DO WOMEN PAY THEIR BILLS?-WHAT TO DO WITH FATS-A SPRING FASHION-EXCHANGE

MRS. WILSON EXPLAINS METHODS OF FRYING FOODS: HOW TO SERVE

The Difference Between Sauteing and Deep-Fat Frying and the Disadvantages of the Former--How to Clarify Various Kinds of Fats and the Uses for Them—Cooking With Vegetable Oils

By MRS. M. A. WILSON

(Copyright, 1915, by Mrs. M. A. Welson, All rights reserved.) FAT is a heat or fuel producing food which is very valuable in cold weather for supplying the body with heat and energy. Often foods that are cooked in fat are termed indigestible; this means that the food is not utilized in the body and. owing to some digestive disturbances, it becomes part of the waste.

Recent experiments tend to show that animal fats are assimilated fairly well; undoubtedly it is the misuse of fat that is used for frying purposes that has given many fried foods their bad reputation. Every normal person requires a certain amount of fat.

Make it a rule when serving fried food to have an acid food, either a vegetable or a garnish. accompany the dish.

serve fried foods. Use very small quantities of foods that are cooked ing and will go farther than butter, makes it difficult to digest. in fat for people occupying sedenwork may eat a larger proportion. Persons who are working at hard

kraut, but it was hard and taste-less. Mrs. D. H. D.

To Cook Pickled Pork

Rose Turner

Castificator

Requetert Dissente

Do not hesitate to change your

equally good with either. Serve-

eranberry jelly with turkey or toast

will you please print a recipe in your column for crullers, the sheet.

Candied Exact Potatoes

Charlotte Russer

roast pig:

fine heart to it

On Making Soup

A steaming but plate of good oup is surely a boon when it comes o feeding a hungry man or child. But neither of them will eat it it t isn't good.

It Should Be Good

Because some is nourselling and scalthy and a special effort should se made to lace the family to take

Beginning Tomorrow

With a view to maing the livesvife who has not yet mustered the art of making delicious voups, Mrs Wilson will run a series of nericles oncerning the making of the vari-

Chicken fat may be used to replace prevent scorching. This method Here are just a few things to butter for seasoning vegetables and is commonly used, but has nothing keep in mind when planning to mashed potatoes. This is a pure to really recommend it, as the food fat free from moisture and season- absorbs quantities of grease; this

Generally in speaking of the term | Second Deep-fat frying-it is tary positions, while those who are drippings, this is taken to mean all usual to dip the food to be fried in employed in active or laborious fats rendered from meats used by a mixture to coat it and then to manual labor, out of doors, will be meant to include fats that cook out forms an airtight cover that preable to assimilate daily portions of from roast beef, pot roast, soups vents the grease from soaking

trying to do deep frying with these fats. They not only will not hold the temperature for successful frying without scorching, but they frequently soak into the food and make it unfit to eat.

This present war has brought many good vegetable oils upon the market that are ideal for cooking purposes and are preferable to the animal fats for all cooking. They not only hold a high temperature without burning, but also they may be used repeatedly if they are strained each time after using. Food cooked in vegetable oil does not absorb the fat and it is more digestible and really more economical.

Frying

There are two methods of frying: First. Sauteing-cooking food in the pan with just sufficient fat to

the household. This is a mistaken roll it in fine bread crumbs and then idea. The word "drippings" is cook in sufficient fat to cover. This



A CHARMING PROPHET OF SPRINGTIME

pendulum of fashion has undoubtedly swung from things utilitarian to things lovely as well. One has only to look at the spring hats to learn this. The one in the picture is in a cream straw that does not suggest war work, and the dainty wreath of posies on the crown does not exactly remind one of war, either

Today's Beauty Hint

manual labor, out of doors, will be able to assimilate daily portions of fried food without any physical disturbances.

For digestion's sake, learn to serve:

For digestion's sake, learn to serve:

For digestion's sake, learn to serve:

Juice of lemon with fried dish.

Apple sauce with pork or goose.

Cranberry or current felly with poultry, lamb or mutton.

Horseradish with beef.

It is a curious thing that nature demands these combinations to equalize the fatty content of the meal. Save and classify the various fats, and utilize each particular through a strainer lined with cheese than dealth and allow to harden, then cut in the power of the patients.

For digestion's sake, learn to serve:

For digestion's sake, learn to serve:

Juice of lemon with fried dish.

Apple sauce with pork or goose.

Cranberry or current felly with poultry, lamb or mutton.

Horseradish with beef.

To clarify fat: Put the fat in a susceptan and add one cupful of cold water to every pound of fat. Add One-fourth teaspoonful of bear-board of soda.

One-half teaspoonful of sol':

To clarify fat: Put the fat in a susceptan and add one cupful of cold water to every pound of fat. Add One-fourth teaspoonful of bear-board of soda.

One-half teaspoonful of sol':

The poisons lect in the system by the fat with many of the patients. The results; first, a heavy kettle that will nany of the patients. The making pastry and cakes.

To clarify fat: Put the fat in a susceptan and add one cupful of cold water to every pound of fat. Add One-fourth teaspoonful of bear-board of soda.

The correct temperature for deep fat frying is 350 degrees Fahrenheit.

First to a curious thing that nature demands these combinations to equalize the fatty content of the manual pounds.

The possible of the sold water are very beneficial, iro, At the correct temperature for deep fat frying is 350 degrees Fahrenheit.

Do not attempt to cook large quantities at one time. The correct temperature for deep fat frying is 350 degrees. Fahrenheit.

Do not attempt to cook large qua



Please Tell Me What to Do

To Blue Eyes Bine Eyes — Send in stamped ad-irensed envelope and games will be for-carded to you

Both Are Wrong

by both sener and was very popular in my bone town. The other day I was introduced to a soldier. He seemed to the me and took me out several times. Then before he left for camp he tried to have me and I slapped aim and said if he did it again I'd stop going with him. Then in his letter he said "I send many kisses." I was angry and did not write for a week. When I did write I said I would stop altogether if he said such things again. I thought I had mailed it, but I found it in my coat pocket some time afterward. So I sent it with an explanation and apology, but he never answered it.

I like this soldier very well, but I'm not engaged or in love. I don't want to leas his friendship, however. What shall I do?

The other day a friend of mine said.

I do?

The other day a friend of mine said that one day she "treated" her friend to a sundae, and her friend said, "I'll remember this when I get my salary." She was angry and said that was not true friendship, so they are 'mad." Who was wrong."

A LOAN: II.

If you have not yet leard from this soldier you had better forget him. He did not behave well when with you nor in his letters. There are plenty of good fish in the sea, noy dear, so turn your attention to your other friends. The friendship does not seem worth working for.

and there used for cautering. It can make the used for cautering, a care and there used for cautering, a care and there used for cautering care and the used for cautering care and the used for cautering. It can make the used for cautering care and the us

RHED. Perhans other readers will express their opinion on Ruth and Scott.

Lone Trail

white, can furnace heated sands were dead; desert transled to a thousand thrile

The learly trail that trickled through the sage.
To wind, at last, about a bouldered was blotted like the hopeless eyes of

age, So closed the landscape, like a lidded thing The hot, wild wind, with nob and whim-

pering sigh,
Slept quivering on the lone parched
mesa's breast.
From rocky den and coulee came the Of savage, prowling creatures, hunger

Then, timid rays from out the darkness And floated wide, like thistle-weven

My Was A frosted bubble with a silver flame—
God's splendid lantern—swung above
the air.

JENNE HALRIES GLIVER in Contemporary Verse.

SUPERFLUOUS HAIR

from under the arms or the face can be very easily accom-plished by using this excellent preparation. Sold by drug and department stores.

GETTING YOUR FAVORITE NEIGHBOR TO PAY A BILL

There's Only Twenty Cents Due on the Coffee Cake and You Are Going Out and Have No Change-But Is the Money Ever Paid Back?

CHE was a fluffy sort of a woman and she was running to make the car and as she lived on the corner every one standing there couldn't help hearing the flying good-by to her next-door neighbor.

"There'll be twenty cents due on the coffee cake. Mind paying it? Give it to you when I get back."

I wonder if she ever did give back the twenty cents for that coffee cake. That was four weeks ago. The corner has had a strange attraction for me ever since. I should like to step up on the porch of the house next door and ask the lady if she ever got back her money. Because if she did she was lucky! With many women it is a case of "in agin, out agin," with small debts.

It has been claimed men have a higher sense of honor than women. With small debts I do really believe this is true. Just look into your own experience and see how much money you would have if you could cash in on all the little "pay you later" promises that have intruded themselves into your daily life.

THERE was the time you loaned that I twenty-six cents for a telegram, when Mrs. C. had no change in the railroad station.

There was the day they took up the collection in the office for flowers for the manager who had been called to the main office. One of the girls wasn't around and you paid her share.

Adventures With a Purse

"DO PLAY us a nice dance piece, so timist has nothing to do with my original subject—which is a coal saver. It is a preparation you sprinkle on your coal, which makes it burn much longer, the one stipulation being that you keep the drafts almost closed. Sprinkling some on piece—and probably cannot think of at thing. Well now, I ran across a regular gen of a fox-trot today—one of those attractive provocative sorts of pieces that An envelope of this can be benuish for fairly set you swaying and make you.

Safe Milk Infants and Invalide THE ORIGINAL

MALTED MILK Rich milk, malted grain, in powder form. For infants, invalids and growing children. Pure nutrition, upbuilding the whole body. Invigorates nursing mothers and the aged. More nutritious than tea, coffee, etc. Instantly prepared. Requires no cooking. Substitutes Cost YOU Same Price





Mrs. D. H. D. Wash the purk in your wind her furnish for reduce, and saucepan and cover with beiling are your band offer of your below. water. Cook, allowing one-half hour to each pound. Remove and then cut in thick slices. Brown quickly and then, when the krout is ready, lay the perk on top of it and serve. This pork may be baked with pens, lima beans, lentils and may beans with splendid results.

I p. m., consomme of beef or lamb or or limiter broch, with recember and outer, lending the constant of the constant of the consomme of beef or lamb or chiricen broch, with recembers and outer. barley in he. Donel and barter. A. M .- Mora for roast turing or What does the physician mean by much an i-mile and continued for i-mile and continued graph.

What does the physician mean by much an i-mile and continued graph. Tomato Sa'ad

Are they not the same as any bent from round, sur up fine by meat with this menu. It will be gold water and a little salt. Place

risp kind made of cate abasis?

I am going to try your constraints which sound awfully good, but my family prefers cruiters.

Second, also kindly tell me how to steam pudding, etc., in a tin can. Is the can set in another pan of water, and how far up should the water come around the can?

Third, is there a baked brown broad or is it aways steamed?

Could you kindly help me provide. very thred of this limited diet. Could you kindly belp me provide more variety? Pargen this lengthy letter, but thought if I explained

E. M. H.—You will find the doughnut peepe a rich, erject fully year rould assist and greated moid and then set in a greated the water two thirds of the depth of the moid. Cover the kettle closely. To dry locking and serving more fully more repairing food for the brown bread, remove the top of moid and place in a slow oven for thirty minutes.

My dear Mrs. Wilson—Please publish a recipe for a good-sized coccannut pie. Thanking you for an early reply, I am Miss A. R. C.—Line a pic tin with pastry and then place one and one-half cupfuls of milk in a bowl and add Tuo eggs,

Mrs. Wilson Answers Questions My dear Mrs. Wilson-Will you . Constall couplet of regar . hrief, I had my patient out of bed recipe for conking. Reat to thoroughly mrs and then and feeling very fit and oh, my, how top, of the with one capital of I feet you are doing splendid work; count more of your patient kicks You longer he always feels as though you really heistreat him; that's good for him to feel this way-it helps recovery. Keep a stout heart and

follow the directions of your physi-

cian very closely. To Cook Cereals Cereals require long, slow cooking to desterize them and their starchy contents. The fireless cooker is ideal for this purpose. To make gruels use a double boiler and place one quart of boiling water in the top danker, custured, core half cuptor of forces. half cupful of cutmeal, cream of wheat, burley or one-quarter cupful boiled eggs, powered or law much bottleys. Cook slowly for three