Please Tell Me

By CYNTHIA

Did Right

Dear Cynthia-To introduce myself,

student of the senior class of high

school, have a very good reputation

I have an uncle that has been just

and am much respected by every one.

What to Do

# YOU CAN MAKE THIS TABLECLOTH: PUTTING UP CUCUMBERS: CYNTHIA'S LETTERS: IN THE SHOPS

# **DELICIOUS SPICED CUCUMBER** RECIPE GIVEN BY MRS. WILSON

And Several Others That Have to Do With Pickling This Product

By MRS. W. A. WILSON (Copyright, 1918, by Mrs. M. A. Wilson,

THE cucumber must first be cured in a brine before it can be made into sweet or sour pickles. Use soft water for making the brine. Place in a large wooden tub

Eight pounds of salt, Twenty-five quarts of water.

Stir to dissolve thoroughly and allspice then do not wash the cucumbers. Place them in the brine and then cloves, place a large wooden cover on top to keep the cucumbers under the water for ten days. Remove the cucumbers, wash in plenty of clear

gherkins, Two to two and one-half inches for

mall pickles, All over this size for large pickles. and store

Sour Spiced Cucumbers

Place in a preserving kettle

Two quarts of vinegar.

One pint of water.

One piece of stick cinnaman. One tablespoon of whole allspice,

One tablespoon of whole allspice. Two pieces of ginger root.

Bring the mixture to a boil and ook for ten minutes. Now weigh four pounds of prepared cucumbers. Add to the vinegar and bring to a boil. Cook for five minutes and then remove them. Allow them to cool and then pack in all-glass jars. Pour over the cucumbers the prepared vinegar and then seal. Place in a hot-water bath and process for fifteen minutes.

#### Sweet Spiced Cucumbers

Remove the cucumbers from the brine, wash and then cut into onench slices. Now place in a preserv ing kettle Three pints of vinegar,

Five pounds of sugar.

Two pieces of ginger, cut into

One tablespoon of allspice. One tablespoon of cloves, Six blades of mace.

Two sticks of cinnamon, One lemon, cut in half, lengthwise, en out in paperlike slices.

One package of seeded raisins, Five pounds of cucumbers, cut as

directed. Bring to a boil and cook for fifteen minutes, then set aside for twenty-

four hours and bring to a boil, and cook for ten minutes and set aside again. Repeat this for three days and then fill into all-glass jars and adjust the rubber and lid and seal, fifteen minutes. Half-pint jars are best for this purpose. If you desire make cucumber rings just cut small piece from the center of each | Cool and store slice of the cucumber before putting it in the sirup.

## Plain Cucumbers

preserving kettle

Two quarts of vinegar, One pint of water,

Four pods of red pepper, cut into

Six blades of mace cut into bits.

Four bay leaves, broken in bits, Three teaspoons of cloves, whole, One teaspoon of allspice, whole.

Bring to a boil and add thirty medium-sized prepared cucumbers. Bring to a boil again and cook for five minutes, then fill into all-glass jars and adjust the rubber and lid. Seal and process for twenty minutes in hot-water bath.

## Dill Pickles

To keep dill pickles for winter use it is necessary to keep them airtight. Wooden pails with lids or small kegs

## Recipe for Fifty Pickles

Remove fifty pickles from the brine and then line a bucket or keg with leaves from a grape vine. Place in a layer of cucumber and sprinkle each layer with dill,

Two red peppers, cut in pieces. Little mustard seed,

Grated horseradish,

Four cloves and four allapice. Repeat until the bucket or keg is nearly filled and then place on the cucumbers a board to weigh them down, placing a clean stone on top to with fresh brine and then seal securely, and pour paraffin in and ground the place where the lid and edge of the bucket meet.

## All-Pepper Relish

Pince one dozen sweet peppers in baking pan and place in a moderate wen for ten minutes to blister the Remove the skin and seeds and ut through the food chopper, using correct knife. Pare and put on encumbers through the food er. Place the chopped peppers imbers in a preserving kettle

If package of seeded raisins, e-half cups of brown

#### Ask Mrs. Wilson

If you have any cookers prob-lems, 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,

ider vinegar.

One large onion, grated, One tablespoon of salt, One and one-half tenapoons of

Three-quarters teaspoon of ground

One-half teaspoon of ground

One-half traspoon of ground cin-

vent scorehing. Pack in all-glass hour in a hot-water bath and then One to one and one-half inches for half-pint jars and adjust the rubber remove, cool and store. and lid and seal. Process in hotwater bath for twenty minutes. Cool two pounds of sugar and then pro-

#### Pickled Relish

Chop fine

One large hard head of cubbage, One-half peck of green tomatoes, Ten large onions.

#### How to Make Dill Pickles, an All-Pepper Relish and a Green Tomato Preserve

gether or else in layers, packing so it will show three pieces of lemon that has been cut in paperlike slices One and one-half cups of strong and boiled until tender. Now place in a preserving kettle

Two quarts of ringant. Two and one-half pounds of brown

One-half ounce of whole cloves, One-half ounce of whole allspice, One nunce of blade mace, One-half ounce of celery seed,

One ounce of mustard seed. Bring to a boil and cook fifteen One-half traspoon of ground mace, minutes, and then use to fill the jars Cook slowly until very thick, like with. Adjust the rubbers and lids water. Now grade for size, using chutney, stirring frequently to pre- and then seal. Process for one-half

To make sour mixed pickles, omit

#### pickles. Green Tomato Pickle

This is a splendid way to use up

#### HOW TO MAKE CHARLOTTE RUSSE: MRS. WILSON TELLS IN A "MOVIE"

CHARLOTTE russe makes a delicious dessert, but it's expensive to buy.

In the second "chapter" in her series of cooking movies Mrs. M. A Wilson, EVENING PUBLIC LEDGER food economist, shows how to make six of the most tempting charlotte russe you ever saw or tasted for twenty-five

#### WHERE SHOWN

Beginning today this movie will be shown every day this week at the Victoria, 1214 Market street.

The "Two-for-a-quarter" Sponge Cake recipe, in which Philadelphia men have shown much interest, will be shown as follows this week: Monday and Tuesday, Great Northern, Broad street and Eric avenue Wednesday, the Orient, Sixty-second street and Woodland avenue. Thursday, the Paschall, Seventy first street and Woodland avenue

Friday and Saturday, the Globe, West Philadelphia, Fifty-ninth and

Eighteen cucumbers.

preserving kettle and add Two pints of vinegar. One pint of water.

One tablespoon of cinnamon. One-half tablespoon of allspice. Two teaspoons of cloves, One teaspoon of nutmeg,

One teaspoon of mustard. Cook slowly until thick and then then process in a hot-water bath for fill into all-glass jars and adjust the for fifteen minutes in hot-water bath.

## Sweet Fancy Mixed Pickles

Use one-quarter peck of small onions, peel and parboil; two heads Remove the cucumber from the of cauliflower, break into branches brine and wash well. Now place in a and parboil; two dozen cucumbers from the brine, cut in one and onehalf-inch blocks; one dozen red and Two tablespoons of whole black green peppers, cut in one and oneparboiled. Now pack the vege- twenty minutes in a hot-water bath.

cloth and squeeze dry. Place in a of sliced onion and sprinkle again

One pint of water.

One and one-half pounds of brown then in the morning turn into a piece is twelve inches. is drawn in the same knives by rubbing with a clamois skin fellows as my friend who will end it.

The other measurements dipped in water and then in powdered Could I be a little dot of your K. U. H.

Club? I admire it so much.

DOT.

Now cut a lemon in half, length-cated with a pencil, and the straight lines put in with a ruler. wise, and then cut in paperlike slices. Parboil. Place the tomatoes, onions and lemon in a preserving kettle and add

One tablespoon of celery seed, Two pounds of brown sugar,

One quart of vinegar, One teaspoon of paprika and then following spices tied in

cheesecloth: One tablespoon of cloves, One tablespoon of cinnamon, One tablespoon of allspice, Two teaspoons of mustard,

One teaspoon of ginger, One teuspoon of nutmeg. and then cook very slowly until thick, and are also finished with a blanket half-inch pieces; one and one-quarter Fill into all-glass jars and adjust the stitch. If doilies are not wanted, four pecks string beans, cut in half and rubber and lid and seal. Process for

# tables into jars, either mixing all to- Cool and then store. Mrs. Wilson Answers Questions

My dear Mrs. Wilson — Would like to know if you could send me the recipe for breakfast cake, or crumb cake, that was printed in the paper March 16, 1919? Mine

To prepare the pan use a deep layer-cake pan and grease, and then line with paper. Grease again and then pour in the batter. got torn in some way and I have only half of the recipe. I made it up twice and it was very, very good, and I would like very much to add it to my book of recipes. Thanking you for this favor, I am, Mrs. M. H. B.

Crumb Cake Place in a mixing bowl

One-half cup of sugar, One egg. Four tablespoons of shortening, Two cups of flour,

Four teaspoons of baking powder, Three-quarters cup of water. Beat to mix and then pour into the prepared pan. Now place in a small mixing bowl

Six tablespoons of flour, Four tablespoons of sugar, Two tablespoons of shortening

moderate oven for thirty minutes, room before it processes into jelly.

My dear Mrs. Wilson—You advised me once before in regard to prune whip, which worked wonders, and now I feel there are others who will benefit by this one. While I am here I have the paper sent me, and kindly tell me what one can do with wild cherries; they are here in such quantities. Cordials, jams, spiced, etc., would Cordials, jams, spiced, etc., would be most welcome. Also why do ams and jellies taste like wine or fermenting an inch or so from the top, then the remainder is just splendid? Will dampness do this?

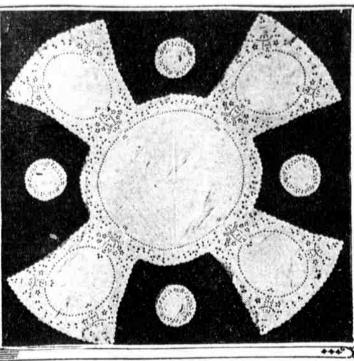
In great appreciation, Use wild cherries for jams and marmalades. See June 9 and June 21. Use these recipes. Jellies will partially ferment or become sour if they are permitted to stand in a warm room while cooling or if they are stored in a warm, moist place. Rub between the tips of the fingers Overripe fruit will also produce this into fine crumbs and then spread on result. It will also happen to juice keep the board in place. Now fill the top of the cake and bake in a that is allowed to stand in a warm

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NEW DESIGN FOR TABLECLOTH



WITH the price of tablecloths still going up, and laundry bills searing skyward, many a thrifty housewife ceed as directed in sweet mixed these days is looking about for a tablecloth substitute. The stole cloth pictured in the illustration is both attractive and economical. Even hand-emthe odd or misshapen tomatoes that broidered Madeira cloths like that in the will surely spoil before maturing, photograph sell for less than a good Slice them in thick slices and then tublecloth made of damask, and they can be made at bome from plain white linen for a fraction of this cost.

The cloth is laid on the table so that one of the stole ends comes at each place, and it may be cut with six ends instead of four. The doilies in between are used to set various serving dishes mon. This stole cloth is far easier to wash and iron than an ordinary large ablecloth. They need not be sent to the laundry, for any housewife can of time and labor.

#### How to Make Pattern

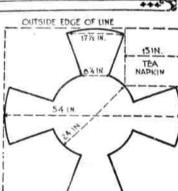
To make a cloth the same shape as the one illustrated, one and one-half yards of plain white linen fifty-four inches wide will be required. Linen may be bought for \$1.25 to \$1.50 a yard. The stole ends must be cut exactly to cut into quarters one-half peck of at the diagram will show how the cloth water. green tomatoes. This usually aver-fifty four inches wide. By following Mix well and then place in an ages about thirty medium-sized to- the measurements given on the diagram earthen bowl in layers two inches matoes. Slice one dozen medium- one may draw a pattern for the cloth water. Let stand several days and rinse. deep. Sprinkle each layer with salt sized onions. Place the tomatoes in directly on the linen. Find the center deep. Sprinkle each layer with salt sized onions. Place the tomatoes in of the linen square by folding it twice. and let stand overnight. In the an earthen bowl in layers and Tie a string to a lead pencil, and cut inches long (the radius of the cloth).

One person may now hold the end of with salt. Repeat this until the tothe string in the center of the linen
the string in the center of the linen
while another draws the circumference
with the pencil it the other end of the given on the diagram may now be indi- pumice.

## Embroidering It

Cut the cloth out by these lines, and baste a quarter of an inch hem all around the outside edge. Finish with blanket stitching over the hem, taking the stitches a quarter of an inch apart. The blanket stitching should be done and a full threads of embroidery cotton are used. This makes an attractive cloth, and may be elaborated by embroidering an initial in the same color on two of the stole ends opposite each other, or by embroidering a design around the center, using coarse stitches such as the lazydaisy stitch, French knots, etc. white linen cloth embroidered in dark blue gives a very good effect.

The small round doilies are cut from Tie closely. Stir the mixture well the linen left in between the stole ends. tea napkins, fifteen inches square, may



A stole tablecloth is attractive and One like the shown above in plain linen with easy to make. The diagram illustrates cutting the pattern

launder one with very little expenditure be cut from between the stoles, as matter drop. shown in the diagram. Baste a quarter of the napkins, and finish with a blanker

## Things to Know

Set delicate embroideries by soaking, fit the table, (most round tables are before washing, in a tablespoonful of fifty-four inches in diameter). A glance turpentine dissolved in a pail of cold

Sift powdered sugar over meringue

morning place in a piece of cheese- sprinkle with salt, then place a layer off the string so that it is twenty-seven be cool. This will produce a sugar crust, A fresh raw egg beaten in a glass of

down. Stand away overnight and string. The ine r circle, whose radius Remove spots from handles of ivory started the kissing and it will be such

blue handwork is inexpensive and

stitch to match the cloth.

before placing in the oven, which should

of an inch hem around the outside edge Club.

When cleaning a vinegar cruet put &

beaver, no matter what you do to it. But we, as experts, are daily doing some very remarkable Remodeling and Repairing to Furs that need attention. What can we do for you? Work done now at a third below regular.

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# that my heart desired. He is a travelso he never stayed at our place. About two years ago he paid us

place, and while there he became sick. He was in bed for about four days the goal at which we are aiming.

and I did not go to see him for two reasons. First, I didn't have any one to will say, has an intense desire to write the goal at which we are aiming.

Let me illustrate: A young girl, we self. It is the kind that makes you will say, has an intense desire to write the way of the goal at which we are aiming.

reputation lowered by going. Afterward, when he was able to be out again, I explained to him the situation and told him I was very sorry that could not go to see him, but he would not listen to me, and said that it was my duty to visit him, and since that time he has not spoken to me. So, dear Cynthia, although I think I did right. been so kind, so I would like to have

your K. U. H. C

#### MISS DOUBTFUL.

You were perfectly justified in not Welcome to the Keeping Up Hope

That Kissing Subject

had a great many boy friends and I must and get into the House of Letters by confess I expected them to kiss me, the back door-namely, procure If they did not they never came again, stenographical position in a place where

tenspoonful of lye in it and fill with of kissing. When I told my girl friend employment in a magazine publishing she laughed and said. "You will never house. With intelligent questions and let him come again." I told her I sure would. When my other friends came familiarizes herself with its workings. they found I had changed. They gradually stopped coming. They came for the kissing, not for me. Two of these

> Now, dear Cynthia, and readers, 1 ell you it is such girls as myself who Club? I admire it so much.

fellows have come back. I am glad that

somebody woke me up, and I only wish



ou can't make a piece of conev look like rich, glossy, luxuriant

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# MAKING YOUR DREAMS COME TRUE IN A PRACTICAL WAY

An Article Written for the Benefit of a Young Man Who Inquired About Self-Confidence

like a father to me; gives me everything nineteen. "We youth are suspicious have to do with writing. others to?"

Self-confidence, young friend, in the writer if she so chooses. visit and at that time my parents were severance and hard work. There are of her dreams, in New York city. He stayed at the lew of us, nonestly specified the world hotel as usual, but as he could not that our dreams are coming true can PLEASE don't think, "Romance." few of us, honestly speaking, who with get a room in the hotel where he always go ahead feeling perfectly sure that up hope about reaching the stars, but I stayed, he was compelled to go to one they will. Self-confidence does not have tried to illustrate that youth must which is not considered a very refined really come until we have actually accomplished one little thing that is a step, no matter how small, toward The right kind of self-confidence is

a place that is talked about. As this is the third floor front and composes verse you? That up-in-the-clouds atuff is all a small town. I did not like to have my far into the night, some of which she is right, but the ladder's too high; and perfectly confident will gain her recog- how under the sun am I going to get disappearing in the cold gray of dawn, old man. Just you let me feel some-each little separate dream flickers out, thing solid besides air under my feet, too. Her poems come back, and she and then, sure enough, I'll believe in wakes up, as it were, in the practical you." light of day-all the mystic night lamps

TT IS good for that girl to lose self. House of Letters! I confidence at this point, because hers was the kind that reached the sky but I would like to become a member of did not take into consideration the very practical world that lay beneath it. To be a success any form of writing, etry or prose, must be real. Beautigoing to the hotel. You have no need ful abstract thoughts and being able to holes pierced for strings, makes a to worry and I should simply let the express one's self well count nothing it the writer has nothing necessary, definite or true to say. The successful writer must know human nature.

we speak had taken a commercial course Dear Cynthia—I wish to express my popinion on "Why fellows kiss girls." I tend then she had the good fortune to on the fire and shake some outmeal in. m a young girl seventeen years old. I meet some one who advised her to try kept this up for two years and one magazines or newspapers are published. day I met a fellow who never thought She follows this advice and takes up

I'll say I am a girl of seventeen years. ONE of the alleged obstacles in the A little later she asks for the chance to path of the young man or woman act as stenographer in one of the ediwho is trying to get ahead is lack of torial departments. Gradually the parself-confidence. "I continually knock ticular editor to whom she is assigned myself," writes "Romance," a boy of entrusts her with little details that

and doubtful of our own ability and Every detail entrusted to her is acing salesman and well to do. Every I am sure it hurts us. Don't you really complished particularly well. The editime he came to see me he stayed at think sincerity and ability should rest tor of the department commends her for time he came to see me he stayed at think sincerity and ability should rest two particularly clever lines she writes within us? I mean shouldn't we believe in ourselves before we expect under a picture. I should say at this moment it is time for the girl to have self-confidence that she can become a beginning is a mixture of courage, per- her foot on the first rung of the ladder

chaperone me and, second, that hotel is say-poetry. After she leaves "Look here, old man, just what are school she sits up in her little room in you doing that I should be so sure of nition. She sends it broadcast to the up there if you don't find the bottom magazines, and one by one, like stars rung? Just you find the bottom rung,

> Do you understand. "Romance"? And there are plenty of practical positions for young men that lead to the

#### Things to Know

The hard shell of the cocoanut. sawed to the proper shape and with charming hanging basket.

Citron and candied peel, to be used in cakes, can be steamed until tender Let us say this young lady of whom and passed through the food chopper.

After frying fish boil out the pan with soda water, washing clean. Put



Study this

Chart

For the guidance of

woman who desire to

that will produce quick-

est and best results, the following chart has

To be sure you have

the cream you need, inspect your face crit

ically in the mirror and then study this chart.

Lettuce Cream

Acne Cream



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is it oily and stippled? Is it marred by

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pounded to fit the case, proved by

tests in more than 3500 Beauty Shops

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