

MORE FRUIT-CANNING DIRECTIONS : THE SUMMER CODE : VEILS FOR FALL : CYNTHIA LETTERS

PRESERVING THE LUSCIOUS PLUM; VARIED RECIPES BY MRS. WILSON

How to Pickle and Spice This Tempting Product and Directions for Canning—A Delicious Plum Butter, the Way to Make Jelly and a Fruit Paste the Youngsters Will Love

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

PLUMS are a development of the sloe, which came originally from Asia; they are now cultivated in virtually every part of the United States. Plums may be classified into purple, red—the damsons—the yellow and those which are known as greengages.

They range in size from those as large as eggs to a type of diamond not much larger than a big cherry. One of the most popular varieties of the plum family is the yellow-green variety, known as the greengage. It is of surpassing sweetness, splendid flavor and is very popular for canning purposes.

Some varieties of the wild plum rival the cultivated product, both in flavor and color. They are quite hard in flavor and they make delicious jams and conserves.

Canning Plums Yellow eggs, Lombard and greengages are the varieties usually used for canning purposes. Use only sound, well-shaped fruit, stem and then wash and grade for size. Now prick several times with a fork; this is to prevent the skin from bursting. Then pack firmly into jars and fill them to overflowing with a heavy sirup. Adjust the rubber and lid, partially tighten and process in a hot-water bath for thirty-five minutes, counting the time after the water boils for two minutes. Remove from the bath, fasten the lid securely and then test for leaks. Store in a cool, dry place.

To Make the Sirup Place three pounds of sugar in a saucepan and add one and one-half cups of water. Stir to dissolve and then bring to a boil, and cook for three minutes and use.

Plum Preserve A plum preserve should be cooked very slowly in sirup until clear and tender and transparent. Place in a preserving kettle. Two pounds of sugar. One cup of water. Bring to a boil and cook for five minutes. Now add just as many plums as the sirup will partially cover. Cook until the fruit has absorbed all the sugar from the liquid. This means that the plums will be clear-looking. Lift into jars and then fill with sirup from the preserving kettle. Adjust the rubber and lid, seal and process in a hot-water bath for fifteen minutes, then remove cool and store.

Note—Be sure to prick the plums well; this prevents the skins bursting. Plum Butter Wash ripe plums and place in a preserving kettle and add sufficient water to prevent scorching. Cool, until soft and mash frequently. Cool and then rub through a fine sieve. Return to the kettle and cook until very thick, like apple butter. Add one and one-half cups of sugar to every quart of prepared fruit pulp. Store in sterilized glass jars or crocks. Cool and then cover with paraffin and then seal and store in the usual manner.

Spiced Plum Butter Prepare as for plum butter, adding One cup of vinegar and the following spices tied in a cheesecloth bag: One tablespoon of cinnamon, One teaspoon of nutmeg, One-half teaspoon of allspice, One-half teaspoon of cloves, One-half teaspoon of ginger. This amount of spices for five quarts of spiced plum butter. Pickled and Spiced Plums Place in a preserving kettle Six pounds of sugar, One and one-half cups of cider vinegar, Two cups of water. Bring sirup to a boil and then cook for five minutes. Now add One-half ounce of whole cloves, One-quarter ounce of allspice, One ounce of stick cinnamon, One-quarter ounce of blade mace. Cook for five minutes longer and then place nine pounds of selected plums in a large stone jar, pricking each plum well to prevent the skins from bursting. Pour over boiling sirup and stand aside for one day. The second day drain off the sirup, bring to a boil and pour over the plums again. On third day drain off the sirup, add two pounds of sugar and bring to a boil. Cook sirup ten minutes. Now lift the plums into all glass jars and fill with the hot sirup. Adjust the rubber and lid and seal. Process in hot-water bath for twenty minutes. Remove and cool. Test for leaks and store in a cool, dry place.

Note—Use all glass jars when vinegar is used in preserving foods. A dangerous and deadly poison is apt to result if the vinegar mixture penetrates between the porcelain lining of the cap and the metal top. Keep this in mind. Plum Conserve This conserve is delicious, so don't fail to make plenty of it. Place

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 columnist, shows how to make six of the most tempting Charlotte Russe you ever saw or tasted for twenty-five cents.

WHERE SHOWN This movie is being shown every day this week at the Victoria, 1214 Market street. The "Two for a Quarter" Sponge Cake recipe, in which Philadelphia women have shown such interest, will be shown as follows this week: Tuesday, Great Northern, Broad street and Erie avenue; Wednesday, The Grand, Sixth street and Woodland avenue; Thursday, the Pasaden, Seventh street and Woodland avenue; Friday and Saturday, the Globe, West Philadelphia, Fifty-ninth and Market streets.

Both recipes can be obtained at the head-office of the theatre or by sending to the Editor of the Woman's Page, EVENING PUBLIC LEDGER.

five pounds of diamond plums in a preserving kettle and add seven cups of water. Cook until soft and then rub through a coarse sieve or colander. Return to the kettle and add Three pounds of sugar, Juice of one lemon, One package of seeded gelatin, One package put through the food chopper, One and one-half cup of chopped peanuts. Cook slowly until very thick or if using a candy thermometer until 221 degrees Fahrenheit is reached. Fill into jars and adjust the rubber and lid. Seal and then process for twenty-five minutes in hot-water bath. Remove and cool. Plum Jelly Place fifteen pounds of plums in a preserving kettle and add seven cups of water. Bring to a boil and then wash the fruit well. Cook until the fruit is soft and then turn into a

Mrs. Wilson Answers Questions

My dear Mrs. Wilson—Will you kindly give me the following information: In frying crullers, how to tell when they are cooked; am so afraid they will not be done, I think I overdo them and they are dry and not moist as they should be. How to cook veal cutlet with a butter? My butter falls off in the frying and leaves the veal is cooked. Have made your sponge cake, but it has eggs and is coarse grained. How can I get it close and fine grained? I can't I make a maple icing—boiled—with maple sirup? I would like to know how I could get your cake recipes for the week of December 20. I was here, and they are so often referred to. Would like a nice loaf cake and jelly roll, also how much soda to use to a cup of flour in using sour milk instead of sweet. Thanking you in advance, you have helped me so much. Mrs. J. E. L.

See article on crullers May 5. Use strictly fresh eggs in making the cake. Coarse texture is due to insufficient creaming of the yolks of the eggs and sugar. See recipe to A. M. A. W. and A. L. Pup called in flour before dipping in batter; place in oven to finish cooking for ten minutes. The amount of soda required in cooking with sour milk is determined upon by the acidity of the milk and not upon the amount of flour. Usually three-quarters teaspoon of soda to one cup of sour milk.

My dear Mrs. Wilson—The paper for June 16 is here by me. Your recipe for porch supper and ideal form of social gathering in summer have been studied and read with great interest by me. Kindly give me at your earliest convenience the recipe for fruit salad which I know how to fix the salad, but have never had the recipe for the fruit whip for salads. Thanking you in advance for your kindness, I remain, A. B. H.

Fruit Whip Place in a mixing bowl One-half glass of apple or very light jelly, White of one egg. Beat to mix with Dover egg beater until the mixture holds its shape. My dear Mrs. Wilson—Will you kindly leave me know through the paper why the batter in making small cakes all goes in one sheet as soon as put in the oven? In making drop cakes or other small cakes they are all right if made in muffin tins, but when I try to make them in any other pan the shape like the bakers get drop cakes they all go together. My recipe is a very good one and I drop the batter by spoonfuls into the pan. Thanking you for this information and past advice, Mrs. A. W. Special recipes are required for this style cake. Try this one: Drop Cakes Place in a mixing bowl Three-quarters cup of sugar, Yolks of two eggs. Cream and then add Four tablespoons of shortening, One and one-half cups of flour, Three teaspoons of baking powder, Stiffly beaten whites of two eggs. Drop by the spoonful three inches apart on well greased and floured baking sheet. Bake in moderate oven. My dear Mrs. Wilson—Will you kindly tell me what makes the peanut brittle sticky? Don't I cook it long enough? Also how to make molasses cookies? Mrs. A. M. Use equal parts of granulated

The New Floating Veils A Daily Fashion Talk by Florence Rose



The new floating veil comes to us from Paris. It is shown on the right. The beaded veil at the left is something novel and smart.

THE long flowing veil that had such a tremendous vogue last summer has been conspicuous this year by its absence. There have been really rather few veils worn during the hot weather, and those who did favor a veil appeared to like best one which draped snugly to the hat. Now in Paris, on the other hand, the women have been partial to the floating veil, the sort that hangs straight from the hat, or may be thrown back from the face and draped over the hat in a careless, artistic manner. These veils are oftentimes made of beautiful laces and the hats with which such veils are worn are usually very simply trimmed, if they are trimmed at all. When this type of veil is worn by a woman who has any style, it is very good looking and very becoming, for the slight shadow which the drape casts on the face does soften the features. The woman who has lost the first bloom of youth will find this style very kind. One of these floating veils is shown at

THE WOMAN'S EXCHANGE

No Special Value To the Editor of Woman's Page: Dear Madam—Would you kindly publish in your paper the following answers: How much is a dime worth dated 1850 and where could I sell it if it is worth anything? ANXIOUS. There is no value attached to a dime dated 1850 except the regular face value of ten cents.

Camping Trip To the Editor of Woman's Page: Dear Madam—What things are absolutely necessary to go camping? Just my husband and I. Is it possible to go to Delaware Water Gap by motorboat? Can you camp there, and if so must we have a permit? Where can we get it; also a map of the Delaware? I have tried to get a map of the Delaware, but the maps only show how to go as far as Trenton. Mrs. J. E.

Stays in Wedding Gown To the Editor of Woman's Page: Dear Madam—If a bridal couple do not go away until two and a half hours after the ceremony does the bride mingle with the guests before changing her bridal gown or after? D. C. M. B. The bride keeps on her wedding dress, receiving and mingling with her guests until it is time for her to get dressed to leave on her wedding trip. She only shouts good by on her way out in her traveling things, as there is generally a conspiracy to follow her.

To Broaden Shoulders To the Editor of Woman's Page: Dear Madam—Will you kindly tell me if there is any way to broaden the shoulders? I seem to be so narrow shouldered and my waists just hang. It is discouraging. I wish you could help me. M. E. Do you swim? Swimming broadens the shoulders in great shape if one keeps faithfully at it. If you do not know how to swim go to one of the pools and learn and then keep on even when the cold weather comes. In conjunction with this exercise try rubbing cocoa butter in the hollows of the neck and shoulders and that helps too.

The Doll Hunt To the Editor of Woman's Page: Dear Madam—Would you kindly let me have some games that could be played by children six years old? I am having a party in the near future so would be very much obliged. I am very fond of your page, but many interesting things and have cut many clippings. Mrs. R. H. One interesting way to amuse little girls of this age is to have a doll hunt. Ask each little girl to bring her doll to the party and then take each doll

Adventures With a Purse

"PEARLS," I read in an advertisement, "are worn with every summer dress." And with spring, winter and fall dresses, too, for the matter of that. For there is a certain charm about a string of lovely pearls which no chain, be it ever so fancy or unusual, can equal. And you will find that few women there be who do not long for a string of pearls. And when you see as nice strings in three-quarter length and graduated, as I saw, for \$1, why then they come within every woman's reach. They are indeed exceptional value.

Were I fond of puns, which every one knows are described as the lowest form of wit—I would begin this article by saying that I wanted to tell you of a matchless gaiter. By which I would mean to imply not so much that it is unequalled, as that it lights the gas without the use of a match. It is a small metal cylinder on the end of a three or four inch handle. All that is necessary is to turn on the gas and hold this lighter close to the jet. And lo! and behold on comes the light. What with matches as hard to light as they now are, and with the added fact that it seems as if you never can find one when you want one, seems to me that one of these lighters is well worth its price of ten cents.

Here is a combination folding shoe-horn and buttonhook which you will want to tuck in your bag to carry away with you. You'll find the size very convenient for carrying and it will be nice to take with you for after bathing when your pumps do not slip on so easily, or for when you need a buttonhook. The price is fifteen cents.

For names of shops call Walnut 3000 or address Woman's Page Editor.

The Question Corner

- Today's Inquiries 1. Who was Mary Chilton? 2. What is the birthday flower for August? 3. How can emergency sleeves to protect a white waist in the office be made in a jiffy? 4. When there is no sewing table and a good deal of cutting must be done on the floor, how can the spread be protected? 5. In washing a sweater why should it never be rubbed? 6. What makes a very satisfactory arrangement for keeping tin pot lids in place? Yesterday's Answers 1. A very novel wedding present can be made by framing a square of the material of the bride's dress or veil as a tray. 2. The birthstones for August are sardonyx and peridot. 3. Fireproof dishes that have been scorched should be soaked in very strong borax water. 4. If it is absolutely necessary to have a bottle containing poison in the house stick a pin through the cork and this will give definite warning. 5. In repointing a rubber plant be sure to put a small layer of cinder in the bottom for drainage. 6. A little water wagon, built into the scrubbing pan, can be made by attaching four castors to a square board.

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ADVICE TO SUMMER GIRLS FROM "REGULAR FELLOWS"

It Has to Do With Kisses Easily Given and Explains a Few Things That Are Puzzling

ONCE again we have a code for boys and girls from the "ten regular fellows" who drew up the twenty rules for what a girl should be. It is a summer code and in these vacation days fraught with the lure of moonlight and sudden acquaintances extremely to the point. It reads: "We would like to say something about kisses. We can't see why it is contended that if a fellow is educated he will naturally know how to behave. We are all educated, each of us having had at least two years of high school and our only iron-clad statement about kissing is this, 'If a fellow has a sister he will hesitate before treating some one else's sister as he would not want his own treated.' 'Now, fellows aren't to blame all the time. The average girl of today does not think before she speaks, and if there is one thing a fellow hates to hear is that he is slow. Of course, you can't put the blame on the girl or the fellow altogether. 'Here is what one of our crowd, who is considered handsome by the girls, says about kissing: 'Don't blame either the girl or the fellow. Blame the moonlight.' He is a college graduate, tall and slender; a very snappy dresser, a very good dancer, a good singer, a fair piano player, and he knows more jokes than a joke book.

"B" Is it the educated or the uneducated fellow who forces the kisses? That question cannot be answered in general. If the uneducated fellow is an ordinary do-nothing fellow, then he does the forcing, but if he is not educated because financial conditions urged him to go to work, then it is a sin to blame him. "Of course, a girl may like a boy and fall for his 'soft' stuff, because she hates to lose him. How many fellows have refused to marry girls because they (the girls) fell for their (the fellows') soft stuff? Most of the boys in our crowd who are at the marrying age have stated that they would not marry a girl who was easy to kiss. If you refuse to kiss a fellow you may lose him for a while, but if he's a man he'll come to his senses and apologize. Whether he apologizes or not he will always look you

Cuticura Will Soothe And Help in Healing Whether it is a burning itch, irritation, cut, wound or burn Cuticura will soothe and in most cases heal. First bathe with Cuticura Soap and hot water. Dry and anoint with Cuticura Ointment. The Cuticura Talcum is also excellent for little ones, it is delicately medicated and exquisitely perfumed. Soap 25c, Ointment 25c and 50c, Talcum 25c. Sold throughout the world. For more Cuticura see address on Cuticura Labels. West 4th Street, St. Louis, Mo. Cuticura Soap shelves without tag.

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PHOTOPLAYS PHOTOPLAYS PHOTOPLAYS THE STANLEY COMPANY OF AMERICA The following theatres obtain their pictures through the STANLEY Company of America, which is a guarantee of early showing of the finest productions. Ask for the theatre in your locality obtaining pictures through the Stanley Company of America. ALHAMBRA 12th, Morris & Parkway Aves. APOLLO 520 AND THOMPSON STS. ARCADE "CHESTNUT" Below 10th St. BLUEBIRD BROAD STREET AND SUSSEX STS. EMPRESS MAIN ST., MANAYUNK. FAIRMOUNT 20th & GIRARD AVE. FAMILY THEATRE—1311 Market St. 56TH ST. THEATRE Below Spruce St. GREAT NORTHERN Broad St. at Erie St. IMPERIAL 60th & WALNUT STS. LEADER 41st & LANCASTER AVE. LIBERTY PROFA & COLUMBIA AVE.

RUMFORD THE WHOLESOME BAKING POWDER "Is wholesome and efficient—always gives good results—is uniform in value and inexpensive." Ask for PIEDMONT—The food oil with the nut flavor PEANUT OIL —has an individual flavor and "life," due to the fact that it is made by the cold-pressed process and not subjected to chemical treatment of any kind.