THE RIGHT WAY TO FRY OYSTERS Please Tell Me IS EXPLAINED BY MRS. WILSON

And Other Good Recipes Are Given—A Real Yankee Oyster Pie, How to Fix Them Spiced and a Tasty Method of Roasting Oyster Loaf and Cooked With Bacon

By MRS. M. A. WILSON Coppright, 1919, by Mrs. M. A. Wilson, All rights reserved.

UNLESS the oyster is attractive in appearance, single dipped and fried an attractive brown it is a failure as a fried oyster. Now, while many methods are given for frying oysters, few housewives seem to be able to turn out a perfect product.

Use large oysters, and look them over carefully for bits of shell. Wash and then roll in highly seasoned corn flour. Let dry off for ten minutes and then dip in prepared egg, and then roll in fine bread crumbs. Stand aside to dry for ten minutes. Fry only three or four at a time in hot fat. Care must be taken to have the fat sufficiently hot. Usually about 370 degrees celery, parboiled, Fahrenheit will do.

If you do not use a fat thermome- fine, ter to test the fat, then try it with a piece of bread in the following manner: Place a crust of bread in the fat and begin to count 101, 102, 103, 104, etc., until you reach 110; golden brown. Then proceed to fry the oysters, keeping the fact in mind add that more than three or four in at once will reduce the temperature of the fat and thus permit the oyster salt, to soak up the grease.

To Prepare the Corn Flour One cupful of corn flour,

Two teaspoonfuls of salt.

One and one-half tenspooniuls of

Sift three times.

To prepare the egg dip

shire sauce.

One teaspoonful of sult.

One teaspoonful of paprika. One tablespoonful of grated onion.

Beat well to mix and then use.

Roast Oysters

Wash the oysters carefully, scrubbing the shells well. Place the deep side down in a baking dish or pan and place in a very hot oven for thirty minutes. Serve from the deep shells with highly seasoned melted cupful, and butter and garnish with strips of bacon and slices of lemon.

please give me a recipe for fruit

punch or some other very good

quire sufficient quantity to serve

fifty persons. As this is to be a

college class social, including the

faculty (about ten members), you

can readily see how anxious I am

to have everything run off nicely.

The class has put me in full

charge of everything. This affair

any other suggestions in regards

to the table and the nicest way to

serve the refreshments, they will

you most sincerely, I am

be greatly appreciated. Thanking

Fruit Punch

cranberries. Place in a large pre-

serving kettle with six quarts of

water. Bring to a boil and then

cook until the fruit is soft. Rub the fruit through a fine sieve and then

Bring to a boil and cook for

the strained cranberries, adding

Juice of one-half dozen orangen.

One large bottle of maraschino

Cut the fruit from the mara-

Here is an easy menu for the occa-

Deviled Eggs

Potato Salad

Arrange the table with the pre-

ared food, having plenty of plates.

My dear Mrs. Wilson-Having

read in your column that cookies

and small cakes could be kept soft

by covering them for a few min-

utes with a damp cloth, I tried it,

and it certainly did the work.

But will you now explain how and

when to ice them, after removing

the towel or after they have been

Also will you please explain how

cked for a while in the jar?

ke home-made country sau-ment. Thanking you, I am

rks, etc., near each food. Have assistants serve directly from the

Ice Cream

Coffee

Four quarts of cold water,

Two quarts of chopped ice.

cool. Place in another saucepan

Five pounds of sugar,

Three quarts of water.

cherries, juice and fruit.

Fruit Punch

thin slices.

is to be buffet. If you can offer

4sk Mrs. Wilson

If you have any cookery prob eans, bring them to Mrs. Wilson. She will be glad to answer you through these columns. No per sonal replies, however, can be given. Address questions to Mrs. M. A. Wilson, Evening Public Labour,

Oyster Loaf

Cut a slice from the top of French rolls and scoop out the crumbs. Brush the inside of the loaf with melted butter and place in the oven and brown. Now place

minced celery.

One tablespoonful of grated onion, Twenty-fire oysters.

Wash and look carefully over the the bread should then be a deep oysters for bits of shell. Drain and pat dry and then cut in half, and

white pepper.

point and fill into four rolls and serve, garnished with parsley.

Oysters en Brochette

Cut thinly sliced bacon in pieces the size of an oyster. Wash and dook carefully over the oysters for bits of shell, then pat dry on a towel. Now thread a strip of bacon on a meat skewer and then an oyster, et and so on until the skewer is for the control of the second of t Six tablespoonfuls of oyster liquid, bits of shell, then pat dry on a One tablespoonful of Worcester- towel. Now thread a strip of bacon To prepare the bread crumbs, put or turnip. Dust the oysters and in a cool place. dried bread through the food chop- bacon thoroughly with flour and lay per, then sift and store until needed. on a baking sheet and bake in a hot

Mrs. Wilson Answers Questions My dear Mrs. Wilson-Will you E. B.

Two teuspoonfuls of salt.

and parboiled.

One teaspoonful of paprika,

Twenty-five prepared oysters.

Grease a baking dish and then

One green pepper, chopped fine,

To Ice Cookies

Ice the cookies when taken from crumbs. and refreshing drink? I will re-

> Country Sausage Meat Two pounds of lean pork, One pound of fat pork,

One and one-half pounds of lean

Put the meat through the food chopper several times and then season it with one level teaspoonful of poultry seasoning to each pound and one teaspoonful of black pepper to every two pounds. Pack into a stone crock and keep in a cool Wash and pick over six quarts of

My dear Mrs. Wilson-Am very much obliged to you for your kind letter and recipes which you published to "Nurse" in the EVENING PUBLIC LEDGER, as my patient, too, is awfully tired of his diet, so I am very glad of your help in providing variety. If not imposing too much on your kindness, fifteen minutes, then cool and add to would be pleased to have further assistance once in a while. As I always have lots of beef on hand from broths and tea, also chicken, I try all your recipes for the same, One-half dozen bananas, cut in besides other recipes. Thanking you again, I am MRS. J. C. O. Mrs. J. C. O .-

Try this for your patient if the schino cherry bottle into small doctor will permit: The juice of an orange, yolk of an egg and one tablespoonful of sugar. Beat to mix If you are going to serve salads prepare them in individual portions. Inclose them in wax luncheon paper. and then carefully fold in the stiffly beaten white of one egg and dust with nutmeg. Serve cold.

Tapioca Cream

Wash one-half cupful of tapioca in plenty of water. Place in a saucepan and add two and one half cupfuls of milk. Cook until the tapioca is soft, usually about three-quarters of an hour. Now sweeten to taste, adding one-half teaspoonful of nutmeg. Pour into individual custard cups. Pile whipped cream on top.

My dear Mrs. Wilson-Will you kindly send me a recipe for making cocoanut cream eggs, and how to coat them? You have so many other good recipes I know you will have a good one for Easter eggs. Hoping to hear from you soon, I am, MRS. G.

Mrs. G .-The recipes to which you refer will appear in time for making

What to Do

By CYNTHIA

Don't Want Domestic Girls Dear Cynthla—I was tery much smused when I read "Worried's" letter. I am a young girl who can cook and a heat dresser. But do the men of today care for girls of this type." They prefer the frivolous kind, so you see what chance a girl with domestic accomplishments has:

He'll Try Again

Twenty-five prepared oysters,
Two cupfuls of cooked macaroni.

Mix and then pour into an augratin dish. Cover with fine bread crumbs and then with three tablespoonfuls of grated cheese. Bake for forty minutes in a moderate oven.

Yankee Oyster Pie

Hell Try Again

Dear Cynthia.—About two months ago my friend returned from overseas and the first night he was with me proposed but as I thought then this was more suffusiasm than love I did not accept like proposal; but we are still yery much in love with each other. However, he does not make any suggestion about marrying, so please tell me what to do. He is out of the city now, but I will see him on Saturday.

Yankee Oyster Pie

Two capfuls of diced potatoes, parboiled.

Three medium-sized onions, diced and parboiled.

Show him that you care by being interested in his affairs and by being happy when in his company. Then if he truly loves you he will soon propose again. Perhaps he thinks it better to wait a little while before making another my

Education Is Important

melted butter and place in the oven and brown. Now place

One capful of thick cram sauce of oysters. Sprinkle the oyster with one-half cupful of finely diced clery, And add

One-half cupful of finely diced clery, parboiled,

Two land-boiled eyys, chopped fine.

Two tablespoonfuls of finely minced celery,

minced celery,

place a layer of onions and potations are successed in the bottom and then a layer of oysters. Sprinkle the oyster with one-half cupful of finely diced clery, Season each layer with salt and pepper. When the dish is full have the top layer of oyster; cover with one and one-half cupfuls of thick cream sauce and then with a crust of plain pastry. Wash the top of makes for making the place of opinions and potations and p place a layer of onions and pota-

pastry with cold water and bake for forty-five minutes in a moderate oven.

Spiced Oysters

If you will go to the Bureau of Compulsory Education, 1522 Cherry street, and ask to see Mr. Henry Gideon, he will see that h. is arranged for you to get your proper amount of education.

Wash and look carefully over the oysters for bits of shell. Drain and pat dry and then cut in half, and add

Two tablespoonfuls of lemon fuice.

One and one-half tenspoonfuls of salf.

Three-quarters tenspoonful of white pepper.

Mix and then heat to the boiling point and fill into four rolls and serve, garnished with parsley.

Spiced Oysters

Look over twenty-five oysters and then their own liquid over the fire and bring to a boil. Let scald for two minutes and then drain. Wash in cold water. Strain the oyster liquid back into the sauce-pan after measuring. To three-quarters tenspoonful of white pepper.

Mix and then heat to the boiling point and fill into four rolls and serve, garnished with parsley.

Spiced Oysters

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One-half cupful of vivegor.

One onion, grated,
One green pepper, chopped fire,

scrub clean one dozen deep shells.
Fill with the prepared mixture and then brush with beaten egg and cover with fine crumbs. Fry until golden brown in hot fat.

You needn't be too much worried about yourself, because frequently bors of your age sepend most of their leisure flours falling in and out of this condition of sind. It is just a matter golden brown in hot fat.

The New Spring Sweater A Daily Fashion Talk by Florence Rose



Two of the new wool sweaters for spring. At the left is the sleeveless model and to the right is the novelty sweater knitted in checks

S I HAVE said to you many times. All this talk about the dearth of tailored A and will be very likely to repeat things, does not in the least mean that the sweater is taboo, or that it no longer many times more, the clothes worn by exists. Quite the contrary, for there are

many times more, the clothes worn by the women at the Southern playgrounds furnish the tips that are the guide of what is "to be," for the coming spring and summer for the rest of the women. In this respect the Southern season, which is now at its very best, is not the least bit different from other years.

This year those who have been so fortunate as to be in the bright, warm sunshine and are interested in the clothes question have been greatly impressed by the absence of plain tailored things. Not that the women are not wearing sports clothes, when they indulge in tennis, golf, etc., for at such times it would seem that more care has been given to the selection of appropriate clothing for such occasions than ever before. The women at the links each day secretary with sieves. This garment is made it checks and trimmed with band.

HER FROCK FOR THE DANCE



The evening dress has, of course, come entirely into its own again. Here is a dainty dance frock attractive enough to grace any festive occasion. It is all in white except for the opalescent bodice and tunic and the shoulder straps of little varicolored blossoms. The foundation is in shimmery satin and the tunic of net

America for Me

Oh, London is a man's town, there's

And Paris is a woman's town, with

And it's sweet to dream in Venice,

But when it comes to living, there's

know that Europe's wonderful,

The past is too much with her, and

But the giory of the present is to

We love our land for what she is

Oh, it's home again, home again

want a ship that's westward bound

To the blessed land of room enough

Where the air is full of sunlight

and the flag is full of stars.

HENRY VANDYKE.

to plow the rolling sea.

beyond the ocean bars.

the people looking back.

make the future free-

and what she is to be

· America for me!

yet something seems to lack;

and it's great to study Rome;

power in the air:

flowers in her hair;

no place like home.

One tablespoonful of Morcestershire sauce,
Two hard-boiled eygs, chopped fine,
One-half capful of fine bread crumbs.

Mix thoroughly and then pour on a platter and set aside to chill. Now scrub clean one dozen deep shells.

Fill with the prepared mixture and then brush with beaten egg and cover with fine crumbs.

Clams may be cooked in the same manner as oysters.

Do you think I have made it plain enough, cynthia:

Yes, and then one more question, I have known a nice member of the opposite sex for about thirty years and see her quite frequently. Whenever I form a mental picture of a girl that I would like to become attached to I invariably seem to select, that is in my mind, a sweet face resembling the friend of whom I speak above. Is this or isn't it an indication of my affection for the lady in question?

Watchfully and thankfully
AN INTERESTED READEST.

You needn't be too much worried about yourself, because frequently boys didn't like that. Then they came to see they didn't speak to them. Of course, they didn't speak to them. Of course, they didn't speak to them. Then one evening it is not of the boys up and asked lim if he could come up. He said, 'Is sorny, but I can't. I didn't like that, for I think he intended to come might help yourself along a little bit.

What can I do to bring him back, as we had many good times together? YOUNG READER.

One hundred and nineteen pounds isn't much for a tail schoolgirl to weigh. My dear little girl, you make a serious mistake to call up any boy and ask him to come to see you. That is the best way to discourage the attention of those you really want to like you. Since you and the boy had many good times together he will probably want to come to see you again in due time, and he will come all the sooner if you let him. Do not run after him or seek him out in the meantime. Don't run after any of the boys and you will soon have plenty of them running after you.

Things Worth Knowing

The present Prince of Wales is the first of his title to see active military service since the invention of firearms.

Never before the late war had armies from the United States, Canada, Aus-tralia, New Zealand, South Africa or India landed in Europe.

The word armistics is derived from two Latin words signifying "arms" and "to stop," and implies a temporary cessiton of hostilities.

The tracery on bedroom windows dur-ng a frost is due to the warm breath of the sleeper being condensed and frozen on the loe-cold window.



The Soap to Cleanse The Cintment to Heal

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REASONS WHY MOST WOMEN ARE NOT GOOD EXECUTIVES

They Are Afraid to Take a Chance in Business Just as They Are in Landing a Fish-Are Usually All Right or All Wrong After Many Deliberations

I write-remind me of a certain fish responsibility."

I write—remind me of a certain fish who didn't get into the boat by the approved method. He was a pickerel and being landed by a woman, he almost hit the guide, whose name was "Pink," in the eye.

Now the right way to land a fish where three or four kindred souls go out for the day with a seasoned guide on a seasoned lake is this way: Have the thrill of seeing your own line running out, have the excitement of striking or hooking your fish and of reeding him in. But by all means bring him to the side of the boat and play him or "let him swim." Play him no matter how much you are afraid you will lose him, for yours is not the privilege of telling him "to come in out of the wet." The guide does that. you will lose him, for yours is not the privilege of telling him "to come in out of the wet." The guide does that, for if you do it, unless you are an expert, you are very apt to catch your fish hook in some one's features or at the very best to hit the guide in the yow with the bass or pickers! But eye with the bass or pickerel. But the big danger about playing a fish is that he is apt not to be well hooked you are apt to lose him. just the same, you have to take a

TTS a long way from a fishing lake somewhere up north, to the progress women are and are not making in the business world, but the point I want to make is very clear. Women are afraid to take a chance when fishing and they are afraid to take a chance in business. In fact, that, men are saying now, is woman's one big characteristic when we attempt to do that which has not hitherto es-

pecially belonged to our sphere.

A sage and amiable gentleman put it this way: "Women have to be all right and or they have to be all wrong. They must be sure. They simply will not take the chances men take in business." simply will not take the chances, men-take in business. That is one of the reasons why more women do not forge ahead to big executive positions when they seem to be excellent as secre-

Of Interest to Women

With half the population of the county looking on, Mrs. Nerr Feese, of Beaver-town. Pa., rolled a barrel eight miles in payment of a wager made with ber husband that the war would not end before Christmas.

A national conference of women has been called to meet in Washington this month for the purpose of focusing the energies of the women of America upon the new problem of democracy and world organization.

All-white suits are worn with white capes lined with brilliant color, or the brilliant color appears on the outside and the lining is white.

THE early suggestion of spring—at taries and in other positions calling for merit and trustworthiness. Some one else must be willing to take the

What Jim Calls "Camouflage Sauce"

croqueties, or asparagus-perhaps it's creamed mushrooms-but Jim says if it's smiling up at him under my camouflage sauce it's GOOD, Of course, it's just a white sauce, you know-but the secret is that to it I add about half a tablespoonful of Al Sauce-my miracle worker. And unless the flavor of the dish itself is very delicate that sauce just turns it into an ethereal Frenchy creation with piquancy

My famous cream of celery soup gets his charm out of that same bottle of Al Sauce, and indeed so do many other dishes which used to be flat and tasteless under the old-fashioned plain white sauce It's wonderful what a dish of A1 Sauce will do !- Adv.

In Africa a crop of the blackest, curli-est, closest hair imaginable makes a girl the belle of the kraul, especially if she be plump, with piggy cres, thick lips, a nose like an India rubber shos, and a skin that shines like a cooking



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