

HOW TO CAN SUCCOTASH : PRETTY BOUDOIR CAPS : SWEET DRESS FOR CHILD : CYNTHIA

MRS. WILSON GIVES DIRECTIONS FOR PUTTING UP LIMA BEANS

And There Are Also Excellent Recipes for Succotash, Indian Chari and a Good Country Relish—How to Dry the Beans for Use This Winter

By MRS. M. A. WILSON

LIMA beans are flat, kidney-shaped beans and are sometimes called butter beans. They are very popular and they form a splendid addition to the winter menu, either canned or dried.

The lima bean is a member of the family group of four vegetables, which are the hardest to keep for future use; namely, asparagus, peas, corn and lima beans.

The moisture content of the lima beans is in the form of a vegetable milk and it will develop a lactic acid ferment, called thermophyle. This ferment does not spoil the appearance of the vegetables and it can only be detected when the jar is opened. The beans have a flat, sour taste and they become soft and mushy when turned from the jar. Now it is quite necessary to prevent this trouble. When canning beans

First, use beans freshly harvested—this means not over six hours old.

Second, do not let them lie in piles; they will heat; do not lay them in the sun or any other warm place.

Third, shell at once, in a cool place, and grade for size; namely, small, medium and large. Can only the small and medium sizes. Dry the large beans.

Fourth, blanch in boiling water for fifteen minutes and then remove and dip at once into cold running water. Drain, pack quickly into jars and fill the jars to overflowing with boiling salt water. Adjust the rubber lid and partially tighten. Place at once in a hot water bath and process for three and one-half hours.

Fifth, the temperature of the water in the bath should be from 165 to 175 degrees Fahr. when jars are placed in bath. Hotter than this will be apt to crack the jars.

Sixth, after the jars are in the hot water bath bring them quickly to a boil and allow the water to boil two minutes, then count the time from this on. The water must be at least two inches deep over the tops of the jars and must boil continually. At the end of the period for processing, remove the jars, seal at once and remove to a cool room, free from drafts to cool. The four periods when flat sour may attack the beans are:

First, while the beans are lying in a warm room or in piles or in the sun.

Second, too slow in filling into jars and delay in quickly bringing hot water bath to the boiling point.

Third, allowing the jars to cool by standing in the hot water bath, or in a hot kitchen after processing.

Fourth, storage in a warm place.

To Dry Lima Beans

There are two methods that are used for drying lima beans. Both are good. The second method is said to prevent insects from being attracted to the beans and it is used chiefly by those living in warm climates. Beans may be dried in the sun or with an electric fan or in the various driers that are on the market.

First method—Cover a wire tray with cheesecloth and then spread the beans in a single layer and place them in the sun or in the drier to dry. Turn them frequently during the drying process.

Second method—Place the beans in a piece of cheesecloth and dip in boiling water for ten minutes, then dip in cold water. Spread on a cloth to drain for a few minutes. Now cover trays with cheesecloth and spread the beans in single layers and dry, using either the sun or the evaporator.

When the beans are thoroughly dry, they must be tempered or conditioned, for if they were to be sealed right after drying quite frequently they would sweat and then mold. To do this place the beans in a wire basket or cheesecloth bag and hang in a cool dry place. Empty and turn every day for one week. They may then be stored in a cool, dry place.

To store the lima beans pack them into tins or glass containers and cover, then wrap in a newspaper to prevent insects, etc., from being attracted to them.

It is important to keep the beans covered either with mosquito netting or cheesecloth while drying them, to prevent insects from laying their eggs among and on the beans.

Succotash Shell a sufficient amount of beans to measure three quarts and then parboil them for twenty minutes. Drain and rinse in plenty of cold water. Now blanch and cold-dip one dozen large ears of corn and then score the corn with a corn scraper and finally scrape the corn from the cob. Add to the beans and mix thoroughly. Add to

One cup of boiling water.

Two teaspoons of salt.

One teaspoon of granulated sugar.

Stir to thoroughly dissolve salt and sugar, and then add to the corn. Now add the beans and stir again to thoroughly mix. Fill into sterilized jars, adjust the rubber lid, partially tighten and then process in

Simply Delicious!

THAT is the verdict of the women who have tried Mrs. Wilson's two prize recipes now being shown in various motion picture theatres throughout the city.

Have you seen and tried them yet? Of course, by this time you know about the recipes. One that shows how to make six Charlottetown Rouses for twenty-five cents, and the other that demonstrates the famous Queen Victoria Sponge Cake. And two of these cakes can be made for a quarter, too!

WHERE SHOWN

The schedule for today is: Charlotte Rouse—The Victoria, 1234 Market street.

Sponge Cake—The Globe, West Philadelphia. Fifty-ninth and Market streets.

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. Send self-addressed envelope.

BEANS, CORN AND TOMATOES

Indian Chari

Scald one dozen large tomatoes and then cold-dip and remove the skins and cores and cut into small pieces. Place in a large bowl and squeeze between the hands into pulp. Now prepare the beans and corn as for succotash and then add the prepared beans and corn to the tomatoes. Now add

One and one-half teaspoons of salt. One teaspoon of sugar. Stir to thoroughly blend and then

Country Relish

Blanch one dozen large ears of corn and then cold-dip. Cut from the cob and place in a preserving kettle and add

Six sweet red peppers, Six green peppers, Chop fine

Three pints of lima beans, cooked twenty minutes, Two pints of finely chopped cabbage,

Two pints of string beans, cut in one-inch pieces, cooked twenty minutes,

One pint of chopped onions, One quart of vinegar, Six tablespoons of salt,

One cup of brown sugar, Two tablespoons of celery seed, Four tablespoons of mustard seed, One cup of cold water.

Bring to a boil and cook for twenty minutes, then add

One-half cup of flour, One-half cup of mustard, One tablespoon of paprika, One and one-half cups of water.

Dissolve the flour, mustard and paprika in the water and add to the boiling relish and cook for ten minutes. Cool and then fill into all glass jars. Adjust the rubber and lid. Seal. Process in hot water bath thirty-five minutes. Cool and then store in a cool, dry place.

When you're planning a party frock for the school girl keep vats one in mind.

The palest gray chiffon over flesh-colored silk supplies the material and eyellet embroidery forms a striking border and trimming

Please Tell Me What to Do

By CYNTHIA

She Does Not Love Him

Dear Cynthia—Please tell me what to do. I am in love with a nice little girl about eighteen and I am not a bad-looking man about twenty-two. I love her so much that I would do anything for her, but she tells me that she does not care for me. Would you please put this in the EVENING PUBLIC LEDGER?

F. N. N.

Cheer up. Perhaps she'll learn to care.

The Real Kind of Love

Dear Cynthia—I should like very much to know whether it is true that one always knows, after a short time, whether one is really in love with a woman. Isn't it perfectly possible to grow to love a man, even if one has thought one cared for some one else before?

Personally, I believe that learning to love by growing to love is the real way. One is very often mistaken about the quality of feeling "for the first man." It seems to me this might prove a very interesting topic for readers to give opinions on. Which is the most dependable kind of love—that which is born a long time to recognize or that which shows itself immediately?

Oh, Let's Guess Some More

Dear Cynthia—After knowing that my last letter to you was incidental in starting a guessing contest as to "What Cynthia is Like," I'd like to see how you are getting on. I'd like to see how you are getting on.

Club Helps Aching Hearts

Dear Cynthia—The Keeping Up Hope Club is a good idea for many aching hearts. I would cite the case of a person I know of who is still keeping up hope. The young woman had a slight flirtation with a man, an actor. Because actors are supposed to be entertaining professionally, friendly perhaps, she smiled to that man, thinking he might smile in return to chase away her blues at that particular time, and after a while she went home and forgot all about the actor. She never dreamed she would get into trouble on account of a passing smile. But that party brought her great misfortune and in time things came to such a pass that certain people talked about her. However, the girl is still hoping people will come to their right senses and see the injustice of their attitude toward her.

What About Kissing Games?

Dear Cynthia—I have been reading the letters on the subject of kissing and would like to have some advice on this part of the subject. "Playing kissing games at parties." I have quite a few friends. Some of my friends are school people and some are from the country. I never have kissed a boy outside of the parties. I have been told I am slow and old-maidish and everything, but the boys that tell me this still take me out (more than once).

I cannot ask my mother for advice because I know she would disapprove of such conduct. Thanking you for any advice you may give me as to whether or not I am wrong. BLUE EYES.

Do not you think, dear, that you answer your own question and give your

PARTY DRESS FOR LITTLE GIRL



When you're planning a party frock for the school girl keep vats one in mind. The palest gray chiffon over flesh-colored silk supplies the material and eyellet embroidery forms a striking border and trimming

The Woman's Exchange MUST FRIENDS TELL ALL SECRETS TO EACH OTHER

A Reader Suggests That Overdoing Friendship Be Taken Up in This Little Corner

To Make Eyelashes Grow To the Editor of Woman's Page: Dear Madam—I have had very sore eyes but now they are better. But I have very few and short eyelashes. Is there anything that I can do to make them longer and thicker?

MARTHA B. A little vaseline applied faithfully to the eyelashes for a long time is said to make them grow. Be careful not to get any of it in your eyes, and use the pure white vaseline. You might say something to the doctor who treated your eyes to see if there is any reason why you shouldn't use the vaseline.

Tongue-Tie Can Be Cured To the Editor of Woman's Page: Dear Madam—I am what you call tongue-tied. Is there any method of curing this? I feel very much ashamed when I cannot talk clearly. I would be willing to do anything that is not too difficult for me to do. If you could only help me I thank you from the bottom of my heart. EDNA M.

A slight operation will cure this condition. You could go to a hospital clinic and have this done at no cost to you. It would be necessary for you to stay in the hospital a day. You can find the names of the hospitals listed in the back of the telephone directory.

To Keep Oranges and Lemons To the Editor of Woman's Page: Dear Madam—As I have had a lot of oranges and lemons sent to me for at least a month without spoiling?

MADELONE. The fruit stores preserve their oranges and lemons by keeping them on ice. In the winter time a dry, cool place is sufficient, but that is hard to find just now. Many women keep lemons from spoiling by putting them in cold water.

Fighter Wins Citizenship To the Editor of Woman's Page: Dear Madam—My buddy and I had a discussion this morning over one of our close friends. We hope that you can solve our problem.

If a person of foreign birth had a stepfather who was naturalized before his stepson was eighteen years of age, would that entitle him to citizenship without getting out citizen papers? Also is this party entitled to citizenship because he fought for this country? I think he is, because he volunteered when this country entered that conflict and served two years in the army. AL AND LOUIS.

The answer to your first question can not be definitely given, because the highest courts have never made a final decision on whether or not the stepchild is entitled to citizenship through his stepfather. Some courts have acted favorably on the matter and others have not. Ordinarily, the only thing for a boy placed in this position is to file his petition with the bureau of naturalization and then have the court that has jurisdiction make an individual ruling.

But your friend comes under another ruling. Any boy who has taken part in the war just ended and who has an honorable discharge from the United States army may be naturalized without cost and without proof of his five years' citizenship in this country. He need only present himself to the examiner at the bureau of naturalization and may be naturalized immediately on presenting two witnesses to identify how to cook and sew, but it would be a great pity to cut out the kisses after marriage; they help happiness along if there are not too many.

For the names of shops where articles 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 3000.

A READER makes the suggestion that overdoing friendship would form a very good topic for discussion in this little corner. She cites the case where a woman thinks nothing of neglecting her home in order to spend every moment possible with some woman whom she probably isn't one of us who know. There probably isn't one of us who doesn't know of some such case. Followed out it is the type of friendship that necessitates wild correspondence between the two intimates when they are separated. If one fails the other by falling down on the semi-weekly letter, there is havoc to pay and if one should go as far as to keep even a single little secret from the other, well, words fail me when I try to catalogue the crimes.

I know of many until-death-do-us-part friendships that have either exploded on the spot or else slowly but very dignifiedly died of injured feelings for no greater reasons.

Must we tell everything in our souls to our friends? Must we get writer's cramp when we sit off on vacations, sending voluminous letters, under pain of not being spoken to when we come back to town? I can't help feeling a little sorry for some one whose friends are only of this type? Why, real true-friend-in-the-wool friendship is so absolutely different.

One of the first requisites of the kind of friendship that lasts is toleration. There must be room in it for a certain amount of neglect, for the fifty-seventy varieties of moods and for any amount of reserve. Toleration covers all this. It is the voice that whispers in the ear. "She is your friend, and she is busy. Were you in her place, working from early in the morning until night, would you take time to write lengthy letters to her very often?" "I think so," you answer, "but," replies Toleration, "how can you tell? You have never been in her place."

"But she did not tell me her secret," you complain. "That," answers Toleration, "is a great compliment to you for she has told you other secrets in the past. This shows that it was not simply a matter of habit; because there are secret chambers in her heart where she can store things she has a mind to. The rest of the secrets were volunteered because she wanted to tell them because she thought she had to. It is the neglect-the-friend-and-the-children method the friend described that makes it die of suffocation in swaddling clothes."

Nothing Doing Mollie, the Irish domestic in the service of a Wilmington household, according to Harper's Weekly, was one afternoon doing certain odd bits of work about the place, when her mistress found occasion to rebuke her for one piece of carelessness.

"You haven't washed the clock, Mollie," she said. "I watched you closely and you gave it only a wind or two. Why didn't you complete the job?"

"Sure mum, ye haven't forgot that I'm leaving tomorrow, have ye?" asked Mollie. "I ain't goin' to be doin' any of the new gurl's work!"

Warblers of All Kinds Not taking into account the human beings who are sometimes referred to as warblers, you will find on looking into a bird's book that there are many kinds of warblers, ranging alphabetically all the way from bay-breasted warblers to yellow-rumped warblers, says the American Forestry Association, Washington, which is conducting the national birdhouse building contest. If you had a collection of them all together they would take in about all the colors of the rainbow, yellow, orange, chestnut, black, white, green, gray, brown and other colors with numerous shades entering into their beautiful plumage.

What Fashion Says The mushroom-shaped hat is a favorite.

The supple silks are still the best liked.

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Cuticura Helps Burning Smarting Skin Troubles All druggists, Soap & Stationery Dept., 4 S. Boston.

SEE ANNOUNCEMENT DAILY IN THE PUBLIC LEDGER AND EVENING PUBLIC LEDGER

PHOTOPLAY PRESENTATIONS FOR WEEK OF AUGUST 18 TO AUGUST 23

Table with columns for Subject to Change, MONDAY, TUESDAY, WEDNESDAY, THURSDAY, FRIDAY, SATURDAY. Each cell contains details of photo plays including titles, actors, and venues.

The theatres marked (s) obtain pictures through the STANLEY Booking Corporation, which is a guarantee of early showing of the most productions. All pictures reviewed before exhibition.