GOING TO PICKLE SOME PEACHES? : ABOUT THE "MASHER" : HINTS FROM THE SHOPS : CYNTHIA

MRS. WILSON TELLS HOW TO PUT UP THE SWEET PICKLED FRUITS

Directions for Pickling Peaches, Pears and Cantaloupes-Recipes for Spiced Figs, Grapes and Green Tomatoes—Store Some Jars Away for the Long,

Expensive Winter

By MRS. M. A. WILSON (Copyright, 1912, by Mrs. M. A. Wilson,

DRESERVING fruits and vegetables by pickling for use as condinments provides a supply of deliclous food for the winter table. Use only porcelain-lined or enamelware kettles for this work. The seid in the vinegar will act on the metals of other ware; for this reason they should not be used. Use wooden spoons for mixing and stirring.

Sweet Pickles

Peaches, plums, apples, watermelons, cantaloupe rind, pears, figs and grapes make a splendid variety to add to the preserving closet.

Sweet Pickled Peaches

Place in a preserving kettle

Four pounds of sugar. One and one-half cups of water.

One and one-half cups of vinegar, One ounce of stick cinnamon, One ounce of whole caves,

One-half onnes of allapies. One-quarter ounce of blade mace.

Three pieces of ginger. Bring to a boil and cook for ten

minutes and then have six pounds of cook the mixture until thick. Pack peaches and sirup into a preserving may all be done, using this method. half-pint jars. Strain the sirup and kettle. Bring to a boil and cook for Only the fruit and skin need not be ten minutes. Lift the peaches to a separated. Just add well-washed crock and boil the sirup for ten fruit to spiced sirup and process, twenty minutes in hot water bath. minutes. Pour over the peaches and stand them aside until the next day. Adjust the rubber and lid, seal loosen the skins; peel and then place securely and then place in hot water in the preserving kettle bath and process for twenty-five Remove and store in a

Plums may be prepared in the same manner, keeping the fact in mind that the skin of the plum must be pricked with a fork or darning needle to prevent bursting of the

Spiced Figs

Wash and drain and cook the figs until tender in sufficient boiling water to cover. Drain overnight and

Four pounds of sugar in a preserving kettle. One quart of water figs cooked in

one pint of strong cider vinegar, One tablespoon of whole allspice, Four pieces of blade mace,

One piece of ginger cut into bits,

One piece of stick cinnamon,

Bring to a boil and cook for fifteen minutes. Set aside overnight. In the morning return to stove and bring to a boil. Cook twenty minutes and then set aside; in the evening place on the stove and boil for ten minutes. Next morning pack and peel and cut into dice. Place in figs into sterilized half-pint jars and a large bowl and add fill with sirup. Adjust the rubber and lid and then seal; place in hot chopped fine, minutes.

Pickled Pears

Peel and cut in half eight pounds of hard pears. Place in a presery- chopped parsley. ing kettle and cover with cold water and cook until tender. Drain and in a saucepan then process the same as for pickled

Sweet Pickle | Cantaloupe

Select underripe cantaloupes and then pare and cut into neat pieces. Place in a large crock and cover with Now place in a bowl a brine made as follows: Two cups of salt to one galion of water. In the morning drain and then wash in clear cold water. Drain well. Now place in a preserving kettle One pint of vinegar,

Five pounds of sugar, One pint of water, And the following spices, tied in

piece of cheesecloth One and one-half tablespoons of

cinnamon Two teaspoons of cloves, One teaspoon of allepice, One teaspoon of nutmeg.

One teaspoon of nutmeg,
One teaspoon of ginger.

Bring to a boil and cook for fifteen

bere and there about the room: Never lovely little rings—guard rings. I think they are called—of sterling silver, set all around with tiny sparkling minutes. Add the cantaloupe and cottage, with its four bedrooms and brilliants. So skilfully are they made boil for five minutes. Remove from bath. I didn't know the other three, they are frequently worn alone. And the fire and stand aside until next day, then place on the stove and bring to a boil. Cook fifteen minutes and set aside until the next nasturtiums nodding a gay welcome. contrast of the sapphire and silver or day, then reheat and boil for fifteen Well, anyway, I must not digress. I ruby and silver is exquisite. They are minutes. Fill into sterilized jars and was speaking about extras for the priced at \$2.50. adjust the rubber and lid. Seal and guest. And what made me think of then process in hot water bath for that, in the first place, were the dainty twenty minutes. Prepare spiced wash cloths. They are made of Turkish watermelon, using the same method.

Spiced Grapes

Pick the grapes from the stems and then wash. Now separate the only fifteen cents each, with four priced pulp from the skins. Place pulp in preserving kettle and add one cup of and attractive appearance enable you water to every ten pounds of grapes to give each guest a new and dainty to prevent scorching. Cook slowly wash cloth. until soft and then cool and rub through a sieve to remove the seeds. Return the pulp to the kettle and add the skins and

One and one-half cups of vinegar, that somehow you'd notice as being discord. The giraffe's great friend had tinctively different from all the rest. It been a collie dog that had a few weeks Stir to dissolve and then bring to ningly wrought. And here and there are a boil and add a spice bag made as balls or long, narrow pieces of pale jade

Two tablespoons of cinnamon, One-half teaspoon of cloves, One teaspoon of allspice,

of cool green. They are, indeed, lovely, these chains, and that you will like them I am sure. The lowest priced among them is \$2.50.

A Parisian with a sense of name queathed 300 francs to each relative who abstained from attending his funeral. Only one poor relative in sisted on following the deceased to the

One teaspoon of ginger,
Three-quarters teaspoon of nutkeeper, who understands how hard it is to resist a pin which will match one's
Tie spice bag loosely and then chain, right alongside them, then, are pared to sacrifice the 300 frances.

Seen It Yet?

YOU can ask that question these days and almost get as answer without having a person say

Women are keenly interested in Mrs. Wilson's cooking "movie." It seems so easy to learn by the screen Almost like having Mrs Wilson come and pay a visit in you own kitchen. In short, it's an op portunity not to be missed by the oman who takes pride in serving good things to eat Here is the schedule:

Charlotte Russe

The Victoria, Ninth and Market streets, every day this week

Queen Victoria Sponge Cake Thursday, afternoon and evening he Paschall, Seventy-first stree and Woodland avenue.

Friday and Saturday, afternoons and evenings, the Globe, West Phil delphia, 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 Lebour.

peaches pared; keep them whole, into sterilized fruit jars and adjust Place in a crock and pour over them the rubber and lid and seal. Process turn to the kettle and bring to a the boiling strup. Let stand over- fifteen minutes in a hot water bath. night and in the morning turn the Cherries, gooseberries, currants look clear and then fill into sterilized

rubber and lid and seal. Process for Sweet Spiced Green Tomatoes Small green fig or plum tomatoes be packed in the jars with the sweet Repeat this for three days. Lift may be used for this conserve. Scald pickled fruit, if so desired. To preinto jars and fill with spiced sirup, and then cold-dip the tomatoes to

> Five pounds of sugar, One cup of water,

One and one-half cups of vinegar, to the sweet spiced fruits when plac-One piece of cinnamon,

Mrs. Wilson Answers Questions

Adventures With a Purse

WHAT a real opportunity a hostess beautiful bar pins of the same lovely combination of silver and jade. They, welcome she is! What a number of remarkable price of fifty cents.

here and there about the room! Never You have, of course, seen those

and how timid I felt about going! And then when I went into my bedroom there I saw a little vase of bright, happy there I saw a little vase of bright, happy there I saw a little vase of bright, happy there I saw a little vase of bright, happy there I saw a little vase of bright, happy there I saw a little vase of bright, happy there I saw a little vase of bright, happy the little vase of bright happy the little vase of

Chains, chains! Short chains. She had been unhappy for several days

long chains, fancy and plain-such a and one day she killed herself by bang-

among the many I singled out one style ing her head against the bars of her

ing fruits in sirup.

My dear Mrs. Wilson-If possi- \ ble, please let me know at your earliest convenience how to make creamed cabbage, creamed potato salad and fifty stuffed peppers with cabbage, as I am having a family outing for fifty persons in the near future? These things I have been buying at the delicatessen stores and, as they are too expensive to buy, would like very much to make them myself. Also will I be able to put the stuffed peppers away for the winter, also how to make cream dressing?

Thanking you in advance, Mrs. S. W. Potato Sala ! for Fifty Persons Boil one peck of potatoes in skins

One-half dozen green peppera. wart of finely chapped onion

Three tablespoons of salt, One tablespoon of paprika, Three-quarters cup of

Toss gently to mix and then place

One quart of vinegar, Three cups of water,

One and one-half cups of flour. Dissolve the flour and bring to a boil. Cook slowly for ten minutes.

thoughtful little extras she can place

toweling. Some have squares outlined

in yellow, in which case there is a neat

crocheted shell stitch edge in yellow.

Others have squares in lavender, and

at fifty cents. Their reasonable price

collection I have never seen. But from

Beat well and then add Three-quarters cup of salad oil, One tablespoon of muctard, Four tablespoons of sugar,

One and one-half tablespoons of

One teaspoon of whole cloves,

Six pieces of blade mace,

in hot water bath.

in preserving kettle

One cup of water,

Three pounds of sugar,

Two waspoons of cloves.

One teaspoon of allspice,

Four pieces of blade mace,

Our small piece of ginger.

Two pieces of stick cinnamon,

large bowl and pour over the car-

rots the prepared sirup. Let stand

overnight, and in the morning re-

Note-A few slices of lemon may

One teaspoon of whole allspice,

Two pieces of ginger cut in bits.

Sweet Spiced Carrots

One-half tablespoon of pepper Mix thoroughly and then add to the prepared vinegar. Beat hard to theroughly blend and then pour over

the potato salad. quart of the prepared cabbage will if any trimming is used at all. hage fine and place in water to crisp. Drain well and then place in a bowl. To one quart of the prepared cab-

One-quarter teaspoon of celery

Mix and then reduce one cup of mayonnaise with

Three tablespoons of vinegar.

My dear Mrs. Wilson-Will you kindly publish the following breads: Rye, whole wheat and See woman's page of July 17.

For the names of shops where ar-

ticles mentioned in "Adventures,
With a Purse" can be purchased,
address Editor of Woman's Page,
Evening Public Ledger, or phone
the Woman's Department, Walnut
2000.

Interesting Items

in the Paris Zoo committed suicide.

A Parisian with a sense of humor be-

Several years ago the largest giraffe

Ask Mrs. Wilson If you have any cookery problenis, 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, sonnl reply, as none of the answers will be printed.

THE STRAIGHT-LINE Please Tell Me DRESS FOR FALL What to Do



The large dots are made of black silk braid, the handsome rope girdle is silk cord and the frock itself is

navy blue tricotine A Daily Fashion Talk by Florence Rose offered for the fall and winter seasons and his children. that blue serge has been sidetrackedfor a while at least. The serge has, him. I would treat it as such and not however, left its influence behind, for let him see that it worries you. Be many of these dresses are in the navy brave and trust God and things will pare the lemon: Wash and then cut blue shade, so very popular in serge, come right, I am sure, lengthwise, then with a sharp knife Tricotine, jersey and duvetyn are the cut into thin paper-like slices. Place materials which are taking precedence

in a preserving kettle and cover with over the serge for new dresses. cold water. Boil until tender. Add kind is very lovely, but rather perishwhile the woolen kind is beautiful of the children. and does give wear, though one could designs and also in the draped models, on one's side. such as the skirt with the pegged top, either at one side or on both. The jerseys and the tricotines are nearly

always kept to the straight effects. The duvetyns are either untrimmed or corated with embroidery done in silk Sometimes embroidery is or chenille. It will depend upon the size of used on the tricotines and the jerseys. peppers and the amount of cabbage but nearly always it is either satin or required to stuff them, usually one braid that is used for ornamentation.

fill six peppers. To prepare the cab- One of the best-looking straight bage for the peppers, chop the cab- dresses that I have seen this season is illustrated today. This straight-line. one-piece dress is of navy blue trico tine. The neckline is cut square at the front and finished at the back and the ides with a collar of white organdie One large green pepper, chopped The lower part of the skirt is trimmed with large dots, sprinkled here and One tablespoon of mustard seed, there, and made of black silk braid. A very handsome rope girdle is made cord and is finished at the ends

with black silk tassels. The small hat is of dark blue satin. The upturned brim is held at the left front and the right back with two pins. which have large heads of mother-of-

(Copyright, 1919, by Florence Rose)

Miss Rose Will Help You with your clothes. Perhaps you are wondering just what color in vogue now will be most suitable for you. Or perhaps it is the present-day styles that perplex you.

Miss Rose will be glad to give you the benefit of her advice. Address
Miss Rose, woman's page. Evening
PUBLIC LEDGER. Send a self-addressed stamped envelope. dressed stamped envelope for per-

The Question Corner

Today's Inquiries

2. Is it necessary to invite to a wed-ding the parents of the bridesmaids if the bride has never met

accessory that makes an attrac-tive gift for the man who smokes. When bills are loose in the inside section of a pocketbook what

the same men and girls, others who are Yesterday's Answers

My dear Cynthia-If it would not be any trouble to you I would be very grateful if you would tell me where you can buy a marriage license besides at City Hall, and can one be got after 12 o'clock Saturday afternoon? Could you please put this in the EVENING PUBLIC LEDGER before Saturday? would like to know, as I expect to b married Saturday night. Hoping it will

HAPPY. A license for Philadelphians can nly be obtained at City Hall and both bride and bridegroom must go to get it and take outh that the statements they are asked to swear to are true. office is open every day till 3 o'clock, but closes on Saturday at noon. A license costs one dollar.

not put you to any trouble.

By CYNTHIA

Still in Distress

self-conscious. If she is, it is not a

matter over which she or you have any

control. It's a fact and must be so

accepted. Be very sweet with her and

try to forget the fact and you'll soon

find that you will attract, too, if not

Must Go to City Hall

Perhaps your sister is not much more attractive than you and you are simply

Avoid Divorce

Broken-Hearted Wife-Divorce is a half-pint jars. Strain the sirup and A Daily Fashion Talk by Florence Rose remain there, but that he need not pour over the carrots; adjust the THERE is every reason to believe hope for a divorce, as you can oblige after looking at the one-piece dresses him under the law to provide for you gifts were never accepted, but were

And be absolutely firm about not allowing another to come into your home. For advice go to the domestic relations There is, as you doubtless know, a courts, and some one there will tell you ilk and a woolen duvetyn. The silk what he would be obliged to contribute toward your support and the support

It would be wisest to go to that court hardly put it in the class with the and consult one of the women in charge These duvetyn there before rou take a definite step. dresses are made in the straight-line as it is always wisest to have the law

Answers "Janet"

Time and doing something to make others happy are the only things that will help just now, my dear. Keep on being your own bright self and fill your time being as busy as possible and your experience will make you a finer and better woman than you would other-

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Who supplies the taxicabs at a wedding and how should the party be split going to the church?

them? How is filet being attractively used on silk lamp shades just

Describe a little summer smoking

little stunt serves to keep them well in place? What is the newest style of hairdressing now in vogue in Paris?

In the game of "Outlines" each guest is supplied with a pencil and a paper on which five dots have been placed. The guest who draws the best picture touching at some point on the five dots gets a When the hair is oily it ought to be shampooed every week or ten

Applying hair tonic or oil to the hair with an eye dropper is a direct and convenient method. Furs with brilliant linings have been promised. Babies' clothes will smell very

sweet if a few drops of perfume or toilet water are added to the last rinsing water. Silver cloth over old blue or rose silk makes a very charming lamp

From Here and There

It may be a passing temptation with note signed by his majesty's secretary. It so happened that her uncle worked

THIS ACTOR FOLLOWED HIS FAIR AUDIENCE HOME

A Case Where Matinee Idol Tactics Were Reversed, but This Girl Was Not Out for Flirtation

by a correspondent.

reasons," he writes, "attended a re- the theatre alone." cent vaudeville theatre and sat in a stage box, she was not aware that the a persistent watch upon the girl, but on the "masher" the only one who after his part was over he followed her ought to be set on him-another man. to her home without speaking to her. After the girl reached the steps the next door, called out to her, "lo 'Irene."

"Now, in front of this house where the girl lived there is a sign which tells of the work performed by the mother. namely, 'Francine Shop,' After the Refreshing after - feel girl was inside and within five minutes shows cleansing effect the telephone rang and a voice asked for

Miss Irene Francine.
"It seldom happens that the mother Some years ago King Edward, when sanswers the telephone, but this time she iking a summer holiday at Marienhad did, and when the voice asked for Miss taking a summer holiday at Marienbad, did, and when the voice account it was not Broken Hearted Wife Divorce is a received in twenty days over 300 pres- quite understand, although it was not quite understand, although it was not sought unless every other remedy fails. outs from persons unknown to him. The long before the fact dawned upon her For your children's sake it would seem gifts included many articles of jewelry that some one wanted to speak with her better not to apply for one. Give your from study to gold watches wisher better not to apply for one. Give your -from studs to gold watches-cigars daughter. When the girl was given the husband to understand that if he brings husband to understand that if he brings and cigarettes and an assortment of ing but was informed that it was some another woman to your house to live and cigarettes and an assortment of ing but was informed that it was some you will not tolerate it and will not other articles, from gloves, ties and one who had admired her and had fol-

> "Now this girl had not seen the man returned to the senders with a polite man was watching her from the stage. following her nor did she know the

THERE are so many instances where at the theatre and upon inquiry found it is claimed the girl is more than | that the man had his wife with him and half to blame for the advances of the also her mother. That the conversation 'masher' that it is interesting to hear did not get very far on the telephone the other side of the story presented can be imagined and the result is that the man received a severe lecture by the "When a certain young lady whose manager of the theatre and a repriname will be kept secret for obvious to his business and let the customers of

MOST peculiar incident, wasn't comedian in an act which was showing A it? A less sensible girl might have kept his eyes in the direction of the been flattered by this attention from the fair beauty who was watching the act- other side of the footlights, but this one ing. Not only did this comedian keep topped the situation neatly by setting If all girls dealt as speedily with the married men off the stage who try to steal like serpents into their lives little boy of six years, who lived right this one did with the actor, there would be fewer weeping wives at first and fewer weeping girls a little later on. But that's another story.

on teeth and mouth-

Unless it cleaned the teeth, sweetened the mouth, and hardened the gums, would people of refinement for 70 years have used and enthusiastically recommended it?



The First Requisite in Fur Buying—Quality

Never in the history of fur-trading has present-day conditions been equaled. The world has literally gone mad in the effort to gather sufficient quality pelts to supply the

In consequence of the shortage-imitations and substitutes are to be had at prices that seem to be economical. Such economy is indeed short-sighted. Today more than ever the lowest prices are sometimes the dearest.

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These Models Were \$65 to \$150 To make room for new fall garments even the best of our summer stock must be sold at a sacrifice, including hats of chic, wraps of distinction and gowns of unusual beauty. Many are so advanced that Fashion will find them in her foremost ranks as late as next sea-

Benguyer.

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