# PRESERVING IN JANUARY-THE GIRL WHO "GOES"-VICTORY LOCKETS-CYNTHIA'S ANSWERS

A PRACTICAL FUR COAT

# MAKING OF ORANGE MARMALADE; MRS. WILSON GIVES THE RECIPE

And Tells How to Prepare Grapefruit Marmalade Too-Now Is the Time to Prepare Apple Pectin for Making Strawberry and Raspberry Jelly Later

By MRS. M. A. WILSON Copyright, tain, by Mrs. M. A. Wilson,

THE month of January should be the new starting point of the ousehold. The housewife should take stock of the contents of her arder and know just how many ars of canned fruits and vegetables nd also packages of dried fruits nd vegetables, together with other oods, that she has on hand. Do this Do not pare or core, and then place Plan the menu so as to include these roducts and use them up before

he end of February.

The southern products are arrivng daily, and by March they are sually moderately priced, and not nly does the family by this time ecome tired of the winter bill of fare, but the approach of the sunthiny spring days brings a craving for the crisp, delicate early spring egetables from the sunny South. Now is also good time to keep a ecord of the amounts of the various danned products that are used. This

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.

ow, so that there will be no waste. in a preserving kettle and add water. Cook slowly until very soft and then rub through a fine sieve. Now fill into sterilized jars and adjust the rubber and lids, and then partially tighten and place in a hotwater bath and process for one hour, should be very soft. Now add two Remove from the bath and fasten the lids securely. Store until the mixture to a boil. Cook for oneneeded. Use thirty pounds of apples to fifty pounds of water. This one cupful of sugar for each cupful means use a half-bushel basketful of liquid. Return to the kettle and of apples and twenty-five quarts of bring to a boil. Cook slowly until cold water. Use a potato masher to mash frequently while cooking.

> Now, keep this in mind: If you open your fruit jars by slipping a

How to Use Apple Pectin

Measure and return the juice to the kettle. Boil for five minutes and then add

One cupful of juice to three-quarters cupful of sugar. Bring to a boil and cook for ten

minutes. Pour into sterilized glasses and seal in the usual manner

Orange Marmalade Grated rinds of six oranges,

Pulp of fifteen orangen. Juice of three lemons, Two quarts of water.

Place in a preserving kettle and bring to a boil and cook slowly for three hours. The grated rind pints of apple sauce and then bring half hour and then measure and add thick like jam, or until 223 degrees Fahrenheit is reached on the candy thermometer, and then pour into glasses and seal in the usual

The addition of the apple gives a firmer product and does not permit the sugar to granulate, as it frequently does in this product. To make grapefruit marmalade

Six grapefricits

Three lemons in place of the oranges, and use a cloth to lift the jur. This pro- the grated rind of two grapefruits. the rind only the thin, yellow part

> For lemon marmalade use Grated rind of five lemons, Pulp of eighteen lemons.

Pulp of three oranges Place one and one-half cuptule of and proceed as for orange mar-

mile womer camor keep the smart girl from including in a tur coat, for there are other winters to come, and then, too, there's treachery in kind that is good for any occasion, but it is particularly suitable for the

TODAY'S INQUIRIES

3. Does an institution to formal ten require 3.

4. Name two conveniences that help a mother in bathing the very young hobs.

Hair Can Stay Put

o the Killer of Women's Paper.
Duar Madam. Your article on the 'accom-

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

but ten cents

Adventures

With a Purse

somehow, the knowledge that

Care for Your Hands

After washing dishes or dusting or doing any household work always wash the hands thoroughly with soft water and a good tollet soan, not a kirchen or landing soan, and when they have been wised with a towel pull on a pair of old loose kis gloves and let them stay on for five or len minutes while you put away the dishes or tidy up the living room.

Called "Fauy plaint, let me tell you that everyone plaint, let me tell you that everyone.

It would be a gift from heaven for me te run into an affinity of overplus white place at a hall thoth parties will fake place at a hall thoth parties will the place at a hall thoth parties will be two ushers and the man at a Catholic wedding are? The marting will the place at a hall thoth parties will be two ushers and the mean of the man and the place at a hall thoth parties will be two ushers and the mean of the mean of



## An Apron is a Dainty Thing A Daily Fashion Talk by Florence Rose



this allows. Now place
One englet of suggest
One half completed a suggest
one half completed of suggest
one half completed on the half suggest sug

## ABOUT SPENDING THE NIGHT AT ANOTHER GIRL'S HOUSE

WINTRY winds play nob with one's Is It Good for a School Girl to Be Continually on the Go?—An Answer to a Mother Whose Daughter Is Always Either unpleasant looking and feeling than chapped lips? Indeed, they make one

unpleasant looking and the problem and the pro hopelessly, "and I can't do a thing with it." Well, of course, much depends on the right shampoo. Have you heard of a shamnoo prepared by an American firm which obtained the recipe direct from Russia? It comes in a very foreign-looking box is highly recommend-

you are using such individual and un-usual shampoo gives you a sort of comortable feeling. The price of a box in Have you seen the great long gold-finish safety plas, probably four inches in length? "Wen't you tell me," I inspending the night afterward with Katie K. because she lives nearer the club. The next evening there is the backelor girl party in which four of them go to the movies and then come back to Jennie M.'s. get into their kimonos and talk into the wee hours of the night. The following day which is Wednesday, had been religiously saved for the family, but at 9 p. m. a very weary girl surrenders to the fifteenth unspeakable vawn and says she thinks she'll go to bed. The next inght. Thursday, was to have been that sort of family atmosphere and between the would do her Gaughter a great deal of good to be in it for awhile. For the good of mother and daughter there must be a compromise, and these are the points it must cover. First. Make it your lusiness to know the sort of homes in which your daughter visits. Get well acquainted with each of her particular friends.

Second. Come to some definite understanding about the number of nights that can be spent out. Ciris frequently go to the home of each other. quired politely, "what these pins are used for." Being a very patient, oblig-ing person, she explained how, when knitting a sweater which is rapidly growing, you roll it up to prevent its becoming selled and then hold it fast and secure with one of these very efficient-looking pins. The price of one is Remember the Victory lockets? Mayhe like me, you want one, but the combination of chain and locket proved a little too expensive for your slender purse. If so, you will be glad to know that the lockets may be had separately from the chains. And the locket is the important thing, you know, for it holds the please help first another boy out for the evening. And the please help finish or white they may be had for \$1 and \$1.75.

The should be taken into consideration to study together and they do study. This should be taken into consideration the chains. And the locket is the important thing, you know, for it holds another boy out for the evening. And the please help her out? Yes, and she might as well stay all night, as she was anxious to have her. Tell mother and dad.

down-to-Jane's over-night habit. The girl is in the junior class at high school and, in the words of her mother. 'forever has a bag in her hand. If she's not going out, well, then, she's coming in, and we get sick and tired sweetest joys of her life are these of the sight of that black bag." The question put to us is this: Is it good the wrong end of her chura's bed for a girl to be forever on the go like this? for a girl to be forever on the go like this?

No. Mrs. A. C., it isn't good for her to be forever on the go, but it is good for her to spend the night in other girls' homes sometimes. Of course we know just how annoying it is. Monday it will be a dance and spending the night afterward with

## Please Tell Me What to Do By CYNTHIA

He Would Love a Fat Girl

Dear Cynthia—Referring to your socalled "Fatty Arbuckle's sister's" complaint, let me tell you that everybody
loves a fat girl as they love a fat man;

because of their mayonly more leads

time you see the boy tell him just how
it was—that you imagined he was cross
with you for some reason or other and
that therefore you didn't think he would
want to come to your house. Give another party and invite everybody.

bo they mean oh, dear, O. D.?

Don't Give Us Asay

Don't Give Us Asay

Don't Give Us Asay

Don't Give Us Asay

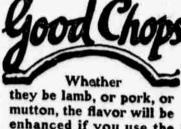
Don't Give Us away

Don't Give Us away

Don't Give Us away

New John of give us away by sleming and a main of honor. The bridgeroom certified Ted' your opinion on the vanity of men, don't give us away by sleming.

You remine me of the girl who says. Tam eighten years of ace, with neutically a grown of the girl who says. Tam eighten years of ace, with neutically a grown of the girl who says. Tam eighten years of ace, with neutically an perty. The signs here year and the property of the prope



enhanced if you use the relish with a Frenchy zest -thick, piquant





### tem may be used during the canting season as a guide. Also, now is a splendid time to knife under the edge you are ruinrepare a dozen or more of orange ing that lid, and it cannot be used ind grapefruit marmalades. Try for sealing the jars airtight until erving a delicately toasted slice of it is put into shape again. Let me bread which has been spread lightly tell you a very easy way to open with butter and then with orange all jars. Turn the jar head down use narmalade-serve for breakfast in a saucepan of cold water to the then some of the folks say, "I depth of four inches and then heat eally don't care for much-just to the boiling point quickly. Use ne toast and coffee." Now, if you want to make some tects the hands. And then open the Care must be taken that in grating trawberry, raspberry and cherry lar in the usual manner. I have elly next spring, now is the time seen so many jars of canned stuff is used, o prepare for it. You know, these spoiled because of the injury to the fruits alone do not make good jelly, lid of the jar that I hope each houseas it is necessary to add pectin. So wife will keep this in mind. you will prepare a thick apple sauce and then fill it into jars and terilize them it will supply you with the apple pectin and one-half cup- malade. This product will bridge the necessary base for these jellies. ful of water in a preserving kettle the gap between the last jellies and How to Prepare Apple Pectin with each quart of prepared fruit, the fresh fruits. It may also be Small apples may be used for this. Mash the fruit well. Cook until used between layer cakes and in Wash the apples and then chop fine, very soft and then drain or drip, tarts and also with cold meats. Mrs. Wilson Answers Questions My dear Mrs. Wilson-Kindly oven for twenty-five minutes. give me a recipe for baked ham or smoked shoulder. I read your

Baked Ham or Smoked Shoulder starch in a bow! and rule between Mrs. S. W. S .- Wash the meat and the hands and then sift to mix. Now hen place in a boiler and cover with beat whites of two eggs until very cold water. Cook until tender and stiff and then cut and fold the eggs

rind from the ham. Now rub with the oven. Six tablespoonfuls of brown sugar. One tablespoonful of cinnamon.

Pinch of allspice. Pat this mixture into the meat and n place in baking pan and bake a hot oven for fifty minutes, bast-

recipes every night and think they are very good. Mrs. S. W. S.

One-half cuptal of linegal. Three-quarters ruptal of scares.

One-half cupful of strup.

not pie, iemon meringue pie and also broiled lebster. Teanking you in advance. I am

Apple Cake

C. A. J .-Two cupfuls of flows Place in a bowl and add

Place one-half cupful of sugar and four tablespoonfuls of cornthen let cool in the liquid. Remove into the prepared sugar. Spread on and trim into shape and remove the the pies and then brown slightly in

To Broil Lobster One-half teaspoonful of nutmeg, Split the live losser and then re-move the entrails, wash and drain, dip in boiling water and then into side to the fire for eight minutes.

chile ur butter sauce.

always sticks—the butter, I mean—and even if I do succeed in get-ting it out, the design is smeared out of shape. Can you please tell me how to use this? Would you wrap them in a towel?

prease explain what to do with cakes when you take them from the oven? Do you lay them on a towel or a cold slab of some kind.
or just on the table? And when they are cold are you supposed to Are all cakes treated alike after being taken from the oven? Thank you very much for this information. C. T.

Split the live looster and then re- C. T .- To prepare butter molds Brush with melted butter and then cold water. Perhaps, though, the

place in the broiler with the shell trouble is with the butter. Have the

butter worked very smooth, taking side to the fire for eight minutes, then turn the flesh side to the flame. Baste frequently with melted butter, the pats into ice water. If you into the cold for eight minutes. Serve with of the mold into the boiling water and then into the cold. After remaining You will find that the ficeless cooker will cook the ham without waste.

My dear Mrs. Wilson—I would like to have your recipes for making apple cake and cheese cake, not pie, lemon meringue pie and also broiled lobster. Thanking

And So They Were Married Episode Three (Jealousy) By HAZEL DEVO BATCHELOR

Place in a bow and add
One-half reasonable of sale.
Three especialists which a bound of powder.
One-half reasonable of miles of shortening.
Sift twice to bled and then the miles of shortening.
Break an egg duto a tap and then the miles and then mix to a dough. Roll out one-half inch thick and then line an oblong baking sheet. Pare and out the apples in quarters and then into thin slices. Now place

One-half copys of sayes.

We see that a section of shortening and then into thick and then into the sayes are said to the said the

THE WOMAN'S EXCHANGE YESTERDAY'S ANSWERS What recent authorization has the Department of Labor mode in reference to placing women on its various boards?
 What Prince's of the royal house of England recently announced her engagement?

Miss Alberta Dunn, of Westport, Oregon, at twenty three years of age is sold to be the Sounge t county treasurer in the United States. The woman State factory inspector com-mands a solary of \$1200 a year.

Partiagal recroits passed a covernment decree grantling women the right to become lawsers and assistants to notaries. 5. When a velvet ruse is made at home how can the betals be stiffened?

6. How can pleture glass be cleaned best?

1. Minimum hairpins are attractive for the woman with gras hair. When the bands prespire undaly try rub-bing alcohol on them.

Hairbrashes and combs can be best washed in amounts water. Die the bristles
in so the wood will not be harmed by
soaking.

Glad They Found Homes To the Editor of Wangs of Pages

# A DOLL'S DRESSING TABLE With four spools, a candy box lid, ome cardboard and a little mirror taken from an old pocketbook any tittle girl's doll can have a very acceptable dressing table. A bit of glue holds it together, and sister's

# paint brush does the rest

