

FOR THE WINTERTIME PARTY—THE GIRLS IN FRANCE—NOVEL EARRINGS—ADVICE TO GIRLS

POPCORN AND THINGS TO DO WITH IT; MRS. WILSON GIVES TEMPTING RECIPES

On Long Winter Evenings There's Nothing Jollier Than a Fireside and the Popping Kernels

But There's an Art in Getting Them Just Right. How to Make Crackerjack and Popcorn Marguerites

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

MANY a cold wintry night may be turned into an evening's real enjoyment with a supply of popcorn and a corn-popper.

Popcorn can be made into expensive confections and, if not overindulged in, is nutritious and wholesome.

Now the most important thing of all is to have the corn popped right. Few, if any, housewives know that the real secret in having delicious popped corn is to pop it very slowly.

To help retarding the corn from quick popping, pour cold water over the grains after removing them from the ear; then heat it very slowly over a medium hot clear fire, shaking the popper continuously.

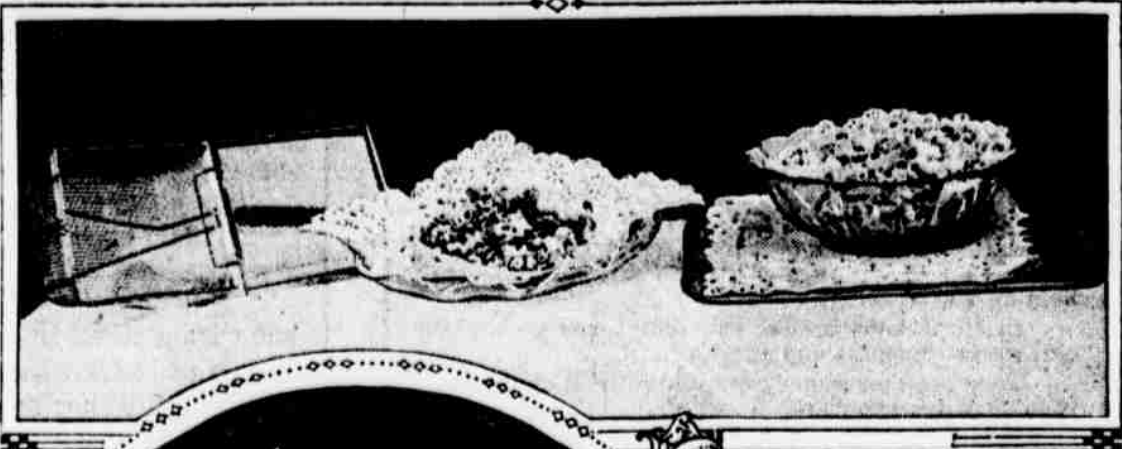
When it does pop, each kernel bursts open from the center. In this way no hard particles will be left in the center, as is frequently the case with corn popped in the ordinary manner.

To save the hands the corn may be removed from the cob with a dull knife or the back of a heavy iron spoon. Do not overload the popper. Put in just sufficient corn to cover the bottom nicely, then dip the popper in a pan of cold water for one minute and shake dry and proceed to pop.

Buttered Popcorn Melt three tablespoonfuls of butter in a deep saucepan and add two pints of freshly popped corn.

Sugared Popcorn Three-quarters cupful of sugar, Seven tablespoonfuls of water.

LET'S POP SOME CORN



Above is shown the popcorn, the popper and delicious crackerjack made from a recipe given today. Below are flaky dishes done also according to today's directions

One tablespoonful of vinegar, Two tablespoonfuls of butter.

Place in a saucepan and cook until it will form a soft ball when dropped into cold water, or until 238 degrees Fahrenheit is reached on the candy thermometer.

Buttered Popcorn Melt three tablespoonfuls of butter in a deep saucepan and add two pints of freshly popped corn.

Sugared Popcorn Three-quarters cupful of sugar, Seven tablespoonfuls of water.

One and one-quarter cupfuls of XXXX sugar, Four tablespoonfuls of water.

Stir well until dissolved and then cook the mixture gently until it will spin a thread from a fork.

Crackerjack Two and one-quarter cupfuls of brown sugar, Four tablespoonfuls of corn sirup, One tablespoonful of butter, One tablespoonful of vinegar.

Place in a saucepan and cook very slowly until it becomes hard and snaps when broken and tried in cold water, or until 320 degrees Fahrenheit is reached on the candy thermometer.

so that every bit of corn is well covered. Set away to harden and then strike the bottom of the pan vigorously with a lightweight hammer and the crackerjack will break into irregular blocks.

Try this:

Popcorn Marguerites

One cupful of sugar, Six tablespoonfuls of water, Two tablespoonfuls of corn sirup, One-quarter teaspoonful of cream of tartar.

Place in a clean saucepan and cook until it forms a very soft ball when tried in cold water or until 240 degrees is reached on the candy thermometer.

Note—Be sure to make plenty of these delicious cakes; the men folk like them as well as the kiddies do. You may pop the corn over the heater in the cellar, if you have no coal range in the kitchen.

Popcorn Pudding One quart of milk, Three eggs, One-half cupful of sugar, One teaspoonful of vanilla, One-half teaspoonful of grated nutmeg.

Beat thoroughly to mix and then look carefully over five cupfuls of freshly popped corn, rejecting any imperfect grains.

Beat with a spoon to mix and add about one-half cupful of milk. Place on the prepared crust and brush the edges with water and cover with the top crust.

Please Tell Me What to Do

By CYNTHIA

"Disappointed" Wants an Answer

My dear, you would be an unhappy woman if you married a second time. I should think it seems strange to me that a woman who has two dear little children of six and three years of age has never had a day of happiness.

Answers Amie Both your letters reached me, my dear, the French one and the one written on New Year's morning.

Share and Share Alike Dear Cynthia—I am a young man just released from the United States army, in which I served nine months.

Mother Love Mother is rocking thy lowly bed All night long, all night long; Happy to smooth thy curly head.

Not Worth Cultivating Dear Cynthia—I am a young girl eighteen years old and about four months ago at a party I met a young man who seemed to care a whole lot for me.

Wedding Follows 20-Year Courtship Wilmington, Del., Jan. 7.—After a courtship lasting twenty years, Hughie Winstan of Seaford, and Miss Beulah Vincent, of Gealestown, Md., were married at the home of the bride.

THE WOMAN'S EXCHANGE Today's Inquiries 1. What is the correct way to measure the perpendicular wrinkles between the eyebrows?

Yesterday's Answers 1. A novel game can be played with baby photographs in the dining table.

Roosters in the City To the Editor of Woman's Page: Dear Madam—Could you tell me where to go to find out whether my rooster is allowed to roam in the back yard?

Tanning Fur Hides To the Editor of Woman's Page: Dear Madam—I have a number of squirrel hides I would like to tan.

Here's a Go-Cart To the Editor of Woman's Page: Dear Madam—I have a go-cart. If you know of a boy family who would like to use it, please give them my address.

No Packages to A. E. F. To the Editor of Woman's Page: Dear Madam—Some few days ago I saw an article saying what could now be sent our boys in France without consulting the war trade board.

BILL OF THE U. S. N. ABROAD MIXES UP HIS TWO LETTERS

And Madeline, Who Got the One Meant for John, Finds Out Exactly What He Thinks of the French Girls—Information for Our Yankee Sisters

WE SHALL call him Bill Schultz, of the United States Navy in foreign service, and leave it to your judgment as to whether or not that is his name.

Here it is: "You remember, S— said that he was going to go over and get married to some little French girl."

For the good of the public or for the benefit of a single girl, Tom, Dick or Harry of the United States army or navy might write about how the French girl won his heart, but when it comes to a heart-to-heart, Bill-to-

John, why there's the way to know the truth. Propinquity was ever a great match-maker, and the French girls were surely good and kind to our boys, and in spite of what Bill says there are plenty of them very pleasing to look upon; but now that the war is over there's just one little tune running through the mind of the Yank.

EVEN if Bill hadn't been so outspoken in his letter to John there were plenty of other ways to know how he felt about things.

Now Bill didn't mean to be unkind because in the very next breath he said: "Just the same, the people there treated us like white men."

Safe Milk for Infants and Invalids HORLICK'S THE ORIGINAL MALTED MILK Rich milk, malted grain, in powder form.

House of Wenger 1229 Walnut St.

Announce a January sale of EXCLUSIVE Fur Fashion's

Reductions of 25 to 33 1-3%

These extraordinary values do not in the least denote a lessening in quality or smartness in style.

Mother Love

Mother is rocking thy lowly bed All night long, all night long; Happy to smooth thy curly head.

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Mazola Doughnuts, French fried potatoes, cakes, pastries, pie crust and salad dressings are better than made with Mazola. Ask your grocer for Mazola Book of Recipes.

OUR STORE ORDERS BUY ANYTHING—ANYWHERE... MARIOTT BROS., 1118 Chestnut

MARDO REMOVES SUPERFLUOUS HAIR The removal of a hair growth from under the arms or the face can be very easily accomplished by using this excellent preparation.



The Fur & Millinery Shop, Inc. 1423 Walnut Street Usual January Savings on FURS Hats Waists

Mrs. Wilson Answers Housewives' Questions

and then cool and cover with paraffin. Seal in the usual manner. For the very best results use a candy thermometer and cook the jelly until it reaches 221 degrees Fahrenheit on the candy thermometer.

My dear Mrs. Wilson—I am by trade a butcher and would like to learn a little about the provision business. I can't afford to go to work for a provision maker for small wages, as I have a family to support.

Two pounds of sugar, One pint of water, Three pounds of white corn sirup. Bring to a boil and cook for ten minutes and then add the citron.

My dear Mrs. Wilson—Will you kindly publish a recipe for making quince and apple combined jelly? Thanking you very much, F. E.

Quince and Apple Jelly F. E.—Wash and pare one dozen quinces; wash and pare one dozen apples. Now cut both apples and quinces into small pieces and place in a saucepan and cover with cold water.

This is an English quince marmalade. Now place the parings and cores and seeds of the quinces and apples in a preserving kettle and cover with cold water.

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

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