

GOOD FRIDAY AND THE STARS OF GOLD—AROUND THE SHOPS—CYNTHIA LETTERS—FASHIONS

THREE MEALS FOR EASTER SUNDAY; MRS. WILSON GIVES NOVEL MENUS

And the Recipes That Go With Them—A Delicious Baked Ham With Cinnamon and Brown Sugar and Eggs a Brand-New Way for Breakfast—Complete Market List for the Day Is Here

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

THE man who purchases supplies for his business seeks the best markets, considers the prices and then carefully selects his merchandise with an eye to economy, and he will insist upon quality and he demands service.

Now, Mrs. Housewife, what is there to prevent your marketing for your homemaking business upon the same plan? Your home is your office and the commissary department should be carefully and efficiently run.

In the course of a marketing tour I sometimes find that when apples and other vegetables are packed in a basket intended to hold one-quarter peck one large apple or potato is put in the bottom of the basket and then the rest built up from this.

How many women know the weight of a No. 3 can of tomatoes? Or how many servings can be obtained from this size can? Is this can comparatively cheaper or more costly to the average family than the No. 2 can?

You cannot buy with success until you really know that if your family consists of four or five members just how many servings each can contain.

Begin now and use as much of the fresh vegetables as possible. From now on until late in the fall the markets and home gardens will give us an abundance of green foods.

The Easter holiday brings to mind the fact that ham and eggs are most delicious. Here is a suggested menu for Easter Sunday, when three meals are necessary:

- Breakfast: Sliced Orange, Cereal and Cream, Eggs Baked in Tomatoes, Grilled Potatoes, Waffles, Coffee, Watercress.

Mrs. Wilson Answers Questions

My dear Mrs. Wilson—Will you kindly help me in a problem in cooking? My husband is very fond of chicken potpie—boiled, not baked—and I am not very sure how to make it. As a rule, use the leftover chicken for a few other things, but never tried the potpie. A HOUSEWIFE.

My dear Mrs. Wilson—I am greatly in need of your help and will be obliged to you if you will tell me how to make a chocolate cornstarch pudding, and make it so it will set? I have made it many times, but it fails to congeal. Thanking you in advance, Mrs. E. M.

My dear Mrs. Wilson—Will you please advise me through your columns just how it is possible to cook a fine-grained loaf and layer cake, both chocolate and light? Is it due to the mixing or the temperature of the oven? I use an oven thermometer. Thanking you, Mrs. H.

My dear Mrs. Wilson—I ate a most delicious dish at a hotel. It was about one inch thick, cut in squares, then split and a filling of cornstarch with eggs and an icing of chocolate on the top. The cake was such a fine cake, and I think it was made with cornstarch. It did not seem like a sponge cake, as it was close and so fine. Kindly give me this recipe and one for a light cream sauce, such as we get in England, and another thing I noticed, Mrs. Wilson, was the fruit and other salad with French dressing. I did not see any oil. Can you tell me how to mix the dressing and oblige? Mrs. R. A. E.

Ask Mrs. Wilson

If you have any cooking problems, bring them to Mrs. Wilson. She will be glad to answer you through these columns. No personal replies, however, can be given. Address questions to Mrs. M. A. Wilson, Evening Public Ledger, Philadelphia.

- Dinner: Tomato Soup, Radishes, Scallions, Baked Ham, Cider Sauce, Browned Potatoes, Spinach, Apples, Meringue, Coffee, Supper: Radishes, Cider Sauce, Cold Cuts of Ham, Potato Salad, Cake, Tea.

- For the Market List: Three oranges, Seven eggs, One-quarter peck of potatoes, One bunch of watercress, Four tomatoes, Two bunches of radishes, One bunch of scallions, One quart of milk, Four-pound cut of butt end of ham or small picnic ham, One-quarter peck of spinach, One small head of cabbage, Two apples, One glass of jelly.

Baked Eggs in Tomatoes: Cut a slice from the tops of the tomatoes and then with a teaspoon remove the centers, taking care not to break the walls of the tomatoes. Now place one tablespoon of cream sauce in the tomato and then break in the egg. Season and cover with a tablespoon of cream sauce. Sprinkle with fine crumbs and one teaspoon of grated cheese. Place in a baking dish and add one-half cup of water. Bake in a moderate oven for twenty minutes. Serve with cream sauce.

Grilled Potatoes: Wash and then pare two medium-sized potatoes. Now cut in thin slices the length and width of the potato. Place on a greased pie plate and brush with shortening, and then broil for eight minutes. Then place in the oven to finish cooking for five minutes.

Tomato Soup: Place the tops, cut in bits, and pulp which has been removed from the tomatoes in a saucepan. Squeeze between the hands to break up in fine pieces. Add: One onion, One fagot of soup herbs, Three cups of water, Two tablespoons of tapioca.

Cook slowly for one-half hour and then rub through a sieve. Add: One tablespoon of butter, One teaspoon of salt, One-half teaspoon of paprika, One tablespoon of finely chopped parsley. Serve in bouillon cups.

Baked Ham: Cook the ham in the fireless cooker overnight or boil on Saturday. Remove and then skin and place the cut side down in a baking pan. Then gently pat in a mixture prepared as follows:

- One-half cup of brown sugar, One teaspoon of cinnamon, Pinch of allspice, Pinch of nutmeg.

Place in a moderate oven, basting frequently with: One-half cup of vinegar, Four tablespoons of water. Bake for forty minutes. Lift on a hot platter and garnish with parsley.

Cider Sauce: Melt three tablespoons of ham fat in the frying pan and add four tablespoons of flour, and cook until nice and brown, then add two cups of cider. Stir until well blended and then bring to a boil. Cook slowly for five minutes and then season with salt and white pepper and a little nutmeg.

Brown Potatoes: Boil the potatoes in their jackets and then remove the skins. Brown in hot fat and then lay alongside of the ham while baking.

Apple-Cake Meringue: Place in a bowl: One and one-half cups of flour, One-half teaspoon of salt, Two teaspoons of baking powder, Six tablespoons of sugar. Sift and then rub in four tablespoons of shortening, and then mix to a dough with: One-half cup of water.

Roll on a floured pastry board. Line a cheesecake pan with dough and spread with the thinly sliced apples. Sprinkle with brown sugar, cinnamon and a few raisins. Place in the oven to bake. Now place the yolk of one egg and three tablespoons of milk in a cup and beat to a foam. Pour over the apple cake after it has been in the oven for ten minutes. Bake in a moderate oven for about thirty-five minutes. Cool. When ready to serve place: White of one egg, One-half glass of jelly in a bowl. Beat to a stiff meringue and then pile on the apple cake and serve. Serve the remainder of the jelly with the sponge cake for supper.

Yesterday's Answers: 1. In the camouflage Easter egg hunt the eggs are dyed the color of certain draperies, bookcases, etc., and then hidden in these places where their color will blend with the surroundings. There are many possibilities when one studies the room carefully. The one who finds the greatest number of eggs wins the hunt.

PRETTY PIQUE DRESS FOR A LITTLE GIRL



A Daily Fashion Talk by Florence Rose

Why is it that most porch chairs are so uncomfortable? I think it is largely due to the fact that not enough importance is given to the cushions. Porch chair cushions should have two qualities—they should be attractive in order to add to the inviting cool appearance of the porch, and they should be well-fitting and comfortable.

For the names of shops where articles mentioned in "Adventures With a Purse" can be purchased, address Editor of Woman's Page, Evening Public Ledger, or phone the Woman's Department, Walnut 3300.

The Question Corner

- Today's Inquiries: 1. How is the date for Easter Sunday determined? 2. Women have been admitted by the thousands to certain organizations of late. What are they? 3. There are very smart and different new organdie blouses. Describe them. 4. What is a very new and unusual sleeve for the evening dress? 5. Name a very convenient way to serve cinnamon, etc., at the table. 6. How can a small electric fan be of service in the preparation of a meal?

My dear Mrs. Wilson—I would be pleased to know the secret in cake baking to obtain a fine-grained cake, especially one you use shortening in. ONE OF YOUR READERS. Cream sugar and yolk of eggs first until light lemon color, then add shortening; cream again, then add balance of ingredients. This will give you a fine-grained cake.



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Adventures With a Purse

UPON my word, if Easter isn't almost upon us! Whad-d'ye know about that! I doubt not but that the Easter bunny is very busy scurrying here and there and making all arrangements to leave an egg for that good little girl and a basket for that good little boy. Here is what I've discovered—I've found one of his haunts. Here you will find jolly green baskets filled with eggs and topped with a bunny who sits proudly with a pink bow around his neck. And there you will find flat little baskets filled with eggs and which little Marjorie could use for her tiny handkerchiefs after the eggs are gone.

"Do you know," said my aunt the other day, "I think you ought to write about that crocheted cotton you bought me the other day. Surprisingly few people know about it, and it's most convenient." "What are its advantages?" I asked, interested. "Why," she replied, "it has 1000 yards on a spool, costs less in proportion, and is splendid, particularly for filet crochet."

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Advertisement for Easter Plants and Flowers, 11th St. Above Chestnut St.

Advertisement for Miss Princine Pure Phosphate Baking Powder, 1 lb. net weight, 35c.

Advertisement for Spring Fur Fashions and Summer Furs, In Extraordinarily Smart New Styles.

Advertisement for Anthony Boch Announcing the Opening of Our New Mezzanine Floor For Permanent Hair Waving, NESTLE SYSTEM.

GOOD FRIDAY COMFORTS MOTHERS OF WAR DEAD

Through It They Learn the Glory of Sacrifice—How the War Brought the Men in the Trenches to a Closer Understanding of the Day

TWO years ago this Good Friday America declared war on Germany. Try to realize all the heartaches that have been packed in those two years. Real heartaches that have had nothing to do with the things we used to worry about—loss of money, failure to get a raise in salary, not being able to have expensive clothes. Incomparable heartaches that came to the rich and poor alike, to the humble and the proud, to the selfish and the generous.

TO THE mothers of these boys strength has been given to understand or else their hearts might have broken. To them Good Friday brings added strength. In his book, "The Glory of the Trenches," Lieutenant Coningsly Dawson, the young Canadian soldier-author, long in the thick of the fight himself, tells so beautifully what the crucifixion meant to the soldiers.

"The Wooden Christ," he wrote, "gazed down on them from His cross with a suffering which 2000 years ago

row we bring a fresh understanding. Two thousand years ago a Man died for something that could not be seen. A supreme cause, but still only a cause. How incomprehensible, some men have whispered. How vain to lay down life itself for that which you cannot see.

But in the trenches they grew to understand. Since April 6, 1917, 43,397 died fighting in France. How did they die? Oh, some with eager boy faces flung high and others bravely smiling their last from out the gleaming white bandages in the quiet hospital beds. Why did they die? America had no aim but right. Our boys died for ideals.

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He had shared. The terrible pity of His silence seemed to be telling them they had become one with Him in their final sacrifice. They hadn't lived His life—far from it; unknowingly they had died His death.

Surely thoughts such as these can bring comfort to the mothers, to the fathers and all those who loved best the boys who gave life itself in France. Surely they know their boys have not died in vain!

Advertisement for Mrs. Morrison's Chocolate Pudding, An "After-School" Treat For The Youngsters.

Advertisement for L. Stone Co. 1306 Walnut Street, FOR EASTER And the Bright Spring Boardwalk Days That Follow. Gowns, Wraps, Suits and Coats.

Advertisement for THE HOUSE OF WENGER 1229 WALNUT ST. Fur Storage. IT'S TIME TO THINK OF FUR STORAGE—DRY COLD AIR STORAGE—NO OTHER IS ABSOLUTELY SAFE.

Advertisement for DANN HATS, Easter Shoppers will appreciate the brilliant versatility of our display of Paris and Dann Hats.

OUR STORE ORDERS ARE AS GOOD AS CASH. ARE AS GOOD AS CASH. Add three tablespoons of butter to the sponge cake and beat five minutes. Bake in square pans, cool, and fill with cream given to