ARTING THE NEW YEAR RIGHT IN THE HOME—THERE'S HOPE IN THE FUTURE—CYNTHIA

'RS. WILSON OUTLINES NEW YEAR RESOLUTIONS FOR HOME WOMEN

y Include Better Meals, 'ome-made Cakes and read, Economy and hrift

usewives Are Invited to Rring All Their Cookery sestions to This Daily partment

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4Y, we, the housewives of this at and glorious country, make he new year resolutions:

That to waste is criminal; e let us conserve each single wood, keeping in mind that re hungry children in Eu-

nd. That we will observe and thrift.

That we will serve better

That we will bake our and bread at home. ly of our boys will be home and will bring with them mory of palatable and appefoods that can be prepared view to true economy. The wife who depends upon the ies and delicatessen stores to le her with suitable food for unily is certainly shirking her

w I can hear quite a few exclaim that they can't make break and that their cakes are rry looking lot; that they don't good, and that they actually one materials; therefore, it is cheaper for them to buy their and bread.

s is a mistake, Mrs. House-Surely you can follow plain, directions; carefully measure ING PUBLIC LEDGER from De- by them. er 9, 1918, for the practical I will answer all queries relative keep these things in mind; do not

ar food difficulties.



Mrs. M. A. Wilson, for years internationally known as an authority on food and cooking, is now head of the Naval School for Cooking in the Naval Home in this city. Mrs. Wilson founded and conducted the school without pay and made such a success of it the Government recently appropriated \$50,000 for a scientifically equipped building to be used for her classes. The Evening Public Ledger is glad to be able to put at the daily service of women readers the sound, practical and unusual experi-ence of Mrs. Wilson

ngredient, sift the flour once and together we will unravel all mous letters will be answered. Do n measuring and cream all your difficulties in such a manner not inclose stamps, as all recipes fing before measuring. Now that some readers of this paper will will be published in the Query Colwill get back numbers of the also have an opportunity to benefit umn. I have many letters that can-

as on home baking and cut them to food and cooking, if you will write send stamps, sign full name and and paste them in your book, on one side of the paper only; your address and no names will be pubwill have the beginning of a name and address must be given as lished. kbook that will help you solve evidence of good faith. You need The EVENING PUBLIC LEDGER and not fear; no names will be published, Mrs. M. A. Wilson wish the house-Now Mrs. Housewife, bring your just your own initials or a nom de wives of Philadelphia a Happy New od and cooking problems to me plume, if you desire, but no anony-

not be answered for this reason, so

Mrs. Wilson Answers Housewives' Questions

y dear Mrs. Wilson-Will you e let me know how to roast s chickens and guineas so as will be tender and of good in I raise both myself, so the they are young, but they are young, but they are ringy, tough, dry and not are Have just got a roaster, and they are the results one of the causes. are cooked with a hot fire very dry and stringy. We arough your columns. F. W. S.

Roast Young Fowl S .- Young chickens and hould make very good eaten nicely washed, prepare now rub the entire bird

plenty of shortening. Dust ly with flour, place in pan r for fifteen minutes; now fowl breast down in the reduce the heat of oven ite. Baste every ten minfollowing mixture:

ant boiling water, blespoonfuls butter.

fowl is tender turn on back breast to brown, basting we minutes. Placing the f the chicken down in the

If you desire, lay a few strips or over the breast when brown. it just before you remove it even. It will improve the flavor,

My dear Mrs. Wilson-I 'dly wait until I get the EVENicles about cooking, as I am ays interested in new recipes I like to try them and get so ich good out of them. Now I have a question to nsk. I ve a recipe for Christmas star

kes and they are fine; have made m for several years, but they n't just turn out right some-mes. Will you look over this ecipe and tell me just what may e incorrect? Here is the recipe;

Star Cookies

ne pound of granulated sugar ne-half pound of chopped

see whites of eggs. ted rind of one lemon. teaspoonfuls of chaumon lour to roll out.

w I made these the other day when I got all together it was erummy" I could not get it ay together to roll out, finally and to use a little milk to make hold together so to roll out. Then got so hard one couldn't very eat them. Now what should do in a case like this? And here something else I would ask: other evening our church gave little affair and they had at t a fruit cup, which looked so and I think very fine to use now for the holidays. But

it was made in such a large sheet. Bake in moderate even eight amount I would like to know if minutes.

you could tell me the amount for When recoiling the trimmings. six or eight people. It had in it grapefruit, oranges, apples, ba-nanas, white grapes and a red cherry on top. It was very good. But I would like to know how much to buy for a small party and about how much to the control of the control of the control about how much to the control of the c about how much sugar to use, as it was just a little too sweet. Made without salad dressing, which I like best. I don't like the oil dressing on sweets, as they have salads. I hope I haven't written too much, and oblige

MRS. H. O. My dear Mrs. Wilson—If I may trouble you during this busy sen-son I should be very grateful for a recipe for a real plum pudding the old-fashioned kind, with breas crumbs and plenty of eggs. I have lost a very valuable one, and have forgotten the propor-Thanking you in advance for same, I am. Sincerely yours

E. M. A. See reply to M. E. G.

My dear Mrs. Wilson—Plense tell us how to cook pork chops, so they won't be hard and dry if cooked in a frying-pan. Is there a better way than the pan to cook them? Yours truly, H. A. A.

Try preparing your chops as folows the bony structure of the lows: Dip chops in flour. Have Now add sufficient water to make of water, gravy; season gravy, return chops. to the pan. Heat for three minutes. without cooling.

Breaded Pork Chops

Size tublespoon paintail menus, One temponistal or sult and

One-half temporary of pepper in deep soup plate. Best with for to mix, dip chops in this, then in fine bread crambs. Fry golden brown in hot fat. Have you ever tried. Wash and pure one-quarter peck chops with good salad oil. Broil, of cook, apples. Place a saucepan utes. Serve with tarray sauce.

your recipe is in the flour. Some oranges and lemons together with flours will require more moisture four plats of water in saucepan, than others. Then again, constant Cook gently two hours. Add to the reworking and rolling of the dough upple pulp and cook until the will cause the cakes to become hard grated rind in very soft. Measure and dry, unless care is used in flour- and allow one cupful of sugar to ing the board. Try this recipe: One country sitted floor,

chopped almonus.

dust board lightly with flour, roll sweetened apple sauce. Cook clowly out dough one-quarter inch thick, until mixture jells. Then store in Cut, place on slight greased baking usual manner for jellies.

but it is very hitter. How can I rectify this? Thanking you.

MRS. S. BRECKER. English Orange Marmalade Mrs. S. Brecker; One dosen occuped

torate fightly the rind of the ors to the intense heat of the sufficient hat fat in pan to prevent unges, press our the jude from the The constant basting causes burning. Brown enops on both sides oranges and lemons. Keep separate. Measure and to every pint of te meat, making it juley and from pain, add their, browning well, grated peel and pulp allow one pint

Set aside for twenty-four laure

Now being to buil, each lowly until the grated rind is tender-Measure again and to each cupful of prepared Julee allow one capful of suggest return juice and sugar to the and add three quarts of water, Cook until soft. Put through time vieve,

California Orange Marmalade

brolling the chops like steak? Brush pan and add three quarts of water, turning frequently for eight mine Cook until soft. Put through vieve, Then grate limitly the rind from and eighteen oranges and six lemons, MRS. H. O .- The trouss with Place grated vind and Juice from each cupful of the orange and apple pulp.

One teaspoontal or haking pore. Bring mixture to boil. Cook slowly until the mixture flakes from Three-quarter runner finely spoon in thick jelly-like sheet or if using a thermometer cook to 222 Grated coal and joice of one degrees Fahrenbeit, Cool in usual manner for jellies.

To correct bitter trange marous-Work to smooth, elastic dough, lade add equal measure of thick un-

PLEASE TELL ME WHAT TO DO By CYNTHIA

Do Not Worry

Dear Cynthia-I am a girl fourteer years of age, a sophomore at high school. I am coming to you for help as you have helped so many boys and

There is a certain boy who pays a great deal of attention to me. On Christmas he sent me a lox of hand-herchiefs, with a note telling me he ved me. Dear Cynthia, tell me what to do, as I do not like him. To tell the truth, I hate him. WORRIED. Write and thank him politely and say you are sorry you do not love him. Don't get bothered over it. Be kind

and courteous, but do not encourage Make an Apology

Dear Cynthia-I am a young boy and I have been in love with a girl some time, and she likes me very much. Now, she is a very nice girl and she is a bit teasing. We often get angry at each other, and a few days ago another felother, and a few days ago another fellow and I were teasing her and another boy, and since then she has not spoken to me or she doesn't seem to notice me. What would you do in this case; would you wait for her to "make friends with me again."

An apology would be best. It could not hart you. It would be the gentlemanty thing to do if you think you have offended her. Sometimes it is a mistake to tesse people if you know they are sensitive.

Invite Him to the Party

Invite Him to the Party

Thear Cynthia—I am a sirl eighteen years of age, and I met a boy theteen years of age, and I met a boy theteen years of age about two years age. During that time I have met him at many parties and he has taken me home. I also made a date with me but falled to keep it, but on seeing me the next time he gave me an excuse which I accepted. Lately at a party I met a boy, a friend of him and of this other boy a too. We other how asked at evening. And this beat the high cost of new furse is that time the furriers have been show to the how asked at evening. And this him and a date with my friend, but he had a date with my friend speaks to him a great deal. Would you advise me what to do. My girl friend speaks to him a great deal and he is always asking about me would it be propore to invite him to a supper at my home.

UNDECIDED.

The boy seems in the wrong for the construction of the neckplece is made also to make a very pretty muff at home if you have pieces of fur and the make a very pretty muff at home if you have pieces of fur at how to use them

An excellent example for the use of cord is shown in the small round muff.

Some time and election and the small round muff.

An excellent example for the use of cord is shown in the small round muff.

Some time and velvet. Today's fashion article suggests how to use them

An excellent example for the use of cord is shown in the small round muff.

Some time and velvet many free deal of the cord, which laces by means of the cord, which laces by means of the cord, which laces by means of the cord, which increased the med of the cord are finished with ornaments of the cord are finished

The boy seems in the wrong for breaking engagements with you. If you care a great deal for him and will be very unlappy losing his friend-inp, invite him to the party. It is likely he will try to make another engagement with you. Explain to him that if he ever falls to keep another appointment without some very urgent cause you can have nothing further to do with him. There was no reason for him to be cross at your going home with the other boy unless it was understood you should go home with him that evening.

In adde also to make a muff, all well and center.

The muff at the right resembles an accordion. Three skins are used for the same color, laid in plaits. Inquiries are solicited and may be addressed care of this newspaper.

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And So They Were Married Episode Two—(Each Other's Friends)

1 -c for Thermas Bottle

mend rubber overshors first rub sine, also the patch, with sand. Smear tests with liquid rubber (mass set sity each time) smeaf more and before it dries again to allow with blenty of formula-actory for a few boars.

Ask Mrs. Wilson If you have any cookery probbeing being them to Mrs. Wilson, She will be glad to answer you through these columns, Address nuestions to Mrs. M. A. Wilson, EVENESO PUBLIC LEDGER, Philadel-

phia.

Making the Muff at Home A Daily Fashion Talk by Florence Rose



By HAZEL DEYO BATCHELOR

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Les for Thermos Bottle

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The pot can be dispersed to kettle
ted longery in front. It is one of the
moset nodels I have seen in the fowerthe remarkable aluminum points or
the remarkable aluminum points or

ing delightedly at the extract which every one looks with admiring eyes upon another woman uses, somehow prefer a kitchen remiendent with bright, shiny not to use such a strong perfume out; utensils. A bit of this cleanser will re-When Oil Stains

adver. To these the Freinb toilet move the most determined stain, so we saying not the special with turpentine and wash out with role water, using to be the special water taking to be the special water the special water to special water to the heart. It has a delightful subtle scent, and a generous-sized bottle may be pro-ured for seventy five cents. A daub of it will give that pleasantly alluring per-fume that adds so much to the tollet of the well-groomed woman.

This paragraph is for the weeman who is expecting company for dinner and who wants to have something extra blee. It deals with delicious Hawalian pine-apple. Just as there are all kinds of apple. Just as there are all kinds of company, so there are all kinds of pine-apple, and this special brand, coming at \$1 for a large lar, is for one's very shade, named Blue Devil

moset models I have seen in the lower. the remarkable aluminum polish or prived blouses. Its price is but \$1.25. the remarkable aluminum polish or cleanser discovered today. No one likes There are some of us who, white said- to see dark stained aluminam pans while

For the names of shops where ar-ticles mentioned in "Adventures With a Purse" can be purchased, address Editor of Woman's Page, Evening Purify Linight, or pho-the Woman's Department, Walnut 2000.

Three Blues

THERE'S NOTHING TOO GOOD TO BE TRUE IN A NEW YEAR

Maybe for You It's a New Job, or a Fur Coat, or Love's Dream Come Right-Hope for Surprises Is Always Hidden in the Future

Hope is a great spur! The READING an account of the This is the difference between the

There is no place else for good things to be hidden except in the future. That is the glorious things about the coming of the New Year, but somehow it is hard to realize. All day long uncles, friends and consins are saying "Happy New Year," you say to yourself. "What's happy about the wake of the expression. "Happy New Year,"? you say to yourself. "What's happy about the what's different about it?"

Well, after all, who are we to say. Does life warn when happiness or success is coming? There is nothing more inspirational than to read the current biographies of the great people all around us. We learn that happiness and success hide around the corners of life. They do not stand out in the middle of the road and wave their arms.

If they did, of course going on from day to day would be easy. We can all spring out of bed in the morning with a high heart when there's something to look forward to during the day. And so it is with the weeks and days. When there's a light ahead, whether it be a job, a new fur coat, love's dream come true, we don't care how hard we work to get there.

Hope is a great spur!

In READING an account of the events that led up to the success of those who have achieved fame, it is marvelous to note how commenciate they were.

One of our great writers, for instance, collided into fame at once on the stance, collided i

THE WOMAN'S EXCHANGE

1. What will "revire" worn and successful combs?
2. How can extra fagots be made for the devastated France.
3. What will remove grease spots from kild gloves?
4. An easy way to separate the inside leaves of a lightly curled head of letture is to cut out the core with a sharp kaller and let the water from the spigot run through the hole with full force.

The address of our young reader has been speedily forwarded.

To Mrs. J. C. G. I would dearly love to help you find

free.

And youth returns, triumplant, to our land Then, dear heart, you'll be coming back to me!

With eager lips, and tender outstretched hand, You will be coming as you came of

At eventime, with laughter lifting gay. Glad of the little things that life may hold-

And I will meet you in the self-

same way, . . . Yes, in the shadows by my oaken door, I will be waiting as I used to wait-

And I will feel that you are come before I hear the clicking of the garden gate.

And, in the darkness there, my pulse will leap. previous dreams that long have

lain asleep. Margaret E. Sangster, in Good Housekeeping.

YESTERDAY'S ANSWERS Countres Madeleine de Bryas is a French woman who is touring the country in behalf of the American committee for devastated France,



from under the arms or the face can be very easily accomplished by using this excertent preparation. Sold by drug and department stores.

Safe Milk HORLICK'S

THE ORIGINAL

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



The flavor is made from fresh Loganberries. We use many berries to make the flavor for a

single Jiffy-Jell dessert.

The flavor comes in liquid form
—in a vial. So it gives to J byJell a wealth of fresh-fruit taste. It comes ready-sweetened, and the cost is slight. A single pack-

age serves six people.

There are ten flavors, but try Leganberry. Ask your grocer for it now.

Try Pineapple flavor too. Two Packages for 25 Cents At Your Grocer's (858)

Jiffy-Jell-Waukesha, Wisconsin