

MRS. WILSON'S COOKING ARTICLE—MARTYR NOT ALWAYS UNSELFISH—WOMAN'S EXCHANGE

MRS. WILSON SUGGESTS GOOD ENGLISH RECIPES

Bride of Englishman Wants to Make Dishes 'Like Mother Used to Make'—Yorkshire Muffins Delicious. Boiled Beef Is Good With Horseradish Sauce

By MRS. M. A. WILSON

My dear Mrs. Wilson—I have read with interest your cosmopolitan kitchen articles and am taking this opportunity to ask you to help me. I am only a short time married and my husband is English; he is always talking about his mother's cooking. Now, can you tell me how I can combine the English dishes with those I like? Thanking you in advance, I remain,

then slip a cake turner under the muffins and the ring and turn over just like a griddle cake. Let bake for ten minutes and then remove the ring and lift on a napkin and serve at once.

To test the griddle for the proper temperature, drop a few drops of water from a spoon on it; if the water boils immediately, place the griddle in position so that just this amount of temperature will remain; if you are using gas, you must turn down the burners one-half before attempting to bake the muffins.

Boiled Beef With Horseradish Sauce Have the butcher cut a three-pound piece of beef from the cross-cut or chuck or a flank steak which will be rolled, tied securely and used. Wipe the meat with a clean, damp cloth and then plunge into a saucepan containing two pints of boiling water and add:

One carrot, cut in quarters. Two onions cut, one clove stuck in one of the onions. One-half teaspoon of sweet marjoram.

As soon as the liquid commences to boil, after adding the meat, cover closely and simmer until tender. This usually requires one-half hour for the meat to heat to a point where it starts cooking, then twenty minutes to each pound, or one and one-half hours for a three-pound piece of meat. When the meat is tender place in a saucepan.

One cup of stock. One cup of milk. Five tablespoons of flour.

Dissolve the flour in the milk and then add to the stock and bring to a boil. Cook for five minutes and then add:

One and one-half teaspoons of salt. One teaspoon of white pepper. Three tablespoons of freshly grated horseradish.

To serve cut the meat in thin slices and pour over it the sauce; garnish with sprigs of parsley and then return the unused portion to the liquid in the saucepan and allow the meat to cool in this stock.

To serve the balance, cut when thoroughly chilled into thin slices and serve with English mustard or Worcestershire sauce.

English Mustard Sauce Place in a soup plate:

One teaspoon of mustard. One-half teaspoon of sugar. One teaspoon of salt. Two tablespoons of evaporated milk.

Stir to thoroughly blend and then add six tablespoons of salad oil, adding the oil very slowly, then add one teaspoon of vinegar. Beat to thoroughly blend.

YOUR problem is one that will interest many of our war brides. Some of our laddies have acquired a liking for the dishes served them while they were over there; and now that they are home, they are beginning to long for and describe some of these dishes.

I take it that, coming from the Land of Cotton, you like hot breads, such as batter bread, light biscuits and hot cakes, and so does your Tommy, only he knows them as scones, muffins and bath buns, etc.

Try having them for breakfast. You who love hot breads will enjoy them beyond belief if you will split them and then spread them with butter and honey.

Scones for Two

Place two cups of flour in a mixing bowl and add:

One teaspoon of salt. Four teaspoons of baking powder. One tablespoon of sugar.

Sift to mix and then rub in three tablespoons of shortening and mix to a dough with two-thirds of a cup of water or milk. Knead in the bowl for a few minutes to blend the dough and then divide into two pieces, and form into balls the size of a teacup. Now place on a lightly floured board and flatten gently until nearly the size of a large dessert plate and about three-quarters inch thick. Now cut the form of a cross and then divide the dough into four parts or four wedge-shaped pieces. Brush with the mixture made of:

Two tablespoons of syrup. One tablespoon of water.

Place on a baking sheet and bake in a hot oven for fifteen minutes.

Yorkshire Muffins

For these you need about one dozen of the old-fashioned muffin rings. Place the griddle on the stove to heat and then grease the rings well, and place in a pan in a cool place until needed. Place in a mixing bowl:

One and one-half cups of flour. Three-quarters teaspoon of salt. Three teaspoons of baking powder. Three tablespoons of sugar. Two tablespoons of shortening. One egg. One cup of milk or water.

Beat hard for three minutes to thoroughly mix and then grease the griddle thoroughly. Place the muffin rings on the well-heated griddle and fill half full of the prepared batter. Bake slowly for eight minutes and

The Woman's Exchange

Two Kittens to Give Away

To the Editor of Woman's Page: Dear Madam—We have two kittens which we would like to get homes for. So I am writing in hopes that some of your readers would want a kitten to give a good home to. One is white and yellow and the other is a tiger kitten. They are both females. The white one is just ready to give away, but the tiger kitten will need to stay two or three weeks before it will be able to lap milk.

Information for L. F. Dear Madam—I am a little thirteen-year-old reader of your paper. I read L. F.'s letter in your paper, desiring information of his brother, who is in the Third Division, and I read with regret his second letter, telling of his brother's death. My brother sent me a book of the Third Division, and here is a little information of the Thirtieth Infantry, that he might like to have: His brother was killed in the Meuse-Argonne offensive; in the book it does not mention anything about the 12th of October, but on the 16th the musters were made of the regiment and a mere skeleton of the regiment remained. Company E was in command of a sergeant, all the other officers had been killed or taken prisoners. The Thirtieth Infantry was decorated on January 3, 1919, by the French with the Croix de Guerre with palm, with the following citation: "An old regiment of the American army, which, under the energetic and able command of its chief, Colonel E. L. Burtis, showed itself faithful to its traditions in sustaining the principal shock of the German attack on the 15th of July, 1918, on the front of the corps to which it was attached. Under a most violent bombardment, which caused heavy losses, it held in spite of all its efforts its positions, taking more than two hundred prisoners. The casualties were, officers, 25; men, 1400. I hope this will be a little information to L. F. and if I can supply him with any more I will gladly do so. A. K.

Day Nursery Will Take Babies To the Editor of Woman's Page: Dear Madam—In the EVENING PLYMOUTH not long ago I read an article "Plucky Mother Must Work," and was somewhat surprised at the answer. If you had made inquiry at some of the day nurseries I am sure you would have found out something of a different nature.

The Cathedral Day Nursery, 1704 Summer street, under the care of the Sisters of Charity, takes care of even the baby for a very small sum, without any question of creed. This nursery is very centrally located and would be nearby to any place the mother would be likely to get a position. I hope this will be of some use to you and especially to the poor mother who is compelled to go out to work.

CONSTANT READER Thank you very much for this information. Without taking the time to call each day nursery, which would obviously be impossible, it is difficult to get hold of the different regulations. It was understood that it is a general rule that babies as young as two months would not be taken care of at a day nursery. I am sure the mother who asked about it will be delighted to hear that there is a place where she can leave her baby while she goes to work.

To Stiffen Lawn Dress Dear Madam—Please publish in your valuable paper how to stiffen a black lawn dress, as starch makes it sticky. S. A. D.

Try using sugar or gum arabic in place of starch. Experiment first with a small extra piece of the lawn, to find out the proper amount of "starch" to use. Have you ever tried cold starch? I use about a tablespoonful of starch to a bucket of cold water for a dress that is to be quite starched. This very solid gets sticky or dry and hard like the hot starch and it is economical, as the starch sinks to the bottom of the vessel, the water can be poured off, the starch dried and put back in the box again.

THE COTTON VOILE FROCK



A Daily Fashion Talk by Florence Rose THE other day I was talking to a buyer, one of the biggest buyers in the country, who returned the first of May from Paris and who left this last week to visit Paris again to gain information and to do buying.

During the conversation I said, "Do you not dread the time you are going to have with the high prices that are now prevailing in Paris?"

"Not at all," she said. "What is a dollar more, or even five dollars more, here and there, compared with the opportunity to see the new things?"

I suppose I should have had artistic sense enough to have seen her point and to have thought she was quite right, but somehow I simply couldn't.

In the first place that dollar, or five, does not come out of her pocketbook, nor even the firm's, except for the time being, but it does come out of the pocketbooks of the women who buy, for as you know it is the "poor common people" who buy on this side who pay the price.

In the second place, have we not had enough talent on this side of the water to help us out in the last few years?

All this does not come to me from a desire to brush against the tide, but simply because I do want the women to look their very best and because there are other things in the world to buy besides clothes and at the present rate women must either spend their all for clothes or make old things do, which does not seem quite fair.

At any rate, the hot weather is with us and we all need to think about thin comfortable clothes, not only to keep the body cool, but to preserve calmness and coolness of mind.

The artist has made you a sketch of a delightful frock for the good old summer time. The material itself, I think one of the coolest stuffs—cotton voile. Embroidered net decorates the sleeves and the skirt. The sash of ribbon lends a color note to the frock. The large hat is of georgette, rather flat in shape and trimmed with big roses.

Watch Trees Now July is the month to watch your trees and see that they have a bath now and then. The sun is hot and the winds evaporate much water, says the American Forestry Association, of Washington, D. C. This newspaper has arranged with the association to supply any reader with detailed information on tree planting free of charge. Keep the soil about your tree well loosened at the surface. Loosen it up once a week. If needed, trim your tree. Indeed this may be done at any time of the year. Everywhere city planning figures in proper setting of trees. Memorial trees are being planted everywhere and registered with the American Forestry Association. Know something about trees and help make our city a better place to live in.

Please Tell Me What to Do

By CYNTHIA

Cynthia Writes to Louie Louis, you would do well to go with other girls and put this one out of your life. My dear young friend, if your state in life and education are so opposite, you would not be apt to be congenial in later life, you would feel that your wife was your superior intellectually, and no man likes to think that. After the first glamour had worn off you would regret such a marriage. Keep up your friendship with others and drop this girl. She has not treated you well and should not be sought after by you. Persevere in going out with others. The thought of her will soon pass.

Respectable to Bathe on Beach Dear Cynthia—You sure do have some very "hot" letters in your column, especially so when the different opinions on the point and powder and "Should married men help with the dishes." I can say I think some of these freaks walking the streets sure remind me of the clowns in the circus. They claim they use it to attract the men. Of course, and no joke, they attract the attention of every one but the man who is looking for a respectable wife does not look at them as he would look upon them if they looked as if they were civilized.

I have seen more than one man laugh as he passed them by. I would like to get the opinions of the young men and women who are daily readers of your column. Do you think it is proper for respectable girls to go in bathing on public beaches?

SIS. There is no reason my dear, why nice young girls should not bathe on public beaches, provided they do bathe and do not sit around in the sand, attracting attention.

Advice to S. S. S. S., I am going to give you a little

The Question Corner Today's Inquiries

1. What quaint custom is supposed to make the Chinese bride good-tempered and amiable? 2. Is it correct for a guest from another city to accept invitations from outside friends when the hostess is not included in the invitation? 3. What precaution should be taken in making curtains from new material which has a selvedge? 4. Describe a pretty trimming for a black-and-white checked voile dress. 5. What material is economical and practical for dish towels? 6. When a muslin undershirt is too transparent for a guest in a summer dress, how can this condition be remedied?

Yesterday's Answers 1. The number of women ministers in this country is estimated at a thousand. 2. A significant rule in one of the prominent women's colleges has been passed forbidding smoking by women on the campus. 3. In making a dark dress for summer it should be remembered that white collar and cuffs will be soiled before the rest of the dress. It is better to make separate collar and cuffs. 4. When a dark blue dress seems too somber it can be lightened by putting a narrow picot-edged ribbon of light blue or old rose around the top of the bodice, letting the ends hang down in a sash effect. 5. The skirt of a dress should be cut out first to economize on the material, as parts of the waist may be cut from the pieces left at the side of the skirt pieces. 6. Making an inner covering of cloth for the porch pillows will keep the feathers dry, even when the pillow gets wet in a storm.

THE SELF-MADE MARTYR POINTS OUT OUR DUTY

For Us—She Always Does Hers and Asks No Greater Reward Than Being Able to Talk About It

THE martyr woman has been visiting us. This afternoon she went away and you will forgive me if I say we are kind of raising the roof tonight. For two solid weeks the martyr woman has not only done her own duty, but she has conscientiously discovered the duty of every person in the household and with a great many sight pointers it out to her or him. Whoopla! she's gone and we are free to become kind of heaven she invented and save our souls with smiles!

The martyr woman, who is generally a distant relative who takes short cuts to immediate family affairs, reminds me of the person who calls on you at 5 o'clock and from then on to 7 conscientiously refuses to stay to dinner—or to go home to her own house to dinner. Do you know what I mean? The woman who on all occasions make a martyr of herself, refuses to do one thing or the other. She won't do her duty as she sees it and keep still about it, and she won't simply decide not to do it and therefore avoid all the self-sacrifice that seems to disturb her so.

For instance, in the jolly household where the particular person above mentioned visited (it wasn't really mine), she discovered it was the duty of the daughter of the house to break her engagement with one of the nicest young men in the world because, when she married, there would only be boys left in the house, and no daughter who really cared for her mother would leave

her in such a horrible predicament. She herself had done this very thing of her own free will, and, as they very well knew, had given her life over to keeping house for her brothers and her parents. It had never been appreciated, of course, but that was the cruel way it was. She had, as it were, "seen her duty and done it noble," and to be able to talk about it the rest of her life was all the reward she seemed to crave.

If women must be self-made martyrs why are they not content to keep quiet about it? No one asked this woman to turn over her days to keeping house for her brothers. Then why, oh why, did she do it if she was to be well the sacrifice the rest of her life? The world would be a far pleasanter place if certain persons were not always searching about finding solemn duty where a cheery-faced somebody passed a few minutes before and saw none at all. There is this to be remembered: The road to heaven is not paved with groans and regrets. It is made of smiles and real duties bravely and silently done!

Adventures With a Purse I WANT to tell you about a book that would make a very nice gift for a friend who is going away, for it could easily be read from cover to cover on the train, provided, of course, your friend isn't going to California. It is by a well-known humorist and is the story of a very large man who went to a masquerade party in a pair of pink rompers. He came home very late at night, and rolled up his overcoat and found himself laughing stock of all New York. When Dorothea and I first read it together we laughed until the tears rolled down our cheeks. And that's the reason I am passing it along to you, for I believe you will enjoy reading it yourself and will then agree with me that it is a very good gift book.

Little people love to see their favorite nursery characters illustrated and that is why I am sure that all little people will love the cunning tray covers and bits which one shop is displaying. The set I saw (and these sets cost only fifty cents) shows "Little Boy Blue" in all his glory marching over the hill and along the tray cover. The set is made of this new material which does not have to be washed and ironed, but which can be cleaned by the simple process of rubbing a damp cloth over it.

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

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Mrs. Wilson Answers Questions

My dear Mrs. Wilson—Kindly publish a recipe for bread pudding, and can I use rye bread for it or leftover remnants? Also how to make cornstarch pudding? Mrs. F.

Dry bread thoroughly and then put through the food chopper and grind into crumbs. Use the same as wheat bread for bread pudding. Bake slowly for eight minutes and

Bread Pudding Place in a mixing bowl:

Three cups of milk. One whole egg. Three-quarters cup of sugar. One-half teaspoon of nutmeg. Three tablespoons of melted shortening.

Beat to mix and then add one cup of bread crumbs. Pour into well-greased custard cups or baking dish and bake in a slow oven for thirty-five minutes.

Use leftover white of egg and one-half glass of jelly. Place in a bowl and beat together until the mixture holds its shape. Use for meringue.

Fruit Charlotte Rub two cups of stewed fruit through a sieve, using either fresh or canned fruit. Add:

One and one-half cups of fine bread crumbs. Three-quarters cup of brown sugar. One-half teaspoon of cinnamon.

Mix and then pour into well-greased baking dish and bake in a moderate oven for thirty-five minutes. Serve with custard sauce.

My dear Mrs. Wilson—You didn't say how much oil in the mayonnaise dressing in your recipe, and will you print a good layer-cake recipe? CONSTANT READER.

One egg will take one cup of oil in the mayonnaise dressing. You may use less than this amount. See recipes June 7, 12, 15, 16 and 19, 1919, for cakes.

My dear Mrs. Wilson—Will you kindly let me know where I can purchase Chinese sauce and what is soy? I tried the chow-min recipe which you gave and used L. & P. sauce. It was very good, but I missed the original sauce and it didn't taste as good. I thoroughly

enjoy reading your articles. Thanking you, I remain, K. J. Try the Chinese grocery stores.

Replies to Letters My dear Mrs. Wilson—Could you tell me how to make Rumanian ice cream, or rather the recipe of cream that is made in that country? It is certainly delicious and I would appreciate it very much if some of your readers would favor me with the recipe. Mrs. C. P.

Rumanian Ice Cream Scald one pint of cream in a double boiler, adding two well-beaten eggs. Cook until it thickens, then cool and add:

One cup of sugar. One tablespoon of vanilla. One pint of whipped cream.

Freeze as usual, using three parts of ice to one part of salt.

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