MORE OUT-OF-DOORS COOKERY-THE JUNE DISPOSITION-FOOD WITHOUT ICE-CYNTHIA

A HOMEMADE ICELESS BOX

GOOD MEALS FOR HUNGRY CAMPERS! HERE ARE MRS. WILSON'S RECIPES

Like Corn Fritters, Hot Biscuit and Fried Fish You Caught Yourself in the Open? Then Clip This Article Out and Include It in Your Equipment-Other Dishes That Will "Go Good"

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

To cook dried fruit, wash and soak

Corn Fritters

Macaroni and Cheese

a large kettle of boiling water for

water. Drain again. Now return to

One-half pound of cheese, cut in

Eight tablespoons of flour, dis-

Bring to a boil and cook slowly for

Potato Salad

Two green peppers, chopped fine.

Place in bowl and mix, then add

One cup of mayonnaise dressing,

To Make Mayonnaise Dressing

One-half teaspoon of mustard.

Break one egg in a bowl and then

Twelve boiled potatoes, diced,

Three onions, chopped fine.

One-half cup of vinegar,

One teaspoon of paprika.

Two teaspoons of vinegar.

One teaspoon of sugar.

One teaspoon of paprika,

One tablespoon of salt,

Cook two packages of macaroni in

One can of crushed corn,

Two teaspoons of salt.

Two teaspoons of paprika.

Two eggs.

One cup of water,

One grated onion

the kettle and add

One can of tomatoes,

One cup of water,

ten minutes

Four onions, chopped fine.

Two teaspoons of salt,

Four cups of flour

Toss gently and fry until

TO HAVE food well cooked will not in the frying pan and add the potarequire much skill if the camper toes. s willing to follow directions. The nicely browned. most important food on the menu is the bread-and right here I might overnight in plenty of cold water. say that very few campers have Then place on the fire and simmer bread that is fit to eat, owing to the slowly for a couple of hours. fact that they depend on the spider Sweeten to taste. or bannock bread, and this delusive method either produces a burnt, overcooked product or a doughy mess that is anything but palatable. And for this reason alone I would suggest that the camper burden himself with a small Russian iron oven, similar to that used on an oil or gas stove.

How to Make Biscuits

Flour, baking powder and salt will Beat to mix and then fry in hot all absorb moisture, so that it is fat. Drain. This amount will serve very important to have these ad- six persons. juncts in tin containers for storage. Now fill a quart bowl or dipper with flour, using a spoon to lift with, and place in a bowl and add twenty minutes and then drain and

Three level tablespoons of baking pour over the macaroni a pan of cold powder, Two level tablespoons of sugar,

Two teaspoons of salt. Rub this between the hands to

thoroughly mix and then rub into the prepared flour four tablespoons paprika, shortening and mix to a dough with one and three-quarter cups of small pieces. water. Knead in the bowl for two minutes to blend and then pat out on | solved in a lightly floured table three-quarters of an inch thick. Cut, using either a biscuit cutter or cut into squares with a knife. Brush the top with water and bake for eighteen minutes in a hot oven. This will make from twenty-five to thirty biscuits, depending on the size of the cutter used. A piece of white oilcloth may be used for rolling out biscuits, etc.

Now, these biscuits may be baked on the sheet-iron top for a change; rake the fire and have it burnt to a red glow. Roll or pat the dough onehalf inch thick and then lay on the sheet. When one side is nicely browned turn on the other side; allow fifteen minutes for baking.

Keep this in mind, that rapid cooking only sears the surface and leaves the center raw. So the first thing to do is to secure a steady fire. This can best be maintained by using large pieces of firewood, so that the embers or coals will give a steady heat. Loose fires are dangerous, and for this reason the camper should be particular to wall in his fireplace on three sides and make a provision for rainy weather. Bank the fires with bark, moss or ashes when not in use.

Scale and cleanse the fish, and then wash and drain. Now have one. a misprint in Saturday's paper in the frying pan and then, when hot, add the fish. Fry until crisp and brown on both sides, then turn the cut side to fry the center of the fish. Lift to a pie tin and place in an oven while the balance of the fish is cooking. Use vegetable cooking oil in place of lard. This oil can be used to fry other foods, as it does not hold the fish odor.

Colesiaw

Shred a head of cabbage fine and place in salted water for one-half hour. Drain well and then add Two green peppers, chopped fine,

One cup of mayonnaise, One tablespoon of salt, One tablespoon of paprika, One-quarter cup of vinegar.

Mix and place the leftover portion in a large fruit or stone jar and cover

Baked Beans With Salt Pork

Soak the beans-one pound-early in the morning and at noon place in an iron kettle and cover with water. Bring to a boil and drain off this water. Cover with water. Bring to a boil and cook for fifteen minutes. Now add

One can of tomatoes, One cup of chopped onions,

One-half cup of sirup, One pound of salt pork, cut in

Two tablespoons of salt, One tablespoon of paprika.

Mix well and then cover the pot closely and bury in the hot coals or ure to two pints of stock add embers until the next day.

Dried Beef

Allow one-half pound of dried beef for six persons, and one quart of cream sauce, made as follows, will

One-half of a tall can of evaporated

Three cups of water,

Three-quarters cup of flour. Stir with a fork to dissolve the

m toasted biscuits.

To prepare beef tear the dried beef ream sauce after draining it.

Haahed-Brown Potatoes

Cut potatoes that have been cooked wired out their jackets into dice and dust ing a but;

mash fine and add One-half pound

One egg.

One teaspoon of paprika. Mix thoroughly and then form into

Place one quart of water in a

Two tablespoons of baking pow-Two green peopers, chopped fine.

> One tablespoon of salt, One teaspoon of paprika, One-half pound of choese, cut in small pieces.

Stir until the cheese is melted. For tomato sauce: Add one-half cup of boiling water to one can of tomato soup.

Beef Stew

One and one-half teaspoons of saucepan

Two cups of flour, One-half teaspoon of pepper, One teaspoon of salt,

water to form a dough. Make into keeping period for milk and butter and intervals. A bread-baking pan, 14 by remove the lid and cook for three minutes longer. Then season and

Two mixing spoons, One-quart measure. One cake turner. Colander.

Beat with dover egg-beater to mix and then have some one pour in slowly one cup of oil while you beat the mixture with a steady motion.

Mrs. Wilson Answers Queries

My dear Mrs. Wilson-Was that cup of vegetable cooking oil in preserving eggs? It calls for ten gallons of water to one quart of water glass. M. O.

Ten quarts of water to one quart answered. The information is not of water glass is the correct for-

My dear Mrs. Wilson-Kindly tell me the date of the paper the excellent recipes appeared about pickles, calves' hearts and tongue and, if I am not mistaken, pickled pigs' feet as well. I am so anxious to get some, as I loaned my neighbor the whole sheet of paper and asked the return of the same and she can't find it. Well, I was so disappointed, as I wanted to pickle some for Saturday night, and in my distress I am writing to you to help me any way that is most Mrs. G. S. convenient.

Spiced and Pickled Calves' Hearts and Tongue; Also Pigs' Feet

and then place in a large kettle and cover with boiling water, adding

One clove.

One allspice.

One dried red pepper pod, One carrot cut in dice. One faggot of soup herbs.

Cook slowly until the meat is tender. Remove meat and boil the liquid to reduce to Jess than half. Strain off the vegetables and meas-

One pint of vinegar, Four onions, chopped fine Six cloves,

Bring to a boil and cook for five serve six persons. Place in a sauce- minutes. Pour over the meat and let cool. Set on ice to chill.

Butterfly Bow .

The sports hats of this year are varied in shape and size. They are all made of light straw or material that ur and then bring to a boil and does not droop heavily on the hair. As k slowly for ten minutes and sea- in former years the trimming is ex-Now add the prepared beef, tremely simple, a band of ribbon and a at for five minutes and then serve bow being the prescribed adorument But to be in keeping with the "fussy" clothes that the end of the war has pieces and cover with boiling simple trimmings are made a little less brought back into favor some of these ter for ten minutes. Add to the severe. One hat seen recently had the simple band and the bow of narrow ribbon, but the bow was not a real one. It was simply the ends of the ribbon terfly effect that was most at

Fish Cakes

Boil fifteen large potatoes and then

shredded codfish,

Lump of butter the size of an egg,

balls. Roll in flour and fry until golden brown in hot fat.

Polenta

saucepan, bring to a boil and then add One and one-half cups of corn meal, One onion, grated,

Stir and cook until very thick mush

Cut two and one-half pounds of stewing beef in two-inch pieces and then roll in flour and brown in hot fat, then add three pints of boiling water. Bring to a boil and cook slowly for one hour, then place in a

One tablespoon of baking powder. Rub between the hands to mix and found useful to keep meat, fruit and ably the most desirable. These shelves then add three-quarters cup of cold

The cook will need One tin measuring cup. Two large forks, One spatula, One tablespoon, One teaspoon,

Next week—using the fireless of solid wood or strips, or sheets of eyes or large-headed tacks and eyelets cooker when camping. All recipes galvanized metal. Shelves made of worked in the material. On the front for six persons.

Information Not Available

magazine which conducts an answer col-

umn, you will be able to have them

available to me, but it is to a column

of that kind. I bope you will write

again some time on another subject, for

I am always glad to answer any queries

No Passports to Austria

o the Editor of the Woman's Page: Dear Madam — Will you kindly an

wer a question through your Eve-

NING PUBLIC LEDGER for a reader of

your paper? An Austrian woman not

nationalized contemplates a trip home

to Austria this summer to remain a

whether the Austrian Government

month or so. What she wants to know

would allow her to leave and would the

United States Government allow her to

that are within my province.

Mrs. S. M. T. If you will send the

Exchange

A COOL-LOOKING DRESS FOR STREET The Woman's

wire.

how to make and operate it.

A wooden frame is made with dimen-



Cool and practical! The bodice and

skirt are in printed cotton and the

organdie

restee, sleeves, collar and sash of

A Daily Fashion Talk by Florence Rose

really desires it, is a knack with some women and these women are not always

extravagant either. In fact, as a rule these women spend a great deal less

on their clothing than the type of

woman who never has what she wants

when she wants it. Of course the lat-

ter type invariably speaks of the first

mentioned as a lucky woman. Surely

such women are lucky, but in a way

they make their own good luck, for it

is through their own careful planning.

After all a woman's clothes must fit

the kind of life she lives. - Take one

kind of woman, for instance, who al-

most never goes afoot, but always rides

to and fro. Her selection must be very

different from that of one who lives in the city and walks to all the shops or

entertainments to which she is invited.

There is also the woman who spends

good taste and system that they are

well and appropriately dressed.

JAVING just the right ckind of

A trip of this kind would be impossible at this time, for the United States is not issuing passports to Austria to any one now and this Austrian woman would not be able to secure a Wash well in plenty of cold water passport under any conditions, as she is not a citizen of the United States.

The Question Corner

Today's Inquiries

When flowers seem to be badly damaged in a drenching rainstorm what should be done to re-

How can a cradle for baby's doll be made from an old cigar box? Describe the newest silk scarf. What colors are particularly be-coming to the colorless blonde? To the blonde with vivid complexion? What colors are supposed to be

universally becoming to brunettes?

6. What other very useful garment can be made from an old night-Yesterday's Answers

The newest type of tunic for the thin summer dress is the balloon tunic. This effect is obtained by tucking and tacking the hem of the tunic under. The overskirt is made very wide. Four moderately priced wedding gifts for the June bride are a

pair of candlesticks, an electric toaster, a mayonnaise bowl or a sirup jug on a small silver tray. When a safety pip refuses to run When a safety pin refuses to run through the heavy canvas on the camping trip, try running it in and out a har of soap. Handkerchiefs can be scented in the washing by putting a little orris root in the water when they are being boiled.

are being boiled.
When the brim of last year's straw hat is hopelessly filmsy give it an application of thin starch. Put a clean piece of blotting paper on the brim and run an iron over To prevent bread crumbs scatter-ing all about when running dried bread through the food chopper, put a paper bag over the machine.

balls between the hands and then drop in the stew. Cover closely and water and makes a good emergency frame rests in a 17-or-18-inch pan. boil fast for twelve minutes. Now piece of kitchen equipment. It costs all of the woodwork, the shelves and remove the lid and cook for three very little to build the refrigerator and the pans should receive two coats of The United white paint and one or two coats of nothing to operate it. The United white paint and one or two coats of States Department of Agriculture tells white enamel. This makes an attractive surface and one that can be easily kept clean. The screen wire also may Construction of Iceless Refrigerator

Many communities are short of ice on account of a warm winter. The

iceless refrigerator has been suggested as a solution. Above to the left

you see it in operation and to the right you can see in detail how it is

WHEN ice is not obtainable an iceless poultry netting on light wooden frames, refrigerator, home-made, will be as shown in the illustration, are prob-

vegetables cool. It will extend the rest on side braces placed at desired

receive the coats of enamel, which will sions 42 by 16 by 14 inches, and is covered with screen wire, preferably the A cover of cotton fla

A cover of cotton flannel, burlap or rustless type, which costs little more duck is made to fit the frame. than the ordinary kind. The door, made the smooth side out if canton flaunel to fit closely and mounted on brass is used. It will require about three hinges, can be fastened with a wooden yards of material. This cover is butlatch. The bottom is fitted solid, but toned around the top of the frame and the top should be covered with screen down the side on which the door is Adjustable shelves can be made not hinged, using buggy hooks and

Please Tell Me What to Do

By CYNTHIA

To "Walting"

can do something to help you. If you known to be reduced to 50 degrees F would prefer, call Cynthia on the tele- When the air is damp the refrigerator

The Girl He Left Behind Him Dear Cynthia-To Lieutenant B: I am afraid that you know little about the American girl. What kind of a girl must she be who would give up a brave lad who has gone over there to cleaned and sunned. If the framework fight for her and his country for coward and slacker? Mighty nice girl! they can more easily be kept in a sani If an American girl did that she ought tary condition. It is well to have two never to be called American. And you covers, so that a fresh one can be used could never make me believe what you say, for there is (I apologize) no truth to that statement. I pity a man who would have a broken heart over a girl of the kind you say a friend of yours Tell him to forget. There are girls who are the proudest people in the world because their brothers and sweet hearts fought and won this wonderful What girl would prefer a coward and a slacker to a brave man who was willing to die for his country? Lieutenant B. says they exist. I say they THE IRON DIVISION POET.

And what do readers say?

Submitting Stories Dear . Cynthia-I would like to write

short stories for daily papers. Should I send them to the editor of the paper and must they be typewritten? Thank you so much. D. J. K. A story ought to be typewritten, if assible, but if this is not possible write

with wide spaces between the lines, and very plainly. If you send a self-ad-dressed envelope I can explain further HAVING just the right time one about submitting stories. Here's to "Happy"

Dear Cynthia-I have been a stant reader of your column and so far have remained silent, but when a fel low reads a letter such as "Happy's" he can't keep mum any longer. Any girl who has gone through the things she has and "comes out on top smiling" is -- Well, as Cynthia says, world go round." And the one great trouble with this world is that there are

I should like to belong. · EXPERIENCE.

so few real girls to make it go round. The Keeping Up Hope Club is fine

and with the permission of its members

Negligees of Voile An economic negligee which is a most of her time at home and goes the same time cool and pretty is made about very little, but who is just as de of voile in light shades. It can be cut sirous of looking her best, as is the in all the styles that are shown in the weman who rides about in her limousine. silk or chiffon negligees. The trimming Summing the whole thing up—every can be cluny lace, or net edging, or or-woman must to a certain extent be her sown doctor of clothes, and fit her set the added attraction of being wash, the ladded attraction of being wash,

to the upper part of the cover. These and her husband. strips form wicks that dip over into trip if you hadn't been so reluctant the upper pan. "I could make up my mind to enjoy the noperul nappiness. The woman who nagged might have about taking me. You always take looked out the train window and learned that wonderful secret, that God's in The dimensions given make a refrig- the good out of everything. You're not that wonderful secret—that God's in erator of convenient size for household use and one with efficient evaporating surface, but it is not necessary to follow strictly these dimensions. If a larger capacity is desired, the height the refrigerator can be increased. How It Operates

Operation of the refrigerator shown the illustrations is as simple as its construction. The lowering of temperature inside the refrigerator depends upon the evaporation of water. To change water from a liquid to a paper, or to bring about evaporation, requires heat. As evaporation takes place heat is taken from the inside of he refrigerator, thereby lowering the temperature of the inside and the con-

Keep the upper pan filled with water. The water is drawn by capillary attraction through the wicks and saturates the cover. Capillary action starts more readily if the cover is first dampened by dipping it into water or throwing water upon it with the hand. The greater the rate of evaporation the lower the temperature which can be secured; therefore the refrigerator works best when rapid evaporation takes place. When the refrigerator is placed in a shady place in a strong breeze and the air is warm and dry, evaporation goes on continuously and rapidly and the temperature inside the refrigerator is reduced. Under ideal conditions the temperature has been phone any morning after 10 and I will will not work as well, since there is not enough evaporation. More water will find its way to the lower pan, but t will be drawn up into the covering by capillary attraction when the air be-

comes drier.

Care of Refrigerator The refrigerator should be regularly a shelves and pans are white enameled each week and the soiled one washed

Adventures With a Purse

T FOUND some lovely scarfs today for bureau or dresser. They are of linen finish, about a yard and a quarter in length. Some are edged with deep borders of heavy lace, which at first glance you would take to be real cluny. Others the bedclothes with a vicious little phone call from Rita.) are edged with wide bands of fine filet design lace. They are priced at \$1.50.

·For the names of shops where articles mentioned in "Adventures With a Purse" can be purchased, EVENING PUBLIC LEDGER, or phone the Woman's Department, Walnut

When There Isn't **Enough Chicken** to Go Around

The other day the most awful thing happened. I forgot that Jim's Aunt Elizabeth was coming to din-ner! There was a little chicken left over-just about enough to cream for Jim and me. And then suddenly I remembered. For a minute I was scared to death, because Aunt Elizabeth's been everywhere and she's used to the best of everything. But five minutes later I was as happy as a lark, concocting the most ex-tensive dish of chicken a la king you ever saw. I cut some mushrooms and red peppers and slices of hardboiled egg into the chicken, and in-stead of sherry (Aunt Elizabeth atead of snerry (aunt Estagoeta doesn't approve of liquor), I put in a big teaspoonful of Al Sauce. Well, I wish you could have heard her ask what gave it that Parisien favor! I never told Jim until afterwards what nearly happened but I certainly thanked my lunky

THE WOMAN WHO NAGGED FORGOT IT WAS JUNE

On Either Side of the Train Paradise Itself Was Passing By. but She Was Busy With Her Husband

sight of reses, great deep, plus ling in classes. quickly a glance at the waving wheat-fields beyond; but only for a minute fields beyond; but only for a minute—
trains go so fast! Then next a field of
water? No. I don't suppose you did. You drifting on it and to the side a placid cow, dreaming too. And far away and sky filled all the distance. But a train membered that."

Peonies and flags in a little suburban home garden. A gay-colored piece of cretonne, only gayer—some one might have orderly placed on a lawn of green velvet. More of these; men's gardens.

And then—how fast a train goes: And then-how fast a train goes! to stake anything that that little win side arrange the hooks on the top of

the door instead of on the frame and also fasten the cover down the latch wild rose. Daisies, an army of them. side of the door, allowing a wide hem over the hill. Buttercups and little of the material to overlap the place purple and pink flowers—June's own it's apt to rain, and those curtains cost where the door closes. The door can untended garden! On, on, on the train seventy-five cents a yard. If you were then be opened without unbuttoning goes, through Paradise.

the cover. The bottom of the cover should extend down into the lower pan. A ND in the meantime. The woman who nagged had di-Four double strips, which taper to vided her attention between the dust fields! One had only to look to feel it eight or ten inches in width, are sewed on the green velvet seats of the train seep into the heart. It brought youth

like other men. Other men wouldn't His heaven, but, most of all, in June. think of going to a convention without taking their wives. Are you ashamed dust on the green velvet car seats.

THEY were sitting in the train and of me? Or why is it you always try to A she was having the time of her life. get out of taking me where you'll have to introduce me to your friends?"

There were other things she could "I can't for the life of me see why have done. For instance, on either side of the car Paradise itself was passing by. The woman who nagged could have closed her eyes and taken a deep whiff of the sweet red clover out in the fice-sconer get on the train than they be some get to the hotel. And look at those people eating. Honestly some people necessary to the country to the second of the sweet red clover out in the fice-sconer get on the train than they be some get to the some get to th ing fields. She could have opened them gin to eat. You'd think traveling gave quickly again and marveled at the sight of roses, great deep, pink masses of them, along the railroad track. Then

More silence daisies, three million of them, a gleam never do anything but what pleases ing creek with the gold of the sun idly yourself." More silence

beyond green-fringed hills and the blue back stairs? It's a wonder you re-

More silence.
"If I could only leave the house like June's own garden again.

Blackberry vines, wild and sweet with blossoms, honeysuckle, and there's a wild rose. Daisies, an army of them, over the hill. Buttercups and little open. Any one could easily climb up there and get right in. And there's so much crime going on now, they say. Or purple and pink flowers—June's own only like any other man."

AND in the meantime, just outside the train window Junetime was in the with it, but, best of all, a queer kind of

And So They Were Married By HAZEL DEYO BATCHELOR

START THIS STORY TODAY

the morning like this."

"And what are you doing, and where are you going?" asked Dan Whitmore not answering her question.

"I really don't know; you haven' answered my question. I asked first. "Well, I'm going home just now. Dan returned. Ruth looked at him losely as he spoke. There was a certain quality in his voice that was not usually there, a certain repression, almost as if he were trying to act and

seem natural. "Why aren't you working?" Ruth "I've got to get home for something

you folks lately. You have company. haven't you?' "Scott's sister." Ruth was on the point of saying more, but refrained. After all, it wouldn't help matters to

say that she had run away from Alice. Dan made a movement to go. "When are you coming in?" Ruth

queried, facing him in the sunshine.

"Can't make it tonight, Ruth." "Tomorrow then?" "We'll let you know."

"All right." And then as Ruth went

on she wondered again if anything were

grong with the Whitmores. Ruth wandered into the subway an was soon being whizzed away down town. She shopped a little bit, bought tie for Scott, forgot her unpleasan norning in a good lunch at which she had everything she particularly liked. and returned home about 3 o'clock in the afternoon. She let herself into the this morning, it was childish, we're too apartment somewhat ashamed of her old to quarrel; won't you come back outburst and her treatment of Alice, and act sensibly? I want to. who, no matter how disagreeable, was after all a guest. All of her resentment returned, however, when she found that Alice was not home and that everything

it had been when she had left. She took off her street dress, slipped her pumps on slipper trees, got into her morning dress and proceeded to buckle and put them away and had brought order out of the chaos in the dining room, before she proceeded to the bedmake it up, and was about to pull off the bedelothes with a violent little

was in precisely the same condition as

movement of distaste when she glimpsed WHAT are you doing?" Ruth asked a folded paper pinned to the pillow. "A note from Alice," she exclaimed strange to meet a man in the middle of aloud, and the next minute was scanaloud, and the next minute was scanning it eagerly.

"My dear Ruth.

"After your outburst this morning,
I feel that you are not particularly
anxious to have me with you, so I have gone to a hotel. I have taken my traveling bag with me, and if you will ask Scott to see that my suit case is sent over tonight I shall be very grateful. am at the Birmingham,

"Yours, Alice."

"Little bluffer." thought Ruth. ngrily. "She's done that just to get Scott's sympathy. She knows he won't let her stay there, and will be over for her hot foot tonight. She wouldn't stay By the way, we haven't seen much of at a hotel over night if she were paid

for doing it." Ruth went on with her work and ried to put everything out of her mind, but it was easier said than done. The pedroom in order and the water running for her bath she sat down to think about things. What was the use of bothering Scott with Alice's tantrums? His attitude that morning had said very plainly that he did not intend to side with hi wife, therefore he would think her, Ruth, all to blame when he found out

about everything. She might just as well call Alice up and capitulate. At the telephone she gave the num ber and waited to be connected. Finally Alice's voice came to her across the

wires. "Hello, Alice, this is Ruth." "Well, what is it?" There was no aint of capitulation in Alice's crisp

"Alice, I'm sorry I went off that way

That "act sensibly" was plainly undiplomatic, for Alice replied coldly: 'I'm sure I don't know what else you

"Well, do come back won't you? There's no need of our quarreling. "Very well." Alice returned stiffly, "I don't want to be disagreeable about it. I'll be over in about half an he

tirely in the right in the whole affair,

And she hung up leaving Ruth with the feeling that Alice had kept herself en-



PHILADELPHIA

306 Fifth Avenue 22 Maiden Lane 20 North Michigan Avenu