TASTY TIDBITS FOR AFTERNOON TEA—FALL FASHIONS—TEASING ANIMALS—CYNTHIA LETTERS

DELICIOUS ENGLISH SANDWICH RECIPES SENT TO MRS. WILSON

Reader From Far-Off Georgia Contributes Novel Ones to "Cosmopolitan Kitchen." Fruit and Cream Filling, Nut and Honey Tidbits, Cucumber and Cheese and Others You Will Want to Save

By MRS. M. A. WILSON

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SOME time ago Mrs. J. T. Weems, of Cartersville, Ga., sent to the Kitchen some recipes for some famous English scones. Many of our readers can testify to their deliciousness. Now she sends to the Kitchen some real Old World sandwich fillings, known as tidbits.

Mrs. Weems also notes that so many women ask for recipes to be repeated many times and she says that she cuts her recipes out immediately and then pastes them in an old magazine. When they are needed they are at hand.

English Nut Sandwiches

Cut the crusts from the end of a loaf of white bread or bran bread, and spread lightly with butter. Then cut in very thin slices. Now spread each slice with honey. Sprinkle thickly with finely chopped barcelona or walnuts. Press slices together firmly and then cut into triangles. Cover a plate or willow bread basket with a paper doily and pile the sandwiches in it neatly.

Beet Root Sandwiches

Wash in plenty of water and cook beet root until tender and then cool. Chop very fine or grate, using coarse grater. Place the prepared beet root in a mixing bowl and add

Four tablespoons of grated cheese,
One-half teaspoon of salt,
One-quarter teaspoon of paprika,
One-quarter teaspoon of mustard,
Two tablespoons of mayonnaise.

Mix thoroughly and then prepare the bread as for nut sandwiches, using either white, rye or whole-wheat bread.

Meat Sandwiches

Mrs. Weems brought to this country many of the Old World economies and among them are that every tiny scrap of meat can be utilized so that when the bones are used for soup the bits of meat are picked off. Also any left-over portions of steak, chops, stews or roast can be utilized. Remember the old adage that willful waste makes woeful want.

Now to prepare the fillings put cold left-over meat through the food chopper, adding one-half onion for each cup. Place in a mixing bowl and add

One teaspoon of salt,
One-quarter teaspoon of white pepper,
One tablespoon of finely chopped parsley,
One tablespoon of Worcestershire sauce,
Two tablespoons of mayonnaise dressing.

Mix thoroughly, and then spread between bread prepared as directed for nut sandwiches. Mutton, veal, left-over ends of ham may all be used for this dish, as well as the giblets and meat picked from the neck and carcass of the chicken, turkey and geese, adding the skin of the fowl also.

Fruit Sandwiches

The sandwiches are delicious and are served at all large entertainments in the British Isles. Prepare the bread as directed for nut sandwiches, and then spread with a layer of thick, clotted or Devonshire cream and sprinkle with castor or pulverized sugar. Now spread other slice of the prepared bread with prepared fruit. Press firmly together and then trim the crusts, and cut into triangles and pile on sandwich tray covered with handsome paper doilies.

To Prepare Fruit

Cleanse the fruit selected, and wash and turn into a cloth. Drain, if using berries. Chop pineapple or cut pared peaches in slices. Well drained, stewed or preserved fruits may be used for these sandwiches.

Clotted Devonshire Cream

Place one cup of milk in a saucepan and gently pour on top one-half pint of cream. Heat slowly to simmering point and then place where it will maintain this heat for about fifteen minutes. Let cool and then skim off the cream and use as directed in recipe.

Vegetarian Sandwiches

Chop three tomatoes and turn into a sieve to drain. Now grate sufficient store cheese to measure one-half cup. Place the cheese, the well-drained tomatoes,

One teaspoon of prepared horseradish,
One-half teaspoon of salt,
One-quarter teaspoon of mustard,
One-quarter teaspoon of pepper

in bowl, mix thoroughly and spread between the prepared bread, cut as directed for nut sandwiches.

Deviled Egg Sandwiches

Hard boil two eggs. Rub eggs through a fine sieve and then add

Three tablespoons of mayonnaise,
One-half teaspoon of salt,
Pinch of pepper,
One-quarter teaspoon of mustard.

Mix thoroughly and then spread on nice crisp leaves of lettuce and then place the lettuce between the slices of bread prepared as for sandwiches.

Cucumber and Cheese Sandwiches

Pare one medium-sized cucumber and sprinkle with salt. Place three or four pieces of cracked ice on the cucumber. Let stand for two hours and then wash, wipe dry and grate and drain. Prepare tomato pulp, using four tomatoes, by scalding them to loosen the skin and then plunging into cold water. Peel and chop fine and drain for one hour. Grate sufficient amount of cheese to measure one-half cup. Now to prepare the sandwiches. Prepare the bread as for sandwiches and then spread with a thin layer of the grated cucumber, season, then a layer of grated cheese, then a layer of tomato pulp. Season. Place a top slice of bread on the sandwiches and press firmly together. Cut into triangles and serve.

How to Prepare Butter for Sandwiches

Place the butter in a bowl and add to one-quarter pound of butter

One teaspoon of paprika,
One-quarter teaspoon of mustard,
One tablespoon of finely chopped parsley,
One tablespoon of finely grated onion.

Beat until creamy and then spread with a spatula. This butter should not be used on fruit or nut sandwiches.

English folk have a very delightful way of serving tea or supper. This meal is informal, even in the most exclusive homes. The tea cart is wheeled into the sitting room or living room in bad weather and into the garden when it is permissible to be out of doors. The tea is made either by using a spirit lamp to heat the water with, or it is brought from the kitchen, ready to serve. With the tea are served in trays or small willow baskets the most delicious sandwiches and some times the hot scones, which are spread with a most delicious fruit butter, prepared as only the housewife in the British isles can make this splendid conserve.

Come again, Mrs. Weems, and send us some of the real old cake and cookie recipes, such as Mirlton tarts, Marlborough cake, Isle of Wight biscuits and then a wonderful little drop or cup cake from the English downs. We all enjoy your attractive old-world recipes.

Have You Seen It?

A great many Philadelphia women are asking each other that question these days. In fact, the news about Mrs. Wilson's cooking movie has spread around with surprising rapidity. And if you haven't seen this interesting film you will surely want to. There are the "big little" secrets about baking no woman can afford to miss, and in addition

Just listen to this:

Charlotte Russe (six of them for twenty-five cents), Lebanon Crumb Cake (cost for six persons, twenty cents), Corn Muffins (cost for six persons, eighteen cents), Queen Victoria Sponge Cake (two cakes for a quarter).

Mrs. Wilson shows how to make all these, and in order to save women the inconvenience of copying them the recipes are given away at the box office of the theatre or they may be had by writing to the Woman's Page of the EVENING PUBLIC LEDGER.

Mrs. Wilson's movie is being shown this afternoon and evening and tomorrow afternoon and evening at the Rialto Theatre, Tulpehocken street and Germantown avenue.

Friday and Saturday afternoon and evening at the Market Street, 333 Market street.

Mrs. Wilson Answers Questions

My dear Mrs. Wilson—I am an interested reader and user of your valuable recipe column and as a favor to me I take this opportunity of asking you to kindly print for me again in your column your recipe for raisin pie?

Mrs. F. J. T.

Raisin Pie

Line a pie tin with plain pastry and then place one package of raisins in a saucepan and add one and one-half cups of cold water. Cook slowly for twenty minutes. Now thicken with five tablespoons of cornstarch, dissolved in five tablespoons of cold water. Bring to a boil and cook for five minutes. Remove from the fire and add

Juice of one lemon,
Grated rind of one-quarter lemon,
One-half teaspoon of nutmeg,
Four tablespoons of brown sugar.

Beat to mix and then fill into prepared pie tin. Cover the top with a crust and bake for thirty-five minutes in a moderate oven.

My dear Mrs. Wilson—Will you kindly give me a recipe for Welsh rabbit? Is there any secret to the making of one? Why is it that they sometimes turn out stringy or in a lump? Thanking you very much for any information which you may give me, I am,

M. T. H.

Scotch Rabbit

Mince an onion very fine and then place two tablespoons of bacon fat in a frying pan and add the onion, and cook until soft. Take care it does not brown. Add

One-half pound of cheese, cut in small pieces,
One tablespoon of Worcestershire sauce,
One-half teaspoon of paprika,
One teaspoon of salt.

Stir constantly until the cheese melts. Serve on toasted crackers.

The cause of the rabbit becoming stringy is too much heat and too long cooking; this also causes it to lump.

My dear Mrs. Wilson—Will you kindly advise me how to preserve berry juices, such as the strawberry, raspberry and blackberry, just the juices to use for flavoring or making sauces? Will it keep any time after it has been opened? Also wild cherry? Is it best to put away any of them in bottles or half-pint fruit jars? D. W. M.

Pour the prepared juice into sterilized bottles or fruit jars and then put in a hot-water bath, and process for thirty minutes. Cork the bottles or seal the jars and dip the tops of bottles in melted sealing wax, and the tops of jars in melted paraffin. After opening it is only a short time before fermentation starts. Either method may be used; it is a matter of choice.

TRICOLETTE DRESSES IN VOGUE FOR FALL

The tricolette dress is scheduled to be very popular this fall. The elaborately embroidered ones are smart; one is shown in today's illustration

Adventures With a Purse

NOW, I am not going to pretend for one minute that this little dress is inexpensive. It isn't. But, oh, you should see it! Of white organdie, it is entirely hand made, and is fashioned with an adorable yoke, and no waist line. There is a tiny turnback collar, very tailored and severe. The yoke is smocked in pale pink, and the embroidery—well, that is the part you will love. Scattered over the front, and on the cuffs are tiny rosebuds in softest pinks and blues and yellows, with delicate little green leaves. It is a real baby dress, coming in a number of sizes, probably from two to four years. It should undoubtedly be Mistress Betty's best dress. The price is $7.50.

Here is a novel way to buy, and keep nice and clean, your white darning silk that you use for your white silk stockings. A generous sized ball comes in a little round box, sealed, with a tiny opening in the top. The silk is pulled through this opening, the box is kept tightly sealed, so that the silk is at all times protected from the dust. A box of this may be had for thirty-five cents.

Every woman loves to embroider. No one will gainsay me that. And I firmly believe that way down in every woman's heart there is a soft spot for dolls' clothes, embroidering them, that is much nearer to her than to her mother and father even. Well, then, admitting both of these—and the nice part about writing is that you can make statements without being interrupted or contradicted — admitting these, I say, every woman who has any excuse for making dolls' clothes, embroidering them, that is, will love the tiny garments I saw today. The set consists of a soft little hat, a little dress, a most adorable petticoat on a yoke, and the cunningest little envelope chemise you have ever seen. They come in one of those nice surprise packages stamped to embroider and the set costs $1.25. A little girl could do the work herself.

For names of shops, address Woman's Page Editor, or phone Walnut 5000.

Please Tell Me What to Do

By CYNTHIA

To Beatrice

If you will send any particulars of the case you mention I will see that some one does help this girl quickly. Anything you say of course will be held in strict confidence. I feel you owe it to your friend to tell of her case to some one who can help quickly. You can phone Walnut 3000 and ask for Cynthia any morning after 9:30. Or write again.

To "Sweet Sixteen"

Please don't let your friends discuss your affairs and carry messages between you and the boy you speak of. So many mix-ups come from this way of acting and it's so undignified, dear. You're too young to be liking any one boy seriously, but I don't see any reason why you shouldn't be good friends with him. Be jolly good pals with all the boys and let him be one of the crowd.

I am sure the other members will be glad to have you in the Keeping-Up-Hope Club.

Wants Readers' Opinions

Dear Cynthia—I certainly do enjoy the column and I would like to join the Keeping-Up-Hope Club.

I have a question to ask that has been on my mind lately. It is this: Why don't the boys like me? I am just at that age where I like the boys, although I am not crazy over every one I see. I only like nice, jolly ones, with some sense and at least a little politeness in them.

I am rather quiet, yet not too much so, and I try to be as nice and jolly and as much a good sport as I can and let others have their way. I am rather stout, but not fat. Many people call me all kinds of names, but that doesn't bother me because I am so used to it. I am always neat and clean, but for some reason nearly all the boys sneer at or make fun of me.

The only thing I can see that would answer the question is my parents won't let me out at night, but I can have all the company I want in the house. Would that make any difference? Boys are so peculiar, you can't understand them.

If some one will answer this letter, boy or girl or both, they will certainly please and relieve

JUST DOTTIE.

Cheer up, Dottie. It is just that you are young and haven't met the right kind of boys yet. Keep on the way you're going. You have the right spirit and pretty soon you'll have the right sort of friends.

To "Tired and Weary"

Dear Cynthia—I am writing you again, this time to comfort "Tired and Weary."

"Tired and Weary": You are very foolish to worry about love. Keep looking on the sunny side and always keep happy and jolly. The men who are a torture to you are not real men. A real man does not ask a girl for a kiss unless he is engaged to her. He does not flirt with every girl he meets. He does not use vulgar language. He hates the special demonstrations of affection that are shown him by the opposite sex. A real man loves girls who are firm in their love affairs. The more a girl refuses to kiss an ideal man the more he will love her. The weaker a girl appears to be in love the more a real man will not care for her.

But I do not blame men as much as I do girls, because it is their duty to remain firm. Girls ought not give boys the satisfaction to consent to all that boys ask, for a boy does not care for a girl after he sees how easy she is to kiss, for he realizes that she is just as easy for some one else. When a boy wants a girl for a life companion he searches for a girl just the reverse of that one.

I am not exactly an angel but I try to do right and girls are my best friends. I am over 18 and can proudly say I was never kissed by or ever kissed any girl.

So, dear "Tired and Weary," don't give up until you have found a real man. And remember that if a man who goes with you for the first time asks you for a kiss, he is used to it, and you were not the first he has ever asked for a kiss.

C. D. T.

The Question Corner

Today's Inquiries

1. Who is the first woman to become an officer of any prominent banking institution in New York?
2. What is the best material to use for a skirt for rough wear such as cross country walking, fishing and the like?
3. How should laundry bags be made for convenience in getting the clothes out?
4. What kind of belts are used on some of the smart dresses of fine material?
5. How can an extra gloss be given to a mirror that has just been washed?
6. Describe a charming way of trimming an evening dress for the young girl.

Yesterday's Answers

1. The first refugee to seek shelter of the Y. W. C. A. service center opened recently in Constantinople was the sister of Anna Pavlowa, the famous dancer, who has lost seven brothers, father, mother, husband and baby during the war.
2. Clean a sponge by letting it soak for about an hour in water in which ammonia and salt have been mixed. Rinse in clear water.
3. A small amount of flowered chiffon made into a tunic with sleeves and under skirt of the predominating color of the design makes a very attractive dress.
4. An inexpensive way of making expensive looking candy baskets for the formal luncheon is to buy reed baskets at the five and ten cent store, and gild them, trimming the handles with bows of baby ribbons or tiny flowers.
5. Equal parts of linseed oil and vinegar rubbed on a shabby leather traveling bag will brighten it up.
6. When sunburn becomes painful a paste of starch and water will relieve the soreness.

TEACH THE LITTLE BOY TO LOVE DUMB ANIMALS

This Reader Complains of Children Who Delight in Tormenting Helpless Kittens—Must This Be?

"ALMOST every day not far from where I live," writes a reader, "I see children mistreating cats and kittens, and I must report this to the cruelty agents if it doesn't stop. The children get the poor little helpless things by the neck and hold them in the air and drop them to the ground and think it great fun."

If only reporting things to the cruelty could do away with such outrages! But it won't. This particular case can be corrected, but it will crop up in the next square and the next and all the cruelty societies in the country will not avail unless mothers and fathers begin at the beginning to teach children to be friends with dumb animals.

Yelling to children with such vague peremptory commands as "Junior, stop mauling that cat," or that puppy, will never be effective. What Junior needs is a cat or puppy all his own for the care of which he alone is responsible. Did you ever see a boy who was made a birthday present of a dog or a kitten abuse that pet?

"This is yours, John," I once heard a man tell his six-year-old son when he gave him a clumsy Irish setter puppy for a Christmas present. "Every boy in a story book has a dog for a good pal and I thought you ought to have one too. You are the one who is going to feed the dog because every real master feeds his dog if he possibly can at all. If you maul the dog he's apt to grow sick and die."

Do you think John would for a minute allow any boy on the street to abuse his dog? Well, John would just like to see him try! That's all, just let him try! It is the same with children the world over with their pets. To know a dog or a kitten or a puppy is to love it and protect it.

OF COURSE, it is not possible for every child to have a pet, but a very good substitute can be found in books about dumb animals. If perchance you read a little boy not only one but many stories about other little boys and their pets and about the brave deeds of dumb animals, won't his little heart quicken at the sight of one of them? Indeed it will. Try to imagine, for instance, a little boy who has heard the story of "Black Beauty" or the brave Red Cross dogs going out in the street and taking a poor little kitten by the neck and dropping it to the ground just for the fun of the thing. Or try to imagine that little boy going out in the street and throwing stones at some poor homeless dog. To use the vernacular, it can't be done. Tenderness and a sense of fair play are too expansive. Plant the seed of them in a child's heart and they will infuse all his actions.

Imbedding these lessons deep in a child's nature so that nothing can ever tear them out takes time, of course. But surely it is time well spent. For what avail are clothes, money or supposed culture to a child if that child grows to manhood minus that finest of fine things—a sense of fair play to all living creatures!

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Carved Mahogany Floor Lamp, $100, now	75.00
Hand-decorated Lamp Shades, $35.00, now	24.50
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