

A PAGE WHERE WOMEN'S INTERESTS CENTER—TESTED RECIPES—DAINTY BARGAINS—LETTERS

HOW TO MAKE GOOD SPONGE CAKE; MRS. WILSON NAMES PRINCIPLES

Ingredients Must Be Intelligently Put Together and Baking Time Divided Into Periods—There Are Also Recipes Here for Angel Cake, Jelly Roll and Other Delicacies

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

There is no royal road to success in cake making. Each and every step must be carefully taken, as if upon it alone depended the fate of the undertaking.

Each housewife well knows that the pinnacle of fame in cooking is the cake making. Also the woman whose sponge cake is light, delicious and tender knows full well that those who sample it will appreciate the ineffable deliciousness of this cake.

Then, too, the middle-aged woman will remember the delicious, genuine pound cake of grandma's day that required two hours' steady beating.

Think of it, two hours' steady beating, ye husters of this twentieth century! This steady, long beating brought the dough to a velvet-like consistency and made it the color of molten gold.

But, alas, gone are those days, as well as those of the southern hostess, who always compounded these cakes and was assisted by her colored maid.

In those bygone days the oven of the cook gave the result obtained in the making of the cake. Cake to be perfect must be:

First. Delicate and fine in texture; very tender and free from any suggestion of sogginess.

Second. It must be light, the grain neither too fine nor too coarse.

Third. It must be well flavored.

Fourth. There should not be a predominance of any one ingredient, either in flour, butter, eggs or flavoring.

Fifth. The appearance of the cake itself should suggest deliciousness.

Method Have all the utensils and ingredients assembled and ready to use before mixing the ingredients.

All utensils must be absolutely free from any suspicion of grease. Butter or shortening should be soft, so that it may be easily creamed.

Place the eggs in a dish, so that none may break. Sift the flour twice before measuring and then sift three times after adding the baking powder.

Preparation of the Pans Grease and then flour all the pans. This method is much easier than lining the pan with paper.

Do not use butter for greasing the pans, owing to the fact that butter burns at a much lower temperature than other shortening and so gives the cake a heavy, dark crust.

There are a limited number of women who are gifted with a sense of proportion. These women are able to judge the amounts without careful measuring.

They belong to a class with an eye for quantities. Seldom do they vary their measurements by a quarter of a teaspoonful one way or the other.

But we mortals who are not so gifted must realize that the main point for the success of any cooking depends entirely upon our careful weighing and measuring of all ingredients.

This is the rock that so many failures are stranded on. Frequently one will feel that, "Oh, well, just a little bit more or less won't matter." But it does matter, and very much so at that.

It is these little practices that prevent you from having a perfect product.

A famous French baker once told me in my young apprentice days that more cakes were spoiled because of poor efforts in baking than in any other way.

In fact, he was very insistent that I must not only carefully compound the ingredients in a thorough workmanlike man-

ner, but I must know just what was really happening in the oven.

The baking time was divided into periods, as follows: First quarter, the cake dough was heating through and rising. Second quarter, the cake, having risen its full height and the heat having set the cell walls, the cake starts to brown.

Third quarter, the baking progresses to the finishing point. Fourth quarter, reduce the heat to a very slow oven. This causes the cake to shrink away from the pan and thoroughly cook in the center.

Tests for Cakes The cake may be tested with a clean brown straw or a splinter or a toothpick, or, as the baker does, by pressing firmly in the center of the cake with two fingers.

If the cake is firm reduce the heat and bake for ten minutes longer.

Now, keep in mind the fact that with all cakes containing shortening, eggs and sugar the average oven heat will need to be a very moderate one, not more than 300 to 325 degrees Fahrenheit.

The use of an oven thermometer will amply repay the home baker. Forty-five to fifty-five minutes is the usual time allowance for a sponge cake. The size and shape of the pan determines the time.

Allow twenty minutes for a jelly roll; fifteen to eighteen minutes for cup and small mold cakes; forty to sixty-five minutes for pound cake mixes, while a loaf cake containing fruit, nuts or chocolate will frequently require seventy minutes.

And keep this well in mind: Great haste and a hot oven are the contributing factors of most failures.

Now, a word or two about the utensils, which are used for mixing. A bowl with sloping sides and a wooden spoon are preferred by experts.

Gone are the days of cheap eggs and butter. These commodities must now be used very carefully. A recipe in the days of long ago, before high prices, that read something like this:

One cupful of sugar, Five or six eggs, One cupful of flour, Little grated rind of lemon, One tablespoonful of lemon juice, Etc., etc.

for making sponge cakes, would today prohibit many of us enjoying this delicious cake. The English Queen was a thrifty housewife and was well versed in economics.

In fact, she was the founder of several schools for economy in her kingdom, and in order that the good people would be stimulated to a keen interest she frequently had these recipes made up for the royal household. The British Queen was a splendid cook, and she was most proud of this recipe, which was her own. She placed in a bowl:

One cupful of sugar, Yolks of three eggs, Grated rind of one-quarter lemon, One tablespoonful of lemon juice and then cream this with a wooden spoon until the mixture turned a pale lemon color. This usually required about twelve minutes. Now add:

Four tablespoonfuls of water, One cupful of sifted flour, Two level teaspoonfuls of baking powder.

Beat thoroughly to mix for four minutes and then cut and fold in the stiffly beaten whites of three eggs. Pour into a greased and floured tube pan and bake for fifty minutes. Remove from the oven and partly cool. Then turn on a board dusted with granulated sugar. This cake will weigh one pound. It may be iced or served plain and

like jam, or until 225 degrees Fahrenheit is reached on the candy thermometer. Put into glasses. This amount will make about two dozen glasses. Bitter marmalade can be made less bitter by adding an equal amount of thick apple sauce. Cook until it is thick like jam and return to glasses.

PASTORS HAIL PROHIBITION Say Passing of Boozie Presages Great New Era

The passing of the liquor business was referred to by many ministers in their public addresses yesterday as the greatest event in American history since the Civil War.

Many clergymen declared that America had entered a new era of righteousness and that the great moral triumph which is destined to have a tremendous influence upon the history of the world.

Some of the pastors declared that the passing of the liquor traffic is the first great blessing to come out of the war.

Clergymen predicted that cleaner politics may be looked for, with the evil influence of the booze traffic removed. With the influence of the brewers and distillers removed from politics in Pennsylvania, they said, the State may be rescued from the stigma under which it has labored.

Congressman Praises Jews Isaac Siegel, representative in Congress from New York and member of the special committee of the Jewish welfare board, last night described some of his experiences during three months among the American Hebrews in France to members of the Young Men's Hebrew Association, 1618 Market street. He paid high tribute to the courage of the Jewish soldiers.

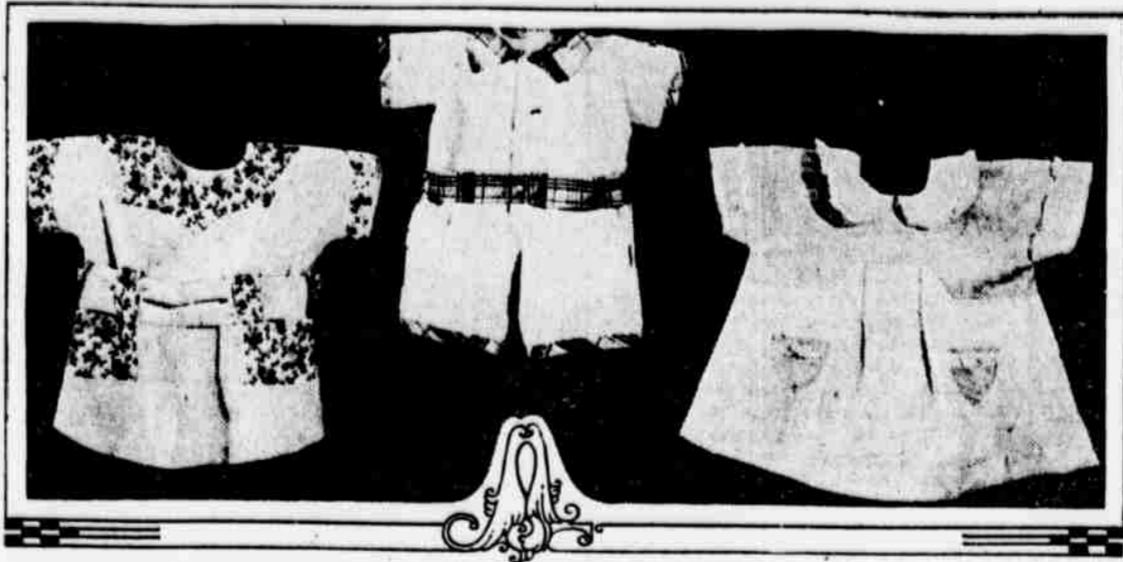
California Orange and Grapefruit Marmalade Mrs. C. S. H.—Grate the yellow rind of:

Six oranges, Two grapefruits, Two lemons, taking care that none of the white pith is used. Add two quarts of water and stand aside for twenty-four hours. Now pare the pithy white part from the orange and lemons and cut the fruit into small pieces. Cut and remove the pulp from the grapefruit, squeezing out all the juice from the rind. Now peel:

One lemon, One orange. Beat to mix and then carefully beat in the stiffly beaten white of one egg. This will give you a light, fluffy dressing that will be equally deliciously as a fruit salad dressing or as a sauce for pudding. See previous article on winter salad for other dressing recipes.

My dear Mrs. Wilson—Will you please print a recipe for marmalade, using a mixture of grapefruit and orange? Have made some and it is very bitter. How can this be overcome? Thanking you in advance. Mrs. C. S. H.

FROM OUR OLD FRIEND, THE FLOUR SACK



Once used for drying dishes, the old and faithful flour sack has now been promoted. Here are shown little dresses made from none other than that faithful kitchen friend. Scraps of gingham and cretonne were used as trimming.

THE WOMAN'S EXCHANGE

TODAY'S INQUIRIES SATURDAY'S ANSWERS

- 1. Name a novel shower that can be given for the bride.
2. What is the name of "gussing shadows"?
3. In what part of the world did the use of cosmetics and perfumes originate?
4. Name a government bulletin that contains valuable information about riding the house of ants?
5. What is the right way to make a fire in the range?
6. When alcohol is spilled on varnished wood what should be done immediately?

Catholic Can Be President Dear Madam—Can you please tell me if a President of the United States must be a Protestant? (Mrs. J. K. M.)

Wear Your Hair Up Dear Madam—Please let me know this through your column. I am a girl of sixteen and I will wear my hair down. Not long from now I am going to be a bride-maid and do you think I will have to wear my hair up or down? Thanking you for your advice. (Dorothy)

Beautifying Process Dear Madam—I am sixteen years old and I would like to answer a few questions for you. Am I too old to have my teeth pulled back with my other teeth as my two large front teeth stick out? If a brace could be worn how much do you think one would cost? Also, is lemon juice dangerous to the skin? I heard it causes the skin to be so rough and draws it together. I want to use it to get rid of freckles. Can't a dentist do something that will make my eyes grow? (Maggie)

Surprise Linen Shower Dear Madam—I would like to have your advice in this matter. I wish to give a surprise linen shower for a sister of mine. Would you kindly tell me how the cards should be worded and if it is better to have them printed and if so, how should they be addressed? How would you suggest this to be done, because she is not to know of this little affair? What would you advise to serve that would not be very expensive? (Beatrice)

Blue Serge Dress for Street Dear Madam—I would like your advice on what to get for a new spring dress for a woman of forty. I am very tall and need a dress that will be comfortable and elegant. How shall I have it made? I haven't had an opportunity to do so for the last few years. I would like to know what you think you can do for me. Write to Mrs. C. S. H. and I will be glad to give you any information you need. (Mrs. J. F.)

Stockings Hold the Stage A Daily Fashion Talk by Florence Rose

Now that skirts have grown longer woman becomes interested in unusual stockings that would have been out of place with the shorter skirt. The novel hosiery shown here is described in today's fashion talk.

The first two designs here show some of the new striped stockings, the second one being combined with exquisite lace work. The lace and the drop-stitch cloth shown in the next two sketches are already being sold in the more exclusive shops and there is every reason to believe that the clock—which by the way is a device made to make interesting stockings three or four hundred yards long—will be in high favor this spring and summer. The two designs on the left show, one a giraffe made by dropped stitches and the other an emerald-green clock.

Guy de Maupassant makes a successful artist in one of his stories say that nothing is more graceful or attractive than a woman's foot. It is, he says, "delicate, distingue and expressive—more so than the hand."

Perhaps we do not all agree with him, but what woman does not in these days expend more thought and money in the way she dresses her feet than in the way she dresses her hands? (Inquiries are solicited and may be addressed to the care of this newspaper.)

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PLEASE TELL ME WHAT TO DO

By CYNTHIA

Cynthia is very glad to answer problems such as are sent to her by the readers of the column, but she asks that those who send in letters should state their names and addresses so that she may be able to correspond with them if necessary. She cannot publish more than five or six letters a week.

Meaning of Greek Letters Dear Cynthia—Would you please print in your paper if the Greek letters Sigma Delta Phi represent a fraternity or sorority. The pin has an owl's head at the top with little red and green eyes.

Sienna Delta Phi is the name of a national college fraternity.

Approves of Devilish Dick Dear Cynthia—As a reader of your column every evening, I ran across a letter signed "Devilish Dick" in which he said that Devilish Dick is quite correct about "not marrying the girl with whom they do not love."

You don't have to marry a "dried apple" to make her stay at home and do housework while you men are away during the day. I have known a man who has been married for over two years and can honestly say that when it comes time for a good time such as dances, theatre or any other sport, I am there, and can dress up just as well as these parlor beauties.

My age is beginning to show, I sigh ruefully, as you take your mirror to the unflattering light of a window, and examine your face mercilessly. Shadowy crow's feet around the eyes, a faint line between them, of a neck that is beginning to look wrinkled, develop impudently, and show you where you will age first.

Trinity College President Quits Hartford, Conn., Jan. 20.—The trustees of Trinity College have accepted the resignation of Dr. Flavel S. Luther as president, to take effect July 1. Sidney T. Miller, of Detroit, was elected a trustee.

ASK FOR and GET Horlick's The Original Malted Milk For Infants and Invalids OTHERS are IMITATIONS

To me, one of the most adorable and appealing of all baby clothes are the cunning little shirts. With their long sleeves and snug necks they are such an excellent cream.

It is true that some persons do not approve of attending night parties, but on the other hand, if she lives in an other town and her friends and relatives do not live near her, she does not get any one to go with her. She should not go if her father does not know that she is going. This does not mean that she must have a guardian, but she should not go if her father does not know that she is going.

What Sincerity Really Is Dear Cynthia—I notice in your columns plenty of comments and criticisms relative to love affairs, but so far no one has put anything very original in an speaking of sincerity now. If you let your note go to protest at a bank and come later with a large check, your credit is fast shriveling up.

When any intimate relations develop between two persons truth is the first step of attaining the highest regard, so when you meet a lady or gentleman, who always tells you the truth in love or business, you can feel confident there is some degree of sincerity bound up in it.

A lady or gentleman who really cares will cautiously observe the contour of the lips as if flows from the pens and will be equally careful of verbal expressions and gestures when it comes to matters of real importance.

There is no lot of actual sincerity in kidding, flirting, foolish and irrational talk and gossip. A woman who writes the phrase, "He that winketh with the eye is deceitful."

This is not the soft stuff the younger set are so peculiarly interested in, but each will do well to observe the words to be guided by. When you also know that standard you are most likely to attain in love and business.

So I will suggest the truth as a sane guide in judging the sincerity of men and women in love. An effort to please without reality or honesty is a sure way to have brought amicable friendships to grief and broken up happy and peaceful families and lowered the social standard of all it once embraced.

cannot focus the point I am aiming at more definitely than I have done in a previous statement: That the man or woman who has any respect for himself or herself or others will not make his or her life and fortune with any one whose word and conduct cannot be depended upon. Devotion to love has wrought none have to the human race that all wars, floods and pestilence. Beware of it.

I can respond to all your comment or criticism, so come along with me. D. C. K.

THOSE WHO LOVE US BEST JUST TAKE US FOR GRANTED

An Afterthought Written to a Girl Who Was Always Asked to Ride in a Flivver When There Was a Large Car in the Boy's Father's Garage

THE boy's father had two cars, one a big one and a little one, and the boy was allowed to use the little one. And so you can understand how it was. The boy's girl and he used to be spinning across the country in the little one and it rattled and the bottom of it was so shaky that he was careful. There was tang in the air and there was the blue sky and in the fall there were the leaves. Who cared? Well not the girl.

Until— One day the college the boy attended was giving a dance which was strictly a school affair. The college was co-educational and the boys were to bring no outsiders. And so the chap, whose father had two cars in his garage, couldn't bring his own girl and had to go to the dance with the girl who he did. And the night of the dance, and behold, he drove up for the new girl in the big car. He had managed to get his father's permission!

THE little girl who wrote to ask whether or not to give up this boy's friendship was the little girl who sat home the night she found it out and decided that if she wasn't good enough for the boy's best car then she wasn't good enough for him. We answered her rather briefly at the time because she was in a hurry to know. But the problem stuck deep and somehow stretched away beyond a boy, two girls and two cars.

OF COURSE, there was only one way to answer. One doesn't give up friends for things like that. It would, perhaps, if you are a woman, be like giving up your best woman friend because she did not use her best dishes when you came to lunch. You might have known for a fact she used them the Sunday before when the Joneses came for their annual visit.

THANK goodness for women who do not use their best dishes when we drop in for a friendly meal! It takes time to wash all the cold and white china flattery from its stately home in the mahogany cabinet. And oh, the care one must take in washing up afterward! It takes persuasion to wheedle the big car from father. And oh, the tearing out you get later if it blows a shoe while under your gentle auspices! I hope the little girl who wrote for advice before is reading this column today because I would like to emphasize upon her the fact that those who love us best take us for granted. We may rail against it once in a while, but in the long run, like our good comfortable shoes, we like it that way best.

Our friends understand us and we understand them. If the floor of the car is a bit greasy, well so be it. If there is a chip out of the blue and white breakfast dishes Aunt Susie gave us for our wedding present, well so be it again. Dear friends, there are enough of strangers in the world before whom we must appear in our best bill and tucker. It would be a dreary world, indeed, little girl who rides in a flivver, if we had to be dressed up all the time.

Adventures With a Purse

DID you receive any hand-crocheted camisole tops or nightgown yokes for Christmas, and are you waiting for bargains in crepe de chine in order to shadow-crowd your friends with the lovely hand work? If so, you will be interested in a sale of crepe de chine I have discovered. It is of lovely beauty and quality, and the material is 40 inches wide. When you begin to count this by yards, your saving will run up into dollars, for I doubt if you could duplicate this silk for 42 or 42.50.

For the names of shops where articles mentioned in "Adventures With a Purse" can be purchased, address Editor of Woman's Page, Evening Public Ledger, or phone the Woman's Department, Walnut 3090.

Today's Beauty Hint A dull complexion needs lighting up, but do not set it in too great a glare of light. Very light and very dark shades are more becoming as a general thing, than medium shades of any color. Give swarthy and sallow skins more wear to advantage. If they are rich not dull in color; they may wear neutral shades with a rich color here and there, but dull brown and dull greens or the pale tints of blue and pink, etc., never.

George Allen, Inc. 1214—Chestnut St.—1214 For Your Trip South an exquisite showing of New Millinery

Blouses, Sweaters Silk Underwear, Crepe de Chine and Satin Underwear Silk Hosiery, Leather Goods Veilings, Notions Toilet Articles, etc.

All are of the exclusive, dainty character so long associated with Allen apparel

Resinol saved me hours of torture

"Well do I know my dear, the hours of discomfort and annoyance that rash has caused you. You just feel as I did—despondent and helpless, but cease fretting, for here's the thing to use—Resinol Ointment."

For many years Resinol Ointment has benefited those suffering from irritating and unsightly skin afflictions. The affected parts respond to its healing medication in a manner that is surprising. The first application generally brings relief. In a very short time that longed-for skin health usually returns. If you suffer—try it. Resinol Ointment and Resinol Soap are sold by all druggists.

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