

GOING TO THE PERSONALITY DOCTOR—GOOD OYSTER RECIPES—USING STRAW BRAID—CYNTHIA

MRS. WILSON TELLS MORE WAYS TO TASTILY SERVE THE OYSTER

The Recipe for Oysters a la Newburg, for a Farci, a Tasty Omelet and Delicious Fritters

Broiling Them as They Do Down in Maryland and Virginia for the Shore Dinner

By MRS. M. A. WILSON

THE succulent bivalve has a peculiar feature—its life may be sustained for a long time after its removal from its natural element by placing it in a cool place, deep shell down, and pouring over it a brackish water—that is, a water which is slightly salted.

Oysters when opened may also be kept in good condition for several days by washing well in plenty of cold water, then packing them into air-tight containers and then placing the containers on crushed ice where they will not freeze.

Broiled Oysters Have the oysters opened in the deep shell and then remove the oysters and wash and carefully look over for bits of shell. Roll in highly seasoned mayonnaise and then in fine bread crumbs, and return to the shell. Sprinkle with bits of finely chopped bacon and broil or bake in a hot broiler or oven for eight minutes. Serve in shell with a garnish of lemon.

Broiled Oysters, Virginia Heat the griddle very hot and then pat the oysters dry, place on griddle and let brown slightly; turn on the other side. Lift, when slightly brown, on to a piece of toast. Baste with a tablespoonful of melted butter and garnish with finely chopped parsley and a slice of lemon.

Broiled Oysters a la Maryland Place the oysters in a hot frying pan and brown on both sides lightly. Lift to a piece of toast and cover with cream sauce and garnish with finely minced parsley and a slice of lemon.

Oyster Farci Eighteen small oysters, One hard-boiled egg, One sweetbread, parboiled, Six mushrooms, pared and parboiled.

Chop fine and place in a bowl, and add One cupful of thick cream sauce, One tablespoonful of finely minced parsley, One tablespoonful of grated onion, Four tablespoonfuls of finely minced celery, Two level teaspoonfuls of salt, One level teaspoonful of paprika, One-half level teaspoonful of mustard, Three-quarters cupful of fine bread crumbs, Three tablespoonfuls of melted butter.

Mix thoroughly and then fill into well-cleaned deep oyster shells, fill slightly about the edge of the shell. Brush with beaten egg and then



MRS. M. A. WILSON

with fine crumbs. Fry until golden brown in hot fat or bake in a hot oven for twenty minutes.

Oyster Fritters Chop twenty-five small oysters fine and then measure the liquid, and add sufficient milk to make one and one-quarter cupfuls. Place in a bowl and add

Two cupfuls of flour, Two teaspoonfuls of baking powder, One and one-half teaspoonfuls of salt,

One teaspoonful of paprika, Three tablespoonfuls of finely minced parsley, One tablespoonful of grated onion, The prepared oysters, One well-beaten egg. Beat to mix and then fry like fritters in hot fat.

For oyster pancakes, use the oyster-fritter mixture and bake like griddle cakes on a hot griddle.

Oyster Omelet Place yolks of three eggs in a bowl and add four tablespoonfuls of cream sauce. Drain and pat dry one dozen oysters. Chop fine and add to yolks of eggs with

One teaspoonful of salt, One-half teaspoonful of white pepper,

me a recipe for crullers made with eggs, milk, etc.—not doughnuts—that would make about eight-crullers. How long a time ought I to fry them? Also please tell me how to prepare and boil ox tongue. Thanking you, I am

MRS. W. A. S.

Crullers Mrs. W. A. S.— Two cupfuls of flour, One-half cupful of sugar, One-half teaspoonful of salt, One-half teaspoonful of nutmeg, Four level teaspoonfuls of baking powder.

Sift to mix and then rub in one tablespoonful of shortening. Now place in a small bowl

One egg, Four tablespoonfuls of milk. Beat to mix. Use this egg and milk to make a dough of the prepared flour, working the dough well in the bowl. Roll on a floured pastry board and cut with a cruller cutter and then fry in hot vegetable oil until a golden brown.

To test the fat for frying crullers drop in the fat a crust of bread and then start to count 101, 102, 103, etc., until you reach 110. Now if your crust is nicely brown, then start cooking the crullers, turning them constantly until well browned. Lift, drain well and then lay on soft paper and roll in XXXX sugar and cinnamon.

To Prepare Tongue If you are cooking a smoked tongue, soak it in cold water overnight and then in the morning wash and plunge into a pot containing sufficient boiling water to cover. Add

One clove, One bay leaf, One onion, cut in quarters, One carrot, cut in quarters, One faggot of soup herbs.

Let the water come to a brisk boil after adding the tongue and

Please Tell Me What to Do

By CYNTHIA

To Princess Zane I would not bother about the friendship of a boy who is unkind enough to discuss what he might consider your shortcomings with another boy. Don't worry your young head about him.

Your other query was turned over to the woman's exchange and I trust you saw it answered there.

To Cure Bashfulness Dear Cynthia—How can I cure myself of blushing when speaking to girls? Thanking you in advance.

BASHFUL. Blushing in your case comes because you are self-conscious and shy. The only way to get over this is to mingle with the girls in such a way that you will be forced to engage in conversation with girls, for instance, in night school, dance committees, in clubs, getting up affairs for charity, etc. You won't have time to think about blushing, you'll be so much interested. Get accustomed to playing tennis with girls, cut with swimming with them, etc. Plenty of healthy activity is the secret of the shy man's success with the ladies. If you are busy teaching a girl how to better her tennis or how to build the fire on a camp supper, you will soon forget all about blushing.

From an Old-Fashioned Girl Dear Cynthia—I am a young girl seventeen years of age. I have one problem in my life which is rather hard to solve. I never was to a ball or dance. When fellows ask me to go, I refuse and tell them I was never out with a fellow in my life and they say, "Believe me, girl, you are one out of a thousand nowadays." I am rather old-fashioned and I think the fellows don't care for old-fashioned girls, and I am rather backward in going to any place of amusement for an hour or so. Do you think it is out of the ordinary for a girl of my age not to go out with more of the girls if they don't run around? Do they like the ones who do not cut with every Tom, Dick or Harry? I am afraid they do not, but prefer the chicken type.

As a rule a girl of seventeen is beginning to have her boy friends as well as her girl chums. And this is as it should be. There is a happy medium between going out too much and going out not at all. Plus, it is all a matter of personal preference. Some like the old-fashioned, while others prefer the up-to-the-minute girl who is not necessarily a chicken.

Stubbornness, Thy Name Is Man Dear Cynthia—I am a girl of twenty and have been getting with a young man two years. He told me he loved me very much. He told me he cared for me better than he cared for any other girl. He gave me a ring, he asked me not to say anything about it to his cousins. I promised not to tell them. So I promised not to tell them. So when they asked me I told them it came from a friend. They did not believe me, so they asked my mother and she told them that he would not like it. So when he came up to see his cousins they told him that I said it came from a friend.

One Sunday evening I was staying at his cousins for supper and when he came he did not speak to me. He did not know what was the matter, but he was so angry I did not know what to do. He said to go. Then his aunt asked him to see me home, because it was late. When we were home he asked me to explain why he did not speak to me. He told me he could never do that. They were his last words, and before he could say a word he was gone. Then he came to his cousins one night with a brother who had just returned from France. I thought he would speak to me, but he did not and I whole evening was spoiled. Then I was talking about me. I could not stand that, so I tried to keep him out of my mind, but it was of no use and I could do nothing but think about how happy I was before. I could not see how he had hurt me, so I smiled and tried to look as if nothing had happened. I was always the happiest girl of the crowd. I would always sing and dance and try to make him love me, but I did not care, and my heart was broken. I did not want to be loved by him, but I might as well have wished for the moon. It is four months now and I have not seen him and it is my pride that keeps me from writing to him. My mother wants to hear from one of the ring. She said, "It would at least show him that I am not to be made a fool of because he does not love me." I thought, "Cynthia, do you think it would be best to do so? Please give me your advice. Do you think he will get over it and come back to me, for I will always love him and no one else can take his place in my heart."

FROM AN UNHAPPY GIRL.

The boy is surely stubborn, to be cross about something that was not in the least his fault. I am sure you have long enough to feel that he truly cared for you. I would give him one more chance to make up. Write and tell him that it is hurting you to think that one with whom you were sure the good friends is continually refusing to speak to you. You might make the ring an excuse for writing. Send little friendly and not all sarcastic little

me a recipe for crullers made with eggs, milk, etc.—not doughnuts—that would make about eight-crullers. How long a time ought I to fry them? Also please tell me how to prepare and boil ox tongue. Thanking you, I am

MRS. W. A. S.

My dear Mrs. Wilson—I would appreciate it very much indeed if you will kindly publish in the EVENING PUBLIC LEDGER a recipe for biscuits. Thanking you for the above, also for the many recipes heretofore published, I am,

MRS. H. S. M.

Biscuits Mrs. H. S. M.— Four cupfuls of sifted flour, one pound, One and one-half teaspoonfuls of salt, Eight level teaspoonfuls of baking powder, one ounce, Two tablespoonfuls of sugar.

Sift to mix and then rub in four tablespoonfuls of shortening. Mix to a dough with one and one-half cupfuls of milk. Knead until smooth and elastic in the mixing bowl and then roll on a floured pastry board and then cut and brush the tops of the biscuits with milk. Bake for eighteen minutes in a hot oven. This amount makes thirty biscuits, using a two-inch cutter.

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JERSEY SILK FROCK WITH EMBROIDERY



This is quite a new design for a jersey frock. It is rather on the chemise type, with the novel new three-quarter sleeve

IT IS very easy to remember when the silk jersey was introduced several years ago, first as the sweater coat and then in suits. It did not take very long for the designers of dresses to see great possibilities for its use in the making up of frocks. Fashionable designers were, however, quite a drawback at that time for the working out of a real success of jersey silk for dresses. It is a well-known fact that jersey silk lends itself most admirably to designs on the clinging type and does not look at all well when plaited or gathered.

Because jersey silk has a tendency to cling and clinginess is a part of the fashions for the coming season, it is bound to enjoy the most popular season since its introduction. No material could be more ideal to use for the one-piece dresses, made after the fashion of the chemise, than the jersey silk. The artist has made you a sketch of one of the newest of the jersey dresses and has carried out to a nicety the way the material follows the figure. The frock is made in a neutral-colored jersey and is embroidered in bright-colored silks. The three-quarter sleeve is held just below the elbow and a ribbon which is used at the neckline. The embroidered lower section forms two pockets, one at either side. The belt is narrow and ties at the back. The skirt is straight and narrow, the hem is faced back on the right side of the skirt and is finished with a cording. The straw hat has a crown of the jersey, embroidered to match the frock. (Inquiries are solicited and may be addressed care this newspaper.)

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My "Come Again" Sunday Supper

In the old days I would have called it meat loaf. You know—a couple of pounds of finely chopped lean beef and one of chopped pork—seasoned and baked in a buttered bread pan, molded around three or four hard-boiled eggs, laid end to end. But we don't call it meat loaf any more. You see, we add to the seasoning a good two tablespoonfuls of A1 Sauce—and that makes all the difference in the world, turning "meat loaf" into what we call our "come again" Sunday supper.

It's delicious hot—and even better cold. Jim doesn't know it, of course, but most of my reputation as a cook comes out of my bottle of A1 Sauce. I call it my miracle worker!—Adv.

For the names of shops where articles mentioned in "Adventures With a Purse" can be purchased, write Editor of Woman's Page, EVENING PUBLIC LEDGER, or about the Woman's Department, Walnut 3009.

WOMAN HAS A NEW CALLING, THE PERSONALITY EXPERT

One in a Large City Is Correcting Others' Mannerisms in Order That They May Succeed in a Business and Social Way

I HAVE heard of a very interesting woman whose unusual calling might have a message for other women. She is the personality expert. In other words, you go to this person and she can tell you just what is wrong with you. This means if you have a certain mannerism that is keeping you from being promoted in the office, or also told how to correct it. The mannerism may be physical or mental. That is, for instance, you may walk in such a queer way that it keeps you from being promoted in the office, or you may have such a queer little antagonistic way of looking at things that it is impossible for others to get to know the real you.

There are a hundred queer little quirks of human nature that you probably have never linked up with being successful or not being successful. But the personality expert has them all carefully indexed in her mental catalogue. For instance, you may have the habit of saying "Don't you know" every other time you make a remark and never be aware that it decidedly gets on the nerves of the world-at-large. The personality expert will be frank about it; it is for that you are paying her. You may snap your fingers when you are trying to think of a word; you may let your attention wander when some one is telling you a joke and then, again, you may have that frequent failing of talking too much about yourself when there is general conversation.

THE personality expert is very practical, indeed. She not only devotes herself to such elusive things as swinging your body when you walk, but she tells you if you are wearing your hair the right way and if your clothes are making you as attractive as you might be.

This, of course, leads her into social fields. That is, puzzled persons not only come to her to find out if there is anything in their make-up causing them to stand still in the business world, but they come to find out why they are not popular with those they meet socially.

THE particular message this little story has for other women and men, too, is that the very fact of this woman's calling proves our queer mental and physical mannerisms do frequently keep us back. We all do not favor going to professional persons to have our faults laid bare to the breeze, but it is certainly possible for us to look to our own faults. Or sometimes we do not even have to look to them ourselves. Members of the family do it for us and we refuse to heed them. In the future, linked up with the importance of the personality expert, this might be looked upon as really worthwhile information.

FROM HERE AND THERE Dominions is said to be the national game of the Eskimoes. It is estimated that 407 airplanes took part in the German raids on England. The economic loss from rats in the United States is estimated at \$200,000,000 a year. In the West Indies the large palm-tree caterpillar is considered a great luxury. The earliest steam vessels also carried sails, the idea being to relieve the stress on the engines.

Now That It's All Over

Did you ever nuke millions of miles. And carry a ton on your back. And blister your heels and your shoulders, too. While the straps ran down from your pack. In the rain or the snow or the mud. In the smothering heat or the cold? If you have, why, then you're a buddy and we welcome you into our fold.

Did you ever eat with your plate in your lap. With your cup on the ground at your side. While cooties and bugs of species untold. Danced fox-trots over your hide? Did you ever sleep in a tent so small. That your head and your feet played off. Then shake, old man, you're a pal of ours. For you've followed the same old flag.

Did you ever stand in a front-line trench. With Prattle a few feet away. With Jerries and Minnie's a-whistling around. And gas coming over all day? With No Man's Land a sea of steel. And a tempest of bursting shells? Then, come in, old man, and toast your shine. For we're all just back from hell. —J. K. M., in the Stars and Stripes.

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