ANOTHER SOLDIER WHO FORGOT—DELICIOUS OLIVE RECIPES—CRETONNE PILLOWS—LETTERS

TEMPTING WAYS TO USE OLIVES ARE TOLD BY MRS. M. A. WILSON

Recipes for Delicious Sandwich Filling, Canapes and Olive and Clam Cocktail. Combining This Luscious Dainty With Macaroni and Cheese and Making a Spanish Meat Loaf With the Pimento Variety

> By MRS. M. A. WILSON Commight, 1919, by Mrs. M. A. Wilson,

> > One cup of finely minced cold-

One cup of pimento olives, chopped

One-half cup of finely minced

One-quarter tenepoon of thyme.

the prepared loaf-shaped pan. Place

in a larger pan containing hot water

and then bake in a moderate oven

for forty minutes. Serve with olive

Mince fine, using the food chop-

per, a sufficient amount of olives,

after removing the stones, to meas-

ure one-half cup. Place in a sauce-

One and one-half cops of cream

Two tublespoons of grated onion,

One-quarter teaspoon of mustard.

Blend well and then bring to the

boiling point and serve. This sauce

may be made, for variety's sake, with

one and one-half cups of tomato

sauce to replace the cream sauce;

Two and one-half cups of prepared

One-half cup of finely chopped

One-quarter cup of finely chopped

One-half cup of finely chopped

One-quarter teaspoon of sweet

Four tablespoons of shortening.

Olive Cheese Balls

One cup of cottage or pot cheese,

One tablespoon of grated onion,

One-half teaspoon of paprika

One-half teaspoon of salt,

One teaspoon of paprika,

One teaspoon of grated onion.

wish some time you would sug-

gest a few nice appetizers, as it

ing you in advance,

so hard to get a novelty. Thank

The tomato appetizer may be

Place in a bowl

One teaspoon of salt,

One-half teaspoon of paprika.

One-half teaspoon of papeika,

One tenspoon of salt.

Mix thoroughly and then pack into

Two tearpoons of salt.

One teaspoon of paprika.

cooked mutton.

One rgg.

pan and add

bread crumbs.

onions.

oarsley

arjoram,

is delicious.

TN THE olive districts of southern Europe this fruit is universally esteemed, and while it forms part of the hors d'oeuvres of the epicures' tables, it will also be found as part of the substantial dishes that are within every one's reach

The oleacear or the olea Europea. the Latin name for the olive, is a specie of both shrubs. Its knotted, gnarled trunk, whose branches spread moderately, is of a smooth ash-colored bark. The leaves resemble those of the willow, being a dull, dark green on the upper surface of into four cocktail glasses. Add three the leaf and a scaly whitish gray un- cherrystone or little neck clams to derneath. The flowers are small and each glass, grow in thick clusters. The fruit is oval in shape; it is first green, then a deep purple and finally black, when ripe. An olive tree, owing to the abundance of its fruit, is a valuable possession to its owner.

The olive of commerce is gathered before it is ripe; it is first steeped in lime water to neutralize it and then soaked in a brine; it is then ready to export. For exportation olives are packed into immense hogsheads.

Many delicious and attractive appetizers and dishes and sandwiches may be prepared from the olive.

Olive Canapes

through the food chopper, adding

One small onion.

One green pepper. Three slices of nicely browned

bacon. Four tablespoons of mayonnaise dressing

One teaspoon of salt, One teaspoon of paprika.

Mix well and then spread on strips fine, of toast. Garnish with finely chopped white of egg

Olive Sandwich Filling

Put through the food chopper One bottle of pimentos, Two red peppers,

Four branches of parsley. Place in a bowl and add One-half cup of mayonnaise dress-

One teaspoon of salt, One-half teaspoon of paprika. Mix well and then spread between the thinly sliced bread.

Olive and Clam Cocktail

Use olive meats for this. Olive paprika. meats are pieces of olive cut from large olives and packed in jars. pared bread. There are no stones nor waste. Place in a small bow!

Three tablespoons of chili sauce, One tablespoon of horseradish, One tablespoon of lemon juice.

My dear Mrs. Wilson-Will you please give me a good recipe for

cheese cake, quantity sufficient to

serve sixty persons? Also a good recipe for fudge? We have used

many of your recipes and found them splendid. W. I. M.

Cheese Cake for Sixty Persons

Two tablespoons of baking powder

Sift to mix and then rub in twelve

dough. Divide into four pieces. Roll

out and line four cheesecake pans.

Now prepare a filling as follows:

Place three pints of cold milk in a

saucepan and add three-quarters cup

of cornstarch. Stir to dissolve the

starch and then bring to a boil.

Cook for five minutes and then cool.

Three pints of cottage or pot

Three and one-half cups of sugar

Beat to thoroughly mix and then

a slow oven for thirty-five minutes.

Note-Brush the pastry well with

salad oil to prevent filling softening

the lower crust before pouring in the

Fudge

Three-quarters cup of white corn

Place in a saucepan and cook until it forms a soft ball when tried in cold

water. Remove from the fire and

then beat to a cream. Then pour nto well-greased pan and mark into res. The use of the candy ther-

meter is the only successful way n which to cook the sugar to the

ly dear Mrs. Wilson—As I am ring the city the latter part of weak, I wonder if it would be batch to ask you to publish as it as plassible a recipe for a

Two teaspoons of nutmeg, Grated rind of one lemon.

Yolks of one dozen eggs.

Juice of one lemon,

cuts three inches wide.

Two cups of sugar,

One-half cup of milk.

er temperature.

prepared filling.

pint of ice-cold water to form a wax paper.

ounces of shortening and use one weeks if iced and then wrapped in

Four tablespoons of sugar.

Place in a mixing bowl

Two pounds of flour.

Four teaspoons of salt.

them splendid.

Now add

cheese,

Ask Mrs. Wilson

If you have any cookery problems, bring them to Mrs. Wilson. She will be glad to answer you through these columns. No personal replies, however, can be given. Address questions to Mrs. M. A. Wilson, EVENING PUBLIC LEDGER. Philadelphia.

One-quarter cup of olive meats, One teaspoon of salt

One teaspoon of paprika. Our tablespoon of grated onion. Mix thoroughly and then divide

Olive Salad

One cup of oline meats, Four slices of nicely browned bocon, cut into tiny hits,

One onion, grated, Two green peppers, chopped fine. Three-quarters cup of mayonnaise

Mix thoroughly and then lift into a nest of crisp lettuce leaves, and garnish with slices of hard-boiled egg. This salad is delicious.

Macaroni, Olives and Cheese

This dish is famous among the then add two tablespoons of grated mountain folk in Italy and it is cheese. Heat and serve. Use stoned clives for this. Open served on gala days. Cook four Olive Filling for Meat and Poultry a bottle of olives, then drain and put ounces of macaroni for fifteen minutes in boiling water and then drain and blanch under cold water. Cool. Chop fine and now add

One-half cup of pimento olives, chopped fine,

One-half cup of grated cheese, Two cups of cream sauce, One large onion, minced fine. Two large red peppers, minced

Two teaspoons of salt. One teaspoon of paprika

and a tiny piece of garlic. Mix and then pour into a baking dish. Dot the top with bits of butter. Place in a hot oven for twenty-five minutes.

Olive Sandwiches

Remove the stones from one large bottle of queen olives and add

One onion. Two red peppers.

Put through the food chopper and mayonnaise dressing. then add

Three-quarters cup of mayon-

One teaspoon of salt. One and one-half teaspoons of Mix and then spread on the pre-

Spanish Meat Loaf

One and one-half cups of prepared a nest of lettuce. Serve with French

Mrs. Wilson Answers Questions

pound cake which does not require

the actual pound for pound meas-urements, as my table allowance

does not permit this when large

the kind of sugar to be used and

the time required for baking, also

the length of time the cake will keep? Thanking you for your many fine recipes of the past and

wishing you all success of the future, I am, Mrs. K. N.

given in the article on wedding re-

ceptions. Cake will keep several

No doubt you saw the cake recipes

My dear Mrs. Wilson - Please

Three-quarters cup of home-made

publish a correct recipe for clam cocktail. E. S. R.

Clam Cocktail

Place in a small bowl

Juice of one lemon,

chili sauce,

Mrs. K. N.

frequent cakes are to be ed? I would also like to know

PONGEE DRESS FOR LITTLE GIRL



The straight blouse effect has been found a very satisfactory feature fo children's clothes. Here is a very charming and practical summer outfit made in this way. The material is natural-color pongee and the figures are done in bright embroidery. Notice the novel pockets. Wouldn't they make any little girl happy?

One and one-half teaspoons of salt, Have a Rainy-Day Picnic When the Weather Fails Kiddies

SUPPOSE it rains the day you are ion and the children will call it a big going to the picnic. The children event in their lives. Mix thoroughly and then use for will be much disappointed. So, you filling meat and poultry. This filling mothers, make a new kind of picnic.

By telephone, or in other ways, To prepare the bread soak stale reach all the children who were to be bread in cold water until soft and at the original party and ask them to then place in a cloth and press dry. call at your home shout 2 o'clock. Before the guests begin to arrive Rub through a sieve and then it is necessary to have on hand some measure. Use one-half cup of finely inexpensive blank books and cover them chopped stuffed olives to one cup of with bright green paper muslin, if pos-

sible. Print on each book "Our Pie-As each child comes, give it a book. Draw up chairs around a large table on which there are boxes filled with postcards, advertisements, Illustrations, One red pepper, minced very fine, etc., from old copies of magazines.

There must also be several pairs of scissors and bottles of mucilage. One-half cup of finely chopped The first point for the children to decide is the place for the picnic. If they decide on some place in the counes no doubt they will. each one Form into balls and then place in must search the picture pages for some country scene. When he has found this, he cuts it out neatly and pastes it

on the blank book cover just below the ance in which each would like to go to the picuic. Choice will range from a donkey to a row boat and from a motor car to a chariot. These conveyances the children paste on the first inside

page of the picule book. Mix thoroughly and then set on ice After this they decide what to take to chill. Place three tablespoons of with them-tents, hammocks, baskets, boxes and things to eat. About these this mixture in cocktail glass and things every child will have different

add four little neck or cherrystone ideas These are also pasted in the book. they hunt for interesting things to be seen on the way or after My dear Mrs. Wilson-May I reaching the picuic grounds.

trouble you to tell me how the When each child has finished his book tomato appetizer is served? Are he must tell a story about his picnic Last, but not least, the mother the slices laid on a thin slice of sprends the cloth on the carpet and bread or a plate? I presume, of places on it all the good things to cat. course, they are eaten as a cock-This is to be done in real picnic fash tail, the first thing at a dinner. 1

The Question Corner

Today's Inquiries How should delicate old lace be What will insure the washing out of a tea stain on a tablecloth?

Describe a pretty tunic effect to be worn with a white dress or shirtwaist and skirt. What material is again being used a great deal for under-clothes?

When the screen door slams an-noyingly, what simple expedient will soften the noise?

What will lend a delicious, spicy

Saturday's Answers 1. The birthday flower for July is

 Mrs. Hilda B. Neilson is the Sebatopolo, California woman who is considered the foremost potato producer in America. Eight western states have adopted her seed potato standards.

Three practical vifts for a mar Three practical gitts for a man who travels a great deal are a traveling tie holder which permits of being folded in a bag and is equipped with a hanger for the hotel room; a combination eigar and ticket case or a pair of folding leather silvers. folding leather slipp-Three suitable birthday gitts for

a girl who frequently goes off on trips are a rubberized case for tooth brush, washeloth, etc.; a small manicure set or a leather portfolio for stationery. The warp of the material is the lengthwise thread of the material woof is the crosswise or fill

In measuring a cupful of molasses grease the cup first to prevent its sticking all around the edges.

The Woman's Exchange

Still Signs Husband's Name

Dear Madam-Which is the prope way for a widow to write her name in announcing her daughter's marriage, or in fact, at all times -Mrs. Mary Smith, or Mrs. John Smith, announce the marriage of her daughter".

A widow writes her name Mrs. John Smith, and, of course, would write it in announcing her daughter's engagement

Vacation Time

To the Editor of the Waman's Page: Dear Madam-Now that the hot but do not know where to go. Could (preferably the east side) on the Chesapeake Bay, not further south than Perryville? Also where there is boating. bathing and good roads? We cannot afford to go to any expensive place for any length of time. There are five in our family, so the prices would have to be

If you will go to the Ledger Resort Bureau in the Public Ledger building, Sixth and Chestnut streets, you can get just the information you are seeking. The head of the resort bureau has maps and booklets about all sorts of places and you will be able to decide for your-

Decoration of Lawn

To the Editor of the Woman's Page Dear Madam-I am puzzled over a decorative scheme for my lawn. I have a very pretty lawn, high near the porch and sloping gradually to the walk. I have it edged with privet. My neighbor did the same, so we have not divided our lawns and both look wide and pretty. I have planted two boxwood trees in handsome boxes on the stone rests that end my porch. My father sent me a tree that smells like a pine tree, yet it is not one, as its needles are very soft. Is it a cedar tree? placed it about a foot from the porch in was only knocking my own foolish head the center of the lawn. Now I want against a stone wall and was hurting to get two very small pine trees and no one but myself. So there was a place them on the lawn. But I also intend to get a rose climber on each side the conclusion that if all men were of the porch. Would the pine trees be like that and all the girls retaliated as out of place, then? I have seen very I did, this world would be full expensive homes having almost forests of people who were mean and small, on their lawns not larger than mine. I self-centered and selfish. Surely a have heard that these trees interfere world of people like that could not prowith the growth of the grass. Is this duce an army of millions after millions true? What rose climber shall I have— pink or white? The color scheme of my porch is gray, black and rose, carried out in the painting and cretonnes. What articles should be placed on an

upright piano, also on a sectional bookcase? Aren't square tables more stylish for a dining room than round ones? Do they use mahogany in the living room or reed furniture? I mean all Mrs. E. K. S. the year round.

The question about the trees on the lawn could be answered better by a florist. When you buy the rose climb. er, ask him about the grass being hurt by the number of trees on the lawn I do not think that this hurts the grass at all, but I cannot speak definitely on this matter. Perhaps the tree that you have is a hemlock. The hemlock needles are very soft and of a bluish green. I think the pink rose would be very pretty on the porch with the pines on the lawn. Why don't you have pink on one side of the porch and white on the other? It is better not to put anything except, perhaps, a pile of sheet music on top of an upright piane, for a bowl or vase or anything of that kind is sure to rattle with the vibration of the piano when it is played. Hang a picture on the wall directly above the piano if it seems to look bare. Mahogany candlesticks at each end of the bookcase and a clock or a pretty bowl n the middle look very well, or you might put a short row of books in the middle, with fancy bookrests at each end. The shape of the table in the dining room usually depends upon the size of the room and the family. A small table is usually round, but a larger one is better if it is square. A round table also look better in a small room. Either mahogany or reed furniture is used all the year round in the living room, but mahogany is a better investment, as it lasts so much longer Reed breaks easily and gets soiled.

Malted Milk For Infants and Invalids

ASK FOR and GET

THE CODE OF ONE GIRL WHO LOVED AND LOST HIM

But in the Losing She Won Better Things-Read Her Story Sent to Cynthia and See if You Don't Think So

Cynthia.

The code follows:

of your column and have passed through three stages—just that of being merely amused, then skeptical, then very much interested. I think the last stage was brought about more by Happy's weather is setting in and the schools are than any other. Maybe it was because closing, we are planning our vacation. "I too learned to care deeply for a you tell us of some nice, quiet place man who in turn led me to believe he cared for me. It isn't necessary to explain how much I cared, for any one who

has loved can understand and I guess most of us have some time or other. Then all of a sudden he simply ceased to exist as far as I was concerned. I knew he was still in town through mutual friends, but that is all I ever knew from that day to this. It was a long time before I could realize it was all over, but when I did-well I can only describe my feelings by comparing them to those of a person who has just had his canoe upset by a sudden storm and who has not yet become an expert swimmer. For a few seconds he gasps and flounders and in the moment that he recovers from the shock he has to decide whether he shall sink or swim. Doesn't the water look deep and the shore far away?

"I decided to swim. And I did. And I'm glad to say I reached the shore, for I have discovered something. Hearts can stand a lot. They often come very near breaking, but they so seldom do. After that experience I was very bitter for a time. I decided firmly that all men were like that. To hurt a girl meant nothing to them, so I decided to pay them back in the same coin and hurt wherever I could. "But plas! I began to see that I

change. I began to reason and came to of men who were great enough to offer lives for a cause as great as civilization, as great as freedom, as great as human right over might.

"Surely the good in the world out-weighs the bad or the world would have ceased to exist long ere this! The outcome of this war proves that. "It doesn't pay to lose your faith in

HAVE you lost faith in things and human nature and become bitter, girls do you want to have it renewed? - and men, too. You only hurt your-Then read the "code of a girl" that is selves. Your souls will dry up like a printed below as it was submitted to flower in a hot wind and what have you to gain? Take the bitter with the sweet and thank the Lord for a chance "For some time I have been a reader to try both flavors, for how are you going to appreciate the one until you have tasted the other?

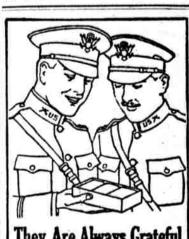
> When all the world looks gloomy A lifted chin and a two-cent grin Helps some, my boy, helps some." "A fellow may be down, but he's ever out." STILL GRINNING.

Of Interest to Women Six women are holding office as proate judges in Kansas.

In India only twelve women out of every thousand of full age can read and

Eighteen of the thirty-nine county chool superintendents in the state of Washington are women.

An eight-hour day for women workbecome operative under a new law in North Dakota on July 1.



They Are Always Grateful For Cuticura Soap

Because it means skin comfort and skin health. For shaving, bath-ing and shampooing it is wonderful. Assisted by touches of Cuticura Ointment, it does much to clear the skin of pimples, rashes, eczemas and irritations and the scalp of dandruff and itching dandruff and itching.

B. CHERTAK WENGER

1229 Walnut Street

ANNOUNCES AN

Annual Extraordinary Clearance Sale of

200 HATS

Six Dollars

Former Prices \$22 to \$35

These extraordinary values do not in the least denote a lessening in quality or smartness of

They are original summer Chertak models.





Prices were \$6.50 to \$11.00

\$3.90 to \$8.90

38-40 So. 52nd Street 2961-63 Frankford Avenue

See article on canapes May 17, 1919. WHY BE MARRIED TO OLD CUSTOMS? THAT is what you are when you do not allow yourself to take advantage of the great convenience, economy and luxury in using Faust Instant Coffee and Tea, simply because it is something new and so wonderful. pour into prepared pans and bake in Perhaps you cannot believe it possible that all these merits should be found in one article, but when you try the Faust Instant Coffee and Tea This amount will make sixty-four you will admit the truth of all we say and will never prepare coffee or tea

AT YOUR DEALER'S OR THE FOLLOWING STORES:

Finley Acker Co., Chestnut at 12th, Market at 12th, Eighth above Arch
Thos. Martindale & Co., 10th & Market St.,
Thos. C. Fluke Co., 1309 Walnut St.
Thos. C. Fluke Co., 1309 Walnut St.
Showell, Fryer & Co., 16t. 1517 Chestnut St.
A. E. Pross. 1906 Columbia Ave.
M. Kareck, 1434 N. 34th St.
Morris Gelinb, 1738 Oxford St.
S. Jones, 1418 N. 21st St.
A. Goldberg, 21st & Master Sts.
Houry Rohner & Co., 5th & Race Sts.
Houry Rohner & Co., 5th & Race Sts.
Houry Hart, 2003 North Eighth St.
Henry Hart, 2003 North Eighth St.
Henry Hart & Masser Sts.
Hasseow Bros., 734 Market St. and 1323 Market St.

C. F. BLANKE TEA & COFFEE CO.

Outing-size can to make 30 cups of coffee or 100 cups of tea.....

Medium-size can to make 60 cups of

Family-size can to make 120 cups of coffee or 400 cups of tea......\$1.60

coffee or 200 cups of tea...

ST. LOUIS, MO. Vorid Famous, Foust Coffee and Tea, and the resoning—Foust Chile Powder—are also manufor Philadelphia Sales Office, 45 So, Front St.

served on saltine crackers, thin pieces of toast or on a thin slice of One tablespoon of Worcestershire bread, spread lightly with butter.