

baked them twice (biscuit), first to Note-To prepare a molding of much shortening was too expen- that to

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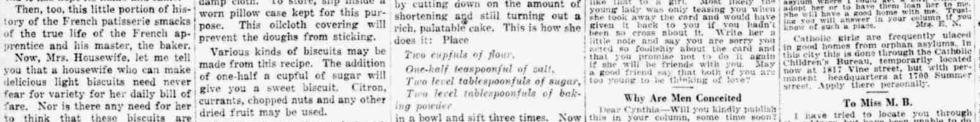
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Now, Mrs. Housewife, let me tell you that a housewife who can make



Pongee will turn darker and be stiff little extras she could get along with-if ironed when still damp. It should out but which do so much toward be thoroughly dried to remain soft and developing that cheery homey atmosphere silky.

has to apply? She would not like to place nuisance if one is very, very busy, but these come quite ready to be slipped on to make it among Wilbur's Recipes



FROZEN 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

Conservation



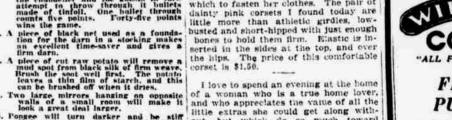
baked them twice (biscuit), first to cook the dough and second to glaze and finish it. Thus this little biscuit became the national cake of France ind it has kept its name and fame. Then, too, this little portion of his-tory of the French patisserie smacks of the true life of the French ap-

5. What colors are most becoming. rule, to the elderly woman?

6. What will remove store polish from wash-

Would Adopt Catholic Girl

would Adopt Callotte Off To the Editor of Woman's Page: Dear Madam--Kindly advise me through rour column if there is a Catholic orpitane asylum where I could get a girl, either to adopt her or to have them loan her to me-she will have a good home with me. Trust-ing you will answer in your column if you know of such a place. Mrs. E. N. 6. A scratch on kid pumps can be mended with a little liquid court-plaster. that is so delightful. I thought of her today when 1 saw the linen colored covers for card tables. Most 1 have



Sift to mix and then rub in three tablespoonfuls of shortening. Mix to a dough with four or five table-

spoonfuls of cold water. Roll out one-quarter inch thick and cut several gashes in the center of the crust to allow the steam to escape. Cover the top of the casserole with the dough, turning under the dish all stores. the uneven corners. Wash with water and bake for forty-five min- difficult problem for me to answer, reduce it; then add the prepared if desired.

My dear Mrs. Wilson-Would it be asking too much of you to send me some good fudge recipes? Thanking you in advance, I am, Miss D. R. S.

Miss D. R. S .- See candy recipes for Christmas week and also those bodily up-keep, and not knowing this on December 24, 1918.

My dear Mrs. Wilson-Will you please publish in the EVENING PUBLIC LEDGER how to make a bread pudding and what causes it to fall when you take it out of the oven? Mrs. C. M. T. questions to Mrs. M. A. Wilson,

Try This Recipe for Bread Pudding Mrs. C. M. T .- Soak sufficient bread in hot water to soften and

wives to write you. I am not a housewife, but am taking the move the eyes, tongue and brains and cleanse well. Add the heart and liberty to write. What I would like to know is what you think is lean trimming from pork and place a fair allowance for three people, two adults and one child seven years of age? My salary is \$26 per week, ront \$24 per month and in a large kettle and cover with cold water and cook slowly until the ment is tender and will leave the hones easily, Remove the fat. pay cash for everything we pur-chase and deal with the cut-rate bristle and bones and then chop the meat fine. Strain and then boil the J. S. D. J. S. D.-This would, indeed, he a liquid rapidly for twenty minutes to

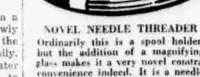
Ask Mrs. Wilson

phia.

utes in a hot oven. Carrots, celery as no two persons outside of those meat. Now thicken with two and and peas may be added to the pie actually in the home can know and one-half cupfuls of commeal and one figure on individual taste. Then, cupful of buckwheat flour. Use this again, you may be a man who is amount to every two quarts of

> work, or perhaps you have an office stir constantly to prevent lumping. position. No matter which position Season, adding you occupy, your food requirements One and one-half teaspoonfuls of

to every quart of liquid. Set in a place where it will cook very slowly for one hour, keeping in mind the fact that it will scoreh very easily. Then rinse the pans with cold water and pour in the scrapple. Set to EVENING PUBLIC LEDGER, Philadelcool. In cold weather this will keep for two weeks.



Ordinarily this is a spool holder, but the addition of a magnifying glass makes it a very novel constra convenience indeed. It is a needle threader as well. The needle and thread are held in back of the glass





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A PARTY CONSTRUCTION OF THE PARTY

doing hard labor or out-of-door liquid. Add the meal slowly and

would need to be sufficient for your salt, One teaspoonful of pepper, One-half teaspoonful of poultry

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