FIELDS OPEN TO 1919 GRADUATES-REFRESHMENTS BUFFET STYLE-DAINTY DRESS FOR DOTTY they don't mean in the least, but pass JUNE GRADUATES FAVOR MRS. WILSON GIVES TASTY MENUS WHOSE LITTLE GIRL ARE YOU? laugh over them and you'll always com out on the top. You can't take many of SOCIAL SERVICE WORK them seriously nowadays, especially the young fellows at home. This letter is FOR WEDDING ANNIVERSARIES A Special Article Written for Several Who Asked for Definite

Informal Buffet Meal Easiest to Serve for Twelve or More Guests-Tasty Recipe for Filet of Chicken—How to Make Wedding Cake and Icing for Affair - Popover Cases Easy to Make—Cocoa Fruit Punch

> By MRS. M. A. WILSON (Copyright, 1910, by Mrs. M. A. Wilson, All Rights Reserved.)

CELEBRATING anniversaries is a pretty sentiment, bringing pleasant thoughts of the happy day we wish to commemorate. Happiness is shared with friends all the way from the form of a small dinner for the year-old bride to a buffet suppor for the silver anniversary.

The young housewife will find that a small dinner or supper for eight to ten guests will be about as much as she can manage. The arrangement of the table is important. Allow plenty of space, and, if the bride is without a maid, let this meal

by all means be a supper. Place the food on the table and

then allow the guests to help them- on ice. Make two quarts of lemon selves, passing the dishes in the gelatin. Pour some gelatin in the good old-fashioned way. Have a pan and turn it so as to make a onewedding cake and arrange candles half-inch coating of gelatin all over for each year.

If more than a dozen guests are salad in an even layer. Pour over over pans in the oven to heat. While to be present, then the buffet supper the salad a little gelatin every few they are heating break two eggs in a is easiest to serve. The gentlemen minutes to fill the crevices and cover pint measure and fill with milk. will serve their partners, as this the top. Set aside to mold and then Turn into a mixing bowl and add must necessarily be a plate meal.

For a buffet service have the table warm water for a few minutes and covered with heavy linen tablecloth; then unmold on a pastry board. Cut the centerpiece should be quite large into squares and place in a nest of Place the sandwiches crisp lettuce leaves and garnish with and showy. and plates, knives and forks and a teaspoon of mayonnaise dressing. other foods so that they may be quickly and easily served.

A few chairs are required for convenience of elderly persons. This a round one, preferably a heavy tin ing of, the popovers in the oven informal meal is very easy to serve, pudding pan; grease well, then flour This prevents them from rising, Have some one preside for the tea and then line with four thicknesses Turn down the flame the last ten or coffee service and to help with of greased paper. Use vegetable or minutes, so that the popovers will the serving.

A Toast to the Wedded Couple A very pretty French custom is the drinking of a toast to the happy couple. Have a large punch bowl filled with fruit punch and serve to each guest at the beginning of the meal, so that all may toast the celebrants of this auspicious occasion with a cheer for health, wealth and much happiness

Suggested Menus Fruit Punch Sweet Mixed Pickles Olives Salted Nuts Filet of Chicken, Poindexter Tartar Sauce Jellied Potato Salad Anniversary Wedding Cake, Iced Tea

Salted Almonds Fruit Cup Olives Radishes Chicken a la King in Popover Cases Tomato Salad Anniversary Cake Iced Coffee

Grape Punch Cheese Canapes Olives Radishes Shrimp and Deviled-Egg Salad Fancy Cakes Ice Cream Iced Tea

Orange and Banana Cocktail

Cool. Wash and clean the pan the cake was baked in, then turn upside Ask Mrs. Wilson down and cover with a lace paper If you have any cookery probdoily; place on the cake and ice with ms, bring them to Mrs. Wilson, two coats of water icing, made as will be glad to answer you follows: through these columns. No peronal replies, however, can be given. One pound of XXXX sugar, Address questions to Mrs. M. A. Three tablespoons of cornstarch. Wilson, EVENING PUBLIC LEDGER. Sift twice and then add

Cover with Three-quarters cup of mayonnaise dreasing

Philadelphia

One-quarter rup of vinegar. Toss gently to mix.

Now chill a baking pan by placing Use candles to denote the date and roses, leaves, imperials and dragees. number of the anniversary. Gild the side of pan. Place two sets of the six-cup popthe pan. Now spread on the potato

when ready to serve, din the pan in One tenspoon of salt.

One tablespoon of lemon juice

and sufficient boiling water to make

a stiff spreading mixture. Beat for

five minutes. Smooth the last coat-

ing, using a cooking spatula dipped

in hot water. Decorate with candied

Popover Cases

Beat to a smooth batter and then

beat for five minutes. Pour into

smoking-hot greased popover pans

Place in a hot oven to bake for thirty-

Cocoa Fruit Punch

Two cups of sifted flour.

Anniversary Wedding Cake

five minutes. Do not open the oven Prepare the pan, which should be door for ten minutes after the placsalad oil for greasing both the pan dry out without burning. and papers. Now place in a mixing

Place One and one-half cups of sugar, One cup of cocoa. Yolks of six eggs. One quart of water

Cream well and then add in a saucepan and bring to a boil Four cups of flour, sifted twice, Cook five minutes. Beat constantly Four teaspoons of baking powder, and then add Two teaspoons of flavoring, One and one-quarter cups of milk. One-half pint of cream. Beat just enough to mix thoroughly, One teaspoon of vanilla. then carefully cut and fold in the stiffly beaten white of one egg. cinnamon. Pour a layer of the batter in the pan one and one-half inches deep, then

spread a layer of finely chopped nuts hard for three minutes to blend, and citron, place in the balance of then add the batter and then a layer of nuts and citron on top. Pat in gently with the back of the spoon. Bake in a moderate oven for fifty minutes. bits.

Mrs. Wilson Answers Questions

My dear Mrs. Wilson — \tilde{i} am | gether while mixing, using a cake coming to you to help me as you turner to mix the dough with. Take care not to squeeze or knead; this help so many others. When a makes pastry dough. recipe says add the prepared mushrooms does it mean that the

My dear Mrs. Wilson - I am mushrooms are first boiled or coming to you, as so many others what? I refer to a recipe which I have done, to see if you will help me. I always have trouble when I have for a certain kind of omelet make a meat or oyster pie, for my and it reads add one tablespoonful wer crust is all

One quart of crushed ice.



Have you a little person like this in your house? If you have wouldn't you like to have her dressed up this way some bright, sunshiny Sunday morning at the shore? The little dress is white dotted swiss and th ruffles are of pink organdie. The stitching and the little flowers worked on the waistband are done in pink floss, and two of the tucks on the skirt are topped with pink stitching and the other one with pink French knots. A poke bonnet in pink organdie completes the charming little outfit

Please Tell Me What to Do By CYNTHIA

To "Reckless" Dear Cynthia-May I say a word to know why, but I do. 'Reoffess''? In my poor way I will

try to tell a story. One and one-quarter cups of sugar One-quarter teaspoon of extract met a young man and he won her

Cool, and when ready to serve, beat heart. He soon became tired of her, how-One quart of carbonated water,

ter?

Well, my sister is under six feet of ground now, and so would he be, per-haps not with a broken heart, but a One cup of assorted fruits, cut in broken head had I not promised her to let him alone.

"Reckless," did you ever have a sis-JUSTICE.

Good for "Seventeen"

paper signed Fair Nineteen. And I am house since I was eleven. I am acin the same boat as she is. I'd like quainted with lots of young folks. I've

to tell my idea on the subject. am seventeen, not good-looking. I've been properly introduced to, but as 1 am seventeen, not good-looking. I've been properly introduced to, but as but would pass in a crowd. I have yet not one of them has taken my fancy. a lot of friends, but they are all older 1'm not going to say I'm considered than me and consider me but a child: good-looking by both sexes, as that yet I have a good time with them. doesn't bother me in the least, as looks

not for self praise, but just to state a

lew facts. Now what does Lieutenant B. think of this kind of a girl? A DAILY READER.

The Ideal Girl

open to June graduates, recently pub- young women of twenty-nine and thirty lished in these columns, nearly every holding such positions and I know of Dear Cynthia-1 read two letters letter received made inquiry about op- one-splendid young woman "welfare written by girls recently and I want jo congratulate both of them for writing portunities in social service work, jour- head" even younger than this. Such a such common sense. The girl who signs raises and advertise nalism and advertising. "A Twenty-Year-Old Girl of herself Today we are going to talk about Today" is right in defending the girls social service. One of the letters asked ANOTHER very interesting field in social work is in the hospitals. You whom most people call "fickle."

I must admit that a great many fel- tha "it please be specified just what lows do not treat the girls they go kine of work the social worker does and will fud several workers now in most of with properly and in a great measure how much of a demand there is for they are responsible for the said "fickle-

To "Still Gunning"

Cheerio for you. The very nice an hopeful letter will appear shortly.

To A. J.

No doubt you have not persisted in

Exchange

The Woman's

bey are responsible for the said "nekle-ess." The B. S. G. wants to know what thing from giving some sickly little then they must visit the home and kind of a girl most fellows want, baby n a back tenement a bath to in- see that the patient has the proper Well, I can safely speak for myself, as stalling and maintaining the huge wel-I am twenty-six and have seen quite a fare dpartments in the various large few 'types, and 'so far I have not met the girl I want, because my feminine plants, You will find her in the day nursery, schools for social service and other

acquaintances are very limited and the in the ettlement house, in the courts, in girls get their training by doing volunkind I want is scarce. Give me the girl who knows as much associated charity organizations, in might progress from free work to the about the management of a home as agencies working with needy children, position of an assistant and then in she does about dances, parks, etc., one in agences working with needy fami- this way gradually progress to higher who has spent part of her time learning from mother, one who dresses well and lies in beir homes, in preventive and things.

instead of extravagantly and reform mencies. The girl who has taken a business and who is loving and devoted. She is the investigator for the child course and yet does not care to have gaudily and who is loving and devoted. She is the investigator for the child course and yet does not care to have but not "mushy." A girl of this kind is labor organizations, for the Consumers' a business career has a good opporworth waiting for because I believe that League; he is the playground worker tunity to get valuable training by pro-75 per cent of the happiness and the sucand the clip leader. She is the proba-tion officet and attendance officer and tion with an organization having to do cess of married life depends on the you will find her visiting the girl on with relief work or social betterment. parole. It will be an easy matter for her to woman. What do you think H. D. C.

Information as to Specific Lines and General Opportunities

N REPLY to an article on pocitions, the future can hold. There are capable

position is well paid.

the large hospitals. It is their duty to help the doctor at the clinic and see

Various amounts of training are re

There are

quired for the different lines of welfare

means to carry out these orders.

and social service work.

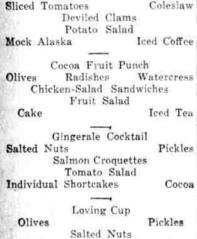
parole. One emignit person has defined the social worker as "the trained and specialized god neighbor." That about describes he in most cases. It is her duty to do pr the little people or the big people fith whom she comes in contact what a very kind and wise neighbor would do. She looks into their trophles and eize to first a war out for troubles and ties to find a way out for achievement all require training and preparation. Once acquired, however, them.

nothing can ever rob you of it and you TN THE wefare department of the are provided, as it were, with a profes large plants for instance, the girls sion for all time.

just naturally nake a confidante of the To return to social service specifically wise woman prson who is in charge. there never was a time when there were any skin treatment long enough to see It is, of cours, not only her duty to so many opportunities. Factory after a marked improvement. It is, of cours, not only her duty to factory is installing its welfare depart-

Liquid green sonp is sometimes pre-scribed for stubborn cases of large pores. You can buy this in a drug store. Camphor water applied with a little absorbent cotton and allowed to dry on the face is good for open pores. To make this dissolve an ourse of residued make this dissolve an ounce of refined borax and a half an ounce of giveerine and organizes intresting classes. And I certainly do regret it. I don't know why, but I do. Now L so with a bay of mark this discove an ounce of glycerine in a pint of camphor water made by letting a piece of camphor dissolve in water for a few days. If this is too Now I go with a boy of my own drying omit the borax or use a little tion, but I am tying to show what responsibility.





Chicken Salad Rice Croquettes Ice Cream Cake Coffee All recipes are for twelve persons

Filet of Chicken, Poindexter Singe, draw and then wash thoroughly a large stewing chicken and bones, breaking as little as possible, oven. Serve with cream sauce. Cut the breast into slices a little larger than an oyster and remove the legs and thighs. Remove the bones and then cut the meat into neat fillets. If the meat breaks apart press firmly together and then season, roll in flour and dip in beaten egg, then roll in fine crumbs. Press firmly. Fry until golden brown in hot fat. This may be prepared early in the day and then set in the oven to heat.

Tartar Sauce

One-half cup of mayonnaise dress- half cup of shortening and mix to a

One onion, grated, Five tablespoons of finely chopped

parsley. One sour pickle, chopped fine, One teaspoon of salt. One-half teaspoon of mustard, One-half teaspoon of paprika. Mix thoroughly and then serve very cold.

Jellied Potato Salad Prepare one quart of thinly sliced cold-boiled potatoes and then add Two cups of lettuce, shredded very

medium - sized onions, Three tapped fine, Two green poppers, chopped fine,

Five tablespoons of finely chopped

Two traspoons of salt, One-half teaspoon of white pepper.

prepared mushrooms And would you kindly give me a recipe for a real nice pudding? Mine are so stiff and dry. I certainly appreciate your kindness in explaining these two things to me. E. C. To prepare the mushrooms peel

and then cut into pieces. Parboil for five minutes and then drain. Or when used in measurement you quote just peel the mushrooms; leave them Pickles whole and then parboil, and then chop

Vanilla Pudding

fine.

Three-quarters cup of sugar, One egg Cream well and then add Four tablespoons of shortening, One cup of flour, One cup of bread crumbs, One tenspoon of salt, One tablespoon of baking powder. One cup of milk.

not to knead the dough, just fold it over and roll.

Somebody is always thinking up some Mix thoroughly and then pour in well-greased mold and boil for one then cook until tender. Let cool, and one-quarter hours or bake for pertains to the lingerie for her trous-Now cut the wings and take out the forty-five minutes in a moderate seau. Lingerie has long been made of

> My dear Mrs. Wilson-I shall smocked. be much obliged if you will give me a recipe for a good pie crust. I am a beginner and I have had wonderful results from a number of your recipes, and I feel I will make a success of the pie crust if you will please help me and oblige. Mrs. E. J. B.

Plain pie crust: Place two cups of sifted flour in a bowl and add One teaspoon of salt,

Two teaspoons of baking powder. Sift to mix and then rub in onedough with one-half cup of ice-cold water. Cut and fold the dough to-

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Lea Dering

It makes second cuts more like first and adds to the enjoyment of every meal.

*PERRINS SAUCE

HE ONLY ORIGINAL WORCESTERSHIR hasbeen the leading table sauce for generations,

one tablespoon of baking powder, one tablespoon of butter and one tablespoon of lard to each cup of flour, sufficient milk to roll out. I have tried water with the same result; the upper crust, as I said, is good, but the lower crust is sorry. I could certainly be thankful if you

I could certainly be thanking a you would give me a recipe for a good meat pie pastry, and thanking you, I am. L. S. Try this pastry. Two cups of flour, One teaspoon of salt,

Two teaspoons of baking powder. Sift to mix and then rub in One-half cup of shortening. and then use one-half cup of ice water to mix to a dough. Take care

Smocking in Silver New

new way of putting joy into the life of a bride and one of the latest ideas washable satin, and recently it has be-

come quite a fad to have underclothes Now the two styles have been put together and the bride-to-be feels that her trousseau is incomplete if she has not at least one garment of smocked satin. And now some one has gone a step farther and suggested smocking the satin with silver thread, which sounds almost too lovely to be possible.

Of Your Skin And watch that troublesome erup-tion disappear. Bathe with Cuti-cura Soap, dry and apply Cuticura Dintment. For eruptions, rashes, rritations, etc., they are wonder Nothing so insures a clear skin and good hair as making Cuticura your every-day toilet preparations.

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