# IN PRAISE OF HIS OR HER MOTHER-BAKING DELICIOUS PIES-NEW KERCHIEFS-CYNTHIA

HOW TO MAKE GOOD CUSTARD PIE; VARIED RECIPES BY MRS. WILSON

The Good Old-Fashioned Kind and Cocoanut and Peach and Lemon-The Secrets of the Success of a Meringue and Other Pointers You Will Like to Remember

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

ALMOST very housewife has her own method of making custard Some will pour the prepared custard into a pie tin lined with plain pastry and then bake in the oven until firm, while others first bake the crust upon the inverted pie plate. then, when cool, place the crust in the pie plate and pour in the custard then bake until the custard is firm in the center.

No matter which method is used the pie is frequently topped off with a meringue. It is with the meringue that the housewife usually has poor or indifferent results. Indeed, it is a rare exception when one has perfect success with this meringue

How to Make a Good Custard Pie The most important point in the custard pie is the crust, which will either make or mar the pie. So to begin with, the pastry should be light and delicate. To make pastry for custard pie place in a bowl

Two cups of flour. One-half teaspoon of salt, Two teaspoons of baking pouder Two tablespoons of sugar.

Sift to mix and then rub in one half cup of good shortening, and then mix to a dough with one-half cup of ice water. When mixing this pastry to a dough it is most important that it should be cut and folded together, much after the method. used in cutting and folding the whites of eggs into a cake. Care at this point in making the pastry will prevent it from becoming tough. Now wrap the pastry in wax or parchment paper and place on the ice to thoroughly chill for two hours. Now, if the pastry is made either the day before or early in the morning and then allowed to blend it will

be delightfully light and flaky. Now to prepare for the pie. This amount of pastry will be sufficient for two large pies, one custard and one lemon, for variety. The trimmings can be made into little tarts. turnovers or cheese straws. Divide the pastry into two parts and then roll out one part on a lightly floured board until sufficiently large to fully cover the pie tin. Now fold carefully in half and then in quarters, made of gingerale, preserved and lift on the pie plate and open. covering the pie plate, easing on the pastry. Trim the edges and then roll out the trimmings into a long. narrow strip. Cut into strips threequarters inch wide and then brush the edge of the pastry on the pie plate with water and add this narrow strip as a re-enforcement to build up the edge. This will prevent the custard overflowing.

Then pour in the the shortening.

#### boil, and cook for five minutes. See Mrs. Wilson's "Movie" Now add in W. Philadelphia Today Rind of one-quarter lemon, grated.

"Seeing is believing." And seeing is also knowing how go home and bake the spongecake sourself. If you want to know how to bake

wo of the best spongeeakes you ever (and their cost only a quarter) on't fail to see Mrs. Mary A. Wil s motion-pleture houses through t the city all this week. In her film Mrs. Wilson, the EVE ING PUBLIC LEDGER food econo

s of baking and cooking, and the es she shows can be obtained at box office of the theatre or

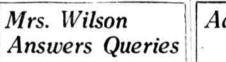
theatres Imperial, 219 South Sixtieth today Rialto. Tulpehocken street and lermantown avenue, tomorrow and Thursday Market Street, 233 Market street, Friday and Saturday.

ricty

of eggs for meringue.

Raspberries and plums may be used in place of the peaches for va-When making these pies always use the regulation custard pie tin, the ones with the straight

Lemon Custard Pie Place in a saucepan One cup of sugar, One and one-half cups of water, One-half cup of cornstarch.



My dear Mrs. Wilson-Will appreciate it very much if you will send me a recipe for frozen charlotte to serve eight people; salad ginger, gelatin, etc. I ate this delicious salad at a reception, but cannot find a recipe in any cook

then cover with meringue made of whites of eggs. "movie," being shown at va-Beat the whites of eggs in a bowl, which is free from grease, until stiff and then cut and fold into the stiffly who really needs no introdubeaten whites demonstrates the best and and most inexpensive meth One-half cup of pulverized sugar. Three tablespoons of cornstarch.

riting to the woman's pro-VENING PUBLIC LEDGER, "movie" is being thoroughly mix and then carefully cut and fold into the whites of eggs. hown this week at the following

in a slow oven until firm. Use whites

due to a sudden chill.

Adventures With a Purse

meringue.

HAVE you been to the shore yet this summer? Never have the bathing suits been more fetching, and the en-time bathing white handkerchief is still considered tire bathing costumes more alluring. the correct type for dress-up in the Those clever folks who design hathing evening. ostumes must certainly have put their hinking caps on and thought hard. Take the matter of bathing hats and caps, for instance. I saw a hat yesterbook I have. Please tell me where day that is simply adorable. It is

Stir to dissolve and then bring to

Beat to thoroughly mix and then

pour into pie plate prepared as for

custard pie. Bake in a moderate

oven for twenty-five minutes and

To Make the Meringue

Sift the sugar and cornstarch to

Juice of two lemons,

Yolks of two eggs

I can buy molds for making patty black, with a smart straight brim and t cases. Are sweetbrends products of hogs or beeves? Your recipes soft crown. It fits quite as tightly on the head as a cap, and of course it is and methods of using them are the best I have ever seen published in a newspaper. Thanking you in

rubber lined. There's a soft black my's' description of what Cynthia is a first worder just where to meet a bow at the side, too. The price is \$2. Hke. You have my sympathy "Tom-

What's New in Handkerchiefs A Daily Fashion Talk by Florence Rose

The colored handkerchief grows in popularity. A design of black is introduced in many of them

cutting and folding this mixture will OVER and over again we have heard ideas in handkerchiefs, and among whom you are associating. that there is very little linen to be them you will observe some have the narrow hemstitched edge, with the sixteen are not supposed to have boys determine the success of your After the whites are had, until we have all ceased to expect dainty embroidery either in one corbeaten stiff they are full of little air to see it in the shops. And long ago ner, or in vine effect, outlining the cells, which if stirred break down we gave up putting the acid tests to hemstitching. This is a style that is al. to how often a girl ought to dance with and become watery, and then the en-tire mixture becomes flat and tough. To prevent this sprinkle the prepared sugar over the stiffly beaten white of handkerchiefs that have been intro-duced as a substitute for the all-linen with the mourning handkerchief, for if dances between couples the entire eveegg and then with a spoon cut down through the center and fold over; handkerchiefs of other days. To be only black is used, it is in such a bold ning, and when a boy and girl go to dren' leave, furn the how half way around then turn the bowl half way around, then sure, one pays quite as much for the design that it does not in the least the pier without knowing any one else cut and fold again. Repeat this until fine lawn as was once paid for the appear like mourning. Usually, how-

sufficiently mixed, then place on the linen, but the good quality washes and ever, the black is used with a color, each other. You are not pie, sprinkle with granulated wears very well, indeed. Sugar and place in the oven to brown. Open the oven door and let stand for a few minutes, then remove to a place free from drafts where it

will cool slowly, so as to prevent a shops to choose from than there are of by the way, are extremely well thought sudden shrinking of the meringue, white designs. Not only are there many of. (Copyright, 1919, by Florence Rose) colored handkerchiefs, but some of them

are very gaudy in their coloring; almost too much so for conservative women. These highly toned handker chiefs canuot, of course, be subjected to the same washing process that can be given the all-white kind. The same kind of treatment that one would give a colored cotton frock should be the rule

will be printed. The artist has made you several sketches showing some of the newest



What Cynthia Is Like Dear Cynthia-I have read "Tom- and Weary," I am today out of luck,

NELLY.

"Just a Dreamer" Guesses

Dear Cynthin-1 am a regular reader

one ment: quite unassuming is my role in

went to them, that you should have an THE MOTHER-IN-LAW JOKE explanation. IS DEAD AND ALSO BURIED

a Much-Maligned Human Being to Be a Very Real Person!

have been se

unalterably true? We have at last

old saying, "Circumstances alter cases,"

We live with our mothers-in-

GOWNS

SUITS

WRAPS

Now In

Progress

**Our First** 

August

Clearance

All Apparel

Reduced in

Actuality 1/3

to 1/2 the

Former Low

Why Not Make Up? Dear Cynthia-I am twenty-three years old. Five years ago I had a

sweetheart and we had a quarrel. Then Housing Situation, Which Forces Couples to Live Home, Shows I got disgusted with civilization and went to Alaska and lived by hunting and trapping. When the United States NOTICED something? Between the formed in those dark days that all of war and the housing situation the the cynical tales of mothers-in-law that declared war on Germany I enlisted. and got my release two months ago. I noted mother-in-law joke has been exist could not do the least to upset. am back in my home town and would knocked clean into smithereens. Hun- Suffering in a common cause and exlike to have a talk with this girl before dreds of young people who vowed and changing precious letters from the same I go back to God's country. What shall declared that they would never, never man were an indescribable bond between A WOODMAN. I do?

live in anything but their own dear an older and a younger woman. And By all means write to the girl and little ducky dream home-come-true are then? Well, we have become startingly ask her if she won't let you come up to little ducky dream home-come-true are then? Well, we have become startingly becaking buttered toast with brave and original. After all, the old sake. No doubt she will be very glad fathers-in-law and mothers-in-law and theories didn't wear very well in emervarious sized little-in-laws every morn- gencies; so could they to see you.

## Seashore Dancing

ing of their idyllic existence, and to date | learned the real meaning of that trite Dear Cynthia - We are two girls, no accidents have been reported. The mother in law, he she hers or We have learned that you never know fifteen and sixteen, respectively, and are constant readers of your column. his, has certainly won her spurs during what you will do until you do it. We are no longer too proud to change our Is it proper for us to dance with strangers on the piers? Should we allow the last two years. First it was the minds. strange boys of our ages whom we meet war. His mother opened wide her heart law and we like it! on the pier to escort us home? How many times should a girl dance with a and her home to the girl she had never boy in one evening? Are we too young met until two weeks before the hasty to go to the piers alone and dance all camp wedding, and she kept them open It is not proper for young girls of for the duration of the war. And now evening? any age to dance with strangers on the it is the housing situation. With the piers, and, of course, not the right homeroming of troops from overseas thing for strangers to take you home. there is an unprecedented rush of wed-I can't make this too strong. In cosdings, and if it weren't for the welmopolitan places like the resorts, where thousands of persons pour in and out coming arms of in-laws on both sides

daily, you haven't an earthly idea with I am afraid the newlyweds would be Please "tenting tonight." in the literal sense don't do it, girls. Girls of fifteen and of the word; or, what is more probable, the couple would simply have to wait dangling at their heels every minute. to be married until the strain on the It depends on the circumstances as demand for houses abates know what she'll do when "the chil-

more than won her spurs. She took You are both too young to go to a whole "familyfuls" of children under

who put the children in the public Dear Cynthia-I have never written nursery in the morning and sat down

dinner in the evening. It is safe to say girl to have a mother. I lost my mother when I was fifteen years old and had there were some supreme friendships to work hard and kept house for my

father, doing the work when I came home at night. I got the blues, too, but I went out and worked them off. 1 am married now and have a very good husband, and we get along fin we are very happy. As for girl friends, I have had a girl friend for more than ten years. So don't turn all girls down for what one did. "Tired and Weary," have hope and

the right man will come along some I think your Keeping Up Hope day. Club fine. I forgot to say that I am twenty-

seven now, so there is hope for you, "Weary." A HAPPY GIRL.





place free from drafts where it riety of colored handkerchiefs in the kerchiefs with the dotted edge which

Miss Rose Will Help You with your clothes. Perhaps you are wondering just what color in vogue now will be most suit-

able 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 PUBLIC LEDGER. Send a self-addressed stamped envelope for per-

Miss Rose, woman's page, Evening sonal reply, as none of the answers

**Don't Suffer** ople in this world, but, like "Tires

with CORNS \_Ask Your Druggist

to you, but I would like to scold "Tired and Weary," for I think she is a lucky with them at the community kitchen

prepared custard. Reserve about one tablespoon of the custard to brush prepared cream whip. Wrap in wax sider that a hat will shade your face the pastry around the edges. Place paper and pack in the can of the ice as a cap could never do in its most core friends. in a slow oven and bake until the cream freezer. Pack the freezer just ambitious moments-when you take all "custard is firm in the center.

'salt, and stand for two hours to one, insert a silver knife into the custard, taking care that the knife does not freeze and ripen.

pierce the crust. Gingerale Salad Brushing the pastry with the

shortening before pouring in the four tablespoons of cold water for custard prevents the moisture from twenty minutes. Now add to the about. Everybody knows about them." your height, age, etc., but when I think Liebury Friedrich and Locust streets.

To make a cocoanut ple, add one- gerale. Stir until gelatin is dissolved she can buy shadow-proof petticonts inconspicuously, perhaps in a weil-fit- C. A., which it would be rather interhalf cup of cocoanut to the custard and then strain. Add the balance of which can not be seen through. It ting dark suit, a hat to match and shoes esting for you to join since you are pie just before putting in the oven. the one-pint bottle of gingerale. Let becomes then, merely a question of and gloves that are perfect. I think alone here. You are wise to make good not not prepare the filling for the cool and then rinse off mold in ice work unst affinite unst affinite the perfect of the perfect. I think alone here. You are wise to make good use of your time. Now to prepare the filling for the cool and then rinse off mold in ice work most efficiently. For we all have habit of smiling all by themselves and

Yolks of two eggs, One whole egg. One-half cup of sugar, One-quarter teaspoon of nutmen. Beat with an egg beater to thoroughly mix and then pour into the prepared pastry-lined pie tin. Use whites of eggs for meringue.

Some Varieties of Fancy Custard Pies

### Peach Custard

breads come from yeal. Crush a sufficient number of pared peaches to measure one cup. Place in a mixing bowl and add appreciate it if you would publish a recipe for cider jelly pie. It is

One-half cup of sugar. Now place in a saucepan

Three-quarters cup of milk, Two tablespoons of cornstarch.

Place in a saucepan Stir to dissolve and then bring to a boil. Cook for two minutes and then Three-quarters cup of pour very slowly, while beating hard sugar. to blend, on the peaches and sugar that are blending in the mixing bowl. Add

Yolks of two eggs, One-quarter teaspoon of cinnamon. and then remove from the fire and Beat again, then pour into pre- add

pared pie plate lined with pastry and bake in a slow oven. Use whites of eggs for meringue.

North Carolina Peach Custard Pie Prepare the pastry and line a pie plate with it, then rub with shortening as directed in the custard pie. Now cover the bottom thickly with sliced peaches and then prepare a custard as follows: Place in a mixing bowl

Three-quarters cup of sugar, Three-quarters cup of milk, Yolks of two eggs,

and when you also consliced lady fingers. Fill with the the same as for making ice cream, these things into consideration, I know whom she has helped nobly

To test if custard is baked, gently using four parts of ice to one part you will ask where you can purchase wisdom and kindness.

signs in the bottom of the mold,

also using a few maraschino cher-

ries. Pour a little gelatin over this

and then when firm pour in sufficient

My dear Mrs. Wilson-I would

made similar to a lemon pie, with two crusts. E. R. E.

**Cider Jelly Pie** 

two crusts.

"Anything for my Adventures to-Soak two tablespoons of gelatin in the said. "there are these petticonts, and I just can't resist telling you what can get the list of them and the dates four tablespoons of cold water for the said. "there are these petticonts, and I just can't resist telling you what can get the list of them and the dates gelatin one-half cup of boiling gin- And most every woman does know that of you I see a woman dressed well but Lectures are also given in the Y. M.

custard pie: Place in a mixing bowl water to thoroughly chill, and then had the experience of getting one which a good complexion due to cleanliness. One and one-quarter cups of milk, coat the mold with the gelatin by we thought could not be seen through. You do not chew gum, wear heavy

Make Them New

pouring in about one-quarter cup but which alas, proved a most trans-and turning the mold until it is parent fraud. These cost \$2, are of you conspicuous. You will do a kind swer to you you might say that where, thoroughly coated. Now place excellent quality, and judging from the turn for any one at all, no matter who swer to you. You might say that where-pleces of preserved ginger in deshop, they certainly must be most sat, the deed is done. isfactory.

You read a great deal and love good you, you do not want to be sent away books. And I think you do a little bit without having a single idea why. There is something about a bar ton of day-dreaming. I hope you do, any-

a certain "air" that niways lends an way, because I live in the clouds a good gelatin to form a layer. Repeat this attractive extra touch to one's blouse or bit myself. The mold is filled. In warm dress. That the bar pin must be a You may or may not be married. I

until the mold is filled. In warm dress. pretty one, of course, is so obvious that rather think you are; but it really weather pack the mold in salt and ice need not even mention this fact. doesn't matter. mixture for quick results. Sweet-Which brings me right to where I want Please, Cynthia, won't you tell us

be-to a description of the bar pins just happened to see. They are two right? "JUST A DREAMER." I just happened to see. They are two and a half or probably three inches long. "It's to be a set of the two sets and the two sets and the two sets are two the two sets and the two sets are two sets are two sets are two sets and the two sets are two of silver finish, in filigree designs, and each is set with lovely blue turquoise.

One will have a large turquoise in the A Stranger at Our Gates center, and the end will be tapering. Dear Cynthin - 1 feel particularly sympathetic for "Tired and Weary" Another will have first a lovely turquoise, then a glowing pearl, and again and wish she'd hold fast. Her turn will come, even though it may seem a long pearl, until there are at least three wait of each. While still another will be set

Our steps for today are usually guided entirely with turquoise, at distances of by our experience of the past and probably half an inch. The one I picked I love to remember mother's advice, "There are all kinds of people in this

world." and so I think of each happening as an individual case and always believe there are plenty of good

> Try our combination box, large bottle of Liquid and can of Powder -

> WHITE clean TEETH

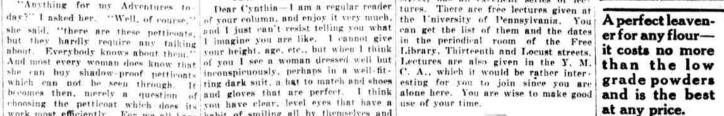
Cleans teeth and mouth, banishes unpleasant odors, hardens the gums. Variety-liquid, powder and paste-suits every condition.

men: quite unassuming is my role in life. For myself I wish you would advise whether there is any such thing as a lecture club about Philadelphia. ALWAYS FRANK. The University Extension Society, with headquarters in the Witherspoon Ituilding. Walnut near Thirteenth can be happy in the possession of a clear conscience and respectable, sin-1 am sure Cynthia deserves the sinwhom she has helped nobly with her her

street, has an excellent series of lec-

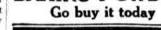
To Frasso

would be only fair, since you manfully



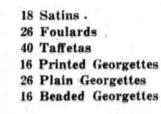


THE WHOLESOME objection to their daughter marrying BAKING POWDER



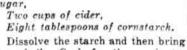
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ip was marked fifty cents. to a boil. Cook for three minutes For the names of shops where ar-ticles mentioned in "Adventures, With a Purse" can be purchased, address Editor of Woman's Page, EVENING PUBLIC LEDGER, or phone

brown

One-half teaspoon of cinnamon, One tablespoon of vinegar. the Woman's Department. Walnut 3000. Beat to mix and then cool and bake

between two crusts. My dear Mrs. Wilson - Would you kindly tell me what can be done with currant jelly which has not jellied? Mrs. M. G. B.

Overripe fruit is frequently the neckband until about half an inch past cause of this or else insufficient boil- the shoulder seams. Then rip the ing. Add tart apples or rhubarb as shoulder seams and half the sleeve and follows: Wash the fruit and then dry underarm seams. Remove both fronts

and cut in pieces. Add to the jelly and cut a pattern of them on news-and bring to a boil. Cook until de-

One-quarter teaspoon of cinnamon. sired result is obtained, then strain armholes below the worn out parts ex-Beat to thoroughly mix and just efore pouring the custard over the enches dust them well with sifted of jelly or two bunches of rhubarb About one hour's work and a shirt. Pour on the custard and bake to the fifteen glasses of jelly. almost as good as new.

## When men's shirts begin to show signs of wear take a safety razor and rip the sewing at the bottom of the

