

THE SOUTHERN MAMMY'S RICE CAKES—A CHILDHOOD TRAGEDY—IN THE SHOPS—INQUIRIES

SOME DELICIOUS RICE DISHES SUGGESTED BY MRS. WILSON

Belgian Rice Rolls, Fixed a La Creole and as the Japanese Cook It—The Golden Brown Rice Cakes From the French Quarters in New Orleans

By MRS. M. A. WILSON

RICE is extensively cultivated in the Orient and supplies the principal food to nearly one-half the population of the entire world.

Japanese Rice Wash and chop fine two medium-sized leeks and then cook until tender in one-half cup of water. Now add

Two cups of cooked rice, One teaspoon of salt, One teaspoon of soy.

Mix thoroughly and then dish on a hot baking dish. Cover with slices of hard-boiled eggs. Sprinkle with finely chopped parsley and garnish with slices of smoked salmon. Place in the oven for a few minutes to heat. Soy may be purchased at fancy grocers.

Indian Rice Add three cups of cooked rice to

One quart of chicken stock, One onion, grated fine, One and one-half teaspoons of salt, One-half teaspoon of paprika, One-half teaspoon of every powder.

Cook fifteen minutes and serve very hot, garnished with finely chopped parsley.

Creole Rice Chop one large onion and one green pepper fine, and then place in a saucepan and add

One cup of drained tomatoes, rubbed through a sieve, One-half cup of cold boiled ham, chopped fine, Cook slowly for ten minutes and then add

Three cups of cooked rice, Two teaspoons of salt, One teaspoon of paprika.

Mix thoroughly and then heat until very hot and serve. Cold roast pork may be used to replace the ham.

Italian Rice Place three tablespoons of vegetable cooking oil in a frying pan and add four tablespoons of well-washed rice. Toss until the rice is well browned and then add

One and one-half cups of boiling water, Three onions, chopped fine, One green pepper, chopped fine, One cup of strained canned tomatoes.

Cook until the rice is soft and then add

Two teaspoons of salt, One and one-half teaspoons of paprika, One-half cup of grated cheese.

Stir until well blended and then serve garnished with finely chopped parsley.

Belgian Rice Rolls Place two cups of cooked rice in a bowl and add

One-half cup of currants, One-half cup of sugar, One well-beaten egg, One teaspoon of vanilla.

Mix and then form into small rolls about the size of a sausage. Dip into beaten egg and then roll in fine bread crumbs. Fry until golden brown in hot fat. Serve with crushed and sweetened fruit.

Swedish Rice Pudding Place in a baking dish

One quart of milk, Six tablespoons of well-washed rice, Two-thirds cup of sugar, One teaspoon of vanilla extract, One-half teaspoon of salt.

Pie Crust Place in a bowl

Two cups of sifted flour, One-half-teaspoon salt, One teaspoon baking powder.

Sift to mix. Now rub in eight level tablespoons shortening, mix to dough with one-half cup ice-cold water. Be careful not to knead the dough; it must be chopped or cut and folded. Kneading pastry dough makes it tough. This amount makes two pies.

Negligee for Traveling If one is to spend many nights on a sleeper a negligee or dressing gown in some dark shade will be found of great service. The journey to and from the dressing room in the morning need have no terror then. A very pretty and inconspicuous gown can be made of some sort of dark blue silk, and finished off with a tiny piping of rose or white.

A silk cord fastens the gown neatly at the waist and a square or round neck adorned with a little frilling makes a pretty "top."

My dear Mrs. Wilson—Will you kindly give me a recipe for French ice cream, also a good hot cross bun? Would also like to know how to make a good pie crust? Thanking you, I am, A READER.

French Ice Cream (Vanilla Flavor) Place

Miss Day 139 South 13th Street. Showing of Hats. NEW MODELS IN Black Maline, Leghorns, Colored Hair, Beaded Bags, Neckwear, Veilings.

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.

Two tablespoons of butter, broken into tiny bits. Bake in a slow oven for one hour and stir two or three times. The cultivation of rice in Louisiana is more than a hundred years old. Louisiana now produces a crop of this cereal larger than the entire crop of the states of Georgia and Carolina. The tourist who visits Louisiana during the time of the rice market enjoys a scene that is rarely duplicated elsewhere in the civilized world, for here are gathered the buyers from all parts of the country.

The creole of Louisiana, like the Oriental, has the taste secret for making this food a palatable article of diet. The old mammy in New Orleans always tells her children that, of course, le riz must be thoroughly washed, and she always insists that the grains be cleaned in four waters—two warm and two cold—and then it is cooked in the same manner as the Orientals use. Never stir the rice while it is cooking; this will make it mushy. Instead, always shake the saucepan. Never flood the rice with water while it is cooking. Always keep the fact in mind that just five times the actual measurement of the rice in water will be required to cook it. In this way there will be no excess water to drain off. So if you are using one-quarter cup of rice you would use one and one-quarter cups of water. Now, as you cannot pile up the water, you must be accurate in measuring the rice.

Boiled rice is a delicious accompaniment to chicken, lamb, turkey, shrimp, crabs and lobster—with okra and for oyster, chicken and crab gumbo; as a vegetable to replace potatoes and as a border for stews, goulashes, etc.

Calas The old negro women of the old French quarters in New Orleans used to make a delicious rice cake, which they carried in bowls on their heads. The bowls were covered with an immaculately clean cloth and the cakes were called bella cala—tout chaud, of New Orleans.

How to Make This Delicious Rice Cake (Use level measurements) Wash one-half cup of rice and cook until tender in two and one-half cups of boiling water. Now cool and mash the rice well. Now dissolve one-half yeast cake in one-half cup of water 80 degrees Fahrenheit and pour into a bowl, and add

One-half teaspoon of salt, Four tablespoons of sugar, One-half cup of sifted flour, The washed rice, Beat well to mix and then cover and let rise overnight. In the morning add

Two well-beaten eggs, Five tablespoons of sugar, Four tablespoons of flour, One teaspoon of nutmeg.

Beat well and then let rise for three-quarters of an hour in a warm room. Now place in the pan one and one-half cups of vegetable oil. Heat until hot enough to brown a crust of bread while you count forty. Drop the rice mixture in by the spoonful and fry until golden brown. Lift to a soft paper to drain. Dish on a hot platter; cover with warm napkin. Dust with pulverized sugar and nutmeg.

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FOR A SUMMER'S AFTERNOON



For the afternoon party in the summer time or for informal dancing of a summer evening nothing could be very much prettier than this flowered chiffon dress with its fascinating ruffles. The color is rose, with this shade running through the design and a warm rose chiffon for the ruffling. The hat is a leghorn, with georgette ruffles and satin. It is all white.

The Children Will Just Love a Curio Wall Line Like This

By NAN CLEVELAND JUST now much of the furniture for children is painted with bright colored rabbits, cocks and "Mother Goose" characters. Naturally the parent should bear some relation to such furniture. One room seen recently was fitted in white enamel table and chairs for two children under six. The furniture was painted with bright yellow chicks and a gray pussy and a red cock. It was easy to carry out this idea in using motifs of a rooster, chick and cat from a cut-out wallpaper, in a simple fringe around the wall.

Children like to acquire and make collections of objects. It is a great pleasure for them to look at things they themselves have gathered, dried or made. Here is the chance for the nursery wall to be a permanent "natural history exhibit." The paper chosen may be a duck, brown or green for the lower wallcovering. Then above select tan or buff or a light warm green. Run a molding at about four to five feet from the floor. Now use this molding as a rest from which to display small curios. Even a very narrow "plait-trail" will be useful.

Allow the child to paste or tack above this molding dried leaves, birds' nests, cocoons, quartz, shells, etc. One beautiful frieze in a room of a boy of ten, who was a Boy Scout, was made by drying the sprays of leaves of different native trees, treating them with shellac and tacking them to the molding in a pretty design. This lasted for several months, when some other frieze was arranged. Choose a plain wallpaper for this treatment.

Above all, do not forget the child's room and its treatment. What that shall be depends on the age and the interests of the child. But give it as much care and thought as you do your own living room or bedroom. Select papers that will teach the child form and color or permit it to express its own tastes harmoniously. Don't ever foist dingy, dark and ugly colors upon it, for they are as much out of place there as in any room of your own. A well-selected child's room will make for happier, more interested children.

WILL SPEAK AT MEMORIAL Dr. William Thayer to Deliver Eulogy on Martyred Nurse 'Dr. William Thayer, John Hopkins University, who has the rank of brigadier general in the medical reserve corps, will speak tomorrow night in the Academy of Music at the meeting to honor the memory of Miss Jane A. Delano, an American Red Cross martyr of the war, who was director general of the department of nursing of the Red Cross.

OVERLOOKING THE THINGS IN CHILDREN'S HEARTS

The Story of a Little Boy Who Tried to Keep His Mother From Seeing What He Had in His Hand

HE WAS six and he was stealing in the living room at 6 o'clock Easter Saturday night with something behind his back. There is no denying he looked suspicious as he skirted around the brown wicker rocker where his mother happened to be sitting.

"Here, here!" she said, "what have you been up to? What have you got behind your back?" The little son, who was six, looked embarrassed, worried and proceeded to lie manfully.

"Haven't got anything," he said. "Come here and let mother see." No answer and then and there, in that awful moment of silence, something tragic happened. Three nickels and a half dollar tumbled to the floor.

"Why, Robert," came from his astonished mother, "you've been at mother's bag. You never did that before. Why, Robert, I'm surprised. Come right here to mother." And just at this moment another tragedy happened—a real tragedy. The little fellow walked slowly over to his mother. A little hand, hot and damp with having held something very tight, came from his hiding place. It held a cardboard box with the cover half slipping off, and there in all its splendor was a large chocolate egg, marked in white sugar tracing with the word "mother."

THE emotions on the part of the mother were indescribable. When she looked up from her Easter story to the little boy who had tried so hard to surprise her, she saw the corners of his mouth turn slowly down. Then the child heaved that sob which indicates broken-hearted in little boys and girls, and he cried as though his little heart had broken. Sobbed and sobbed, held tight in his mother's arms, for at least half an hour. In vain she rocked him and coaxed and pleaded and told him how sorry she was. But there was no binding the wound.

When the sobs died down in short, snappy breaths he told her he had taken the money from his bank—all there was in it—to buy the Easter egg. And he had had too much, the man at the store told him, so he was bringing it back.

O-JOY DESSERT Save Eggs O-JOY is a better custard WITHOUT eggs than you ever tasted with them. Even Martha Washington never made an "Old-Fashioned" custard equal to O-JOY DESSERT. It's simply ravishing, exquisite, glorious. O-JOY is one great discovery. (Not a gelatine) Made in a few minutes—a different way for every day. No eggs required. Flavors: Chocolate, Almond, Lemon, Vanilla and plain. Sold by all grocers. Be walled, packages, etc. O-JOY for the whole family, several meals. Recipe on each package. ROLLAND RUSK COMPANY, Holland, Mich. Makers of famous Holland Rusk. Better than any other.

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Illustration of a woman at a sewing machine. Mawson & DeMany 1215 Chestnut Street

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