A PAGE OF PRACTICAL INTERESTS FOR WOMEN—COOKING ARTICLE—IN THE SHOPS—LETTERS

MAKING TWO KINDS OF GOOD POUND CAKE; MRS. WILSON ALSO GIVES OTHER RECIPES

One Is for White Fruit Cake or That Which is Usually Reserved for the Bride

Some Pointers That Will Explain How to Get the Dalicate Loaf Fine-Grained-Formula for Icing

By MRS. M. A. WILSON

(Copyright, 1918, by Mr. M. A. Wilson, CAKES at festival occasions are something far more than a mere comestible to please the palate. They are the true symbols of the occasion and should be as beautiful as we cam make them.

Rich cales, made with butter, eggs and sugar, require entirely different treatment from that accorded the sponge cakes. It is important that these cakes should be baked in a very moderate heat. The oldfashioned pound cake; the queen of all cakes, the fruit cake, still have their devotees, and, while the thrifty soul may exclaim in horror at their cost and the dietetians proclaim their indigestible properties, many us have a smraking fondness for them and, like the small boy who has raided his mother's pantry. eagely consume even the crumbs.

A Small PeundrCake

Four bunces of butter.

One expful of sugar. Place in a warm bowl and cream until light and frothy. Now add yolks of four eggs and beat well for ten m inutes. Now madd

Three and one-half cupfuls of

Four leve I teaspoonfuls of baking powder.

One cupful of milk.

One teaspos nful of wutmeg. then carefully fold in the stiffly beaten white of an egg and then pour into a prepared pan and bake for sixty minutes .

A Large Cake

over with a plain water icing as ounces. Bays folks felt that it was an indispensable feature of the feast, and the reveler of today holds it in equal esteens as did his granddad before him. Heretisean old and treasured recipe.

White Fruit Cake

bride's cake.

Two cupfula of sugar.

Cream together until frothy and her happy he was willing to do. Entil feelined for like snow, and then add, one at a sow she had not put into words exactly where she would either have to change at time, six eggs. Then add

Five cupfuls of sifted flour.

ing powder.

One cupful of finely threeded with terms og tipe

in a prepared pan. To prepare the pan, grease and mirration with Betty "" four the pan and then line it with greased and floured paper.

White Pound Cake

Four ounces of butter. One and one-half cupfuls of

Cream until light and froths and ... then add

One cupful of milk. Four and one-half cupfula of

CREAM UNTIL LIGHT AND FLUFFY



in aming the angar and shortening for a cake until they reach that ideal fluffiness is an important process. picture you see part of Uncle Sam's navy busy getting the "makings" of his cake just right. The sailor is a student at the Philadelphia Navy Cooking School, of which Mrs. Wilson is founder and head

Ask Mrs. Wilson

If you have any cookery probma bring them to Mrs. Wilson She will be glad to answer you through these columns. No personal replies, however, can be given. Address questions to Mrs. M. A. Wilson, Evening Public LEOGLE, Philadelphia.

beating. Now for another point: Do not stir the cake after its final

beating In filling the cake pans put the center. This will leave the cake perfectly smooth on top. Now, if the side of the pans and become cloth rung out with hot water and Beat hard for fifteens minutes and coarse-grained. While, on the other then set to ripen for twelve hours. hand, if it is too hot it will brown quickly on top before the cake has

A Large Cake

A Large Cake

One and one-half yupfuls of suger.

Eight owness of shortening and crack the old boodons about cake-baking! You may look in the cake after it is in the oven together until light and fuffy, and then add Yolke of six eggs.

Five cupfuls els sifted-flowr.

Three level tablespoonfuls of mace.

Three level tablespoonfuls of mace.

One and one-half cupfuls of milks one steps of the cake wait, improvements the cupfuls of mace.

Beat for twenty minutes is of six eggs.

Beat for twenty minutes of eggs and twenty minutes of six eggs.

Beat for twenty minutes of six eggs.

Beat for twenty minutes of eggs and twenty minutes of six eggs.

Beat for twenty minutes of eggs and twenty minutes of eggs and twenty minutes of eggs and twenty minutes in the continuity, and when ready mone six the twenty minutes in the six the six the twenty minutes in the continuity of the crust the six

eir skill in the making and baking cool and then coat the entire cake shortening. This would equal

mixture well into the corners and the five and then pour on a greased icave a slight depression in the platter to cool. When partly cool the oven is too cool when the cakes with the hands like bread dough, go into it the cake will rise over Place in a bowl and cover with a

had a chance to rise; then when Heat in a double boiler, adding the dough does attempt to rise it a little hot water to bring to a t. tr will break through and crack the consistency that will pour. Stir crust. Too much flour will also continually, and when ready pour

And So They Were Married

Episode Three—(Jealousy) By HAZEL DEYO BATCHELOR

wherever she wanted him to do to make If high had his an

"The or beautiful that you would ask

and one-half hours in a slow oven of showing it that a all

stand back and to not to see what is the total do not be an in I have going on I want do it I can't I don't always wanted a different name but I was witing to try your rise of a home entry on an affair with any man; therefore, I expect you to respect my wishes concerning women.

Four teaspoonfuls of eaking powder.

Four teaspoonfuls of eaking powder.

One teaspoonful of almond extract.

One-half teaspoonful of mace.

Beat for ten minutes to blend and then cut and fold in the stiffly beaten whites of five eggs. Bake in prepared pans for one hour in a moderate oven. Use the pans prepared the same for the other fruit cake. Golden cake may be made from yolks of eggs using this recipies.

One teaspoonful of almond extract.

One-half teaspoonful of mace.

Beat for ten minutes to blend and then cut and fold in the stiffly beaten whites of five eggs. Bake in prepared pans for one hour in a moderate oven. Use the pans prepared the same for the other fruit cake. Golden cake may be made from yolks of eggs using this recipies.

One teaspoonful of almond extraction white substitutes the call of the burst of the substitute of the present And to tell the first of the substitute of the substitute of the present And to tell the first of the substitute of the following almost the substitute of the recipe.

To use successfully you must use short and seem with Betty and keep silent about it. If she were only wise sood shortening, pastry flour and granulated sugar and fresh eggs. Exact care in measuring with the proper methods of compounding ind, finally, careful baking are necessary.

Many times I have been asked just what makes the cake fine granuled. The answer is good, hard

bear it to see Scott and Betty or to hear this deep with Betty and keep silent and keep with Betty and keep silent and keep with Betty and keep silent and make with Betty and keep silent and silent should be wanted in the world was to keep lier husband's saliefy you? Sila sphie evenly the week would be wherever you are thought live some would be wherever you are the world was nisters in the variety for or so dear so worth white. Why couldn't be so dear so worth white, why couldn't be included by the was not silent and slow by her manner that she would not speak until be had given in to her thinking as but what good would that do? So for each time they had made up after a misunderstanding of thinking, and, if possible to have no more scornes.

And my less of a boate of a

Two level tablespoonfuls of hukng powder.

One cupful of seeded relates.

One cupful of finely whredded with themself in seed the seed of the seed o

One cupful of mile.

One cupful of mile.

One cupful of finely chopped nurs.

Beat to mix and then bake one and one-half hours in a slow oven of snowing in that all.

One cupful of finely chopped nurs.

Beat to mix and then bake one desired to be a thought you had not been considered to be a thought you had not been considered to be a thought you had not been considered to be a thought you had not been considered to be a thought you had not been considered to be a thought you had not been considered to be a thought you had not been considered to be a standard t

of showing it that all compared the party of enters and I are morely good the section, and admit, then that I have sentently good about that the section of the section of

This is commonly called the commonly called th

How to Spend an Income

PLEASE TELL ME WHAT TO DO By CYNTHIA

Cynibia is very giad to answer problems such as are sent to her by the readers of the column, but she asks that those who send in letters write on one side of the naper only and state their problems as briefly as possible.

Many of the letters are so lengthy it is necessary to keep correspondents walling

To "Worrying"

Evidently the boy is trying to make ou jealous. The girl you saw on the porch might have stopped in to see his if she lives in the same neighborhood might be in the habit of visiting at odd moments like that. Don't pay any at-tention to the talk about other girls, and at the same time let the young man understand he is free to go with as many girls as he likes if he so chooses. If you are not engaged to him, go around with other boys yourself. See how he likes that.

To Conceited Ted Dear Cynthia-I address the note to onceited Ted" as a friendly beginning

o our combat. We must not allow our discussion to e interfered with by bringing in the

by your culgar suspleions." And do not discuss the matter any further. If he finds that you will not discuss anything we beneath you he will soon stop. But do not say. "You must change." Be lactful and change him without his landful and change him without his least with a skirt that, if not actually hobble, is draped or laid in pleats so as to appear narrow.

Constitute the frock will be as passe as the wide skirt would be incongruous now. So go ahead with your narrow skirt—or at least with a skirt that, if not actually hobble, is draped or laid in pleats so as to appear narrow.

BLUE SERGE COMES



while she is waiting-and in six menths



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REASON WHY YOU SHOULDN'T IN ITS NEW GUISE SAY DON'T TO THE CHILDREN

Professor of Education Tells Just How Necessary It Is for Little Ones to Handle the Dishes and the Books Forbidden Them

ing for the United States Bureau

hungry for sounds, sights, tastes, objects or to the child himself, stresses. These are all of fundamental importance in the building of his mind. A child would be an idiot who was not hungry for these sense experiences. The only way he can learn about objects is by investigating them with every sense that will give him any information regarding them.

"Many persons who realize that a child must see, hear, taste and smell all the objects around him in order that he may come to understand them do not appreciate that the hunger to touch objects is probably more acute vestigate such objects as books and them a until he has discovered how they feel and how they are constituted, until his touch-hunger regarding them is gratified, he will be likely to let them alone thereafter unless he needs to use them in some of his games or plays. A wise parent or eacher would provide books, dishes and they are constituted, until he has discovered how they feel and how they are constituted, until his touch-hunger regarding them is gratified, he will be likely and them alone thereafter unless he needs to use them in some of his games or plays. A wise parent or eacher would provide books, dishes and them alone thereafter unless he needs to use them alone there malf the verb that field fiffiness - on important stores. In the setting the "makings" of this cake not right. The safety to a solid store of the setting of

DROFESSOR M. V. O'SHEA, speak- overpowering that he cannot restrain

of Education, has some wise words to venture on the subject of the eternal don't which hampers the lives of so have as great a variety of objects have as great a variety of objects. many children.

"Paychologists say that every child."

Professor O'Shea contends, "has a hunger for experiences which are necessary for his development. He is hungry for sounds, sights, tastes, betters or to the children in the content of the sense of touch. smells and muscular strains and the typical child be permitted to in-stresses. These are all of fundamental vestigate such objects as books and importance in the building of his mind, china until he has discovered how



sidily beaten whites of six eggs. Bake in prepared pan for eighty minutes in a mederate oven. Fruk Cake A handsome and rich fruit cake a usually the accepted cake for wed-business and anniversaries. In the cakes to cool upon a flay of long ago the young women fight and an of the heusehold-rielighted to show in the heusehold-rielighted rielighted rieligh

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