# AUNTY JUNE'S PRIZE SEA-FOOD RECIPES: NOVELTY FOR SHORE: ON THE TROLLEY: CYNTHIA

THAT SMART BEACH SHAWL

## FAMOUS SHORE DINNER RECIPES GATHERED BY MRS. M. A. WILSON

Aunty June, Southern Women Enthusiastic Darky Cook at Noted Virginia Resort, Gives Them

By MRS. M. A. WILSON (Copyright, 1919, by Mrs. M. A. Wilson,

TO THE residents along the Chesapeake shore the summer season is the ideal portion of the year. For it is then that the sea foods are at their best. Salt oysters, clams and crabs and fish are abundant. Lovers of sea foods who are on vacations and the summer colonists nearby journey to the Chesapeake shores to enjoy their favorite sea foods.

It is here that the clam bakes, grilled fish and shore dinners first came into prominence along the coast. Along the Chesapeake and the Virginia coasts in the summer time are small resorts that cater to the tourist. Here one is enchanted with the wild nature of the coast. where the bathing is finest and the wild waves are truly picturesque in their boisterous behavior. So, after a dip in the briny deep, one feels able to do justice to the abundant seafood dinner that is placed before one. A choice from the following menus

may be selected: Steamed Salt Oysters Steamed Clams, With Melted Butter Grilled or Fried Fish

Fried Crabs or Crab Croquettes Coleslaw Summer Apple or Wild Blackberry

Roll Bread and Butter

Coffee, Tea or Milk

And this is cooked as only the old southern darky can cook these foods. I spent a week-end at a Virginia coast resort quite recently, and while the meal was being prepared I culled a few recipes, famous at this resort, from those given me by the cook, Aunty June, whose mother was trained by Mrs. Colfax.

Aunty is a portly person, about five feet three inches tall and weighs in the neighborhood of 200 pounds. A blue bandana handkerchief is wrapped around her head turban fashion and a big white apron encircles her waist. "You all knows, honey, de folks am jest boun' t' have Aunty June's steamed clams; and nat'lly dey aims to es some fish and baked taters wit a nubbin o' corn; so den dey mought jest as well finish up wid a few crabs an' den Ah jest tem'ps em som' more wid a slice o' mah apple pie or wil' blackberry roll-an' oh, Lawdy, dey all is fitten' to bus' afore dev rise up from de table-so, you-all knows dey is more'n satisfied."

#### SOME OF AUNTY JUNE'S

Steamed Salt Oysters or Clams Place the salt oysters or clams in a large dishpan and cover with plenty of cold water. Scrub clean cook for three minutes. Now add with a stiff brush. Now place a colander in a deep saucepan and add one quart of boiling water. Fill the ment, colander with salt oysters or clams and steam until they open their mouths. Place one dozen of the steamed salt oysters or clams in a deep soup plate and serve with a small saucer of melted butter. Serve a small cup of the salt oyster or clam liquid, left in the saucepan after steaming the bivalves, with

#### Grilled Fish

Sea trout, striped bass or other fish may be used. Clean and bone the fish and then place on a baking dish and spread freely with salad oil. Broil for twelve minutes in the broiler of the gas range or bake for fifteen minutes in a hot oven. Serve with the fish a sauce prepared as fellows. Chop fine

Four onions, Three large tomatoes, Two green pappers.

Now chop two ounces of salt pork or fat bacon very fine and place in a skillet and cook until nicely brown-Add the finely chopped enions and tomatoes and green pepper and cook slowly until the vegetables are soft. Then season with One-half teaspoon of sugar,

One teaspoon of sait. One-half teaspoon of white pepper Juice of one-half lemon.

Mix thoroughly and serve with the

#### Baked Potatoes

Select large, well-shaped potatoes and wash and grease thoroughly with shortening and place in the oven or broiler to bake. When done, cut a slice from the top and scoop out the contents of the paked potatoes into a bowl. Mash the potatoes and add a little milk, sait and pepper to taste and one tablespoon of butter each potato. Beat until very light and fluffy and then fill back into the potatoes, piling up high. Place a strip of bacon on top of the prepared potatoes and place in a hot oven to brown the bacon. Dust with paprika and serve.

lowhere do they cook corn as der as it is usually prepared in corn belt. Select full, well-shaplears of corn and remove the husk, aving just the last layer. Now ald back this layer of husk and

nove all the silk from the corn, and cook it.

to cook the corn: Have ettle containing plenty of water. Add one tablespoon

About "Movie" Method

CERTAINLY wish.' said a letter that came in Mrs. Wilson's big interesting pile of mail yesterday. "that you would come to Chester and give movies on your cooking." Which all goes to suc-that the average woman appre-clates the fact that learning how to "movie" plan is a method that can't be excelled.

But you can see for yourself. Renember the schedule.

Charlotte Russe The picture that shows how to make six delicious Charlotte Russe for twenty-five cents at the Victoria, 1214 Market street, every

Queen Victoria Sponge Cake The famous Queen Victoria Sponge recipe, which provides two

nkes for a quarter: Wednesday, afternoon and evening, the Orient, Sixty-second and Woodland avenue.

Thursday, afternoon and evening. the Paschall. Seventy-first street

and Woodland avenue. Friday and Saturday, afternoons and evenings, the Globe, West Philadelphia, Fifty-ninth and Market

Both recipes can be obtained at the box office of the theatre or by sending to the Editor of the Woman's Page, Evening Public Ledger.

cook for ten minutes for small corn potatoes, and then a layer of the Baked Potatoes Boiled Corn on Cob and twelve minutes for medium and fifteen minutes for large ears. Lift, with salt, pepper and finely chopped drain and then wrap in a napkin and green pepper. Pour over it two cups

> Here the crab lives in luxury. Here he is the abundant shellfish. You will see piles on piles of beautiful red crab shells, of which his lordship, the crab, have been divested.

To be sure, the crab must be actively alive before cooking. To cook: Place a large boiler of water on the fire and bring to a boil. Add for one and one-quarter hours.

One-half cup of vinegar, One teaspoon of cayenne pepper. Then add the crabs and cover closely and boil for twenty minutes.

#### Fried Crabs

Clean the cooked crabs and then cut a thin slice from the shell that contains the meat. Dip the meaty part in salad oil and fry until golden brown in hot skillet.

#### Fried Crab Meat

Pick the meat from the cooked crabs and mince fine two ounces of bacon. Place the bacon and one and tablespoons of grated onion in a hot and skin removed, fish cut into oneskillet and cook until nicely browned. Serve on toast and pour melted butter over the prepared crab meat.

#### Crab Meat Stewed in Cream

Place in a saucepan One and one-half cups of milk Four tablespoons of flour. Stir to blend. Bring to a boil and

One and one-half cups of crab

One green pepper, minced fine. One onion, grated, One teaspoon of salt,

One teaspoon of paprika. Grated rind of one-quarter lemon. Juice of one lemon,

Two tablespoons of butter. Tosa gently until well cooked, serve.

Steamed Clams, Fried Crabs, Grilled Fish and Other Tempting Dishes

small custard cups.

until soft and dry, then add

One teaspoon of salt.

One tablespoon of Worcestershire

tartar sauce.

One-half dozen clams. One cup of cooked peas, Two tenspoons of salt,

Two tablespoons of finely chopped

Cover with a crust rolled one-half nch thick. Bake in a moderate oven Brush the pastry with milk and as soon as it browns lightly cover with a pie plate to prevent taking on too

One cup of chopped onions, One-half cup of chopped sweet rei

One cup of chapped tomatoes. one-half cups of crab meat and two then add one pound of fish, bones about thirty-five or thirty-eight, your

> Six large clams, cut in pieces, Two cups of water.

twenty minutes. Now add One-half teaspoon of sweet mar-

One-quarter teaspoon of thyme,

One cup of cooked lima beans,

One-half cup of finely chopped parsley.

One tablespoon of salt, One and one-half teaspoons of

### Mrs. Wilson Answers Questions

To Mrs. M. B .- See cosmopolitan butcher crack them well and then kitchen for July 9-English dishes. wash thoroughly in plenty of lukewarm water. Place in a saucepan her as to dancing with strange young

My dear Mrs. Wilson - Please publish in the paper a recipe for strawberry jam and how to preserve pineapple?

CONSTANT READER. See the woman's page of May 24 for strawberry jam, and the issue of May 29, 1919, for the pineapple.

My dear Mrs. Wilson-In trying some of your recipes given in the paper I have found them quite palatable. In the recipe for jelly and cream made of white of egg do you whip the egg before adding the jelly? Will you also give a recipe for deviling clams, stewed in the shell. My husband is very fond of them; also of pepper pot? Will you give me a good recipe for these two articles?

Mrs. E. J. T. Just place the jelly and white of egg together in the mixing bowl and beat slowly at first to mix well, then continue beating until the mixture holds its shape.

#### Deviled Clams

Place in a saucepan One-half oup of clam juice, One-half cup of milk, Five tablespoons of flour.

Stir to dissolve and then bring to boil and cook for five minutes.

One tablespoon of grated onion, Four tablespoons of finely minced narsley,

One-quarter teaspoon of mustard, One-half teaspoon of paprika, One teaspoon of salt, Six tablespoons of bread crumbs.

Mix thoroughly and then fill into well-cleaned clam shells, rounding up on top. Dust with flour and then pose. Refold the husk about the patting well, with fine crumbs. Fry until golden brown in hot fat.

Get two calves' feet. Have the

You Will Like

Serve in individual ramekins or

Crab Meat Balls

Mince fine Two ounces of bacon, Two green peppers, Two tomatoes,

Brown the bacon quickly and then add the finely chopped peppers, tomatoes and onions. Cook gently One and one-half cups of crab

One tenspoon of paprika,

Mix well and then form into balls the size of a fish cake and roll in flour, dip in beaten egg and fry until golden brown in hot fat. Serve with

#### Pea Shore Pie

Grease a deep pudding pan well. Cut any variety of fish desired into pieces weighing about two ounces. Free from bones and skin and then roll in flour and place a layer of fish, then a layer of thinly sliced of sugar and drop in the corn and tomatoes, a layer of thinly sliced prepared fish Season each layer of thick cream sauce, with

One teaspoon of paprika,

deep a color. Before closing I would like to give you Aunty June's salt chowder. "Hit's a shore 'nuff tol'ble fine

Mince fine four ounces of salt pork or bacon. Place in a deep kettle and add

peppers.

inch blocks

Two tablespoons of butter.

pepper. Heat until scalding hot and then

One pound of honeycomb tripe, cut one-half-inch blocks. One cup of finely chapped onions,

One bunch of soup herbs, One teaspoon of sweet marjoram Two whole cloves. Two whole allspice,

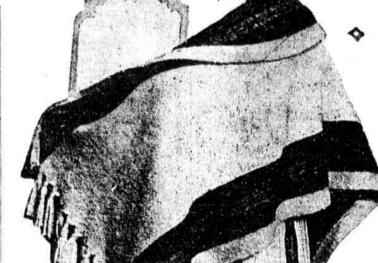
Four quarts of water. Bring to a boil and cook slowly for three hours. Now add

Three cups of finely diced potatoes and tiny dumplings made as follows: Place in a mixing bowl

One-half teaspoon of salt. One-half teaspoon of pepper, One-half teaspoon of thyme,

One tablespoon of finely minced paraley. One teaspoon of baking powder,

Four tablespoons of water. Mix to a dough and then work well to blend. Make into small balls the utes. Season with salt and pepper to old age. and then serve.



The beach shawl is one of summer's most interesting vagaries. It is as light as silk and yet, being all-wool, as protecting from winds as wool can be. The one shown in the picture is white with a border of daring reman stripes.

# Please Tell Me What to Do

What Cynthia is Like you before, perhaps some of your readers remember us. We think the K. U. members of same. We are very much interested in the great question that has arisen, "Who is Cynthia?" Now this is our opinion: You are a nice man, not too young and not for the procession of t Cook slowly for ten minutes and not too young and not too old, say bair is mixed with gray and you have soft blue eyes. You are married because you seem to know the kind a girl a nice man would want for a wife.

us know who is right or nearest to it.
We hope that the "Ten Regular Fellows" have found their "ideal girl."
TEN REGULAR GIRLS.

Cynthia understands girls?

Writes to "Miss Insignificance" Dear Cynthia-I would like to write a few words in reference to "Miss Insignificance " Why do you worry about your friends? The best way would be to drop them and make other friends who suit you. Be frank all the time and

Sorry that I am unable to give my full explanation.

Writes to S. L. P. R. Dear Cynthia-I am writing again. but this time I am not seeking advice, but am seeking to give it.
In answer to S. L. P. R. I agree with

men, that is, providing that she dances with him and then drops him, but as you say. Cynthia, eight out of every ten girls will strike up a friendship with every man she dances with.

#### S. L. P. R. to quote a sentence from A DISCOVERY THAT BENEFITS MANKIND

Two discoveries have added greatly to human welfare.

In 1835 Newton originated the vacuum process for condensing milk with cane sugar to a semi-liquid form. In 1883 Horl at Racine, Wis., discovered how to reduce milk to a dry powder form with extract of malted

grains, without cane sugar. This product HORLICK named Malted Milk. (Name since copied by otherr.) Its nutritive value, digestibility and ease of preparation (by simply stirring in water) and the fact that it keeps in any climate, size of a large pea. Drop into the has proved of much value to mankind pepper pot and cook for fifteen min- as an ideal food-drink from infuncy

Ask for HORLICK'S -Avoid Imitations

ur facilities in the business of Fur Remodeling and Repairing are practicalities, and not mere possibilities. We maintain our expert staffs right through the summer season, keeping our highly trained furriers and learning all about the advance fashions-thus we can do your work now at a third below regular. "Pay the Cost in the Fall"

Mawson & DeMany 1215 Chestnut Street

your letter: "There is more than one down) to the story, I say, of the rub-Dear Cynthia-We have written to nice girl who goes on the piers herself." ber step or stair treads. They are Yes, that is right, and do you know strips of probably eight or ten inches in that there is more than one nice girl length, of good heavy rubber, and one

> I could tell you of many such cases Some of them I have worked on.) Do you know that a girl or boy, how- my own experience, I think it lasts ever nice he or she may be, can get into longer than the ordinary soap. I just scrapes, whether guilty or not, and all happened to be buying some and

or sixteen.

ously and see if Cynthia and I are not right and follow the motto "Watch your step."

For names of slops call Walnut 3000 or address woman's editor.

who is brought in the divorce courts, attaches them to the steps. In most shops we are told they are valued at Do you know that the dance hall ticular shop they are priced at ten twenty-five cents, but at this one parfigures in a large percentage of divorces cents-a real bargain. Virtually my only reason for telling you about this soap is because from

Two cups of water.

Now. Cynthia, please don't keep us through traveling with bad companthought you might like to know about cover closely and then boil for guessing much longer, and please let ions? it. It comes in a nice round sizable

You also state that you are not fifteen cake. The kind I bought this timeand by that I mean the scent-is water-Do you mean that you are too old to cress. Doesn't it somehow suggest be fooled? coolness and greenness and cleanliness? One-quarter teaspoon of thyme,
Two and one-half cups of cream
and as for the rest—well, what man,
course,
One cup of cooked peas,
One cup of cooked peas,

One cup of cooked peas,

One cup of cooked peas,

One cup of cooked peas,

One cup of cooked peas,

One cup of cooked peas,

Coolers and greenness and cleanliness?

Don't you remember the old saying:
There is no fool like an old fool," or something to that effect?

The Question Corner

Today's Inquiries

1. What is the game of "Outlines"?
2. When the hair is oily how often should it be shampooed?
3. What makes a convenient way to apply liquid oil or hair tonic to the hair?
4. What in a convenient way to apply liquid oil or hair tonic to the hair?

4. What innovation for the new furs

is promised? .
5. How can babies' clothes be made

to smell very sweet after they have been laundered? 3. What combination in materials

Yesterday's Answers

Mary Chilton was the first woman to set foot on Plymouth Rock.
 The birthday flower for August is

the red garden poppy.
3. Emergency sleeves to protect a

white waist in the office can be made from a large business en-velope. Split the ends then cut

the envelope in two, using each half for a cuff. Simply paste in

place.
When there is no sowing table and a great deal of cutting must be done on the bed, have a large

piece of white oilcloth ready to spread out to protect the counter-

In washing a sweater never rub it, because by injury the fiber this makes it hard and apt to shrink. Simply raise up and down in the water until clean.

A tight wire stretched across the pantry wall makes an ideal ar-rangement for keeping various sized pot lids in place. Slip them in back of the wire.

With a Purse

PAUSED involuntarily before the duced.

lovely and effective luncheon cloth. "It is a beauty," I exclaimed, and

thought how much I would like to tell

you about it, but that it was probably very expensive. The deep blue em-

broidery in lazy-daisy stitch forms a

striking and unusual contrast against

the soft white of the material. I looked

at it again more closely and dis-covered it to be composed of squares

held together by rich-looking lace. So

then I investigated and learned that the

squares cost but fifteen cents and that

but nine of them are required to com-

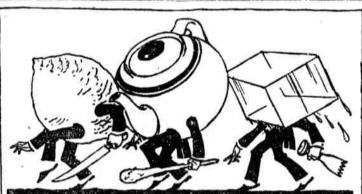
plete the cloth. I really believe you

could finish the embroidery in a week

something, unless, perferce, they lead

**Adventures** 

and colors makes a charming lamp shade.



# We Killed the Heat

Tetley's delicious fragrant tea-a little lemon to add zest, a tinkling piece of ice for coolness-and there you have the perfect summer drink!

Tetley's Teas are selected from the world's finest tea gardens. They are carefully packed to keep impurities out, and strength and fragrance in!

A chilled glass of Tetley's clear, amber-colored Orange Pekoe Teaiced for coolness-is delicious. Try it!

# TETLEY'S TEA

R AND MANAGED BY MEMBERS OF THE UNITED EXHIBITORS' ASSOCIATION BELMONT 52D ABOVE MARKET

PRISCILLA DEAN IN EUREKA 40TH & MARKET STS.

"ONE THING AT A TIME O'DAY" JUMBO FRONT ST. & GIRARD AVE. "PARTNERS THREE"

LOCUST SID AND LOCUST STREET,
WM & HAST IN AMOUNT MACRE!
FLAGOR THE IMMOVABLE OUEST

NIXON 65D AND MARKET SIS.
2:15, 7 and 9.
VIVIAN MARTIN IN
"LOUISLANA" PARK RIDGE AVE. 4 DAUPHIN ST.
Mat. 2:15. Eve. 6:45 to 21.
"THE WOMAN THOU GAVEST ME"

RIVOLI 52D AND SANSOM STS. MATINEE DAILY "PRUDENCE ON BROADWAY" STRAND GERMANTOWN AVE.
AT VENANGO
MRS. VERNON CASTLE IS
"THE FIRING LINE"

WESTALLEGHENY

LIBERTY BROAD & COLUMBIA AV

## SOMETHING THAT HAPPENS IN THE BEST OF TROLLEYS

Perhaps You Are Well Acquainted With This Gentleman-If You're Not, It Isn't His Fault

THE moment has come again. Fifty man recovered in the ninth inning, as it I interested and sympathetic friends were, and thoughtfully took up sleeping hanging to trolley car straps await the quarters in the vicinity of parties on, surely this time imminent fatality. the left.

Nearer and nearer his head falls, it What would happen if the gentleman describes a brief circle, then, down, should land? Would a perfect lady down—Oh, momentous awakening!—the stay absolutely still or would she jump

opens his eyes and sleepishly straightens up. Until he falls asleep again! I wonder if any one in the brilliant and varied archives of the patent office has ever thought up a little special alarm clock to be carried by the peren-nially drowsy gentleman who is so fatally susceptible to sleeping on the shoulder of strange ladies next to him. No fooling. There ought to be such an the benefit of her advice. arrangement. In the first place there could be a little preliminary attachment to inform the great sleeper that there is a lady sitting next to him. Then there could be little tinglers or buzzers to will be printed. register at various dangerous angles of the head. At eighty-five degrees, say a little insistent buzzing to warn that the lady is only pretending to read her magazine and is getting nervous and less stationary; at fifty-five degrees a slightly more imperative signal to report that she has moved over three inches and is endeavoring to push the

Has a trolley car sleeper ever-actu-ally landed where he always seems just about to land? Although many times having played the role of prospective pillow I am not able to supply this information. Only two days ago a floppy blue taffeta hat with a most at-tractive heuna flower on the side of it

> Feet tired from summer-sunned pavements? Use

was grazed in passing, but the gentle-

side of the car out. And at forty-six

degrees, a clear ringing call to announce

that if he goes one inch further his head

will be no other place in the world but

on the blue voile shoulder of a lady to whom he has never even been intro

BAUME -for the design is simple and the entire cost of the squares would be but ANALGÉSIQUE Porch steps have a way of wearing out, and in addition to that they have way of becoming rather slippery. Al of which leads up to the story (and what porch steps do not lead up to

for quick and sure

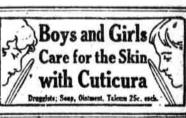
relief. Cooling and

always refreshing

Thes. Learning & Co., N. Y.

perfectly strange gentleman about to out of the window as she had contem-fall asleep on your shoulder before an plated doing? It is one of life's great interested audience on the trolley car mysteries.

> Miss Rose Will Help You with your clothes. Perhaps you are wondering just what color in vogue now will be most suftable for you. Or perhaps it is the present-day styles that perplex you. Miss Rose will be glad to give you Miss Rose, woman's page, Evening PUBLIC LEDGER. Send a self-addressed stamped envelope for per-



fruity flavored

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Final Clearance Consistent with our policy of not carrying any styles over from one season to another. we are offering for the balance of this week two groups of fashions, regardless of their

STREET DRESSES, \$35

Formerly Up to \$125

In Foulards, Taffeta,

Moire—a few serge and tricotine ideas in light

former value, as for example:

SUMMER DRESSES, \$22

Values \$35 to \$50 A diversified collection of Gidding designs in Organdies, Ginghams

PHOTOPLAYS Hanley COMPANY FAMERICA

and dark shades.

PHOTOPLAYS 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 Mat. Dally at 2; Evgs: 6:45 & 9.
REX HEACH'S MAT. DALLY ALL STREET THEATRE REX HEACH'S MAT. ALMA HANLON IN "EDMUND BREEZE" APOLLO 52D AND THOMPSON STE MATINEE DAILY CONSTANCE TALMADGE in THE STUDIO GIRL" ARCADIA CHESTNUT Below 16TH 16 A. M. to 11:15 P. M. "CAREER OF KATHARINE BUSH"

BLUEBIRD BROAD STREET AND SURQUEHANNA AVE.
MARGUERITE CLARK IN EMPRESS MAIN ST., MANAYUNK MATINE DAILY NORDS AND MUSIC"

FAIRMOUNT MATINEE DAILY DOROTHY DALTON in OTHER MEN'S WIVES FAMILY THEATRE-1311 Market St

LEWIS STONE In

56TH ST. THEATRE—Below Spruce. MATINEE DAILY FANNIE WARD IN THE CRY OF THE WEAK" GREAT NORTHERN Broad St. at Erie WILLIAM FARNUM IN "THE LONE STAR RANGER"

IMPERIAL MALE 2:30. EVER. T& 9.
FLORENCE REED in "THE WOMAN UNDER CATH"

LEADER 41ST & LANCASTER AVE

MODEL 425 SOUTH ST. Orchestre. Continuous 1 to 12.

FLORENCE REED in "WOMAN UNDER OATH"

OVERBROOK 63D & HAVER-CHARLIE CHAPLIN in 'SHANGHAIED' PALACE 1214 MARKET STREET 10 A. M. to 11:15 P. M. CLARA KIMBALL YOUNG IN THE BETTER WIFE.

PRINCESS 1018 MARKET STREET

8:30 A. M. to 11:13 P. M.

PEGGY HYLANE IN

COWARDICE COURT REGENT MARKET ST. Below 17TH

11 A. M. to 11 P. M.

EMMY WEHLEN M. to 11 P. M.

"THE BELLE OF THE SEASON"

RIALTO GERMANTOWN AVE.
AT TULPEHOCKEN ST.
TOM MOORE IN
"A MAN AND HIS MONEY" RUBY MARKET ST. BELOW 7TH 10 A. M. to 11:15 P. M. RESSIE BARRIES LE IN "THE WOMAN MICHAEL MARRIED" SAVOY 1211 MARKET STREET GLADYS LESLIE IN THE GIRL WOMAN

STANLEY MARKET ABOVE 16TH 11:15 A. M. to 11:15 P. M. NORMA TALMADGE IN "THE WAY OF A WOMAN"

VICTORIA MARKET ST. AB. OTH OA. M. to 11:18 P. L. WOMAN THERE WAS

When in Atlantic City Colonial Theatre