

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

IN 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, 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 individual 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 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; it is considered a splendid treat. Usually the head is made to serve for two meals; the tongue and brains for the third. Old fowl and birds and game are also made into delicious puddings.

Beefsteak Pudding Cook until tender one-pound piece 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 cap, and prepare

Two dozen salt oysters. One-half cup of finely chopped onions. Now prepare three level tablespoons of gelatin by soaking in one-half 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. Two tablespoons of Worcestershire sauce. One-half teaspoon of mustard. One level tablespoon of salt. Two level tablespoons of white pepper. 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 pastry board and then fold and roll again. Now roll sufficiently large enough to line a three-quarter 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 beef, then a layer of eggs, then a 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 position, pinching the edges closely together.

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

Cream Mustard and Horseradish Sauce Place three tablespoons of cream in a soup plate and beat in slowly sufficient salad oil until very thick. Start beating the cream and then slowly add the oil. As soon as cream begins to thicken add a few drops of either vinegar or lemon juice. When ready place in a small saucer. One teaspoon of sugar. One teaspoon of mustard.

Two teaspoons of grated horseradish. One teaspoon of salt. One-half teaspoon of white pepper. 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 days.

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 ounces of mushrooms, peeled and cut in pieces, using caps and stems. Three onions, cut fine. Two green peppers, chopped fine. Mix and then season with One and one-half teaspoons of salt.

One teaspoon of paprika. One-half teaspoon of mustard. Two teaspoons of Worcestershire sauce. Line a deep pie tin with plain pastry. Place in the prepared filling and add two and one-half cups of thick brown gravy. Place a top crust in position and brush with beaten egg. Bake in a moderate oven for fifty minutes and then serve hot.

Famous English Pork Pie One pound of pork sausage. Two cups of bread crumbs. One cup of cold oatmeal. Two tablespoons of salt. One and one-half teaspoons of pepper. One tablespoon of Worcestershire sauce. Four tablespoons of grated onion. One-half teaspoon of thyme. Two hard-boiled eggs, chopped fine. 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 top with beaten egg. Bake in a slow oven for forty minutes. Serve either hot or cold. This amount will

make from twelve to fifteen pies, depending upon the depth of the pie tin. The deep individual tart pans are best for making these pies.

Welsh Cheese Pudding Five ounces of grated cheese. One cup of bread crumbs. One cup of flour. One and one-half teaspoons of salt. One teaspoon of white pepper. One teaspoon of paprika. One tablespoon of Worcestershire sauce. One tablespoon 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 three-quarter hours. Serve either hot or cold. To serve hot use the following sauce:

Place in a saucepan One cup of milk. Two tablespoons of cornstarch. Dissolve the starch in the milk and bring to a boil. Cook for five minutes and then add One well-beaten egg. One teaspoon of salt. Two teaspoons of paprika. Juice of one-half lemon. Beat hard to mix and then serve. This dish will replace meat and is sufficient for a family of four or five.

Sauce for Serving the Pudding Cold Cut the pudding into very thin slices and lay on crisp lettuce leaves. Serve with Russian dressing.

Russian Dressing Pare and grate One medium-sized onion. One medium-sized carrot. One medium-sized beet. Add to one cup of mayonnaise dressing. Beat to blend and then season with

One teaspoon of salt. Two teaspoons of paprika. One-half teaspoon of mustard. One teaspoon of sugar. Blend the spices together and then add two tablespoons of the dressing. Work to a smooth paste and add to the balance of the dressing. Beat well and then serve.

Scotch Scones Place in a bowl Two cups of sifted flour. One teaspoon salt. Four teaspoons baking powder. Four tablespoons sugar. Sift to mix. Rub in four tablespoons shortening. Now add One-half cup currants. 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 pieces, brush with beaten egg and bake in moderate oven fifteen minutes.

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

IN BROWN AND WHITE FIGURED VOILE



The little dress shown is of brown and white figured voile. The fabric is of white organdie, finished on the edges with lace. The ends of the figure are held at the sides with the narrow brown ribbon which serves as a belt, made in boxes with long ends, which fall over the ruffles.

Adventures With a Purse

DID you know that you could get pocket flashlights complete for thirty cents? Are those little square flashes which fit so conveniently in pocket or pocketbook. And they have so many uses. To keep on the table by the bed, to locate that elusive keyhole—and no matter how sober and God-fearing a body is, keyholes are frequently obstreperous—to guide the way on unfamiliar "territory." Well, as I have already said, they have a number of uses. And certainly never before have these flashes been priced as low as thirty cents. Oh, yes, and battery and light can be renewed for ten cents each.

For a minute, I could not think what in the world they were used for. They are cone-shaped, of green metal, and have a kind of pointed silver stud on the end. And then suddenly I realized that they accounted for flowers—bouquets of them—apparently growing in bouquets right in the ground. And as I write, I think of the grave that is ever kept fresh by a few flowers. These holders, you see, stick in the ground, can be filled with water, and, of course, hold flowers—a dozen or more. They cost twenty-five cents.

One of the most popular summer resorts 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 post-board top after it has once been removed, besides being a nuisance to get on and off, that it becomes a really difficult matter to keep the top of the bottle covered. But you can get patented metal tops that protect the milk from the most prying germs. These tops fit over the bottle tops and slide open and shut. They cost but ten cents and are a good investment.

Please Tell Me What to Do

By CYNTHIA

How to Get Acquainted Dear Cynthia—I am a girl of seventeen 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 become acquainted with some nice boys. I do not like to run after boys or become friendly with just any one, but would like to have some good friendships with boys, as I think I am old enough. I read your column and enjoy it.

Have any of the girls any brothers or do any of them know any boys? If so, you might have a little informal time at your home some evening. Of 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 you would get to know your acquaintances. Boys get to bringing other boys, and that is how many girls get so widely acquainted as they are. If this does not appeal to you, then why don't you join a country club that has a good many young people in it? Go in for tennis and other athletics. Make 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 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? My dear Cynthia—All the space your column has given to the "vamps" and their admirers and the broken hearts they leave behind them just makes our little crowd wonder. Why, do you know Cynthia, we'd all of us be mortified to death to have any of the boys think us as always thought "vamp" and "looseness of morals" synonymous. Just what is a "vamp"? And can you tell me, please, how a tea wagon should be "dressed" when in use. Recently a miscellaneous shower was given for me, and the tea wagon was one of my lovely gifts. I don't know whom to ask, as none of the girls I know has one. So can you tell me does it never get things all the time or just stand in a corner adorned until it is wanted? I love your column, all except the "vamp" talk.

NEARLY MARRIED. In the discussion that has been running in the column in regard to "vamps" it does not seem that our correspondents have meant by "vamps" girls who are actually loose as to morals. The general idea has been that of "vamp" of modern times is one who flirts, who tries to attract all the men from the other girls, and who plays with a man's heart, not caring what the consequences may be. It is a foolish discussion, but it is interesting to some of those who read it and write about it.

The tea wagon should be arranged as a tea table with tea kettle and cups and saucers, etc. It looks far prettier so, but it is not necessary to use it in that way if you do not wish to.

Ostrich Trimming For some time now ostrich feather trimming has gradually been creeping into popular favor, but up until very recently it has only been used very sparingly by the smartest modistes. Now it is found to be showing greater boldness, as it is to be seen on some of the mildest smartest accessories. For instance, one or two of the smartest shops are showing their latest parasols from Paris trimmed most exquisitely with ostrich feather bands.

IF YOU ARE UNHAPPY 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 of a girl who is unhappy. I wish I had her beside me now as I sit with the curtains pinned back, but all the sunny Maytime hurry by without coming in my window. I would like to pass on to her some of the courage that has come to me, that has come to hundreds of others from pinning back the curtains of the spirit, even as I have deftly fastened back these little cream window draperies—to let the sunshine in.

Dear little girl, do you suppose happiness grows on trees? Right before me now I have three letters that came in this morning's mail, and each of them tells the same story, the tragedy of lonely youth and springtime. Oh, girls, girls, don't you suppose we've all been through it? Don't you suppose the majority of the happy women of today have known what it was to go forth on a May day and see all the happy girls and boys chatting along together in the sunshine and have no one to care about them at all? The beautiful things of life, like love and the things other people have and we want, don't come to all of us in the same way. There have been Mays each one of us can look back on, wondering how we ever got through them—so lovely and happy all the world was, and so lonely and dejected we were.

So you see, dear, you are only taking your turn.

AND is there any way to conquer this unhappiness, to turn it into happiness? 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 you 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 deliberately brush those dark curtains aside; if, in fact, you deliberately step out of your loneliness and seize the first happy thing at hand, then, believe me or not, you are the person who is going to feel jolly and gay in a very little while.

What do I mean by the first happy thing at hand? Well, now let me actually tell you of some things that have been done by girls who have been utterly lonely in the springtime because of lack of congenial comrades. One took a course in swimming and determined she would have that one definite accomplishment to take away with her on her vacation, and that one more definite chance of being a real summertime pal

to any nice boy. Another took a course in gymnasium with the idea of building up her health to make the best of her looks. This girl also had her hair treated and put her complexion through a home course in beauty treatments.

I was talking to another girl the other day who had announced her engagement just two weeks before. She was radiantly happy, and by way of contrast she brought up the subject of a certain lonely two years.

"I MADE up my mind, she said, that I wouldn't be unhappy. I might as well admit it. I was desperately longing for a real beau of my own. Careers were all right for some girls, but there was something in me that decided to do three things, be as healthy as I could, as pretty as I possibly could, be as nice and companionable with everybody as I possibly could. I frankly admit all this was in the hopes that Mr. Right would come along some day and find out I was just the girl he was looking for. One thing I made up my mind about. I would never let myself stay alone and brood over my loneliness. I went in for all sorts of things, from elocution classes to taking a band of youngsters out for a hike every Sunday morning. I met my husband on

one of these hikes—the big brother of one of my boys. That was the result, the man of my dreams, and he knows all about how badly I wanted him. 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 beaux, 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 that lies nearest you. You will find, girls, that step by step you will come to the broad high road of your dreams. Write to me again, little friend.

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

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

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

Louisiana and New Mexico are now the only states in the vast territory west of the Mississippi in which women are denied the privilege of the ballot.

Women physicians were admitted to practice in Serbia long before they enjoyed similar rights in England, France, Italy and most of the other European countries.

The city council of Brantford, Ont., has decided to present a medal to all mothers and widows of Brantford whose sons or husbands were killed in action or died while in service.

All business and professional women's clubs in the United States are to be federated under one national head at a meeting to be held in St. Louis next July. The organization is to be strictly non-sectarian and non-partisan, and is not to interfere in any way with the already established General Federation of Women's Clubs.

Bidding 1422 Walnut St. West of Bellevue Stratford. Later Spring Developments in Smart Fashions especially featuring Country Clothes. FRIDAY and SATURDAY Clean-Up Sale WAISTS GEORGETTES \$2.85 CREPE DE CHINE PONGEES \$2.85 up to \$6.50. Full Line of Underwear. 90c Camisoles at. PARAMOUNT WAIST SHOP 1318 Chestnut St. Second Floor.

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YOU CANNOT BE TOO CAREFUL. PROMINENT jewelry buyer recently told us that all pearl business—artificial and real—is stimulated by Tecla advertising, and in one way we regret this, because we wonder how many women have bought ordinary artificial pearls under the delusion that they were genuine Tecla creations. Either you want Oriental Pearls or Tecla Pearls, but you don't want anything else. T E C L A 398 Fifth Avenue, New York 10 Rue de la Paix, Paris CHARLES J. MAXWELL & CO. Sole Philadelphia Agents Walnut St. at 16th St.

Foremost Fashions in Feminine Footwear. The dainty Dress Pump and new Silhouette Oxford depicted here are in perfect harmony with the guiding mandates of fashion, and possess, too, the charm and elegance essential to distinction. DALSIMER'S STANDARD SHOES. 'TIS A FEAT TO FIT FEET. Super Silk Hosiery 1.25 to 2.50 Beautiful Buckles 1.00 to 3.00. Dalsimer 1204-06-08 Market St.

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