PRESERVING THE SEASON'S FRUITS-MAKE THE MOST OF YOUR RANGE-CYNTHIA-IN THE SHOPS

MRS. WILSON'S RECIPES Adventures FOR CANNING CHERRIES

Several Kinds Used for Preserving—How to Make Jelly and Dry This Tempting Fruit-Overripe or Soft Produce Can Be Used to Make Cherry Juice

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

CHERRIES are the native fruit of sirup. Fill into jars and process as marked \$1.25. Persia. They may be canned for cherry conserve.

without sugar, but they usually are serve known as cherry jam, made stone. Place in a preserving ket- luncheon into jelly, marmalade, dried and put to one quart of water. Bring to a saw today, the like of which I have cherries

colored fruit, with a beautiful rose buil. makes a deletious conserve. Oner and then due the top of the corked ries canned without sugar carry the pottles in melted paraffin. delicate cherry flavor; they may be, Remember it is vitally necessary sweetened hefore using.

To Can Cherries Without Sugar Stone the chercies and there fill To test, fill the jars with water and lids and partially tighten the lid. in a dry, cool place.

To Can Cherries in Sirup

Place three pounds of sugar in a preserving kettle and add three cupof water. Bring to a boil and cook for five minutes. Now stone the cherries and fill into jars. Fill jors underripe. Overripe frait gives poor to overflowing with the strup. Whee the tops and adjust the rabber and results, lid, and partially tighten lids. Place id, and partially ughten movess for. To process in a hot-water bath A BATHING SUIT IN

ner. Cherry Jelly

and place in a preserving kettle, and Fahrenheit. Have the water at least add three pounds of shubarb, cut three inches above the top of the into small pieces, and one quart of jars. water. Bring to a holl and cook slowly until the fruit is very soft. boil. Cook the juice for ten minsolve the sugar and then bring to a time and fuel. boll and cook eight minutes or, if you use a candy thermometer, until 221 degrees Fahrenheit is reached, Pour into sterilized glasses and then cool and seal in the usual manner for jellies.

Measure the pulp left in the jelly bag and add one pint of sugar to kindly publish in your columns a each quart of pulp. Cook slowly recipe for pound cake with cream until thick and then store in pots, filling, just as it is served at a wedcrocks or large bowls. Cover with ding reception? I have always paraffin and store in the usual man-failed to make a pound cake, it was ter for jellies

than just the regular warning. saw of the policeman was A woman may have a dining room table of dull entiny mahogany, she may Cherry Juice notern it with gleaming silver and preserved in a heavy sirup. Some- Overripe or soft cherries may be sparkling glass, but unless she has times they are cooked in a rich con- used for this. Stem, but do not dainty making of snawy whiteness, her would indeed he a failure tle, allowing two quarts of cherries. Which brings me to the napkins 1

up as a cordial known as marasching boil and cook slowly until the fruit is never before seen. They are of firm wift. Drain and measure and allow is a corner an insert of filet lace. They Among the varieties canned are one cup of sugar to each quart of have been specially priced at \$6.95 a the wax cherry, which is a light juice. Return the juice and sugar to down. Here are naplins you will not the preserving kettle and bring to a see on everybody's table.

Cook for ten minutes. Fill and waxy appearance. The sour, into storilized botfles and place bot. You know these tiny metal spoonsred cherry of our exchands also thes in a hor-water both for fifteen is crean spoon-you have been given makes a delicious conserve. Cher- minutes. Seil or cark securely. Cool at pientes and thing-? Well, I saw t neutred to me that if you were plan ning any day trips to share or country. noncomber at is vitally necessary or any menics, you might like to know to have jure storilized. Use good about them, for, of course, you would blue

cubbers and he sure the far lids are not have to hig them home again. They y good word tion and do not leak, could be thrown away.

"You go along so relentlessly." into the jars. Fill jars to overflows soljust the tubber and hid; fasten sighed Dorothon, as we walked through ing with boiling water and then wipe securely and invert to test. This the fascinating department, "My dear the tops dry; adjust the rubber and will save loss of time and should be girl." I reproved, "I am a busy womdone before starting to work. Be an and have no time to fritter away. sure each hid is placed on the jar it that right there we both paused. "What Place in a hot-water bath and process fits. Sterilize the jelly glasses by a daudy idea," exclaimed Dorothen. It for thirty-five minutes. Remove and placing in a large bollet. Cover with is, too-a patent metal top for a bottle, seal securely, then, when cool, store cold water and bring to a boil. Boil which will reseal it after the original you well to take time to learn more ork has been removed. It will fit all about it. for ten minutes. Let the jelly cool standard sized battles, such as catsup

> and costs only ten cents. the parafiln. Do not let jelly set in the kitchen . to cool. This room is too hot, and then steam and moisture from the cooking prevent successful results. Solvet firm fruit, rather a little

Hot-Water Bath

thirty-five minutes. Sent scenarity the jars must be placed on a rack. and when cool store in the usual man- then in either a regular water-bath

canner or in a wash boiler. This water should be below the boiling Stone five pounds of sour cherries point, preferably about 165 degrees

Cover the boiler closely and then bring quickly to a boil. Let boil for Turn into a jelly bag and let the two minutes and then count the time juice drip overnight. In the morn- from this moment for the processing ing measure and allow one cup of period. It is important that the fire sugar for each cup of juice. Place be kept up so that the water does not the juice in a kettle and bring to a stop boiling. Careless preserving will ruin the contents of the jars and utes and add the sugar. Stir to dis-

Mrs. Wilson Answers Queries

My dear Mrs. Wilson-Will you and stiff. Also what kind of beater must I use to beat the Stone three pounds of sour cher- yolks and how long? Must I beat in a slow oven or moderate oven and how long? I am a stranger in this town. I have been here nine to go back the latter part of June, but I will keep in touch with you, Mrs. Wilson, as I have taken great inter-est in your talks of cooking. I Althandrees have a collection-a big one-of One could really swim in this bathrecipes and also send some away. ing suit. The material is mohair, Don't be surprised if you hear with the trimming in silk jersey emquestions from Washington, D. C. broidered in bright colors Thanking you in advance, A Daily Fashion Talk by Florence Rose Mrs. A. M. C. TTHE only difference between the way Just follow recipe, doing each part I the men select their garments and the way the women go at their dress Place in a bowl cohleta is that the men are more secret One and one-half cops of sugar, ive than the women and talk less about One-half cup of shortening, their clothes. Any man that runs a haberdashery could, if he would, tell Yolks of five eggs. many an interesting tale about how the Cream well and then add men spend time and money on fitting Four cups of flour. hemselves out, to say nothing about the Two tablespaons of baking powder, whims that some of the mon have rethis and one-quarter cups of milk, garding their clothes. To be sure the men have a much simpler propositio Our tublespoon of flavoring. in the way of garments, which should do Beat just to mix and then cut and away with much worry. But most men fold in the stiffly beaten whites of these days realize the psychological ef five eggs. Bake in a pan which has feet upon the minds of their busines been lined with paper for fifty-five associates of good and well-chosen minutes in a moderate oven or bake clothes. These same men, as a rule it in two deep layers and then place see the same rule applied to their some folk and are not only more than willing

HOW TO SAVE GAS IN COOKING

With a Purse THERE are all sorts of ways to tell prying people to keep off your grass,

but if you can do it in a jolly way, it is over so much better, for you cause to antagonism or resentment. A funny fat policeman, for instance, made of wood, and holding out a piece of wood bearing the words "Keep off the grass," would look so much nicer on the lawn The

The gas bills drop when the tricks of the cooking range are known

sible

Housewives may save money by learning to read meter; small burners should be used when possible, and a small portable oven often proves an economy. A removable one is shown in the picture

ARE you acquainted with your gas range? If you are not, it will pay **Observe** These Ten

and become firm before pouring on battles, root heer bottles and the like, on gas ranges in the experimental kitchen of the Office of Home Economics. United States Dimertment of For the names of shops where ar-Agriculture, and interesting results are ticles mentioned in "Adventures being obtained. You will find if worth With a Purse" can be purchased, address Editor of Woman's Page, shile to fry some of the same experi-EVENTSG PUBLIC LEDGER, or phone ments with your store; others will the Woman's Department, Walnut probably suggest themselves, and your acquaintance with the stove will increase accordingly.

How much gas do you use when MOH AIR AND JERSEY you are getting the Sunday dinner? You can find out by reading the gas meter before the cooking starts and after the cooking is done. If you do not remember just how to read it, ask the gas man to explain it to you when he comes around the next time. The habit of reading the meter once a week and comparing amounts used will help to keep gas saving in mind and make it possible to calculate your gas bill.

Preparing Dinner

save gas. If you are one of the many scrubbed in soap and water. A wire who light the gas before the teakettle will assist in cleaning the holes if they is filled, and who forget to turn off still remain elogged. the heat the minute the pie is baked.

OUT ON THE HOTEL PORCH Please Tell Me JUST AFTER BREAKFAST What to Do There Were Four of Them and They Had Just Met-Well,

Don't Judge All by Kisses! Dear Cynthia-May I address this

to F. V. H.Y While looking through Cynthia's col-You did perfectly right in refusing them this privilege. I have traveled quite a bit over this old earth (my father

By CYNTHIA

ust to give an explanation why the mys are so anxious to kiss the girls. he's away. Oh, well !" The reasons are these: The girls sympa-thize with a fellow for making such proposals. You girls reject it in such a way that you still give him hope. That is the reason the boys insist against your own will. I want to advise you when a fellow asks for a kiss to reject him in a way that will show you are angry, so he never will ask you again, and if he is an educated fellow will think it over and will be sorry He will cated he will laugh because he doesn't realize what it means. I am nearly Who agrees with me? FOREIGNER.

raised. Cynthia cannot help wondering.

Why Does She Refuse?

Dear Cynthia-Your highly appreci-I have known a girl for about two February one of the fellows was saying

Turn the gas off as soon as the years. I took a great liking to her and did everything to please her. But what disappoints me most, dear Cynthia, is ______ them by pulling of Use a short, stiff, clear, blue

Use the simmerer whenever posthat she has refused me seven times to escort her home from dances and other Always turn the burner down events. Can this be because she does not like

after the kettle starts to holl. Use the utensil which has a bot om of the right size to utilize the heat most effectively. Keep the burner clean.

Rules for Saving Gas

Read your meter each week, cal

ulate for yourself the cost of the

Light the finme just as it is to be

fuel that cooks your ments.

that all of its heat is utilized.

the burner.

The ensiest way to keep burners clean,

acquainted.

If you test the heat given by various kinds of flames, you will find that the baking in small quantities you can save short, stiff, clear, blue flame brings as with a small removable oven to be reduced. If you do much the baking in small quantities you can save gas with a small removable oven to be reduced. If you do much the baking in small quantities you can save the laid aside for the young lady's clothes, including the bridal outfit? Chloroform might possibly have re-moved the stain if it had been applied immediately, but there is nothing you If you test the heat given by various bill is to be reduced. If you do much short, stiff, clear, blue flame brings best results. It is a waste of time used on the two of the stove. Tests and gas to use the high, smoking, yel, low flame, which results when too much air is mixed with the gas, and which you can prevent by partially closing range ovens. In the small oven the cake the air shutter. Never furn the flame required seven cubic feet of gas, while so high that it is brought up close to the kettle and flares around it, for this figured at \$1 for 1000 cubic fect, of one-

be wiser to seek another friendship. Fiances and Trousseaux Dear Cynthia-Would you he so kind as to publish the different rhymes that go with each month such as (Marry in

Also, how should the parents of an stain made by a capsule used to color engaged couple meet, or rather become oleomargarine from a colored georgette Should the young lady's crepe waist? The color is honeybird you will find those are good times to gas an hour than one top burner does. parents visit the young man's or vice versa.

about how much money should Chloroform might possibly have re- For the Tired Thanking you in advance for your too. You could use a weak solution of

BOB.

would

blue.

When February birds do mate

What Do We Generally Talk About When Off on Vacations? THERE were four of them on the his car. He even invited my mother

They had just been introduced (you can yet. But in the meantime my mother umn this evening I noticed your letter prove it by me, in the third rocker away, and I thought we'd run down here for telling about boys trying to kiss you. interested in human nature and loath a while. Been having a grand time, too. Last weed-end two of the fellows I go to leave).

The young man with the blonde pom- with in the city came down and ate at this privilege. I have traveled quite a padour got the floor first. "Well, that the same table with us. Some party in the being a civil engineer) and have found hy the time the breeze blew it to the head waiter'd throw us out any minute. that this occurs mostly with boys who have a poor education or with young men who travel with companions who think kissing is an essential of an eve- I going to go on that fishing trip? We just like it was their own home. I'll think kissing is an essential of an eve-ning. Here's hoping you have better luck in the future. JUST A GRAD. Education and Kisses Dear Cynthia-I would like to write Dear Cynthia-1 would like to write few words to F. V. H., of June 16, besides me in our department, but the boss always puts it up to me that way. like Mac. Oh, you'll probably meet him Sort of relies on me to run things while if you stay here very long. He wanted to come down in the worst way last

"Funny how things are that way, isn't it?" Fearful tragedy ! While sum mer vacationer the first was taking a breath and glafcing contemplatively tor about them, stopped her long enough over the porch railing summer vaca-tioner the second up and snatched the beach. In the meantime the fourth one conversation away from him. "Now, you in the party, a girl, had not opened her take me, for instance. Now, what I mouth.

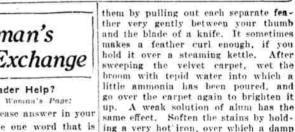
really wanted to do this summer was Silently she smoothed out her rose to take my little car and go off for a linen skirt and gathered her crochet nice little tour and get some good golf work together. As the four walked and ask your pardon. He will be ashamed of himself. If he is not edu-

"But here something important dote was in full swing again, and as breaks just at the last moment and the left the hotel that morning for all I twenty-one and never remember having done this, because it's not right to do I won't be hard to reach. So here I When there is a group of people like

am. Now two summers ago----" this is the summertime, each person But summer vacationer the second virtually a stranger to the other, and The interesting question as to whether made the same fatal mistake fallen into yet withal mentally standing in line as education has or has not anything to by summer vacationer the first. He it were to get a chance to make a very good and expensive impression, there is

always one like this little girl in the "Now isn't that queer?" the girl now color linen. Always one who does not care whether the others know she all done in fascinating little designs on ever had a friend in the world or ated advice to other people has tempted her nose was saying. "We had plans whether she is used to riding in automo-like those in our very minds. Only last biles or on tricycles.

What an interesting girl she always



A weak solution of alum has the same effect. Soften the stains by hold-ing a very hot iron, over which a damp cloth has been fastened, close to the spot, then brush hard with a whisk broom. This has been successful in

STUDEBAKER ished; fine condition; \$350. LEXINGTON MOTOR CO. Dear Madam-What will remove the

Business Man

When Jim tells me he's going to have a hard day at the office, I know it's going to need something especially nice for dinner to make him the cheery, carefree hu band I married-and on Ling 1

usually give him scalloped oysters

because he likes them better that

I heat and butter individual egg

shirrers, put in a piece of buttered

way.

Use small over whenever possible When range oven is used be sure ter utilized than if it is smaller than

Keep the Burners Clean

of course, is by the sumer-of-prevention

method. Never allowing boiling over is the best way of keeping the burners In the preparation of that dinner clean, but if the necident should happen count the ways by which you could the burners can be removed easily and the month of May, you will surely

The range oven requires much more

so it must be used carefully if the gas

me? She has given me the same excus-

tion to put on her behavior. She does not want you as an escort.

rue the day), etc.?

ing your page CYNTHIA'S FRIEND. javelle water to take the color out of Marry when the year is new, the walst and the stain both, if you Always loving, kind and true; don't mind having a white waist, in-

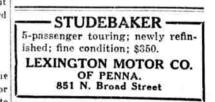
You may wed nor dread your fate ;

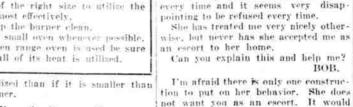
Joy and sorrow both you'll know.

The Woman's Exchange Will a Reader Help? To the Editor of the Woman's Page: Dear Madam-Please answer in your column, what is the one word that is mentioned only once in the Bible?

T. P.

W. W. B. Perhaps a reader who has made removing stains that are not too old. study of the Bible can tell you what it is. I have heard there is such a word





Cherry and Currant Jelly

ries and then place in a preserving the whites until stiff dry and bake kettle and add

Three quarts of currante. One quart of water.

Bring to a boil and cook slowly for fifteen minutes. Turn into a jelly bag and let the juice drip. Measure the juice and return to the kettle. Bring to a hoil and cook for five. minutes. Then add one cup of sugar to each cup of juice. Stir to dissolve the sugar and then bring to a boil. Cook for ten minutes. Pour into sterilized glasses and seal in the usual manner for jellies.

Cherry and Currant Butter Turn the pulp left in the jelly bag

into a bowl. Measure and place in the preserving kettle. Allow two cups of sugar to each four cups of pulp. Cook slowly until thick and then store in the usual manner for fellies.

Cherry Conserve

Stone five pounds of cherries and place in a preserving kettle and add One quart of water. Five pounds of sugar.

Bring to a boil and then cook slowly until very thick, like the oldfashioned preserve. Pour into sterilized jars, wipe the top of the jar and then adjust the rubber and lid. Partially tighten the lid and place in a hot-water bath and process for in a bowl and add twenty-five minutes. Remove, seal securely and store in a cool, dry place.

To Dry Cherries

Stone the cherries and cover a shallow wire tray with cheesecloth. Spread the cherries in a single layer en the cloth and place in the sun evaporator or drier. If the cherries are to be sun-dried they must be eggs. brought in the house every night out of the dew. When thoroughly dried store in glass or tin containers in a dry, cool place.

Sun-Preserved Cherries

Stone two pounds of cherries and lace in the preserving kettle and add one raw potato, small lump of made up very smartly. add four cups of sugar. Heat slowly charcoal and sufficient water to The suit shown today is of mohair until the sugar is dissolved and the cover. Bring to a boil and simmer and is trimmed with bands of silk jerses mixture comes to a boil. Cook for slowly for fifteen minutes. Strain embroidered in bright colors. The waist ten minutes and then pour on a large through a piece of cheesecloth. Let buttons on the shoulder and the girdle is slatter. Cover with glass and place cool and then remove the cake of of the silk jersey, with a kaot at the the sun for four days. The sun fat. Scrape the sediment from the left side finished with fringe made of all plump out the fruit and each bottom, then melt and pour into a the various colored silks. therry will be filled with a luscious howl and use.

as directed.

together using a cream filling.

One cup of sugar. One teaspoon of lemon juice. Two tablespoons of hot water.

Beat to a cream.

cocoanut and finely chopped nuts. There must be comfort, for the Use a dover egg beater for beating women are expected to swim. No more down the beach in a bathing suit and

meat?

Butter Cream Filling

Place two ounces of sweet butter

Ice the cake with plain icing or use this sport which, doubtless, has much butter cream filling and cover with to do with their ideas. is it considered smart to stray up and

My dear Mrs. Wilson-Would kindly give me a recipe for

must have style and it must have service clarifying dripping, something and stand the acid test of the water that will take the taste of onions For this jersey is always good and For this jersey is always good and from fat that has come from roast taffeta, too, is liked. Tricolette is used J. McC.

a great deal this year for the expensive Place the fat in a saucepan and suits and the old favorite mohair is

to have them spend the money, but are

equally good about hearing the clother

about women's clothes and then again

they will often give pretty good tips that

are well worth listening to. One thing

they are sure to have ideas about is

the bothing suit. In the first place men

swim and know what gives comfort for

never go near the water. Also the suit

Some men, of course, have no idea

talk that goes with it.

and blackens the kettle.

Many gas stoves have at least four kinds of burners-including a giant burner and a simmerer-and a large before baking begins also varies greatly part of gas economy consists in know- in the two kinds. The small oven will ing which one to use, and when,

Try the Simmerer

If you consider the little simmerer the oven is to be used for only a short burner on your range a mere ornament time the small oven would be a great and of no real use you are underrating advantage.

its value. It uses from one-fifth to one-sixth as much gas as the other top disadvantages. A cake so big that its burners and will keep a kettle boiling edges are rather close to the sides of after it has been brought to the boil the oven will not be well baked, beon one of the other top burners. The cause the heat at the sides will be much giant burner uses from three to six greater than in the center. Dishes whic feet an hour more than the other requiring an even temperature, a very top burners, so it should be used only high or a very low temperature for a very low temperature for a certain length of time, are not suca kettle boils, see how far you can turn ess close attention is paid to the reguthe gas down and still keep it beiling. lation of the heat. This is true beexperimental kitchen has found cause the temperature of the oven is that it will continue to boil with the variable. Its sides are thin and the bottom does not well retard the passage burner turned down from one-half to ne-third. Also, if that pan or kettle of heat. For the breakfast muffins or large bottomed, the gas will be bet the baking powder bisenits for dinner, wever, the small oven is excellent.

The Question Corner

Today's Inquiries

What famous English woman who recently made a tour of this untry is planning to run for 'arlinment?

What is the difference between a ten and a reception?

 There is a pretty new yell for motoring. How is this made? 4. How does the newest cretonne hat appear?

What will prevent the ice pan from becoming rusty and lenky? 6. What rules should be observed in hanging skirts?

Yesterday's Answers

1. In England a girl may legally marry at the age of twelve, pro-vided she has the consent of her parents or guardian.

The double gauntlet cuff is fascinating new accessory for the short sleeve. This provides for a ruffle-like gauntlet going up and one going down.

. In laundering organdie collars and cuffs starch them in water in which rice has been cooked. This will give that dainty fresh stiffness.

- Silk stockings should be dried in the shade.
- Fuller's earth made into a thin paste will remove grease spots from matting. Apply the paste and when dry lay a piece of paper over it for a day or so. brush off the dry paste. The

A brand new dustpan hanging beside the oven will prove a great convenience for lifting pie tins. etc., out of the oven

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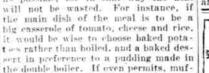
half cent for the one cake. Removable Oven in Gas Saving

The time required to heat the over

ne up to 500 degrees Fahrenheit in five minutes, while the range oven repuires twenty to thirty. Therefore, if

The small oven, nevertheless, has its

If one dish of the ment should require the range oven, plan to bake as much of the remainder of the dinner possible, for in that way the heat afford it.



fins or biscuits would add greatly to the meal and would require little extra

Druggists; Soap, Oiniment, Talcum 25c. each PHOTOPLAYS PHOTOPLAYS. E Т Н А R E S OWNED AND MANAGED BY MEMBERS OF THE UNITED EXHIBITORS' ASSOCIATION BELMONT 52D ABOVE MARKET IUMBO FRONT ST. & GIRARD AVE

WILLIAM S. HART IN CEDAR GOTH & CEDAR AVENUE LOCUST 52D AND LOCUST STREETS Mats. 1:30, 3:30. Evgs. 6:30 to 11. DOROTHY GISH in "T'LL: GET HIM YET" SESSUE HAYAKAWA in "A HEART IN FAWN" NIXON 52D AND MARKET STS. COLISEUM MARKET BETWEEN SPECIAL COMEDY "HAREM AND HOCUM" WILLIAM S. HART in "THE MONEY CORRAL"

PARK Ridge Ave. and Dauphin St. Mat 2:15 Evg. 6:45 to 11. BEATRIZ MICHELENA in 'JUST SQUAW' COLONIAL Gtn. & Maplewood Aves. "A ROGUE'S ROMANCE" EUREKA 40TH & MARKET STS.

MAE MARSH in "SPOTLIGHT SADIE" FRANKFORD 4715 Frankford Ave. STRAND GERMANTOWN AVE. AT VENANGO CHARLES RAY IN "THE BUSHER" CHARLES BAY IS "GREASED LIGHTNING"

JEFFERSON 20TH AND DAUPHIN STR. MAT. DAILY PAULINE FREDERICK IN "ONE WEEK OF LIFE" "THE MAN WHO TURNED WHITE"

Marry in April when you can, Joy for maiden and for man : Marry in the month of May, You will surely rue the day; Marry when June roses blow. Over land and sea you'll go; They who in July do wed, Must labor always for their bread; Whoever wed in August be, Many changes are sure to see : Marry in September's shine Your living will be rich and fine; If in October you do marry, Love will come, but riches tarry ; If you wed in bleak November, Only joy will come, remember When December's snows fall fast, Marry and true love will last. The man's family should call on the girl and her family first, and the mother and the girl herself should return that call within ten days after the visit.

stend of a blue one. Is the stain in a place where embroidery or beads would you wed when March winds blow, look well? If it is, you could buy some trimming and sew it on over the stain, to hide it, and preserve the pretty color of the waist.

but cannot seem to discover it.

Stain on Georgette Waist

the Editor of the Woman's Page:

To Dye Pink Feather

To the Editor of the Woman's Page: Dear Madam -- Please tell me how can dye pink feathers for a hat, and how I can curl them. What is good to brighten a velvet carpet and take stains out? A READER.

There are reliable dyes on the market which have directions for dyeing delicate articles like feathers. You can curl

toast, cover with the oysters, and sprinkle with sait, pepper, and a teaspoonful of A1 Sauce. I bake all this in a hot oven until the edges ruffle, and garnish with toast points and lemon. It's really no bother at all. It's the A1 Sauce that does the trick. After that Jim's all pep and sunshine again. There's nothing like it to make him forget that he's a tired business man --- Adv.



STAR CAST in "STOLEN ORDERS"