# SOME EXCELLENT FISH RECIPES—WITHSTANDING CRITICISM—CYNTHIA'S ANSWERS—NOVELTIES

Please Tell Me

By CYNTHIA

Sorry, I Can't Help You

Cynthia Answers Heart-Broken

Has Jealous Husband

readers.
THOROUGHLY DISGUSTED.

to the domestic relations court,

# MRS. WILSON TELLS GOOD WAYS TO SERVE FISH; SAUCE RECIPES

The Rudiments of Frying, Boiling and Baking—A Creole Dish and Court Bouillon in Which Fish Is Cooked—The Recipes for Tartar Sauce, Hollandaise and a Dressing to Serve With the Boiled Product

By MRS. M. A. WILSON

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FUSH are divided into two classesthose having backbones, which are called vertebrates; and those which have no backbones, and are called shellfish.

The vertebrates are classified as fresh and salt water fish, and they contain both white and dark meat. Fish is similar to meat in composition and structure and is classed among the protein or body-building foods, it may replace meat or its equivalent on the menu.

The muscle consists of a bundle requires much less time to cook than cup. Place in a saucepan and add meat. Fish, as a rule, contains less fat than meat and, while there is considerable refuse, it will be found to be about equal to the bone in

The methods of cooking fish are: Broiling, boiling, baking, deep fat frying and sauteing.

#### To Boil Fish

Cleanse and prepare the fish. Tie in a piece of cheesecloth and then plunge into a kettle of boiling court bouillon. Cook, allowing twenty minutes to the pound. Lift, drain well and then turn on a hot platter, laying a napkin under the fish to absorb the moisture. Serve with either cream, hollandaise, egg or tomato sauce and garnish with slices of hard-boiled egg, beet, carrot cut in dice or capers, diced beets, slices

#### Court Bouillon

Place five pints of water in a fish kettle and add

One small onion, sliced.

Three branches of paraley.

One small red pepper, One-half bay leaf,

One teaspoonful of paprika, One teaspoonful of celery salt,

Two teaspoonfuls of salt. One-half cupful of vinegar. One faggot of soup herbs.

Bring to a boil and cook the fish.

#### Baked Fish

Cleanse and prepare the fish, leaving the head and tail on the body, then fried in sufficient fat to prebut remove the eyes and fins. Now prepare a filling as follows:

One cupful of bread erumbs. Three tablespoonfuls of shorten-

One teaspoonful of salt. One teaspoonful of paprika.

One small onion grated, One egg.

Fasten the opening with a string or cooking. with toothpicks. Place in a baking dish and rub with plenty of shortening. Dust with flour and place in a hot oven to bake. Baste every fifteen minutes with boiling water. bouillon).

#### Ask Mrs. Wilson

If you have any cookery problems, bring them to Mrs. Wilson. She will be glad to answer you through these columns. No personal replies, however, can be given. Address questions to Mrs. M. A. Wilson, Evening Public Lengen.

and twenty minutes for the fish to heat thoroughly and start baking. Fish Sauce

Strain the liquid left in the pan of fibers, bound together by a con- after removing the fish and add nective tissue; it is so tender that it sufficient boiling water to make one

Two level tablespoonfuls of cornstarch dissolved in three level tablespoonfuls of water.

One tablespoonful of butter, One tablespoonful of Worcester-

shire sauce. One teaspoonful of salt, One teaspoonful of paprika.

Juice of one-half lemon. Bring to boil, cook for five minutes and serve with fish.

#### To Broil Fish

Cleanse the fish, leaving the small fish whole; split the large fish and then brush with melted shortening and broil, allowing ten minutes for small fish and ten minutes to the pound for larger ones.

Large fish will require thirty to forty-five minutes. Lift to a hot platter and spread with

Two tablespoonfuls of butter, Two tablespoonfuls of parsley. One tablespoonful of Worcester-

shire sauce. One tablespoonful of lemon juice.

#### Mix well and then garnish with slices of lemon and parsley.

Fried Fish Small fish, like smelts, brook trout. perch, butter fish, etc., may be well cleaned, dried and then dipped in beaten egg and rolled in fine crumbs. Large fish should be cut into suita-Strain and set aside to cook fish in ble pieces; sliced fish may also be prepared in this manner.

#### Sauteing

Fish should be well cleaned and vent sticking.

### Creole Fried Fish

The Creole fried fish is a crisp golden brown. It is prepared as follows: Clean the fish and then wash and drain and roll it in flour. Place in a pan containing hot fat and fry until golden brown. Place in the oven, if the fish is large, Mix and then fill into the fish. until all is cooked and to finish

> SAUCES TO SERVE WITH FISH For Boiled Fish

One cupful of fish stock (court

Allow eighteen minutes to the pound ! One-half cupful of milk,

#### And So They Were Married By HAZEL DEYO BATCHELOR

WE WERE just going out," Ruth whirled in her chair at the tone of votoe explained quickly. She did not she used.

you." Isabel hastened to say.

why, not. It would be fine."

want Isabel to think that she had planned a tete-a-tete party with Nick Carson.

"O, were you, then den't let us stop
you." Isabel hastened to say.

"What's the use of pretending that
you don't know anything about Nick
Carson? I never thought you were the
kind of girl to pretend one thing and
do another. You, with your pretended
love of your husband. It's disgusting!" "Why don't you people go with us?"
If Nick felt a feeling of distasts he id not show it, but added quickly. "Yes. hy, not. It would be fine."
"All right." Isabel assented.
"Till have to get into my street."

Three level tablespoonfuls of corn-

Dissolve the starch in the milk and then add the fish stock. Bring to a boil and cook slowly for eight minutes. Add

One tablespoonful of butter, One teaspoonful of salt, One teaspoonful of paprika, One teaspoonful of grated onion, One well-beaten egg.

Beat thoroughly to mix and then heat to boiling point. Serve.

#### Hollandaise Sauce

One-half cupful of salad oil, One onion grated, One teaspoonful of paprika, One teaspoonful of salt, Five tablespoonfuls of vinegar Heat slowly until hot and then

Yolk of one cpg.

Stir until thick and then add one tablespoonful of finely minced paraley. If this should curdle, add two tablespoonfuls of boiling water.

Tartar Sauce for Fried Fish One cupful of mayonnaise dress-

One medium-sized pickle, chopped

One tablespoonful of grated onion, Two tablespoonfuls of minced

One teaspoonful of paprika. One-half teaspoonful of mustard, One teaspoonful of salt. Blend well before serving.

#### Fashion Notes

Tulle ruffles edged with ostrich narming on debutantes' toilettes.

The new motor coats not only blouse in the back, but all the way round.

Tiny vests of plain material are being hown on some of the latest blouses, F'oral toques are promised in dull tones that recall the shades of autumn.

Small hats for wear with tallored cosimes are simply trimmed with ribbon

Sweaters, sport hose and mufflers are if made of the same bright-colored

### SHORT TOPCOAT WITH TAILORED SPRING DRESS



## THE NEW SILK SCARF EFFECT



The skirt is in the new painted heavy silk crepe. The clever little closefitting hat and the scarf are of mandarin crepe plaid. The scarf idea has come to us from the high vogue of fur wraps in the wintertime

### THE WOMAN'S EXCHANGE

TODAY'S INQUIRIES

Has Jealous Husband

Dear Cynthia—Would like your opinion on the fellowing: I am a young woman in my twenties, three years married and have two children. Now, my husband is of a very jealous disposition, entirely without reason. He does not permit me to go cut at all, except accompanied by him. Now, this would be perfectly all right, but we must take the babies, and that can't be done at night, as they are sleepy. Do you think one evening a week is too much to ask, as the constant confinement is wearing on my nerves, and I am irritable and melancholy and cry day after day? I know if I could go out coasionally it would cheer me up. I am often tempted to leave my husband on account of his peculiar ways. He watches and pries into everything I do, even comes home from work to watch me. As I have always lived a good life, the injustice of this almost drives me crazy. Would like your opinion and also the advice of your readers. What Queen recently celebrated her eight-centh wedding anniversary? What popular superstition is there in England about winding a watch?

Why is sunlight so essential to the health of a house? Name a simple test for telling cotton from lines.

Suggest a smart combination in the blue serge frock. Consult Beauty Specialist

To the Editor of Woman's Proc: Dear Madam—Is a combination of ianoim and alum a good astringent to smooth out wrinkles in the skin? If so, what are the proper proportions and how is the mixture applied?

A beauty specialist will be able to tell you about the astringent.

It seems perfectly reasonable to ask your husband to go cut with you one evening a week at least, if you can find some one reliable to stay with the babies. Have you ever told a doctor of your husband's peculiar ways? Perhaps he needs a nerve tonic. Do you study the things that interest him, and fry not to irritate him by opposition and nagging? Neep cheerful, and show interest in his interests and manage to be ready for meals when he comes in, dress neatly and greet him lovingly. You will soon win him, my dear, if you really try, without letting him have that you are trying. Don't leave him. wants to Sell Antiques

Wants to Sell Antiques

To the Editor of Woman's Page:

Dear Madam—You have helped so many. I.

Dear Very Lonely:

Dear Cynthia—Kindly publish this letter in your valuable column in reference to the letter of "Very Lonely:"

Dear Very Lonely—Here's a little story that will strive to impress on your mild that the fortune or misfortunes of life are about equal for either asy.

When I was fourteen very sare all y mass.

Wants to Sell Antiques

Wants to Sell Antiques

To the Editor of Woman's Page:

Dear Madam—You have helped so many. I.

On come with a few questions probably a little out of the ordinaty. I have a couple of articles I would like to sell.

The first is a very old Hible. On the bottom of the front page it has "Transisted From the Original Greek, Edinaturah, MDCCLXIX; and there is writing on one of the pages dated June 12. 1716. It has the
words spelled with f instead of a white frame. It is altogether about 85x45 inches. It was painted by Paul De Longpie.

Could you tell me anything about the artief! I also have a \$20 Condervate note.

Could you tell me where I could go to sell these articles? I thought that some and the collector of art the picture.

When I was fourteen years all your tell me where I could go to sell these articles? I thought that some and the collector of art the picture.

When I was fourteen years all your tell me anything about the artief! I also have a \$20 Condervate not sell these articles? I thought that some and the promote the page of the page

mind that the fortune or misfortunes of life are about equal for either sex.

When I was fourteen years old I met a girl of sixteen years of age at a party. This "angel" after about a half hour of our acquaintance started to tell me how nice I was, how she would love to have a nice young man like ma for a friend and many other vampirish remarks. Needless to say. I fell head over heels for her.

That night when I went home I considered myself to be the most fortunate young man in the world. So I made up may mind to double my efforts in studying music and attending school, and was getting along nicely.

Every time we would meet she always

Every time we would meet she always

Every time we would meet she always The artist you mention is not widely confer with them to arrange your terms. Most settlement house work is voluntary information about him. I should ment houses.

was getting along nicely.

Every time we would meet she always reiterated that she loved me more and more all the time. But this happiness came to a sudden halt one Saturday afternoon when upon meeting her to my surprise she said in a very cool voice, "Al. I heard that you are keeping company with another girl, so don't bother I protested. I impliced the said in the said in the said in the said in a very cool voice, camp Meads when I was transferred from that camp is still there or if he was sent to Prance!"

If you available your cool is the Editor of Woman's Page:

Dear Madam — I was discharged from the army some time ago and learned that my mother has not received her allot ment for nearly a year. Will you kindly let ment for nearly a year. Will you kindly

me any more."

I protested. I implored her and tried to convince her of the mistake; but it wasn't of any avail. She left me on the corner with tears rolling down my cheeks.

Upon going home. I decided that if wasn't worth while struggling in music and at school.

So against the wall went the instrument, torn were all the books. Father came running upstairs, but for the first time he received a curse. I was maddidn't want to see or hear any one.

The food that sister used to bring in the came and the control of the casual section. War ington, D. C., and the sist of the casual section. War in France, you can find his whereabouts a by writing to the casual section. War in promptile want to see or hear any one.

The food that sister used to bring in

If Note, fort a feating of distants between the particles of the properties of the p

### SATURDAY'S ANSWERS

orge Washington was born in 1732.

old when he died.

n pressing, after sponging, hold material on the troning board with the threads straight to prevent stretching.

the haby's playthings are attached with long strings to his high chair he can pick them up himself when he drops them.

"welcome home party" is most enjoyable for men who have just returned from oversean service. Send a stamped, self-addressed envelope to the editor of this page for detailed description of a novel one.

The best thing for you to do is to watch the advertisements in newspapers and the fronts of magazines for summer camps. Girls' camps always have one or two councilors, whose special duty is to look after the physical culture and education of the girls, and no doubt you can find one which is in need of a physical director. It is not too early now to start writing to the different directors of camps, for they usually have their plans all made early in the spring. The Playground Association, which is in the Witherspoon Building, could very likely place you for the two summer months; but, of course, you will have to confer with them to arrange your terms.

Decoration Suggestions

To the Editor of Women's Page:

Dear Madam—I am a daily reader of the
EFENING PUBLIC LEDGER and enjoy reading
your columns. Now, I would like to ask you
is it possible for you to advise me or is it
the Woman's Exchange I should have
asked?

Included you will find two samples of the brown madras I bought for curtains for doorways and the white for the windows at living and dinlar room windows. Will you kindly tell me if pink draperies would look all right inside of white ones at windows? The pink is a little heavy toward white, but perfectly plain goods. The furniture in the living room is green velvet; the rug has a lot of pink in it and the dining room has a brown inized rug with oak furniture and brown leather chairs.

M. C.

ture and brown leather chairs. M. C.

This letter was sent to Cynthla, but was turned over to this column. I received the samples and I think the curtains will look very well; but I should use white instead of pink if by "inside" you mean against the window. If you mean away from the window, with the white curtains against the window, that would look very well if the curtains are a deep pink or a rose; but a light pink seems more suitable for a bedroom than a living room. If the furniture in the living room is green why don't you use green curtains to harmonize with it? Or perhaps you could get a pretty cretome that would combine the two colors.

Of Interest to Women The number of automobiles in the United States is expected to reach the four-million mark this year.

Michael Angelo, who died through an accident at ninety-three, declared that cating grapes and drinking wine was the secret of his unimpaired vitality. In England for some years past more

important public positions, from the cab-inet downards, have been held by Scots-men and Weishmen than by English -On English locomotives the number and position of the headlights denote whether the train is a passenger or freight, an express or local, and so on.

Sixty per cent of the work on a ship is in constructing the hull and the remaining 40 per cent is in installing mechanical parts, deck furnishings and other equipment that goes to make the finished vessel,

One curious effect of the war—in England, at least—was the remarkable diminution of crime. In 1993 one person out of every 175 in Britain was, or had been, in prison; in 1913 the number had fallen to one in every 271, and before the end of the war it had dropped to one in 1127. Fifty English girl carpenters engaged for several years past in building huts for the British soldlers in France, have returned home with the intention of fol-lowing their newly-learned trade.

ASK FOR and GET Horlick's **Malted Milk** 

## TO THE YOUNG WHO LAUGH AT THE DEFECTS OF OTHERS

An Incident Concerning Two Boys and a Girl and an Attractive Woman Whose Eyes Happened to Be Crossed-It Took Place on a Street Car, and the Reader Who Saw It Tells the Story

I HAVE here a letter that speaks ery, you might say, but I have never speaks for the thousands of men and women in the world who happen to be victims of some slight physical defects and who, because of this, are made to suffer spiritual agony more cruel than a sword thrust.

"Dear Editor" contends the writer.

"Dear Editor" contends the writer.

"Dear Editor," contends the writer, who is signed "M. S.," "did you ever know that some human beings have not the hearts of the beasts of our fields? A

the hearts of the beasts of our fields? A dog who has not the retrieving grace of a soul would not have been a party to the little incident I am about to relate. For a dog has sympathy and he will not wound you unless you wound him. I was sitting in a street car the other day across from a woman whom you could tell at one glande was the essence of refinement and was, over and above that, extremely attractive. There were three young persons sitting across from her, one agir of about eighteen and the other two were boys about her own age.

"Gradually I became aware that for some reason or other they were whispering about the woman. In a second the whispers broke into giggles. I looked at the woman rather hastily and could see nothing to laugh at. Then I listened carefully to the whispers. They seemed to be betting on something. I heard the word 'eye.' Then I looked again and I saw something that made me want to turn around and give those three so-called human beings a thrashing that would leave them on their knees crying for mercy. The woman's eyes were crossed, and do you know what that mercy. The woman's eyes were crossed, and do you know what that girl and two boys were doing? Betting to see which was the good eye!

COR man's inhumanity to man did every Tom, Dick or Jenny he may meet!"

I you ever hear the like of this? I

### Adventures With a Purse

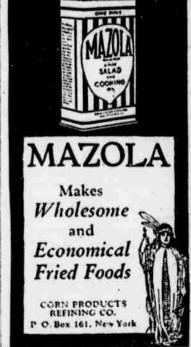
MY hair brush," you say absent-mindedly, as you put the last hair-ATI mindedly, as you put the last hairpin in its place, "certainly needs washing." And then maybe you wash it at once, if you are a nice particular person, or maybe you forget for a few days longer. Well, anyhow, when you get around to washing it, it would be a very good plan to get some brush powder and put in the water. The assurance is that the set only in most afficients in that it not only is most efficacious in removing dirt, dandruff and grease, but it also is warranted not to "take the tucker cut." A box of this powder may be had for twenty-five cents.

"GOT anything to eat, mother?"

Clamor the littlest boy and girl
as they come home from school. "The
eternal question." you say, smillingly,
and proceed to the pantry. Of course, it it most important to have good whole-some things for the kiddles. Cherry and raspberry conserve, for a spread now, would be splendid. And for the settlement work also. I have had a little experience in teaching music. If you know of any place where such work would be to nay advantage I would be glad to know. The summer vacation to which I refer is July and August. I prefer that the work I do be not voluntary, but I have almost decided to do the volunteer work to get the experience.

M. C. W.

The best thing for you to do is to watch the advance of the control of the



"What kind of hearts have these young persons? Are they made of stone that it causes them no pang to turn the knife in one of their fellow beings? Is this some twentieth-century fun I





children's skin troubles in the home generally some small troubles arise daily.

There's one with a sore finger—infection must be pre-vented—another has scraped his knees, and that must be attended to—and there's baby

Wherever there are kiddles with nettle rash, and yet another with hives. Treat every one of them alike—use Res-inol Ointment. Cuts, burns, rashes and like ailments are successfully and quickly re-lieved by its use. No home should be without a jar. Have you yours? If not buy it today. Resinol Soap keeps the skin clear and healthy, and makes a fine hair wash for the youngsters. At all druggists.