

MORE HOLIDAY CANDY RECIPES—CARING FOR SPRING FLOWERS—THE NARROW WOMAN—CYNTHIA

DELICIOUS EASTER EGG RECIPES ARE GIVEN BY MRS. M. A. WILSON

Chocolate Ones and Those With Chopped Coconut—Good for Little Boys and Girls!

By MRS. M. A. WILSON

EASTER, the queen of festivals, is one of the movable feasts of the Christian world. It comes early in the spring months. Many of the old customs still linger with us in the various parts of the country. The custom of distributing the pascas, or pasche eggs, was at one time universal in the Christian world. It is still observed among the children. In Scotland great numbers of dyed eggs are rolled or thrown about on the lawns, and then are finally eaten. Just about this season of the year we all hear the small boy and his ilk, loudly calling: "Upper, tupper, upper aig." So, while the small boy has his time picking, here are a few novel recipes to entertain his elders:

Easter Eggs Put one cup of coconut through the food chopper, and then place in a bowl and add

White of one egg. Two tablespoons of cream. One teaspoon of vanilla. Sufficient XXXX sugar to make the mixture mold.

Form into eggs, using the bowl of a large tablespoon to shape the egg. Place a piece of string down the center of each egg to hold it while dipping in the chocolate. Lay the eggs aside to dry. Dip in chocolate or colored fondant.

To Prepare Chocolate for Dipping Place

One-half pound of hot chocolate. Two tablespoons of butter. Piece of paraffin size of almond in a double boiler. Heat slowly, stirring the chocolate to prevent streaking. The chocolate must not melt at a temperature over 95 degrees Fahrenheit. Eighty-five degrees Fahrenheit is really much better. Now dip the eggs and then lay on waxpaper to dry.

To Ornament the Chocolate Eggs Place in a bowl one-half cupful of sifted XXXX sugar and then add

Two tablespoons of cornstarch. One teaspoon of lemon juice. One teaspoon of vanilla extract. Sufficient boiling water to make a

Level Measurements

In all of Mrs. Wilson's recipes level measurements are used. By this is meant to slice off the little mound of baking powder, flour, cornstarch, etc., that piles up on the spoon until the contents of the spoon are perfectly level. Mrs. Wilson uses this method of measuring because there is no other way to indicate the exact amount of flour, etc., to be used.

mixture that will spread without running. Beat for five minutes to blend and then cover closely. Now make a cornucopia of heavy wax-paper, and then cut off a piece at the bottom and insert an ornamental tube. Names, designs and borders may be made with this tube.

To Make Fondant Icing

Place in a saucepan Two cups of granulated sugar. Three-quarters cup of boiling water.

One-quarter teaspoon of cream of tartar.

One-half cup of white corn syrup. Stir until well blended, and then bring to a boil and cook until the mixture forms a soft ball when placed in cold water, or until it reaches 240 degrees Fahrenheit by the candy thermometer. Pour on a well-greased platter, and when partly cool beat until creamy and then knead until smooth. Cover and set aside for twenty-four hours to ripen.

To Use

Place in a double boiler and stir constantly until creamy, adding a few drops of water to make the desired consistency to coat the eggs. Care must be taken not to add too much water; if too thin, add just sufficient XXXX sugar and one teaspoonful of lemon juice to thicken. Beat for five minutes and then use. Use leftover fondant for eggs; just mold into shape, and then brush lightly with jelly and roll in coconut.

Gelatin Eggs

Place six level tablespoonfuls of gelatin in three-quarters cupful of cold water to soak for fifteen minutes. Then place in a saucepan

One and one-half cups of sugar. One-half cup of white corn syrup. One-quarter cup of cold water. Two tablespoons of lemon juice. Stir until the sugar is dissolved

A New Easter Candy Flavored With Raspberry. Coated With Chocolate Cornstarch Molds.

and then wipe the sides of the pan with a damp cloth. Bring the mixture to a boil and cook until 245 degrees Fahrenheit is reached, or until the mixture forms a firm ball when tried in cold water. Now add the gelatin that has been soaking. Stir well to blend. Bring to a boil and cook for two minutes. Remove from the fire and let stand for eight minutes in a cool place. Pour into cornstarch molds and let stand until firm. Remove, and then dust to free from the cornstarch. Spread each half of egg lightly with jelly. Place together and then dip in melted chocolate. These eggs are delicious.

How to Make the Cornstarch Molds

Place the cornstarch in a baking pan. Pack firmly. Now with an egg make impressions in the starch. In making the impressions always push the egg away from the mold just made. Pour in the liquid candy into these impressions.

The cornstarch may be sifted and then stored in a can when not in use, and may be used repeatedly for gum drops, etc.

SOME NEW EASTER CANDIES

Raspberry Eggs

Place in a saucepan Two cups of sugar. One cup of water.

One-quarter teaspoon of cream of tartar.

One-half cup of white corn syrup. Stir until dissolved and then cook until the mixture forms a firm ball when tried in cold water, or until it reaches 240 degrees Fahrenheit when a candy thermometer is used. Pour on a greased platter and then cool. Add

Six tablespoons of raspberry jam.

One-half teaspoon of raspberry extract.

Two drops color paste.

Work the mixture until creamy. If it should become too soft add sufficient XXXX sugar to handle. Form into eggs. Dip in chocolate or fondant icing.

MAKING EASTER FLOWERS LAST



It is possible to make Easter flowers retain their lovely fragrance and last for a long while, and then plant them to grow again next spring. The bloom shown in the picture is a primula, or variety of primrose—one Easter flower that will blossom all summer long. The article below explains

By JANE LESLIE KIFT

EASTER flowers are so joyous we simply cannot resist them. They are so fresh when we receive them from the florist. Each stem is so stiff and each flower so proudly lifts its head that we long to keep them just that way, but alas and alack, how often before the end of Easter Monday the stems begin to weaken and the heads of the blossoms begin to droop and the fragrance seems to have been wafted away.

Now when we see this change we breathe an unhappy sigh and say: "That is always the way, flowers always die for me." Now pardon me that may be the way, but that is not always the way, and flowers will not die for you if you give them the proper care. As soon as you receive them unwrap them. Do this carefully, remembering that all spring bulbous stock has brittle stems, and that the heads of blooms are usually heavy and a sudden jerk of the twine or cotton tape such as florists use is apt to break the stem. This accident may mar the beauty of the entire plant.

When the plant is unwrapped, no matter how wet the soil may appear, water it at once. Let it stand in a bucket of water for at least five minutes. Then sprinkle the top and it will be ready for a place in your window. If you place it where it will not be sunny it will last until every tiny bud had unfolded.

Flowers in the modern dwelling, especially where there is a certain amount of gas used, always have more or less of a light for existence. They never, at least rarely, receive sufficient fresh air or water. It is impossible to give them the required moisture in the atmosphere, therefore the least we can do for them is to give them plenty of water. Twice each day is not too often to

water them. This does not mean a few spoonfuls, but a thorough soaking. A good place to water them is in the bathtub. This is also a good place to stand them while their tops are being sprinkled. Never keep their saucers filled with "mush," as while they enjoy water they resent this. They will also last much longer if kept in a cool place. Remove all dead leaves and flowers. When the bulbous stock has finished flowering let them stand in their pots until fall, then plant them out in the open border. Next year at this season they will blossom forth just as gorgeously as they did this year. Perhaps the flowers may be a trifle smaller, but they will be none the less attractive.

The primula obconica, or primrose, is one of the most popular and practical plants to purchase at this season. It has many characteristics that make it a most desirable house plant. First it is never attacked by insects. Then it will stand almost any amount of neglect. One thing that it requires is to have its dead flowers cut off as soon as they show signs of wilting. You can secure primulas in almost any shade or tint of pink or lavender. It is one Easter flower that will blossom joyfully on through the entire summer. Simply plunge the pot in the ground in a sunny place and keep it well watered. That will be all the care it will require.

Avoid Apple Discoloration

To prevent apples which are to be served raw from becoming discolored, put them, after paring, into a very weak salt solution (1 to 2 per cent), in one of the most popular and practical plants to purchase at this season. It has many characteristics that make it a most desirable house plant. First it is never attacked by insects. Then it will stand almost any amount of neglect. One thing that it requires is to have its dead flowers cut off as soon as they show signs of wilting.

DON'T LET YOUR TALENT MAKE YOU INTOLERANT

Of Those Who Don't Know Much About It—The Story of a Woman Who Allowed a Specialty to Narrow Her Mind

DO YOU remember back in school how each teacher expected you to know her subject best?

The other day I couldn't help listening to the conversation of two women sitting in the seat in front of me on the train. I say conversation, but honestly, monologue would describe it better because one of them, rather young and smartly dressed, was doing all the talking and the other one—well, she had a wiggly little boy on her lap. The little girl who was sitting beside me belonged to her too.

The mother was young, though not quite so smartly dressed as her companion. The conversation was about period furniture, and I gleaned that the woman without the little boy on her lap had made learning all about it her specialty. I'm not going into the things that were said, because I'm afraid I should get them wrong, but I could see the side of the little mother's face and with every expression she seemed to be meekly apologizing. Perhaps it was the furthest thing from the mind of the other woman to make that mother feel hopelessly ignorant and uncultured, but that was just what she was doing. Talked period furniture and corrected the little mother's occasional half-timid remarks about it to such an extent that finally the woman with the adorable little rosy cheeked boy on her lap kept entirely quiet.

WHAT a pity it is when a woman allows the largeness in her system to be specialized out of it. It is splendid to be a thorough musician or artist, and it surely is interesting and helps a woman with her home to know everything about furniture. But these accomplishments ought to teach us how to make life more livable, not less so. If specializing in one branch has only the effect of closing our eyes to all the rest of the beauties of the world and making us think of our particular pursuit of art, science, success

Red Cross Flashes

The French Red Cross grants a subsidy of fifty francs for each hospital bed maintained by the Red Cross.

Public utilities of Portugal furnish gas, water and electricity free to the Portuguese Red Cross.

Indo-China sent hundreds of hammocks and 1000 kegs of compressed cotton for mattresses to the French Red Cross.

In order that prisoners of war might not forget how to laugh, the Danish Red Cross sent large quantities of comic publications to prison camps.

During the war the Belgian Red Cross maintained communication with 100,000 families in occupied Belgium.

Tinware will never rust if before using it you rub over it fresh lard and put it in a hot oven for a few minutes.

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When There Isn't Enough Chicken to Go Around The other day the most awful thing happened. I forgot that Jim's Aunt Elizabeth was coming to dinner. There was a little chicken left over—just about enough to cream for Jim and me. And then suddenly I remembered. For a minute I was scared to death, because Aunt Elizabeth has been everywhere and she's used to the best of everything. But five minutes later I was as happy as a lark, concocting the most extensive dish of chicken I am king you ever saw. I cut some mushrooms and red peppers and slices of hard-boiled egg into the chicken, and instead of sherry Aunt Elizabeth doesn't approve of liquor, I put in a big teaspoonful of Al Sauce. I never told Jim until afterwards what nearly happened, but I certainly thanked my lucky stars for Al Sauce.—Ad.

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Mrs. Wilson Answers Questions

My dear Mrs. Wilson—Will you please send me a recipe for making a Spanish omelet and explain how to prepare it so it is light and fluffy. Sincerely, Mrs. S. BROOKS.

Spanish Omelet

Beat whites of three eggs until stiff, then carefully cut and fold in yolks of three eggs. Then when well blended pour in hot frying pan containing three tablespoonfuls of shortening, cook slowly, shaking frequently until mixture is dry on top. Now spread with a filling prepared as follows:

Place in bowl

Two tablespoonfuls grated onion. One-half cupful of well-drained tomatoes.

Four olives, chopped fine. Two tablespoonfuls finely minced parsley.

One-half teaspoonful paprika.

Cook this mixture in two tablespoonfuls of shortening until hot, spread on omelet, fold and roll, turn on hot dish, sprinkle with paprika and garnish with finely chopped parsley.

My dear Mrs. Wilson—Will you kindly tell me how: First, to extract juice from onions? Second, after having chicken (roasted) for a meal, are the bones and pieces that are left over good to boil with onion and barley for a soup for an invalid? If so, the next day is it jellied and all right to place on stove to heat and serve, or of course, straining after the first boiling? Third, after making broth for an invalid from the round of steak (one pound of meat to three cupfuls of water), simmering until one-third of juice of the meat and water is left. Cool, then reheating for serving, are there cloudy particles all through it until stirred? Thanking you for advice, yours truly, E. T. P.

To extract juice from onion, grate onion, place pulp in piece of cheese-cloth and squeeze.

Yes, this stock will not jelly; simply heat and serve.

Strain beef broth through fine napkin.

My dear Mrs. Wilson—There are three questions I would like to ask you, and I would appreciate very much a reply:

First, When I make a coconut-custard pie how can I make it brown on top? The pie cooks well and tastes well, but I never can brown top.

Second, Will you kindly tell me how to put the meringue on a pie? I have been dropping it on in little spoonfuls, but it never looks even, the way a baker's pie looks. I thought you would know if any cooking article comes for putting the meringue on with.

Third, Today your recipe for peach tart, in part where you say cover with inch-wide strips of pastry, put on in lattice fashion, will you please tell me just what

lattice fashion means and how to do it? Thanking you. Sincerely, Mrs. J. A. R.

Dust pie lightly when nearly baked with pulverized sugar. The baker prepares his meringue entirely in different manner than housewives. Watch for special article covering this subject.

The word is lattice or criss-cross.

My dear Mrs. Wilson—I find your writings very interesting and instructive. You will interest me and others if you will at some future time tell us how to use up to advantage the rice flour we bought last winter or previously as a substitute. I find my case quite the usual one and that is that rice flour is rather heavy when used same as wheat flour. Years ago I bought at a bakery a most delicious cake called rice plunkets. I used only rice flour was used. The little cakes were fine grained and more delicious than plain cakes. If you will publish some recipes for cakes in which to use rice flour it would be appreciated by many I know and particularly by yours truly, L. R.

Rice Flour

Use rice flour for muffins and waffles, using

One-half rice flour.

One-half wheat flour in the usual recipe.

Rice Plunkets

Three-quarters cupful sugar. Yolks of two eggs.

Cream until light and fluffy. Now add

Four tablespoonfuls water.

Seven-eighths cupful rice flour.

Two level teaspoonfuls baking powder.

Beat to mix. Now fold in stiffly

beaten whites of two eggs. Bake in muffin pans or round-shaped tube pan in moderate oven.

Try This Nerve Tonic

Our soldier boys "fought on their nerves" for days at a time in France when it was impossible to get supplies and water to them, and now that we are standing ourselves after the great war rush we need something to tone up the nerves and reduce that high blood pressure, for which purpose there is nothing from the garden quite as good as spinach. This crop should be planted as soon as the ground is prepared in the spring. Work up the soil well and give a liberal amount of manure or fertilizer.

Spinach should be forced to grow rapidly, so as to be crisp and tender. Lay off the rows fifteen to twenty inches apart and sow the seed one inch apart, one to two inches deep, using one ounce to 100 feet of row.

This crop is worth working for. Keep it well hoed or cultivated and growing rapidly.

When the largest leaves are large enough to use do not pull the plants, but just pick off the large leaves and allow the rest to grow for future use. Many pickings may thus be made up to hot weather. Even after the plants send up seed stalks the leaves on these stalks may be picked and cooked. Every gardener ought to let some of the plants produce seed for growing the next crop. A row of twenty-five to fifty feet ought to be enough.

The national war garden commission sends a free garden manual to any one who forwards a two-cent stamp for return postage. Address Washington, D. C.

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