

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 (Copyright, 1919, 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.

Ask Mrs. Wilson If you have any cooking problems, bring them to Mrs. Wilson. She will be glad to answer you through these columns.

From the bride, with her just two, to the mater familias with her group of happy youngsters or nearly grown-ups, all can plan to enjoy this blessed day of freedom.

Now to arrange for the Fourth of July picnic. Select a good location and be sure of drinking-water that it is free from contamination.

Take the bread with you in the loaf shape and then cut and spread it when ready to use.

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

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

One-half cup of mayonnaise dressing, One teaspoon of salt, One-half teaspoon of pepper.

Mix and then fill into the jars and use to spread between the bread for sandwiches.

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 Cut the meat from a three-and-one-half-pound cold-boiled fowl and then put through the food chopper, using the coarsest knife.

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.

Oatmeal Drops Place in a saucepan One cup of corn sirup, One-half cup of shortening, One cup of chopped raisins.

Bring to a boil and cook for five minutes 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 sheet two inches apart.

English Rocks Place in a mixing bowl One and one-half cups of brown sugar,

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, Bring to a boil and cook for ten

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 quarts of water.

Fruit Punch Pare and grate one medium-sized pineapple and add two pints of prepared raspberries and

Juice of three lemons, Juice of one orange, Two bananas, cut in thin slices, Now place

One quart of water, Two pounds of sugar in a saucepan and bring to a boil. Cook for ten minutes and then cool.

Add three and one-half quarts of water and a large piece of ice. To prepare the raspberries, crush the berries with a potato masher and then rub through a sieve to remove the seeds.

Peach Ice Cream Pare and cut in thin slices one quart of peaches and then add one and one-half cups of sugar and set aside for one hour. Now place in a saucepan

Three pints of milk, One-half cup of cornstarch, Stir to dissolve the starch and then bring to a boil. Cook for ten minutes and then remove and add

Two well-beaten eggs, One pint of milk, One cup of sugar. Beat hard and then cool. Now crush and rub the peaches through a fine sieve and add to the prepared custard and freeze in the usual manner.

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

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 Roast Chicken, Bread Filling Peas String-bean Salad, Russian Dressing Raspberry Ice Cream Coffee

Fourth of July Dinner Clams on the Half Shell Radishes Watercress Pickles Cold Consomme Broiled Fish Potato Balls Roast Lamb, Mint Sauce Peas Rice Cakes Lettuce Vanilla Ice Cream Raspberry Sauce Coffee

Supper Menu Radishes Olives Salmon a la King Toast Vegetable Salad Finger Rolls Butter Charlotte Russe Tea

Much of the actual preparation may be done the day before, so that only the actual cooking need be done on the Fourth. Prepare the materials for the cream and stand in the icebox overnight. It will be thoroughly chilled and ready for freezing.

Jersey Billy Place in a pitcher One pint of grape juice, Juice of two lemons, Juice of one orange, Four cups of prepared sirup, 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 mixture 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 one-half 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 or wet through, or on the all-day picnic they hold the lunch package and keep it fresh all day long without getting moist and soiled in the process.

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.

THERE is great latitude allowed this season in the way of neckwear, and one may or may not, according to individual taste, finish the neck of a frock with a collar.

Shown at the upper part of the illustration is a collar and cuff set made of fine Swiss embroidery, combined with bands of white organdie. The collar is square in outline and is finished at the left side with a bow of narrow ribbon. The cuffs are made with two rows of the embroidery held together at the points; at either side is the band of the organdie and a small bow of the ribbon is attached at the back of the cuff.

A rather unusual collar is shown at the right. This is of plaited chiffon with an over collar of chiffon, embroidered in squares in a beautiful shade of pink.

A close-fitting collar, on the style of the small boy's Eton collar, is depicted in the center. This is of linen and is embroidered in dots of blue. The small tie is done to match.

Another collar of Swiss embroidery is shown at the left. Two rows of the embroidery are used and the corners are interlaced, with the collar fastening at the sides.

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? 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 water.

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 retaining 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 sirup, 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"

Maybe it's creamed chicken, or croquettes, or amparagus—perhaps it's creamed mushrooms—but Jim says 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 miracle worker.

And unless the flavor of the dish itself is very delicate that sauce just turns it into an ethereal Frenchy creation with elegance plus!

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 old-fashioned plain white sauce. It's wonderful what a dish at Al Sauce will do!

Adventures With a Purse

I HAVE seen great massive lockets of celluloid, graceful elaborate pendants of gold, and curiously wrought plaques of silver. But of all the fascinating chain ornaments that come, I really believe I have found the loveliest. One wears it on the end of a black ribbon and how that ball sparkles and shines! I cannot do full justice to the description. But anyhow, I am sure you will like it and will want one for your very own.

It makes little difference whether a woman has one child or five. It even counts for little if she has none. Just let her happen into the children's department of a shop, and then see her dart here and there, picking up first this little garment then that, pausing to examine wistfully a tiny shoe, or to gaze at a little person in her home for whom she can buy one of these fascinating baby garments, she will buy one for some other child. And if she sees the adorable little dresses I saw today, she will, I know, purchase one for a tiny niece. One is of volle, in pale yellow, blue or pink. There is no waist-line and the entire dress is pleated. At neck and wrists is a tiny pleated ruffle of white. The dress comes in sizes from two to six years and costs \$5. The other little dress is a pale pink chambray, with collar, cuffs and high-waisted sash of soft white material. This also comes in a good assortment of colors and costs \$6.50. Either one would make a cunning "best" dress.

The great trouble with dark dresses—blue serges for instance—is that they will get spotted. 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 OLIVE OIL

"always fresh"

Unsurpassed for Mayonnaise and French Salad Dressings

Sold Everywhere

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Advertisement for Vogue Waist featuring a woman in a dress and text: Special for July 4th Strikingly Pretty Georgette and Crepe de Chine WAISTS. You never saw such a crowning of distinctive waists of these shades and designs, and we know that \$5 will not duplicate them elsewhere. Mail Orders Filled. Parcel Post 10 Cents Extra. VOGUE WAIST (RETAILERS) 1112 Chestnut St. 1114 East of Keith's Take Elevator Second Floor.

Advertisement for J.M. Gidding & Co. featuring a woman in a dress and text: J.M. Gidding & Co. 504 506 508 Fifth Avenue at 46th St. 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 of July. Did you ever stop to think what that means? It means that somewhere in this land of ours at this moment there is a little girl or boy gayly playing who will be lying in a little white coffin on the 5th of July. This may be an unhappy thought, but there is no use not looking it in the face. For there was ever a Fourth of July, be it ever so safe and sane, that went out without taking its toll—the life of a child?

This fact, indisputable as it stands, behooves mothers to keep special guard over their children not only all day on the Fourth, but on those fringed days of possible disaster that surround it—on the 3d because an accident is almost as likely to happen then as on Independence Day itself. On the 5th, because that is the day when extreme youth goes about picking up unspent firecrackers and learning bitter lessons. Surely any mother will be glad to give these days to careful watching. For the rewards are great. A mother never realizes just how greatly until she picks up the paper about the other accidents. Let father shoot off the firecrackers. He knows what he is about. The trouble with parents is they fail to realize children do not know what they are about. Let William paste his nose up against the screen and patiently complain to his mother that Pete So-and-So is out there shooting off a certain kind of rambunctious firecracker, mother's heart will melt in sympathy. "I am silly," she says, "to be so particular." And in a few minutes bang goes the screen door as William is among those present bending over a cannot 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. His parents are supposed to have it for him.



Nurses Recommend Cuticura Soap

It appeals to them because it is so pure and cleansing. It does much to keep the skin clear and healthy especially if assisted by touches of Cuticura Ointment to first signs of eruptions, redness, roughness or chafing. Ideal for toilet uses.

Be sure to test the fascinating fragrance of Cuticura Talcum on your skin. Soap, Ointment and Talcum 25c each everywhere.

OVER indulgence is the cause of a great many of the Fourth of July accidents, and then there is that other great, 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 considered danger. No. The careless mother seems to think her child has some sort of a charmed life. Other people'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.

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 shoe 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 50c. By mail direct if not convenient to buy at the druggists, Winchester Sales Co., 116 West 52d St., New York City.

Advertisement for Louise Clearance Sale featuring a woman in a dress and text: Louise Ready to Wear To Order 1206 WALNUT ST. Clearance Sale. Linen Suits, were \$30.00, now \$20.00. Dark-Color Taffetas and Georgette Combination Dresses, were \$35.00 to \$45.00, now \$19.50 and \$22.50. Voile and Organdie Dresses specially priced at \$10.00 and \$15.00. Flesh and White Georgettes, were \$35.00 to \$85.00, now \$22.50 to \$50.00. Tub Skirts now \$3.50. Blouses from \$2.50. All Capes and Coats Reduced.

Advertisement for Kellogg's featuring a woman in a dress and text: Kellogg's The sweetheart of the corn. 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.