GATHERED BY MRS. M. A. WILSON

This Week's Cosmopolitan Kitchen Contains Many Choice Dishes That Will Introduce Entirely New Flavor Into a Meal-Among Them Are Noodles Lombardi, Gnocchi and Lamb Broiled With Ravoli and a Delicious Italian Sweet

> By MRS. M. A. WILSON (Copyright, 1915, by Mrs. M. A. Wilson, All Rights Reserved.)

> > Ask Mrs. Wilson

TN A recent visit to the Italian settlements in a search for some real Italian dishes, it occurred to me that perhaps you would like to visit the hops where there are great boxes of pastas, strings of dried peppers hanging among ropes of garlic and onions. Flanking these are great shelves of tomato paste, tomate sauce and canned tomatoes, peppers or pimeptos, mushrooms and fish. Rows and rows of dried mushrooms hang side by side with smoked pork sausages.

Among these sausages there are salami, D'Arles, sopressata, bari, sausages and then roll in flour and coppa, caparola and the very popular caserta peperoni. Right below tomato sauce. these sausages hang four or five

American product; they are cured by add a special process and are dried out until they are almost as hard as wood. This curing is much the same as the famous process for the Smith-

field hams of Virginia. The prosciutti is cut in thin paperlike slices the length of the ham and Cool, then pick the meat from the is eaten uncooked just like the bones. Chop meat very fine and add bolognas.

Gnocchi di Lemolina

Place

One cup of water, One cup of milk

in a saucepan and bring to a boil. farina or cream of wheat. Cook for ing bowl ten minutes and stir constantly. Now add

One well-beaten egg. One-half teaspoon of sait.

Beat well to mix and then pour pursley. into loaf-shaped pan to mold. When firm turn out on the molding board cheese forms a light brown crust.

Polenta a la Naples Place in a saucepan

Two and one-half cups of boiling One and one-half tenspoons of salt.

Now pour in very slowly Three-quarters cup of yellow corn

Stir to prevent lumping and cook until very thick. Add Three-quarters cup of cheese, cut

into fine pieces,

One onion, chopped fine.

One green pepper, chopped fine,

If you have any cookery probems, bring them to Mrs. Wilson. She will be glad to answer you through these columns. No peronal replies, however, can be given Address questions to Mrs. M. A. Wilson, EVENING PUBLIC LEDGER,

One leck, chopped fine, One traspoon of paprika.

Mix thoroughly and then pour into a large bowl to cool. Form into brown in hot cooking oil. Serve with fine

Lamb Broiled With Ravoli

Have the butcher cut for stewing You know that prosciutti is Italian one pound of the neck of lamb. for ham. These hams are unlike our Wash and place in a saucepan and

> Three pints of cold water, One fagot of soup herbs. One carrot, ou' very fine, Two onions, chopped fine.

Cook very slowly until the meat is tender and then strain off the broth.

One and one-half teaspoons of sall, One teaspoon of paprika, Two onions, grated,

One green pepper, chopped fine, One egg.

Mix thoroughly and then prepare fine, slowly seven tablespoons of a dough as follows: Place in a mix-

Two cups of flour, One traspoon of salt,

One teaspoon of papeika. Three tablespoons of finely minced

and then use one large egg and five oblong cakes and place on a welland cut into blocks. Place in well- tablespoons of water to make a greased and floured baking sheet. greased baking dish. Sprinkle with dough. Knead until very smooth and Bake in a moderate oven until light grated cheese and dot tiny bits of then roll out as thin as paper. Cut brown, usually about twelve minbutter. Bake in a hot oven until the into four-inch squares and brush the utes. edges with water. Place a spoonful of the prepared meat on the dough and then fold over and press the wet and then dry and cut into coarse When all are ready drop in a large saucepan of boiling water. Cook for saucepan fifteen minutes and then lift with a skimmer: place in dish and pour

over the heated and seasoned lambbroth; then sprinkle over all four tablespoons of grated cheese and two tablespoons of finely minced

Noodles Lombardi

The Italian sweets are very similar to the French. But they have a delicious pan forte of Sienra that is somewhat different. Place in a saucepan one cup of honey. Bring

Two tempoons of paprika.

minutes and then roll, like for jelly

roll. Cut into thin ribbons about

one-quarter inch wide and let dry

for half hour. Then cook for twelve

minutes in boiling water. Drain.

Now place five tablespoons of salad

oil in a frying pan and add

One-half cup of water,

Tiny pin point of garlie,

Two tenspoons of salt.

the mixture very hot. Season with

Two green peppers,

Four onions.

noodles and

to a boil and add One-half pound of almonds. Six ounces of filberts or walnuts,

Four ounces of citron that have been put through the food chopper, using the finest knife. Now

Four ounces of chocolate, scraped

One-half teaspoon of cinnamon, One-quarter teaspoon of nutmeg. One teaspoon of vanilla.

Stir until well blended and then add sufficient rice flour to make a mixture that can be easily handled. Let cool, then turn on a floured pastry board and roll or pat out three-Mix by rubbing between the hands counters of an inch thick. Cut into

Crocante

Blanch one-half pound of almonds edges of the pastry tightly together. pieces, using the largest knife on the food chopper. Now place in a

One and one-half cups of sugar, Three tablespoons of water, Two tablespoons of butter,

The prepared nuts. Stir well to mix and then cook over a slow fire, stirring all the time until the mixture is golden brown. Pour into a well-greased pan Prepare a paste as for ravoli and and as it cools cut into squares with then roll very thin. Let dry for ten a warm knife,

Mrs. Wilson Answers Questions

to the recipe for chow-min, you tongue? nork chapped. but you do not say if fresh or salt pork and if boiled or how to prepare the pork for chopping or the quantity. Thanking you in advance.

D. M. B.

Use fresh pork chopped fine like hamburg steak for chow-min. My dear Mrs. Wilson-Kindly

tell me how to make lemon filling for a meringue pie. Thanking you Mrs. S. in advance. Lemon Filling for One Large Pie

One and one-half cupe of water, Six tablespoons of cornstarch. Place in a saucepan and then disolve the starch in water and bring o a boil. Cook for three minutes and then remove from the fire and

Three-fourths cup of sugar. Grated rind of one-fourth lemon, Juice of two lemons, Yolks of two eggs.

One tablespoon of butter. Beat to mix and then fill into a nie tin lined with plain pastry. Bake in slow oven. Use white of eggs for

he meringue. My dear Mrs. Wilson-Will you please advise me which is the best muffin pan, the iron or the tin, and please give me a recipe for good muffins and good biscuits made with baking powder? Thanking

you in advance A DAILY READER. Use the iron muffin pans.

Recipe for Muffins

Two cups of sifted flour, Four teaspoons of baking powder, One teaspoon of salt,

Two tablespoons of sugar. Two tablespoons of shortening, One egg. One and one-fourth cups of milk.

Place in a bowl and beat to a ooth batter. Fill into well- cakes and shortcakes. ased muffin pans. Bake eighteen nutes in a hot oven.

Milk Biscuits Make fifteen biscuits. Place in a ixing bowl

Two cups of flour, four teaspoons of baking powder. ne teaspoon of salt, tablespoons of sugar. Sift to mix and then rub in

Two tablespoons of shortening, Mix to a dough with Three-fourths cup of milk.

ly dear Mrs. Wilson-Will you

seal while hot e me a recipe for a to-ther suitable hot sauce

My dear Mrs. Wilson—In regard to serve with boiled smoked oxthe recipe for chow-min, you tongue? Mrs. J. H. H. glasses and covered with paraffin. Serve Creole sauce with boiled smoked tongue if you serve it hot English mustard sauce or chili

> Creole Sauce One cup of stewed tomatoes,

sauce, if served cold.

Three onions. One green pepper, chopped fine.

Place in a saucepan and cook slowly until the onion and peppers are soft. Rub through a fine sieve

and then add Two tablespoons of cornstarch dissolved in

One-half cun of water. One teaspoon of salt.

One teaspoon of paprika, One-fourth teaspoon of mustard. Bring to a boil and cook slowly for ten minutes and then serve.

English Mustard Sauce Place in a soup plate One teaspoon of mustard. One teaspoon of sugar,

One-half teaspoon of salt. One-half teaspoon of papriku, Two tablespoons of salad oil. Work to a smooth paste, and then

slowly beat in three tablespoons of cream and one teaspoon of lemon juice. Beat until thick and then

My dear Mrs. Wilson-Will you kindly give me through the col-umns of the paper, recipes for some every-day desserts, for my family will not eat junket, rice pudding, cornstarch, and they are tired of gelatine desserts. We have dinner at night and have pie. A DAILY READER.

Use stewed fruits, fresh fruits fruit salad, salpicon of fruits and frozen dishes. See ices and ice cream, also fruit whip with fresh fruits, boiled puddings, sponge

My dear Mrs. Wilson-The old folks used to make in rhubarb time a laxative of rhubarb and figs and bottle it for winter use. ngs and bottle an early answer, as I would like an early answer, as the rhubarb is pretty plentiful just now. W. L. D.

Sirup of Rhubarb and Figs

Wash one pound of figs and then soak in sufficient boiling water to cover. Stew gently until soft and then add three bunches of rhubarb. cut into small pieces, and two pounds of brown sugar. Cook until thick and then pour into fruit jars and

If desired the sirup may be strained off and bottled separately and the thick pulp of the figs and

glasses and covered with paraffin. My dear Mrs. Wilson-I have tried many of your recipes and I have found them excellent. May I ask you to publish a recipe for steamed roly-poly pudding with fresh or canned huckleberries? Also a recipe for dumplings to drop into stewed chicken. Thank-

ing you in advance, A. R. Steamed Roly-Poly Pudding One and one-half cups of flour,

One-half teaspoon of salt, Three teaspoons of baking powder, Four tablespoons of sugar.

Place in a mixing bowl and sift to mix. Now rub in four tablespoons of shortening and mix to a dough with a scant two-thirds cup of water. Roll out one-half inch thick and spread with well-cleaned huckleber. ries and then cover thickly with brown sugar. Roll like for jelly roll and then tie in a cloth and plunge into boiling water or place in a steamer and cook for one hour. Serve with fruit sauce.

If using canned huckleberries drain them well, then thicken the juice and use for sauce.

Dumplings for Stew

One and one-half cups of flour. Place in a mixing bowl and add

One teaspoon of salt, Two teaspoons of baking powder One-half teaspoon of pepper, One teaspoon of grated onion.

Add two-thirds cup of water and mix to a dough. Drop by the spoonful into the stew and cover closely and boil for twelve minutes. If you open the lid of the saucepan while the dumplings are cooking they will

My dear Mrs. Wilson-Will you indly give me recipe for making nice layers for any kind of layer cakes. Also please insert in your columns the recipe for making pie crust. I do not know how to make the crust for pies and would like you to please publish the same. Thanking you kindly, I remain, Mrs. E. C. U.

Recipe for Layer Cake One cup of sugar,

Yolks of two eggs. Place in a mixing bowl and cream well, then add

Six tablespoons of shortening,

A A A A A A A A A A A Cuticura Soap is Easy Shaving for Sensitive Skins

Two level tablespoons of baking

One and one-fourth cups of water, One teaspoon of vanilla,

Beat to mix and then cut and fold in the stiffly beaten whites of two eggs. Bake in two large cake pans. Watch for a lesson on pastry making.

My dear Mrs. Wilson-Will you kindly inform me why when I make fudge candy it is so hard? I will certainly appreciate it very much if you will be so kind as to tell me why I don't succeed. I am very fond of fudge and want to be able to make it right. Thanking you very much I am, Mrs. C. A. B.

The trouble is you boil the fudge mixture too long. Buy a candy thermometer and cook until 245 degrees Fahrenheit. This will give you successful results.

To test the sirup without a ther-Minced very fine. Cook slowly so mometer, cook until it forms a firm as not to brown. When soft add the ball when tried in cold water.

One-half cup of thick tomato paste. My dear Mrs. Wilson-A recipe for fruit cake that will keep for several months will be greatly ap-Two-thirds cup of cheese, chopped preciated. My boy in the Azores has expressed a desire for some. Toss until the cheese is melted and Mrs. M. A. S.

> Fruit Cake That Will Keep for Six Months

Three cups of brown sugar, One and one-half caps of water, Three-fourths cup of shortening. One level tablespoon of cinnamon, One teaspoon of nutmeg, One-half cup of cocoa,

One and one-half packages of seeded raisins.

Place in a saucepan and bring to a boil. Cook slowly for ten minutes and then turn into a mixing bowl and let cool. Now add

One cup of sirup, One cup of sour milk. One teaspoon of allopiec. One teaspoon of cloves, Six cups of flour, Two eggs.

My dear Mrs. Wilson-Note your answer to my question inyour answer to my question quiring for various icings. Will you kindly advise me of the re-Will

Water Icing Place in a bowl

Two tablespoons of cornstarch.

One teaspoon of lemon juice, One teaspoon of vanilla

Use sufficient boiling water to Beat hard for a few minutes.

Fondant Icing Place in a saucepan

Two and one-half cups of sugar, Juice of one-half temon, Three-fourths cup of water.

Bring to a boil and cook until the sirup forms into a soft ball, when reaches 238 degrees , Fahrenheit, on straight, but with ample width for comthe candy thermometer. Pour in a fort, fine stream upon the stiffly beaten | The hat is of brown taffeta, trimmed using a spatula dipped in boiling

For chocolate icing, add one-half

My dear Mrs. Wilson-Kindly give me through the column of your paper a recipe for corn beef brine. I have tried a great many of your recipes and find them all Mrs. J. S.

Corn Beef Brine

Twenty-five pounds of salt,

Two ounces of saltpeter to 100 pounds of water for making

large quantities. One quart of water weighs two pounds. For small quantities Four quarts of water.

Two teaspoons of saltpeter, Two cups of pickling salt. Bring to a boil, cool and then add Two ban leaves.

Four cloves. Three allspice, Two peppers, long red dried ones. 130 So. 16th St. [Ethel M. Taylor]

I was there to make a sketch of fren's Hour like a feast. For the her. Luncheon was just over, an she was talking to a little knot women. The first words I heard, as I slid quietly into a near National Biscuit," recalling pleas antly my own tasty Uneeda Lunck I liked her, and settled com fortably as and ears busy.

Between the dark and daylight, she was quoting, "there's always bit of pause when all seems waiting and 1 children. The name Uneeda Biscuit first designated the better soda cracker. Since then, millions have come to

COMPANY Uneeda Biscuit too-ready pad of pa Hour. mals.

SHADES OF TAN SUPPLANT BLUE



the beginning of spring the call was personages of the war. for suits of serge, or Poiret twill. 'As the weather began to warm up the women turned their attention to suits that not only looked cooler, but actually were cooler. So for these reasons the suits made of jersey and tricotine came first into prominence, followed by the suits of lighter textures, such as taf-

feta, satin, sports silks and the linens. Not only has the public opinion changed regarding materials, but slowly One and one-half cups of XXXX and surely the women are being won away from their favorite may blue and broidered with tan-colored silk. are now able to see other colors. the case of suits, especially in the jer-seys and the tricotines, tan in its various shades is without doubt not only the smartest, but the most favored. The make a thick spreading mixture. close-fitting turban of the with flowers or ostrich are the types of hats worn

with the tan suits. The drawing today is of a tan tricotine, rather more elaborately trimmed than the general run of these suits. which are very plain in design and in decoration. In this instance the trimming is eagried out in narrow braid in Stir to dissolve the sugar and then the same light tan as the material and ripe down the grains from the side is applied on the bands, which extend of the saucepan with a damp cloth, over the shoulder, from the large cuff sirup forms into a soft ball, when ably bloused, though it carries out the tried in cold water, or when it usual straight effect. The skirt is

(Copyright, 1919, by Florence Rose)

Pale-Green Lingerie

Apple-green silk underwear strikes up of cocoa to the water icing, the note of summer. Pale-green under sifting the sugar, cocoa and corn-starch together before mixing. wear is attractive, too. Some of the garments are of crepe de chine; others of chiffon and trimmings of white lace and hand embroidery in white bring out the delicate green of the garments to perfection.

TAYLOR & ASPEL



iny toddlers there is a varied sometimes Uneeda Biscuit and milk, sometimes Graham Crackcuit. This is changed on special occasions to Old Time Sugar Cookes or Fig Newtons and, rarest of

SPECIAL LINEN SUITS, \$18.50

ere our party days. "Don't think my hour is just a It started us happily, must feed

know it as the name of the always perfect soda cracker—the everyday food. NATIONAL BISCUIT

> ppetizing as only National cuit Products can be. During the years when my babies were growing ar Chil-dren's Hour with its tasty feast.

PERFUMES

Roses in an Old-World garden, Fair and far away, Sweetpea and syringa walks, Hollyhoeks so gay. . .

I never see a soft, green lawn Or scent a full-blown rose But my heart goes back to England And a dear, old garden clos

Jasmine gives me Aden back, Incense brings Port Said, Dust and sun, the naked veldt And rifles spitting lead.

Tang of tar wakes in my breast Storm-defying ships: Southern seas in touch of salt To postrils and to lips.

And though all bring memories, One holds a spot apart, Sacred to its loveliness Cornered in my heart.

Sweetpen and syringa walks, Hellyhocks so gay. Roses and an Old-World garden, Oh, so far away!

Garden.

Edmund Leamy, in Home and

Of Interest to Women Dr. Helen I. McGillicuddy, of Bosion, recently chosen for the post of gins! 'high outside sontinel' of the Massa-

As a reward for baking pies and conseas, Ensign ("Ma") F. O. Burdick, a member of the Salvation Army from New York, has received the Croix de mean? Guerre from the French Government.

WHILE the demand for suits, seems are manifesting a lively interest in the approaching visit of Queen Marie of Rumania. Already plans are manifesting a lively interest in the same way and enhance your beauty is to use New York society and club women Rumania. Already plans are under ways. Some of them join half-heartedly suits asked for has changed consider- way to give her majesty a welcome beably since the frost left the ground. At fitting her reputation as one of the chief

> What Fashion Says White organdie and black velvet ap-

ear together, even in capes. A dress of almond green satin i daintily embroidered in silver.

An oilcloth motor coat in white and red has three buckled belts. Heavy black silk jersey suits are em-

Safe Milk HORLICK'S THE ORIGINAL MALTED MILK

DON'T TRY TO SEE HOW

LOUD YOU CAN LAUGH One of the Qualifications the "Ten Regular Fellows" Demanded in Their Ideal Girl-Quietness on the Street Car

in with all the rest.

around. Do you ever watch young girls stage you will notice are those who in groups waiting for trains or trolley cars? It isn't always necessary.

A hearty laugh is a thing of joy foryou know, to have a young man in the ever, but there is a place for it, and party. It's only necessary that there that is not in public be one or two in the general big audience at the station. How the conversation perks up when the girls spy boys. And 'tis then the laughing be-

It is sandwiched in between "say. Are Maddening" chasetts Catholic Order of Foresters, is kid" and "my dee-ar" and the laughing believed to be the first woman ever grows more and more uncontrollable on general principles and in the fond elected to an executive position in the imagination that the boys think it's a real folly group and would very much like to be a part of it. You meet this group on the trolley cars swinging ducting religious services under fire hysterically on the straps unable to ware while with the American troops over-control their mirth and screaming care. riotously when the car lurches. Do you know whom the "ten regular fellows"

THEN there are the girls who go out with two or three boys for the evenever apt to ask the same girls out again. Other boys put up with it indefinitely, because really it's surprising to know how many otherwise very attractive girls do this, but, oh, how they vish hysterical explosions would cease.

Chart of Marinello Creams: When a man begins to care seriously for a girl, that's the first demand that



Ginger Ale
of two CONTINENTS

Order by the dozen

WHEN ten regular fellows wrote to the line of girls he knows to attract the attention was a very queer qualification tucked of other men on the street ear, but his

in with all the rest.

"Do not see how loud you can laugh."

There is Jennie, of whom her mother says "You can always tell when Jennie be taken at face value for the young is on the street car, for you can hear woman who is generally accepted as a her laugh from one end of the car to lady. There is nothing more satisfying Now that sort of a laugh isn't half and the world would be a hopeless old bad, at least it's genuine, which is place if there was any less sense of something to say for anything. But humor in it. But the persons who really the laugh to which our boys refer, I have the most highly developed sense of rather imagine, is the one that is only humor are, as a rule, those who enjoy at its best when there are young men things quietly. The funniest men on the

"These Wrinkles

Wepf Greatest Actress at First Lines in Her ace—How Marinello Creams Tested in Half of America's Beauty Shops

Prevent Marks of Age Every woman appreciates this situation, unless she has learned ward off the inroads of time by daily Just as delicate laces and fluffy

chiffon waists must be treated with the utmost consideration, so your complexion must have the same delicate care to retain its loveliness. No one face cream can be best for

cases just like yours. \
Hold your mirror in front of you, study your complexion carefully, then consult this

Lettuce Cream-cleanses. Foundation Cream-prepares. Tissue Cream-nourishes. Motor Cream-protects. Whitening Cream-bleaches. Astringent Cream-contracts. Acne Cream-heals. After you select the cream you need, note how soon you find you possess the same velvety, clear skin

which you thought you could never have. What Marinello has done for two million other women it will do Send 3-cent stamp for sample of cream you need to Marinello, Dept. P. L. 11, 366 Fifth Ave., New York City, or avoid delay by getting a package from your drug or depart-





Due to the shortage of paper, few cook books have been published lately. Perhaps that's why recipes still continue to call for "shortening" instead of "COVO"! If you want to learn how deliciously COVO-the new blend of nut and vegetable oils-takes the place of all shortening, try this COVO Cooky recipe. The woman who originated it loves children-and hers certainly love these cookies.

> 1/2 level teaspoon salt 14 cup cold water I level tablespoon ginger 3 to 4 cups flour 1/2 level teaspoon soda 1/2 cup broken walnut meate Heat molasses and pour over COVO. Blend well. Add sugar, salt and ginger. Dissolve soda in the cold water and add to first mixture. Stir in flour, making a soft dough to be dropped from spoon or rolled and cut as preferred. Add walnut meats last. Bake in moderate oven.

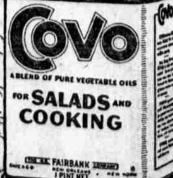
COVO NUT COOKIES

I cup molasses

1/4 cup COVO

1/4 cup sugar

you have ever tasted a salad at the Walderf in New York you will agree I that they certainly must know something about fine salad oils. Monsieur Panchard, chef supreme of the Waldorf and other famous hotels, endorses Try COVO in your salad dressing recipes. See if you don't get



At grocers' in tins of pint, quart, half-gallon and gallon sizes