# 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, Alt 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. You know that down along the eastern shores is the land of hominy, milk and honey andwhy, the folks down there have the der, most delicious ducks, that are fed on wild celery-and the fish is ever so much better than you find it any- add two cupfuls of flaked fish. Cook where else.

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 exclaimed,"And de bass do' need have fill into a nest of lettuce, and serve no mo' bones dan chicken ef you all with Baltimore dressing. knows yore bisness." And right then and there I saw what she meant by this; first, the bass was scalded and then she ran a sharp knife along both sides of the back, right close to the fins. Then she caught the fin close to the tail, using a cloth to hold it with, and pulled it free. It ripped right off right alongside of the back and away came the bones. Then next she pushed the flesh free from the backbone and then removed the head and the belly cold. fins. This fish could then be cooked a la Maryland, broiled or baked.

#### Bass a la Maryland

Prepare two bass as directed above and then cut in filets. Dip in one hour and then drain, and place beaten egg and then roll in fine one cupful of sour cream in a bowl. crumbs, and fry until golden brown. Beat until stiff and add the prepared Serve with sour cream cucumber dressing.

### Filets of Bass a la Pimlico

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. Place two layers in the dish and then add one and one-half cupfuls of canned tomatoes, rubbed through a fine sieve. Sprinkle the top with fine bread crumbs and then with three tablespoonfuls of grated cheese. Dot with butter and bake for one hour in a moderate oven. Dust with paprika and serve. This dish may be prepared in individual au gratin dishes or in custard cups.

### Fish Fritters

Croakers, sea bass, perch or cod until golden brown in hot fat. Serve may be used for this. Clean the fish with creole sauce. thoroughly and then wrap in a Frequently the men folk go fishing in a mixing bowl

One egg, One cupful of water. Two teaspoonfule of salt.

One teaspoonful of paprika,

cups one-half of their depth. Bake My dear Mrs. Wilson-I would like to ask you about a lemon pie made. I baked the bottom crust first before putting in the filling, which I thought was all right, and it tasted fine, but my sister told

me that the bottom crust of course should be real brown. Then with the crust real brown, and it did not taste a bit good; it tasted kind of burnt and it did not look a bit nice, when cut, to see all that brown bottom. So I thought of you, and in the paper was your picture, and it said if any one wanted to know some-thing just write.

Also please inform me as to low to go about making cup custards. Mine was not right, the sides were hard and the middle was all soft, and I was ter-ribly disappointed. My husband is especially fond of them. Being delicate, he likes them often and they are good for him, as he a weak stomach. So I know you will be so kind to answer me if you please. I must buy myself a good cookbook when I get the chance. I cook very nicely someout of the paper at different times. I never happened to see a

Respectfully yours,

It is a matter of choice; many this, why not stick to the one you make and like?

Three eggs, Five tablespoonfuls of sugar, One-half teaspoonful vanilla

bowl. Bent well, using Dover ter. Pour in custard cups. os in baking pan containing ater, sufficient to cover the Ask Mrs. Wilson

If you have any cookery prob ems, bring them to Mrs. Wilson, She will be glad to answer you through these columns. No peronal replies, however, can be given Address questions to Mrs. M. A. Wilson, Evening Public Langer, Philadelphia.

One and one-half cupfuls of flour, Two tenspoonfuls of baking pow-

Beat to thoroughly mix and then

in a frying pan like corn fritters.

Fish Salad

Prepare the fish as for fritters. Now place

One green pepper, Four branches of celeru,

Six branches of parsley that the bass there tastes just like in a chopping bowl and chop fine. chicken. As one old colored mammy Add to the prepared fish and then

Baltimore Dressing

One cupful of mayonnaise. One-half cupful of well-drained canned tomatoes,

Two onions, grated fine, One tablespoonful of Worcester-

Two teaspoonfuls of salt, One teaspoonful of mustard,

One teaspoonful of paprika. Mix thoroughly and then serve ice

Sour Cream Cucumber Dressing

Pare and grate one medium-sized cucumber and then sprinkle with one teaspoonful of salt. Let stand for

One teaspoonful of mustard, One tenspoonful of pepper, Two tablespoonfuls of finely chopped onion.

Two tablespoonfuls of finely chopped parsley, Juice of one-half lemon.

#### Mix well before serving. Fish Croquettes

Two cupfuls of cold cooked fish, One cupful of mashed potatoes, Three teaspoonfuls of salt, One onion, grated,

One green pepper, chopped fine, One tablespoonful of Worcester-

Mix thoroughly and then mold into croquettes. Dip in beaten egg and then roll in fine bread crumbs. Fry

cheesecloth and cook in boiling in this wonderful land of sunshine water for fifteen minutes to the and bring home a large catch. In pound. Remove from the liquid and order to prevent waste, the house- china baking dish, season each layer cook. Remove the bones. Break wife must cook the fish at once, so with finely minced onions, parsley into flakes and let cool. Now place after she has a mess of fried fish or and green peppers. When dish is broiled she usually boils the re- nearly full cover with mixture of Two tablespoonfuls of shortening, boiled fish is used in salads, cut- ful water, bake three hours in modor in a la terrapin. And as these or in salads.

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

Three cupfuls of cooked fish,

One tablespoonful of salt.

Juice of one lemon, Grated rind of one-quarter lemon.

clam shells. Brush the top with bread crumbs. Fry until golden brown. Keep hot in the oven until grated cheese and dust lightly with paprika.

Two green peppers, chopped fine, Six branches of parsley, chopped

One tablespoonful of salt,

One teaspoonful of pepper. One-half teaspoonful of mustard,

Two cupfuls of mashed potatoes. Mold into a loaf and then place in well-greased loaf-shaped pans.

Tallyho Sauce

One cupful of mushrooms, cut in

Add to

Season with

Two teaspoonfuls of salt. One teaspoonful of paprika,

One-half teaspoonful of mustard.

hopped parsley.

One tablespoonful of Worcestershire sauce.

One teaspoonful of pepper, One well-beaten egg.

Juice of one-half lemon.

mainder, unless she salts or pickles vinegar and water in proportion of some down for future use. The two cupfuls of vinegar to one cuplets, deviled-crab style and fish loaf erate oven. Serve hot or cold, plain

adapted to my needs, I remain,

Crystal Peppermint Drops

Add sufficient boiling water to

care in adding water-the mixture

must not run and should be as stiff

One-half pint measuring cups are

The glass cups are made for dry

Do not melt butter unless recipe

calls for it. You will find the veg-

etable salad oils ideal shortening,

Molasses means sugar house or

Sirup may be cane or corn sirup,

To melt maple sugar break up

sugar, place one pound in saucepan

and add one cupful of boiling water.

Use vegetable shortening in place

Things to Know

Tin marshmallow boxes can be cov-ered with chintz and made into delight-ful candy boxes.

A charming little bonbon basket can e made by covering a finger bowl with rocheted raffla.

Have an individual towel rack in every bed room—then there is no doubt where each one's towel is.

Grease Spots

Even when there is cream in the cof-ice, the stains can be removed from the most delicate silk or woolen fabric by brushing the spots with pure glycerin and rinsing in lukewarm water.

Cook until desired consistency.

of drippings or lard.

easy to measure, and economical.

One cup of XXXX sugar;

Six drops of peppermint.

Place in a how!

used in all recipes.

New Orleans.

or maple.

and liquid measurements.

Sincerely yours,

## Mrs. Wilson Answers Questions

took her advice and made one

times, and I cut very good recipes recipe for cup custards. Hoping a reply, I remain,

MRS. E.

ple prefer the pie with a brown st. However, as you do not like

To Make Cup Custards

Two cupfuls of milk,

in moderate oven until firm, and then test by inserting silver knife in center. If no custard adheres to knife the custards are baked. The trouble with your custards was too hot an oven and insufficient length of time in oven. Use level measurements and be accurate, and you will moisten mixture. Then drop from find that you will not have any fail- spoon on wax paper. Let dry. Take

My dear Mrs. Wilson-Your cooking lessons have interested me very much so late in life. I am called upon to look into the matter of food and its preparation, remembering the good things our old family servant made and deavoring to reproduce them. Your mayonnaise recipes were familiar, too, and I wonder if you could tell me how to make the layer peppermint drops they make in Bethlehem. I would like very much to have the recipe. I get a little puzzled on your measurements, as I use scales, for our cups vary in size. I have a glass cup divided off and a quart glass measure, too, but am not sure whether they are dry or

liquid measure. Then butter is uncertain. I am not familiar with things to feel sure whether a tablespoonful of shortening means melted or just dipped out. In using molasses I am also uncertain. I buy the New Orleans. The various other kinds are not like old times. I would like to know which you advise. I have bought bars of maple sugar, but don't know how to melt that. When the word fat is used I don't know whether it means butter or lard. My family consists of two, and to get the proper grades of meat for the prices I find it expensive and a waste. Hoping you will have time to put a little cooking lesson in the EVENING PUBLIC LEGGER

Two onions, grated, Three tablespoonfuls of parsley, channed fine.

One teaspoonful of pepper, One-half teaspoonful of mustard,

Mix thoroughly and then fill into beaten egg and then cover with fine ready to serve. Then sprinkle with

Fish Loaf Three cupfuls of baked fish. One-half cupful of finely chopped

One tablespoonful of Worcestershire sauce.

Serve with tallyho sauce, made by

Two pimentos or green peppers, dishes, ending with chopped fine.

the boiling point and serve.

Two teaspoonfuls of salt.

Two cupfuls of flaked fish,

Heat until boiling hot and then serve on toast.

Cleanse fish cut in pieces, place in

## 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 wintertime as weil. So slip covers are a good investment. The shops are showing irresistible patterns in cretonne this season. Nearly every piece, it seems, is a colorful picture in itself. There are lovely garden effects, whimsical figures, then the cool-looking conventional designs. The cretonne in the picture represents a summer forest scene, and birds are flying in and out among the leaves

### 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 Brush the top with shortening and then bake in a moderate oven forty minutes.

said, with her rare smile, 'that you might like to look these over.' Look them over, indeed! I hadn't 'looked over' more than three when I knew that I must have the book for my very own. The book itself, in the first place, is most attractively bound in a tan cover. It is just the sort you would want on your own bookshelf. And, oh, the poems! A little tender thing about reading aloud, that brings a tear back ting bits and parboiled until tender, of the smile; a most engaging set of

The Lord himself will give you up. If you should drop a willow cup. Add to

One and one-half cupfuls of cream

The poems are written by a Philadelphia man, and that, too, helps to make them interesting. I think, don't you? Anyhow, the purchase of this book will be one of 20e best \$1.25's you ever spent. Of that I am sure. That is, of course, if you love poetry as Dorothea and I do.

How easy it is to spoil the effect or the Beat well to mix and then heat to he boiling point and serve.

Terrapin Style

Terrapin Style

Terrapin Style

Terrapin Style

Terrapin Style

Terrapin Style

Terrapin Style Make a thin cream sauce and add

Three. tablespoonfuls of finely
hopped parsleu.

Three tablespoonfuls of finely
hopped parsleu. almost coffee colored, and is daintly frilled. It is such extra touches as these that make for "personal identity in

> The Soldier's Chance He stopped one day at the office-A fellow haggard and tall,

And asked if a place were vacant For cierical work-that's all. Of course, I was awfully sorry, That at present things were slow

But he only smiled and thanked And then as he turned to go

And said, with a different glance How did it happer.?" - he an swered-"Out in the Fields of France."

noticed an arm was missing,

My hand went up to his shoulder. Yet he didn't show surprise

At my sudden change of feeling. Or the tears that filled my eyes.

You bet I could find him something, And give him a Soldier's Chance For a boy of mine was lying Out in the Fields of France. -Leslie's.

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### 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 A Daily Fashion Talk by Florence Rose TT WOULD seem that one expenditure in clothes invariably leads to another, and that we are always buying some article to go with something we have already purchased or something we may have left over from another season. This year it really seems as if women have

to be continually buying. One of the reasons for this is that last year was she as much as possible on clothes, and so the other reason is that we are all turning from the drahs, so that more articles are

treeded. 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 iresses will be warm enough to wear without a wrap. Besides, a woman never feels quite at ease on the street until warn, weather, without something that may be thrown over a bright frock.
Wool wraps do not look well with a Wool wraps do not look well with a gown of silk or chiffon, and the clumination of the woolen cloak leaves those of tricolette, chiffon or satin. The wraps of tricolette are very lovely, but wh one takes into consideration that t. colette retails at about eight dollars yard, he woman of average mean-sometimes hesitates.

The chiffon wraps are dreams, but they are a bit too dressy for informal affairs. Either the cape or the coat of satin is very practical. And where these wraps are purchased in dark colorings, they make not only a covering that may be worn with any colored frock, but they may be worn in the evening as well as the afternoon.

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

(Inquiries are solicited and may be addressed care of this newspaper.)

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Fashion Speaks

The frilled lingerie blouse is gaining popularity. Caues and dolmans continue to gair in popularity.

Skirts for afternoon wear promise to

A revival of the real Jace collar is strongly suggested. Pineapple straw decorates the smartest

Embroidery is used on manw of the Attractive camisoles have tops of dainty tucked net.

Trains have a way of falling grace-fully from one hip. Many of the spring suits are devel-oped in tan or gray.

# about them. If a woman has this quality then she is fortunate, for she will never want for friends. She can be plain and economy year and every one cut down uninteresting as to looks, but she will as much as possible on clothes, and so this year they are a real necessity. Another reason is that we are all turning If a girl has not this quality and is anxious for esteem of men, whether it our attention to color, and getting away be through the mail or in her own

THE KIND OF LETTER

letters," wrote the young man cultivate it

verseas who had started to corre-

about worrying about how to stop

the correspondence. More romance

that might have been has been killed

by untimely sentimentality on the part

of the girl than the sentimental girl

What a letter must contain to its-

what a letter must contain to li-terest a man and to make nim want to come back for another is, more than anything else, a sympathetic interest in what he is doing. And here "sympathetic" does not mean sentimentality. But rather that open-hearted concern for the ambitions and

progress or setbacks of one we would

TO SOME women sympathetic inter-

really cares to think about.

call a friend.

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 front parlor, then she would do well to

To COME back to letter-writing. No spond with the girl he had not seen

be awfully nice."

Just exactly what is the sort of letter a man likes to receive? The sentimental letter? For a few times, yes. And then what happens? It scares the life out of him and he goes about worrying about how to stop.

since their school days, "then you must she understands a man or knows

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