## EVENING PUBLIC LEDGER-PHILADELPHIA, WEDNESDAY, APRIL 23, 1919 ECONOMICAL CAKE-BAKING—WHEN HE COMES HOME—BLUE BARRETTES—HOME HINTS—EXCHANGE **ONE-EGG CAKE RECIPE** THE BIG TRANSPORTS you could put in a fruit cake. A cer The Woman's THE GREAT VOGUE Adventures tain little mother goes from store to store looking at Virginia hams for fear OF THE SPRING SUIT THAT STEAM UP THE BAY she will buy one and later discover there is another place in the city that GIVEN BY MRS. WILSON With a Purse Exchange is supposed to have a better kind. 44 M LOOKING for something new--Carry Blessed Thrills and Happiness the Like of Which We Deep down in her heart a mother Washing a Rag Rug never has keener joy than when she is "feeding up" her family. But think of To the Editor of Woman's Page. Dear Madam-Would you please ad-vise me about a rag rug? Would it be and nice to write about," I said **Batter** Can Be Used to Make Delicious Fruit Cake With Have Never Known—Getting Ready for Him Week Before to the pleasant shopkeeper. "Can you the joy of giving to the boy who has Mocha Icing, Shortcake and Boston help me out ?" "Have you seen the new gone without food for thirty-six hours help me out?" "Have you seen the new blue barrettes?" she said obligingly. D<sup>ID</sup> women ever have such wild, many pairs of silk socks with eleven the barrettes?" she said obligingly. The bappiness as they are baving softs of lovely little checks and stripes The bappiness in fixing up his bed-a better to have it washed or cleaned? Cream Pie "They're very new and they are selling these days? Those great big transports on them; in ties she would have none soft, clean bed for the boy who lay in fast." And no wonder, for they are steaming slowly up the bay with of the dull patterns. If, she said, with the soggy trench. Clean, fresh sheets MRS. M. E. If the dye in a rag rag is good and fast." And no wonder, for they are it is washed by some one who knows how, a rag rug launders satisfactorily. By MRS. M. A. WILSON five minutes and then remove from They are oval-shaped and their cargo of rollicking boys, whose a giggle, he got lonesome for the war for him and a blanket that is soft and come for light or dark hair. They are surrounded by the deepest, brightest, (Copyright, 1918, by Mrs. M. A. Wilson, All rights reserved.) the fire, and add spirits shout and leap ahead for he could listen to his ties wrangling motiorland. Mere ships they were but in the bureau drawer. But somehow I But if you are uncertain about the dye it would be safer to take it to a dry white, One well-beaten egg. bluest little stones you ever saw. There, how's that for superlatives? But then a while ago, built for commerce and ex-pensive voyages and the like. Who would have thought they would be pensive voyages and the like. Who would have thought they would be turned-into miracle boats some day? Yes, these are miracle boats some day? It is pretty much the same the way it happens, for in the happiness of love THE cost of eggs this last winter One teaspoon of vanilla. cleaser. made it almost prohibitive for these barrettes are superlatively pretty. One-half cup of sugar. the housewife of moderate means to Beat well and then cool, and Aviation Records They are priced at \$2 and \$2.50. do much baking, yet most folk just Editor of Woman's Pape spread between the layers. Dust the "Hat elastics," you exclaim emlove a bit of home-made cake. Dear Madam-Could you kindly print top with confectioners' sugar. phatically, as you jab your finger with your column the height Captain Therefore I am giving you a recipe a needle and frown in vexation. "are an invention of Satan. Marjorie's hat elastic is forever coming loose, or else it gets stringy and soiled." But did women are akin. There is the news-it gets stringy and soiled." But did Schroeder flew to when he broke the Fruit Cake for a one-egg cake. world's record some time last fall? Also This cake may be baked in the Put through the food chopper you know you can purchase for five paper item first—the only thing in the mother is stocking up on raisins, citron, marching on, are there as the boats of the paper that day—then comes the letter, almonds and everything under the same stocking up on the same stocking on the boats of the same stocking on the same stocking o the date of his flight and the previous loaf-shaped pans as a layer or a world's record to that? One-half cup of raising. devil cake and thus makes for splen-One-half cup of prunes. INTERESTED. you can get garters and the like? The correct length can be regulated by a slide arrangement and at either end is blessed message after that. It is call did variety. One-half cup of peanuts, Captain R. W. Schroeder flew to a One-half cup of apples. height of 28,900 feet and broke the world's altitude record on September Place in the mixing bowl Add to the cake batter with Three-quarters cup of sugar. a pointed catch which goes through the up Jenny and call up John, call up the 18 at Wilbur Wright Field, near Day thus securing the elastic. It would pay shoes. Tell them Bill is coming home. Four level tablespoons of cocoa, One egg. ton, O. The previous record to that Four level tablespoons of short-One level teaspoon of cinnamon. was made in 1913 by Legagneux in One-half level teaspoon of allspice, France. This height was 20,258 feet. ou to lay in several of these hat clas- One minute you laugh and the next ening. ties. Certainly, it would save you time minute you cry and central thinks you One-half level teaspoon of nutmeg. Two cups of sifted flour. have gone stark maid. And who cares and trouble Four level tenspoons of baking Beat to thoroughly mix and then The Crochet Sweater if the beds are made or the breakfast I have found some more linen handpowder. bake in the prepared loaf-shaped To the Ed. dishes washed? It is on with the hat kerchiefs for twenty-five cents each. Some are plain, while others have col-1220-22-24 Walnut Street One level teaspoon of flavoring, Dear Madam-1 saw the picture of a and downtown in the spring sunshine to buy something for Bill. I know one pan in a slow oven for forty mina sweater to crochet and I have been Three-quarters cup of water. utes. ored borders of most captivating shades and designs. I would strongly advise This cake may be made into a forty-two bust and this size wouldn't fit oung woman whose frantic spirits took Beat hard to mix for five minthe shape of a trousseau for her hus-Pour into prepared loaf- mocha cake by baking in layers and me. How can I make it larger? Please you to look at these if you are needing utes. band, who had only been her husband Special Offerings shaped pans and bake in a moderate then preparing in the following let me know soon, as I want to start it. handkerchiefs. for two months before he went to the oven for thirty-five minutes. manner I get so much good out of this page For the names of shops where ar-ticles mentioned in "Adventures Spread one layer with jelly and Thanking you. With unflagging zeal she invested in To prepare the pan, grease thor-Mrs. H. oughly and then dust well with flour, then put the cake together, then If you add five meshes to each side, Thursday, Friday, With a Purse" can be purchased, address Editor of Woman's Page, of the front and back, you can make the sweater larger. Then, too, if you crochet loosely it will be larger than cover with mocha icing. then pour in the batter. Saturday To make a raisin cake spread Mocha leing EVENING PUBLIC LEDGER, or phon three-quarters cup of raisins on you crochet tightly. As you go along he Woman's Department, Walnut Street and One cup of XXXX sugar, A suit of tan tricotine with the jacket bloused and the fronts emtop of the cake when it is in the DOONT. adding the meshes put the sweater up One tablespoon of cornstarch. REMOVES pan ready to put in the oven. Dust to you to see that it is going to fit Afternoon broidered with tan and navy blue One tablespoon of cocoa, Then you can tell just how many meshes lightly with flour. The rising dough silk. The yest is blue satin One tablespoon of butter, **Odd** Facts SUPERFLUOUS HAIR will be required. I am glad the page will distribute the raisins through Dresses Two traspoons of mocha extract pleases and helps. The Sinnese strive to have in their A Daily Fashion Talk by Florence Rose the cake. and sufficient boiling water to make AT THE beginning of each season for houses an even number of windows doors, rooms and curboards, for they The removal of a hair growth One-half cup currants, Comprised in this as-14 rooms and capboards, for they from under the arms or the the mixture spread. Beat hard for face can be very easily accom-plished by using this excellent preparation. Sold by drug and department stores. The Question Box sortment are some of One cup of finely chopped nuts five minutes and then spread on the have a superstition regarding odd num predicted a revival of the vogue for the the smartest models Or Today's Inquiries cake. that will be shown this tailored suit. With the same regularity One-half cup of finely chopped Spiced Drop Cakes What are the first states in which women's organizations insisted on have to protect child labor on the Portugal was formerly known as Lu season, including Georat the finish of each season the sales of cilron at the finish of each sensor the super or situala. The present name is derived dresses were found to be far in excess from Port Callo, the ancient name of Prepare the cake mixture and add Price \$1.00. Samples 10c. Le Fevre Co., 329 N. 15th St., Phila. gettes, Satins, Foulards may replace the raisins. Or this nd Taffetas. Three tablespoons of coroa, of the number of suits sold. It is, of the town now known to us as Oporto, cake may be baked in a tube pan Why should dust clothes he rough-dried instead of being course, very much too early in the sea-One teaspoon of cinnamon, \$35 \$39.50 and then cooled and split and filled One-half teaspoon of nutmeg. son to strike any sort of an average with custard, and then iced with ironed? ONLY-One-half teaspoon of allspice. How should a pleated skirt be between the sales of suits and dresses. chocolate icing. Beat to mix and then fill well-And you get your arranged for ironing in order to keep the pleats from falling open? but the fact nevertheless remains that 7.50 For a layer cake, grease the layergreased muffin pans half full of the every suit department has broken its choice of these cake pan, line with plain paper and mixture, adding a few currants to In what novel way is ruffling WORLD FAMOUS then grease again. Now divide the records for years past in the number each muffin. Bake in a moderate being used on organdie-dresses for dough into the two pans and spread ot suits sold, and there is no letting ECTRIC this summer? oven for twenty minutes. Ice with the mixture higher on the sides. How could a dainty hat be made to match a dress trimmed in this way? up of the demand from women for suits chocolate icing made as follows: leaving the center shallow. Bake in The suits of this spring are not only different, but there is much about then **Chocolate Icing** a moderate oven for eighteen min-In what way should a dish in which ice cream is to be served be prepared? One-half cup of XXXX sugar. that is appealing to women. One of the utes. Put the lavers together as most interesting of these features is the delightful little yests that are a part of Four tablespoons of cocoa, follows: Spread one layer with jelly APEX-PRIMA-NUWAY A New Shop for Women One tablespoon of cornstarch. Think of it! Only \$7.50 first payment. That's all you used to pay down and you get any one of these brand new, very latest model Electric Washers that you may select delivand then sprinkle with cocoanut almost all of these suits. In many in One tablespoon of butter, lightly. Now place the top layer in Yesterday's Answers stances the yest is very elaborate as well position and then spread the top, and sufficient boiling water to A group of New Zealand women as costly, and therefore adds much to At N. W. Corner 15th & Walnut who have formed a bockey team will tour the world at an early then cover thickly with cocoanut. spread. the expense of the suit. onstration in Your Home For Shortcake I am showing you today a very in Finely chopped nuts may be used in date. PHONE SPRECE teresting model, in which, as you see, Bake the cake in an oblong pan in place of the cocoanut. 2. Heating the measuring cup before

a moderate oven. Cool, split and **Boston** Cream Pie fill with crushed fruit, and top with Bake the cake in layers and then a meringue made as follows: Place cool and prepare a filling as follows: in a bowl One cup of milk, White of one egg. Four level tablespoons of corn-One-half glass of jelly. Beat until very stiff and then pile

Dissolve the starch and then on the cake. Dust lightly with cinbring to a boil. Cook slowly for namon.



wash.

measuring melasses or sirup will make the liquid pour more easily and will make the cup easier to When a plain shirtwaist shrinks

same manuer. The vest and the soft

the vest plays a very important part The suit is constructed of tau tricotine The skirt, while on the narrow straight lines, has considerable cut. The jacket is bloused and the front embroidered with tan and navy blue silk. The small turned down collar and the lower part of the sleeves are embroidered in the





## Mrs. Wilson Answers Questions

My dear Mrs. Wilson-I have had wonderful success with so many of your recipes and now am many of your recipes and now am writing to ask you how to make glace sweet potatoes. Do you use sirup, and if so will you kindly tell me how to make and use it? Thanking you in advance, I am, Mrs. K. R.

starch.

der, drain, pare. Now place in fry- tablespoons of flour. Brown flour, ing pan

One cup sirup. One-half cup brown sugar. Two tablespoons shortening, One teaspoon cinnamon.

Bring to a boil, cook five minutes, add potatoes. Cook until mixture candies, basting potatoes constantly with sirup.

My dear Mrs. Wilson --- Please publish in your column a recipe for making cheese custard pie. Thanking you in advance, I remain, sincerely yours,

Mrs. Wm. M.

**Cheese Custard Pie** Line square pan with plain pastry. Now place in saucepan

One and one-half cups milk, Four level tablespoons cornstarch Dissolve starch in milk, bring to a

oil, cook five minutes, remove and One and one-half cups of cottage

heese, rubbed through fine sieve, Three-quarters cup sugar, Two well-beaten eggs, One teaspoon vanilla, One-half teaspoon nutmeg.

Mix well, pour in prepared pan, forty minutes in moderate bake

My dear Mrs. Wilson-I notice in one of your menus you mention "candied sweet potatoes"; will you kindly publish in your column a recipe for making them? A. K. D.

See reply to Mrs. K. R.

My dear Mrs. Wilson-Will you kindly publish recipe for a good birthday cake consisting of two or three layers, making a pretty ap-pearance and yet not too ex-pensive? Thanking you for an early reply, I am, Miss A. R. C. The cake decima for much Decima cake recipes for week Decem 0, 1918.

My dear Mrs. Wilson—I am a mutant reader of your recipes ad enjoy your articles very much. would be very grateful if you chilsh a recipe as how to cook while and butter fish, and how to butter fish, and how to make

chicken gravy. Should this be made in the roasting pan?

See recipes of Monday, February 24, and Thursday, March 27, for methods of cooking fish.

Mrs. K. R. the roasting pan, then return four tablespoons of the fat and add four stirring gently; when well browned add two cups of water and stir constantly until it comes to a boiling

point. Cook five minutes, strain and season.

clam stew is made (just milk and clams)? The fact I want to know chiefly is how long to cook clams. How many clams to one quart of milk if water is added to juice and how the stew is cooked?

Mince fine one dozen clams. Add juice and

Three cups milk. One-half teaspoon grated onion. Two traspoons finely minced parsley.

Heat slow to boiling point, simmer for ten minutes. Season and

My dear Mrs. Wilson-Will you hy dear Mrs. Wilson-Will you kindly publish a recipe for a layer cake for four? I am just learning to bake and I read your recipes daily, which I think are very thrifty. Now, I use a coal stove for baking, which I guess takes longer to cook than a gas range. Mrs. S.

See reply to Mrs. J. W. Bake cake thirty minutes in oven of coal ange

My dear Mrs. Wilson-Kindly give me a recipe for charlotte russe. Thanking you, I remain, Miss O. McD.

Bake sponge cake in muffin pans, cool, cut slice from top, scoop out centers with spoon, fill with sweetened and flavored whipped cream.



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