EVENING PUBLIC LEDGER-PHILADELPHIA, WEDNESDAY, JUNE 18, 1919

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

friends.

happy.

rom sordid poverty.

MAKES A NEW DRESS

SOME GOOD HUNGARIAN RECIPES A LITTLE LACE VEST GATHERED BY MRS. M. A. WILSON

In Today's Cosmopolitan Kitchen You Will Find a Delicious Golden Brown Cheesecake, 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 (Copuright, 1919, by Mrs. M. A. Wilson.

One teaspoon of vanilla,

To Bake Strupfel

Prepare as for beiling and then

Pinch of mitney.

Beat to blend.

in fruit sirup.

THE Hungarian cooking is characterized by the use of sour cream, cheese, herbs, leeks, peppers, onions, chives and mushrooms-all these are

16

The Hungarian cook makes a ing water and cook for thirty-five pastry that is pulled and slapped minutes. Lift and then place in a until it is as thin as paper, and then colander to drain. Turn on a platat is laid on a flat surface and filled ter and serve with sweet chocolate sauce or cooked crushed fruit. with crushed and sweetened fruits, rolled like jolly roll. Sometimes this Sweet Chocolate Sauce is boiled and served with a formy Place in a saucepan

cream sauce or a sauce made from crushed fruits. Or the coll is baked and then steeped in sweet spiced sirup. Both methods produce a deli-

cious pastry. As this dessert is very girup rich, only a very small portion is Four tablespoons of cornstarch. served. Four tablespoons of cocos

Goulash

Dissolve the starch and then bring This is a characteristic dish of the to a boil, and cook until the cocoa Balkan states. It is made by cut- locks clear, usually about five minting one-half pound of lean beef utes. Now add

(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 cut into slices three-quarters inch the liquid quickly to reduce. Now thick, Place on a well greated and add

floured baking sheet and bake for One-half cup of thick sour cream, thirty minutes in a slow oven. Just One tablespoon of paprika, Three tablespoons of grated onion, with sugar to glaze. Remove from Two tablespoons of finely minord the pan while warm, using a cake

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 place in a howl boiling water for ten minutes and Four tablespoons of butter, then drain. Mince fine Three onions, Two red peppers.

Two leeks.

Place four tablespoons of cooking mix and then cool to 80 degrees Fahoil in a frying pan and when hot renheit. In summer it is necessary add the vegetables. Cook slowly Now crumble in one-half yeast cake until soft and then add the noodles. and stir to mix. Then add three Toss constantly until a light brown and then pile in the center of a large and one-quarter cups of flour. Work der, Lay the meat goulash to a dough and let rise for three platter. around in a border. Pour the gravy balls the size of a large egg. Roll over all and then garnish with two between the hands to round up, then tablespoons of grated cheese and set on a lightly floured molding serve.

Pickled Eggs

Hard boil one-half dozen eggs. rolling pin and place two tablespoons Cook until tender one bunch of beets, of the prepared cheese mixture. Turn into a pan of cold water and Fold over into a three-corner fold, then remove the skins, and cut into pinching edges tightly together, and Now place in a saucepan

Four tablespoons of sugar

One-half teaspoon of nutmrg, Work to a smooth dough and then rell out on a floured pastry hoard One-quarter leaspoon of cloves, and cut into three-inch squares. One-half cup of honey or sirup. Mix to a paste and then spread Place one spoonful of preserved and over the dough. Roll the dough as spiced plums or plum jam in the used for garnishing. The sweet and for jelly roll and then roll loosely in center. Form into dumplings and sour dishes of Central Europe also a clean cloth. The at both ends and then the in individual dumpling cloth play a prominent part in the bill of at several places throughout the Plunge into boiling water and cook length of the roll. Plunge into boil- for twenty minutes. Lift and drain ing water and cook for thirty-five well and then serve with hard sauce.

Hard Sauce

Place three tablespoons of butter or melted chicken fat in a bowl and add

Three-quarters cup of XXXX

One-half transpoon of nutmeg. One and one-half cups of water from the pot in which the strupfel Beat to a cream and then fold in the stiffly beaten white of egg. Three-quarters cup of honey or, Place on ice to chill before serving.

Mrs. Wilson Answers Queries

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. Dinner menu for boys from over

there: Little Neck Clams Radishes Young Onions Watercress

Broiled Steak French Fried Petatoes Asparagus Coleslaw

mato or asparagus salad with omelet.

please tell me how to make a rich,

Miss A. R.

One and one-third cups of flour, Two level teaspoons of baking pow-

and then add

Then rub again, and now add One eng.

Grated rind of one-half lemon, minutes. Now roll out thin with a One tablespoon of lemon juice.

let rise for twenty minutes. Bake rung very dry from hot water; cover the center front is one of the latest fancies and is particularly becoming to with this for five min-

Please Tell Me What to Do By CVNTHIA

Try Dancing Silm-You would do well to take up street. What do you think, Cynthin? Because All the Guests Will Be, Too-A Few Simple Rules for. little lighter reading if you are anx- What should I do? I really would like ous to make friends with girls and to be friends with her again, although boys of your own age. You have per-I would not offer to take her out. haps been too much of a bookworm to

mix well. Have you ever learned to dance? Try girls. I get a nice one, pay her a little at her "coming-out" ten : "You don't say he doesn't want any coffee. Wish that, it will help and you'll get to know oung people.

Early Marriage

at the age of seventeen, eighteen or pounds,

had any other boy or girl friends. I edy matters.

one and twenty-five, and in some cases much for her.

even younger marriages have been very

Let the Matter Drop

her no more. A says that I should write

girls while going with her. She refuses

PUBLIC LEDGER for some

diately "falls in" with me. My sisters boring, aren't they?" say that I treat them too well, that I And that was true. Afternoon teas,

Pleas

a man being a grandfather at the age fellow does not like to be a piker and are very-well, at least if not boring.

seventeen, eighteen, twenty or twenty- ringe, as I am almost twenty-one and the hostess takes of them. One of the has learned this lesson : one? I fail to see what a man can get too young for such things. Do not think first requisites of the successful hostess

ly echo in their minds the wish "that ninetcen? I know of seven different an willing to spend the money be-girls and boys that were married very cause I make good money and try to look it was all over." went together from the time they were rel. Tell me, Cynthia, what you think sixteen to eighteen until they were rel. Tell me, Cynthia, what you think bates are given at all. So many of Greet your guests as though you are narried a couple years inter; neither about these things and how I can remthem are such stiff, unnatural affairs. just as happy as can be to see them. Most men hate parties—I am sure that Keep up that attitude through the whole S. S. think this is a mistake; as you say, we have written the letter. It was not necmust be the reason. But how can a evening. woman expect her guests to have a and let them know it. Would some of the young peo-would have been better to show better to show the best is apparently ple that were married very young please and it would have been better to stop answer this letter and tell how they suc. gradually. It would be better to let the

early marriages turn out well, that is marriages between the ages of twenty-with any one girl unless you care very joily like they do at Mrs. Smith's?

It always depends on the To "Waiting" amount of love, good common sense and Cynthia's telephone number is Wal-nut 3000, which is the EVENING.PUBhough of this world's goods to keep LIC LEDGER phone number.

Perhaps some renders will give their phone after 10 in the morning.



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AT YOUR OWN PARTIES!

DON'T BE BORED OR UPSET

a Successful Hostess

THERE was once upon a time a debu- best cups. We were one shy-now Have had considerable trouble with I tante who said to one of her friends we're two. John will never think to more attention than any other and she have to stay any longer than just a few I hadn't trusted her to make the coffee. thinks I am in love with her, and imme- minutes. Afternoon teas are awfully Gracious, everything is quiet. Why doesn't some one start something?"

Dear Cynthia-I read in the Eve- say that I treat them too wen, that I had that was that And the non-terminents of the terminents of the secof thirty six. Don't you think it fool-ish to get married too young, say, time. Yet, I am not thinking of mar-

The only way to give a successful married on at the age of twenty one. What a man chn get the point of some conceited, because I am not. If I were a well-built, handsome fellow a girl learn to keep a home property or can a girl learn to keep a home property or can a girl learn to keep a home property and the this way, but I am fat, weighing 240 her this way, but I am fat, weighing 240 her the supersonal to the successful nostess a porty is to make up your mind to the appears bored, uneasy or upset then that is the attitude her guests will adopt and they will with herself ardent will make your guests not have a good will make your guests not have a good time. If you do not worry and are Undoubtedly the uneasy and upset your easy natural self that will be the

> parties are given at all. So many of Greet your guests as though you are Be happy that they are there

> > without

If there is a lull in things go from one "sitting on pins and needles" through- to the other asking with interest about We all know what the woman who keeping one-half your mind in the kitchen and the other half wondering

neswer this letter and tell how they suc-ceeded? What have you to say, Cynthia? NEARLY TWENTY-ONE. It is pretty generally conceded that It is pretty generally conceded that whether the persons on the other side of See that every one knows every one

lly like they do at Mrs. Smith's? "What was that noise in the kitchen? friends and they are absolutely sure to It's that strange girl with one of the enjoy you! And your parties.







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

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A Daily Fashion Talk by Florence Rose THE gillet is not, as one might sup-

pose, the sole property of the suit, Dear Cynthia-Have been reading the but it is need in many ingenious ways EVENING but it is need in many ingenous ways on the summer frocks. Sometimes it is simply laid on over the dress and is left unattached except at the neck and I went with a girl four months. left unattached except at the neck and I at the waistline. This may serve as an I took her out one night through the idea to some woman who would like to week and Sunday night, too, when we usually went to church. Finally, be dress up an otherwise plain and unattractive frock. We all show, that a lieving I was tired of her. I wrote her,

tractive from the save a frock telling her that I would come bit of lace or net offices save a frock telling her that I would come and makes it likable. and makes it likuble. The gilet placed on a freek should, of course, have some sort of relation to am right, because I should have dropped her gradually. I think that I am right, because I went with other

the dress and should never be just a plastron on the front. This has been worked out beautifully on the model shown today, where the turned-back collar and the cuffs are of the same

material and trimmed with the same pattern of Ince. This is a typical warm-weather freek 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 hands, which desorate the skirt at the lower edge and at the knees, are made crossand are very simple. The gilet, collar and cuffs are of organdic tucked and

then remove the skins, and cut into thick slices. Place in a dish and add four large onions, cut in thin slices. and dust lightly with sugar, and then is and then brush with beaten white of egg and dust lightly with sugar, and then is a true center from the above right minutes. Cover with a cloth

slender women

before removing from the oven dust Topfa Dalkeln

turner to prevent breaking, and soak

(Hungarian Cheesecake) Scald one cup of milk and then

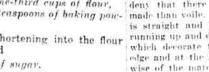
One-half cup of sugar, One teaspoon of salt. Pour over the butter and sugar

and salt the scalding milk. Stir to Afternoon Teas

Place in a bowl One-half cup of shortening,

One cup of sugar,

board. Cover and let rise for ten



Strawberry Shortcake

My dear Mrs. Wilson-Will you

crisp cookie without being hard?

Rub the shortening into the flour

trimmed with fine lace, A picot ribbon Work to a smooth dough and then encircles the waist and is slipped roll thin and cut. Place a nut in the through battonholes made in the gilet

wise of the material and thus serve as a trimming. The bodice and the sleeves are made with the stripes up and down

One teaspoon of salt, One-half tenspoon of paprika, One cup of vinegar. One-half cup of water.

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

Vegetable Fie

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 heans, 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 and mash fine, adding 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.

Pour into a baking dish and sprinkle the top with bread crumby and grated cheese and bake in a mod erate oven for one-half hour.

Hungarian Strupfel

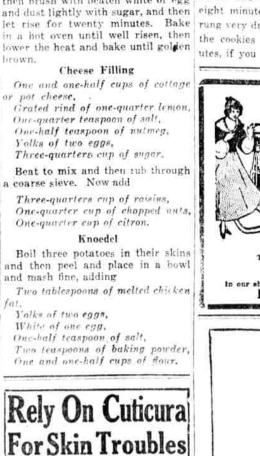
Place in a mixing bowl Two cups of flour, One-half teaspoon of salt. One teaspoon of baking powder, One tablespoon of sugar.

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 de velop 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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uggists, Soap 25. Ointment 25 & 50. Talcum 2 is each free of "Outicura, Dapt 51. Boston "





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OR SALADS AND

COOKING

THE KE FAIRBANK COMPANY

AT GROCERS

in tins of pint, quart,

half-gallon and

gallon sizes

with a few drops of vinegar and lemon juice until the mixture is smooth. Vigorous and continuous beating is necessary to avoid "curdling." When all the oil is used the dress-ing should be thick enough to hold its shape. COVO TOMATO SALAD WITH CHEESE DRESSING Firm medium-sized tomatoes (as many as desired) COVO Mayonnaise I cup cheese (grated) I green pepper chopped fine I teaspoon Worcestershire Sauce Add cheese, green pepper and Worcester-shire to COVO Mayonnaise. Scald tomatoes with boiling water to remove skins. Drain and chill. Place on crisp lettuce leaves and cover with cheese dressing. COVO COCOANUT DROP COOKIES 14 cup COVO 1/2 cup cocoanut cup sugar warm water I cgg 11% cups sifted flour 1½ teaspoons baking powder ½ teaspoon salt 1/2 teaspoon lemon extract Put one-third cup cocoanut in measuring cup and fill cup just to ½ mark with warm water. Allow to stand to soften cocoanut while water. Allow to stand to soften coccanut while measuring and sifting dry ingredients. Beat COVO, sugar, coccanut mixture, and egg to-gether and stir in dry ingredients. Drop by teaspoons about an inch and a half apart on pans well oiled with COVO. Bake in a moderate oven (370°F) for 20 minutes. This recipe makes four dozen cookies.