

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 Puree and Oyster Gumbo—Serve Grated Cheese and Paprika With Them—How to Make Fruit Soups as the French and Swiss Housewives Do

By MRS. M. A. WILSON

THE preceding article on soups gives the housewife plain, easy 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 bouillabaisse of France and New Orleans is most delectable and may well be served upon your tables frequently.

Vegetables and milk are the basis for these soups. The vegetables are cooked in water and then rubbed through a sieve.

Use six slices of cod, hake or flounder. Mince four onions very fine and then place the onions in a saucepan with

Three tablespoonfuls of cooking oil. Cook until tender, but not brown, then add

One cupful of tomatoes cubed through a fine sieve.

One bunch of potatoes, Three pints of water. Bring to a boil and cook slowly for twenty minutes and then add the fish. Cook gently for thirty minutes and then add

Six tablespoonfuls of flour dissolved in one-half cupful of water. One and one-half teaspoonfuls of salt.

One teaspoonful of paprika. Juice of one lemon. Grated rind of one-quarter lemon. Bring to a boil and cook for five minutes. Now lift the fish on slices of nicely toasted bread and strain over this the soup. Garnish with finely chopped parsley and one tablespoonful of grated cheese.

Mrs. Wilson's Answers

There's many a slip between the cork and the wine when you are attempting something out of the ordinary in the line of cooking.

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Vegetable Puree

Pare and cut in dice six medium-sized turnips. Four cupfuls of carrots. Six medium-sized onions. Chop fine.

Place in a saucepan and add seven pints of cold water. Bring to a boil and cook slowly for two hours. Mash through a fine sieve and then return to the kettle and add

One-half cupful of flour dissolved in one cupful of milk. One and one-half tablespoonfuls of salt.

One teaspoonful of pepper. Two well-beaten eggs. Butter size of large walnut, or one ounce.

Stir to thoroughly blend and then add one-quarter cupful of finely chopped parsley. Serve with toast.

Oyster Gumbo

Mince two medium-sized onions very fine and then place in a saucepan and add

One pint of hot water. One pint of oyster liquid. One pint of milk. Bring to a boil and cook for five minutes. Now add

One-half cupful of flour dissolved in one-half cupful of milk. Stir well until it reaches the boiling point, and then add

Twenty-five oysters. One tablespoonful of the Gumbo powder. One ounce of butter. Cook for five minutes and then pour the gumbo into a tureen and add three tablespoonfuls of finely chopped parsley. File, or gumbo powder, is made by the Choctaw Indians from young sassafras leaves.

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The Indians gather the leaves, spread them upon the bark to dry and then grind them into a fine powder, and it through a fine sieve and then pack it into pouches or jars. It is sold in the French markets in New Orleans and in all high-class importing groceries. The Indians use the sassafras both medicinally and in cooking, and the Creoles quickly discovered this and appropriated it when making their famous gumbo or file.

Almost all of the green vegetables will make delicious soups. Clean the vegetables well and then cut into small pieces. Place in a saucepan and cover with cold water and bring to a boil. Cook slowly until tender and then mash well, then rub through a fine sieve. Use this vegetable stock with equal parts of milk to make the soup.

Carrots, peas, tomatoes, turnips, corn, beans, celery, lettuce, potato, beets, cucumbers, asparagus—all these afford a splendid variety.

Allow one level tablespoonful of flour for thickening and dissolve the flour in cold water before adding. Bring quickly to a boil and then season. Add two tablespoonfuls of butter for flavoring and then serve.

French, Swiss and Italians serve grated cheese and paprika with all cream soups.

The French, Swiss and Danish peoples serve during the summer a delicious soup made of fruit. In Normandy, during apple-blossom time, the petals of the fruit are picked as they fall and are used for fruit soup, blossom jelly and perfume and distilled water.

How to Make Fruit Soup. Wash, to thoroughly cleanse, and allow each pint of prepared fruit allow three pints of water. The fruit must be packed solidly. Place in a kettle and cook until the fruit is soft and then rub through a fine sieve. Now measure and add

One-half cupful of sugar. Three tablespoonfuls of cornstarch dissolved in

Four tablespoonfuls of cold water to each pint of fruit puree. Bring to a boil and cook five minutes. Remove from fire and add yolk of one egg. Beat very hard and then fold in stiffly beaten white of the egg. Season slightly with nutmeg, chill and serve.

Strawberries, blackberries, raspberries, huckleberries, cherries, grapes, currants, apples, peaches, pears, oranges, lemon and quinces may be used for these soups. They are delicious when served ice cold on a hot day.

Mrs. Wilson Answers Questions

My dear Mrs. Wilson—Would you please suggest some refreshments 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 Coffee Charlotte Russe

No. 2 Oysters Supreme Shrimp or Salmon Salad Potato Croquettes Cake Coffee

No. 3 Chicken Salad Parisian Celery Ice Cream Cake Coffee You will require for menu No. 1

Two pounds of sweetbreads, Two quarts of milk, Eggs and fat for frying, Six stalks of celery, Two cupfuls of mayonnaise dressing.

One and one-half dozen charlotte russe, Three and one-half quarts of coffee, One pint of cream. You will find it a good economy to buy the sweetbreads by the pound. Soak them in cold water for fifteen minutes. Drain and then 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

One and one-half teaspoonfuls of mustard. Two teaspoonfuls of paprika, One tablespoonful of salt, Three tablespoonfuls of grated onion, One-half cupful of finely chopped parsley. Pour on a large platter to mold, spreading it about one inch deep. Set in a cold place to chill and mold, and then cut with a cookie cutter, and with a cake turner to prevent

breaking and place on a skimmer and dip in the mixture of beaten egg and milk and then into finely sifted bread crumbs. Fry until golden brown in hot fat. These cutlets may be made early in the morning and then placed in the oven to reheat.

The Woman's Exchange

TODAY'S INQUIRIES 1. Name a novel party that can be held St. Valentine's day.

YESTERDAY'S ANSWERS 1. The birthday flower for February is the English primrose.

Must Be Washed in Lukewarm Water To the Editor of Woman's Page: Dear Madam—I have had a very expensive suit of woolen underwear ruined at a laundry.

Heading on Gertrude Crepe To the Editor of Woman's Page: Dear Madam—Kindly let me know through your column if there is any place in Philadelphia where I can buy Gertrude Crepe dresses.

Dyeing and Cleaning Hats To the Editor of Woman's Page: Dear Madam—Will you kindly publish in your column a list of places in Philadelphia where I can have my hats dyed and cleaned?

Better Have Hair Treated To the Editor of Woman's Page: Dear Madam—As a result of the Ebbing Hair Lotion I have lost the hair on my head.

From a Sailor's Sweetheart To the Editor of Woman's Page: Dear Madam—Referring to the very interesting story in last issue's Exchange, I would like to know if you can help me to find my sailor's sweetheart.

THE SLIP ON COAT JACKET IS SHOWN



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 it has its disadvantages. And the chief disadvantage lies in the fact that there are times when the slipping performance is not entirely convenient.

Adventures With a Purse IT SEEMS to me it never fails that when I want to iron my best silk combination the cover of the board is hanging and I can't for the life of me get my combination over the board.

A Word From the Jolly Girl Dear Cynthia—Powder and rouge, Oh dear, why is it that men must bother themselves with women's vanities?

Home Hints Never take out clothes' stains with chemicals until you have tried cold water.

FISH! YOU can save you money if you give your family plenty of fish—but be sure it is well and daintily cooked—and made appetizing with that "miraculous worker of cookery"

AT SAUCE Cuticura Soap and Ointment for Skin Troubles

A COVETED CORNER



A choice lounge, a floor lamp and a little table—one instinctively knows this is the most coveted spot in the living room!

Please Tell Me What to Do

To Despondent If you take up a course in right school on the job, you will soon be a success. You must not be discouraged.

Youth Has Rights, Too Dear Cynthia—I am a boy of nineteen years. I came to this country when I was ten years old.

From a Sailor's Sweetheart Dear Cynthia—Referring to the very interesting story in last issue's Exchange, I would like to know if you can help me to find my sailor's sweetheart.

Wants New Girls All the Time Dear Cynthia—I am a boy who wants new girls. I have had seventeen years old. About two years ago we moved and where I lived was a girl who was very nice.

Home Hints Never take out clothes' stains with chemicals until you have tried cold water.

In the Home Sunday supper is the time for cheese omelet, toast and jam.

FISH! YOU can save you money if you give your family plenty of fish—but be sure it is well and daintily cooked—and made appetizing with that "miraculous worker of cookery"

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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—"soot" and the kind that dignifies you come out on top. This is not meant to be a sermon to all those who give vent to their real feelings some time or other, but rather it is ventured as a helpful solution to a problem submitted by a young wife and mother of three. She writes:

I am coming to you with what might seem a very trivial thing, but it causes me a lot of trouble. Up until a year ago I had a very happy family, my husband, two dear little children and myself. I came from the South; in fact it was through my husband's coming to work in my home city that I met and later married which is his home.

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."

Simply don't permit yourself to get angry. Run upstairs. Ask her to have a cup of tea, to look at your new mangle set or anything under the sun, but don't allow yourself to show your true feelings.

There is only one thing to do, my friend, and that is switch to a new 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.

And So They Were Married

By HAZEL DEYBE BATCHELOR Copyright, 1919, by Public Ledger Co.

LONG before they had been married Ruth and Scott had talked sensibly about "evening out." Then had come the time after marriage when Scott had announced that he had bought a house and Ruth had resented it hotly.

"You can't make a friend of Nick Carson," "Oh yes I can!" "Yes, Scott, the show is on the other foot now and it's all very different. I objected to Betty, too, just as much as you object to Nick Carson."

"But you haven't told me why." "I can't quote anything against him that I actually know; it's simply the reputation he has."

"Well, I'll wait until I hear something definite," Ruth returned. "I think that's only fair, don't you?"

"Ruth looked into Scott's eyes and was suddenly afraid. She had never seen him look like that. It was a new situation. Certainly she intended to make the best of it now. Was Scott jealous at last? It really looked that way. She wanted to say so very much more, but she thought of the fact that if it had not been for him she would not have thought of having a man for a friend even at that time if he had said to her, "I was all wrong and I'm willing to admit it," she would have surrendered. But he said nothing of the kind, just looked at her with that strange look and virtually demanded that she give up the first attractive man she had met.

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JUST 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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The Buttermilk Does it! It's in the flour