EVENING PUBLIC LEDGER-PHILADELPHIA, THURSDAY, MAY 8, 1919

FAMOUS ENGLISH PUDDINGS-OILCLOTH LUNCHEON SET-IN THE SHOPS-CYNTHIA'S LETTERS

MRS. WILSON GIVES RECIPES THAT HAIL FROM JOLLY ENGLAND

A Famous Pork Pie and Other Dishes Renowned in British Isles-Two Beefsteak Puddings and Welsh Cheese Pudding Served Piping Hot or Cold

By MRS. M. A. WILSON (Copyright, 1919, by Mrs. M. A. Wilson, All Rights Reserved.)

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TN FLEET street, London, is an old world tavern called the Cheshire Cheese. It is famous for its beefsteaks and cheese puddings. The famous beefsteak puddings contain, besides the steak, kidneys, days oysters, mushrooms, hard-boiled eggs, larks and a jellylike gravy. The secret of preparing this pie is handed down from one generation to another.

Other eating places less famous also prepare both the individua! and family sized pies, which may be eaten either hot or cold. Among these pies are the famous pork pies of the Shires, the fish pie from the Kent stems, coast and the pie made from the various shellfish.

So-called melted butter, a white cream sauce with which we are all familiar, and various seasonings and flavorings are served on boiled beef. fish, poultry and vegetables. A splendid dish that is served in the modest home is boiled calf's head; source, is considered a splendid treat. game are also made into delicious crust in position and brush with puddings.

Beefsteak Pudding

Cook until tender one-pound piece hot of flank. Blanch and cook until tender three sheep kidneys. Cut the meat into small pieces. Cut the cooked kidneys into thin slices. Remove the shells and cut into thin slices four hard-boiled eggs. Peel and cut in pieces four ounces of mushrooms, using both the stem and sauce. cap, and prepare

Two dozen salt oysters. One-half cup of finely chapped

onions. Now prepare three level tablespoons of gelatin by soaking in onehalf cup of stock in which the meat was cooked for one-half hour. Then place the cup containing the gelatin in a hot-water bath to melt the gelatin. Strain the gelatin into a bowl and add

Two and one-half cups of stock.

BAHCE. One-half teaspoon of mustard, One level tablespoon of salt, Two level tablespoons of white

pepper. One grated onion.

Mix and then set aside until needed. Now place one pound of flour (four cups of sifted flour) in a bowl and add

One teaspoon of salt. Three level teaspoons of baking

powder.

Mix well and then add eight ounces of finely shredded suet and sufficient cold water to mix to a dough, usually one and one-half cups. Roll out on slightly floured

' Two teaspoons of grated horse- make from twelve to fifteen pies, depending upon the depth of the pie radish. One teaspoon of salt. One-half teaspoon of white pepper, are best for making these pies.

Add sufficient of the dressing to blend and then add to the balance. Work until smooth and then use. This mixture will keep for several

Beefsteak Pudding

Using cold leftover meat. Cut the cold meat, boiled or roasted, into small pieces and measure. Have two cups of the prepared meat and place

in a bowl and add Two hard-boiled eggs, Two onners of mushrooms, peeled and val in pieces, using caps and Three actions, cut five. Two green peppers, chopped fine. Mix and then season with Que and one-holf tenspoons of

One tenspoon of paprika. One-half traspoon of mustard,

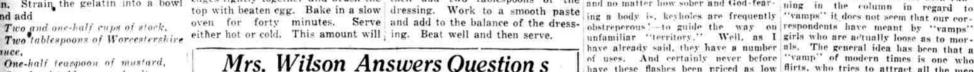
Line a deep pie tin with plain Usually the head is made to serve for pastry. Place in the prepared filltwo meals; the tongue and brains for ing and add two and one-half cups the third. Old fowl and birds and of thick brown gravy. Place a top beaten egg. Bake in a moderate

oven for fifty minutes and then serve Famous English Pork Pie One pound of park sausage, Two sups of bread crumbs, One cup of cold outmeal. Two tablespoons of salt. One and one-half teaspoons of pep-

One tablespoon of Worcestershire Four tablespoons of grated onion,

One-half teaspoon of thyme, Two hard-boiled eggs, chopped

One raw egg. Mix to thoroughly blend and then line individual tart pans with plain pastry. Fill with this mixture and then cover with a crust. Pinch the edges tightly together and brush the then add two tablespoons of the



My dear Mrs. Wilson-Will you kindly give a recipe in your col-umn for an English plum pudding for a family of eight and tell what is best to steam it in? A. F. R. English Plum Pudding

(Use level measurements) One-hali pound suct, chopped fine. One-half pound brown sugar, One-half pound dried brend erumbs.

Three-quarters pound flour. One-hali pound currants. Three-quarters pound raisins. One-quarter pound eitron, cut fine. One-quarter canned orange and

Three cggs.

IN BROWN AND WHITE

FIGURED VOILE

tin. The deep individual patty pans Welsh Cheese Pudding Five onnees of grated cheese, One cup of bread crumbs. One cap of flour, One and one-half teaspoons of salt. One teaspoon of white pepper,

One teaspoon of paprika, One tublespon of Worcestershire sauce. One inblespoon of baking powder. Four tablespoons of grated onion, One egg. One cup of milk. Beat to thoroughly mix and then

pour in molds or prepared pudding cloth and boil for one and threequarter hours. Serve either hot or cold. To serve hot use the following sauce: Place in a saucepan

Our cup of mills. Two tablespoons of cornstarch. Two teaspoons of Worcestershire bring to a boil. Cook for five min-Dissolve the starch in the milk and utes and then add

One well-beaten egg. One teaspoon of salt. Two traspoons of paprika. Juice of one-half lemon.

Beat hard to mix and then serve

This dish will replace meat and be sufficient for a family of four or five. Sauce for Serving the Pudding Cold Sauce for Serving the Pudding Cold with lave. Cut the pudding into very thin held at the sides with the narrow brown they leave behind them just makes our slices and lay on crisp lettuce leaves.

Adventures

as I write. I think of the grave that is

ever kept fresh by a few flowers. These

cach.

Serve with Russian dressing. the ruffles. Russian Dressing

Pare and grate

One medium-sized onion. One medium-sized carrot, One medium-sized beet. Add to one cup of mayonnaise

season with One teaspoon of salt. Two teaspoons of paprika. One-half teaspoon of mustard,

One teaspoon of sugar. so many uses. To keep on the table by Blend the spices together and the bed, to locate that elusive keyhole- In the discussion that has been run-

Mrs. Wilson Answers Question s

cloth, tie loosely, drop in boiling water and cook one and one-half hours. If cooked in mold use only

two-thirds cup of suet. My dear Mrs. Wilson -1 am surprising a girl friend with a miscellaneous shower on Wednesday evening and would appreciate it very much if you would suggest through your columns suitable refreshments for the evening. Would also like a recipe for crab

salad AN INTERESTED READER. Menu for Refreshments for

What to Do By CYNTHIA

Please Tell Me

How to Get Acquainted

Dear Cynthia-I am a girl of seven teen years and am in my fourth year of high school. Now, I have plenty of girl friends at school, but that is all. I have not one boy friend, and thought that perhaps you might tell me how to come acquainted with some nice boys. I do not like to run after boys or become friendly with just any one, but come to me, that has come to hundreds would like to have some good friend-E. L.

Have any of the girls any brothers or do any of them know any boys? If me now T we you suppose hap to, you might have a little informal

don't you join a country club that has good many young people in it? Go up your mind to excel in these lines and you will soon have the boys wanting to play with you. You might join the junior section of one of the very So you see, dear, yo active women's clubs, and in this way you would meet young people who might

give affairs now and then. Then you would meet new boys.

What is a Vamp?

The ends of the fichu are their admirers and the broken hearts ribbon which serves as a belt, made in little crowd wonder. Why, do you know boxs with long ends, which fall over Cynthia, we'd all of us be mortified to death to have any of the boys think us or call any of us a "yamp." We've always thought "yamp" and looseness of morals synonymous. Just what is a "vamp"? And can you tell me, please. how a tea wagon should be "dressed" With a Purse when in use. Recently a miscellaneous shower was given for me, and the tea dressing. Beat to blend and then D^{ID} you know that you could get wagon was one of my lovely gifts. I don't know whom to ach as the set of the don't know whom to ask, as none of the girls I know has one. So can you have been done by girls who have been cents? They are those little square tell me does it wear tea things all the utterly lovely in the springtime becaus flashes which fit so conveniently in time or just stand in a corner un-pocket or pocketbook. And they have adorned until it is wanted? I love your a course in swimming and determined

column, all except the "vamp" talk. and no matter how sober and God-fear-ing a body is, keyholes are frequently "vamps" it does not seem that our cor-

have already said, they have a number als. The general idea has been that a of uses. And certainly never before "vamp" of modern times is one who have these flashes been priced as low flirts, who tries to attract all the men as thirty cents. Oh. yes, and battery from the other girls, and who plays with Beat to mix, turn into a pudding and light can be renewed for ten cents a man's heart, not caring what the consequences may be

It is a foolish discussion, but it is For a minute, I could not think what interesting to some of those who read it in the world they were used for. They and write about it.

are cone-shaped, of green metal, and have a kind of pointed skewer stuck on a ten table with tea kettle and cups and the end. And then suddenly I realized snucers, etc. It looks far prettier so. that they accounted for flowers-bou- but it is not necessary to use it in that quets of them-apparently growing in way if you do not wish to. iquets right in the ground. And

Ostrich Trimming

Tailored, Beaded, Embroidered, All Colors. holders, you see, stick in the ground, can be filled with water, and, of course, trimming has gradually been creeping hold flowers-a dozen or more. They into popular favor, but up until Full Line of Undervers ost twenty-five cents. recently it has only been used very \$1.50 wear. sparingly by the smartest modiste One of the most popular summer re- Now it is found to be showing greater 90c Pimento Cheese Sandwiches sorts for germs — and winter resorts. too, for the matter of that—is the milk bottle. And it is so hard to keep track of the little pasteboard top after Camisoles at. Potato Salad Strawberry Shortcake PARAMOUNT WAIST SHOP Tea bottle. Crab Salad 1318 Chestnut St. it has once been removed, besides being Paris trimmed most coquettishly with a nuisance to get on and off, that it ostrich feather bands. Look over crab meat to remove bits Second Flor of shell, season and then mince becomes a really difficult matter to keep the top of the bottle covered. But you One medium-sized onion. One green pepper, very fine. can get patented metal tops that proteet the milk from the most prying germs. These tops fit over the bottle O YOU realize the importance of having Add to prepared crab meat. fill into nest of lettuce, cover with tops and slide open and shut. They mayonnaise, garnish with hardcost but ten cents and are a good in your furs repaired or remodeled by a boiled eggs and cut in slices. vestment reliable concern? Here you are assured of DALSIMER'S STANDARD SHOES absolute dependability through years of application. Charges for work done now are a third Foremost Fashions in below regular. "Pay the cost in the Fall." Feminine Footwear Mawson & DeMany The dainty Dress Pump and new Sil-1215 Chestnut Street houette Oxford depicted here are in perfect harmony with the guiding mandates of fashion, and possess, too, the charm and elegance essential to distinction. Lift Off Corns It Doesn't Hurt Apply a few drops of Freezone on a touchy corn or callus; instantly that corn or callus stops hurting, then shortly you lift that bothersome corn or callus right off, root and all, without any pain. With the Fingers! You can lift off hard corns, soft corns, corns between the toes, and the "hard-skin" calluses on bottom of feet. TIS A FEAT TO FIT FEET Women! Keep Freezone on the Super Silk Hosiery **Beautiful Buckles** dresser; never 1.25 to 2.50 1.00 to 3.00 let a corn ache twice. Costs Few Cents Dalsimer Tiny bottles cost only a few cents at drug stores. 1204-06-08 Market St. No Corns

IN MAYTIME; READ THIS Written for the Benefit of a Girl Who, Without "Beaus," Is Lonely and Out of Tune With Spring

THIS article is written for the benefit to any nice boy. Another took a I of a girl who is unhappy. I wish building up her health to make the best girls, that step by step you will find, the curtains pinned back, lest all the of her looks. This girl also had her to the broad high road of your dreams. sunny Maytime hurry by without com-ing in my window. I would like to pass through a home course in beauty treaton to her some of the courage that has ments.

IF YOU ARE UNHAPPY

of others from pinning back the curtains other day who had announced her enships with boys, as I think I am old enough. I read your column and enjoy it. E. L. Dear little girl, do you suppose hap- a certain lonely two years.

me now I have three letters that came "I MADE up my mind, she said, that in this morning's mail, and each of I wouldn't be unhappy. I might

time at your home some evening. Of them tells the same story, the tragedy as well admit it. I was desperately ourse, it would be better for you to of lonely youth and springtime. Oh, longing for a real beau of my own. course, it would be better for you to invite a boy, too, but don't you think you could think up one you know a little bit to invite for an evening to meet some of the girls? You wouldn't have to know him very well. In this way by giving little parties once in a while you would get to extend your ac-quaintance. Boys get to bringing other: and heavy the line and have no one to hows, and that is how many girls get

boys, and that is how many girls get as widely acquainted as they are. If things of life, like love and the things this does not appeal to you, then why come to all of us in the same year. some day. And in the meantime 1 There have been Mays each one of us decided to do three things, be as healthy in for tennis and other athletics. Make can look back on, wondering how we as I dould, as pretty as I possibly could

So you see, dear, you are only taking that Mr. Right would come along some

I meant definitely to say that if rou wrap up your loneliness in stubbornness and pride and ponder over it. you are going to be lonely and unhappy for a long while. But if you deliber-

Clean-Up

Sale

CREPE DE

PONGEES

CHINE

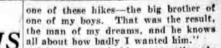
Write to me again, little friend. I was talking to another girl th **Of Interest to Women**

Statistics gathered from many lands show that married women live an average of two years longer than single ones.

countries,

So you see, dear, you are only taking your turn. AND is there any way to conquer this unhappiness, to turn it into happi-ness? Yes, there is. When I spoke of pinning back the curtains of the spirit to let the sunshine in I wasn't talking poetry. I meant definitely to say that if





I have repeated this conversation almost word for word because I believe in it. In these days of independence all girls and women do not want husbands and beaus, but it is just as my little friend says-some of them need them. To those who do there is just one thing to do-the bright and cheerful thing

Belgrade, the Serbian capital, was the first municipality in the world to employ women architects.

In many respects, the women of Finland possess greater social and political rights than the women of any other country of Europe.

The city council of Brantford, Ont

ever got through them—so lovely and happy all the world was, and so lovely and be and as nice and companionable with everybody as I possibly could be. I has decided to present a medal to all mothers and widows of Brantford whose sons or husbands were killed in action frankly admit all this was in the hopes or died while in service.

board and then fold and roll, temon peel, cut fine, Now roll sufficiently large again. enough to line a three-quart pudding pan, having previously greased the pan, and then line it carefully with the pastry. Now place a layer of kidney in the bottom of the pan. Season, using salt, pepper and a pinch of sweet marjoram and the onion. Now place a layer of the pound heef, then a layer of eggs, then a quarters full, or tie in pudding cloth layer of beef, layer of mushrooms, layer of oysters, layer of beef, layer of kidney, layer of oysters, layer of mushrooms, layer of eggs. Now pour over the prepared gelatin. Place the top cover of pastry in posi-

tion, pinching the edges closely to-

gether.

Three cups of milk One tablespoor cinnamon. One-half teaspoon nutmeg, One-half tenspoon allspice, One-hali teaspoon cloves. Two tablespoons baking powder. Mix thoroughly, pack into onecoffee cans, filling threeand boil two and one-half hours.

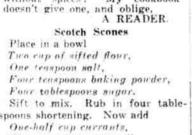
My dear Mrs. Wilson - Would you kindly give a recipe for Scotch scones and a plain suet pudding without spices? My cookbook doesn't give one, and oblige, A READER.

Be sure that there are several openings in the crust to allow the steam to escape. Wash the top of the crust with beaten egg and bake for two hours in a slow oven. This can be eaten either hot or cold, with cream mustard and horse-

radish sauce. This will serve from nine to twelve persons.

Cream Mustard and Horseradish Sauce

In a soup plate and beat in slowly bake in moderate oven fifteen minsufficient salad oil until very thick, utes. Start beating the cream and then dowly add the oil. As soon as cream egins to thicken add a few drops of ither vinegar or lemon juice. When ready place in a small saucer One teaspoon of sugar. One teaspoon of mustard



Three-quarters cup milk. Work to dough, divide into pieces size of small teacup, roll or pat out size of small plate, cut into four Place three tablespoons of cream pieces, brush with beaten egg and

> Suet Pudding Two cups of flour, One teaspoon salt. Four teaspoons baking powder, One cup finely chopped suct, One cup milk, One egg.

