# MOTHERS, WATCH LITTLE ONES ON FOURTH-SUITABLE PICNIC SUPPER-CYNTHIA'S ANSWERS

# RECIPES FOR INDEPENDENCE DAY; MRS. WILSON GIVES NOVEL ONES

How to Make "Cannon Crackers," Black Nut Cake, Chicken Salad Sandwiches. Peach Ice Cream and Soft Ginger Bread-Making a Delightful Drink Called "Jersey Billy" and Persian Iced Tea-Lemonade for Twenty-Five

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

GETTING ready to celebrate our natal day, the Fourth of July, is

to show the real American spirit. A safe and same Fourth that provides a good time for the boys from over there will also bring good cheer and happiness to all of us. We may elect to have a picnic, house party, week-end or an at-home family gath ering or a porch or lawn fete.

From the bride, with her just we two, to the mater familias with her our loved ones mourn; rather let us and even texture. gather a few of his comrades together and plan to give them a most fore using for sandwiches, buttering water and a large piece of ice. hospitable welcome.

and be sure of drinking-water that also for filling sandwiches. it is free from contamination. Take | Trim the crust from the bread

Take the bread with you in the loaf wiches. shape and then cut and spread it Cheese and eggs may also be used in a small bowl or kettle and then sandwiches in wax paper and then utes and then remove and add add to one-half pound of butter

One teaspoon of paprika. One-quarter teaspoon of mustard, One tablespoon of finely minced

Mix. If this becomes soft it will not be harmed.

Tomato, lettuce and other sandwiches can be made very quickly. Try this filling; it's very good:

Three hard-boiled eggs. One large green pepper. Chop fine and add

One-half grated onion. One-half cup of chopped olives, And then add

One teaspoon of salt, Mix and then fill into the jars and floured tin and bake in a moderate One-half teaspoon of pepper. use to spread between the bread for oven for fifteen minutes.

For Those Who Like Onions

Place in a small fruit jar

One cup of mayonnaise, Three grated onions, Three green peppers, chopped fine,

One cup of finely chopped ham, One-quarter teaspoon of mustard. Mix and then use.

## Chicken Salad Sandwiches

one-half-pound cold-boiled fowl and into well-greased and floured pan then put through the food chopper, and bake in a slow oven for thirtyusing the coarsest knife. Place in a bowl, adding one medium-sized head of lettuce, shredded fine. Place

One small onion, grated, One green pepper, minced fine, One and one-half cups of mayonnaise or salad dressing. Two and one-half teaspoons of salt.

One teaspoon of paprika. Mix and then fill into quart fruit

jars. This amount will make from forty to fifty sandwiches. Stuffed Tomatoes With Chicken

## Salad

Prepare the sandwich filling. Select firm, medium-sized tomatoes and then cut a slice from the top, and with a spoon scoop out the centers of the tomatoes. Fill with the salad sandwich mixtures and then roll in

## wax paper.

Sardine Sandwiches Open two boxes of sardines and then drain free from oil. Remove the skin and bone and then mash very fine. Add

Two hard-boiled eggs, One green pepper, One-quarter onion.

Chop all fine and mix to a paste with six tablespoons of salad dress-

One-half teaspoon of salt,

One teaspoon of paprika. Spread between the prepared sheet two inches apart. Bake in a bread and then cut into two pieces. hot oven for ten minutes.

#### Wrap in wax paper. Salmon Sandwiches

Open and drain a can of salmon and then remove the skin and bones. Place the salmon in a bowl and add One onion, grated, One-quarter cup of finely chopped

One-half cup of salad dressing,

Juice of one-half bemon.

Mix and then prepare the bread. Place a leaf of lettuce on the bread and then spread the prepared filling, season and place the top slice of bread in position and cut into tri-

Pimento Sandwiches Use one tall or two small cans of

One cup of cottage cheese,

Put the pimento, cheese and onion

Ask Mrs. Wilson

If you have any cookery prob-ems, bring them to Mrs. Wilson. she will be glad to answer you through these columns. No peronal replies, Lowever, can be given, Address questions to Mrs. M. A. Wilson, EVENING PUBLIC LEDGER, Philadelphia.

In making sandwiches it is necesgroup of happy youngsters or nearly sary to have good bread, if they grown-ups, all can plan to enjoy this are to be a success as sandwiches. blessed day of freedom. It has a A good home-made bread is ideal, or doubly precious meaning to us this you might use rye, graham or wholeyear because of our recent war. Let wheat bread. It must be at least one none of us who have lost some of day old before using and of a close in a saucepan and bring to a boil.

Always cream the butter well be- Add three and one-half quarts of the slice before cutting from the loaf. Now to arrange for the Fourth of A spatula will be found to be a the bernies with a potato masher and July picnic. Select a good location splendid tool for this purpose, and then rub through a sieve to remove

a swing or hammock, a soft ball and after preparing the sandwiches. a bean bag. The real success of the This crust need not be wasted. Dry picnic will be the noon or midday and then use for crumbling, etc. meal. If you have a few boys in the Rolls may be used to replace the party, by all means have them pre- bread for picnics or out-of-door pare a camp-fire for making coffee meals. Have pickles, olives, waterand possibly roasting a few potatoes. cress and serve them with the sand-

when ready to use. Place the butter for sandwich filling. Wrap the bring to a boil. Cook for ten minpack in a box and wrap and store in the icebox until ready to start.

#### Cannon Crackers

Place in a mixing bowl One cup of brown sugar. Eight tablespoons of shortening. Cream and then add One-half cup of milk,

Three and one-half cups of flour, five quarts of cream. One teaspoon of baking powder (level).

One teaspoon of cinnamon, One-half teaspoon of ginger.

One-quarter teaspoon of allspice. Mix to a dough and then form into sticks about the size of a large lead One-half cup of mayonnaise dress pencil, cut into pieces three and one-half inches long. Insert a thin piece of candied orange peel in one end for a fuse. Place on a greased and

### Soft Ginger Bread

One cup of molasses. One-half cup of sugar. Eight tablespoons of shortening. Two and one-half cups of flour, One teaspoon of rada, dissolved in Five tablespoons of water, One teaspoon of ginger.

One-half teaspoon of cloves, Two teaspoons of cinnamon, Two teaspoons of baking powder.

Beat hard to blend and then pour

## Black Nut Cake

One cup of brown sugar, Five tablespoons of shortening. Cream well and then add One-half cup of cocoa. Two cups of sifted flour, Four level teaspoons of baking

powder. One well-beaten egg. One cup of milk, One teaspoon of cinnamon, One teaspoon of vanilla,

One cup of finely chopped nuts. Peanuts or any other variety selected will do. Beat to mix and then pour into well-greased and floured loaf-shaped pan. Bake for thirty

## Oatmeal Drops

Place in a saucepan

One cup of corn sirup. One-half cup of shortening One cup of chapped raisins.

Bring to a boil and cook for five ninutes and then add One teaspoon of soda, dissolved in

Four tablespoons of cold water, Two cups of rolled oats. One-half cup of flour,

One-half teaspoon of nutmeg. Mix and then drop by the spoonful on a greased and floured baking

## English Rocks

Place in a mixing bowl One and one-half cups of brown

Two-thirds cup of shortening, Two eggs, One teaspoon of soda, dissolved in

Four tablespoons of water, Two teaspoons of cinnamon, One teaspoon of nutmeg, Two and one-half cups of flour,

One and one-half cups of finely chopped nuts, One and one-half cups of finely chopped raisins.

Mix thoroughly and then drop by a teaspoon on a well-greased and floured baking sheet and bake for twelve minutes in a moderate oven.

To Make Lemonade for 25 Persons Grated rind from five lemons. Place in a saucepan and add

Two pounds of sugar, One quart of water.

New and Dainty Neckwear A Daily Fashion Talk by Florence Rose



The heat of summer days makes a woman reach out eagerly for the fresh, dainty collar. Here are some of the very newest ones shown. They are described in today's fashion talk

bow of the ribbon is attached at the

A rather unusual collar is shown at

A close-fitting collar, on the style of

is embroidered in dots of blue. The small

Another collar of Swiss embroidery is

shown at the left. Two rows of the

mitered, with the collar fastening at the

(Copyright, 1915, by Florence Rose)

back of the cuff.

tie is done to match.

THERE is great latitude allowed this; shapes, though on the afternoon frocks aside for one hour. Now place in a

One-half cup of cornstarch Stir to dissolve the starch and then

minutes. Now add the juice of one

dozen lemons. Let the syrup and

lemon juice stand for one hour. Then

strain into a large bowl and add a

lump of ice and three and one-half

Fruit Punch

Pare and grate one medium-sized

pineapple and add two pints of pre-

Two bananas, cut in thin slices.

Cook for ten minutes and then cool.

To prepare the raspberries, crush

Peach Ice Cream

quarts of water

Now place

ared raspberries and

Juice of three lemons,

Juice of one orange.

One quart of water.

Two pounds of snaar

Two well-beaten eggs, One pint of milk. One cup of sugar.

Three pints of milk,

a fine sieve and add to the prepared devote to their costuming these are not ered in squares in a beautiful shade of custard and freeze in the usual manner. This amount will make nearly

Some Candies for This Day Try this sugarless candy. It's delicious. Put through the food chop-

One package of seeded raisins, One package of dates, One package of figs,

One large package of prepared cocoanut. One pound of shelled peanuts,

Four tablespoons of sirup. Mold into balls and then roll in shredded cocoanut. Candied citron, orange and lemon peel may be added. Other nuts may replace the peanuts. Menu for Fourth of July Luncheon

Sardine Canapes Olives Salted Peanuts Roast Chicken, Bread Filling Peas String-bean Salad, Russian Dressing

Raspherry Ice Cream Coffee Fourth of July Dinner Clams on the Half Shell Watercress Pickles Cold Consomme

Broiled Fish Potato Balls Roast Lamb, Mint Sauce Rice Cakes Lettuce Vanilla Ice Cream Raspberry Sauce

Coffee

Supper Menu Olives Radishes Salmon a la King Toast

Vegetable Salad Finger Rolls Butte Charlotte Russe

Much of the actual preparation minutes in a moderate oven. Ice may be done the day before, so that with water icing. This cake is de- only the actual cooking need be done on the Fourth. Prepare the materials for the cream and stand in the icebox over night. It will be thoroughly chilled and ready for freez-

## Jersey Billy

Place in a pitcher One pint of grape juice, Juice of two lemons, Juice of one orange, Four cups of prepared cirup. One cup of crushed raspberries,

rubbed through a fine sieve.

Stir to blend well. How to prepare the sirup: Three cups of sugar.

One and one-half cups of water. Bring to a boil and cook for ten minutes. How to use Jersey Billy: Place five tablespoons of the mix-

ture in a tall glass and add six

tablespoons of crushed ice and then

fill the glass with carbonated water

#### and stir. Garnish with mint leaves Persian Iced Tea

Place four teaspoons of tea in a pitcher or earthen pot and add onehalf lemon, cut in thin slices. Pour over it one quart of boiling water. Stir well to mix. Cool and then pour into glasses and add a large lump of cracked ice and a sprig of mint.

## Oilcloth Bags

Oilcloth bags are novelties that are becoming more and more popular as the summer comes on. They are decidedly ornamental and they will carry a wet bathing suit without getting mildewed or wet through, or on the all-day pic-nic they hold the lunch package and keep it fresh all day long without get-ting moist and soiled in the process.



Pare and cut in thin slices one I season in the way of newwear, and there are a number of quite low shapes quart of peaches and then add one one may or may not, according to in- in the V and the rounded. The sheer and one-half cups of sugar and set dividual taste, finish the neck of a frock materials and the laces are by far the with a collar. While there are, to be favored for this time of the year. sure, many very smart dresses seen that are collarless, there is a growing tendency, quite noticeable among the of fine Swiss embroidery, combined smartly gowned women, to use some with bands of white organdie. The sort of collar decoration. Possibly the collar is square in outline and is finheat of the summer has something to ished at the left side with a bow of do with this, for while that little touch parrow ribbon. The cuffs are made of white about the neck may not be with two rows of the embroidery held any cooler, there is not the slightest together at the points; at either side doubt that it does give a cooler ap- is the band of the organdic and a small

The collarless frock was very well, from an economical standpoint, to do Beat hard and then cool. Now away with both time and labor, but the right. This is of plaited chiffon crush and rub the peaches through as most women now have more time to with an over collar of chiffon, embroidso important. It is well to remember pink. that any sort of neckwear decoration. really good looking, should be perfectly immaculate, as the crispness and cleanness of a collar are its most important factor. Better a collar of the cheapest cotton, if it is clean and fresh, than one of point lace if it is soiled and rumpled.

Most of the new collars shown in embroidery are used and the corners are the shops keep to a rather high neck-line, either in the round or square

Mrs. Wilson

Answers Queries My dear Mrs. Wilson - Having tried your recipes for good results, I would like your recipe for corn pone and also fried corn mush that will stick together when frying it? When I do it falls again and you

cannot pick it whole. Thanking you very much, I am, READER. Corn Pone To prepare the pan for corn pone

grease well and then dust with flour. Now place in a mixing bowl One and one-quarter cups of corn meal,

Three-quarters cup of flour. One teaspoon of salt, Five teaspoons of baking powder, Four tablespoons of sirup,

Two tablespoons of shortening, One egg. One and one-quarter cups of

Beat to thoroughly mix and then pour one-half-inch deep in pan. Bake in hot oven for twenty minutes. Dip corn mush in milk and then in

flour, and then fry brown, using a

cake turner to lift it with. My dear Mrs. Wilson - Kindly give me a recipe for waffles, such as we buy from the waffle wagon, crisp and light and when cold re-taining their crispness? I have tried many recipes, but all seem to be on the order of pancake batter and are quite soggy when cold. Thanking you in advance,

#### Mrs. C. M. Crisp Waffles

Break one egg in a cup and fill with milk. Place in a bowl and add One and one-quarter cups of flour, One teaspoon of baking powder, One-half teaspoon of salt, One and one-half tablespoons of

One tablespoon of shortening. Beat to mix and then bake in hot. well-greased waffle iron. Most of the trouble with waffles is that the iron is not hot enough.

## What Jim Calls "Camouflage Sauce"

croquettes, or asparagus-perhaps it's creamed mushrooms-but Jim says if it's smiling up at him under my camouflage sauce it's GOOD. Of course, it's just a white sauce, you know-but the secret is that to it I add about half a tablespoonful of Al Sauce-my mirac'e worker. And unless the flavor of the dish itself is very delicate that sauce just turns it into an ethereal Frenchy creation with piquancy

My famous cream of celery soup gets its charm out of that same bottle of Al Sauce, and indeed so do many other dishes which used to be flat and tasteless under the

## Adventures With a Purse

T HAVE seen great massive lockets of celluloid, graceful elaborate pend ants of gold, and curiously wrought plaques of silver. But of all the fascinating chain ornaments that come, I It is a round ball of pebbled rhinestones. One wears it on the end of a black, ribbon and how that ball sparkles and shines! I cannot do full justice to the your very own.

woman has one child or five. It even child?

counts for little if she has none. Just This let her happen into the children's de- behooves mothers to keep special guard chicken on a hot griddle about her chilpartment of a shop, and then see her over their children not only all day on dart here and there, picking up first the Fourth, but on those fringelike days this little garment then that, pausing to of possible disaster that surround it—examine wistfully a tiny shoe, or ro- on the 3d because an accident is alguish bonnet. One feels sure that if most as likely to happen then as on Inthere is no little person in her home for dependence Day itself. On the 5th, bewhom she can buy one of these fas- cause that is the day when extreme cinating baby garments, she will buy youth goes about picking up unspent one for some other child. And if she firecrackers and learning bitter lessons. sees the adorable little dresses I saw Surely any mother will be glad to give today, she will, I know, purchase one these days to careful watching. For for a tiny niece. One is of voile, in pale the rewards are great. A mother never yellow, blue or pink. There is no waist- realizes just how great until she picks line and the entire dress is pleated. At up the paper about the oth r accidents. neck and wrists is a tiny pleated ruffle of white. The dress comes in sizes from He knows what he is about. The trouble two to six years and costs \$5. The other with parents is they fail to realize chillittle dress is a pale pink chambray, dren do not know what they are about. with collar, cuffs and high-waisted sash Let William paste his nose up against of soft white material. This also comes the screen and pathetically complain to in a good assortment of colors and his mother that Pete So-and-So is out costs \$6.50. Either one would make a there shooting off a certain kind of ramcunning "best" dress.

The great trouble with dark dresses blue serges for instance-is that they will get spotty. But you can get a little cleaning pad for fifteen cents which whisks the spots away in a jiffy. You'll find one very convenient to have.

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

delicious

## POMPEIAN the small boy's Eton collar, is depicted in the center. This is of linen and "always fresh"

Unsurpassed for Mayonnaise and French Salad Dressings

Diamonds Jewelry Made Over Re-Set 11th St. bel. Chestnut Sold Everywhere @ 1919. Musher & Co., Inc. SO BAR CON COMPANY OF THE ONE Special for July 4th Strikingly Pretty Georgette and Crepe de Chine



1112 Chestnut St. 1114

# J.M. Gidding & Co. 1422 Walnut Street

PRESENT

# MID SUMMER REDUCTIONS

We have again regrouped and repriced our entire collection of Gidding Fashions for prompt disposal

GOWNS AND DRESSES COATS AND CAPES SPORT SKIRTS SHEER BLOUSES SUMMER MILLINERY

These unusual reductions should be very interesting to the far-sighted woman owing to the constantly increasing costs of material and labor involved in the making of high-class fashions such as we are now offering.

# GUARD YOUR CHILDREN UNTIL FOURTH IS OVER

Lest It Be One of Them Whose Life Is Taken as Toll for This Time of Year—Third and Fifth Dangerous, Too

THREE days from now is the Fourth can only happen once" is a time-worn counting chain ornaments that come, I are found the loveliest.

I of July. Did you ever stop to think phrase to cast at this mother, but it is what that means? It means that some one that has always remained true. A where in this land of ours at this mo- spark, a flash, a flimsy little white dress ment there is a little girl or boy gayly and the unbelievable thing has happenplaying who will be lying in a little ed. One child is no different from any white coffin on the 5th of July. This other. But anyhow, I am sure may be an unhappy thought, but there you will like it and will want one for is no use not looking it in the face. For was there ever a Fourth of July, be it It makes little difference whether a ever so safe and sane, that went out to her apron strings. But the Fourth without taking its toll—the life of a of July is different from any other time

This fact, indisputable as it stands, Let father shoot off the firecrackers. bunctious firecracker, mother's heart will melt in sympathy. "Tam silly," she says, "to be so particular." And in

a few minutes bang goes the screen door and William is among those present bending over a cannon-cracker. This is surely misplaced fondness. William will not thank his mother ten years from now if he loses a hand this Fourth of July for letting him go out and lose it A youngster of this age is not supposed to have common sense. are supposed to have it for him

OVER indulgence is the cause of a great many of the Fourth of July accidents, and then there is that other grent, big reason-carelessness-which is really a form of indulgence, because no mother would be careless enough to send her child into what she actually onsidered danger. No. The careless nother seems to think her child has ome sort of a charmed life. Other peo ple's children get maimed, hurt or killed on the Fourth of July, yes—so the papers say. But her child? Well, it just simply never occurs to her.



boys and girls ought to be hermetically sealed in the house all day on the Fourth of July, for there are many interesting community celebrations for them to attend, but mother ought to go along. The streets are unsafe for small, un-

This seems like a very gruesome ar

ticle, and, as a rule, deliver me from the

woman who always has her children tied

of the year. It is one brief season when

I do not by any means say that little

a mother has the right to be like

Nurses Recommend Cuticura Soap It appeals to them because it is so oure and cleansing. It does much to

keep the skin clear and healthy es-pecially if assisted by touches of Cu-

icura Ointment to first signs of erup-ions, redness, roughness or chafing deal for toilet uses. Be sure to test the fascinating fragrance of Cuticura Talcum on your skin. Soap, Oint-ment and Talcum 25c, each everywhere.

## To Get Rid of CORNS Ask your druggist He Will Help You

Ask your druggist about A. F. Pierce's old reliable corn plasters. Sixteen years ago when Mr. A. F. Pierce was a retail show merchant he started the sale of these corn plasters now known everywhere as A. F. Pierce's Corn Plasters. From the beginning he sold them with a money-back guarantee of satisfaction. If they don't do the trick you may have your money back without question. This has always been his policy—no cure, no pay. Sold by all druggists, at 25c and 10c. By mail direct if not convenient to buy at the druggists. Winthrop Sales Co., 116 West 32nd St., New York City.

~~???????????????????????? Couise To Order 1206 WALNUT ST

Clearance Sale 

Tub Skirts now ......\$3.50 Blouses from ......\$2.50 All Capes and Coats Reduced 



Sweet, clean, fresh and fine-right from our big ovens-crisp and tempting-always guaranteed by my signature. W.K.Kellogg

> Every grocer everywhere sells Kellogg's everyday