# A PAGE OF VARIED INTERESTS FOR WOMEN-MAKING CREAM SAUCE-MOTHER'S BOYS-LETTERS

## THE ART OF MAKING GOOD SAUCES; MRS. WILSON EXPLAINS METHODS

The Right Way to Make Cream Sauce, Which Is the Foundation of the Others. Many Delightful Varieties That Help to Make Attractive Dishes Out of Plain Ones

More About Oysters

There are all serts of delicious

mys to cook oysters if a woman

mly knows them. But the average

nousewife's knowledge does not ex-

tend beyond the fried variety or to

In Tomorrow's Article

Mrs. Wilson will give the second

her series of talks about the

oyster. Among the recipes you will

find brotted oysters a la Maryland,

oysters a la Newburg and the way

hey fix them down in Virginia, If

con are anxious to get better ac

quainted with this particular deli-

cacy, do net miss temorrow's

pared and cut in pieces and par-

Celery Sauce

One cupful of thick cream sauce,

One cupful of finely diced celery,

One-half teaspoonful of paprika.

Bernaise Sauce

One teaspoonful of grated onion,

One-half teaspoonful of paprika,

Stir constantly until scalding hot.

Admiral Sauce

One cupful of thick cream sauce,

Grated rind of one-quarter lemon,

Two tablespoonfuls of finely

Two tablespoonfuls of capers,

Two tablespoonfuls of butter.

heat until just below the boiling

Cheese Sauce

One cupful of medium cream

One-half teaspoonful of paprika,

One-quarter teaspoonful of mus-

Blend well until the cheese is

Cucumber Sauce

Stir until well blended and then

Three tablespoonfuls of butter.

Blend well and then add

One teaspoonful of salt,

standing for a few minutes.

Juice of one-half lemon

One teaspoonful of salt,

Juice of one lemon.

chopped parsley.

point. Season.

cheese,

Yolk of one egg.

Seasoning well to taste.

One teaspoonful of salt.

Yolks of two eggs.

have them fixed in a stew.

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

IN order to avoid repetition in recipes and to make them as clear and concise as possible, I use the terms thin, medium and thick cream sauces rather than take a cupful of milk, so much flour, etc.

The making of cream sauce may be classed as an important branch of cookery, and in order that the housewife may be able to make this sauce of velvety smoothness, it is necessary for her to know that butter burns at a low temperature, and as the fatty particles undergo a chemical change it makes them untit for food. So butter is not required for making cream sauce.

The Congress of Chefs, held in France in 1890, decided to do away with the use of butter in making the sauce, preferring to add it after the sauce is cooked, for its flavor

A formula is necessary if the housewife is to have her sauces uniform, so that

One level tableapoonful of flour and one cupful of milk make a thin parboiled until tender, sauce, as for soups:

Two level tablespoonfuls of flour and one cupful of milk make a thin

Three level tablespoonfule of flour and one cupful of milk make a me-

Four tablespoonfuls of flour and one cupful of mille makes a thick

Five level tablespoonfule of flour and one cupful of milk make a sauce for cutlet, croquettes, etc.

Use a saucepan that is scoured bright, add the flour to the cold milk and then stir to dissolve, using fork This sauce will not curdle if left or wire whip to facilitate the process. Never use a spoon for this purpose, as it is impossible to thoroughly dissolve the lumps. Place on the fire and bring to a boil, stirring constantly. Cook for five minutes after the boiling point is reached and then remove from the fire and add seasoning. It is then ready to use. If you desire a butter flavor add one tablespoonful of butter with the seasoning and stir until melted.

Part milk and water, stock, chicken broth, oyster or clam juice may be used in place of all milk with very good results. When making soups or sauces for meat and vegetable dishes the liquid from the canned vegetables or the water in which the fresh vegetables were cooked may be combined with an equal portion of milk.

Many splendid varieties of sauce can be made from the plain cream sauce. For parsley sauce add four confuls of finely chopped parsley to one cup of cream sauce.

Onion sauce: One-half cupful of cooked onions, rubbed through a coarse sieve, and then add to one grated, cupful of cream sauce. Pimento cream sauce: Three

canned pimentoes, rubbed through a fine sieve, and then add to one cupful of cream sauce.

Supreme Sauce One cupful of thick cream sauce,

One teaspoonful of paprika. Heat to the boiling point and then cook for five minutes.

Oyster Sauce

Eight medium - sized oysters,

chopped fine. One tablespoonful of finely mineed parsley.

One teaspoonful of walt,

One teaspoonful of white pepper. Blend well and then heat to the boiling point, and cook for five min-

Cream Horseradish Sauce One capful of medium crean

tablespoonfuls of grated horseradish, Two tablespoonfule of lemon juice,

Three tablespoonfuls of finely minced parsley. One-half teaspoonful of mustaril, One-half (caspoonful of white One-half cupful of mushrooms,

One teaspoonful of salt. Beat thoroughly to mix.

Maintenon Sauce (For au gratin dishes)

One cupful of medium cream

tablespoonfuls of grated Two tablespoonfuls of finely

minced parsley, One tablespoonful of grated onion, One and one-half teaspoonfuls of One-half cupful of thick cream salt,

One teaspoonful of paprika, One-quarter teaspoonful of mus-

One tablespoonful of lemon juice. Blend well.

Mustard Sauce

One-half cupful of medium cream Two tablespoonfuls of white wine

vinegar. Yolk of one egg. One teaspoonful of mustard.

One teaspoonful of salt, One-half teaspoonful of paprika. Beat thoroughly to mix and then heat to the boiling point.

In no other part of cookery does the skill of the cook show to advantage as in the way in which the various sauces are prepared and served. To make a perfect sauce is an art in cooking. Many plain foods. as well as the use of leftovers, may, by the addition of a good sauce, be Four tablespoonfuls of grated turned into palatable and attractive

Three or four cupfuls of cream sauce may be made at one time and then poured into a bowl and covered with a damp napkin, and placed in the icebox until needed. The sauce will keep in a cool place for three or four days and will relieve the necessity of making a sauce One cupful of thick cream sauce, One small cucumber, pared and every day.

To use, measure three-quarters of One and one-half teaspoonfuls of a cupful of sauce and add onequarter cupful of hot water. Place in a double boiler to heat, stirring frequently to blend. It is then ready to use. Always use a double boiler in the preparation of sauces made from this cream sauce. This will One cupful of thick cream sauce, prevent scorching.

## BOTH IN DAINTY FIGURED CHIFFON



The first showings of fashion prophesy the popularity of figured chiffon. Here is shown a very lovely combination, the hat and blouse of the same dainty material. The hat is sweetly graceful and depends not at all on elaborate trimming. Corded shirrings of the chiffon form its only ornament. It is a hat any woman elever with a needle could make herself

### HOBBLE AND SLIT SKIRTS HERE AGAIN



blue tailored suit heralds the return of the real hob-ble skirt. The new "dinner coat"

A certain deep atrawberry shade highly popular at present. Broadcloth and French flannel are

# Please Tell Me What to Do

Dear Cynthia—Kindly give me your advice. I am a girl of nineteen years of age. Two years ago I took sick and was sent to a doc'or. He told me that I needed to be operated on for appendicitis, and he told me the name of a hospital where I did not care to go.

But he said if I wanted him 'o operate on me I must go to that hospital. He was so good to me I thought "I will go any place he will take me." So I went and I am not sorry. Since that day I met him he does not go out of my mind.

Once hefore New Year's I sent him

If there was a definite engagement and the boys broke it, and furthermore brought others to expect an apology.

But, my dears, why make engagements to meet boys outside of your homes? If they were to come to your homes? If they were to your homes? If they were the your present said or you were they were they were they were the your present said or you were they were they were they were the your present said or you were they were they were they were the your present said or you were they were they were they were the your present said or you were they were they were they were the your present said or you were they were they were they were the your present said or you were they were they were they were the your present said or you were they were they were they were the your present said to you were they were they were they were the

CORN PRODUCTS REFINING CO. P. D. Bee Mt. See Test

ARE MOTHERS AFRAID

a girl, eighteen years old, and her give your opinion crowd of friends no older than herself.

can completely rule a woman who has

pleasure. She gets up in the morning at half-past nine or ten, or possibly half-past ten, goes down town in order

have a date to go to tea in the after-noon, but most times they wander gid-dily up and down the street attracting

OF THEIR OWN DAUGHTERS?

Otherwise Why Do They Permit Them to Leave School and to

Proceed to Roam Giddily About Town Virtually Doing Nothing?-Whose Fault Is It?

ARE mothers afraid of their mother to take her daughter in hand daughters?" writes a reader who and curb her will just as she did when signs herself "Backbone." "Has it the child was ten. She says this come to a pass where one little slip of

can completely rule a woman who has lived through forty-five or fifty years of good, hard experience in this world of knocks and smiles?

"Let me cite to you this little instance. The girl is sixteen and the only child. She never got along very well in school for the simple reason that she would not study. Her par that she would not study. Her par conference of a long that well in the make the little girl understand there is something in life besides giddly wandering up and

that she would not study.

ents are comfortably fixed and could have afforded to send her through high school. But last September she took it into her head to step school after going through the first year high. Her parents objected, of course, but finally they let her stop. Now they are sorry, very sorry. Since they are sorry, very sorry. Since their daughter has done their daughter likes. Perhaps a course their daughter likes. Perhaps a course in interior decorating would appeal to her, then again she might be interested in a commercial education. There are colleges, too, that prepare girls to be teachers of physical culture and of clocution. Any one of these might appeal to her.

half-past ten, goes down to be able to promenade at the noon hour and then she and her friends go to the movies and out again in time to parade for the benefit of the young men who are let loose for the after noon. Sometimes these little girls, who noon. Sometimes these little girls, who have in an occasional trip to the movies in the afternoon or evening.

dily up and down the street attracting as much attention as they can and not going home until there seems to be nothing else to do. Then comes dinner and the show begins again.

"I have come to you with this story because the mother of the girl asked my advice about what to do with her. The parents are very refined, nice sort of people and the mother is beginning to be heartbroken for fear her daughter will get completely beyond her reach. I have told this

And So They Were Married

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"It's the strangest thing She prom-

"It's the strangest thing. She prom-ized to meet me here and I've never she was chatting with him er out until

Please Tell Me What to Do
By CYNTHIA

To Anxious Kitty
ANXIOUS KITTY.
By all means invite the young man for your party and when he comes tell him you would like him to come again him you would him him to would him you would him you would him him to come again him you would him you would him you him you have you have made and acknowledge that him you would him him to come again him you would him you have again to me. "If you will him him you would him him him you would him you have you have made and acknowledge that him you would him him you would him him him you had him you had h

her, for in curbing youth you must also remember you have to make concessions to it. It would not do, for instance, to deprive this youngster of all the pleasure into which she pre-

The Original Malted Milk



If you are a sufferer from skin troubles and know the embarrassment and pain they bring, waste no further time fretting about your ailment but commence immediately the Resinol Ointment treatment

Rough, blackheads, patches on the face, rough red skins, speedily respond to the soothing, healing medication this ointment contains

Even quicker results may be a tained by joint use of Resinel So with Resinel Ointment. Apply to ointment at night. Wash the fa-with the soap by day.

To Take Out Mildew

Entertaining Wounded Marines

# THE WOMAN'S EXCHANGE

TODAY'S INQUIRIES has official rank is held by Miss Lucy Burleson and Miss Sidney Burleson, daughters of Postmaster General Burle

5. How can the famous cherry tree he used to produce great fun at a Washing-ton's Birthday parts?

4. What did our first Fresident write about eachy rising? 4. Describe a new and very pretty trimming for a frock for dress occasions.

4. What simple expedient will keep a meat chooper frmily in place while it is being turned?

To Those Who Offered Coat the editor of the Woman's Page thes to thank all the kind readers who will be a coat to the consumptive in whose wife made a plea for him ough the columns of the Woman's change. It was only thought necessy to forward the address to the first or three readers who asked for it.

What Kind of a Stain? To the Editor of Woman's Pape:

Dear Madam—You have helped so many persons I am aver you will be able to help me. I have F' a stain on a navy blus chiffen dress. Will you please tell me how I will be able to get the stain on?

A READER. Tou do not mention the kind of stain.
it grease or some other foreign mat? Send stammed addressed envelope
the Woman's Exchange.

ANXIOUS.

To the Editor of Woman's Page:

Dear Madam — In the Evening Formed around a February 10 it is said that people ore urged to entertain the wounded marines just back from France over the week-end few, would they come as far out the Main due as Wayne, and do they pay their own surfare, or is the person entertaining supposed to pay their carfare?

ANXIOUS. As many of the wounded marines have to been paid the foster homes at any listance are supplying railroad fere or ransportation of some sort as well as ospitality for the week-end. Tes, they so so as fer as Wavne. For further incommation about this write, blone or paly to the War Camp Community ervice, Room 1152 Widener Building.

Take Out Mildew
of Woman's Page.

—Will you please publish in
column how to use notassium
to take out mildew? I read
the Woman's Page about it.
tell how to preser it. I do
se on much. Thanking you.

Dermanganate is used to
d and persustant mildew
es not barm delicate fab.

Dermanganate is used to
d and persustant mildew
es not barm delicate fab.

Determination apply
to the Legal Aid Society, 14 South bixbetween the first on

Tou must have in mind the ruling that
the families of men in service cannot
be dispossessed. There is no law which
provides for the automatic closing of a
lease when a man loses his position,
whether it be due to his own fault or
not. I would put the matter plainly to
the landlord telling him that you are
obliged to sublet the apartment. It may
be your landlord will consent to breaking
the lease. For further information apply
to the Legal Aid Society, 14 South bixtermination.

## Adventures With a Purse

archine siliching made with a combination of sewing slik and knitting or crochet slik makes pretty trimming for children's slik dresses or for slik shirt waists. The bobblin is wound with several years ago a very beautiful with the knitting or crochet slik. Use a large needle. The upper tension is threaded with the knitting or crochet slik. Use a large needle. The upper tension is touched, but the shuttle thread is net touched, but the shuttle thread is net touched.

For the names of shops where ar-ticles mentioned in "Adventures With a Purse" can be purchased, address Editor of Woman's Page, Eventure Puesse Langes, or phone the Woman's Department. Wainut



