condition of mind.

Dear Editor—I have never written to a newspaper before, and, in fact, rather laughed at those who did. But now I am coming to you, because, to tell the truth, I would be ashamed to make my confession to any of my own acquaintances. To come to the point quickly. I recently moved into a new neighborhood and the women for some reason or other insist on snubbing me. In the neighborhood where I lived before I knew all the women well, and, in fact, all along wherever I have lived I have reason to believe I have not been considered an oddity. I dress well and and am quite respectable, and my husband makes as much money and probably more than many of the men in this neighborhood. But somehow these women refuse to understand. What can you make of this?

PUZZLED.

PAGE OF SPRIGHTLY INTEREST FOR WOMEN—TOOTHSOME RECIPES—LOOKING IN THE SHOPS

SOME GOOD WAYS TO SERVE MACARONI; MRS. WILSON GIVES VARIED RECIPES

The Real Sauce That Italy Serves Her and Two Other Specialties of That Sunny Country

Two Well-Balanced Menus That Have Macaroni for the Main Dish and a Delicious Pudding

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

MACARONI is considered by the general public to be typical and culiar to the Italians. Italy is entitled to the credit for the early appreciation of this delectable wheat product. History credits the invention of macaroni to the Chinese. From these folk the Italians soon learned to make these pastes and then adopted them as their national dish. The products are made from wheat and are known as spaghetti and macaroni.

History also tells us that by the time the fourteenth century rolled nation that really enjoyed this product and that they kept the trade saucepan and add the vegetables. than 100 years.

introduced it into France, where it and set in a cool place. This mixinstantly became the dish "a ture will keep in the refrigerator or Theure," and it is on record that in a cool place for one week in sum-Louis XIII ordered and ate this dish mer and from ten to twelve days in as it was cooked by the innkeeper winter. This mixture is called toof Tours. This immediately popu- matoe aux fine herbes. larized the Italian pastes.

The average American consumer of the number of styles or formsof which there are over a hundredmade. They range from the lapieces one or two inches wide, cut and frequently molded by hand, to the fidelline, which are the long thin threads, the finest of which are many times smaller than vermicelli. Between these two extremes there is great variety, which includes the lphabet and many fancy designs.

Macaroni is to the Italian cook as the Irish and sweet potato is our aux fine herbes in a bowl and add the starchy content of the meal; just common starchy food. The thrifty Italian and French housewives have found that by the addition of meat, cheese and eggs for flavoring, they can serve their families substantial and attractive foods at a minimum

To Prepare Macaroni

The macaroni may be broken into pieces one and one-half inches long, or it may be cooked whole. In all recipes the macaroni must first be prepared as follows:

Grease the bottom of a deep sauceboiling water. Let boil for two minutes and then add the macaroni. Stir for a few minutes and then cook for the running cold water for three pan and add minutes. Let drain. It is now ready to use in any number of ways. Gressing the saucepan prevents the macaroni from sticking to the bot- dice. tom while it is cooking.

The Italian prepares a seasoning as follows: Wash

My dear Mrs. Wilson-Will you

kindly print in your column a nice

recipe for war ginger cake or mo-

lasses cake? I had one issued at

the beginning of the war, but just

War Gingerbread

One-half cupful of sour milk,

Dissolve the baking soda in the

Four tablespoonfuls of shortening, One teaspoonful of cinnamon,

One teaspoonful of ginger.
One-half teaspoonful of allepice,

One cupful of wheat flour, One cupful of barley or corn flour

Heat to mix and then bake in an

long or loaf-shaped pan for forty-

we minutes in a moderate oven

The egg may be omitted if desired.

used in place of wheat flour.

corn or barley flour may be

L D. E.

Two leaks, Six branches of pareley, Two green or red peppers,

I will thank you so much.

One cupful of molasses,

I. D. E ...

our milk; add

A DELICIOUS MACARONI PUDDING



Ever heard of macaroni pudding? Perhaps not. Then try this one and see! It is included in Mrs. Wilson's recipes today under the head of Macaroni Custard

Four bunches of celery. Pare

Six onione, Tiny bit of garlie, the size of a

Place in a chopping bowl and chop around the Italians were the only very fine. Now place in one-half cupful of vegetable cooking oil in a secret of its manufacture for more Cook slowly until soft and then add one small can of tomato paste, Blend Later an enterprising Frenchman well and then pour in a bowl or jar

Small portions of meat that would be insufficient to serve alone can be of pastes or macaroni has no idea utilized in making these dishes. When making gravy, prepare enough stock, so that a cup or more may be set into which this wheat product is aside to use in the macaroni dishes. Bones, gristle and meat juice left sagnes, which are the short flat on the serving platter may all be and cook for a few minutes. Remade into stock, from which the various gravies can be made. The Italian cook uses a small piece of meat for flavoring, usually chopping it in small pieces.

Macaroni Neapolitan Cook one-half pound of macaroni as directed in the method of preparing. Place in a baking dish. Place six tablespoonfuls of tomatoe

Three cupfuls of brown gravy, Two teaspoonfuls of salt, One teaspoonful of paprika.

Stir to mix and then pour over the macaroni. Sprinkle with onehalf cupful of grated cheese over the top and then bake in a hot oven for twenty minutes. Serve this dish in the following menu:

Celery Oyster Cocktail Macaroni Neapolitan Spinach Lima Beans Lettuce

Coffee

Macaroni Mileuse Wipe with damp cloth and cut in one-inch blocks one pound of shin fifteen minutes. Turn into a colan- beef. Roll in flour and brown quickder and drain. Then blanch under ly in hot fat. Place in a deep sauce-

> Three pints of cold water, Two onions cut fine, One medium-sized carrot cut in

Bring to a boil and cook gently until the meat is tender. Now add

fine herbes. Two teaspoonfuls of salt,

Six ounces of prepared macaroni. Bring this mixture to a boil and then cook until the macaroni is well heated. Pour on a large platter and garnish with finely chopped parsley. Serve in the following menu:

Watercress Strained Vegetable Soup Macaroni Mileuse Boiled Onions Lettuce

Coffee Baked Apple Macaroni au Gratin Cook one-half pound of macaroni as given in the method of preparing.

make three cupfuls of cream sauce, One and one-half cupfuls of milk, One and one-half cupfuls of clear | 2.

Place in a baking dish and then

Blend the flour in the stock and then add the milk. Bring to a boil

move and season with One level tablespoonful of salt,

One and one-half level teaspoonfuls of paprika,

One-half cupful of grated cheese. Blend well and then pour over the macaroni. Sprinkle the top with fine bread crumbs and bake in a moderate oven for twenty-five minutes.

Radishes

Macaroni Custard Place in a saucepan

Dissolve the starch in water and add the milk. Bring to a boil and store. cook for five minutes. Remove from

the fire and add Yolks of two eggs,

One cupful of sugar, One and one-half teaspoonfuls of vanilla.

Beat to mix and then pour over six ounces of macaroni prepared as given in the method for preparation. Add one-half cupful of raisins and then bake in a moderate oven for One-half cupful of tomatoe aux twenty-five minutes. Place the whites of two eggs in a bowl and add one glass of jelly. Beat until the mix-One and one-half teaspoonfule of ture holds its shape, then pile on top of the pudding.

Please Tell Me What to Do

By CYNTHIA

Might Care Yet

Dear Cynthia—A few days ago a boy friend of mine and another chap had a debate on a subject which really was not for them to discuss, but for some married men; but as both had very good arguments I am writing to ascertain which one was correct.

which one was correct.

The subject war. "Should Married Men Help Their Wiven Wash Dishes and Clean House?" Now this is what No. I had to say: "It is perfectly natural when first married the husband does everything to help poor wife, but later on in life when taid wife becomes more accustomed to housework it is entirely up to her to handle this. It is her work just like you and I have our work to do at the shop or office each day. Then again when hubby comes home from work don't you think, after eating supper, he would rather sit in the easy pipe than do the dishes, which really in the pipe than do the dishes, which really would mean a lot to a man?"

And so it went on for some time, No. I have lived I have not been combined and wherever I have lived I have readwherever I have lived I have readwherever I have lived I have readwhere wherever I have lived I have readwhere wherever I have lived I have readwhere wherever in here will be mind of the old. Mark my words. "Puzzled," as soon as you stop worry-ing about your neighbors they will begin to worry about your or proved this neighborhood. But somehow these this neighborhood the man and the mind of the old. Mark my words. "Puzzled," as soon as you stop worry-ing about your neighbors they will begin to worry about your neighbors they will begin to worry about your neighbors they will begin to worry about your neighbor hood the mind of the find and what women refuse to understand. The mind of the mind of

could burchase same? Also, if hair which could be used as a switch is of any value?

Mrs. L.

Tou can buy cocoa butter at any drug at the same of the hair at a wigmaker's or a firm that manufactures hair goods. Consult the bunness sect on of the telephon directory.

Wants News of Pets

Wants News of Pets

To the Editor of Weman's Page:

Dear Madam—I want to thank you through your estumn in the Evrasive Puston for mother cat and kiten. Will you please for mother cat and kiten. Will you please for mother cat and kiten. Will you please and dractions for mother cat and kiten. Will you please affections for mother cat and kiten. Will you please affections for mother cat and kiten. Will you please affections for mother cat and kiten. Will you please affections for the kitens will do as you suggest. By you will not get too lonesome for your pets. The rag rug directions will be mailed.

English Newspapers

To the Editor of Weman's Page:

Dear Madam—Could you tell me whether through your column occasionally how they will not get too lonesome for your pets. The rag rug directions will be mailed.

English Newspapers

To the Editor of Weman's Page:

Dear Madam—Could you tell me whether the world. The respectively. The one aged twenty-one fell through your column occasionally how they will not get too lonesome for your pets. The rag rug directions will be mailed.

English Newspapers

To the Editor of Weman's Page:

Dear Madam—I want to thank your directively. The one aged twenty-one fell in love with me, but I could not return he love. He would spend any amount he love through your pets mail me the first with the country had been and instead in the first with the first w

CURLY LOCKS.

You did very wrong to play with young men as you did and I cannot quite blame your present sultor for his doubts. Remember two wrongs never make a right! Because a young man made you unhappy was no reason for you to try to make others miserable. I hope you are sorry.

When Company Drops in for Luncheon

It used to be that when company dropped in unexpectedly about lunch time I had to open a can of sardines or something else that looked like what it was—a makeshift. But now I'm not a bit worried, no matter how many of them there are, because I know that with very little trouble I can get the best salad they ever tasted.

I boil some eggs hard and cool

them by putting them under the cold water for a minute. Then I take out the yolks, crumble them, and mix with butter, salt pepper mixture back into the whites and serve on lettuce with any kind of dressing I happen to have in the house. It's the Al Sauce that

WHY THE NEIGHBORHOOD SNOB IS HIGHLY AMUSING

the Lead of the Autocrat of the Square, Who Is, in Turn,

Might Care Yet

My Dear Cynthia—Have come to you for advice on a thing that has been troubling me for so long. I love a young man very much, but have found out that he deem't love me; it seems as if I cannot get him out of my mind. Please tell me how I can best forget him? Should I treat him cool when he comes to see me? Please, please tell me. MARIE.

Take up some sort of work or play that will tire you out, little friend, and you will soon stop worrying. By work I mean a course in a night school, and by play I mean, perhaps, to take up swimming or something of that sort. Also make up your mind to try to be interested in other boys. Keep on trying and you will begin to genuinely enjoy yourself again. When the boy comes to see you be friendly and joily, but do not mention love or act in any way that could be construed as sentimental. Perhaps in this way he will learn to care for you.

Also make up your mind to try to be condition of mind.

Dear Editor—I have never written to a newspaper before, and, in fact, rather laughed at those who did. But they get over this fear have a good time with the newest clerk in the courter with the newest cle Afraid to Take Up Any Newcomers

Should Married Men Help?

And so it went on for some time, No. 2 taking the other side of the argument and saying: "It was up to hubby to do this work and help wife after supper with the dishes."

esting moments. It is interesting to study the neighborhood snob, "Puzzled," because she is like a sheep, in that she possesses about as much original independs.

when the staming process does not recovered. When the staming process will prove effectually actively process will prove effectually actively process will prove effectually actively process. When the staming process will prove effectually actively process will prove effectually actively process. The state of the winders of the winders of the winders when a process will prove effectually actively process will prove effectually actively process. The state of the winders were actively process and the winders of the winders when a will be done to the winders when a will be done to the winders when a will not to entire a slice of the process of the winders when a will not to entire a slice of the process of the winders when a will not to entire a slice of the process of which the winders when a process of which it is actively proved the process of which is a circle, and the winders when a process of which is a circle, and the winders when a constant reader of your column and having read "Unbedded" the winders when a shift gunges of caster oil and a fair, to remove for ring, etc.

A lair, to remove for ring, etc.

A

this time?

I was like "Unbeliever." I would laugh at any one who said he loved me, but for all the young men I have been among, and there have been a good many others besides those I have mentioned, I love this young man. He gave me a beautiful ruby ring for Christmas and seems to love me. I think that if he should fast me, I believe I would do the same thing all over again, only break more hearts than I did before. Can any one tell me if I am wrong? I am

house. It's the Al Sauce that makes all the difference between ordinary stuffed eggs and the flavor of this wonderful salad, that no one but a French chef has ever before been able to got.—Adv.

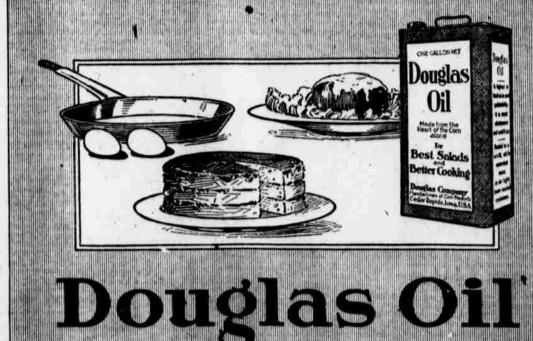
To Preserve Letters From Over There

Letters from "Over There" were often written in pencil. You can preserve them n their original state by this simple Like a Sheep She Is, in the Use of Her Own Judgment-Following reatment: Boll a kettleful of water until the steam is pouring from the spout. Hold a sheet at a time, in the cloud of steam, turning it all ways, so that every part of the writing is well steamed. When the page feels quite limp, pin it up for a few minutes. Then mix milk and water in an egg cup, using half of each. Spread the letter on a flat surface, and, with a small brush, wash the milk solution over each sheet. Hang the paper up until it is almost dry. Finally press flat between blotting paper on which books or weights are arranged.—McCall's. cloud of steam, turning it all ways, so

Many of the best of the new frocks of serge are trimmed horizontally. This in spite of the fact that every other effort is made to emphasize the narrow ankie line. These frocks have bands of braid or sometimes of striped fabric, running about the bottom of the skirt, and similar bands on sleeves and bedice or vest.



NEW YORK 6th Ave. at 46th St. 1422 Walnut St. West of Bellevue-Stratford Present A Preliminary Display Spring Fashions An extensive collection of Models STREET AND AFTERNOON SUITS TAILORED DAY WRAPS DAY DRESSES EVENING GOWNS -BLOUSES MILLINERY --- FURS Expressing the period of Renewed Luxury in Dress



De Luxe Salad Oil-Ideal Shortening

The delicate flavor of Douglas frying fat. It doesn't absorb odors -- can be used again and

Oil will make it your choice for salads. Douglas mayonnaise and Douglas French dressing are treats for the epicure.

For shortening it equals butter and is just as easy to use. Fine also for seasoning. Douglas Oil is the healthful guaranteed.

Made from the heart of corn, refined by an exclusive process

packed in air-tight cans. Your grocer has Douglas Oil or can get it for you. No risk

again.

in a trial can-satisfaction DOUGLAS COMPANY, Cedar Rapids, Iowa

DOUGLAS COMPANY, 10 Chestnut St., Phila.

(96A)

My dear Mrs. Wilson—As I am an ardent admirer of your food recipes, I come to you for advice on the following: In the fall you sublished a recipe for French rolls, and as I think they would be a arristion from the cinnamon buns would like to try them, but do not understand if the small pan but sets inside the large one is to a filled with the rolls, also when one cook the strup to a soft-ball are can it be spread easily on the spread easily on th

cannot find it, and I would like to have this one as soon as possible.

vinegar. One level teaspoonful of baking

out corn of oat flour, yet to be moist. Then I would like to know if I can make a vinegar from dandelion wine which has gone sour and how? Thanking you in ad-Mrs. E. H.

etc. Yes, the wine may be made into mixture

too much, would you also print how to make that thick white filling that comes in the layers of strawberry shortcake? I see a lot of your recipes call for cream sauce. Would you please let me know how to make that? I have tried your lemon meringue pie and it came out fine, but the meringue was thin. Will you please print a meringue that will be thick like you get on the pies in the store up-

Ask Mrs. Wilson

for the series of recipes of breads,

Mrs. E. H .- See the recipes in the EVENING PUBLIC LEDGER beginning of December 9, 1918, on breads, rolls, stiff and then cut and fold in the

My dear Mrs. Wilson—I want to thank you for your wonderful recipes you have in the Evening Public Ledger. They have helped me wonderfully. I am just get-ting through making some of your doughyuts and they are great I doughnuts and they are great. I would like you to help me again. Would you kindly print in the EVENING PUBLIC LEDGER plain white bread and also a raisin bread recipe? If I am not asking

If you have any cookery prob ems. bring them to Mrs. Wilson She will be glad to answer you ional replies, however, can be given. Address questions to Mrs. M. A. ION. EVENING PUBLIC LEDGER.

Mrs. Wilson Answers Questions town? Thanking you very much for your help. I. M. W. I. M. W .- See the EVENING PUB-LIC LEDGER from December 9, 1918,

> rolls, etc. White Mountain Meringue Beat the white of one egg very

One-half cupful of XXXX sugar, One tablespoonful of cornstarch,

One teaspoonful of vanilla. Rub between the hands until well

My dear Mrs. Wilson—Please publish a recipe for Scotch scones and a couple of other popular Scotch dishes. I have tried sev-eral of your recipes and have had great success with them. I thank you in advance. Mrs. A. C.

Scotch Scones Mrs. A. C .-Two cupfuls of flour, One-half cupful of sugar, One teaspoonful of salt,

Four teaspoonfuls of baking pow-

Sift to mix and then rub in five tablespoonfuls of shortening and mix to a dough with two-thirds cupful of milk. Work to a smooth elastic dough. Form the dough into balls and then roll out three-quarters of an inch thick. Cut into quarters of an inch thick of the cut into quarters o ters of an inch thick. Cut into quarters and brush with milk-and-egg wash. Bake twenty minutes in a

The Women's

TODAY'S INQUIRIES

What famous bank in Canada has more than 1000 women in its employ? Who is Mrs. Nerr Feese?

In it ever correct for a married woman to sign a letter preceding her name with Mrs. 7

What is the general rule for the length of children's and young girls' skirts?

the straming process does not re-te the shine from worn serge, what or process will prove effectual?

What is the couching stitch?

Exchange

Dear Madam-Is it good form to nut "R. S. V. P." at the end of an invitation? M. M. I. Tomato Soup

Macaroni au Gratin

Peus String Beans
Lettuce
Chocolate Layer Cake Coffee

These delicate pastes may be used in puddings for desserts. Try this:

Tomato Soup

Macaroni Gustard

It is quite correct to put these letters on your invitation. This is the approved way of saying, "Please let me know if you are coming." The letters stand for the French words, "Repondez, s'il you plat." the literal translation of which is "Answer, if you please." In the case of an informal invitation, of course you would not use these letters, but rather request in your letter before closing, "Please let me know," etc.

Place in a saucepan.

Two cupfule of milk,

One and one-half cupfuls of water,
Six level tablespoonfuls of corn
Six level tablespoonfuls of corn
ould purchase same? Also, if half which could be used as a switch is of any value?

Mrs. T.

To the Editor of Woman's Page:

Dear Madam—Could you tell me whether there are any newspapers obtainable in this country that are printed in England? And if so, where? Thanking you very much for this infermation. I am.

L. J. T

I do not know of any place in the city where English newspapers can be bought, but you wil find them on file in the Mercantile Library. 14 South Tenth street; in the Commercial Museum. Thirty-fourth below Spruce street, and in the Y. M. C. A., Broad and Arch atreets. Should you desire to subscribe to English papers, you could do so through any large news agency.

To the Editor of Woman's Page: To the Editor of Woman's roge.

Dear Madam—Please inform me if you how of some good energetic pension attorney, who would take up a case of long standing in aid of a poor widow nearly seventy years of age, whose husband was a naval veteran of the Civil War.

WIDOW.

mixed and then add to the white of egg. Spread between layers of cake.

A series of recipes of cream sauces and meringues are coming very shortly. Watch for them.

My dear Mrs. Wilson—Please

The pension attorney of whom you spoke in the first part of your letter is not listed in the legal directory for Washington. If you go down to the Legal Aid, 34 South Sixteenth street, you can be directed to a pension attorney of whom you have in the first part of your letter is not listed in the legal directory for washington. If you go down to the Legal Aid, 34 South Sixteenth street, you can be directed to a pension attorney of whom you spoke in the first part of your letter is not listed in the legal directory for washington. If you go down to the Legal Aid, 34 South Sixteenth street, you can be directed to a pension attorney of whom you spoke in the first part of your letter is not listed in the legal directory for washington. If you go down to the spoke in the first part of your letter is not listed in the legal directory for washington. If you go down to the spoke in the first part of your letter is not listed in the legal directory for washington. If you go down to the spoke in the first part of your letter is not listed in the legal directory for washington. If you go down to the spoke in the first part of your letter is not listed in the legal directory for washington. If you go down to the spoke in the first part of your letter is not listed in the legal directory for washington. If you go down to the spoke in the first part of your letter is not listed in the legal directory for washington. If you go down to the spoke in the first part of your letter is not listed in the legal directory for washington. If you go down to the spoke in the first part of your letter is not listed in the legal directory for washington. If you go down to the spoke in the first part of your letter is not listed in the legal directory for washington. If you go down to the spoke in the first part of your letter is not listed in the lega

Glad Party Was a Success To the Editor of Woman's Page:

To the Editor of Woman's Page:

Dear Madam—Your letters containing suggestions for my little son's party on Washington's Birthday were received, for which please accept my thanks. As far as possible I followed your suggestions, which I am sure made our party success. restions, which I am success.

A we had about thirty-five present, and sverybody had an enjoyable time.

Again thanking you, and wishing you continued success in your work, I am Mrs. H.

Not a Ship at All

Dear Madam—What is the work of the receiving ship? Are all the men on the receiving ship sailors? CURIOUS.