

A PAGE OF PRACTICAL INTERESTS FOR WOMEN—ALL AROUND THE HOME AND IN THE SHOPS

SOME DELICIOUS SCONE RECIPES ARE GIVEN BY MRS. WILSON

One of Them Comes From an Englishwoman and There Are Others From Ireland and Scotland—You Will Also Find Several Tasty Desserts in Today's "Cosmopolitan Kitchen"

By MRS. M. A. WILSON (Copyright, 1919, by Mrs. M. A. Wilson. All Rights Reserved.) My dear Mrs. Wilson—I have read with interest your recipes, mostly of English cooking. I was born and reared in London, so I am sending you our own delicious English scone recipe. I have been in America twelve years now, and I brought this recipe with me when I came over here. Mrs. J. T. W. Mrs. J. T. W.—I am very glad to publish this real old English scone recipe. I have tried it out and have made it conform to the level measurements, so as to have all recipes uniform.

Delicious English Scones Place in a mixing bowl Four cups of sifted flour, Six level teaspoons of baking powder, Two level tablespoons of sugar, One-half teaspoon of salt. Rub between the hands to thoroughly mix and then rub into the flour two level tablespoons of butter. Now beat up an egg and then add one-half of the beaten egg to one and one-half cups of milk. Beat to mix. Use this to make a soft dough. Turn on a lightly floured baking board and knead for three minutes. Now divide into five pieces and mold each piece round like a saucer, and cut each way, making four wedge-shaped pieces. Place on well-greased baking sheet and brush with the remaining half of the egg, and bake in a hot oven for fifteen minutes.

Scones are delicious hot breads that are served for breakfast in the British Isles; they replace the American pancake, and for tea replace our hot biscuit. Many varieties of scones are made in Scotland. Currants, citron and raisins are used in the dough, while in other parts of the United Kingdom these cakes are split, buttered and served with marmalade or gooseberry jam.

Strawberry Custard Tart This old English scone is delicious. Line a pie tin with plain pastry and then cover the bottom of the prepared tin with strawberries. Then place in a bowl One cup of milk, Two eggs, One-half cup of sugar. Beat with egg beater to thoroughly mix and then pour over the berries. Dust the top lightly with nutmeg and bake in a slow oven until the custard is firm. Set aside to cool. Dot the top with strawberry preserves.

Lemon Dumplings Place in a bowl One tablespoon of baking powder, One cup of flour, One and one-half cups of fine bread crumbs, One cup of chopped suet, One cup of brown sugar, Grated rind of one lemon, Juice of one lemon, Two eggs, One cup of milk. Beat to thoroughly mix and then pour into well-greased mold and boil firm in the center, usually about twenty minutes.

My dear Mrs. Wilson—Will you please be kind enough to help me out of my dilemma? My husband comes home at noon and I have a regular dinner, but am at a loss what to serve at night, as I can't afford meat at the evening meal. Would appreciate it if you could suggest a few menus. As he is a collector and walks all day, I would like something nutritious. Have tried a number of your recipes and am delighted with them. Thanking you, will anxiously await a reply. NEWLYWED.

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One-quarter cup of finely chopped citron, One teaspoon of cinnamon, One-half teaspoon of nutmeg, One-half teaspoon of allspice. Divide into six pieces and then roll out the size of a saucer and about three-quarters of an inch thick. Make two cuts, forming a cross, dividing the dough into four wedge-shaped pieces. Brush with beaten egg and bake for fifteen minutes in a hot oven. This amount will make twenty-four scones.

To serve, split and fill with jam and then pile on a wicker basket, and cover with a napkin and serve with tea. Irish Scones Three cups of mashed potatoes, Three cups of sifted flour, Two teaspoons of salt, Two level tablespoons of baking powder, Three level tablespoons of butter. Now place in a bowl One-half cup of milk, One egg. Beat. Use about two-thirds of this to form the dough. Knead the dough to a smooth mixture and then divide into four parts. Pat or roll out round like a saucer and then make two cuts to form the cross, cutting into four pieces. Brush with part of egg-and-milk mixture and then place on a baking sheet and bake in a hot oven for eighteen minutes.

Strawberry Tart This old English scone is delicious. Line a pie tin with plain pastry and then cover the bottom of the prepared tin with strawberries. Then place in a bowl One cup of milk, Two eggs, One-half cup of sugar. Beat with egg beater to thoroughly mix and then pour over the berries. Dust the top lightly with nutmeg and bake in a slow oven until the custard is firm. Set aside to cool. Dot the top with strawberry preserves.

Lemon Dumplings Place in a bowl One tablespoon of baking powder, One cup of flour, One and one-half cups of fine bread crumbs, One cup of chopped suet, One cup of brown sugar, Grated rind of one lemon, Juice of one lemon, Two eggs, One cup of milk. Beat to thoroughly mix and then pour into well-greased mold and boil firm in the center, usually about twenty minutes.

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For one and one-quarter hours. Serve with lemon sauce.

Lemon Sauce Place in a saucepan Grated rind of one lemon, Two cups of water, Four tablespoons of cornstarch. Dissolve the starch and then bring to a boil. Cook slowly for five minutes and then add One cup of sugar, Juice of two lemons. Beat to thoroughly mix and then serve.

Marmalade Pudding Place in a mixing bowl One and one-half cups of fine bread crumbs, Three-quarters cup of flour, One tablespoon of baking powder, One-half cup of finely chopped suet, Three-quarters cup of brown sugar, One teaspoon of nutmeg, Two eggs, One cup of milk. Beat to mix and then grease and flour a mold. Put four tablespoons of marmalade in the bottom and then put in two-inch layer of batter. Spread with the jam and then repeat until the mold is three-quarters filled. Have the batter on top. Cover and boil for one hour, then unmold and serve hot or cold, with thin cream.

English Bath-Buns Melt four ounces of butter and then place in a mixing bowl, and add One-half cup of sugar, One cup of scalding milk, cooled to 80 degrees. Then add Two well-beaten eggs, One teaspoon of salt, One-half yeast cake. Stir to thoroughly mix and then add one pound of flour and work to a smooth, elastic dough. Grease the mixing bowl well and then put in the dough. Press down well and then turn over. Cover and set to rise for four hours, then turn on a molding board and knead for two minutes. Cut into pieces for biscuits. Roll between the hands into round balls and then cover and let set on the molding board for ten minutes. Now press flat with the hands and set to rise on a well-greased baking sheet. Let rise for thirty minutes, then brush with a mixture of Four tablespoons of sirup, Two tablespoons of water. Bake in a hot oven for fifteen minutes.

My dear Mrs. Wilson—Will you please give me a recipe for a chocolate sauce for popovers? A. A. Chocolate Sauce for Popovers One-half cup of sirup, One-half cup of water, Three tablespoons of cocoa, One tablespoon of cornstarch. Place in a saucepan and dissolve the starch in water, then bring to a boil and cook for five minutes to cook the cocoa. Use.

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IN PINK AND WHITE-CHECKED SILK



The very newest lines are developed in this silk summer dress—the short kimono sleeve, the bouffant tunic and the narrowest effect at the ankle. The material is pink and white-checked silk.

A Daily Fashion Talk by Florence Rose WHEN the very tight skirt made its appearance last season it seemed almost unbelievable that the women would ever adopt the mode. Possibly they never would have done so had it not been for the propaganda which accompanied this fashion, which led them to believe that they were being economical and saving for others. To be sure, they were economical as far as their own pocketbooks were concerned; the high prices of materials, even now, proves that. But the tight skirt is not comfortable, and aside from how bent a woman is upon being in fashion she insists in this age on comfort.

The pipe-stem skirt was short lived. Even the straight skirt most of the women have had made wide enough this season to allow them to walk with ease. Even when the tight skirt with the slit at the back made its entry the women found it unsatisfactory and asked for more allowance in the material about the hips and knees. After all, demand is always met and the fashions are once more swinging back to the full skirt—creeping in very likely best describes it, for as yet the skirts, no matter how wide they may be around the hips and knees, are narrow about the ankles. At times the great fullness above tends to give the lower part of skirts a narrower appearance than they have in reality.

Looking at the newest of the models, from the knees up, the resemblance to the frocks of our great-grandmothers is most remarkable. There is the same puffed-in effect of the bodice, the short sleeves and the rounded neckline, as well as the fullness about the hips.

(Inquiries are solicited and may be sent care of this paper.)

IS THAT BOY A PIKER WHO BUYS BALCONY SEATS?

A Discussion That Arises From a Query Recently Put to the Page by a Girl Named Poppy

IS THE young man who invites a girl to the theatre and then takes her up in the balcony a "piker"? Recently a young woman of twenty-two who wrote to the woman's page wanted to know this. It wasn't that she minded, but the girls she went with thought it was terrible.

Your letter, Poppy, reminded me of a conversation I had one time with a self-made man. He is a very wealthy and marvelously successful man, who was once a little urchin running around the East Side in New York. We were talking in a general way about success. The self-made man began to smile. "What's the joke?" I said. "I'm thinking," he answered, "of something that happened the other evening. I was at the theatre with another gentleman, and about five minutes after the curtain went up was aware of a very expensive-sounding party of two arriving in the two seats next to me. At the first opportunity I looked up, and who do you think it was? The eighteen-year-old or twenty-year-old clerk in our outside office, who is probably at the most earning \$18 a week, and his girl was with him! Sakes alive, when I was making \$18 a week—well, I'd hate to tell you where 'me and my girl' sat when we went to the show."

THE young people of today have too much false pride about them. Our young men have claimed again and again that it is harder for them to succeed than it was for their fathers and can they expect to get along when they are never willing to roll up their sleeves and get down to business? They want to go the pace, to wear the same kind of silk shirts, to sit in the same kind of theatre seats as the man who has slaved twenty years to get where he is now.

Taylor & Aspel Specialists in Women's and Children's Riding Habits SPORT SUITS Hats & Kindred Toggery 130 South 16th St. Ethel M. Taylor Belle C. Aspel

"I WOULD have done this before had I known how moderate your charges are." A customer said this as she turned over her old fur coat to us to be remodeled. Repairing and remodeling done now at a third below season's prices. "Pay the cost in the Fall." Mawson & DeMany 1215 Chestnut Street

As chic and smart as the new frocks are the La France Shoe models for Spring. You will find them as comfortable and serviceable as they are good-looking. And their moderate price is an additional good feature. 'TIS A FEAT TO FIT FEET 1204-06-08 Market St.

Adventures With a Purse

"THE world's going plumb crazy I about necklaces and chains," exclaimed Dorothea, who in spite of her superior disdain was avidly admiring those we had both paused to examine. "No wonder," I answered shortly, "look at these." Of dull colored cord they are, with curiously carved wooden beads. Each has a most unusual shaped pendant. They're pretty enough to take the place of trimming for a dress. Prices begin at \$2.

"Don't ruin good coffee by improper making," is the injunction. The tricolorator, which is like a percolator, only more so, if you know what I mean, makes healthful coffee, extracting only the desirable wholesome properties. You who flatter yourself that you are a judge of good coffee will be delighted with the delicious coffee the tricolorator makes. The coffee, you see, instead of being at the top as in a percolator, is in the bottom, and the boiling water drops down on it. Leastwise, that is what I understand. The price is \$2.75.

When you were a child, dear reader, there were not the many new and ingenious toys that are to be found nowadays for our little people. Take as an example the mother goose character dolls I saw today. Mother Hubbard herself in quaint dress and rickish dustcap is a pure delight, while Little Boy Blue, about to blow lustily on his horn, is a joy. These dolls are priced at \$1, and the amount of pleasure one

would give to the little person enthroned in your heart you alone know. For the names of shops where articles mentioned in "Adventures With a Purse" can be purchased, address Editor of Woman's Page, EVENING PUBLIC LEDGER, or phone the Woman's Department, Walnut 3000.

O-JOY DESSERT Not a gelatin! A snack becomes a meal! A meal becomes a banquet! When topped off with an O-JOY DESSERT dinner want to eat! Made in a few minutes—different way for every day. No eggs required. Five flavors: Chocolate, Almond, Lemon, Vanilla and plain. Sold by all grocers in sealed packages, 10c. Enough for 125 whole family, several meals. Recipe in each package. HOLLAND RUSK COMPANY Holland, Mich. Makers of famous Holland Buns—Dotted Raisin and Raisin Buns.

ASCO. ASCO. ASCO. MEDICAL STORES CO. AMERICAN ASCO. ASCO. ASCO. Memorial Day, Friday, May 30 OUR STORES WILL BE CLOSED ALL DAY Open until 10 o'clock Thursday Evening for your convenience. Let us one and all take the time to strew the graves of our fallen heroes, as far as we can. Those who lie in Flanders fields and elsewhere we will cherish in our memories and water their mounds with our silent tears. Memorial Day—forget that we should ever forget. Memorial Day Picnic and Luncheon Needs Pink Salmon, 1/2-lb. can 10c Pure Peanut Butter, glass 12c Heinz Beans, can 12c-17c Kipper Herring, can 15c Loose Sweet Pickles, doz. 10c Heinz Kid. Beans, can 12c-17c Spiced Wafers, 1-lb. 21c India Relish, big bot. 12c Pin Money Sweet Gherkins, bot. 20c Nabisco Wafers, pkg. 13c Potted Meats, can 5c-10c My Wife's Mayon, bot. 18c Uneeda Biscuits, pkg. 8c Smiles, Ass'd flavors, pkg. 4c Motor Mints, pkg. 5c Tender Beets (ready to serve) can 17c New Cheese, 1-lb. 39c Orange Marmalade, jar 28c Sil-o-Ett Mints, can 30c Choice Peas, can 15c Pure Jelly, glass 10c Wax Paper, roll 4c Marshmallow Whip, 12c-17c Choice Sardines, can 8c-17c Goodrich Tomato Soup, can 7c Confectioners' Sugar, lb. 12c Ritter's Pork & Beans, can 11c Louella Butter lb 66c Gold Seal Eggs carton 55c Richland Butter lb. 63c Strictly Fresh Eggs doz 51c Louella Butter and Gold Seal Eggs—two recognized standards the country over. All Mill Brands Flour, 12 lb. bag 90c Goodrich Tomato Soup, can 7c National Oats, pkg. 9c Choice Tomatoes, can 11c, 16c Quaker Biscuit Flour, pkg. 10c Van Camp's Evap. Milk, can 7c, 14c Moss Rose Catsup, bot. 10c Crisco, for frying and shortening, 1 lb. can 33c Laundry Soap, 6 cakes 25c Oleomargarine, lb. 32c, 38c Victor PAN is the ideal sandwich loaf. Four kinds in the VICTOR Family—One Quality. Victor Pan 8c BIG loaf Victor Rye 8c Victor Hearth 8c Victor Raisin Bread 10c loaf Raisins and wheat. Contains just the nourishment your growing children demand. These Prices in All Our 150 Best Markets Small Lean Picnics lb 30c GENUINE WETHER MUTTON Legs, lb. 32c Stewing, lb. 15c Rib Chops, lb. 32c Shoulders, lb. 22c Loin Chops, lb. 35c Rack Chops, lb. 30c Chuck Roast lb 30c Lean Soup Beef lb 20c Rolled or Boneless Beef lb 30c Delicacies Ready to Serve Sliced Lebanon Bologna 1/4-lb 12c Cooked Luncheon Roll 1/4-lb 17c Sliced Dried Beef pkg 13c Baked Meat Loaf 1/4-lb 15c Sliced Corned Beef 1/4-lb 15c Everywhere in Philadelphia and Throughout Pennsylvania, New Jersey, Maryland and Delaware

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MANDO REMOVES SUPERFLUOUS HAIR The removal of a hair growth from under the arms or the face can be very easily accomplished by using this excellent preparation. Sold by drug and department stores. Price \$1.00. Mando, 1204-06-08 Market St.