

WHICH PARENT DOES A CHILD LOVE BEST?—RHUBARB RECIPES—THE SUIT VEST—CYNTHIA

DELICIOUS RHUBARB RECIPES ARE GIVEN BY MRS. M. A. WILSON

They Will Prove an Incentive to Make Use of the Tart Fruit That Comes in the Springtime to Spur Our Jaded Appetites—Used With Raisins in a Conserve and in Many Other Novel Ways

By MRS. M. A. WILSON. THE tart rhubarb comes to us early in the spring, just when our jaded appetites are satiated with the winter and canned fruits. This fruit is a native of central Asia, where it attains a wonderful growth. The stalks develop frequently from six to eight feet in height. The root is used for medicinal purposes. This piquant fruit appears quite early in the winter, coming from Montreal and Quebec in December and January. It is grown there in large hot-houses and fruit cellars. This hot-house fruit is deliciously tender and less acid than that grown in the open fields. The rhubarb harmonizes with many other varieties of fruit and also makes a jelly of delicious quality.

Delicious Rhubarb Recipes To cook the rhubarb cut it into inch pieces and remove the stringy peel. Cook in a glass or earthen casserole dish in the oven until it is soft, adding just enough sugar to sweeten. This will give you a splendid product. Do not use the leaves of the rhubarb. And do not cook rhubarb in tin; the mineral salt or acid content of the fruit reacts upon the metal and sets up an active poison.

Rhubarb and Raisin Conserve Wash and peel and then cut the rhubarb into one-inch pieces. Measure one quart of the cut pieces and place in a baking dish, adding one cupful of seeded raisins, two cupfuls of sugar. Do not add water; cover and cook until the fruit is tender, usually about forty minutes.

To Cook Rhubarb for Pie Prepare the rhubarb and then sprinkle with flour and add sugar and cook slowly until tender. The flour will thicken the mixture. Then pour into a prepared pie plate and cover with pastry. Bake in a moderate oven for twenty minutes. Pie made in this way will be far superior to that made where the rhubarb is cut and placed in the pie and then cooked.

Rhubarb Shortcake Place two cupfuls of flour in a bowl and add one teaspoonful of salt.

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 LEDGER, Philadelphia.

Four teaspoonfuls of baking powder. One-half cupful of sugar. Sift to mix and then rub in six tablespoonfuls of shortening. Mix to a dough with milk. Cut with a large cookie cutter and then bake in a hot oven for fifteen minutes. Split and butter and then fill with cooked rhubarb and serve with either plain or whipped cream or custard sauce.

Rhubarb Cocktail Place three tablespoonfuls of rhubarb conserve in a cocktail glass. Add layer of thinly sliced bananas and then a layer of shredded orange. Sprinkle with powdered sugar, and top with whipped cream or stiffly beaten white of egg. Garnish with maraschino cherries.

Vermont Rhubarb Griddle Cakes Soak stale bread in cold water to soften. Press very dry and then rub through a fine sieve. Now measure two cupfuls and place in a bowl and add one and one-half cupfuls of sweetened rhubarb, one egg, one and three-quarter cupfuls of sifted flour, four teaspoonfuls of baking powder, one teaspoonful of salt, one teaspoonful of shortening. Mix well and then bake on a griddle and serve with sugar, cinnamon and butter or sirup.

Rhubarb Gelatin Two cupfuls of cold, cooked and sweetened rhubarb. Add four level tablespoonfuls of gelatin. Juice of one orange, one-half cupful of water. Add the gelatin to the mixture and then set aside for one-half hour to soften. Then heat slowly until the boiling point is reached, remove from fire and pour into

Bohemian Relish Chop one small head of red cabbage fine and then place in a bowl and add one cupful of finely chopped celery, two onions, chopped fine, one green pepper, chopped fine, one tablespoonful of celery seed. Mix and then pour over a dressing made of one-half cupful of salad oil, three tablespoonfuls of white-wine vinegar, one teaspoonful of mustard, one and one-half teaspoonfuls of salt, one teaspoonful of paprika. Beat until light and creamy.

Orange Fritters Serve these for dessert. Break an egg in a cup and then fill three-quarters full with milk or water. Place in a bowl with one cupful of flour, one and one-half teaspoonfuls of salt, one teaspoonful of baking powder, one teaspoonful of sugar, one teaspoonful of shortening. Beat to mix and then pour into a pitcher and bake in a hot water iron.

Cream Puffs R. P.—Place one cupful of water in a saucepan and add one-half cupful of shortening. Bring to a boil and then add one and one-quarter cupfuls of flour, stirring constantly. Cook until the mixture forms into a ball on the spoon, then lift into a bowl and now beat in three eggs, one at a time. Beat in each egg until well blended. Drop by the spoonful on well-greased baking sheet three inches apart. Bake for twenty minutes in a hot oven, then reduce the heat to moderate and bake for fifteen minutes longer. Do not open the oven door for ten minutes after putting the puffs in the oven.

Sandwich Filling One cupful of cottage cheese, one-half cupful of finely chopped onions, one-half cupful of mayonnaise dressing, one green pepper, minced fine, one teaspoonful of salt, one-half teaspoonful of paprika. Mix to a smooth paste.

Flour Punch Place one quart of water in a saucepan and add three cupfuls of flour. Bring to a boil and cook for ten minutes. Then add one quart of water and then pour into the cup and have used ten much.

Rhubarb Puffs Three-quarters cupful of sugar, one-half cupful of water, five tablespoonfuls of shortening. Place in a bowl and then add one egg, two cupfuls of flour, four teaspoonfuls of baking powder, one-half teaspoonful of salt, one cupful of finely chopped rhubarb (raw).

Heat to mix and then fill into well-greased custard cups and bake for thirty minutes in a hot oven. Serve with the following sauce: Rhubarb Sauce Place the whites of two eggs in a bowl and then add one-half glass of jelly. Beat until very stiff and then add one cupful of thick rhubarb sauce.

Rhubarb and Tapioca Pudding Wash one-half cupful of pearl tapioca in plenty of water to remove the starch. Place in a glass or earthenware baking dish and add four cupfuls of cooked rhubarb. Cook in the oven until the tapioca is transparent or soft. Place a meringue made of the white of one egg on top. Cool and then serve.

Rhubarb Dumplings Roll the pastry out one-quarter inch thick and then cut into four-inch squares. Fill with pieces of rhubarb cut in one-half inch pieces. Fold the dough over, pressing it tightly and then brush with egg, wash and bake in a slow oven for thirty minutes.

EMBROIDERY JOINS GEORGETTE AND SILK Georgette and taffeta are combined in this frock, and the joining is marked with embroidery. The hat is georgette and taffeta, too.

A Daily Fashion Talk by Florence Rose WHEN the new things are shown in the middle of the winter, with the express purpose of attracting those who will winter in the South, all of us go into raptures over each individual garment. It isn't because each one is a work of art, or even that they will remain smart through the spring season in the North, but that they are the advance press agents of spring, and, therefore, fill our hearts with joy and anticipation.

Jealously Makes Trouble Dear Cynthia—I have known a young man, nineteen, for about a year. He used to come over to our house to see the family and I looked upon him merely as a friend. We never paid much attention to each other. But lately he has been paying a great deal of attention to me and he acts as if he thought a great deal of me. We have been out together several times. A few weeks ago he was here and two other fellows came in. He immediately went home, saying he had an engagement. I have not seen or heard from him since. What do you suppose is the matter? Do you think I should write and find out what?

Who's Fault Is This? Dear Cynthia—Will you kindly advise me on these questions, which will be highly appreciated? I am nineteen, about five feet in height, dress well and refined, considered good-looking by both sexes. I do not think that every time I'm with young men they always attempt to kiss me, which, of course, I don't allow. I like him very much and should I ask him to come down and see me, as he does not seem to care very much for her? Why try to win the boy away from this friend of yours who evidently likes me? I think you should let him come and see me. These sort of advances should come from a young man himself. Try to be contented with all the rest of the boys in the world and let your little friend have the one whom she likes.

Should Have Trusted Her Dear Cynthia—I have read "Unbeliever's" letter and this is my answer: Dear Unbeliever—I read your trouble in the EVENING PUBLIC LEDGER and as you asked for public opinion I will try to relate to you my experience. I am a young man, twenty-three years single, only due to an experience similar to yours. I was engaged to a girl for six months, when she received attention from another—a dude. I misjudged her. We had a quarrel, and I have never met any one I loved as well as Helen, and I advise you to watch your P's and Q's. If she trusts you with things she would not trust others with, you know she is not deceitful. You can't love her very much or you would be careful how you spoke about her. Be as foolish as I. Forget your troubles, go and have it out with her. Love is an sweet dream. Don't trifle with such things as an intruder. Show him he isn't quite as popular as he thinks. W. C. K.

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Chodoff A Special Feature is a Liberal Showing of Models at \$15.00



Please Tell Me What to Do

By CYNTHIA Lots of Fine Girls Dear Cynthia—I feel that I am a very unlucky man if he cannot find a decent girl in his eight years of roaming around. Where are you looking for them? "Worried." Perhaps you had better change your places of amusement. Birds of a kind flock together. There are lots of girls who will make the best of wives. Look in good, respectable places and you will find them. READER.

Stealing Some One's Beau Dear Cynthia—One evening a girl friend of mine brought down a young man to our house. We were singing and enjoying ourselves, but this young man seemed to act quite kind of me and showed it very plainly. When my girl friend went home late that evening she was quite angry with him. She has been down about three or four times since, but never brings him down, as I requested. Do you think she is jealous of me or do you think that she is afraid he will leave her and start going with me? I like him very much and should I ask him to come down and see me, as he does not seem to care very much for her? BROWN EYES.

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This lamp with its vase-like base draws much of its charm from lovely coloring, bright yellows and blues, with a little tinging of rose. The shade, which is of a material that resembles parchment and yet does not cost nearly so much, tones perfectly with the base, which is porcelain.



Adventures With a Purse

There is a certain percentage of the human race that has a constitutional aversion to wearing over shoes. It is manifested in the youngster who takes a delight in swishing through the streets in puddles and deepest gutters. As time goes on this tendency is modified somewhat, but these contrary humans, while avoiding puddles if only for dignity's sake, consistently refuse to protect their pedal extremities with gum shoes. "They're such a bother!" they exclaim. This story then is for such people, for it tells of a way to keep the shoes dry without the hated rubbers. I speak of a preparation which, so the directions say, should be put in all the cracks, crevices and seams of the shoes and allowed to dry. "Your shoes will then be waterproof," is the assurance, and since this preparation costs but ten cents, surely it is worth a trial.

Not a New Coat of Paint on Your Auto, haven't you? says your neighbor anxiously. "Not at all, not at all," you say in superior manner. And then because you are so delighted with it you tell that friend about a specially prepared duster which shines up an upholstery without making it greasy and affords a nice lustre to the surface of the machine. It costs but fifty cents, and could easily be tucked in the pocket on the door.

How often have you had the experience of hastily snatching off the lid of a boiling pot, only to burn your fingers! What you need is some wooden clothesline knobs. They do not heat up nearly so quickly, and can easily be attached to lids. A card of six of them may be purchased for five cents.

Here's news for you. You can have a real life, hand-made collar. It is one of those long straight collars that look so well on a dark dress, and the cost is only \$1.75. For real handmade flannel that's a bargain?

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WHY MOST LITTLE BOYS LIKE MOTHER BETTER THAN DAD

A Short Story About an Eight-Year-Old Whose Father Took Him to the City for a Glorious Time, and Some Reasons Why There Is No Royal Road to Making a Child Your Pal

THIS particular father had heard a story that appealed to him very much. It was told by another father. "I wanted him to remember the first time he ever saw a big city and so I showed him the time of his life. Took him to a big hotel to lunch, then to the movies, up and down elevators of the high buildings and let him cut all sorts of capers. We were had a day of it." That was a pretty good idea, the father in question thought. A boy ought to have a few things in his early years to stand out all the rest of his days. And a trip to the city sounded like a red letter day for any eight-year-old red-blooded chap. The next time an occasion came for father to go to the city some 250 miles away, it was suggested to the boy's mother that the little chap go along. And so two days hence father and the youngster in a green velvet chair in the parlor car with father beside him carefully explaining the scenery.

AND oh, the time they had in the city. Enough of excitement and new things to last a little boy for a year. They had lunch in a big hotel, then to the movies, up and down and up and down the streets and they bought balloons, and along about 4 o'clock presents for mother and baby. Then they went to another big place for dinner; after that to the movies, then for a soda and then up to a big room in the hotel. The boy was allowed to go to the desk and ask for the key to a ring for ice water after he got upstairs and to do all the things which small girls and small boys new to hotels are supposed to delight in.

Then the next morning father took his small son for one farewell trip down the fascinating and busy street and then they boarded the train, skinned down into the green velvet chair once more and were speeded home.

ABOUT two months later there came an occasion for the boy's father to go to the city again. And this time, as his mother's mother was not very well, it was suggested that she go with baby to pay her a little visit. The mother suggested taking the older child with her, as had always been the custom. "No," spoke up dad. "I'll take Bobbie to the city with me, take how about that, brother?"

But the little fellow who had just graduated into Norfolk suits and buster brown collars, didn't say a word. "What's the matter, son?" his father asked, "didn't you and dad have a fine time when we went to the city?" There was another pause. The boy very quiet, but intensely earnest little voice spoke up: "But, you see, father," it said slowly, "I know mother better."

POOR daddy. Why, of course he was hurt. But the truth always hurts father. You cannot make a real of your boy on high days and holidays only, and then expect him to hobnob with you like a caddy off on a fishing trip. You must make a pal of your boy every day. It is true a mother has more to do with a small boy than his father has, but that is

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