EVENING PUBLIC LEDGER-PHILADELPHIA, THURSDAY, MARCH 13, 1919

AN APPETIZING LENTEN DISH-ADVICE TO BASHFUL-AN ATTRACTIVE SUIT-CYNTHIA'S LETTERS what? you ask me, I am afraid of this I am a Jewess. Nothing betrays this, but I haven't the courage to tell him: He doesn't know? I want our friendship to gc on forever as it is. Do you think my religion would make any difference if he knew? Do you suppose he will think I deceived him? But, Cynthia, I haven't, because I have never had occasion to tell him. Do help me, and I will always be THANKFUL

MRS. WILSON SUGGESTS SOME TASTY WAYS TO SERVE VARIOUS KINDS OF ONIONS

French Fried, Baked, Fixing Them in Ramekins and Frying Them in a Flaky Batter

Swiss Onion and Potato Pancakes, a Mince That Is Good and Various Other Recipes

By MRS. M. A. WILSON Copyright, 1919, by Mrs. M. A. Wilson All Rights Reserved

THE onion is the native of Turkey in Asia; it is a common garden vegetable of the lily family. Chefs and cooks for centuries have used this succulent vegetable as a food and for flavoring and seasoning of prepared dishes and salads.

The onion family consists of the white, or silver skinned, the yellow and red varieties, leeks, garlic, chives, scallion, shallots and the Spanish or Bermuda onions.

The strong flavor and the smell of one-half-inch slices. Fry until will replace meat for luncheon. The strong flavor and the smell or one-national shown in hot fat and serve Swiss Onion and Potato Pancakes volatile oil which contains large as a garnish with omelets, fish, cold amounts of sulphur. The northern meat, etc. product is usually sharp and strong. while the onions grown in the warm,

sunny South are mild and agreeable. 'The onion is about 90 per cent then boil until tender, and then take water. care that the onion does not become To store onions spread them in

soft. Lift and then cool, and caresingle lavers in a dry, airy place fully remove the centers. Now prewhere the temperature is not below pare the following as a filling for 45 degrees Fahrenheit. four large or eight medium-sized The following are some unusual onions:

onion recipes:

Onion and Potato Mince

Pare and slice sufficient onions to measure one cupful. Parboil and then drain. Now place four tablespoonfuls of fat in a frying pan and add the onions and one and a half cupfuls of mashed potatoes. Turn constantly until well blended and then form into an omelet shape in a pan, and turn on a warm plat- fill the cavity of the onions, forming ter and serve with cream sauce.

Onions in Ramekins

Peel and boil until tender one dozen medium-sized onions. Drain and then place in ramekins. Season and cover with cream sauce. Dust the top with a few bread crumbs and then sprinkle with one teaspoonful of grated cheese. Dust lightly with paprika and then bake for fifteen minutes in a moderate oven.

> **Onions Fried in Batter** Pare and cook one dozen medium-

sized onions until tender, taking care that they do not break. Drain and then cool, and when ready to prepare dip in batter and then fry in hot fat, and serve with hollandaise over the baked onions. This dish sauce. How to prepare the batter:

Place in a bowl Six tablespoonfuls of water. Eight tablespoonfuls of flour,

BAKED PEPPERS STUFFED WITH MACARONI

THANKFUL. My dear, do not be afraid. Have the courage of your convictions. The young man probably knows your religious be-lief, but it is you he likes and you are welcome to believe as you choose. Bring the fact that you are a Jewess into your next talk with him. It is a great deal better to come right out with a thing than to worry over an idea, which may never amount to anything. If the religion proves to be an obstacle would it not be better to know it now than later, when you have become more attached to him?

THANKFUL.

St. Valentine's Day Explained St. Valentine's Day Explained Dear Cynthin-We are puzzled. We wish to know the meaning of St. Val-entine's Day. Also of sending cards out without sligning names. What is the (name) meaning for the month of Octo-ber and May? Hoping to have a favor-able reply. PUZZLED.

ber and May? Hoping to have a favor-able reply. PUZZLED. The observance of St. Valentine's Day comes down to us from the year 496 A. D. atthough the day as it is observed now has little to do with St. Valentine, a bishop, who was martyred. The way it is cele-brated now is a relic of the pagan feast of Lupercalia. On February 15, prior to the year 496, the youths of Rome were accustomed to pulling the names of young women out of an urn to choose a lady love. There was a large amount of pagan superstition connected with this, and it was decided to change the character of the feast, making it a Chris-tian festival and eliminating the pagan superstition of selecting the names. The date of the festival was changed to Feb-ruary 14, and it was unmed in honor of St. Valentine, and a religious ceremony was connected with it. However, in some remote way the oid pagan custom cropped up again and the day has al-ways been associated with lovers. There is no particular meaning attached to the valentine that comes without a name. I do not quite understand what you mean by meaning of the month. Here.

name. I do not quite understand what you mean by meaning of the month. Here, however, are my guesses. The jewel for May is the emerail and the jewels for October are the opal and the tournaline. The marriage superstition on the two months reads as follows: If in October you do marry. If in October you do marry. Love will come, but riches tarry.

A Daily Fashion Talk by Florence Rose Marry in the month of May You will surely rue the day. THE woman who is inclined to add

Adventures With a Purse

THE chains that caught my fancy to-Here is a very clever model showing L day as I wandered through one of how the box coat arrangement with special place in Washington to which pretty and distinctive. One chain is of the neck to the hip line has been com-

Parsley ButterTwo tablespoonfuls of butter.Three tablespoonfuls of finelyI could write, and will you kindly sug-I could write, and will you kindly sug-Three tablespoonfuls of finelyNinced parsley.One teaspoonful of lemon juice.Beat and work to a smooth pasteand use. This dish will replace po-tatees in the luncheon menu.Onion CustardChon fine sufficient onions to

'MEMBER how just a while ago, I is the suit you wear. In this case the scheme is tan and dark blue, and al-treated bulb that can be attached to the chain of the light, and indicate though the tan and blue in suit and the that may not be exactly matching, the effect is the same, and that is what

Girls between fourteen and sixteen ing? Well, I have found something else may go to private dances if they are now, which I think should be guite as where that mischelvous string is lurk-



It Is Based on the Many Letters on the Subject That Come to This Page-Half the World Is Ill at Ease and

Only Acting Brave About It

WHEN all the everyday troubles of the world are sorted there is one pile that is always a little higher than the others. It is heaped high with the the others. It is heaped high with the

the others. It is heaped high with the forments of those who are self-con-sclous and shy. Those who were not born to blush seen or unseen do not know what these forments are. But I assure you they are very real. Many a letter comes to this page from those to whom meeting people is about the most gen-uine brand of torture known. So many letters of this type come, in fact, that I think we can learn some-thing helpful from their very num-ther section of the term of term of the term of the term of the term of term of term of the term of ter woman?

like.

Don't be afraid of people, for, ten

The Rock of Gibraltar

mean this:

COAT FOR SPRING

I mean this: If you are self-conscious yourself, I mean unis: If you are self-conscious yourself, doesn't it make you feel braver and more self-confident to know that hun-dreds of persons with whom you come in contact are perhaps even more shy and let rule our lives. Human beings are curlously alike. We have only and ill at ease than you are? to look into our own experiences to find out what the other fellow is really

TAKE this example, for instance: a subscription card party. There is nothing she hates more to do because it means meeting tablefuls of strange women all afternoon long. But she . There is Mrs. White. She goes to goes because she feels it is her duty to get over this fear and to become ac-quainted in the community.

Hitter ----

ame color scheme In this case the

The collar and cuffs are in tan

satin embroidered in blue, and the

pounds to her weight as she adds

years to her age does well in selecting

a model the line of which is not broken,

But especially for the young woman

inclined to be tall and flapperish the

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When We Come Back

Jim's tob hes not quits reached the

point yet where he can afford after

theatre suppers, and the other night. when we struck our little house I

just gave him a surprise. Before we

went out I had made some cheese sandwiches, with both the bread and

the cheese cut thin. They would

have been good, anyway, because I

had flavored the cheese with a few

drops of Al Sauce, and you know

what that means. It isn't a Worces-

From the Theatre

belted model is a very good selection.

suit itself is dark-blue serge

Ten chances to one, at least one, quarter of the women she bumps into during the afternoon are quite as self-conscious or more self-conscious than Mrs. White is herself. They are sim-ply taking a long breath and plung-ing into feverish conversation as Mrs. White herself does once in a while when she can summon the courage. But our friend is so busy being ill at

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Montestor the asking

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PERSONAL SERVICE

Please Tell Me What to Do By CYNTHIA

Two level teappoonfuls of baking his affection in many ways. I am unde-

let me know where I can write for ome information regarding his past life, as he may be married or in some

measure one-half cupful. Parboil

To Two Perplexed Friends

Two eggs, One teaspoonful of sall, One teaspoonful of paprika, Two tablespoonfuls of finely chopped parsley. Beat to mix and then grease the custard cups. Add one-half cupful onions. Mix well and then divide onions. Mix well and then divide the prepared into six cupfuls. Pour the prepared into six cupfuls as moderate oven and bake until firm in the center, usually about twenty-five minutes. It is wrong for a girl to flirt, even when she does not mean any harm, ber is of more value to her than any harm, ber is of more value to her than any harm, ber is of more value to her than any harm, ber is of more value to her than any harm, ber is of more value to her than any harm, ber is of more value to her than any harm, ber is of more value to her than any harm, ber is of more value to her than any harm, ber is of more value to her t

The water in the baking pan pre-is of more value to her than anything of the boy is very anxious to write, he the glass baking dishes which cook of the glass baking dishes which cook

Tell Him the Truth

One-half teaspoonful of pepper. Seven-eighths cupful of flour, Four tablespoonfuls of grated pourder. Six tablespoonfuls of fine bread Two level teaspoonfuls of shortening Beat to mix and then fry like pan-Two teaspoonfuls of finely minoed

Parsley Butter

Mix thoroughly to blend and then into a point of top one-inch over

the onion. Dust the onion lightly with flour and then place in a bak- and use. This dish will replace poing dish. Now baste onions with tatoes in the luncheon menu.

toast.

melted shortening and bake for twenty-five minutes in a moderate oven. Chop the onions which have been removed from the centers very

sauce with One and one-half teaspoonfuls of

One well-beaten egg.

Baked Onions

cheese.

erumbs.

parsley.

One egg.

One teaspoonful of salt.

One teaspoonful of papriku.

heat to the boiling point. Serve

Three tablespoonfuls of parsley,

Peel and put two Spanish onions through the food chopper, using a fine knife. Place in a bowl and then Large or Spanish onions are best pare and grate four medium-sized for this dish. Peel the onions and potatoes into a bowl and add Three-quarters cupful of milk, One egg.

If you have never tried baked peppers stuffed with mac troni and cheese, then you don't know quite what you're missing. This is a very good suggestion for a meal that's served in Lent

One tablespoonful of sirup. One and one-half teaspoonfuls of

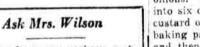
cakes. Serve with parsley butter.

fine and add to one cupful of cream and then drain. Now place in a

Two eggs,

salt. One-half leaspoonful of white pep-

Beat to mix thoroughly and then



If you have any cookery prob-

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 LEDGER,

fress. Explain as briefly as you can the information you desire.

One and one-half cupfuls of milk,

Might Be Married Dear Cynthia-I am a young widow, twenty-two years of age, and J have a son three years old. Now I would like your advice. I made the acquaintance

of a sailor boy at a party about three months ago. He says he loves me and has asked me to marry him. He shows cided, because he is a stranger to me. He is from the South. I wish you would

Beat			and			the
onions	in	flour	and	then	dip	in a
batter		fry	until	gold	en b	rown
in hot		1	Fried	-		

Peel large onions and then cut into

Mrs. Wilson Answers Questions

over.

Philadelphia.

My dear Mrs. Wilson-Will you | blend and then sprinkle this over add sufficient water for gravy; please give me a recipe for layer cake batter, also tomato sauce, through the EVENING PUBLIC LEDGER? Miss E. H. W. Layer Cake Batter

MISS E. H. W .:

Three-quarters cupful of sugar. Four tablespoonfuls of shorten-

Yolks of two eggs. Cream until light and frothy and

then add

Two cupfuls of sifted flour. Three level teaspoonfuls of baking powder,

Three-quarters cupful of water.

CRK. layer cake pans and bake for eight- add cen minutes in a moderate oven. The white of egg left over and onehalf glass of apple jelly placed in a bowl and beaten stiffly until it holds its shape will make a meringue for the layers of the cake. Ice with water icing; use one-half cupful of XXXX sugar and sufficient hot water to spread. Flavor slowly for two hours. Remove the with vanilla.

My dear Mrs. Wilson-Will you kindly print in your column a good recipe for lemon meringue pie? I tried several times and my meringue fell every time. Thanking you in advance. M. C. G. you in advance. M. C. G .- The trouble with your neringue is that first you beat the white of the egg nice and stiff and hen you beat in the sugar, which reaks down the air cells. What should do is this: Place the ites of two eggs in a bowl and at until very stiff, that is, so that n you lift your egg beater the tale points of the meringue will and about one-half inch high and perfectly straight. Now add ir tablespoonfuls of granulated mar and beat it in, using the Dover seater, then remove the beater at in a bewl and add one Bift to

the meringue. Now this must be thicken, season and then serve. cut and folded into the meringue. Do not stir, just cut and then fold My dear Mrs. Wilson-Will you kindly publish through the col-umns of the EVENING PUBLIC

LEDGER recipes for making oxtail soup and braised oxtail? Your reply will be very much appreci-A. I. G. ated.

Oxtail Soup A. I. G .- Have the butcher cut the oxtail into pieces and then soak in warm water for one hour. Wash and rinse under cold water. Wipe Beat to a smooth batter. Now dry and then roll in flour and fry fold in stiffly beaten white of one until golden brown in hot fat. Now Pour into two well-greased place the tails in a soup kettle and

One small real bone. Two quarts of cold water. Two onions cut in dice. One carrot cut in dice, One faggot of soup herbs. Place the onions, carrots and

soup herbs in a thin piece of cheese-Bring to a boil and cook cloth. vegetables and soup herbs. Season

with Two teaspoonfuls of salt. One teaspoonful of white pepper, One-half teaspoonful of thyme. One tablespoonful of Worcester.

thire sauce. Two tablespoonfuls of lemon juice, One teaspoonful of grated lemon rind.

Braised Oxtail

Purchase the large extail joints for this dish. Wash the joints in cold water and then wipe dry. Roll in flour and then fry until golden brown in hot fat. Lift into a sauce-

pan and add One carrot cut in dice, One turnip cut in dice, Four medium-sized onions, Two cupfuls of water. One fuggot of soup herbs. Cook slowly until the meat is ten-

My dear Mrs. Wilson-Having a family of ten, each of them very fond of cake, I am asking you to kindly print a recipe for a good plain cake with a chocolate icing. I have been success-ful with all of your recipes that I have tried. I thank you in ad-vance. Mrs. M.

Layer Cake

fast. Serve in the cups or let stand for five minutes before taking from

the mold and putting on a slice of you.

MRS. M .: One and one-half cupfuls of sugar, One-half cupful of shortening. Cream well and then add One whole egg. Yolks of two eggs,

Two level tablespoonfuls of baking powder.

One and one-half cupfuls of water.

Beat the mixture to a smooth batter and then beat for three minutes. Pour into four laver cake pans and spread the dough slightly higher on the sides and shallow in the c.nter. Bake for eighteen minutes in a moderate oven. Cool. Now place the whites of two eggs in a

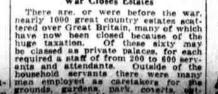
bowl and add one glass of homemade jelly. Beat with a Dover egg beater until this mixture will hold its shape. Spread between the layers and ice with chocolate icing.

The Icing

One cupful of XXXX sugar, One-half cupful of cocoa.

Sift together to mix and then use sufficient boiling water to make a mixture. Spread, adding one teaspoonful of vanilla for flavoring. Spread on the cakes; this amount will ice both cakes all over.

War Closes Estates



Tell Him the Truth
 Dear Cynthia—There are times when
 words, the finest chosen, the most beautiful, could not express the inguage of
 one's heart. Such a task confronts me,
 How, oh, how can I make you understand?
 A man, one of the finest, was and is
 still a pal of mine. Our friendship is
 of the richest, it is a true mutual friend ship. But, Cynthia, I am afraid it is
 getting to be something more than that,
 do you understand? And I am so fright ened! Not that I don't want it to be so,
 but because I am afraid? Afraid of

Many models have just been

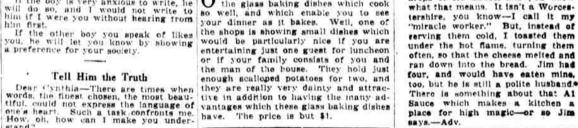
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