

A PAGE OF SPRIGHTLY INTERESTS FOR WOMEN : TESTED RECIPES : IN THE SHOPS

DELICIOUS AND CHEAP DESSERTS; MRS. M. A. WILSON GIVES RECIPES

Four Appetizing Apple Delicacies That Can Be Made for Sixty-five Cents. Other Novel Suggestions

Fruit Bunnies and a Rice Custard—Methods of Making Used in Navy Cooking School

By MRS. M. A. WILSON (Copyright, 1919, by Mrs. M. A. Wilson. All rights reserved.)

THE normal appetite craves a bit of dessert at the end of the luncheon or dinner, and now, when we are facing the fact that eggs are high priced, it causes the frugal housewife to feel that many of the old family favorites must be discarded until eggs become more reasonably priced.

When the family really prefers a dessert at the close of a meal, the housewife should fully understand that the food value of the dessert should be included in preparing the meal. By this I mean that when a dessert is made that has one or more eggs, milk and sugar, etc., smaller portions of meat, fish or other foods containing protein should be served. In fact, many a poor meal may be turned into a satisfactory one by the selection of a good dessert.

Now for the benefit of the woman who desires to serve attractive and inexpensive desserts, I will give some of the recipes that are used in the navy school where I am the instructor. To have or not to have a dessert with us depends upon the fact, can we squeeze it out of the daily ration? If not, then no dessert. But the boys insist that it makes them think of home and mother, so we generally manage it. Here are some of the recipes and methods:

French Baked Apples. Select eight apples and then wash and pare, removing the core. Place in a muffin pan and add two tablespoons of water. Two tablespoons of sugar. Place in the oven and bake slowly until tender; and then cool and lift to a saucer and cover four of the apples with chocolate sauce. The other four can be used for breakfast.

Chocolate Sauce. One-half cupful of sugar. One cupful of water. Five level tablespoons of cocoa. Two level tablespoons of cornstarch.

Dissolve the starch and cocoa in the sugar and water and bring to a boil. Cook for five minutes and then pour over the apple.

Note—Baking the apples in the muffin tins prevents them from breaking.

Now place the parings in the saucepan and cover with cold water. Cook slowly upon the back of the range until very soft and then rub through a fine sieve. Now measure this liquid and place in a saucepan and to each cup add:

Three tablespoons of sugar. Two tablespoons of cornstarch. Dissolve the sugar and starch and bring to a boil. Cook slowly for ten minutes and then cool and add:

Yolk of one egg. One teaspoonful of vanilla. Beat to thoroughly mix, cool and then pour in a pie tin which has been lined with plain pastry. Bake in a slow oven for twenty-five minutes. Cool, and then place:

One-half glass of jelly. White of one egg. In a bowl and beat with a Dover egg-beater until the mixture will hold its shape. Pipe one-half of this whip on the pie.

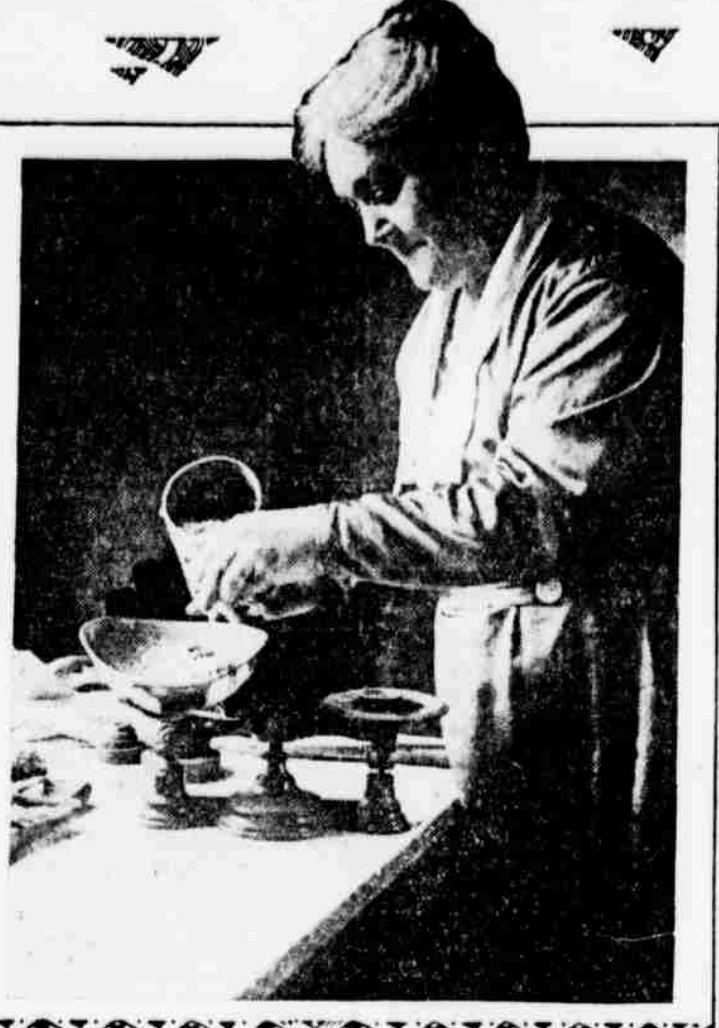
Apple and Rice Custard. Wash four tablespoons of rice in several waters and then place in a saucepan and add two cupfuls of boiling water. Cook until the water is absorbed and the rice is soft. Now wash and then cut into small pieces four small apples and then cover the apples with cold water and cook until soft. Rub through a fine sieve and add:

One-half cupful of sugar. One teaspoonful of vanilla. One well-beaten egg. The cooked rice. Beat to mix and then pour into custard cups and bake for fifteen minutes in a moderate oven.

Here is an approximate cost of the above dessert: In one-quarter peck of small apples there will be from eleven to twelve. Serve one baked apple per person for breakfast, without chocolate sauce. Serve the baked apples with chocolate sauce for luncheon or dinner. The pie will give eight medium-sized cuts. The rice custard will make four large or six small dishes. The rest of the fruit whip left from the pie can be served on the rice custard.

Apples 20
1 1/2 lbs. of sugar 13
Cocoa 02
Cornstarch 02
2 eggs 16
1/4 glass of jelly 08
2 ounces of rice 03
Flavoring 01

Total 65
The total cost of the materials



MRS. M. A. WILSON. Mrs. Wilson, in her own kitchen, is demonstrating the value of accurate measurement.

for the four desserts is sixty-five cents, or sixteen and one-quarter cents per dessert. There are two servings in the pie and one and one-half servings in the rice custard.

Now during the fruit season, no doubt you canned or dried some fruit. If you are using dried fruit, first wash it thoroughly and then cover with warm water for three hours. Then place over a slow fire and cook gently and finally sweeten to taste. Place the fruit in a casserole dish and cover with a crust of plain pastry. Bake in a slow oven for thirty-five minutes. Cool and when ready to serve loosen the crust around the edge of the pan and invert on a platter and serve.

Fruit Bunnies. Two cupfuls of flour. One teaspoonful of salt. Four teaspoonfuls of baking powder.

Sift to mix and then rub in four tablespoonfuls of shortening. Mix to a dough with three-quarters cupful of water. Roll out one-quarter inch thick and then cut into four-inch squares and fill the center with well-drained cooked fruit. Pull up the corners and lap well, forming a

round ball. Place on a baking sheet and bake in a moderate oven for thirty minutes, basting with a fruit juice. Serve with fruit whip.

Fruit Shingles. One and one-half cupfuls of flour. One-half teaspoonful of salt. Two teaspoonfuls of baking powder. Six tablespoonfuls of sugar.

Place in a mixing bowl and sift to mix. Now rub in four tablespoonfuls of shortening and mix to a dough with seven tablespoonfuls of cold water. Roll out one-quarter inch thick and cut into pieces two and one-half by four inches. Lay on well-oiled baking sheet and place one-half of a canned peach or a cooked dried apricot on the dough. Sprinkle with sugar and cinnamon and bake in a slow oven for fifteen minutes.

Ask Mrs. Wilson. If you have any cooking 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, Philadelphia.

THE WOMAN'S EXCHANGE. TODAY'S INQUIRIES. 1. What American women are at the head of the American Red Cross work in Europe?

2. Is it necessary to acknowledge a note of appreciation to a woman who has done a good deed?

3. To what use are discarded and discarded gloves best put?

4. What style of dressing is need a great deal in dress this year?

5. How can tin boxes that have contained other attractive dull boxes be made into a new use?

6. What style in hats has largely supplanted the plain style?

Free Violin School. The Philadelphia Violin School. The Philadelphia Violin School. The Philadelphia Violin School.

Don't Worry. Don't Worry. Don't Worry. Don't Worry.

Military College for Young Boys. Military College for Young Boys. Military College for Young Boys.

Catholic Homes in City. Catholic Homes in City. Catholic Homes in City.

Prayers. Prayers. Prayers. Prayers.

Dancing. Dancing. Dancing. Dancing.

Cowanova Studio. Cowanova Studio. Cowanova Studio.

Please Tell Me What to Do

By CYNTHIA. Cynthia Answers Disappointed. Send in an addressed envelope and your problem will be answered by mail.

Wants to Save Friend. Dear Cynthia—I have a friend whom I like pretty well, but when I go with her some of my other friends don't like it, so what am I to do? I would like to get this friend in my church, as she wants to join, but she will not join when the people say she has some of the things that I don't like. I know this girl's home influences are not any good and I would like to save her if I could. Do you think I could get her in? Do you know where I could get information about a friend who has gone astray?

I don't think a girl should kiss a boy until they are engaged. A girl I know said she had gone with a fellow three months and he had asked for a kiss she would have given it to him. And we had a fuss about it, but we are friends again now. KATHIE.

If you can help this friend, do so by all means. First talk to the clergyman of your church (priest or minister, whichever he is) and tell him about her and follow his advice on the matter.

Write to the boy's relatives if you want to find out where he is. The adjustment general at Washington will give you reliable information, but cannot go into inquiries about friends.

You are right in regard to the kissing problem, but it seems very silly that two little girls must fuss and be hurt because they happen to have different opinions on matters. Each individual has a right to his or her opinion and no one need do what another approves if she does not approve herself. Have your opinion, by all means, but also keep your temper. I am glad you are friends again.

How Shall She Hint to Him? Dear Cynthia—I have known a young man about two years and am very fond of him. We go around in a big crowd that is always together. The girls I go with are very jolly and sometimes they are so silly the men lose their respect for them. I am sure that if I go with them in this crowd because I am different, meaning I am very independent about the boys.

This young man told another girl he cared for me and several other people. I am sure that if I go with them in this crowd because I am different, meaning I am very independent about the boys.

Home-Made Drinking Cup. Many times on a train or in an office it is impossible to find a drinking cup. Here is a little cup that can be made from any ordinary sheet of writing or typing paper. Take an eight-inch square of paper and fold it diagonally into two halves. Fold the two opposite ends over each other into the middle, then bend back the two corners to the center line. On opening you will have a nice little drinking cup.

"Killarney" to "Kitts". Dear Cynthia—I have read many discussions in the EVENING PUBLIC LEDGER.

A Word About the Man's Viewpoint. If He Offers You a Seat, Take It.

It is being said these days on the subject of the equality of men and women, and boys of people assert that they are to be the "equals" of men, and must be treated as men and must not expect evidences of old-fashioned chivalry.

But there is another side to this question which is sometimes overlooked. Have you ever seen a man who is sitting down and a woman who is standing? If you have, you will find that the man is usually the one who is sitting down.

When the steel tips of corset bones wear off, all the ends of the bones are rounded and the sharp points are smoothed away to prevent them from cutting through the corset.

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GRAY CREPE METEOR FOR AFTERNOON TEA

Do Girls Lend Eager Ear to the Flattery of Men?

In His Open Confession of a Heart-Breaker "Blarney" Says They Do—Or Is "Blarney" Being Fooled as Often as He Is Fooling?



A Daily Fashion Talk by Florence Rose. When the war was called off it seemed a foregone conclusion that the first decline in prices would be in garments made of woolen stuffs.

These words were seriously spoken. In his letter "Blarney" aimed to tell the truth. Behind that name of "Blarney" he more or less stripped his heart and in all sincerity that had nothing of banter in it, he advised girls that their engagement ring or a proposal is the only sure measure of a man's true feelings. Then he said: "The next time your various 'joshers' approach you don't even try to understand them. If any one of them is earnest it won't take you years to find out."

Things to Know. In furnishing a guest room remember to supply the following articles: Pins, sewing materials, night light, table and bed linen, bath towels, toilet paper, ink and pens and waste paper basket. In the clothes closet there should be coat hangers.

Today's Beauty Hint. For yellow, tanned or discolored skin the following lemon lotion is excellent: Mix two ounces of clear strained lemon juice with two ounces of pure alcohol, one-half ounce of white rose extract, and mix thoroughly and then add two ounces of peroxide of hydrogen, two ounces of glycerin and sixteen ounces of water. Strain into bottle, corking tight. Wash the face well in soap and warm water and apply the lotion with moist cotton pledget. Allow to remain.

Make Your Own. The trucks of crepe meteor are going to be very good for the coming season. There is something about the sheen of this material and its soft, clinging properties that make it very attractive. The gown shown is developed in gray crepe meteor, combined with georgette of the same shade. A drape of the crepe meteor is formed at either side over the long tunic, and meteor also forms the low crushed girde. The bodice has a kimono sleeve finished with a shapely, starting cuff. The neckline is round.

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DO GIRLS LEND EAGER EAR TO THE FLATTERY OF MEN?

In His Open Confession of a Heart-Breaker "Blarney" Says They Do—Or Is "Blarney" Being Fooled as Often as He Is Fooling?

"UNDERSTAND me now," wrote the boy who signed himself "Blarney." In answer to the girl who wanted to know how to tell when men are sincere, "I don't mean to insinuate that every girl I meet 'falls' for my banter, but in the majority of cases I can succeed in having them lend an eager ear to my 'soft stuff'." The ladies, bless them, have fawned over me until I have grown to expect it as I do my cup of coffee in the morning.

"Why, the girls take me so seriously that when they find out I am just one of the ordinary dyed-in-the-wool heart-breakers I lose the friendship of those in whose graces I would have been glad to stay."

I AM firmly convinced this is the exception. The average girl is willing to be serious with a man the first time he drops his voice to a low personal tone, and the average man tries out his low personal tone on every other girl he meets. I can look back to college days and remember the various first-year classes coming in, somehow the freshmen were always most popular of all with the boys. Of course, when one is a freshman this seems perfectly natural. That is to say, to appreciate one's own charm is part of the game. But as a body grew older and became a sophomore and then a junior, it all became so satisfyingly clear.

The boys would grow neglectful of the older girls. It was true, but they were only trying out the same old stock on the pretty little new ones to whom it was all very novel. And they were very serious and oh, so very proud, these little freshmen. They robbed the older girls of their beauty. Of course, naturally, they were opened later. But it is this endless treadmill that turns and always just in the same way that shows us how true are the words of "Blarney."

Oh, girls, how we wish it were possible to say that the "Blarneys" of the world are being given a taste of their own medicine as often as they themselves are dishing it out on the sly. But it isn't true. We are talking of the rule, of course, and not the exception. There will always be the exception.

Boys and Girls Care for the Skin with Cuticura. Dermatologist, Sears, Roebuck and Co., Chicago, Ill.

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HOSTESSES!

Think!... was your dinner free from the bored and boring, your ball-room minus pathetic wall-flowers? Did you serve gay repartee with your wafers, wit with your afternoon tea? Was the atmosphere golden, urbane, electric? Could you toy carelessly, brilliantly, with any subject—Siamese dancing, fashionable dogs, Russian fantast painters, politics in Montenegro? Were you something more to your guests than a prop for your gown, a coiffure for your tiara?

YOUR CONVERSION—OR YOUR CHEF?

Plan your courses—yes! Insist on perfect serving—yes! Arrange your partners skillfully—yes!

But above all—beyond all—be ready to fill that awkward pause when Algernon makes a faux pas; to introduce a moralist and an actress without shocking either; to talk to an artist as if he had short hair; to listen intelligently to a dowager's vers libre; to keep a rabid socialist in a state of non-resistance; to understand the soul of a misunderstood poet.

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