

WHEN SHE RETURNS FROM HER HONEYMOON—A PRETTY NEW CHAIN—CYNTHIA'S LETTERS

JUNE-BRIDE MEALS JUST FOR TWO; MRS. WILSON'S SUGGESTIONS

A Special Article for the Young Wife Who Will Soon Be Returning to Her Own Newly Fitted Kitchen—It Contains Menus and Recipes for Attractive and Economical Dinners and Discusses General Marketing

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

JUNE is the bride's own month and little Mrs. Newlywed is most anxious to prepare attractive meals.

There is no real economy in buying just one pound of steak. You know there is almost 50 per cent of the steak that is classed as waste.

Have the butcher cut off the flank end; use this for goulash, meat pie or a stew. Take out the tenderloin and use this as a fillet of beef.

One carrot, cut into dice. One fagot of soup herbs. One onion. One cup of stewed tomatoes.

Bring to a boil and cook slowly for two and one-half hours. Remove the bone and trimmings and then trim all meat from the bone.

Place the meat on a platter and pour over it. One tablespoon of lemon juice. Two tablespoons of salad oil.

Turn the meat twice to marinate and then place. One quart of water. One tablespoon of salt.

in the broiler pan of the gas range and heat for ten minutes. Place the steak on the broiler and turn every four minutes until cooked, cooking it twelve minutes. Press gently with a knife to test if cooked; if spongy and soft the meat is not cooked.

To Cook Tenderloin Prepare as for sirloin. Broil and then make a brown gravy as follows:

Place three tablespoons of shortening in a saucepan and add three tablespoons of flour. Cook until a rich dark brown and then add one cup of strained soup and one cup of mushrooms, using the bottom and stem of the mushroom. Cook gently for ten minutes and then pour over the tenderloin, and serve with rice croquettes.

How to Cook the Flank Cut in two-inch pieces and roll in flour. Brown quickly in hot fat and then place in a saucepan and add two cups of boiling water. One carrot, cut in quarters. Two onions.

Cook until tender, usually about forty-five minutes, and then thicken the gravy and season. Serve with a garnish of toast.

How to plan a menu to use the above cuts of meat: Vegetable Bouillon. Olives. Radishes. Broiled Steak. French-fried Potatoes. Peas. Lettuce. Russian Dressing. Lemon Pudding. Coffee.

Lemon Pudding Heat three-quarters cup of milk to the scalding point and then add one tablespoon of butter. Five tablespoons of sugar. Pour over one-half cup of fine bread crumbs and then cool, and add Yolk of one egg. Juices of one-half lemon. Grated rind of one-quarter lemon. One-quarter cup of water.

Mix thoroughly before adding to the scalded bread crumbs. Pour into a small baking dish and bake in a moderate oven for twenty minutes. Make a fruit whip of One-half glass of apple jelly. White of one egg.

Beat until mixture will hold its shape. Pile on the pudding and

allowing room to swell, and then boil it for forty minutes. Cherry Sauce One-half pound of stoned cherries. One-half cup of sugar. One cup of water. Bring to a boil and then cook slowly until the cherries are soft.

Now add two tablespoons of cornstarch, dissolved in one-half cup of cold water. Bring to a boil and then cook for five minutes. Cool and use. Tomato Canape Scallions. Watercress. Beef Stew. Potato Dumplings. Peas. Coldslaw. Sponge Cake. Lemon Marmalade. Coffee.

Potato Dumplings One-half cup of mashed potatoes. Three-quarters cup of flour. One teaspoon of salt. One-half teaspoon of pepper. One teaspoon of baking powder. Two tablespoons of finely minced parsley. One egg. Form into balls the size of a small egg and then drop into boiling water.

Cover closely and cook for eighteen minutes. Then lift the stew and garnish with points of toast. Lay the potato dumplings around the plate and pour the gravy over all. Sponge Cake Yolk of one egg. Seven level tablespoons of sugar. Place in a mixing bowl and then cream until a light lemon color, then add Three tablespoons of water. Three-quarters cup of sifted flour. One and one-half teaspoons of baking powder.

Beat to mix and then carefully cut and fold in the stiffly-beaten white of egg. Pour into well greased and floured star-shaped pan and bake for thirty minutes in a moderate oven. Lemon Marmalade Cut one lemon into slices and then remove the seeds, and put through the food chopper. Add one and one-quarter cups of water. Bring to a boil and cook very slowly until the lemon rind is very soft. This usually takes about one hour. Now add one and one-half cups of sugar and stir to dissolve the sugar. Cook until thick like marmalade. Place an asbestos mat under the saucepan to prevent scorching. Stir frequently. Use level measurements; they conform to pounds and ounces, and they give satisfactory results.

Fruit Cocktail Salted Nuts. Olives. Fillet of Beef, Maniere. Rice Croquettes. New Beets. Cucumber Salad. Cherry Pudding. Coffee. Cherry Pudding Stone one-half pound of cherries and then place in a saucepan and add Three-quarters cup of sugar. Four tablespoons of water. Cook slowly for fifteen minutes. Cool. Now place in the mixing bowl One cup of flour. Two teaspoons of baking powder. One-quarter teaspoon of salt. One-half cup of finely chopped suet. One egg. The prepared cherries. One-half cup of water. Beat to blend and then pour into well greased and floured molds and then place in a deep saucepan. Fill two-thirds full of boiling water. Cover closely and then boil for one hour. Serve with cherry sauce. If you have no mold take a ten-inch square of unbleached muslin and wash well, then dust with flour and pour in the pudding. Tie securely,

McPhilyom's 1624 Market St. (Next to Finley Theater) HOSIERY for the family Silk & Cotton All Prices and Styles Open Stock. Free and Ret. Exam.

The Woman's Exchange

Lost Discharge Paper To the Editor of the Woman's Page: Dear Madam—Several months ago I was discharged from the army. Now, I have missed my paper, somehow, and I do not know where to write for another copy. I have been told to write to Washington. I have been told also that here in Philadelphia is some place where they would help me. Is this true? If so, where is it?

ONE OF YOUR READERS. If you go to the Home Service Section of the Red Cross, 1607 Walnut street, some one in charge there will be glad to take charge of the matter for you.

Working Papers To the Editor of the Woman's Page: Dear Madam—Will you kindly tell me where to go to see about working papers for a boy fourteen?

HIS MOTHER. Go to the Bureau of Compulsory Education, 1522 Cherry street.

Use a Silver Knife A silver knife is to be preferred for paring fruits, as a steel knife is apt to discolor the fruit. Apples will not discolor if after paring them you put them in a very weak solution of salt water.

The Question Corner

Today's Inquiries

- 1. What particular memorial will be instituted by the Women's Roosevelt Memorial Association? 2. Describe a pretty way to make the skirt of a lace and net summer evening dress. 3. What will save time for the housewife in cleaning the broiler and other difficult kitchen accessories? 4. How can an unusual touch of color be added to a black lace hat with embroidered work? 5. What is an easy way to keep an umbrella stand free of the water that accumulates from wet umbrellas? 6. How can a hat that is a becoming shape but an unbecoming color be made wearable?

Yesterday's Answers

- 1. The second of July at Chautauqua will be devoted exclusively to women's problems. 2. When it is desired to have two colors in a ribbon girdle or tie for the neck, cut the two ribbons exactly the same length, and sew together, stitching the edges on the machine. 3. A novel collar sometimes used on knitted sweaters is the scarf collar, which crosses in front and ties at the back of the waist. 4. Torn hair nets can be used to hold out a puff of hair instead of roughing up the hair itself. 5. Doilies made of oilcloth, stenciled or painted, are very convenient for porch tea tables, and do not require laundering. 6. A novel way to mark a man's linen handkerchief is by tracing his signature and embroidering it in colored silk.

IN PLAID GINGHAM WITH BIAS FOLDS



Here is an attractive and practical dress for a young girl. A feature is the turned back hem, and the cuffs are turned back, too!

A Daily Fashion Talk by Florence Rose

LIKE everything else that has to do with our living of today, the cost of materials, findings, etc., has risen in sales price; even thread has sailed upward with the rest.

While the women have great opportunities to buy good-looking things, the juniors have even more of a selection from which to choose.

Please Tell Me What to Do

By CYNTHIA

Why Boys Like "Clinging Vines"

Dear Cynthia—I observed the letter submitted by "A High School Graduate" asking more fellows to write about the girls of today. I should like to ask Miss High School Graduate one question before anything else. Does she really and truly know why most men pick out the "clinging vine" type of girl in preference to others?

I would like to tell you I like that sort of girl most, first simply because she appreciates or seems to appreciate what a fellow does for her. When calling on her she does not say, "What shall we do tonight," but, on the other hand, she is ready and willing to go out with a fellow if he cares to, and if he does not she is content to remain at home and entertain him as best she can.

How about it, Miss High School Graduate, can you answer my question? NEARLY TWENTY-ONE.

Too Much for Her!

Last Sunday the Woman was a visitor in a Brooklyn church. The usher seated her in a pew occupied by a serious looking gentleman and his little daughter of possibly five.

MEN seem to have a particular passion for arranging the details of a trip. Queer, because men as a rule steer very clear of details, but give a man a few days of traveling to keep out and he seems to be right where he belongs.

There is something in a man which makes him particularly able to keep his head clear and to go right on working when everything seems falling around his ears.

DO WOMEN KNOW HOW TO TRAVEL ALL ALONE?

Here's a Little True Story About One Who Tried It for the First Time—Who Packs the Trunks in Your House?

DO WOMEN know how to travel? There is a story told about a woman who had never in all her born days traveled alone and whose husband strongly contended that she would never be able to without having a lot of trouble about it.

She went down to the station the day before and proceeded from window to window gathering information about the departure of the train, checking baggage, changing trains and in fact about every conceivable detail connected with a trip.

Do Away With "Hot Water Uncertainty"

Can you depend on your hot water tap delivering a steady stream of piping hot water whenever you want it—or must you make the most of a luke-warm trickle? If your hot water system "keeps you guessing," investigate and install

THE Lovekin Automatic Gas Water Heater

Simplicity of construction is one of its great advantages, there are no complicated parts to get out of order and it is easily and economically operated.

get excited when events leave the even tenor of their way. Men do not. Railroad stations, an unusual press of business, inventories at the end of the year and like upsets, find them calm and steady. Perhaps this is not, after all, so much of a reflection on woman-kind. A man, for instance, never forgets to buy his lunch, or never feels badly enough not to eat it. Suppose we call it the finer tuned soul of woman that makes her susceptible to events!

There is a way to explain it, not very complimentary to us, either. Women



The White Footwear Decried by Dame Fashion

Milady's wardrobe is incomplete without a pair of White Colonials, Pumps, or Oxfords, and Dalsimer is prepared with an unusual assortment of authentic models.

Advertisement for Dalsimer shoes featuring various styles like High Arch Cuban Heel, White Buckskin, and White Kid, with prices ranging from \$1.25 to \$11.50. Includes the slogan 'Tis a Feet to Fit Feet' and the address 1204-06-08 Market Street.

Advertisement for J.M. Gidding & Co. featuring 'FIRST SALES OF THE SEASON' including gowns, dresses, tailored suits, coats, capes, wraps, blouses, and millinery. Located at 1422 Walnut Street, West of Bellevue-Stratford.

Advertisement for 'How about Soup' and 'A-1 SAUCE'. Includes recipes for various soups and a list of ingredients for the sauce.

Advertisement for Nestlé's Milk Food featuring the story 'How I Found The Safe Way To Give My Baby Milk'. Includes a testimonial from a mother and a coupon for a free sample.

Advertisement for McPhilyom's Hosiery, located at 1624 Market St. (Next to Finley Theater).

Advertisement for Nestlé's Milk Food, featuring the slogan 'NESTLÉ'S MILK FOOD' and 'Preferred by Particular People Has the True Olive Flavor Sold Everywhere'.

Advertisement for Liberty 5 & 10 Grocery Stores, Inc. featuring various food items like tomatoes, beans, pickles, and coffee, with prices and store locations.