse all my youth-count for my and the such talent from the public. The nearest are in New York, You could find the addresses of them in the New York telephone distriction. The young man would have to the different studies.

Dissatisfactory Landlord

To the Editor of Womon's Basic Course, May 20.

The property is King won one blue ribbon and Haggard's Jane the other. In the spring show, May 20.

M. E. Brecht's Box what dog took first prize those what dog took first prize those who would be young the subject. The seems to hide such talent from the public. Any of the following would be good names for a Boston terrier: General Porshing, Brown Bread, with Brown is the nearest are in New York, You could find the addresses of them in the New York telephone distriction. The young man would have too call or write to the different studies.

Dissatisfactory Landlord

To the Editor of Womon's Box (In the seems for a Boston terrier: General Porshing, Brown Bread, with Brown is leading to short; Skipper, Rags or Happy-Go-Lucky.

In the annual show of the Philadelphia, Boston Terrier Club, 1918, Haggard's Jane the other.

In the spring show, May 20.

M. E. Brecht's Boston terrier: General Porshing, Brown Bread, with Brown is leading to the following would be good names for a Boston terrier: General Porshing, Brown Bread, with Brown is leading to the following would be good names for a Boston terrier: General Porshing, Brown Bread, with Brown is leading to the following would be good names for a Boston terrier: General Porshing, Brown Bread, with Brown is leading to the following would be good names for a Boston terrier: General Porshing, Brown Bread, with Brown is leading to the following would be good names for a Boston terrier: General Po ries with rich juice arouse all my youth-ful enthusiasm. That will probably ac-count for my telling you of the temptingoking jars of preserved strawberries. which, to my way of thinking, were must alluringly arranged on the shelf. If you like them as well as I do, you'll no more be able to resist purchasing a far

For the names of shops where articles mentioned in "Adventures With a Pures" can be purchased, address Editor of Weman's Page. EVENING PURISH LEDGER, or phone the Woman's Department, Walnut Asoo.

IS IT THE GIRL'S FAULT RUN IN HIGH FAVOR WHEN A YOUNG MAN FLIRTS?

> A Question and an Answer Directed at Kitty, Who Wrote to Ask How to Make the Boys Stop Following Her

ant staring done. The other day this little persecuted person and her chum were walking down past the railroad station, not saying a single word to anybody, and before they knew it two boys were walking beside them, and, try as they would, they couldn't get rid of them.

Why did you try so hard, Kitty? I am thinking that if you did not try at all you would have been rid of them "at the first lamp post." Do you know what impersonal means, Kitty-whomall-the-boys-follow? I don't exactly know what Mr. Webster says about it in his dictionary, but I am going to tell you what it means as far as girls are concerned when they are walking down the street together, or when a girl is walking down the street alone. Look as though you are going some place, if you are only out seeing the sights; look as though you have some interest in your life which has nothing to do with the boys or the men who are passing you by.

There is nothing which throws so. are passing you by.

T SPEAK of the flirting man as I speak of the filtring man as though I believed in his general existence. Personally, I do not. I believe in the fine, big impersonal if the boys do not stop persecuting glance of a woman, and io! the filtring you.

I wonder if some of our boys would girls standing on a street corner wait- like to write and tell Kitty that I ing for a car. Both of them were lave spoken the truth.

ALL the men try to flirt with this dressed in a way to attract attention. It was not so much what they were writes to me. Positively, there is no as the way they were it. Forgive me peace for her on the trolley cars or if I fall into the vernacular and say any place—there is so much unpleas—ant staring done. The other day this little persecuted person and her chum

There were two boys on the same

are passing you by.

There is nothing which throws so much cold water on the man who is about to filrt as the look that says about to filrt as the look that says about it is for girls to blame boys for you are on an important errand with which he has nothing to do.

There were others standing on that corner who smiled. How utterly about it is for girls to blame boys for eaking to them when they seem to invite them to in every way except to say the actual words. to say the actual words.

# Please Tell Me What to Do

Two teaspoonfuls of grated onion. a woman has tried it out for wear she and rude I would not encourage their is not likely to wish to put it in the

12:30

This dolman wrap is of tan tri-

colette with black taffets. The de-

signs on the taffeta are cut from

A Daily Fashion Talk by Florence Rose

WHEN I first saw the wrap illustrated

today, I was greatly impressed

Wants to Be "Movie Actor" the Editor of Woman's Page: o the Editor of Woman's Page!

Dear Madam—I have a friend, who is ery much talented as an actor, and is very much at sea as to how to set into the busiless (mayte actor, as he is a type who rould take well on the sirren). It seems ahame to hide such talent from the public, o would be very grateful for any light on he subject. Thanking you kindly in adance.

Dissatisfactory Landlord

To the Editor of Woman's Page;

Dear Madam—I am living in my present home for three years and the water pipes are leaking in the kitchen, yard sind cellar, and all the rooms need papering. Now mind, i told the owner of the house eight months ago about putting paper in the house and he has not done it yet. Now, we told him just to put the paper in the dining room and kitchen, because when my two sams went to France they said to have the rooms papered, and still he does not do it. Our cellar is damn and unhealthy, and it you so down there for he lew moments rou are bound to catch a cold.

Flease let me know if I whould notify any lawyer.

Apply to the civilian relief of the

iquares of heavy muslin sewed to the places children's garters class make their stockings wear longer.

Name for Boston Terrier To the Editor of Woman's Page:

Games for Holiday Party To the Editor of Woman's Page:

with the similarity between this and the Chinese kimono that many women wear about their dressing rooms in the early morning. The material, of course, does not in the least resemble the crepy stuff to rest her hand on the fellow's arm not in the least resemble the crepy stuff usually used for the negligee robe, but the lines of this wrap certainly recall to one's mind the kimono. We have become quite accustomed to the dolman wrap, but it will have to be admitted that this southern wrap is an exaggerated example of this sort of garment.

As this is intended for the southern sea-

As this is intended for the southern season, however, it is well for us to pay
more than ordinary attention to its lines,
for it is evidently what is to be the
fashion later on in the North. There
tashor and which

Try Tante Chloe's way of making
these sandwiches. Put one-quarter
pound of butter in a bowl and add

Two teaspoonfuls of
One and one-half teaspoonfuls of
one that is a favorite—tricolette. Once
a woman has tried it out for wear she

Two teaspoonfuls of grated onion.

As this is intended for the southern season, however, it is well for us to pay
more than ordinary attention to its lines,
for it is evidently what is to be the
fashion later on in the North. There
fashion later on in the dolman wrap has
been a great favorite this winter in
New York and the prestige is bound to
continue through another season.

The material from which this model
was designed is also one that is not
one that is a favorite—tricolette. Once
a woman has tried it out for wear she

Two teaspoonfuls of grated onion.

Two teaspoonfuls of grated onion.

chopped onions are cooked in four shrimp,

One and one-half cupfuls of may onnaise dressing.

One (ablespoonful of finely minced parsley.

One (ablespoonful of grated onion.

Toss gently to mix and then lift to a nest of lettuce, Place a spoonful of mayonnaise on top.

Chicken a la King

Chicken a la King

Chicken a la King

Chicken a la King

Chicken a la King, as a south

Ask Mrs. Wilson

Work to a smooth creamy mass and then spread this over the loaf of tan tricolette, with bands of black taffets. This model is of tan tricolette, with bands of black taffets. These bands are decorated with conventional designs out of the tan tricolette and stitched to the black taffets. The scart which langs at the left side, is of the black taffets. The scart which hangs at the left side, is of the black taffets. The scart which hangs at the left side, is of the black taffets. The scart which hangs at the left side, is of the black taffets in this deep slit, tit's delicious. This dish really has the real twang of the heather in it.

One-half cupful of finely chopped for mayonnaise on top.

Chicken a la King, as a south-served on the prepared bread.

Ask Mrs. Wilson

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I met a solution to conventional designs out of the tan tricolette and stitched to the black taffets. The scart will be other evening on boys' sincerity.

I met new to with the one of the others. I have one or the will be other evening on boys' sincerity.

I met new to with the one of the others, at lot for when it is nearly when the conventional designs out of the tan tricolette and stitched to the black taffets. The scart will be other evening on boys' sincerity.

I met new to with the one of the others. This made is a first mi Helen H. Answers "Experienced"

