EVENING PUBLIC LEDGER-PHILADELPHIA, THURSDAY, FEBRUARY 6, 1919

WHY FACING OUR TROUBLES IS BEST-MORE ENTREE RECIPES-NOVELTIES IN SHOPS-LETTERS

ATTRACTIVE AND INEXPENSIVE ENTREE RECIPES BY MRS. WILSON

Dishes That Help to Use Up Leftovers, and the Appetizing Sauces That Go With Them—A Flemish Meat Pie, Meat Biscuits and Two Foreign Entrees, Ravoli and Goueffi.

> Meat Roll Prepare the dough just the same

as for meat biscuits. Do not add

the meat. Roll out one-half of an

inch thick and spread with finely

chopped meat. Season with grated

onion, finely minced pimentoes and

finely chopped celery. Roll like for

jellyroll. Tuck in the ends very care-

fully and then place in a greased

and floured pan and bake in a hot

oven for ten minutes, then baste

every ten minutes, using two cup-

fuls of thin brown sauce. Bake the

Goueffi

Two cupfuls of prepared bread,

One and one-half cupfuls of finely

Two onions, minced fine, One tablespoonful of Worcester-

One and one-half teaspoonfuls of

To prepare the bread soak suffi-

soft and then press dry. Rub

Ravoli

stiff dough. Knead until smooth,

usually about five minutes, and then

dough. Cut in four-inch squares

roll very thin, like for noodles 5.

One teaspoonful of paprika,

roll for forty-five minutes.

channed ment.

for twenty minutes.

shire sauce.

salt.

By MRS, M. A. WILSON (Copyright, 1919, by Mrs. M. A. Wilson, All rights reserved.)

THE frugal woman will find that the secret of the continental housewife's ability to set an economical table is that she is able to make and serve attractive entrees and made dishes.

Meat and the trimmings from bones in the stock pot, the giblets and left-over portions that are too small to be utilized by themselves, may be, with very little trouble, turned into a most attractive and delectable entree that will replace ment.

Vegetables, fish, milk, eggs, cheese, poultry and meat may all be used, so that there should be virtually no waste. I have before me a letter requesting some suggestions to utilize meat from a roast. "I am so very tired," the writer informs me, "of reheated meat and hash. I do flour, hope you will help me."

To utilize meat from a roast cut as many slices as possible in uniform size. Now chop the balance conrsely; it may be used in meat pies, goulashes, eminces, meat biscuits, meat rolls, goueffi, ravoli, omelets, croquettes or cutlets. And again the family soon gets tired of beef, mutton, lamb and pork in stews, pot roasts, braises, roast and in steaks and chops. We can eliminate a large proportion of meat dishes during the spring and summer and earn for ourselves big dividends in physical fitness.

The preparation and serving of these dishes will make or mar the meal. Use custard cups or small ramekins for the meat pies and goulashes. Serve eminces on toast; the meat biscuits or meat roll with a cream or brown sauce on a bed of rice or mashed potatoes, and the omelets, croquettes and cutlets with tomato, cream and cheese sauces.

Many a good dish has been utterly ruined by a poor or indifferent sauce and garnish. Be particular. Strive to have the sauce well flavored and seasoned. Garnish with a bit of watercress, parsley, lettuce or cut radishes. Bread cut into triangles and toasted also helps.

A Few Unusual Recipes Flemish Meat Pie

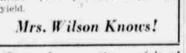
Place in a saucepan One cupful of cooked chopped

meat One-half cupful of finely chopped

onions. Three cupfuls of diced potatoes, One large carrot, diced,

How to Buy Meats a highly important part of the household program, and either a woman knows how to buy them or the doesn't. It would be hard to estimate just how much money a woman saves when she knows one cut of beef from another and just how many dollars she wastes when she doesn't

In Tomorrow's Article of this week Mrs. Wilson will se forth in clear, plain English the calue of the different cuts of meat and why it is more practical to buy me than the other. She will tell he percentage of fat to be found In each and the amount of "real meat" your nurchase ought to



One and one-quarter cupfuls of One green or red pepper, minced tine. Form into balls the size of an

One-half teaspoonful of sait Cook, stirring constantly until the egg and then roll in flour and dip mixture forms ball. Lift into a in egg and then in fine crumbs, Fry bowl and beat until cool, adding until golden brown in hot fat. Set yolk of two eggs, one at a time. Now in a baking dish and cover with add one teaspoonful of baking pow- tomate or brown sauce. Add potato der and the two whites of eggs, balls and one cupful of diced carbeating each white in separately, rots parboiled. Sprinkle with bread Spread over the prepared pie in the crumbs and two tablespoonfuls of casserole dish and then bake in a grated cheese. Bake in a hot oven hot oven for forty minutes.

Goulash Three cupfuls of coursely chopped cient stale bread in cold water until ment.

through a sieve and then measure. Two onions, minced fine. This dish may be prepared early in Place in a saucepan and add three the morning and then bake when cupfuls of boiling water or stock required. and cook until tender. Now season and thicken the gravy. Add one-One egg. half cupful of sour cream or the Two tablespoonfuls of water, juice of one lemon. Now cover a One teaspoonful of sult. large meat platter with cooked mac-One-half teaspoonful of puprika.

aroni and lift'on the goulash. Place cooked diced carrot in a border around the edge of the plate and then inside of the carrots a border of peas. Sprinkle with parsley and finely chopped pimentoes. Meat Biscuits Prepare a dough with

mix to a dough with three-quarters

SPRING TOQUES ARE NOVEL

a survey which many a Martin Partier

The toque makes a very satisfactory hat for the beginning of springtime. for it lends itself particularly to the veil so indispensable when the winds of March come sailing along. This spring's toque is especially smart. The one shown in the picture is in a novelty straw and satin and there is

TODAY'S INOURIES What picturesque name has been given to the last hospital established by the Women's Overseas Hospitals in France? Place in a bowl and beat to mix. Now add sufficient flour to make a

What two women occupies seats at the meeting of the Republican varional committee in Chicago recently? same the duries of the bridegroom be-fore his marriage. 4. What is the famous French rule for the wearing of black?

3. Brunettes with clear skin and color can wear taus and russets, yellow, orange and olive green. From what is the quotation "If eyes were made for sceing, then beauty is its swa excuse for being taken?"

and then let dry while preparing the filling: One cunful of finals channed want

To prevent dust from flying under a door into the room next to the one being symptotic the layer of damp newspaper under the door.
A man's linen duster to longer in service makes nitractive table runners. Em-broider in varicolured wools.

What to Do By CYNTHIA

Please Tell Me

About Mending Stockings

<section-header><section-header><section-header><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text>

and also the men readers, a question which 1'd like you and any of them to answer. Do boys and men like women who dance? Do they think more of a girl who doesn't dance? I know

in a more the since the s

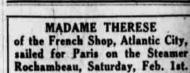
Advice Given to a Seventeen-Year-Old Girl Who Has Washed Too Many Dishes-There Is Another Plan Here for Her to Follow,

WON'T MAKE ROSA HAPPY

RUNNING AWAY FROM HOME

and There's Dancing in It

without folding the paper, cut the greatest number of hearts in a given itime. The bridgeroom furnishes the clores and the ties of his best man and others. Branetics with clear skin and color can were not allowed to dance also. W. M. M. I like the sincerly of your letter, W. M. M. Personally I see nothing to our boy readers and our girls. To prevent dust from flying under a door into the room next to the one being were not allowed to dance also. W. M. M. I like the sincerly of your letter, W. M. M. I like the sincerly of your letter, words in dancing, but I refer your letter, words in dancing, but I refer your letter, to our boy readers and our girls. To prevent dust from flying under a door were that a from flying under a door were that a from flying under a boor were the door. A man's linen dnater up longer in service makes stractive table runners. En-broider in varicelored wools. Heed to have the following questions and werend: Will our men permanently blinded in the Will our men permanently blinded in the For the names of shops where a ticles 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 7000







Two cupfuls of thick gravy. One cupful of water.

Cook slowly until vegetables are out three-fourths of an inch thick on minutes in boiling water. Lift and clean saucepan

One cupful of water, One-half cupful of shortening. Bring to a boil and add

tender and then season and turn a floured pastry board. Cut into drain well and serve with cheese or there are so many pussies which do into a baking dish, and place in a biscuits and brush the top with pimento sauce.

for luncheon or breakfast.

Mrs. Wilson Answers Questions

My dear Mrs. Wilson — Could you kindly give a menu to serve at a sorority meeting consisting of eight young girls? Something inexpensive but dainty, as I do not care to exceed more than \$3. Thanking you, Miss V. M. K.

Miss V. M. K .- Menu:

Cheese canapes Pork tenderloin cutlets Tartar sauce

Tomato salad Baked potatoes Cocoanut Tart Coffee

Cheese Canapi

Mince one onion fine and cook until soft in one tablespoonful of butter. Now add three ounces of cream cheese broken in bits and eason, Spread on eight fingerwidths of toast and garnish with paprika.

Have the butcher cut one and a half pounds of pork tenderloins into eight fillets and then dip in beaten eggs and then in fine breadcrumbs, and fry in hot fat.

Tartar Sauce Yalk of egg,

One teaspoonful of mustard, One teaspoonful of sugar, One-half teaspoonful of puprika, One teaspoonful of lemon juice. Mix well and then add slowly onealf cupful of salad oil. Add one paspoonful of small sour pickles, hopped fine.

Tomato Salad

One-half cupful of salad oil, Four tablespoonfuls of vinegar, One teaspoonful of salt, One teaspoonful of paprika, One-half teaspoonful of mustard. Blend until creamy and then prethe lettuce. Lay on platters half of a tomato on lettuce and with the dressing. Four metomatoes weigh about

Biscuit

nds of flour. nd one-half ounces of salt.

One-half cupful of shortening. Mix to a dough with One and one-half cupfuls of milk, One and one-half cupfuls of water. Knead in the bowl to blend well and then roll out one inch thick on

well-floured board. Cut and brush the tops with milk and bake in a hot oven for eighteen minutes. This makes about fifty biscuits.

Cocoanut Tarts

One cupful of flour, One-half teaspoonful of salt, One teaspoonful of baking pow-

der. Sift twice and then rub in

Five tablespoonfuls of shortening. Mix with ice-cold water to 'a

dough and then roll out. Cut in eight squares and bake in a moderate oven to a delicate light brown. Now peel and cut an orange into

small bits. Add three-quarters of a cupful of cocoanut. Place white of

it holds its shape. Gently fold in

the prepared orange and cocoanut and pile on the prepared pastry squares and top with a spoonful of jelly. One and a half pounds of pork \$.60

> One pound of hothouse toma-One and a half pounds of flour, .20 One small package of cocoanut .10 One-half pound of sugar05 One-half pint of salad oil08 One-half pint of cream12
>
> Two eggs
> 12
> One and one-hadron one-had

Total......\$2.90 Bread for the canapes, baking

My dear Mrs. Wilson-Kindly give me the dates or date of your breadmaking recipes as they ap-peared in the EVENING PUBLIC "LEDGER. Thanking you, I am, Mrs. M. E. G. Mrs. M. E. G .- The breadmaking

Mrs. M. E. G.—The breadmaking series started in the EVENING PUB-LIC LEDGER on December 9, 1918. My dear Mrs. Wilson—As I am a reader of the EVENING PUBLIC LEDGER and I have tried so many

of your recipes, may I ask of you to kindly publish in your column how you can peas, lima beans, as-paragus and corn? I can tomatoes and string beans with good success, but I have never tried the other vegetables, as I have been afraid I might lose-not

knowing how to properly do them. I make catsup, chowchow and can all kinds of fruit and make all kinds of jellies, and I would like to know how to do everything successfully. Thanking you very kindly, Mrs. L. J. B. Mrs. L. J. B .- A complete co

in canning, pickling and preser egg left from tartar sauce in a bowl and jellymaking will be one of and add one-half glassful of jelly. features on the Woman's Page Beat with a Dover egg beater until the spring and summer.

My dear Mrs. Wilson-Will y please publish a recipe for cree cabbage without oil, as I do like oil? Mrs. C. S **Cream Cabbage Without Oil** Mrs. C. S .- Prepare the cabl One-quarter peck of potatoes.. . 10 Now place One cupful of mill-One-half cupful of vinegar, Three level tablespoonfuls cornstarch in a saucepan and dissolve starch in the vinegar. Add the and bring to a boil. Remove the fire and add Yolk of one egg. One and one-half level teasy One and one-half level teasy One level teaspoonful of pay One level teaspoonful of sug Three tablespoonfuls of but

Blend well and then cool and

fors according to the injury. The Federal board for the rehabilita-tion of wounded men sees that the dis-abled men are directed to government schools, where they isars without cost to them trades to fit them to earn a living. In the case of the bilind, the government has large, schools, where every effort is being made to give to the brave men who gave themselves so freely for the rest of us trades and oc-cupations that will make them self-sup-morting. The government schools are free. Why should our brave boys be left to charity? It seems to me we all owe them more than we can ever, ever pay!

shrunken and hard, I submit this summer tion. Try immersing the article in cotton-seed oil and rubbing thoroughly until all the fiber of the wool has unruried, and then letting it hing near a warm place. To remove the oil, take some borax soma chips and make a lather of lukewarm water (it must be just warm, of it will take bit the oil out again. You will have a new Ear-ment i found this dat her a coiled. My baby a flannets were ruined by the wash-woman while it was in bed. When I got up I was heating some oil to make some-thing when one of the shirts, which was banging on a line, accidentally feil in. When I fried to wash out the oil the garment doesn't blow south good.

I remain. A REATER. You surely have been helpful. This is the first time I have heard of your plan, and shall certainly keep it tucked away for future emergencies.

Now I wish I could reward y Now I wish I could reward you wing your own coin. No, Mrs. Wilson has no published cook book. Why don't you make a scrap book of her recipes? Many women are doing this and it is certainly worth the little time it takes. Some-thing one might hand down in the family.

About Our War Blind

To the Editor of Woman's Page: Dear Madam-I would be very glad in-

ourse	To One Returning
the	I never knew that any love could
te in	be So silent and so full of wistfulness
	As that I feel today. What, love you less?
eam not	Ah, no! And yet I hope you can- not see.
S.	When you have looked into the eyes of me,
bage.	More than your face reflected there, nor guess
	What lies behind that shadowed happiness
ol	I love you Dear. I have been 'sure, but we
the	Have been for years, mad years of war, apart,
from	And I have written letters while the slow
1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1	And measured pulse of me beat
poon-	fast, to go To you. And now that you return,
poon-	Istart
rika.	And stand half-fearful, waiting-
Fika,	Been bared to some one that I
er or	scarcely know?

This "Keeping Company"

10. them trades to fit them, to carn a proving in the base of the bind, the bind, where the brave men who gave themselves as the them set of us trades and observations that will make them self-augments. The government schools are set of us trades and observation and the brought me home two prime than we can ever, ever the set of the trades and observations and the second and

GIRLS AND WOMEN

have been play

OL OF FILMO

nd I understand just how it is and dmire your enterprise. If you can set enough of the girls and owling club? Then you could have a owling club? Then you could have a owling club? Then you could have a owling alley and ask him if it would be oesible for him to reserve the alleys for ou an afternoon a week. You would have to have enough of persons in your the to fill the man's place, and is the ropristor if you live up to your bar-gain. It would be useesary, in fact, to uarantee a certain amount and to pay the would not alm at playing any has on the days you play. This could serve as their "rent" for the al-root sure the men can come in the after-oon wire the nees a week as a club. Are on sure the men can come in the after-oon wire the nees a week as a club. Are and just a cortain number of alleys be eserved instead of the whole place.

Have you thought of forming a sports ub? You might hike an afternoon a eek and have camp suppers in the open hen the weather zets a little milder. his would be joily for the young folk. trennis afternoon is a good idea, too. nd you might have a club for good mes, it the evening. Play progressive amen, etc. **OVER THREE THOUSAND**

From \$12 to \$35 Per Week pecialize in a profession that has mestabilistical and made profitable by chain of schools, the outy ones of tr kind. Inspection of the sauisment, as will repay yai for a visit. If you can be an inspection of the descence of the information can be and the transformation of the second scheme to be an information and the scheme replaced for you.

Wool Mufflers

ool mufflers are an almost neces-part of the woman's winter com-this year. Certainly the woman motors or walks much in cold ther is not comfortable without on

 Meat Biscuits
 Prepare a dough with
 Tree and then tell dry while preparing the
 The compliance of and the set of the set Ask Mrs. Wilson If you have any cookery prob-

ESTERDAY ROAST

> is today's delicious hash, with money saved and appetite gained, if to the hash you add plenty of the miracle worker of cookery"-

She will be glad to answer you through these columns. No personal replies, however, can be SAUCE given. Address questions to Mrs. M. As Wilson, Evening Public LEDGER, Philadelphia.

ems bring them to Mrs. Wilson,



Think of it! Only \$7.50 First Payment

That's all you need to pay down, and you get this brand new very latest model Apex Electric Washer delivered to your home.

Then you can pay the balance in small easy monthly payments-30 days between each payment.

This Offer is Good Only Until Feb. 28th

But don't delay-don't wait until the big rush the last day Get your request in today. Simply telephone us—Spruce 5702 —or call personally at our store.



Buerything Electrical for the Household