

GOOD WAYS TO SERVE FISH—A MARRIED-LIFE STORY—CYNTHIA'S LETTERS—IN THE SHOPS

COOKING FISH IN MARYLAND; MRS. WILSON GIVES RECIPES

They Are Delicious and Come Directly From the Land Where Fish Is at Its Best. Were Volunteered by Housewives Who Hold Them in Prized Possession

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

QUITE recently I spent nearly two weeks in a delightful and quaint Maryland town, and while there had a splendid opportunity to get for you some of the famous southern dishes that our grandmothers knew all about.

While it was out of season for crabs, I had many delicious recipes given me that I have tried out since my return, and I am sure you will like them. Now, while the streams that abound through Maryland are not overladen with the large bass, almost every housewife will tell you that the bass there tastes just like chicken.

Bass a la Maryland Prepare two bass as directed above and then cut in filets. Dip in beaten egg and then roll in fine crumbs, and fry until golden brown.

Filets of Bass a la Picnic Prepare the fish directed and then cut into filets. Place in a baking dish, seasoning each layer with parsley and a little grated onion, salt, pepper and a little lemon juice.

Fish Fritters Croakers, sea bass, perch or cod may be used for this. Clean the fish thoroughly and then wrap in a cheesecloth and cook in boiling water for fifteen minutes to the pound.

Mrs. Wilson Answers Questions My dear Mrs. Wilson—I would like to ask you about a lemon pie I made. I baked the bottom crust first before putting in the filling.

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.

One and one-half cups of flour, Two teaspoons of baking powder, One onion, grated. Beat to thoroughly mix and then add two cups of flaked fish.

Fish Salad Prepare the fish as for fritters. Now place One onion, One green pepper, Four branches of celery, Six branches of parsley

Baltimore Dressing One cupful of mayonnaise, One-half cupful of well-drained canned tomatoes, Two onions, grated fine, One tablespoonful of Worcestershire sauce.

Sour Cream Cucumber Dressing Pare and grate one medium-sized cucumber and then sprinkle with one teaspoonful of salt.

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methods of preparing are delicious, I am giving them to you.

Fish Deviled-Crab Style The Maryland housewife usually uses the clam shells for preparing this delectable dish. Try it; it is unusually good.

One cupful of very thick cream sauce, Three cupfuls of cooked fish, Two onions, grated, Three tablespoonfuls of parsley, chopped fine, One tablespoonful of salt, One teaspoonful of pepper, One-half teaspoonful of mustard, Juice of one lemon, Grated rind of one-quarter lemon.

Fish Loaf Three cupfuls of baked fish, One-half cupful of finely chopped onions, Two green peppers, chopped fine, Six branches of parsley, chopped fine, One tablespoonful of salt, One teaspoonful of pepper, One-half teaspoonful of mustard, One tablespoonful of Worcestershire sauce.

Tallyho Sauce Serve with tallyho sauce, made by adding One cupful of mushrooms, cut in tiny bits and parboiled until tender, Two pimentos or green peppers, chopped fine, Add to One and one-half cupfuls of cream sauce.

Terrapin Style Make a thin cream sauce and add Three tablespoonfuls of finely chopped parsley, One tablespoonful of Worcestershire sauce, Two teaspoonfuls of salt, One teaspoonful of pepper, One well-beaten egg, Two cupfuls of flaked fish, Juice of one-half lemon.

Baked Pickled Fish Cleanse fish cut in pieces, place in china baking dish, season each layer with finely minced onions, parsley and green peppers.

Crystal Peppermint Drops Place in a bowl One cup of XXXX sugar, Six drops of peppermint. Add sufficient boiling water to moisten mixture. Then drop from spoon on wax paper.

SLIP COVERS TO BRIGHTEN A ROOM



The flowered chintz or cretonne slip cover offers a happy way of brightening up a rather dull-looking room. And it is no longer the fashion to keep the covers on just for the summer, but a room may gayly wear them all through the winter as well.

Adventures With a Purse

DOROTHEA and I are developing a rare friendship. And it is founded, I do believe, on our love of the same books. She met me today, with a brand-new book of poems. "I thought," she said, "with her rare smile, "that you might like to look these over."

How easy it is to spoil the effect of the smartest frock by collars and cuffs that are not fresh and crisp! And, for the matter of that, there is little excuse for soiled, mused neckwear, when such attractive collars and cuffs can be purchased at such a little price.

The Soldier's Chance

He stopped one day at the office— A fellow haggard and tall, And asked if a place were vacant For clerical work—that's all.

A DRESS-UP WRAP FOR A "FUSSY" GOWN



This satin wrap may be used for afternoon or evening. The lining is in light printed silk. The ends of the shawl collar are finished in fringe.

to be continually buying. One of the reasons for this is that last year was economy year and every one cut down as much as possible on clothes, and so this year they are a real necessity.

The bright colored frocks of silk and chiffon that are being shown for afternoon wear this spring simply demand some sort of wrap to wear over them, for it will be some time before these dresses will be warm enough to wear without a wrap.

The cape which is depicted today is of black satin. The deep yoke is outlined by cordings run in the satin. The long shawl collar is finished at the ends with silk fringe. The lining of this cape is of a light printed silk.

Fashion Speaks

The frilled lingerie blouse is gaining in popularity. Capes and dolmans continue to gain in popularity. Skirts for afternoon wear promise to be more full.

THE KIND OF LETTER A MAN LIKES TO RECEIVE

It Must Be Based on a Sympathetic Interest in What He Is Doing, And This Explains Why Many Very Plain Girls Are Exceptionally Popular

"IF YOU are half as nice as your overalls who had started to correspond with the girl he had not seen since their school days, "then you must be awfully nice."

TO COME back to letter-writing. No matter how little a girl may feel she understands a man or knows what she likes to talk about, she cannot fail if she acts on this principle of sympathetic interest.



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And watch that troublesome eruption disappear. Bathe with Cuticura Soap, dry and apply Cuticura Ointment. For eruptions, rashes, irritations, etc., they are wonderful. Nothing so insures a clear skin and good hair as making Cuticura your every-day toilet preparations.

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