

TEMPTING COOKERY FROM OTHER LANDS—A PRETTY SUMMER FROCK—HOW TO ENTERTAIN

SOME GOOD HUNGARIAN RECIPES GATHERED BY MRS. M. A. WILSON

In Today's Cosmopolitan Kitchen You Will Find a Delicious Golden Brown Cheese-cake, the Pastry for Which This Country Is Famous—The Way to Make Goulash and a Savory Vegetable Pie—Try Some of These

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

THE Hungarian cooking is characterized by the use of sour cream, cheese, herbs, leeks, peppers, onions, chives and mushrooms—all these are used for garnishing. The sweet and sour dishes of Central Europe also play a prominent part in the bill of fare.

The Hungarian cook makes a pastry that is pulled and slapped until it is as thin as paper, and then it is laid on a flat surface and filled with crushed and sweetened fruits, rolled like jelly roll. Sometimes this is boiled and served with a foamy cream sauce or a sauce made from crushed fruits. On the roll is baked and then steeped in sweet speed sirup. Both methods produce a delicious pastry. As this dessert is very rich, only a very small portion is served.

Goulash

This is a characteristic dish of the Balkan states. It is made by cutting one-half pound of lean beef (shin) into one-inch blocks and three-quarters of a pound of veal, cut into small pieces. Roll the meat in flour and then place in a stewing pan. Cover with boiling water and cover closely. Cook until the meat is tender. Remove the lid and boil the liquid quickly to reduce. Now add

One-half cup of thick sour cream, One tablespoon of paprika, Three tablespoons of grated onion, Two tablespoons of finely minced parsley, Two teaspoons of salt. Bring to a boil and then simmer for ten minutes. Serve with fried noodles.

Fried Noodles Cook one package of noodles in boiling water for ten minutes and then drain. Mince fine

Three onions, Two red peppers, Two leeks.

Place four tablespoons of cooking oil in a frying pan and when hot add the vegetables. Cook slowly until soft and then add the noodles. Toss constantly until a light brown and then pile in the center of a large platter. Lay the meat goulash around in a border. Pour the gravy over all and then garnish with two tablespoons of grated cheese and serve.

Pickled Eggs

Hard boil one-half dozen eggs. Cook until tender one bunch of beets. Turn into a pan of cold water and then remove the skins, and cut into thick slices. Place in a dish and add four large onions, cut in thin slices. Now place in a saucepan

Four tablespoons of sugar, One teaspoon of salt, One-half teaspoon of paprika, One cup of vinegar, One-half cup of water.

Bring to a boil and cook for ten minutes. Pour over the beets. Add the hard-boiled eggs.

Vegetable Pie

Cut four potatoes into dice and place in a saucepan and add

One cup of peas, One cup of either fresh or canned corn, One cup of lima beans, fresh, or parboiled dried beans can be used, One head of well-washed lettuce, shredded fine, One cup of sliced onions.

Place in a saucepan and add just sufficient water to cover the vegetables two-thirds of their depth in the saucepan. Cover closely and cook until tender and the water nearly evaporated. Now add

One cup of sour cream, One tablespoon of salt, One tablespoon of paprika.

Four into a baking dish and sprinkle the top with bread crumbs and grated cheese and bake in a moderate oven for one-half hour.

Hungarian Struppel

Place in a mixing bowl

Two cups of flour, One-half teaspoon of salt, One teaspoon of baking powder, One tablespoon of sugar.

Sift to mix and then rub in six tablespoons of shortening, and mix to a dough with one-half cup of water. Now knead to blend and develop the gluten in the flour. Then pat on a clean cloth or roll on a lightly floured board until thin as paper. Now place in a mixing bowl

One cup of raisins, chopped fine, One-half cup of citron, chopped fine, One cup of nuts chopped fine, One teaspoon of cinnamon.

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A LITTLE LACE VEST MAKES A NEW DRESS



The little lace vest works wonders with the summer frock. Isn't this a dainty one? The material is striped voile and the gilet organdie and fine lace.

A Daily Fashion Talk by Florence Rose THE gilet is not, as one might suppose, the sole property of the suit, but it is used in many ingenious ways on the summer frocks. Sometimes it is simply laid on over the dress and is left unattached except at the neck and at the waistline. This may serve as an idea to some woman who would like to dress up an otherwise plain and unattractive frock. We all know, that a bit of lace or net often saves a frock and makes it likable.

The gilet placed on a frock should, of course, have some sort of relation to the dress and should never be just a plastron on the front. This has been shown today, where the turned-back collar and the cuffs are of the same material and trimmed with the same pattern of lace.

This is a typical warm-weather frock made of striped voile and no one can deny that there is no cooler material made than voile. The skirt of this dress is straight and made with the stripes running up and down. The wide bands, which decorate the skirt at the lower edge and at the knees, are made cross-wise of the material and thus serve as a trimming. The bodice and the sleeves are made with the stripes up and down and are very simple. The gilet, collar and cuffs are of organdie tucked and trimmed with fine lace. A pilot ribbon encircles the waist and is striped through horizontally made in the gilet and ties at the center front in a bow with long ends.

The tying of the sash or ribbon at the center front is one of the latest fancies and is particularly becoming to slender women.

(Copyright, 1919, by Florence Rose)

Please Tell Me What to Do

By CYNTHIA Try Dancing Slim—You would do well to take up a little lighter reading if you are anxious to make friends with girls and boys of your own age. You have perhaps been too much of a bookworm to mix well.

Have you ever learned to dance? Try that, it will help and you'll get to know young people.

Early Marriage Dear Cynthia—I read in the EVENING PUBLIC LEDGER the other night of a man being a grandfather at the age of thirty-six. Don't you think it foolish to get married too young, say, seventeen, eighteen, twenty or twenty-one? I fail to see what a man can get married on at the age of twenty-one.

NEARLY TWENTY-ONE. It is pretty generally conceded that early marriages turn out well, that is marriages between the ages of twenty-one and twenty-five, and in some cases even younger marriages have been very happy.

Let the Matter Drop Dear Cynthia—Have been reading the EVENING PUBLIC LEDGER for some time and have always thought the advice you gave others was all right. Now I would like to advise I went with a girl four months. I took her out one night through the week and Sunday night, too, when we usually went to church. Finally, believing I was tired of her, I wrote her, telling her that I would come to see her no more. A says that I should write and apologize, because I should have dropped her gradually. I think that I am right, because I went with other girls while going with her. She refuses.

To "Waiting" Cynthia's telephone number is Walnut 3000, which is the EVENING PUBLIC LEDGER phone number. Please phone after 10 in the morning.

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DON'T BE BORED OR UPSET AT YOUR OWN PARTIES!

Because All the Guests Will Be, Too—A Few Simple Rules for a Successful Hostess

THERE was once upon a time a debutante who said to one of her friends at her "coming-out" tea: "You don't have to stay any longer than just a few minutes. Afternoon teas are awfully boring, aren't they?"

And that was true. Afternoon teas, or in fact, any sort of entertainments are very well, at least if not boring, very uncomfortable if that is the view the hostess takes of them. One of the first requisites of the successful hostess is that to enjoy her own party!

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COVO for delightful cooking, too Now that butter is so high priced, you may have stopped cooking some of your favorite dishes which call for an unusually delicate shortening.

COVO COCOANUT DROP COOKIES 1/2 cup COVO 1/2 cup cocoanut 1/2 cup sugar warm water 1 egg 1 1/2 cups sifted flour 1 1/2 teaspoons baking powder 1/2 teaspoon salt 1/2 teaspoon lemon extract



Mrs. Wilson Answers Queries

My dear Mrs. Wilson—Please give menu for a dinner to be given to a small group of boys returned from France. Wish to give it soon, so would appreciate an answer soon. Also what should be served with an omelet when used for lunch? Mrs. G. H. S.

- Little Neck Clams, Radishes, Young Onions, Watercress, Broiled Steak, French-Fried Potatoes, Asparagus, Colelaw, Strawberry Shortcake, Coffee

My dear Mrs. Wilson—Will you please tell me how to make a rich, crisp cookie without being hard? Miss A. R.

Afternoon Teas Place in a bowl One-half cup of shortening, One and one-third cups of flour, Two level teaspoons of baking powder.

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