THE CO-OPERATIVE OFFICE LUNCHEON-TRAINING CHILDREN-NOVELTIES-CYNTHIA

THE SCOUT SCENTS THE SPRING

MRS. WILSON SUGGESTS LUNCHEONS FOR BUSINESS GIRLS TO PREPARE

When Several of Them Club Together for the Co-operative Lunch in the Office Here Are Menus and Recipes That Will Come in Just Right

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

EVERAL girls who are in an ofice together frequently find that they are unable to leave promptly the luncheon hour and that the ate luncheon is frequently very disinting. They have clubbed tother for a co-operative luncheon id they prepare the lunch in the

The food selected for this purpose will depend entirely upon the degree of activity which the position necesitates. The persons whose duties make a strong demand upon their trength will require a substantial. ourishing luncheon; while those whose position is sedentary will require a light, attractive food that is easily digested; this should include prown bread, green salads and elenty of fruits.

To quickly prepare these lunchcons, it is necessary to keep a Cake weekly supply of staples that can we used in the lunch during the entire week. This may include one bottle of salad dressing, one bottle of lives, one bottle of pickles, one can of salmon, one can of shrimp, potted neats, shelled nuts, cheese and elly, one salt and one pepper lates, one package of paper napkins, cups and saucers.

A portion of the closet or drawer parsley, of a desk will provide ample space for storing these things. A small salt, electric stove will heat the water for en and cocoa. If there is a lunch or restroom in the building, soup and other hot dishes may be quickly a quart fruit jar. prepared.

You may bring rice or bread pudding from home, packing it in either a fruit jar or a jelly glass; cup custards, baked beans and various salads will all help provide variety. Paper plates, cups and napkins parsley. diminate entirely the task of wash-

Menus for Active Women

No. 1 Salmon and Potato Salad Bread and Butter Layer Cake Tea

No. 2 Deviled Eggs Ham Sandwiches Lettuce and Tomato Salad Baked Apples

No. 3 Crab Meat Salad Sliced Tomatoes Rye Bread and Butter Tea

Raked Reans Potato Salad Peach Tarts No. 5 Cold Roast Beef Stuffed Tomatoes

Lettuce Wheat Bread and Butter No. 6 Deviled Ham Sandwich Celery Salad Bread and Butter Cup Custard

Luncheons for Sedentary Workers

Cookies

No. 3

Deviled Eggs

Sliced Tomatoes

Brown Bread

Raisin Sandwiches

Celery Salad

No. 5

Potato Salad

Sliced Tomatoes

Bread and Butter

No. 6

Sardine Sandwich

Baked Apple

Potato Salad for Five People

One green pepper chopped fine.

Two tablespoonfuls finely chopped

One and one-half teaspoonfuls

Mix thoroughly and then place in

Two tablespoonfuls finely chopped

One-half cupful French dressing.

Deviled Eggs

Hard boil the eggs and then shell

and cut in half. Place the yolks

Two tablespoonfuls mayonnaise,

One-half teaspoonful mustard.

One teaspoonful salt,

One-half cupful syrup,

One cupful flour,

Four tablespoonfuls water.

Blend well and then add :

One teaspoonful cinnamon,

One-half cupful raisins.

One-quarter teaspoonful clones.

One-half teaspoonful nutmeg.

Place in a fruit jar. Serve on let-

Salmon Salad

One-half teaspoonful paprika,

One-half cupful mayonnaise.

One onion chopped fine,

drain and add:

every four eggs

parsley.

of egg.

One egg.

sliced cold boiled potatoce,

One onion chopped fine,

Two and one-half cupfuls thinly

Cup Custards

mound of baking powder, flour, cornstarch, etc., that piles up on the spoon until the contents of the spoon are perfectly level. Mrs. Wil-No. 1 son uses this method of measuring because there is no other way to in Shrimp Salad dicate the exact amount of flour, Sliced Tomatoes etc., to be used. As an interesting Bread and Butter experiment, some time, measure out two heaping or, even rounded table spoonfuls of flour and two Baked Apple level ones into separate cups and Chicken Sandwich see just what a great difference there is between these two quan-Sliced Oranges

> the spoonfuls on well-greased pan and bake in a moderate oven for ter

Level Measurements

In all of Mrs. Wilson's recipes

level measurements are used. By

Loaf Cake

Three-quarters cupful sugar,

Cream well and then add Four tablespoonfuls shortening. One and three-quarters supfuli

Three teaspoonfuls baking pow-

Two-thirds cupful water. Beat well to thoroughly mix and then pour in well-greased and floured pan. Bake in a moderate

oven for forty minutes. How to Prepare Butter for Sandwiches

Place one-quarter pound of butter. in a bowl and add

One teaspoonful paprika, One teaspoonful mustard. Three tablespoonfuls finely chop ped pareley.

Beat the butter to a cream and then work in the seasoning. Keep closely covered. This will keep until

Fruit Sandwiches Cut the cake in one-half inch

slices and then spread with jelly. Place together and then cut in two-Open a can of salmon and then inch pieces. Stuffed Tomatoes

Cut a slice from the tomatoes/and then scoop out the center. fill with coleslaw or tomato Kar-

Tomato Karney

One medium-sized onion, Three branches parsley One green pepper.

in a bowl and then mash and add to and add Three tablespoonfuls mayonnaise One-half cupful cream or cottage

Chop fine and then place in a bowl

cheese. Blend well and then fill into the One-quarter teaspoonful paprika, tomatoes. This mixture may be One teaspoonful finely chopped used for sandwich filling.

teaspoonful finely grated Put one package of seeded raisins through the food chopper, adding Mix thoroughly and then mold the juice of one lemon. Mix, then into balls. Place one in each piece place in a jar and use as required. This mixture will keep for one week. Finely chopped nuts may be Three tablespoonfuls shortening. added for variety.

Try adding to one package of cream cheese one-half cupful of finely chopped raisins and one-half cupful of finely chopped lettuce. Mix well and then spread on the One and one-half cupfule rolled prepared bread. Prunes, apricots or cherries may be used to replace the Four teaspoonfuls baking powder,

To Prepare the Lettuce Wash the lettuce and then shake dry and wrap in a damp piece of

cheesecloth. Place in a paper bag

Mrs. Wilson Answers Questions

Mix thoroughly and then drop by and fasten securely.

My dear Mrs. Wilson -- Will take advantage of your kind invi-tation to answer problems and ust you for an early answer, as my club members (twenty) are all inxiously watching for this parte you. My prune souffle tastes and eats wonderfully, also looks o until it has left oven ten or fitsen minutes, when it falls and spoils all looks. Have I the oven too hot or will you give full recipe and tell me where the fault lies? Thanking you kindly, L. P. P. S .- I am making a book of

your recipes since started and hope I miss none. our prune souffle is all right. so guest must wait for the souffle.

er the souffie. This dish must be water and bake until firm to touch n center. Send to table at once.

My dear Mrs. Wilson—I noed your offer to housekeepers
out cooking problems and, havon hand some grape juice,
wondering if I could not use it
make jelly, as we do not care
it as a drink. I have tried, at a year ago, to make jelly a grape juice, but it did not be a success. I boiled the juice twenty minutes and then used for cup. Hoping that you can yest something and thanking in advance, I am, sincerely Mrs. G. V.

3.—I always enjoy reading cooking columns and have many of your recipes with

minutes, pour in glasses, seal in usual manner.

My dear Mrs. Wilson-Will you please publish as soon as possible a recipe for marshmallows, also marshmallow pudding, and how to make hominy and how to prepare it for the table? Thanking you in advance. Two and one-half cupfuls sugar. One-half cupful white corn sirup.

Place in saucepan, stir well until sugar is dissolved. Bring to a boil. Cook until it forms a soft ball when tried in cold water, or 240 degrees Fahrenheit. While sirup is cooking, soak five level tablespoonfuls of gelatin in six tablespoonfuls of cold water. When mixture at to the table at once. Try plac- is ready add the prepared gelatine, ng the pan containing the souffle in stirring constantly until gelatin is larger pan containing warm dissolved. Then use a Dover eggbeater. Beat mixture until white, add stiffly beaten white of one egg, tablespoonfuls vanilla, five level tablespoonfuls of cornstarch. Keep beating until mixture becomes thick and stringy. Pour in pan that has been dusted thickly with a mixture of equal amounts of cornstarch and pulverized sugar. Sift some of the mixture over top of the marshmallows and set aside to mold. Cut in squares with knife dipped in boiling water. Stand in cool place twelve hours to dry off,

then pack in airtight tins. Marshmallow Custards Two cups milk,

Three eggs, One-half cupful sugar. One teaspoonful vanilla.

Beat thoroughly to blend, pour in greased custard cups, add four marshmallows cut in bits to each cup. Stand cups in pan containing pour in well-greased and floured pan water and bake in moderate oven and bake fifty minutes in moderate of sugar to until firm in center.

purchase than to make at home. Soak it twelve hours. Boil until tender. Season well and serve, either plain or with meat gravy or cheese sauce.

My dear Mrs. Wilson-I am not successful in baking loaf cakes, such as the plain cake and ordienary raisin cake. The texture is usually coarse and the cake has not raised in the center, though it was baked and eatable. The desired cake is one that is plain, delicate and the center raised, or at least even with the side. I have tried several different recipes for loaf cakes, but have not had the desired results. I am anxious to know where the fault lies. Thanking you for any knowledge you may give me in this matter, I am, yours very truly, Mrs. L. A. B.

P. S .- So far I have found your articles on cooking very interesting and am preserving them for future use.

Perhaps the fault lies rather with the method than the recipe. However, try this: Place Yolks of two eggs,

Three-quarters cupful of sugar in bowl. Cream until the mixture is a thin light lemon-colored mixture. Now add

Four tablespoonfuls shortening, Two cupfuls flour, Four level teaspoonfuls baking powder.

Three-quarters cupful water. Beat five minutes to mix, then cut and fold in stiffly beaten whites of two eggs, add flavoring desired, then oven. Nuts or raisins may be added if desired. The use of level measas trouble to urements will senare you of success



You can be sure winter has really gone away when the Girl Scout of the family begins to look over her camping equipment, or, in case she basn't any, begins to coax dad to buy her some. This young Girl Scout seems to be well supplied, for she has everything, from one of those fascinating little dog tents to a set of kitchen utensils that fit all inside each other. Even a knife and fork go into this compact little camping outfit. Don't you wish you could go 'long and help her use it?

AN EVENING GOWN IN METAL BROCADE



A metallic brocade gown in black and silver. Jet ornaments trim the tops of the sleeves. The long, flowing "wings" are in black tulle

A Daily Fashion Talk by Florence Rose THERE have been many complaints I voiced by those who have recently returned from Paris, where they went to gain ideas to use in the costumes for the American women. One most frequently heard of these comments, has been materials used by these designers. which most of those who viewed the immense popularity. models claim to be utterly unfit for the American woman at this time of the year, at least. Heavy woolen materials were made up into day-time dresses and suits and for afternoon and evening. For evening, however, a weighty metallic brocade was the mos frequently used. This metallic brocad is somewhat different from the brocade have been using, inasmuch as the surface is not smooth, but is instead rather rough and the designs huge. It does seem quite a problem to endeavor to adapt the designs used for possible, at the same time they insist upon being comfortable. Certainly this ort of material does not have the pearance of comfort—that is, not for a hot summer evening.

These evening gowns may not be practical for the women, but they are.

nevertheless, regal and very elegant look upon. Possibly the style may preserved and held over for the f eason, so that the women can enjoy their beauty to the utmost (Copyright, 1919, by Plorence Rose,

Slavery

OH, I have so loved the open sky And I have so loved the sun, And the mottled trees that stand at All shimmering every one . . And I have loved the small gray mice

That through the field-grass run and in the office-bondage fast

When spring calls from the trees. I've watched a slip of paper float Borne on the swinging breeze And envied it, that it could dance On those ethereal seas.

The stretch of desks about my own Is arid, wooden, bare . . . And at my shoulder seems to stand The wrinkled wraith of Care; and I watch the sun its fingers run Across the floor and stare! Archie Austin Coates, in Mc-

Adventures With a Purse

66 DID you know you could get a preparation for cleaning your I picked up her mirror which beyond a doubt was spotty and soiled looking. "Can you?" she exclaimed in pleased surprise. "Where?" "Call up the Eve. NING PUBLIC LEDGER WOMAN'S page." I said, with a knowing smile. It's a fact, posed to remove every spot and discol- felt it was entirely due to the position oration from ivory. The cost of a tube having an unkept toilet set.

I picked up the bottle curiously and work, Ruth?" read the guarantee of its contents. "Brush this into the hair," it 'read, comb. They will remain the bair—the unfulfilled desire of all us lege?"

"O, I don't know, you seem so remote "O, I don't know, you seem so remote "O, I don't know, you always have, possible. Anyhow, that's the assurance. And since it coats but forty cents, it's sort of worth a trial, isn't it?

words, tweezers to insert them in their places, and an inking pad. Many a small boy could have more than one good time with this set-and it costs but ten cents.

ticles mentioned in "Adventures With a Purse" can be purchased, address Editor of Woman's Page, Evening Public Leoger, or phone the Woman's Department, "Walnut

Fashions Say Dresses have their waists much

bloused at the back. One-piece dresses are adopting capes of their own.

Jersey silk continues Pale pastel shades are all promised

Lingerie gowns are with short, full skirts.

How to Pack a Coat

It is hard to pack a coat. Turn back the sleeves at the elbow over a roll of tissue paper and pin them in place. Lay several crumpled sheets of the type of evening gown that a mate-rial of this sort requires, to materials tissue paper inside the coat and bring such as the women here demand for one side far over the other; over the their summer, evening dresses; for while tissue paper, too. Then wrap the coat the women on this side of the water. in several sheets of paper and pack in several sheets of paper and pack

The "Canteen" Vanity Case



The little leather vanity canteen is new and smart. There is one in black patent leather that looks extremely parent leather that looks extremely smart with the blue serge frock or suit, and then it is possible to get a capteen case in the shades so popular this spring, in brown, in green, in blue and rose and other attractive colors. The canteen case is lined with silk and fitted with all manner of little vanity accrets. The top cover, which buckles, down accurely, is fitted with surror tracket.

And So They . Were Married

By HAZEL DEYO BATCHELOR Copyright, 1919, by Public Ledger Co.

START THIS STORY TODAY A lived in a world of rosy dreams. She was in that dangerous mood that conveys a person into happiness or drops her suddenly into unfathomable depths of misery. It all depends upon how long the mood lasts and what elements enter into the fostering of it. Sometimes the more ecstatic the mood, the more exquisite the misery afterward.

She was so sure of herself, so certain that she was doing the right thing, so entirely satisfied that the letter she had received that morning setled the fact once and for all, and that it was intended that she should work.

In the dingy little office she sat for a few minutes waiting for Elsie Jeffirles. vho was engaged. A plain woman sat at the desk outside; she was Maud Chambers, and her calm greeting had left Ruth's high spirits somewhat crushed. She seemed to lack initiative. and Ruth hated a girl of that kind. the spineless martyred type, the woman who never rises very far in the world, simply because her physical qualities

She wondered vaguely as she looked at her badly fitting blue serge dress, at the nondescript fair hair, in an ugly knot at the back of her head, at the pailld, washed-out complexion, why she did not buck up a little.
"I wonder how much she gets," Ruth wondered idly. "But then I wouldn't

want a position of this kind, in an employment bureau. I suppose she must have something to her to qualify her for work of this kind, but I don't think I'd want her in my office, if I were a man."

Ruth had heard only vaguely of the woman movement. She was bored as a general rule with the newspapers, and vory toflet set?" I said to Margaret as visualized for herself from chance re-

said, with a knowing smile. It's a fact, "Well?" Elsie said briskly. Ruth too. It's a kind of cream which is sup- hated her too-efficient manner. She

is but thirty-five cents. From now on there will be no excuse for Margaret's stiffly. Elsie did not seem to notice, but

"Why do you take that attitude?"
Elsie tapped on the desk with a pencil. The noise vaguely irritated Ruth, then smooth the hair back from the she could not tell exactly why. forehead, and pull it into curves with the just can't visualize your working.

One of our best beloved cartoonists, who I'll wager has made you chuckle more than once, began his "inky" career in a printing shop. Now, of course, I wouldn't go go far as to say that your small son need only learn the gentle art of printing to become a famous cartoonsmall son need only learn the gentle art of printing to become a famous cartoonist, but this I do contend—if he has a little printing outfit, he will learn a certain amount of carefulness—and his spelling should improve. The outfit I have in mind consists of small rubber type letters, a kind of brace or holder for the letters as they are formed into the whip hand here and her salary was fair; it brought her more than she had + doesn't count a fig or a prune as far as

ever had in her life. "Of course it isn't a question of having to work." Ruth said evenly, "I want to do it, that's all. I'm not busy enough

modern bug! So many women think the world has undergone an entire change "I think it has."

"O, but wives are still in style. It's still being done, you know. Ruth hated Elsie's sure manner. She had never been this way at college. Of course she had no business to try to pry into her motives' anyway. After all, she needn't presume on the slight friendship lege. After all, this was simply a posi-tion that Elsie filled. There was no reawhy she should try to take a high

have an opening." Eisle said abruptly. She realized that the stiffness of Ruth's manner was due to the fact that she hadn't asked advice or criticism. nor did she consider a college acquantance-

ship permanent enough for personalities.
"I don't know whether you will want
it or not, Ruth, but I want to tell you one thing; there are mighty few jobs open for the untrained women these days. If you had some training, some specialty, it would be easier to place

What is the position?" "It's in the reception room of a maga-

"It's in the receptance to office."

"What do I do?"

"Well, you sit at a desk and receive the people when they come in to see any of the editors. It's a position requiring an attractive appearance, tact, and a level head. Of course the salary isn't much—eighteen dollars a week—but you might try it."

(In the next installment Euth receives an unexpected invitation.)

HOW A CHILD SHOWS UP HIS TRAINING IN PUBLIC

Johnnie Boy Was Kept Downtown for Supper and Made His Table the Center of Attraction Could Not Have Been Taught at Home

gram with no time for breathing or intermission.

Just let me enumerate some of his stunts:

Going regularly to the edge of the stairs that led gown to a little grill, room in order to have the keen joy of having his mother call loudly to him to come back: calling lustily, "I want that" to some particular dish on the table which he could not have and screaming until he got what he wanted: lying flat on the floor and crawling under the next table when things got a bit dull at his own. This was just about half of Johnnie's vaudeville show. A large part of it consisted of the part played by his mother and another older woman who was

I'T WAS in one of those moderatepriced restaurants where any evening may at seven or even seven-thirty
you may find the last tired workers
sitting at last in peace, freed from the
high speed of the day, leisurely eating
and reading a paper at the same time.

with her. They certainly did their best
to make Johnnie behave, but he just
simply wouldn't. As soon as his
mother had reformed him from one
stunt that was making her table the
center of attraction he would think up
something else.

But this particular evening there was anything but peace. For Johnnie-boy, aged perhaps the sunny side of five, had been kept down to supper by his fond mamma and Johnnie-boy gave a vaudeville show, a continuous program with no time for breathing or intermission.

THE chance stranger across the table summed the matter up very well.

"A child certainly does show you up:" she said.

And it is very sad but true. The way a child acts in a restaurant or at intermission.

Please Tell Me What to Do

Shall He Attend Wedding? Dear Cynthia-Your kind advice on are all very well and safe pastimes.

the following subjects will be much A young lady to whom appreciated. be married to another fellow. I was always very much liked by her parwork of this kind, but I don't think I'd want her in my office, if I were a man."

Ruth had heard only vaguely of the woman movement. She was bored as a general rule with the newspapers, and never read editorials, therefore her idea of an office was based on novels she had read or imaginary offices that she had visualized for herself from chance remarks dropped by people like Helen Townsend.

An inner door opened and Elsie Jeffries came out preceded by another woman, She beckoned to Ruth, who followed her into the office and sat down in a chair near the desk.

"Well?" Elsie said briskly. Ruth hated her too-efficient manner. She felt it was entirely due to the position Elsie held.

"I got a letter from your assistant, Miss Chambers," Ruth said a little stiffly. Elsie did not seem to notice, but said brightly.

"O, yes, you're still determined to

to stay away. The best man need make no remark other than "Mr. (mentioning the bridegroom by name or by his Christian name, if the clergyman knows him well), "asked me to give you this."

More About Vamps Dear Cynthia-You know I have ar guments and I'd love to be in this

one about vamps.
You see, "Black Eyes." there are ampires, vamps and vamplings. takes too long to tell about all three. but vampires are the wicked, cruel things who talk naughty and strut streets, an everything. They used to

the word itself is concerned. It's your own personal charm that attracts the fellows. It's your ginger, your snap. your sympathy. ("Lawdy" "Sure it's not because you have the lot of "sympathy stuff" vampires can

get away with!) Don't think the fellows mean and stingy. They have that antagonistic You believe them "punk and your actions show it. tude shows your disapproval of them. What's the poor man to do? you suppose he feels just as strange toward you as you do toward him? He's a human being like yourself and he has faults like yourself. Why not excuse him, as you do yourself?

When you do anything wrong you say there's a reason for it and you "I sent for you because I happen to give yourself another chance. don't you give this to the fellows?
Listen, the girls are as much to blame as the fellows. Why do they

turn down a dance partner for reason, and give him no reason, and not promise him a "next" dance? girls pair off and dance with themselves and then blame the fellows for doing the Why does a girl make it so hard

for a fellow to treat her to a five-cent soda, and act as if she expected a twenty-five-cent treat?

Of course there is a species of silly fellows who moon over vampires, but that's another long story. Remember this; it isn't the regular

vampire or the camouflage vamp that charm. Some haven't much, but they have just enough to get away with. And to this "Just a young man" may I say, you're an awfully nice,

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but, good sir, don't do so much that all your precious youth slips away was virtually engaged is about to between the dusty pages of a time-worn HILL-BILLY. Consoles "Black Eyes"

quiet dear, but reading and writing

you are embarrassed, go if you wish to; but, if you think you will show any feeling about it, it would be better to stay away.

believe me, a good character is worth more than all the beauty in the world. Hoping you become very popular and change your opinion about the boys I will say good luck to you, "Black Eyes."



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rics, Serge, Tricotine, Tricolette, Jersey, Georgette, etc. Summer Furs

Various fab-





piece of furniture, or

an ordinary floor, with

a coating of "LAVA-