

WAYS OF SPENDING THE VACATION—DELICIOUS DISHES IN SEASON—WOMAN'S EXCHANGE

MRS. WILSON GIVES SOME RECIPES FOR PREPARING FRESH CORN

Should Be Prepared Shortly After Being Cut—Scoring With Scraper Is Proper Way to Separate Grains From Ear—Some Appetizing Menus Which Include This Vegetable

By MRS. M. A. WILSON

GREEN or sugar corn will shortly be on the markets from now until late in the fall. To have corn at its best it should be prepared for the table shortly after being cut. This means the husks should be bright and fresh looking. Wilted or partly dried corn should not be used for food.

Sugar corn makes splendid dishes when combined with tomatoes, beans, green peppers and made into puddings, custards, omelets, corn oysters.

To prepare the sweet corn for the following dishes use a corn scraper and score the grains, and then press them with the part made for this purpose. This gives you the sweet, creamy pulp, free from the hulls and very little of the coarse, woody fiber of the corn. Thus you really have the cream of the corn.

Corn Pudding Prepare sufficient pulp as directed above to measure one and one-half cups. Place in a bowl and add:

One cup of milk, One tablespoon of sugar, One tablespoon of butter, One teaspoon of salt, One-half teaspoon of paprika, One-half cup of fine bread crumbs, Two well-beaten eggs, One tablespoon of grated onion, Two tablespoons of finely minced parsley.

Beat to thoroughly mix and then pour in well-greased baking dish or individual custard cups. Bake in a moderate oven until firm in the center, usually about twenty-five minutes. Set the custard cups or baking dish in a pan containing hot water.

Corn Oysters Place in a mixing bowl Three-quarters cup of corn pulp, prepared as directed above, One-half cup of milk, One teaspoon of salt, One-half teaspoon of paprika, One well-beaten egg, One and one-quarter cups of flour, Two teaspoons of baking powder, One teaspoon of grated onion, Two teaspoons of finely minced parsley.

Beat to mix well and then fry in hot fat. Serve in the following menu:

Corn Oysters, Baked Potatoes, Sliced Tomatoes

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.

Cucumber Dressing Whole-Wheat Bread, Iced Tea, Corn Chowder

Cut sufficient salt pork into tiny dice to measure one-half cup. Place in a small pan. Add one cup of water. One large green pepper, minced very fine.

Put in a frying pan and cook slowly until the onions and pepper are soft and tender. Now add four tablespoons of flour to the pork and onions and pepper, and mix thoroughly. Then add one and one-quarter cups of boiling water. Stir to thoroughly blend, and then turn into a saucepan and add:

One and one-half cups of crushed fresh tomatoes, Two cups of corn pulp prepared as directed, One cup of potatoes, diced, Bring to boil and cook until potatoes are tender and season with Two teaspoons of salt, One-half teaspoon of pepper, Two tablespoons of finely minced parsley, One tablespoon of butter.

To serve, place a slice of toast in a soup plate and lift the chowder on it. Serve the chowder in the following menu:

Luncheon Corn Chowder, Potato Salad, Gelatin, Cookies, Iced Cocoa

Corn and Beans in Tomato Cups Select firm tomatoes and then cut a slice from the top and scoop out the centers. Now prepare a mixture as follows:

One cup of freshly cooked lima beans, One and one-half cups of corn pulp, prepared as directed, One teaspoon of grated onion, One teaspoon of salt, One-half teaspoon of paprika, One tablespoon of butter.

Mrs. Wilson Answers Questions

My dear Mrs. Wilson—Will you please give me a recipe for making soap, also how to perfume it? Hoping to hear from you through the columns of the paper.

A LIFE REVEALER Follow the directions for making soap on a can of lye. For perfume use oil of geranium.

My dear Mrs. Wilson—I do not know how to thank you for your splendid recipes, as they are so much better than the cookbooks that I have—just the thing for the whole family. My husband's favorite meal is breakfast; but, living on a farm, I cannot have such a large variety of things to select from, but I have nice fresh farm products, which, when blended properly, are very nice. So please give me just a few breakfast menus and then following recipes: Pineapple and cheese salad, butterscotch pie and caramel pudding? Thanking you very much.

Mrs. W. S. C. A series of breakfast menus will be part of the lessons shortly.

Pineapple and Cheese Salad Mold cottage cheese or butter-milk cheese into balls and then place a nest of lettuce on a salad dish and plant the balls of cheese in the nest, and add one and one-half cups of sliced pineapple.

Butterscotch Pie Line a pie tin with plain pastry and then place in a saucepan Three tablespoons of butter, One cup of brown sugar.

Heat slowly and cook for three minutes, then place one and one-half cups of cold milk in a bowl and add four level tablespoons of cornstarch to the milk. Stir to dissolve the starch and add to the cooked sugar and stir constantly to thoroughly blend. Bring to a boil and cook for three minutes. Cool and add:

One well-beaten egg, Then pour into the prepared pie plate. Care must be taken not to let the sugar caramelize.

Caramel Pudding Make a caramel of One cup of sugar, Four tablespoons of water, One tablespoon of butter.

Pour into a pudding dish and turn until the mixture thoroughly coats the dish. Now place in a mixing bowl Three cups of applesauce, One cup of brown sugar, Two cups of bread crumbs, One-half cup of nutmeg.

Beat to mix and then pour into a baking dish, and bake in a slow oven twenty minutes, then turn out on a platter and serve with caramel sauce.

Caramel Sauce One cup of brown sugar, Four tablespoons of water, One tablespoon of butter.

Place in a frying pan and cook until caramelized, then add one and one-half cups of water. Bring to a boil and then add four tablespoons of corn-starch dissolved in five tablespoons of water. Stir until the mixture thickens and cook for five minutes, then add one teaspoon of vanilla and use.

My dear Mrs. Wilson—A few weeks ago you had recipes for canning and preserving rhubarb. I neglected to save them and would like very much if you would let me know the date they were published. I have the recipes where the rhubarb is combined with strawberry and pineapple, and have made jam with each and find it delicious. Would like to know if the rhubarb may be combined with blackberry in the same proportion as with strawberry. Also will it help to make a jelly of peaches, and what proportion to use in making about one-half dozen glasses?

Will you please give a recipe for making a small amount of green mint jelly? A friend has a small patch of mint in her yard and would like to try a few glasses. I enjoy your recipes and have tried many of them. U. B. S. The date for which you ask is May 1, 1919. Rhubarb may be used with blackberries in the same proportions, and also with peaches.

Mint Jelly Three cups of rhubarb juice, One and one-half cups of mint leaves, chopped fine.



Resinol keeps skins clear in spite of everything. The smoke and dust of city life, the sun and wind of the country, the steam and dirt of housework—all spell ruin for good complexions. But the regular use of Resinol Soap, with an occasional application of Resinol Ointment, keeps the skin so clean, clear and fresh that it simply cannot help being beautiful.

EMBROIDERY ON CREPE



Crepe de chine embroidered in large circles is employed in fashioning the smart gown shown in today's drawing. The small tulle is trimmed with stiff upstanding quills of ribbon.

A Daily Fashion Talk by Florence Rose IT IS during these hot summer days that the buyers from all over the country are in New York looking at the fashions and selecting what they think their women customers will want, or rather buy. It rather seems a pity that the women who have to wear the clothes cannot have first choice, as it often happens that the most attractive models remain on the racks.

I have heard again and again this summer that the things for fall have not changed from those offered last spring, but this is not so; the fashions have changed, but the change has been very gradual and we have all become accustomed to these changes that there is nothing startling to us in the offerings for fall. The skirt has undergone a change; it is fuller and shorter, while there is more width about the hips. Draped skirts are good and so are straight ones, but all show the above-mentioned changes.

The necklines, too, are changed from the high rounded neck to the low rounded, square, or V line. The bodices remain after the mode of conforming to the figure, but the waistline is lowered. The sleeves may be either long or short; even the long tight sleeve is seen. The straight long loose sleeve is used a little, though a sleeve that has been evolved from this type of sleeve is smarter. This sleeve has the snug upper part and the flaring lower section, as is shown in the sketch today. The lower part, or cuff, is almost circular in cut, it has so much flare at the edge.

The dress is of a beautiful quality of crepe and the skirt and cuffs are embroidered in large circles to match the material. These large circles are those I mentioned to you some time ago as being so much used on the expensive frocks. The skirt is draped at either side and the girdle is finished at the left side with a bow.

My dear Mrs. Wilson—Will you kindly give me the recipe for fruit whip? I mean the whip which you used with fruit salads. Kindly give it at your convenience in the paper. A. B. H.

Fruit Whip One-half glass of apple or any light-colored jelly, apple, cranberry, quince, etc., White of one egg. Beat, using a Dover egg beater, until the mixture holds its shape.

Striking Dress Every day the beach dresses become more elaborate. An excellent one commissioned a well-known artist to design her black satin bathing dress with the portraits of her friends. He has declined to carry out her wishes in colors, but he is doing so in black and white. So noble is the lady that the artist has suggested that it would be wiser for him to execute the work in chalk so that they could be carried. A few strokes and the picture is completed.

Miss Rose Will Help You with your summer clothes. Perhaps you are wondering just what color in vogue now will be most suitable for you. Or perhaps it is the present-day styles that perplex you. Miss Rose will be glad to give you the benefit of her advice. Address Miss Rose, woman's page, EVENING PUBLIC LEDGER. Send a self-addressed stamped envelope for personal reply, as none of the answers will be printed.

ASK FOR and GET Horlick's The Original Malted Milk For Infants and Invalids Avoid Imitations and Substitutes

Final Sales of the Season With One-Half Reductions IN SMART MILLINERY AFTERNOON DRESSES SUMMER FROCKS—WRAPS Benguyer 1214 Walnut Street Atlantic City Show Rooms—The Breakers Hotel

The Woman's Exchange

Trolley to New York To the Editor of the Woman's Page: Dear Madam—Will you please publish in the EVENING PUBLIC LEDGER a trolley trip from Philadelphia to New York, and how much it will cost? We want to take the trip and do not know how to start. MRS. R. P. P.

There is no trolley line which takes you to New York from Philadelphia, so you have to take the Market street ferry across to Camden, and take the Public Service car from there. You go from Camden to Trenton, the fare is twenty cents; change at Trenton for another car which takes you to Newark. At Newark you take the tube to New York. The fare from Trenton to New York is a dollar and forty cents. The trolleys leave Camden every hour on the hour, and there is no difficulty about changing cars at Trenton, the other car is right there and you have no distance to walk.

Henna Wash for Hair To the Editor of the Woman's Page: Dear Madam—Kindly advise me how henna leaves powder is used as a light hair wash. A READER. You had better consult a hair dresser before attempting to use henna on your hair, for you might injure it. There is a prepared henna wash for the hair which has the directions on the outside of the box. You can buy it at drug stores.

To Stiffen Crocheted Basket To the Editor of the Woman's Page: Dear Madam—Will you please answer in your column how one can starch a crocheted basket which is made of natural linen-color mercerized cotton? R. P.

To Stiffen Crocheted Basket, get about five cents' worth of dry glue and dissolve it in hot water. Let it cook for a few minutes, then dip the basket in it, and place it on a piece of glass to dry. Form the basket into the proper shape when you stand it on the glass. When it is thoroughly dry, pry it loose from the glass with a knife or thin paper cutter.

From Here to Valley Forge To the Editor of the Woman's Page: Dear Madam—Would you kindly tell me the best and cheapest way to go to Valley Forge from Philadelphia? F. I. S.

The cheapest way to go to Valley Forge from here is to Northtown on the electric from Sixty-ninth street, and take a bus from there to Valley Forge. The fare to Northtown is twenty-five cents. It is a very pretty ride and I am sure you will enjoy it.

Care of Trees Thousands of memorial trees were planted in the spring and thousands more will be planted this fall. Trees need care and this newspaper has arranged for its readers to get detailed information on the care of trees from the American Forestry Association at Washington, D. C. In the care of trees the first thing is to have a generous open space of naked earth at the base of the tree, the minimum to be sixteen square feet. Second, keep the soil within that opening loose. This will require only slight digging once a week through the growing season. Following these directions will mean air, water and food for the growing roots and these are the things that help the tree to bountifully.

Polish Aides Twenty women of Polish birth or descent, who have been trained in this country as social and nurses' aides, are to be sent by the Y. W. C. A. to Poland within a few weeks as a result of a request from Mme. Paderewski, wife of the Polish president.

The women were trained by the Y. W. C. A. in various parts of the United States and have been given a systematic course with a certificate for satisfactory work. They are known as the Polish Girl Squad and wear a picturesque uniform consisting of a gray coat and Polish cap.

Under Mme. Paderewski's direction a home has been taken over by the Polish Government in Warsaw and is being put in readiness for the reception of these women. Lois Downs, Y. W. C. A. worker from Pittsburgh, is at present in Warsaw in charge of the newly begun Y. W. C. A. work there.

SOME DIFFERENT WAYS GIRLS TAKE VACATIONS

Those Who Overdo Things and Those Who Come Back to the City With Complexions and Dispositions Restored

NOW is the time for all good girls to go away on their vacations and come back needing another one to get over the one just taken. Isn't it the truth, though? If it weren't for sunburn which gives a semblance of health, a good many young women would look just like they really feel—completely tucked out. This doesn't refer of course to the girl who is able to leisurely spend the summer at a resort, but to her workaday sister who has the week known two weeks. Of course, you can hardly blame a person for wanting to get all she can out of her vacation.

The summer is playtime and its games are very alluring. But aside from the health standpoint there is this to be considered: When you overdo things you are never quite able to get the full flavor of enjoyment out of them. The girl who attempts too much on her vacation always faces the necessity of having to prod herself once in a while just to convince herself she is having a good time.

This is entirely understandable. When you completely exhaust yourself battling in the waves in the morning, dance all afternoon and rush in to dress for dinner at 6 o'clock, it is certainly not any wonder the bed looks more appealing than any further dancing that evening. How could you get the full flavor out of an evening when you had spent all your ammunition earlier in the day?

DO YOU see it is really a case of cutting your cake and having it too. For the girl who seems to be losing out because she gives up a certain amount of time each day to taking it easy really enjoys her vacation more fully in the end. And then over and above this she stores up an immeasurable amount of health and energy for the following year.

That's the real way to take a vacation, I can't help thinking?

Beauty 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. Rids pores and tissues of impurities, leaves the skin clear, soft, healthy. At leading toilet counters. If they haven't it, by mail, two sizes, 60c. and \$1.20. NATIONAL TOILET CO., Paris, Tenn. Sold by Jacob Bros., 1013 Chestnut St., and other toilet counters.

Lisette Final Clearance Sale \$20 to \$40 Hats, Now \$5 to \$10 1426 WALNUT ST PHILADELPHIA.

A word that is imbedding itself in our language. Soon to appear in all good dictionaries: What Webster's will say about it: B-E-V-O, (n.) [*OF. bevere. <bever. drinking. <beure, drink. <L. bibo, drink.*] A delicious non-alcoholic beverage, noted for its purity, nutritive qualities, sparkling golden color and richness of natural flavor of the ingredients from which it is manufactured. Become nationally popular, with all classes, in a single season. Created by Anheuser-Busch, St. Louis, and manufactured in great quantities in the most modern, sanitary and perfect beverage plant in the world. Synonyms: None. Antonyms: About 200 imitations put up in bottles similar to the Bevo package, and bearing names as nearly like Bevo as the law will permit. Derivative: Bevoer—one who constantly enjoys the best of soft drinks. THE BEVERAGE ANHEUSER-BUSCH ST. LOUIS CO-OPERATIVE SOFT DRINK CO. Wholesale Distributors 1617 Moravian Street, Philadelphia, Pa. Bell, Spruce 4232 Keystone, Race 785