

MORE TALKS ON PRESERVING—THE WOMAN'S EXCHANGE—IN SCOTCH GINGHAM—CYNTHIA

MRS. WILSON TELLS SEVERAL WAYS TO PUT UP THE TART GOOSEBERRY

A Delightful Preserve Made by Adding Cherries and Another With Raspberries. Extracting and Bottling the Juice for Cooling Punches, and a Recipe for English Bar-le-Duc—Unsweetened Gooseberries Can Be Put Up

By MRS. M. A. WILSON
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GOOSEBERRIES are a popular fruit in the British Isles. The gardeners show many splendid varieties, with many kinds of coloring, white, green, yellow and red; these are plentiful at the green grocers' stalls.

The skin of the wild gooseberry is hairy or prickly. This disappears with cultivation. This fruit is a member of the currant family. It may be canned without sugar, canned in a heavy sirup or made into preserves, jams or jellies.

Put up some gooseberries without sugar and serve them with the Thanksgiving and Christmas turkey in place of cranberries, if you want a real treat.

Also the unsweetened gooseberries may be used for pies, tarts and puddings.

How to Can Without Sugar
Stem and tail the berries, using a strawberry huller to save the fingers. Now wash thoroughly by placing in a wire basket or a piece of cheesecloth, and plunge up and down in plenty of fresh running water. Place in a preserving kettle and to two quarts of the prepared berries add one cup of water. Bring to a boil and cook until the berries are soft. Fill into jars and then wipe the top of the jar, adjust the rubber and lid, and then partially tighten. Place in a hot water bath and process for thirty minutes. Remove from the bath, fasten the lids securely and then cool. Store in a cool, dry place.

To Preserve Gooseberries With Sirup
Stem and tail the berries, and then fill into jars, shaking them down well. Now make a sirup of four cups of sugar, one and one-half cups of water. Bring to a boil and cook for five minutes. Fill the jars to overflowing and then wipe the top, adjust the rubber and lid, and partially tighten the lid. Place in a hot water bath and process for thirty-five minutes. Remove, seal securely and store in a cool, dry place.

Gooseberry Conserve
Stem and tail three quarts of gooseberries, and then place in a saucepan and add two pounds of sugar, one cup of boiling water. Heat slowly to the boiling point, and then cook until thick. Fill into sterilized jars, wipe the tops, and then adjust the rubber and lid. Partially tighten the lid and then process for twenty minutes in a hot water bath. Remove, seal securely, and then cool and store.

Gooseberry Jelly
Place two quarts of gooseberries in a preserving kettle and add two cups of water. Cook slowly until very soft, and then turn into a jelly bag and let drain. Now make the pectin test. Place one tablespoon of alcohol and one tablespoon of the hot gooseberry juice in a cup and stir. If it forms thick jelly-like mass this juice will make a good jelly. If the result does not show as you desire then add sufficient white pithy part of the peel of an orange to give the desired result.

Then measure the juice back into the preserving kettle and bring to a boil. Cook for five minutes and then add seven-eighths of a cup of sugar for each cup of juice. Stir until the juice and sugar dissolve, and then bring to a boil and cook until 221 degrees Fahrenheit is reached on a candy thermometer; or boil for about ten minutes. Store in the usual manner for jellies.

How to Make English Bar-le-Duc
Use small gooseberries, stem and tail. Prepare a sufficient amount of juice, using the method as given in making gooseberry jelly, to measure one quart. Place this juice in a preserving kettle and add six cups of sugar. Stir to dissolve the sugar and then bring to a boil, and add one quart of the smallest prepared gooseberries. Cook slowly until thick like jam. Fill into sterilized glass. Cool, and then cover with paraffin and store in the usual manner.

To prepare the gooseberries each must be pricked several times with a darning needle to prevent bursting in the hot sirup. This conserve should be a clear, transparent mixture, with each berry showing distinctly.

Gooseberry and Raspberry Preserve
Stem and tail one quart of gooseberries, and then wash and drain well. Place in a preserving kettle, and then carefully look over and wash three baskets of raspberries. Place in a preserving kettle and add

one cup of water, two pounds of sugar. Cook slowly until thick and then fill into sterilized jars. Wipe the tops of the jars, and then adjust the rubber and lid. Partially tighten the lids and then process in a hot water bath for twenty minutes. Seal securely and when cool store in the usual manner.

Gooseberry and Cherry Jam
Stem and tail one quart of large gooseberries. Place in a preserving kettle and add

one and one-half cups of water, three pounds of sugar. Bring to a boil and cook slowly until thick. Pour into sterilized glasses and seal in the usual manner for jellies.

Gooseberry Juice for Punches
Stem and tail the berries, and

then wash well. Now place six baskets of gooseberries in the preserving kettle and fill with water to within one inch of the top of the berries. Bring to a boil and cook slowly, mashing the berries with a potato masher. This must be stirred frequently to prevent the crushed fruit from scorching in the bottom of the preserving kettle. When the fruit is very soft turn into a jelly bag and let drip over night. In the morning add just enough sugar to make this juice palatable. Be careful and don't over-sweeten. Bring to a boil and cook for ten minutes, and then cool. Fill into bottle and place the bottles in a hot water bath. Process for thirty minutes. Remove, and then seal or cork. If you use corks when the bottles are cold, dip them in melted paraffin.

Note—Many old-fashioned housewives are inquiring the reason for the processing in hot water baths of fruits that are cooked thick, like preserves and conserves. This is done to prevent molding. Under the old regime the housewife found upon opening her preserves and conserves that when they were stored in fruit jars that they were frequently molding on top, and that often as much as one or two inches of the contents of the top of the jar had to be thrown away.

Now the manufacturer of preserves and conserves sterilizes them when he puts them into tall containers like jars. You know that there is not the least bit of mold in his product, and therefore no loss of good material.

When bottling fruit juice this is also necessary. It prevents the juice from fermenting after storing. If you use corks for closing the tops of the bottles, then place them to soak in boiling water for one hour. When ready to use them tap them gently into the bottle, using a little wooden mallet or the potato masher. This prevents the cork from breaking. When cool dip the tops of bottles in melted paraffin, and you will find that your product will compare favorably with the highest grade goods on the market.

Hot-Water Bath
To process in a hot-water bath the jars must be placed on a rack, then in either a regular water-bath canner or in a wash boiler. This water should be below the boiling point, preferably about 165 degrees Fahrenheit. Have the water at least three inches above the top of the jars.

Cover the boiler closely and then bring quickly to a boil. Let boil for two minutes and then count the time from this moment for the processing period. It is important that the fire be kept up so that the water does not stop boiling. Careless preserving will ruin the contents of the jars and thus cause a waste of materials, time and fuel.

IN SCOTCH GINGHAM FOR THE MORNING



A Daily Fashion Talk by Florence Rose

With all the talk regarding the change in the silhouette, it would seem that before this time something quite different would have won out entirely in the styles worn by the women. But no, the chemise type of frock is still a favorite. To be sure, these straight-line things have changed in many ways since they were first introduced. One thing, there is more fullness in the skirts and the neck-line shows considerable change.

This is a straight-line gingham frock that is shown today and it seemed to me to be a very likable one. Moreover, it is so well made and trimmed that it is no woman need fear to wear it even downtown shopping during the hot summer days. It is, as you see, made very plain, with the straight bodice held loosely at the waistline with a very narrow leather belt. The sleeves are long and button snugly at the wrist. The turned-back collar is of Irish lace, with a necktie of narrow ribbon. The skirt is attached to the bodice at the hipline, with pockets at either side. This dress might well be called "a jump into a hurry," because of the easy way it fastens down the front.

The hat worn with this dress is of pink organdie and is trimmed with a ribbon that encircles the crown and is fastened with wingbows at the front.

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Miss Rose Will Help You
with your summer clothes. Perhaps you are wondering just what color in vogue now will be most suitable for you. Or perhaps it is the present-day styles that perplex you. Miss Rose will be glad to give you the benefit of her advice. Address Miss Rose, woman's page, EVENING PUBLIC LEDGER. Send a self-addressed stamped envelope for personal reply, as none of the answers will be printed.

Adventures With a Purse

I HAD it all made up. I was going to begin this article with a stunning little introduction on the meaning of the word lavalliere. And so poking among my bookshelves and feeling very hazy, I dragged out my French dictionary from an obscure corner. With a pleased look of self-conscious pride, I turned to the 'L's. But alas, I suddenly remembered LaValliere was a lady and not a word. As a matter of fact, I should waste no time in introducing these lovely lavallieres. On the contrary I hasten to tell you about them, for there are not many left. We women are very canny when it comes to bargains! These lovely necklaces were originally priced at \$3.50 to \$5 and have been lowered to \$2.50. They are solid gold and the shapes of the pendants are varied. Each has at least one baroque pearl and many have dark eyed sapphires. Old chains are attractive, pearls are alluring, but is there anything lovelier on a soft white neck than a slender gold chain from which depends a frazzling lavalliere with glittering, trembling pearls!

What would baby do without powder! At its earliest age we carefully sprinkle cooling powder into every chubby wrinkle and crease, and generally end the performance by kissing the most powdery spot in the soft little neck. And, of course, none but the best powder will ever do. Comes a very special baby powder, antiseptic, soothing and cooling, and priced at twenty-five cents a box. The very appearance of the box inspires confidence, and since it bears a well-known name, itself a stamp of approval, one feels immediately that baby's life will never be complete without some of this powder.

"All pocketbooks and handbags are rattled and spoil any one's costume," said Dorothea arbitrarily. "Come," said I, gently but firmly, and taking her hand—which is one of the whitest, chubbiest hands I have ever held in my own, I led her to the silk moire bags with their oxidized silver finish tops and heavy rich looking chains. "They are beauties," she admitted reluctantly. And small wonder Miss Dorothea capitulated! Of good heavy moire, in an excellent shade of dark blue, well lined with silk and containing the all-important purse and reassuring mirror, they have a prosperous air of good taste, which is greatly enhanced by the silver trimmings. And, of course, the remarkable price of \$3.75 is no small purchase inducement.

For names of shops, address Woman's Page Editor, Phone Walnut 3000.

The Woman's Exchange

Paperhangers' Paste
To the Editor of the Woman's Page:
Dear Madam—Can you answer me through your valuable column by giving me the recipe how to make a paste? The kind used by paperhangers. I have had some experience in paperhanging but do not know how to make the paste.

A STEADY READER.

It is said that flour and water paste, made of flour beaten in cold water to perfect smoothness, and then just brought to the boil on the stove is good for paperhanging as well as general utility. A little carbolic acid will make it keep better. One more complicated way of making it is with a quart of hot water and a tablespoonful of pulverized alum. Add the alum to the water, then add flour, sifting it, stirring with the hand until the whole has about the consistency of dough. Then pour boiling water in until it begins to boil and stop pouring immediately but stir until

The Question Corner

- Today's Inquiries
1. How can the scent in a sachet bag be kept fresh?
 2. What will help to prevent new freckles?
 3. How can the hands be whitened?
 4. What will lengthen the life of rubber gloves?
 5. In making a new skirt, what is a very easy way to get the hem even?
 6. What will protect silk from scorching when it is being ironed?

Saturday's Answers

1. Miss Helen Fraser, a noted British woman, who toured this country recently, has announced her intention of running for Parliament.
2. A tea and reception are on the same order of entertainment, but the reception is much larger, more formal and elaborate. Another distinction is that a reception may be given in the evening and, of course, a tea may not.
3. A new and pretty veil for modeling is made with an insert of lace veiling for the face. The veil itself is of chiffon.
4. Many of the new crepe hats are covered with chiffon.
5. To prevent an ice pan from becoming rusty and leaky cover the bottom of it with paraffin. Have the pan thoroughly clean and dry first. The paraffin should be melted and poured in to the depth of half an inch.
6. Skirts should be hung on the line by the hem, but with a gored skirt find a straight front line and hang it along that.

the paste is cooked. This should stand until it is cool, and must be thinned to be used.

Two Dresses Stained

To the Editor of the Woman's Page:
Dear Madam—Can you tell me how to take tar out of a dark gingham? Also can you tell me how to take ink out of a yellow gingham dress? They have both been in for some time. Thanking you very much for your information, ANXIOUS.

A reader once recommended the following formula for removing tar stains—equal parts of alcohol, chloroform and benzine. Sponge the stain with this mixture, and repeat until the stain is removed. It may take several applications if the stain is old. If you had applied milk as soon as the ink was spilled on the yellow dress, it might have taken it out, but now there is nothing you can use, except an acid which will take the color out too. Oxalic acid will remove the stain, and will take the color out with the stain, but you could get some water colors and touch up the white spot so that it would not show. Of course this would have to be repeated every time the dress was washed, but it would be worth the trouble if you could save the dress.

How to Serve Chicken a la King

To the Editor of the Woman's Page:
Dear Madam—How is it proper to

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Mrs. Wilson Answers Questions

My dear Mrs. Wilson—Will you kindly publish in your paper a recipe for milk biscuits and oblige
A HOUSEKEEPER.

From your letter-head I think that you want a recipe for a large number.

Five pounds of flour,
Six ounces of baking powder,
Two and one-half ounces of salt,
Four ounces of sugar.

Sift to mix and then rub in one-half pound of shortening, and mix to a dough with two quarts of milk. Roll out one and one-eighth inches thick on a floured pastry board. Cut with a biscuit cutter and brush the top of the biscuit with shortening. Bake for fifteen minutes in a hot oven. This will give you about twelve dozen, or 144 biscuits.

My dear Mrs. Wilson—Will you favor me through your columns in the paper with a recipe for pumpkin pie and also advise how the glaze on the top of the pie can be obtained? Thanking you in advance for your trouble, I remain,
L. W.

Pumpkin Pie
One quart of stewed pumpkin,
Three eggs,
One and one-half cups of milk,
One cup of sugar,
One-half teaspoon each of cinnamon, allspice, cloves and ginger.

Bake in two deep pie tins lined with plain pastry. To glaze top wash with beaten egg.

My dear Mrs. Wilson—Will you kindly publish in some near future issue of the paper some suggestions for the fish course for hot-weather dinners to take the place of oysters or soup? My family does not like clams or sardines. I find your recipes and ideas different and more helpful than the ordinary run of such things. M. D.

Use fruit cocktails, fruit soups, salpicons of fruit or grape juice cocktails to replace the oysters and clams; canapes and appetizers made Continental style may also be used. Watch for the lesson on this subject.

My dear Mrs. Wilson—I have tried several of your recipes and am very much interested in your page. Would you print a good recipe for chocolate rice pudding?

I have eaten it outside my home, but do not know how to make it. I would also like the recipe for your butter cream filling you published some time ago. I meant to cut it out, but the paper was destroyed. Thanking you in advance,
Mrs. G. O. T.

Chocolate Rice Pudding
Wash one-half cup of rice in several waters and then place in a saucepan, and add two and one-half cups of water. Cook slowly until the rice is soft and the water absorbed. Now place

four cups of milk,
One-half cup of cocoa
in a saucepan and bring to a boil. Add the prepared rice and

one-half cup of sugar,
One teaspoon of vanilla,
One-half teaspoon of cinnamon,
One tablespoon of butter.

Bake in a slow oven for three-quarters of an hour.

My dear Mrs. Wilson—Will you kindly publish a recipe for a three-layer cake; a real good one? Also how to make a good orange and chocolate icing, and please state why my chocolate icing turns gray when cold?
Mrs. M. S. Z.

See recipe given to Mrs. S. C. M. for birthday cake. Bake the cake in three layers.

Orange Icing
Juice of one orange,
Yolk of one egg,
One tablespoon of grated orange rind,
One tablespoon of cornstarch,
Sufficient XXXX sugar to make a mixture to spread.

Chocolate Icing
One-half cup of cocoa,
One and one-half cups of XXXX sugar,
One tablespoon of cornstarch,
and sufficient boiling water to make a mixture spread. Overheating the chocolate will cause it to turn gray.

My dear Mrs. Wilson—Will you kindly publish a recipe for baking those crisp French rolls? Thanking you, I am,
Mrs. H. P. J.

You will require a special baking process for these rolls, which the housewife is unable to have in her home, namely, a hearth oven.

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