

MARKETING IN MAYTIME : SUDDEN FRIENDSHIPS : IN THE SHOPS · CYNTHIA : INQUIRIES

MRS. WILSON GIVES THE MENU FOR A MAYTIME SUNDAY DINNER

Breakfast and Supper, Too—Three Dollars Will Cover the Cost of the Three Meals for a Family of Six—The Complete Marketing List Is Given Here and the Necessary Recipes

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

Ask Mrs. Wilson

If you have any cookery 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.

Strawberry Ice Cream

Look over the berries and then lay aside the firm ones for strawberry shortcake for Monday. Use just one-half cup of berries. Steam, wash and then drain and mash well, adding a cup of sugar, and set aside while preparing the cream. Place three cups of milk in a saucepan and add six tablespoons of cornstarch. Stir until the starch is dissolved and then bring to a boil and cook slowly for five minutes. Remove and then cool and rub the berries through a fine sieve. Add to the prepared milk and one-half pint of cream. Beat to blend. Place in the freezer and freeze, using three parts of ice to one part of salt. This amount will make nearly two quarts of cream. The half-pint of cream may be left out if desired, and add one egg to the cornstarch mixture instead.

Baked Green Peppers

Allow one large pepper for each person. Cut a slice from the top and remove the seeds and then place in cold water until needed. Now mince fine four onions and then cook until tender, but not brown, in four tablespoons of shortening. Place in a bowl and add:

- Two ounces of bacon, diced and cooked a light brown. One and one-half cups of fine bread crumbs. Two teaspoons of salt. One teaspoon paprika. One-half teaspoon of thyme. Three-fourths cup of milk. Four well-beaten eggs.

Mix and then fill into six large peppers. Place in a greased baking pan and add one-half cup of water. Bake for forty minutes in a moderate oven. Five minutes before removing from the oven place a strip of bacon over each pepper. When nicely browned serve.

Sunshine Sauce

Make a cream sauce, using one and one-half cups of milk, seven tablespoons of flour. Place in a saucepan and stir until dissolved, using a fork or wire whip. Bring to a boil. Cook slowly for five minutes and then add:

- One and one-half teaspoons of salt. One teaspoon of white pepper. Two tablespoons of grated onion. Two well-beaten eggs.

Macaroni Neapolitan

Cook one package of macaroni in boiling water for fifteen minutes and then turn into a colander and place under cold running water. Set aside about two-thirds of the macaroni for the supper. Now mince:

- Radishes Young Onions Baked Green Peppers Sunshine Sauce Neapolitan Macaroni Peas Cucumber Salad

MARKETING in the month of May surely brings pleasure to the housewife. Late May days are balmy and the stalls afford a goodly array of produce. The berries are just beginning to be within reach of the moderate purse for a family treat.

Just about this time the family appetite becomes jaded. The folks are apt to be listless and fagged, so, Mother Housewife, you must bring forth your menus in a new and more appetizing manner if you wish to tide over the days of spring fever.

The appetite craves succulent greens and fruits. The long winter diet of meat and heavy foods has given us a surfeit of these things, so we will plan an entirely new menu for Sunday.

An up-the-state Pennsylvania house-mother gave me the recipe for tomato fritters, along with the remark that sometimes they just won't eat meat, eggs or smoked meat in the morning and then she knows it's time to give them tomato fritters. So we will include them in our Sunday morning breakfast. Also, let us purchase a box of strawberries even though the price soars to thirty-five cents. Two desserts can be made from one quart.

A Suggested Menu

- BREAKFAST Steamed Dried Peaches Tomato Fritters

Toast Watercress Coffee Select firm tomatoes and then cut in one-half-inch slices. Dip in the prepared batter and then fry until golden brown. Serve with cream sauce.

How to prepare the batter: Place one egg in a bowl and add:

- One cup of water. One teaspoon of salt. One-half teaspoon of pepper.

Beat to mix and then add: Two tablespoons of grated onion. One and one-half cups of flour. Two teaspoons of baking powder. Beat to a smooth batter and then dip the tomatoes into it. Fry quickly until golden brown.

DINNER

- Macaroni Neapolitan Baked Green Peppers Sunshine Sauce Neapolitan Macaroni Peas Cucumber Salad

What Makes Bird-Eye Maple? Here Is the Explanation

WHAT makes the bird's-eye maple? That is a question which you have often asked yourself when you looked at a beautiful piece of furniture made of this wood. The American Forestry Association, of Washington, which is campaigning for the planting of memorial trees, gives the answer. There have been a number of theories, but the real reason is simple.

The favorite theory has been that insects, by boring holes through the bark of young maples, make scars which produce the bird's-eye figure in the wood during succeeding years. Bird-pecked hickory is often cited as an analogous case, yet who ever saw bird's-eye figure in hickory, though the bark may have been perforated like a colander by the bills of energetic sap-suckers? The effect in the case of hickory is the opposite of bird's eye in maple; the wood is discolored and unsightly. Some attribute it to the action of the frost, but no such connection between cause and effect has been shown to exist.

Adventures With a Purse

"I WISH," sighed Dorothea, "we had a nice wealthy friend with an automobile who would take us for a long ride in the country this afternoon." "Never mind," I answered consolingly. "It's such a bright, sunny day we'd better go out for a walk and we'd get wrinkles." I was ever one to look on the bright side of things and was quite congratulating myself that I had reasoned us both out of carrying when Dorothea replied, "Oh, we could each buy a pair of those amber glasses with the imitation tortoise shell rims. You can get them for ten cents a pair, and I've been meaning to tell you about them, anyhow, for you to write about." There are times when I think that Dorothea takes entirely too much interest in the adventures of a purse.

But, anyhow, these glasses are very nice for motoring if you have one of those rich friends. And they are excellent for the glare at the shore. Did you know that you can get a set of three-cornered aluminum pans, which fit together on one burner of the gas stove? Think what a saving this is! Each holds, I should say, enough vegetables to serve four people, which means that at one and the same time you can cook three things on one burner. Being three-cornered, they fit together and form what looks to be a large round pot.

I have discovered a little brush which is splendid for helping to remove spots

MAY your good wisdom forbid you to trust your furs to the shears of amateurs. Furs repaired and rebuilt by us are fashioned with such art and assembled with such skill as to assure perfection. Repairing done now at a third below winter's prices. "Pay the cost in the Fall."

Mawson & DeMany 225 Chestnut Street

A CASCADE OF LACE ON WHITE NET FROCK



Summer frocks will be elaborate this season. Embroidered net is used in today's model. The cascade of lace attached to the sash at the back of the frock is a decidedly smart touch.

A Daily Fashion Talk by Florence Rose

MANY of the loveliest of the summer frocks owe much of their beauty to the gorgeous ribbon that forms the sash, as well as the manner in which the sash has been draped. The women, too, are realizing the rejuvenating powers of a length of beautiful ribbon when they are endeavoring to dress up last year's frock and make believe that it is an entirely new dress. It will have to be admitted that this method has in many instances proved very successful, as there is so little difference between the smartest of last year's frocks and those worn this season. The sleeves of this summer are, as a rule, short against the longer sleeves of last year, but after all that is easy. Last year we had the sash, but it was usually of organdie, so you see the ribbon replaces it to a nicety.

Everything that is dainty in summer dresses seems to be good.

There are the pretty dotted swisses, nets, of course organdies, voiles, chiffons, artistically printed challis and laces. There are quite as many untrussed as trimmed, but the newest would seem to be trimmed with laces, embroidery or beads, for the vogue of beads is by no means dead.

Place in a bowl: Three-fourths cup of sugar. Yolks of two eggs. Cream until a light lemon color and then add: Four tablespoons of cold water. One cup of sifted flour. Two teaspoons of baking powder.

Beat just enough to mix and then carefully cut and fold in the stiffly beaten whites of two eggs. Bake in a tube-shaped pan in a moderate oven for forty minutes. Moderate the preparing can be done on Saturday. Make the batter for the tomato fritters and set the bowl in the ice-box.

Cook the macaroni and prepare the peppers and have the filling ready to mix. Do not add the eggs until just before putting the filling into the peppers. Prepare the ice cream mixture and have it thoroughly chilled, thus making the actual work for the day less than four hours. Use level measurements for successful results.

Please Tell Me What to Do

By CYNTHIA

To "Ten Regular Fellows"

Dear Cynthia—The letter from "Ten Regular Fellows" attracted my attention as no letter has heretofore done. It is concise, true and rather clever. May I submit a few comments on the "rules" which I am sure will be helpful to all of us girls in standardizing ourselves and detecting our shortcomings? My first comment is on rule No. 4: I was very much pleased to see a confirmation of my own belief that a fellow does not enjoy being made jealous. I have noticed this to be a fact on actual occasions, but a great deal of writing is based on the belief that arousing jealousy is a good treatment for most cases.

No. 7: One can't always be perfect and beautiful, as far as looks are, but I am glad a point was made on dress. I spend a great deal of time planning what clothes I do get. I think every girl should do all that is possible in giving a "nifty" appearance, as it was suggested. One's tastes are revealed in the way one dresses.

No. 8: I am a little hazy right here. It would appear as if it would be possible for a girl to be acting witty and clever—always having an answer on tip of her tongue and thus please the fellows. However, I've found that most fellows prefer you to leave your wit at home. To me it gives the impression of showing off, and anything that would suggest this should be abandoned. Perhaps a great deal depends on the way one says things.

No. 9: It seems ridiculous that a girl should cry before a fellow if she isn't pleased for some reason or other. To my knowledge such occurrences are few, although my knowledge along this line may be limited.

No. 10: "Don't try to see how loud you can laugh." Good for you! That shows you boys have had your heads together when you put these points into form.

No. 11: I am glad you stated that, although it is good to be an interesting talker, do not do too much of it. I shiver going out with a fellow who compels me to make talk or else have an uneasy feeling. For instance, while on a street car, for course it's enjoyable to talk of different interesting incidents or anything else there is in common, but don't be afraid and feel uneasy when you don't have anything to say. Just act natural and be your own dear self. That's when every one is at his or her best.

No. 13: I can't give a very fair opinion here. I enjoy dancing, and I've noticed most fellows are agonized when thrust on some one who can't dance.

A WORD ABOUT THE WOMAN WHO TRIES TO RUSH YOU

She Meets You at a Card Party for the First Time and Builds "Lifelong" Friendship in Half an Hour

THERE was a good picture at the movies in our neighborhood lately. It showed the girl who takes up things and then drops them before she's half way through. I believe this particular girl started out in the Red Cross motor service and then stopped to take up reading to the soldiers and then began to specialize in meeting the trains and giving the wounded boys cigarettes and sandwiches. And so on she went, having a perfectly lovely time.

Doesn't this for all the world remind you of the woman who takes up, not things, but people? You know whom I mean—the woman who never sees a friendship through. She begins to perform in her school days. It was she, you remember, who wildly and enthusiastically took you up in the first year high when she heard your uncle was one of the leading comedians on the stage. She wished you on all the other girls, willy-nilly, and then alas!—do you remember, when your uncle came to town and gave no boxes or excursions behind the scenes, she dropped you!

Follow this girl into womanhood. Here we find the member of the club or card party who meets you one afternoon at 3 and at 4 is beseeching you to come to see her. At 5 she is arranging that you and your husband go off on an automobile trip over some weekend and at 6 she is fondly kissing you good-by.

There is always a reason for this. Sometimes you have dropped the chance remark that the car is in the shop being painted or sometimes you are just particularly well-dressed and expensive looking and you just plain naturally seem as though you might be the right sort of person to cultivate.

If you are clever and if you are wise you will avoid this sudden "jump-down-your-throat" brand of something it is not kind to dignify with the name of friendship. For it never, never lasts. It is absurd to think that two people who know absolutely nothing about each other can simply because they both happen to be the same place on the same afternoon, pledge undying friendship over afterward. It may look that way and feel that way for the moment. But real friendship is not a matter of one single jolly afternoon. Real friendship is something of slow growth. It builds itself up little by little, knitting itself firmly and rather inconspicuously as it goes. But eventually you have something warranted not to tear, rub or give. It is all wool and a yard wide, and the woman who thinks she can manufacture a substitute in half an hour is not only wrong, but she is missing out on one of the sweetest and never-failing satisfactions of humanity.

Removes Fruit Stains

Now that fruit is in season it is well to know that boiling water poured over the stains will immediately remove them. To secure the best results hold the stained cloth over a pan and have the water fall from a distance of at least three feet. The force thus secured is a great aid in removing the stain.

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