# HOW TO HAVE BETTER MEALS-DEALING WITH "IN-LAWS"-LITTLE BARGAINS-LETTERS

## TRY THESE TASTY CREAM SOUPS: MRS. WILSON GIVES THE RECIPES

The Family Will Like This Vegetable Purce and Oyster Gumbo - Serve Grated 1. Name a movel party that can be held St. Cheese and Paprika With Them-How to Make Fruit Soups as the French and Swiss Housewives Do

By MRS, M. A. WILSON Copyright, 1818; by Mys. W. A. Wilson. A!

THE preceding article on soups gives the housewife plain, casy methods of making palatable soups at a small cost. Today we will take up the cream and fruit soups.

Rich cream soups may provide the necessary nutriment for a meal. either the luncheon or supper. Never use a cream soup with a dinner. The famous French and Creole and southern cream and fruit soups are delicious and have their origin from the fact that they are used to replace the meat soups on the fast

The bouillabasse of France and New Orleans is most delectable and may well be served upon our tables frequently, The French and our southern cooks, especially the Creoles, excel in the preparation of delicious cream soups and purces. They are made entirely from vegetables. These good folk have preserved an old-world custom; namely, the daily plate of soup. The Creoles their own called gumbo.

for these soups. The vegetables are return to the kettle and add cooked in water and then rubbed through a sieve. Equal parts of milk are added and then thickened slightly and seasoned. When it is desired to give additional food value of salt, eggs may be added.

Fish Soup

Use six slices of cod, hake or

Mrs. Wilson's Ansacers

There's many a sup between the ook book and the neal on the while when you are attempting emething out of the commany ! the line of cooking. And, of course n the end that is the real thins by which the cook stands or falls he meat on the table.

Earnes Housewives

who have somewood referred the mark in preparing special dishes will do well to consult Mrs. Wilon. Her experience line been so from that you of course, can be penglured she is thereastly engineed ta Itely Pou

### Vegetable Purce

Page and cut in dicc. Sin medium-tized termps. Four sudfunished carrots, Six med am- used outons. Chan fine

One small head of cabbage. Four branches of celery, One bunch of potherbs, Our tenspoonful of thyme.

Place in a saucepan and add seven have introduced a new variety of pints of cold water. Bring to a oil and cook slowly for two hours. Vegetables and milk are the basis Mash through a fine sieve and then One-half capital of flour dis. cream soups.

One cupial of mile.

One traspoonful of proper, Two well-beaten eggs.

The Indians gatiter the leaves, spread them upon the bark to dry a How can a very convenient little brush for a velvet hat be made? der, put it through a fine sieve and then pack it into pourhes or jars. It is sold in the Freuch markets in I. The birthday flower for February is the English primress. New Orleans and in, all high-class supporting groceries. The Indians latters easily.

English primress.

Men's shaving soon makes a very satisfactory shampon for the hair, as it latters easily. use the sussafras both medicinally 3. When a woman sweeps she should stand erect, with her head up and her mouth closed. quickly discovered title and appro- 1. Sweet oil will remove a flower put stain from wood if the stain is not too deen. printed it when making their famous 5, A soan that contains too much alkali darkens wood.

Almost all of the green vegetables 6. Acid lightens wood, regetables well and then cut into small pieces. Place in a saucepan and cover with cold water and bring to a boil. Cook slovily until tender and then much will, then rub and then much will, then run through a fine sieve. Use this vege-table stock with equal parts of milk warm water, never het makes the soup.

We denn should be washed in luke-warm water, never het makes then sairtuk. They water is wash makes the soup.

corn, heans, celery, let lice, potate, runting the scap on the garment. To beets, cucumbers, as saragus—all not dre by the fire. After they have shrunk nothing can be done with them. these afford a splendid variety,

Allow one level table spoonful of flour for thickening and obsolve the Tense Sector of Wessell Provided flour in cold water before adding. Bring quickly to a boil and then sea- delphia where they do beasi son. Add two tablespoonfuls of but-

French, Swiss and Itali ins serve addressed envelope I shall be glad to grated cheese and paprika with all of work is done, or if you look in the

### Fruit Soups

The French, Swiss and Danish the snore One and one-half tablespoonfuls peoples serve during the summer a delicious soup made of fruit. In Normandie, during apple-blossom to the Editor of Research Pair time, the petals of the finit are. Two well-beaten eggs. the petals of the real are used for white leaves that we size of large contact, or picked as they fall and are used for white leaves

you please suggest some refresh ments for an evening party of sixteen? I would like to have something not too elaborate, as I serve as well as prepare them. I want to thank you for your recipes, from which I have derived so much benefit. Mrs. J. M. S.

Mrs. J. M. S .- For entertaining a party of sixteen:

> No. 1 Sweetbread Cutlets Celery Salad

Charlotte Russe Oysters Supreme

Shrimp or Salmon Salad Potato Croquettes Coffee

> No. 3 Chicken Salad

Parisian Celery Ice Cream Cake Coffee You will require for menu No. 1

Two pounds of sweethreads, Two quarts of milk. Eggs and fat for frying. Six stalks of celery.

Two cupfuls of mayonnaise dressing. One and one-half dozen charlotte

Pussen. Three and one-half quarte of coffee. One pint of cream.

to buy the sweetbreads by the pound. Soak them in cold water with the juice of one lemon for two hours and then drain and parboil

add the prepared sweetbreads and One and one-half teaspoonfuls of

mustard. Two teaspoonfuls of paprika, One tablespoonful of salt.

Three tablespoonfuls of grated One-half cupful of finely chapped

Pour on a large platter to mold, reading it about one inch deep. in a cold place to chill and mold,

then cut with a cookie cutter. with a cake turner to prevent of

bread crumbs. Fry until golden utes and then add brown in hot fat. These cutlets may be made early in the morning and then placed in the oven to reheat.

No. 2

Eight dozen oysters, Milk and eggs and seasoning. Four heads of lettuce. Two cupfuls of mayonnaise, One-half peck of potatoes,

Two and one-half pounds of cake, to ripen. Coffee same as in menu No. 1.

Oysters Supreme Two quarts of mills. One and one half capfuls of flour.

Make it into a cream sauce as directed in menu No. 1. Now add Three well-beaten egge, Three hard-hoiled eggs.

Three ounces of butter, One and one-half tablespoonfuls of nall.

One and one-half teaspoorfuls of white pepper. Juice of two lemons.

Remove from fire and add to the supreme sauce. Stir to mix and then place in hot water bath to keep hot until served. Serve in paper rame-time cases, dusting well with paprikar him cases, dusting well with paprikar Add the cover underneath and hold it from and faut. This means a amount board. A card of them may be had for the case a real investment. One for the chief advantages of the sweater of the chief You will find it a good economy kin cases, dusting well with paprika,

One-half pound of butter will be required for the above menu.

My dear Mrs. Wilson-Will you please tell me how to make ice cream so it is smooth, like the kind you buy in the ice cream saloons? Mine always seems to be watery. Have tried some of your recipes and find them fine.

Mrs. O. P. M. French Vanilla Mrs. O. P. M .- Place one quart

dip in the mixture of beaten egg and stir until dissolved and then and milk and then into finely sifted bring to a boil. Cook for five min-Two well-beaten eggs.

One and one-half cupfuls of sugar, One tablespoonful of vanilla, One pint of cream.

Beat with a Dover egg-beater to thoroughly blend and then pour into the freezer and freeze, using Three quarts of finely cracked

One quart of course rock salt. After freezing pack for two hours

Use for Rubber Bands

Rubber bands and pieces of olded paper are both handy in the kitchen for covering left-over food which has been put into cups and jurs.

## Adventures With a Purse

IT SEEMS to me it never fails that when I want to fron my best able combination the cover of the board is banging and I can't for the life of the get my combination over the board. Place ninety-six oysters in & Sewing is a nulsance, and pinning the separate pan and bring to a boil, cover will probably result in holes. But

Parisian Celery

Fill the grooves of the celery with highly seasoned cream cheese. Use the well-cleansed, coarse outer flet lace was quite out of my financial flet shop, pausing here and there to examine idly a bit of jewelry here or a novelty there. Parisian Celery

for fifteen minutes. Drain and then cut into small pieces. Now place cut into small pieces. Now place

Two quarts of milk,

Two cupfuls of flour

in a saucepan and use a wire whip, and dissolve the flour in the milk.

Bring to a boil and cook for five minutes. Remove from the fire and add the prepared sweetbreads and

Parisian Celery

a bit of jewelry here or a noveity there or a noveity ther the inches deep, of a rose design, and less to say, one does not need to slip in the price, if you please, was but twenty. and out of a blouse as with a sport five cents a yard. For collars and cuffs aweater. you could not find a daintier lace.

cious prunes, packed in two-pound jars and prepared by a very famous process.

They look lovely. One is sure that they are clean, too, and if stewed with a bit save if she choose, in her own house, and

TODAY'S INQUIRIES

The Woman's

when time's night, February 11.

When making French knots in a solid design what is the best way to make the work stand out and yet not have it ungainly looking?

What will prevent a watch-fob ribbon from wearing out where the bur is?

Exchange

1. Why should just or wooden handled knices he held in the hand while being washed? 6. What will remove cust stains?

YESTERDAY'S ANSWERS

will make delicious sours. Clean the Must Be Washed in Luke-Warm Water

Carrots, peas, tomaties, turnips, temperature as that to which their were Carrots, peas, tomaties, turnips, washed. Use pure while seep suds, not

ter for flavoring and then serve.

Gresses of shops where beading is done but if you will send me a stamped, selfbut if you will send me a stamped, selfaddressed envelope I shall be glad to

Dyeing and Cleaning Hats



that you carry to the country club or at the seaside is that it can be put on or off quite easily. After the set of tennis

### A COVETED CORNER



A chaise longue, a floor lamp and a little table—one instinctively knows this is the most coveted spot in the living room! You will notice the chaise longue is of a distinctly new type. There is an absence of elaborate tufting and the whole "long chair," you might say, is given over to comfort. The upholstering is in the sufficest of English down; the color is light mole gray. As for the lampshade, it is hand-decorated parchment and the colors are Chinese light blue and gold

# Please Tell Me What to Do

FROM A JACKDES SWEETHEART.

The girl I knew for years I may got tred of, maybe because I was bashful and would not talk to others Should I by to go with one and not be so much after girls or stay will the one I used to go with?

This is the novel slip-on suit coat.
The one shown here is in blue serge with dots embroidered in white silk

A Daily Fashion Talk by Florence Rose
THE slip-on garment is delightful, but the sits disadvantages. And the chief disadvantage lies in the fact that there are times when the slipping performance is not only only only one sits.

I rather imagine, may friend Dick, that you do like the first girl one in a both linking about nettling down to any one girl. Go to see this girl ones in a white, by all means, but at the same line see others, too. But don't fall in love with them. (lirks laugh at the boy who is always falling in and out of love and eventually lose faith in the case of the same with the girls.

The one shown here is in blue with the many but down to any one girl. Try to be good eventually lose faith in the case of the same with the girls.

The one shown here is in blue with them. (lirks laugh at the boy who is always falling in and out of love and eventually lose faith in the case, the same with the girls.

The one shown here is in blue with girls and out of love with them. (lirks laugh at the boy who is always falling in and out of love and eventually lose faith in the case, the case of the same with the print of the case of the same with them. (lirks laugh at the boy who is always falling in and out of love and eventually lose faith in the case, the case of the same with the print of the case of the same with the same with the print of the case of the same with the girls.

The one shown here is in blue with the same with the s

A Word From the Jolly Girl Dear Cynthia—Powder and rouge, ear, why is it that men must both emselves with women's vanities? Yee, I am talking up for those girls w

is inches deep, or rose design, and out of a blouse as with a sport of price, if you please, was but twentywe cents a yard. For collars and cuffs as sweater.

The shopkeeper showed me large, iustous prunes, packed in two-pound jars and prepared by a very famous process. They look levely. One is sure that they re clean, too, and if stewed with a bit of lemon they would. I know, make a post appetizing dish.

For the names of shops where articles mentioned in "Adventures With a Purse" can be purchased, address Editor of Woman's Page. Evening Pusho Labora, or phone the Woman's Department, Walnut 2000.

At first blush you might think that it would have the same disadvantage that the sems to me seme of, them are denoughly a seminary dressed would have the same disadvantage that the sems to me seme of, them are denoughly a seminary dressed would have the same that think how it seems to me sems to me sem

Saveepan with

Three inthicipantals of conditing of the control of

not run away. Running away is always a disappointment, for at least in one's home there is food and warmth and shelter. For the present I would do this: Pay no attention to the quarreling that goes on in the house and take no part in it. Have one more good, sensible talk with your father and cell him the time has conse when you must simply have some of the enjoyment offer boys of your age have. If he says no, then I feel you have a right to take the matter with him."

"Yes, what's the matter with him:"
"O, yus about everything."
"Of course, I might have known that. The fact that I like him would be sure to damn him in your eyes."
"Ruth, you know that isn't true. Did langry, I had a lot for tea. Anyway, you have a right to take the matter with him:"
"Yes, by the way you haven't told me what is wrong with him."
"Yes, by the way you haven't told me what is wrong with him."
"O, yus about everything."
"Shall we go out somewhere and get something to eat?" he asked.
"No," she returned lightly. "I'm not tonght when you usually have the evening all to yourself. How did you happen to come home anyway?"
"Yes, he brought me home."
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"Yes, what's the matter with him?"
"Yes, what's the matt wants New Girls All the Time

Dear Cynthia—I am a boy who wants or needs your advice. I am nearly seventeen years oid. About two years ago we moved, and where I lived was a girl I knew for years, but I forgot take the moved. But now I have changed.

I used to be bashful and would never take to a girl much, but now I need new girls every day. Some girls I just met about a year ago are very pretty and I loved them, but I get tired of them in about two mouths.

I am always trying to get infreduced to some other girls and then, after I knew them for a while, I get tired of them. Some I may bove very study.

I am always trying to get infreduced to some other girls and then, after I knew them for a while, I get tired of them had but it is the wrong way to be always try to get another g ri, no matter how much I have them. Please tell min If the is them. Please tell into If the is the wrong way to be always try to get another g ri, no matter how much I have them. Please tell into If they is the wrong way to be always getting some one else light to have full.

The girl I knew for years I mover got.

Never put bananas in the refrigerator.

Never put bananas in the refrigerate they will turn black instead of ripen

Washable covers may be made to snap For the children at noon nothing is more satisfying than soup,

YOU money if you give your famfly plenty of fish-but be sure it is well and daintily cooked-and made appetizing with that "miracleworker of cookery"-

Cuticura Soap

and Ointment for-

Skin Troubles

## IF MOTHER-IN-LAW WANTS TO RUN HER SON'S HOME

Treat Her as a Very Good Friend, but Do Not Accept Her Suggestions-Advice Given to a Young Mother Whose Household Begins to Be Troubled

THERE are two kinds of dignity out were differing with a very good makes you come out on top. This is not meant to be a sermon to all those who give vent to their real feelings care time or other, but rather it is ventured as a helpful solution to a problem submitted by a young wife and mother of thirty. She writes:

I am caming to you with what

and mother of thirty. She writes:

I am coming to you with what might soom a very trivial thing, but it causes me a lot of trouble. Up until a year ago we had a very mappy family, my cushand, two dear little children and inyself. I came from the South: in fact, it was through my husband's coming to work in my home city that I net and later married him. We remained there until a year ago, when we came to this city, which is his home. Of course, his people live here, and there's where the trouble is, We live quite near them and really I don't know what to do. There is so much trouble. One time when my mether-in-law became particularly interfering about one of my children I got so mad at her. I am ashamed to say, I didn't speak to her for a month. Then things smoothed down—I think she knew she was in the wrong. Since that time things have been very strained. I am dignified in an aloof way, but that does not solve the problem. She seems to treat me like some child who is playing at housekeeping and, to tell you the truth, if gets me furious. What can I do to change her attitude?

THERE is only one thing to do, my I friend, and that is switch to a new fortable the baitle is lost until you re kind of dignity—the friendly, cheerful kind. The aloof brand never did solve any problem, and it is particularly wrong here, because since your mother in-law is apt to consider you as a child she might confuse this with childishness.

This to you will perhaps seem diffi-cult, since you made the mistake of getting real put out and not speaking to your mother in-law for a month. But you can manage the matter. Begin by completely taking your mother in mw off her feet by being very nice to her. Do not appear to be trying to get in-timate or to be making amends, but act as gracious as you might be to a welcome visitor. Now no doubt sooner or later this good nature will be taken advantage of and then. Dear Diplomat, it will be

your turn to start the very friendly: "I don't think I agree with you, but goodness me, let's not fight about it." CIMPLY don't permit yourself to get angry. Run upstairs. Ask her to have a cup of tea, to look at your new madeirs set or anything under the sur, but don't allow yourself to show your true feelings.

When you are dignified in a friendly and cheerful sort of way you take your opponent completely off her feet. When you give in and show her she

ness.

Do not for a minute tolerate interference in your home, but in refusing to accept advice do so in the friendli proud your ability to be a happy home-maker, and you ought to be proud you are one:

### And So They Were Married By HAZEL DEYO BATCHELOR

Copuright, 1919, by Public Ledger Co

Long before they had been married Scott, you men are funny. Will you had some shout "evenings out." Then had come the time after marriage when Scott had announced his first evening out, and Ruth had resulted the state of the s

"Ruth laughed maddeningly." "Really. (On Monday, Alice's coming divorce brings a temporary truce for Buth and

Two **Minutes** to Make Tecos!



TUST take some Teco Pancake Flour \_\_add water\_bake\_and in two minutes you'll have a portion of golden brown pancakes with a delicious, different taste—a taste that comes from the powdered malted buttermilk mixed only in Teco.

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-it's in the flor

