

STALE-BREAD RECIPES—A PRETTY HOLDER FOR FLOWERS—GIRLS NOT ALWAYS FAITHLESS ONES

MRS. WILSON TELLS WHAT TO DO WITH LEFT-OVER STALE BREAD

Becomes Dry and Accumulates More Quickly in Summer—Bread Box Should Be Cleaned Twice a Week—Some Interesting Ways to Use Bread Crumbs—Recipes for Puddings, Griddle Cakes and Pies

By MRS. M. A. WILSON (Copyright, 1919, by Mrs. M. A. Wilson. All rights reserved.)

DURING the summer stale bread seems to accumulate much more quickly than at any other season of the year. Now we all know that the heat will dry bread more quickly and this helps to explain why we frequently find large amounts of stale bread on hand.

Left-over pieces of stale bread may soon spoil, if they are allowed to remain in the bread box, and they will not only be unfit for use, but will also spoil the entire contents of the bread box. During the summer constant inspection of the bread box is necessary and a thorough cleaning at least twice a week. Place all broken pieces as well as those slices that are left over and are too stale to use again in a baking pan and place in the oven to thoroughly dry.

To Crumb Put these well-dried pieces of bread through the food chopper, using the fine knife. Now turn the crumbs into a colander and sift. This will give you a fine and coarse crumb. Put the coarse crumbs into a jar and seal. Use for an gratin dishes.

Bread Crumb Cutlets Scald one cup of milk in a saucepan and then add Two cups of fine bread crumbs, One grated onion, One-half cup of grated cheese, One teaspoon of salt, One-half teaspoon of pepper.

Cook slowly until the cheese melts and then turn on a platter to cool. Set in the icebox. Mold, by forming into cutlets and then dip in flour, then in beaten egg and finally roll in fine bread crumbs. Fry until golden brown in hot fat. Serve with tomato sauce for luncheons or dinners on a hot night.

Bread Crumb Custard Pie Line a pie tin with plain pastry and then bring 1 1/2 cups of milk to the scalding point and add One tablespoon of butter, One cup of bread crumbs, One-half cup of sugar, One teaspoon of vanilla, One-half cup of raisins, Yolk of one egg, One whole egg, well beaten.

Mix thoroughly and then cool. Pour into the prepared pie plate and bake in a moderate oven for twenty minutes. Now place the white of egg, reserved for this purpose and one-half glass of jelly in a bowl. Beat until this mixture will hold its shape. Pile on the pie and then place in the oven for three minutes, then remove and cool.

Yankee Bread Pudding Place in a mixing bowl Two cups of cold water, Two cups of fine bread crumbs.

Ask Mrs. Wilson If you have any cooking 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.

Beat to thoroughly mix and then add Two tablespoons of sirup, Two tablespoons of shortening, One teaspoon of salt, One and one-half cups of flour, Two teaspoons of baking powder, Beat hard to mix and then bake on a hot griddle.

Boston Brown Bread Place in a bowl Two cups of bread crumbs, One-half cup of sirup, One teaspoon of baking soda, One tablespoon of water, Dissolve the baking soda in the tablespoon of water and add Two cups of hot water, Beat to mix and then let cool.

Crumble Cake Place in a mixing bowl Three-quarters cup of brown sugar, Two cups of flour, One teaspoon of salt, Two tablespoons of baking powder, One teaspoon of cinnamon, One-half teaspoon of ginger, One-half teaspoon of cloves, One-half cup of cocoa, Sift to mix and then rub in One-half cup of shortening, And add One cup of sirup, Two cups of sour milk, Three-quarters teaspoon of baking soda, Two cups of fine bread crumbs, One package of seedless raisins, Dissolve the baking soda in the milk, Beat all hard to mix and then pour into well-greased and flour-oblong pan and bake in a slow oven for one hour. Cool and ice with water icing. This cake is delicious and will keep, if wrapped in wax paper, for a month.

Bread Griddle Cakes Try these cakes some morning when the folks are tired of the usual breakfast dishes. Place in a pitcher, overnight Two cups of butter or sour milk, One cup of water, Two cups of bread crumbs, Let stand in the kitchen in a cool place. Do not put in the icebox. In the morning add One teaspoon of baking soda dissolved in Three tablespoons of water.

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PINK-CHECKED FROCK POPULAR IN GINGHAM



This dress of pink and white checked gingham is made on tailored lines. Three wide tucks and a few buttons form the trimming.

DAINTY FIGURE ADORNS WOODEN FLOWER HOLDER

Colorful Painting of Chic Miss Gives Pretty Touch to Bouquet of Summer Flowers



A COLORFUL FLOWER HOLDER

By JANE LESLIE KIFT HAVE you seen the new flower holders? If not, do hunt them up. All the florists have them, and, in fact, almost all the shops have them. They are surely different from any other flower holder you ever saw. You know the craze of painted wood has gone forward by leaps and bounds. The milliners use painted heads on which to display their hats. These heads, while they may not possess real definite beauty, have a charm that is irresistible. The color scheme always enhances the beauty of the hat.

Then we have those really adorable painted coat hangers. Isn't it much nicer to keep your pink waist on a pink hanger? Especially when the pink hangers cost less than the metal ones, that even with care will at times display their hats. These heads, while they may not possess real definite beauty, have a charm that is irresistible. The color scheme always enhances the beauty of the hat.

Of course we do not want many of these holders, but we do want one. They lend a touch of brilliant color that if wisely placed will fill a long-felt want.

Do look these holders up the next time you visit the shops. They are so different and, oh, joy, unlike so many things in that they cost only a little!

THE WOMAN'S EXCHANGE

Would Write Short Story Dear Madam—I would like to write a daily novella for the Ledger, but I do not know where, when, or how to send it.

Dear Madam—I am to be married soon; the wedding will be at my home in the afternoon and will be as simple and informal as possible; only relatives will be present, and we will be unattended. Should the invitations be engraved, oral, or written, and if the latter how should they be worded? Please let me know by Saturday if you can.

Informal Wedding Invitation To the Editor of Women's Page: Dear Madam—I am to be married soon; the wedding will be at my home in the afternoon and will be as simple and informal as possible; only relatives will be present, and we will be unattended. Should the invitations be engraved, oral, or written, and if the latter how should they be worded? Please let me know by Saturday if you can.

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BUT HOW ABOUT THE GIRL THE SOLDIER BOY FORGOT?

All of the Said Faithlessness Was Not on the Part of the Girls. Hear This Side of the Story

WE ARE hearing a great deal these days about the man in the service who came back to find the girl he loved married to some other man. I wonder if many people realize there are many, many girls who have been most faithful and devoted to men throughout the entire war and had them come back only to ignore their very existence.

A letter that came to the page recently signed Happy, set forth the case of these girls very tellingly. "We read so much about the soldier who returns to find his bride-to-be married to another man, but tell me what of the girl who has proved a faithful companion throughout the entire war, who when he returns is denied even common courtesy? I sacrificed many long months for the man I promised to marry. Nothing was too much to do as yet. Now he has returned and proved unworthy. I thought my heart would break, but hearts are not easily broken. They almost break, but 'tis seldom they do. I wonder if a boy ever spends sleepless nights and restless days. Meaningless because he'd choke if he tried to swallow food. Is it only a girl who takes life seriously? I wonder."

Flowers on Hat Flowers are coming into their own again as hat trimmings, and are arranged in clumps; for instance, a bunch of forget-me-nots with foliage will be placed against the side of the crown of a hat. In the distance the appearance is of a forget-me-not plant being pulled up by the roots. Lilac and rhododendrons are also seen in clumps. Single cherries depending from a stalk whole existence. That is why she must go meek and sleepless if she be denied it. And that answers your other

DEAR Happy—In spite of all the advertisement women have made in the world of business which has given them the chance to prove that love can be of woman's life, too, a thing apart, this has not been proved. Love for the woman who truly loves still continues to be her whole existence. That is why she must go meek and sleepless if she be denied it. And that answers your other

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Mrs. Wilson Answers Questions

My dear Mrs. Wilson—Will you kindly give a recipe for celery soup that an invalid may take? Miss F. M.

Celery Soup Wash and thoroughly cleanse the celery and then chop fine. Place one pint of finely chopped celery in a saucepan and add three cups of cold water. Bring to a boil and cook until the celery is very soft. Rub through a fine sieve and then measure, and add One cup of milk, Two tablespoons of flour

to every cup of the celery puree. Dissolve the flour in cold milk and then add the celery puree. Bring to a boil and cook for ten minutes. Season, adding one teaspoon of butter for flavoring. A fagot of soup herbs may be added to the celery if desired.

My dear Mrs. Wilson—Will you give a recipe for ice cream made with junket soon, please, as I am going away for the summer? Mrs. A. B. M.

Ice cream made with junket: Prepare the junket as given in a recipe on the box of junket tablets. Turn into an ice-cream freezer and freeze in the usual manner, using three parts of salt to one part ice. Flavor as desired.

My dear Mrs. Wilson—It is with great pleasure I read your page and find in it many good and palatable recipes. Can you tell me how to make Brunswick stew? Will appreciate it very much. Mrs. E. S.

It is made the same as chicken stew, adding One cup of tomatoes (canned), One cup of canned crushed corn, Two onions, grated fine, One-half cup of fine bread crumbs, Four tablespoons of finely chopped parsley. Season with salt and pepper.

My dear Mrs. Wilson—If convenient, will you kindly give directions for cooking fresh peas and beans so they will retain their color and sweetness, and greatly oblige. Mrs. C. E. D.

To Cook Fresh Peas and Beans Prepare the peas or beans. Place in a saucepan and cover with boiling water and cook until tender. Add

Adventures With a Purse

FOR a long, long time I have known about this nail polish, but I have been unable to tell you of it before, because so great was the demand for it that the shop completely ran out of it and I was obliged to wait until they had procured a new supply. It is a pink powder. Just a pinch of it is needed to rub on the palm of the hand or buffer. You brush your nails smartly and in a minute you have a most satisfactory polish. The nice part of it is that after you wash your hands the polish still remains. A generous supply may be had for twenty-five cents, plus one cent war tax.

At one of the shops I discovered some excellent quality silk gloves for the remarkable price of seventy-five cents a pair. They are two clasp, double-tipped Milanese silk gloves and they come in white, black and two shades of tan.

Here is a real find, organdie flouncing, embroidered, for seventy-five cents a yard! It is wide enough for a skirt length, is scalloped around the bottom and has large embroidered dots scattered over it. It comes in a deep old rose or blue embroidered in white, and in white embroidered in dark blue. I saw some tucked flouncing at \$1.25 a yard and some with frilling for \$2. And you know it would take little more than two yards for a skirt.

For the names of shops where articles mentioned in "Adventures With a Purse" can be purchased, address Editor of Woman's Page, EVENING PUBLIC LEDGER, or phone the Woman's Department, Walnut 3000.

Beautifully the Complexion IN TEN DAYS NADINOLA CREAM The Unequalled Beautifier Used and Endorsed By Thousands Guaranteed to remove tan, freckles, pimples, liver-spots, etc. Extreme cases 20 days. Leaves the skin clear, soft, healthy. At leading toilet counters. If they haven't, by mail, two sizes, 60c. and \$1.20. NATIONAL TOILET CO., Paris, Tenn. Sold by Jacob Bros., 1003 Chestnut St., of other retail counters.

"Sis" Made Her Cross Dear Cynthia—My idea of "Sis" is that she is rather an "old timer." There are very few girls who go along the streets with shiny faces today. I will admit there are a few who carry it to extremes. But the average girl powders and paints moderately. And "Sis," the girl who powders does not attract unusual attention, because it is an everyday occurrence.

I am wondering, "Sis," what you really look like if you do not use just a little powder. It made me extremely cross that you should ask such a question as "should respectable girls bathe on public beaches?" Of course that was for Cynthia to decide, but little pleasure will you have if you keep on thinking of the evil things of the world. Let me tell you, "Sis," I hope that some day you will wake up to find that you are living in the twentieth century—not the eighteenth. A READER

announced it should be. That is always a protection for a girl and the man, too, for that matter. Thinks Sister Has Eloped Dear Cynthia—I have a sister fifteen years of age and for some time she has been secretly engaged to a man twenty-four years old. A few days ago they asked her parents' consent to marry, and of course they told her she was too young to think of such a thing and said "no."

That night she went to bed early, but the next morning she couldn't be found and nobody has seen either one of them since. Of course, it is a case of an elopement, and what can be done if they are found? A FOND BROTHER. As this would be a matter for the law, consult a reputable lawyer on the subject. If the cost is an impediment go to the Legal Aid Society at 24 South Sixteenth street and ask advice there.

72,303 Known Dead Dear Cynthia—Would you please tell me how many boys from the United States died in France during the war? I'm sending a self-addressed envelope for the reply. Thanking you. M. C. When a question such as this can be answered in the column personal replies through the mail will not be sent. The last statistics give the number of those killed in action as 32,292; those who died from wounds, 13,420; died from disease, 22,565; from accident, 4086; missing in action (not prisoners), 4900. Those killed include army, navy and marine corps. The total number of known dead or killed is 72,303. 4900 missing, 105,002 wounded and returned to action, making the total casualties in the war for America 273,105.

Our July Half Price Sale Continues With Interest In this grand clearance we have added more of our late models of Summer Hats, Wraps and Gowns. It is indeed a fashion event, of worth-while importance. Benguyer 1214 Walnut Street Atlantic City Show Rooms—The Breakers Hotel

EVERYBODY LIKES Dr. Swett's Root Beer By bottle or case at Grocery and drug stores JACOB SCHREIBER COMPANY 2525 N. BROAD ST.

PIEDMONT Piedmont Peanut Oil —is the finest of all American table and cooking oils. Before being pressed the nuts are carefully graded and sorted, and all defective ones removed—insuring the consumer the purest and best edible peanut oil it is possible to obtain. Ask for PIEDMONT—The food oil with the nut flavor PEANUT OIL

Chodoff A Clearance Sale of Fine HATS Now Proceeding Reg. \$15 & \$20 Values Now For \$5.00

What a perfectly glorious way to wash. Think of it—just place the clothes in BlueBird's big, smooth copper tub, turn the switch and leave. In a few minutes BlueBird has washed the whole tubful perfectly clean, without rubbing, without wear, without work, and practically without expense—for BlueBird costs but a few cents per week to operate. Dealers demonstrate BlueBird in your home free Please don't hesitate to ask them—they will be delighted to show you, with your own washing, this wonder washer. Get free copy of BlueBird Book Wholesale Distributors ELLIOTT-LEWIS ELECTRICAL CO., Inc. 1017 Race Street