

SOME OLD-FASHIONED DESSERTS—FLORENCE ROSE FASHIONS—STRICT, UNSCRUPULOUS FATHER

OLD-TIME DESSERTS GIVEN BY MRS. WILSON

By MRS. M. A. WILSON (Copyright, 1919, by Mrs. M. A. Wilson. All Rights Reserved.)

Some Timely Recipes for Cottage Pudding, Layer Cake, Gingerbread and Cookies to Have While Ice Is Scarce. Cookies and Chocolate Wafers Are Good, Too

NOW that there seems to be a real shortage of ice the wise housewife will turn to and make desserts of long ago. Among these delicacies are cottage pudding, cocoanut layer cake, gingerbread, chocolate and plain blanc mange and the gelatins which may contain fruits.

Cottage pudding and gingerbread may both be served warm with a plain vanilla or lemon sauce or with stewed and crushed fruits or with custard sauce or fruit whip. This will supply variety enough to suit almost every one, while plain cake with fruits or nuts in it delights even those who are the most finicky.

Cottage Pudding Place in a mixing bowl one cup of sugar, one egg, six tablespoons of shortening, two and one-half cups of flour, five teaspoons of baking powder, one cup of water.

Beat hard to thoroughly mix and then bake one-half of this mixture in well-greased custard cups for cottage pudding. To the balance of the mixture add a choice of any of the following:

One-half cup of cocoanut or one-half cup of finely chopped nuts, one-half cup of finely chopped raisins, one-half cup of evaporated apricots.

Pour into well-greased and floured loaf shaped pan and bake in moderate oven for thirty minutes. Cool and ice with water icing.

Cocoanut Layer Cake This delicious old standby will make an attractive change to vary the diet. Place in a mixing bowl one and one-half cups of sugar, yolks of three eggs.

Cream until light lemon color and then add nine tablespoons of shortening and cream again. Then add four cups of sifted flour, five teaspoons of baking powder, one cup of water.

Beat to thoroughly mix and then cut and fold in stiffly beaten whites of eggs. Bake in two well-greased and floured square layer cake pans in a moderate oven for twenty minutes.

Now place two tablespoons of butter in a bowl and wash free from salt. Now add one-half cup of sugar and work to a cream. Spread between the layers of the cake and then put the cake together.

Now place one-half cup of sugar in a mixing bowl and add one tablespoon of cornstarch. Sift to mix and then add sufficient boiling water to spread. Spread on the cake, then sprinkle thickly with cocoanut.

This is a large cake and is quite rich. If it is cut in half and one part wrapped in wax paper and placed in a box it will keep for four or five days, that is, if it is placed under lock and key where there are young folk about.

Gingerbread Many varieties may be made from just the plain gingerbread mixture by adding one cup of raisins, dates or figs or apricots, chopped fine for fruit gingerbread or one cup of cocoanut for cocoanut gingerbread, or one cup of finely chopped nuts.

So that the housewife may prepare a batch and bake one portion plain, add fruit to the second part and bake it in muffin tins and then add cocoanut to the third part and bake it in a loaf-shaped pan. Cool and then wrap the two cakes in wax paper. Those containing fruit and nuts will stay moist much longer than the plain gingerbread.

Place in a mixing bowl one cup of molasses, three-quarters cup of sugar, ten tablespoons of shortening, three and one-half cups of flour, one level tablespoon of baking powder, one cup of cold water, one teaspoon of baking soda, dissolved in the water, one egg, one teaspoon of ginger, two teaspoons of cinnamon, one-half teaspoon of allspice, one-half teaspoon of cloves, five tablespoons of cocoa, three and one-half cups of sifted flour.

One level tablespoon of baking powder, one-half cup of chopped nuts, one-half package of seedless raisins.

Beat to mix and then bake in well-greased and flour loaf-shaped

run in moderate oven forty minutes. Ice with chocolate icing made as follows:

One cup of XXXX sugar, six tablespoons of cocoa, one tablespoon of cornstarch.

Sift to mix and then add just sufficient boiling water to make a mixture that will spread.

Good cookies are always welcome and when two or three varieties are made from the one mix the family never tires of them while the young folk seldom desert the pantry when the cookie jar is full.

Stock Cookie Recipe Two cups of heavy sugar, two-thirds cup of shortening, one-half cup of molasses, one egg.

Beat to mix and then dissolve two teaspoons of baking soda in one-half cup of sour milk. Add to the mixture and beat well to thoroughly mix. Add sufficient flour to make a dough, usually about nine cups of flour and one level tablespoon of baking powder. Work until the mix is well blended and can easily be handled and then place in a bowl and set in the icebox for twenty-four hours to thoroughly ripen.

Chocolate Wafers Now to make a variety take one-quarter of the dough and work into it the following mixture. Place in a bowl:

One-half cup of cocoa, two-thirds cup of cinnamon, one-half teaspoon of ginger, three-half teaspoon of allspice.

Sift spices and cocoa to mix and work into the dough thoroughly, then roll out thin and use a pastry knife to cut, cutting into oblong shape crackers or cut with a cookie or doughnut cutter. Bake on a prepared pan for ten minutes in a moderate oven.

To the second part add one and one-half cups of raisins. Mix and then form into balls the size of a walnut, then flatten between the hands into cookies. Bake the same as the chocolate wafers.

Add cocoanut to the third part and one pound of peanuts, chopped fine, to the fourth part. Form in the same manner as for raisin cookies and bake as directed.

When a large batch of cookies is to be baked the housewife will find that if she rubs her hands with shortening and then forms the dough into balls the size of a walnut and then flattens them between the hands it will save time in preparing the cookies for the oven. Do not place the cookies in the jar until they are cool.

If you wish to keep part of them for a week or longer line a kettle that has a close-fitting lid with wax paper and then fill with cookies. A large coffee can can be used for this purpose. Cover closely and wrap in wax paper, then in plain paper and tie with a string. The cookies will keep until open, if perfectly dry and cool when packed.

To make soft cookies wring clean towel from hot water. Spread over cookies for three minutes.

Mrs. Wilson Answers Queries My dear Mrs. Wilson—Will you kindly tell me whether hotels and restaurants use gelatin in making jellied soups? Please give me some recipes for making them, especially tomato? Thanking you for this information, I remain,

MRS. M. A. F. Each chef has his own particular recipe for making these soups.

Chicken Jelly Soup Scald the feet of the chicken and remove the outer skin, and then place in the stock pot together with the neck, back of carcass, and then the giblets. Also

Two pints of water, one onion, one-half carrot, one clove, one-quarter teaspoon of thyme, one taggot of soup herbs.

Bring to a boil and cook very slowly for two hours, and then strain and cool. Set in the icebox overnight and then remove the fat. Now heat, adding

One and one-half teaspoons of salt, one teaspoon of white pepper, one tablespoon of gelatin, soaked in three tablespoons of cold water.

Let the mixture come to a boil and cook two minutes, and then turn into a jelly bag and let drip into a bowl. Pour into cups and set aside to mold.

Toñato One pint of stewed tomatoes, one onion, one-quarter teaspoon of allspice, one-quarter teaspoon of cloves.

Cook until the onion is soft and then rub through a fine sieve and add one and one-half tablespoons of gelatin that has been soaked in four tablespoons of cold water. Finish as directed for the chicken jelly soup. It will hardly pay you unless you have a very large family to use the style of soup by preparing the jellied soup.

Please Tell Me What to Do

By CYNTHIA

A New Club Member Dear Cynthia I want to ask the boys why they prefer girls older than themselves and call girls of sixteen and seventeen "kiddies" when they are only eighteen or nineteen themselves. Boys, please tell us why it is?

And, Cynthia dear, may I become a member of the K. T. H. Club?

SWEET SIXTEEN. We'll let the boys answer for them selves.

Yes, "Sweet Sixteen," of course you may join the Keeping Up Hope Club.

Wait a Year or So Dear Cynthia—About five years ago, then only thirteen years of age, I became acquainted with a family through a classmate.

There are two sisters in the family, to whom I am almost a brother now. They are both a few years older than I am.

The younger one has been keeping steady company with the classmate, while I have been taking the elder of the two out for quite a while.

But I really do not know which one I love. I soon to love one only while she is gone and the other remains in the room. But I have no chance with the one I think I really love. She is the younger one. Perhaps you and your fellow can love two at one time, or does he love neither? How can I tell the two and then decide I am afraid that the one I like best will be lost to me. So I implore you for your aid, so that I may not be DOUBTTED.

You are only eighteen, are you not, my young friend? Suppose you wait a little while longer. You do not love either of these girls now, and you are very likely to change your ideas and with these girls and with others you meet. Do not at eighteen be yourself down to any one person.

A Foreigner's Ideas Dear Cynthia—I am a constant reader of your column and having seen many letters I want to give my opinion in regard to "Sweet Sixteen," who said she was in the same boat as "Fair Nine."

You want to know the reason why the boys insist on kissing young girls? This is only a habit they have, but I want to know where they got this habit, could you tell me?

Tell you, Seventeen, when you were fifteen and were asked you made them. From that night on, if this boy becomes friends with some other girl he will do the same until he comes that age.

Now you say you have another boy who asks you to kiss him, but you promised you would not kiss until you find the right young man. It is hard to find a right man and hard for a young fellow to find a right girl. The girls of this country, if you mean, are all united now. I am here only four years and I cannot get the right system. I am glad I am independent with every body. When I go to a dance I meet every type of girl, but very few suit.

ONLY FOUR YEARS HERE.

Another Rouge Defender Dear Cynthia I have read and become interested in your writings on artificial beauty. An ex-marine has stated that a little rouge does not hurt or ruin a girl's reputation. I agree with him that a girl with a nice disposition and a certain personality about her is far better than a girl with much beauty and charm of manner, often underneath this manner there is a wayward and cold disposition. When a girl does use rouge, it is only because she is too pale to go without it. I rarely, almost never use it, as my cheeks are usually red and healthy looking. Most of my girl friends use little or much of it, but they are fine, good girls, such as you do not meet every day. Therefore I say, girls are not to be judged by their use of rouge, but only as you come to know them.

F. E. S.

TWO PARTY FROCKS



Velvet and serge and taffeta and velvet ribbon are employed to make these dainty dresses for "very best"



A Daily Fashion Talk by Florence Rose

IT IS easy for all of us to remember the trying times of our youthful days, when our mothers took us to the shops to be fitted out. In those days there was little or no attention given to the fitting out of the little folks and they were looked upon by the people in the shops as a considerable nuisance.

If those days were a hardship for the little ones, they were doubly so for the mother. However, with the progression in shopkeeping the younger generation more than gets its share of the improvements, and it is a peculiar child indeed who does not look forward to the trip to the shop for new duds.

While the shops are doing this the people who make the ready-to-wear for children are keeping up their part by turning out garments for the little ones which certainly are a joy. Two of the newest dresses are shown today and each, as you see, is entirely different in its type. These are what might be called dress up frocks.

At the left is a model made on the lines of the chemise frock, so popular just now with the older generation. This dress has a blouse of black velvet embroidered around the neck. The lower part of the blouse and the cuffs are in white to match the plaited skirt, which is of white serge.

At the right is a short-waisted frock of taffeta. A velvet ribbon is run through the slits at the lower part of the bodice and forms the sash which ties at the back. The neckline, the lower part of the waist and the cuffs are finished with embroideries.

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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.

THE WOMAN'S EXCHANGE

To Freshen Black Silk Waist Dear Madam—Will you please tell me through your columns how to freshen up a black silk waist?

MRS. J. H. Water in which potatoes have been boiled is said to be very satisfactory for freshening up silk. Spread the waist on the ironing board and sponge it with the potato water, letting it dry before you iron it. Washing it in gasoline will also make it clean and fresh. Pour a small amount of gasoline in a basin and rub the waist in it for a few minutes. Then pour off the gasoline and rinse the waist in clear gasoline and hang it out in the air to dry and throw off the odor. Be sure to do this very carefully and away from any light or heat, as gasoline is inflammable. Press the waist after it is entirely dry.

Wants Swimming Lessons Dear Madam—Would you please publish in your columns a place which is suitable for two young girls to take swimming lessons? I mean some place other than the Y. W. C. A. or recreation centers. Perhaps some of the readers know of such a place, and will let you know where it is. If so, I will let you know about it.

Anxious About Brother Dear Madam—Will you kindly tell me to whom I could write in Washington to find out about my brother in France? He went over in June of 1918, and we heard from him at regular intervals until the armistice was signed. He was then transferred and I heard from him the last time in March. Since then neither his wife nor any of the rest of our family has heard from him, although we have written as before and his division has since come home; we can hear nothing concerning him, and we are getting very anxious. If you can tell me just whom to write to inquire I shall be very grateful.

MRS. J. M.

Yesterday's Answers 1. The original Mother Goose was Mrs. Isaac Goose, who sang the songs to her grandchildren in the seventeenth century. The poems were published by her son-in-law, Thomas Fleet, of Boston.

2. When two stamps stick together in hot weather, put a piece of paper over them and press with a hot iron to get them apart.

3. To remove paint stains from material place a piece of blotting paper on the right side of the stain and rub the other side gently with a cloth wet with chloroform.

4. When there is no hot water and it is too warm to light the gas oven, heat the platter for dinner by placing it over an open boiler in which vegetables are cooking.

5. A good remedy for rashes is plaster of Paris and sugar placed in their usual haunts.

6. An inexpensive way of making a pretty collar and cuff set for the colored organdie dress is by buying an inexpensive set and edging it with narrow bands of the organdie.

THE QUESTION CORNER Today's Inquiries 1. Who was the original Mary who had the little lamb?

2. When the metal tips of shoe-strings have pulled off, how can the strings be made stiff at the ends so that they will go through the holes quickly?

3. Describe a dainty table mat on which to set a hot tea pot.

4. What will raise the nap on blankets that have been washed and make them soft?

5. In what way can the double over-skirt of a dress be trimmed to give a quaint touch?

6. How can a practical flower holder be made at home?

THE MAN WHO IS STRICT WITH HIS OWN CHILDREN Is Frequently Anything but Strict With Himself—Something Overheard at the Movies

THEY were in the movies and this was the conversation: He—I tell you no child of mine is going to act like that. What do you know about that? Sixteen and out to a dance until after midnight.

She—What did your wife say? He—Oh, her mother's too easy on her. I told her if she was going to allow it I wasn't. I'm going to take her in hand after this. I'll teach her to stay out until after midnight.

She—Now don't be mean to the poor little thing. And the reel reeled on: WHO was she and who was he and why was he at the movies with her when there seemed to all intents and purposes to be a perfectly good wife and daughter at home? I wish I could report that the next section of conversation that came floating from the next seat unraveled the whole mystery, indisputably establishing the sympathetic woman as the gentleman's young sister from Idaho.

But nothing of the sort happened. The next sentence—and why they ever talked so loud I don't know—proved just what you are suspecting. She was just a plain, unscrupulous woman out with another woman's husband!

All I can say is I immediately thought of the story of the little boy of four who wouldn't say his grace. Did you ever hear that story? There was a good crowd around the dining-room table and Junior was allowed to be there. Father wanted to show him off before the company and asked him to say grace. But for some unaccountable reason he balked. Then he solemnly added, "Mother never does anything that God tells her to."

HOW absurd for any man to expect his daughter to do the right thing when he himself falls so far short of it. And yet it is just this type of man who does whatever he pleases, who is continually splitting hairs about the upbringing of his children. What a hollow mockery! You might think morals were a matter of text books. You studied them like fury in school and then forgot all about them after you were graduated. You can fool children for a time, but you can't fool them all the time. The most puzzling and unfortunate moment in a girl's life is when she sits down and discovers that all the fine laws of living on which her life has been founded are as bubbles after all in the eyes of her parents.

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Two Fur seasons in a year, but Summer Furs won't do for Mid-Winter, neither will last year's furs do for the coming year. Have them remodeled, repaired if necessary, where Furs are considered as Fashions and not merely as Skins. Work done now at a third below regular.

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