BUYING WISELY AND WELL FOR TABLE : SPRING FASHION FORECASTS : NOVELTIES : CYNTHI

MRS. WILSON TELLS HOW TO BUY AND USE JANUARY VEGETABLES

Ways to Serve Cabbage for Several Meals, and Suggestions About Celery. Economy of Stock Pot

Housewife Who Has Home-Canned Products Can Supply Good Table at a Moderate Cost

By MRS. M. A. WILSON

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SEASONS play a very important part in arranging the menu. Nature has given us a year-round food supply. The month of January gives us potatoes, turnips, celery, carrots, cabbage, beets, spinach, brussels sprouts, all of which are very easily kept in the cellar or a cool storeroom.

If the housewife has canned her usual supply of summer vegetables there should really be no trouble in supplying an abundant diet at a moderate cost.

Corn, peas, beans and lentils may be turned into attractive dishes that will replace meat. Fish, cheese, milk and eggs, while proportionately high in price, should appear regularly on the menu. It is poor economy to purchase small amounts of meat from day to day. A piece sufficiently large enough to provide the family with two or three days' meat supply will be found to save not only in the purchasing price, but also in the cost of fuel. Get into the habit of taking your basket and going to market. Plan your entire week's menu and then take it with you to market after having classified it into meat, butter, eggs, vegetables, etc.

If you plan to have cabbage one day, then arrange to purchase sufficient cabbage to allow for making coleslaw or cream cabbage for the salad course for two or three days. This will permit you to use the center of the head to cut into fine pieces and to cook the coarse part.

Or, if you plan to have the slaw, purchase a large head and use these parts to serve as braised cabbage as a vegetable. This is the time to save all the tops of celery. Dry them and then rub fine and put into jars for future use, when it is either high in price or out of season.

SOME ARE MEAT SUBSTITUTES

The fact cannot be too strongly emphasized that home-canned goods bespeak a good table maintained at moderate cost. How tempting is the array above and how within the reach of any woman's pocketbook!

Sweet potatoes keep very poorly at this time of year unless they are kiln dried. So, unless you have a large family, do not purchase more than a quarter peck at a time. Wash them and then place in a kettle and boil until tender. Do this as soon as you bring them home. This will prevent your having any loss. You may then use them in any manner desired. French fried: Pare the cooked potatoes and then cut into cubes, the regular way for French frying, and then brown in hot fat. Serve with a roast or plain. To serve plain: Pare the potato and then brown quickly in hot fat. Place in the oven to heat thoroughly for ten minutes.

Use the coarse, outside branches of the celery for braised celery, creamed celery, or in stews, soups and for celery croquettes.

The use of margarines in place of butter will help to keep the food budget in hand. If there are children in the family and these substitute butters are used, then their diet must be supplemented with milk.

Utilize each bit of food, not only for economy's sake, but also with a knowledge that waste makes woeful want and that thousands are in dire need of food in Europe.

For economy maintain a stock pot. Place all bones, meat trimmings and feet of fowl in this and then add cold water, seasoning and cook slowly. The wise woman knows that a plate of soup, a cup of bouillon or cream soup not only gives elegancy and tone to, but at the same time supplements a plain meal.

The frugal French housewife picks every bit of meat from the bones that go into the stock pot after they are cooked. These bits she makes into eminces, croquettes, cutlets, meat pies, etc., that are delectable and when used for luncheons or breakfasts provide food that costs very little outside of the actual preparation.

Mrs. Wilson Answers Questions

My dear Mrs. Wilson—In the EVENING PUBLIC LEDGER you print my inquiry of a few days ago, and in your answer you explain fully in reference to cookies, for which I thank you very much. You forgot, however, to answer the last part of my letter in reference to the oven. I am, therefore, writing again, repeating my question, as you probably destroy these letters after answering them. I would appreciate it very much if you would explain the number of degrees for a hot oven, a moderately hot oven and a moderate oven. Does quick oven mean the same as a hot oven? I sincerely thank you for all assistance which I have gotten from your column.
MRS. L. J. T.

Mrs. L. J. T.—The temperature for a hot oven is from 450 to 475 degrees Fahrenheit; for a moderate oven from 375 to 400 degrees Fahrenheit; for a slow oven from 250 to 275 degrees Fahrenheit; for a moderately hot oven see moderate oven. Quick oven would mean moderate oven.

My dear Mrs. Wilson—When baking cakes is it better to grease the pan only, or to grease them and then dust with flour? And when do you paper line them? Just for heavy cakes like fruit cake? Would you kindly give me a recipe for mutton hotchpotch and pepperhash? I know you mix chopped cabbage and chopped peppers, but I do not know in what proportions. I certainly thank you for this information. B. B.

B. B.—See the article on cakes for full information in Monday's and Thursday's EVENING PUBLIC LEDGER of January 20 and 23, 1919.

Mutton Hotchpotch

Cut cold cooked mutton in neat pieces and then crop fine sufficient onions to measure one cupful. Shred very fine one head of lettuce and then place four tablespoonfuls of shortening in a saucepan and add onions and lettuce and then cook slowly until tender. Add one pound of the prepared mutton.

One and one-half cupfuls of stock,
One cupful of canned peas.

Heat slowly until hot and then serve with horseradish. Beef may be used to replace the mutton for variety. Use cabbage when lettuce is expensive. Season with salt and pepper and one tablespoonful of Worcestershire sauce.

Pepperhash

Select one medium-sized head of cabbage, taking care that it is a solid head. Remove the seeds from two green peppers. Chop the peppers and cabbage fine and add

One ounce of mustard seed,
One-half ounce of celery seed,

and sufficient good cider vinegar to cover. Pack into all-glass jars and store in a cool place where there is no chance of it freezing.

Ask Mrs. Wilson

If you have any cookery problems 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 LEDGER, Philadelphia.

My dear Mrs. Wilson—Will you please tell me how to make the dressing for cream cabbage like you buy? When I put in the eggs mine is very yellow and what you buy is white. L. B.

L. B.—See reply to T. J. M.

My dear Mrs. Wilson—Would you kindly give me a recipe for cream cabbage, as my family of eight is very fond of it? We buy it at the grocery store and it is very good, but it costs too much for enough for our family, so I would like to make it at home, if you will kindly give me the recipe. Thanking you very much,
T. J. M.

Cream Cabbage

T. J. M.—Cut the cabbage fine and then place in cold salted water to crisp. Drain well and then add

One green or red pepper chopped fine to each quart of cabbage,
One tablespoonful of mustard seed,

and then prepare a dressing as follows:

Place in a soup plate the yolk of one egg, and then add

One teaspoonful of vinegar,
One teaspoonful of mustard,
One teaspoonful of sugar,
One teaspoonful of paprika.

Work with a fork to a smooth, thick paste, and then add slowly one-half cupful of salad oil. When very thick reduce to the desired consistency with four tablespoonfuls of evaporated milk and six or eight tablespoonfuls of vinegar. Beat with a Dover egg-beater and then pour over the cabbage.

My dear Mrs. Wilson—If convenient to you, I wish you would kindly publish the recipe for chow-chow, the kind you can purchase with the thick mustard dressing. Would also like to ask, could you tell me the method of preparing a Swedish relish called Casia? Do not know if that is the proper way to spell it. I know it is made of ripe cucumbers. I do considerable canning and wanted to be prepared when the season arrived.
Mrs. T. P. R.

Mrs. T. P. R.—Both of your recipes will be given in the proper season for canning and pickling.

My dear Mrs. Wilson—Kindly let me know how to make a good fudge and also soft chocolate cookies. H. S. T.

H. S. T.—See candy articles in EVENING PUBLIC LEDGER for Christmas week and also December 24, 1918.

Soft Chocolate Cookies

One-half cupful of brown sugar,
One-half cupful of sirup,
Six tablespoonfuls of shortening,
One egg.

Cream well and then add

One-half cupful of cocoa,
One-half cupful of milk,
Two teaspoonfuls of baking powder,
Four cupfuls of flour,
One teaspoonful of cinnamon.

Work to a dough and then roll and cut and bake in a moderate oven for eight minutes. Cool and cover with a damp cloth for three minutes. Store in an airtight container.

My dear Mrs. Wilson—Will you kindly send me the recipe for mocha-cream filling for icing for cakes and pastry such as is used on French pastry and fancy cakes? Also a rich, boiled salad dressing without mustard. Thanking you kindly, Mrs. W. C. B.

Mocha Cream

Mrs. W. C. B.—Wash the salt from two ounces of butter and then beat to a cream, adding one and one-half cupfuls of XXXX sugar. Place two tablespoonfuls of coffee in a saucepan and add one-quarter cupful of cold water. Bring slowly to a boil and then cook for ten minutes. Strain and then add to sugar and butter mixture and beat well until the mixture will hold its shape. Extract of coffee—a flavoring may be used in place of the prepared coffee.

Rich, Boiled Salad Dressing

One-half cupful of water,
Three-quarters cupful of vinegar,
Five tablespoonfuls of cornstarch.

Dissolve the starch in water and bring to a boil. Cook for three minutes and then add

One well-beaten egg,
One-half cupful of thick cream,
One tablespoonful of sugar,
One teaspoonful of salt,
One teaspoonful of paprika.

Mix the sugar and seasoning with the cream and add the egg, then add to the boiling mixture and remove from the fire at once. Beat in slowly six tablespoonfuls of salad oil. This will keep in a cool place for three weeks.

The Woman's Exchange

TODAY'S INQUIRIES

1. Who is Alberta Dunn?
2. What salary does the woman State factory inspector command?
3. Women of Portugal have recently been benefited by a Government decree. What was this?
4. What sort of a hairpin is attractive for the woman with gray hair?
5. When the hands perspire unduly what simple remedies will help to get rid of the difficulty?
6. What is the proper way to clean hair brushes and combs?

YESTERDAY'S ANSWERS

1. By the term "ophthalmia neonatorum" is simply meant the inflammation of the eyes of the newborn baby. Thousands and thousands of babies become blind or half blind as a result of their eyes' not being attended to at birth.
2. A couple of pieces of willow wicker furniture done to match the heavier pieces will lighten the appearance of the room that is heavy-looking.
3. A design in embroidery can be easily transferred from a paper to cloth with a good black lead pencil and tracing paper. This should then be pressed with a rather hot iron. Erase mistakes before pressing.
4. When sewing ball and socket snaps on a dress sew the ball snap on the upper piece. The back of it is flat and can leave no mark on the outside of the goods.
5. While you are ironing pin a little piece of paper on each garment that requires mending. This saves going over the clothes later.
6. To "cultivate a plant" means to loosen the dirt around the roots. It can be done with an old fork, which should be left conveniently near the plant as a reminder. This cultivation is essential to the life of the plant.

Can Get Copy of Song

To the Editor of Woman's Page:

Dear Madam—Could you please publish the song, "We are Coming, Mother England," by the person who wrote "Keep the Home Fires Burning"? Thanking you in advance. M. B. S.

I am sending you the name of a music store where this song can be bought.

Curly Hair and the Movies

To the Editor of Woman's Page:

Dear Madam—Kindly suggest for me a specialist or a professional hairdresser's establishment where I might have a good, permanent hair wave. Please tell me also which is the best moving-picture book to read.
DAILY READER.

Consult the advertising columns for hairdressing establishments. The hair wave is given in most of them.

You will find the motion-picture magazines on file in the periodical room in the public library at Thirteenth and Locust streets. I am sure you will be able to decide for yourself which you like best to read. They are all interesting. It is a matter of personal preference.

Meeting of Eastern Star

The editor of the Woman's Page wishes to convey a message to the reader who asked for the meeting place of the Eastern Star Chapter. We inferred the inquiry referred to the Eastern Star Chapter of the Sons and Daughters of Liberty. Another reader points out our questioner referred to the Eastern Star, which is the ladies' branch of the Masonic order. The second reader wishes to say a meeting of the Eastern Star will be held Friday evening at 7:30 in the Parkway Building, and the visitor will be welcome.

To Clean Braid on Collar

To the Editor of Woman's Page:

Dear Madam—As you have helped many, I, too, come for advice. I have a serge Peter Thomson dress which has white cotton-silk braid on the collar and cuffs. As I have worn the dress a considerably long time, though I have taken particular care, these have become soiled. Kindly print on your useful page how I may clean them without ruining the serge.
A THIRTEEN-YEAR-OLD READER.

You can buy a prepared cleaning fluid in a drug store that will take the soil from the braid and not hurt the serge. Just spread a turkish towel under the collar or fold it into the cuffs and rub the fluid on the braid lightly and rapidly. The towel absorbs the dirt, so as often as it shows a mark shift it to a clean place.

To Earn Extra Money

To the Editor of Woman's Page:

Dear Madam—Can you kindly let me know through the Woman's Exchange where the Housekeepers' League is located and how I could become a member of it?

I would also like you to help me in another way if you possibly could. I am a married woman and have a family, though I am only thirty-two years of age. My youngest child is four years old and I have a relative living with me who helps with the work.

I have a fair education and I have a good husband, who makes a fair salary, but through sickness and death we are forced to do without things that we really need, and I would like to have employment of about two days a week.

Do you know of any persons or societies that employ outside help to serve at rummage sales or fairs, or do you think I might be able to secure a position as companion a day or so each week? ANXIOUS.

The headquarters of the Housewives' League is at 2043 Wallace street, and you can address the president, Mrs. William Derr, at that address. The league is, I believe, open to any earnest housewife. By going to the women's section of the Federal Employment Bureau, at 215 South Seventeenth street, you can find out if any firms are now requiring women for part-time employment. Follow the advertisements closely and insert a little one yourself. Perhaps some of the stores require extra sales forces on Fridays and Saturdays. Why not look into that? Perhaps some woman would be glad to have your services two days a week if she knew about you. Advertising is really the solution.

In the rummage sales, etc., it is the women interested in the charities for which the affairs are given who take care of the sales.

In Fashion

Dull gold or oxidized silver lace is much more becoming near the face than the more delicate colors of chiffon.

A colored crepe de chine slip worn under an overdress of white net is one of the daintiest of informal evening frocks.

A straight English whipcord suit of olive gray is simply made, with covered buttons and sable furs for the only adornments.

Please Tell Me What to Do

By CYNTHIA

To Worried

Write to the Bureau of Navigation, United States navy, Washington, D. C., for information about the sailor.

Answers Miss J.

I am so glad you like the column. There is a certain religious intolerance in the world which makes persons of some sects look down on those of others. I am glad to say that it is disappearing and people who are really worthwhile do not take it into consideration. It is a strange want of charity which brings this condition about. One must be brave and above such pettiness. Write to me again when you feel like it.

Troubled About Many Things

Dimple Dot:

Don't you think you are rather impatient about this young man? If he gave you a lavalliere for Christmas it would seem as if he liked you very much. Why should he ask you to give it back? You were not engaged, nor have you broken your friendship with him. Give the boy time to write and go to see you when he comes back from Baltimore.

Do not call your friend's brother on the telephone. If he calls you and asks to take you out it is a different matter, and in that case go with him, but do not seek him yourself.

Good Women Are Jewels

Dear Cynthia—In answer to "A Perfect Lady's" query I say a beautiful woman pleases the eye; a good woman pleases the heart. One is a jewel, the other a treasure, and as most men follow their heart's desire it is not difficult to realize why men marry dried apples. What does Cynthia think? MAC.

P. S.—And by the way, there are no sensible boys.

Pretty hard on the boys, Mac, don't you think? There really are some sensible ones. Is it not a pity to designate good women dried apples? May not one be beautiful as well as good? Hard, hard is the heart of man.

Wants to Sing for Soldiers

Dear Cynthia—I am appealing to you to see if you can help me. I am a girl of nineteen, and I play the piano and can sing, too. I know a great deal of popular music and attractive songs. I should like very much to entertain sick or wounded soldiers and sailors, but I don't know where to apply. I work during the day time, but I'd like to do this on Saturday afternoons.

I'm not a wonderful pianist, but I love to play and sing. It wasn't my idea to give a formal program; just to go to one of the hospitals and play and sing—anything the boys like.

Can you tell me to whom I should apply for such work? I am very anxious to do this and I'd be greatly indebted to you if you could help me. B.

Apply to the War Camp Community Service, in the Widener Building, Chestnut and Juniper streets. Your desire is very worthy and will be, we trust, successfully carried out.

For a Valentine Party

Dear Cynthia—I should like some suggestions for a St. Valentine dance to be given in a garage which holds six or seven machines. There are to be forty guests. Kindly tell me the kind of decorations to be used and refreshments to be served, also wording for a novel invitation. A DAILY READER.

You can make novel invitations by taking white correspondence cards with gilt edges and pasting near one corner a red heart and then weaving through two slits in the center of the heart an arrow. In the other corner paste a little cupid.

The invitation could be worded like this:

Cupid will lead
You a dance at a St. Valentine's Party,
To be held February 14, at 8 P. M.
at (give address).
R. S. V. P.

Decoration must, of course, be in heart form. A very pretty color scheme is to carry out the whole effect in red and white. Cut graduated sizes of red and white hearts and hang these, interspersed with paper flowers, from the center of the ceiling to the walls to form a sort of bower. String on pieces of white cambric, to which the hearts, etc., can be sewed in place. From the center of the ceiling have the figure of a huge red heart hanging.

Other novel suggestions and games for St. Valentine's Day will be mailed if you will please send a self-addressed envelope. Menus will be included.

This Country Boy Spends

Dear Cynthia—I have been reading your column for quite a while now, and to say the least is that I enjoy it very much. One letter in today's paper struck my fancy and is quite humorous—"How to Make Boys Spend Money?" Well I can't tell her how it is done, but I know that I spend all I get and enjoy spending it. That is if I am in congenial, nice company. I have that when I go to town also. But where does F. G. W. get the idea that country boys are tight? I am a country boy and have a bunch of chums from the country, and they are all easy spenders, too. Now my experience with the city boys is that it takes all they make to keep them in fancy clothes and to hang around the drug store corners and not spend any money, but "take all that is given" seems to be their motto. Now I would suggest to her to find a nice bunch of country boys and see if they are cheap. Maybe the fault is with her at that. If a girl is always blushing, a boy don't like to go with her, for he gets the habit also, and if she sits beside him and keeps her mouth closed and only answers when he talks, why he gets disgusted and doesn't care to go with her. Now I like a girl with lots of life, and a jolly one, too, and never have to revert to the weather for a subject. If I do I never go back with her again. Now I don't dance, either, but the girls I go with all do. But when I ask one for an evening she is always willing and we always have a good time. They always ask me to call again, too. Now I am not good-looking, either, but I have lots of good times also. So just tell her to be a little more sociable and not close up like a clam and she will find out that it isn't the boy at all, but her ownself that is to blame. My motto is keep up the conversation and keep the weather out of the subject and don't keep your mouth closed too long at one time and be a good pal. You will find that you are better liked and that boys will spend freely and will not expect to kiss you good-night, either. Well, I am not much for the girl who is not a good pal. So be one; it pays.
SERGEANT J. R. M.

Your advice is very good. Perhaps F. G. W. and her friends will profit by it.

TWO TONES OF BLUE IN VELOUR DE LAINE

This is an excellent type of coat for between-season wear. Blue velour de laine, with embroidery in a duller blue, makes it very attractive

A Daily Fashion Talk by Florence Rose

IN A season when gay colors are in great favor and when dressmakers venture with combinations of gay colors they would never have hazarded before, it is an interesting thing that one or two of the most renowned of French dressmakers are making quite a serious use of combinations of two shades of the same color.

The coat here shown is one such garment. Try to visualize it if you can, for it is indeed charming. It is made of a rich shade of blue velour de laine with mosaic embroidery in a dull blue by no means dead blue. The color is produced by three large tucks and is made of two shades of blue faille ribbon.

This work of using two tones of the same color is not the easiest thing in the world, for it is only the person with acute and well-trained color perception who can select colors that form a true symphony. Nothing can be more clashing than two shades of the same color when they are not well selected and to the sensitive eye they "swear" at each other—these badly selected combinations of the same color—more than any contrasting color ever does.

This coat, by the way, is an excellent type of coat to select for between-season wear. It is warm and at the same time light, and it is suitable for day wear and for all but the most elaborate evening wear. It is made on ample lines, so that it can be easily put on, and the amplitude of the sleeves make it possible to wear it over an ornate sleeve arrangement without danger of mussing it.

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ABOUT THE GIRL WHO TAKE DOWN HER HAIR FREQUENTL

Three Times a Day Anyway, Business Hours Included—Is It Possi to Arrange the Coiffure so That It Will Stay Put All Day?

THERE are so many delightful failings one might pick out in being a woman that it does seem a shame some have to light on that one which makes a girl feel it positively necessary to take down her hair three or four times a day.

Is it or is it not possible to put up the hair in the morning so that it will stay up all day? I am open to conviction. I stand with awe in dressing-rooms and watch hair that looks perfectly placid and serene torn ruthlessly down. What is the matter? Is it trick hair, whose treachery I wot not of? Would it have falsely kept faith with its smooth exterior if the hairpins were not taken out at that immediate minute; or has the hour merely arrived when the hair should perforce be taken down? I am open to conviction.

THESE are merely observations. I have, of course, private convictions. It seems to me it is perfectly possible to comb a head of hair in the morning so that it can at least be induced to stay up until 6 o'clock in the evening. I see no reason why it is necessary for girls to make sundry trips into a dressing room during business hours for endless dressing of the hair. And yet it seems to me a statistician could compile fearful figures on the amo of time that is taken up in this wa

They say women make very unple ant employers. Well, if I were employer I am afraid I should live to the name. One of the rules of c good and going concern would be t all hair, once up at 8 o'clock in morning, must stay up until off premises. If a certain style of arra ing tresses couldn't stand the extre strain of the hours—very well, then would have to go.

PERHAPS I am all wrong and perhaps my business with its exacting rules would go bankrupt in a month. Well, at least, I should be the richer for having learned a very important truth. If you remove all temptation and competition in the way of other elaborate coiffures from an office, is it possible to induce the workers in it to keep their minds off their hair for a full eight hours straight? And then over and above that I would have learned something vastly more important. Is it possible to put up the hair in the morning so that it will stay up all day? I have known hair that would stay up, but it may have been curly or queer.

I listen to the voice of a reader!

Adventures With a Purse

"THERE! When should I take my next dose of medicine? I've completely forgotten." As if it weren't bad enough to be sick and take medicine without having to remember whether you take it every "hour on the hour" or according to some other more complicated schedule! Comes a little round flat dial, of white china, it looks like, and about as big around as a tea cup. It has movable hands and a clock face. In the center is printed, "I take my next dose of medicine at——." Each time you take those pills you set the hands to the next "taking time" and then the matter can be dismissed from your mind. This would be a particularly nice gift for a sick friend and withal an inexpensive one, for the purchase price is but thirty-five cents.

Look around your guest room and see if you don't need a picture or two to fill some blank spaces. For the matter of that your living room may still have a corner where a small picture is needed. Well, now, if you would be interested in a little mahogany framed picture, showing a small colored photograph (very similar to the Wallace Nuttings) against a clear white mat, you will want to see the uncommon collection one of the shops is displaying. The prices have been lowered to fifty cents. Your growing daughter would probably be delighted to have one for her bedroom in which she is beginning to take such an interest.

Did you know that you could purchase children's combination waist union suits? They are long-sleeved and high-necked, of heavy ribbed material, and the waist has all the buttons necessary for connecting waist with muslin panties and petticoats. Their price is but $1.25.

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 3000.

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There are no purer nor better materials than we use—and the most careful cook can't always succeed in attaining the result that we invariably get. It is truly
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