

SPEAKING OF THE STAGE : SOME WAYS TO MAKE SOUP : SMART FALL HAT : CYNTHIA'S LETTERS

MRS. WILSON GIVES SEVEN RECIPES FOR APPETIZING CREAM SOUPS

They Furnish the Kind of Nourishment a Growing Family Needs and They Are Delicious

Cream of Corn, Beet Puree, a Tempting Spinach Soup and Others That Will Tempt You

By MRS. M. A. WILSON

THE brawny Scot attributes his splendid physical condition to the liberal use of oatmeal, while the sturdy son of Italy prefers his pastas and those of central Europe like the rye bread.

cook slowly for five minutes. Now season with One tablespoon of vinegar, Pinch of mustard, One teaspoon of paprika, One and one-half teaspoons of salt, One tablespoon of finely chopped parsley.

When estimating the fat content, still lower portions of these foods would be required and without the loss due to shrinkage, etc., in cooking. Now, with the exception of eggs, all the above foods are approximately one-half the cost of meat.

It would be a real economy for the large family to purchase a sufficient amount of milk to supply them with cream. To secure the cream use the cream dipper and remove the cream from the top. Then use the balance of the skimmed milk for breakfast cereals, cream soups for luncheons, sauces, custards and desserts.

Cream of Onion Place two cups of thinly sliced onions in a saucepan and add one cup of cold water. Cook until soft and then rub through a fine sieve.

Cream of Corn, Supreme Use a corn scraper and then scrape and scrape the pulp from four large ears of corn, and rub through a sieve into a saucepan. Now add Four cups of milk, Six tablespoons of flour, One tablespoon of grated onion.

Cream of Cucumber Pare and grate one large cucumber, and then place in a saucepan and add One cup of cold water, One tablespoon of grated onion.

Puree of Squash or Cyming Pare and grate two medium-sized squashes, and place in a saucepan and add One cup of cold water, Two teaspoons of grated onion, Pinch of thyme.

Beet Puree Pare and rub a sufficient number of cold-boiled beets through a fine sieve to measure one cup. Place in a saucepan and add One cup of water, Three cups of milk, Four tablespoons of flour, One tablespoon of grated onion.

A MOVIE ABOUT CHARLOTTE RUSSE

DO YOU know how to make charlotte russe? And provide you do, can you make six of the most delicious tempting kind ever for the small sum of twenty-five cents? That is what Mrs. M. A. Wilson, EVENING PUBLIC LEDGER food economist, does in the second "chapter" in her series of cooking pictures now shown in various theatres throughout the city.

At the same time the Queen Victoria sponge cake recipe that has interested the women of Philadelphia will continue to be shown in the neighborhood theatres in the various sections of the city.

Friday and Saturday, afternoon and evening, the Globe, Fifty-ninth and Market streets, West Philadelphia. This afternoon and evening this film is being shown at the Market Street Theatre, 333 Market street.

Wash and thoroughly clean and then chop fine and measure and place two cups of the prepared spinach in a saucepan. Add two cups of cold water, and bring slowly to a boil and cook for fifteen minutes. Rub through a fine sieve and return to the saucepan. Now add Two and one-half cups of milk, One-half cup of flour.

BLACK-AND-WHITE FROCKS NOW SMART



This unusual gown is of black-and-white satin and calls for no further adornment than its very original design

A Daily Fashion Talk by Florence Rose

FOR some time I have been harping on the wider skirt, feeling that it would not be long before its arrival. It did not realize that it was quite so near until the other day, when "teasing" at one of the big fashionable hotels.

One of the other women wore a frock of black tulle; the design, too, of this was simple. The skirt was very full and striped with bands of jet about three inches in width, which ran up and down. The neckline was very low and the sleeves above the elbow.

Of all three, I liked best the frock of black net hung over a foundation of black satin. This skirt was extremely full and must have measured between three and a half and four yards in width. The skirt and the bodice were decorated with black velvet ribbon, about an inch in width and placed about four inches apart, following the hem of the frock.

Not only are black dresses very smart just now, but the black-and-white frocks are also considered very chic. Most of the black-and-white frocks are very pronounced in their combinations. Here is a black-and-white combination that will give you an idea as to why the black and white is used. This is one of the imported dresses and is of black and white satin. The bodice is made plain, with the neckline extending to the shoulders. The sleeves are short. The skirt is looped up on either hip. A huge flower made of black tulle ornaments the girde of tulle at the left side.

A VELOUR TAM FOR AUTUMN



A blue ostrich plume adds a novel note to this tam of blue velour, scheduled for wear in early autumn. The girl who is clever with the needle could perhaps make this hat for herself.

And So They Were Married

By HAZEL DEVO BATCHELOR

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START THIS STORY TODAY SHE stood with her hands against George Everett's breast pushing him away from her; now he dropped the arms that had gone out to draw her close to him in pity for the terror written all over her face.

"What of it?" he asked reassuringly. "You know what she'll think." "Let her think." "Oh, how can you be so careless about it when it matters so much? She will think I stole out here to meet you. She saw us standing that way. Oh!"

She slipped out of her coat and flung it on the chair, and then, fearful that Scott might think it strange that her long coat should be out, she groped her way over to it in the darkness and carried it into the closet. She stood for a minute at the open window, and then suddenly flung her arms out to the darkness.

"Oh, what a tangle it all is!" she breathed, half aloud. She stood still a minute looking out; then she went softly over to the bed, undressed and slid in. She shook and trembled when Scott spoke to her.

Mrs. Wilson Answers Queries

My dear Mrs. Wilson—Have been reading your most valuable articles from the first up to the present one and want to thank you for all the help they have been to me, as I am, you might say, a beginner, and now I would like you to give me a little tip about my fireless cooker. I have splendid success with boiling or stewing, but when it comes to roasting or baking I am not so fortunate.

To Roast Meat in the Fireless Cooker Heat the frying pan very hot and then place in this pan the meat to be roasted. Sear well on both sides until a rich brown. Now place in the fireless-cooker container. Place hot disk directly underneath the food and put a hot disk directly over the food. The lid has a hook in it for this purpose. This means that you should use the large container for roasting. Leave the lid of the fireless cooker unfastened to let the evaporate the moisture.

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Please Tell Me What to Do

By CYNTHIA

To "V. R. C." I am sorry, but Cynthia could not possibly bring about the meeting of any of the readers of the column. Nothing would please her more if the proper facilities were available, but they aren't, so we must be content with meeting each other in this funny little narrow stamping ground called a column.

Dear Cynthia—As you have helped hundreds of lovelorn lads and lassies, I wonder if you will help me. First of all I am past twenty-four years old. Since I was sixteen I have had a countless number of beaux. I never thought enough of any fellow to marry, although I have had numbers of proposals and always had the idea I would like to stay single and live away in a little cottage all by myself when I was old.

Now, Cynthia, please don't think because of this that I am "mopy" and "grumpy," far from it. I have just returned from a week's yachting party where I seemed to enjoy myself as much as the rest. It is only when I get home by myself that I become discontented and wish I had some one to tell my troubles to; some one I could really love. Am I heartless, Cynthia? Or am I doomed to be just a

Twenty-four is not the time to begin to despair that you will never meet the right man. My gracious, Margot, don't you know it isn't the style to get married young any more? At the same time I want to say this: You never know how interesting different young men are until you begin to know them and how can you know them if you allow yourself to be bored? It is a matter of allowing yourself to see. There's something interesting in so, so many people if you only bother to hunt for it.

LOOK around at the wallpaper in your house or apartment. See any spots on it? I shouldn't be surprised if there were one or two which have been causing you sore discomfort. Listen then to the wall-cleaner I have discovered. It doesn't look unlike putty, and it is really not unlike art gum, but it is neither. It is specially prepared and removes in a jiffy spots of dirt from wallpaper or window shades. A box may be had for twenty cents. Every one who uses it is delighted with it.

My dear girl—How I wish I could just speak to you for a few minutes, so I'm going to do it through Cynthia. Oh! my dear, I feel so sorry for your mother's affliction, but I'm going to tell you how to kill that tired and weary feeling which seems beyond endurance. Just take a glimpse at other people's lives and borrow their trouble just a minute and all at once your shoulders will square and you are thankful your lot is no worse. I am a girl a little older than you, with a mother who is very nervous and melancholy. She has managed to break up almost all my friendships with boy friends and also my engagement to a young man in a distant city, which almost made me feel like giving up hope.

Go into the bedroom of any woman who takes pride in her home, and there nestled on the bed with the "growing-up pillows" you'll find a chummy little bouffant pillow. And, of course, the more handwork it shows the daintier it is. Let me tell you of a cover which comes ready stamped with color charts and thread for embroidering it, for seventy-five cents. You could embroider the bit of satin stitch, lazy daisy stitch and French knots in a surprisingly short time. And the delicate colors make a most dainty and attractive cover.

By the terms of the peace treaty the German territory is decreased from 208,750 to 178,750 square miles, and she loses colonies comprising 1,130,000 square miles.

Complete collections of official recruiting posters, window cards and war-loan posters issued in Great Britain during the war are now selling for more than \$500 each.

Illness has forced the retirement from active service of Major Arthur Burnstead Owens, division marine officer at the Philadelphia Navy yard, who has been in the service for many years. He and his wife will live with their daughter and son-in-law, Mr. and Mrs. T. Chandler Barnard, at 2314 South Twenty-first street.

A strange letter reached the prince of Wales not very long ago from a small Indian village at the foot of the Himalayas. It was written on a piece of dried tiger skin apparently with a pointed stick and some red dye. The writer said that his father had had the honor of escorting the late King Edward when he went tiger shooting in the jungle, and expressed the hope that should the prince ever feel inclined to attempt the ascent of the Himalayas the prince would honor him by accepting him as one of his guides for that somewhat hazardous adventure.

How's that? came Mr. Moore's voice. "Why she's blushing." His voice was strong lady's. "What have you been up to now?" "I don't know," Beatrice had fixed her cruel young eyes on George Everett who was also visibly embarrassed. "Perhaps George can tell us something about it," she observed coolly. Ruth's innocent little visit to the balcony began to take on a sinister look. Beatrice would never believe that Ruth and George had met there accidentally, never in the world, and for that matter neither would any of the others. She wondered what Scott would think, what he was thinking now, if he believed this of her, it would throw

WOMEN ON THE STAGE LONG FOR REAL HOMES

At Least This One Who Came to the Little Summer Camp Did. The Story of Joan

THE Girl Who Went on the Stage was in our city little rough board camp, too. She was to pay a month's visit to her hostess, who had met her some five years back when the girl, then playing week stands somewhere in the west. We looked forward to her visit with mixed feelings.

"Now," said the "Mayor," who got up every morning at six to fish, "we will have to stay up all night and sleep all day to make her feel at home." "Or then again," said Jennie, whose favorite author was the pictorial section, "we shall see if those pictures of the La La sisters cooking chicken a la king in bouffant caps can come to life."

Well, they did. Our little actress turned out to be the best cook in camp, and not only that, but Joan was the most insatiable worker on the premises. One minute she was washing the bath lino, the next she was mending a pair of pretty brown hair blowing and checked as rose-colored as her smock, she was being scooped up off the shore to pick brown-eyed suns for the table. Joan took her turn at the dishes, washing or putting away with equal skill, and cheerful. She mastered the bulky wood stove, an achievement for any woman. Face flushed, the girl would come triumphantly out on the porch.

It was a joy to watch her—only for one thing. Joan was longing for a home. And instead ten years back of her and all the way in front of her she was stretched nothing but hops, skips and jumps.

I AM writing about Joan for two "reasons." One is the girl who wants to go on the stage; the other is the young married woman who is unhappy and discontented in her home because she feels she missed her calling.

Now is the time to gather your posies to refill your rose jars and fill the fascinating bags and boxes which will delight our friends at Christmas time.

Potpourri is so expensive to buy and so easy to make that it seems a pity more people do not save their blossoms and thus preserve the sweetness of the summer months so as to add to the fragrance of the winter.

The following is an old-fashioned recipe which, like the fortunes which are told in the daisy fields, "is sure to come true." In other words, it is reliable and sure to satisfy.

Two quarts of rose petals. This does not mean petals that have fallen on the ground. They have lost their sweetness. Nor does it mean the petals unfolded from a bud. They are immature and lacking in sweetness. But it means two quarts of petals shaken from full-blown roses.

Keep each variety separate during the process of drying. Every recipe you will find calls for salt. Why? I do not know, because salt in nine cases out of ten will cause the petals to mildew. Therefore, do not be persuaded to use even a remote suggestion of it.

To the rose petals add two cupfuls of sweet pea blossoms (do not separate these petals); two cupfuls of old-fashioned spicy pinks; three cupfuls of pine needles and some sprigs of spruce, one-half cupful of marigolds, two cupfuls of the lovely blossoms of the heliotrope so popular in those gardens of the past and rarely seen today; then as much mugwort as you can spare. You cannot add too much, and at least four cupfuls of the trumpets of the honey-suckle. They retain so much of their sweetness, even when dried; then two cupfuls of chrysanthemum petals add zest to the combination; two cupfuls of lemon trifolium leaves (medium-sized leaves are best), one cupful of thyme and sage leaves, one cupful of shrubs.

As they dry place them in separate containers with lids. You will likely, when you place them in these containers, feel that your efforts have been in vain that you have petals, but no odor.

When you lift the lids in late September and you mix the potpourri you will realize you are mistaken. Then the odor will be distinct.

When the petals are mixed (our grandmothers used a huge china bowl and silver spoon) add one pound of lavender flowers. These you purchase at a drug store; also one pound of powderedorris root and one-quarter ounce of musk. This latter is a liquid and helps blend the odors.

Keep the mass in a covered container for two weeks after the final mixing. Then it will be ready to be distributed into your rose jars. If you retain any to use in bags and boxes, keep it tightly covered until you are ready to use it.

Should the jars apparently lose their fragrance merely replace the covers for a day or two and they will be just as fragrant as ever when you again remove them.

From Here and There The cost of building a house in England is three times as much as before the war.

The British Museum contains the oldest known examples of Chinese writing in the form of inscriptions on animals' bones.

Although Germany built 120 Zeppelins during the war, never more than fifteen or sixteen were fit to take the air at one time.

It is generally conceded that the best thirst-quenching beverage is barley water. Next to that comes cold, weak tea with a dash of lemon juice in it.

Rely On Cuticura For Skin Troubles

Small droppings; Soap 25, Ointment 25 & 50, Talcum 25. Sample each free of "Cuticura," Dept. 81, Boston.

THEATRES THE UNITED EXHIBITORS' ASSOCIATION BELMONT 4TH & MARKET STS. MATINEE DAILY 2:15, 7 & 9:30. EVENING DAILY 8:15, 10:15 & 11:15. NIXON 5th & Market Sts. 2:15, 7 & 9:30. PARK RIDGE AVE. & DAUPHIN STS. MAT. 2:15, EVE. 8:15 & 11:15. RIVOLI 4th & Sanson Sts. MATINEE DAILY 2:15, 7 & 9:30. STRAND GERMAN TOWN AVE. D. W. GRIFFITH'S "NUGGET WELLS" WEST ALLEGHANY 26th & Arch Sts. 2:15, 7 & 9:30. "BARE-FISTED GALLAGHER"