## EVENING PUBLIC LEDGER-PHILADELPHIA, WEDNESDAY, AUGUST 20, 1919

# THE COSMOPOLITAN KITCHEN : AWAY WITHOUT CONVENTION? : FIXING FLOWERS : CYNTHIA

## MRS. WILSON GIVES Mrs. Wilson **RECIPES FOR CATSUP**

acies

week :

cents)

Saturday, afternoon and evening,

Paschall, Seventy-first street and

QUEEN VICTORIA SPONGE

CAKE

(Two for a quarter)

Wednesday, afternoon and eve

ing, the Alhambra, Thirtscuth and

Thursday, Friday and Saturday

Both recipes can be obtained a

the boxoffice or by sending to the

Editor of Woman's Page, EVENIN

PUBLIC LEMARE. Please inclose self

addressed stamped envelope

One cup of sugar,

Four tablespoons of salt.

Spanish Catsup

afternoons and evenings, the Co

reet above Walnut street

Woodland avenue.

Morris atreets.

onial, Camden.

The New England Kind, the Old - Fashioned Colonial and a Variety That Is **Called** Spanish

12

A Catsup Made From Grapes. Another From Sweet Peppers and Apples and Spices street and Woodland avenue.

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

VARIETY is the spice of life; so to bring to the busy housewife the various spicy condiments of the different nationalities the Cosmopelitan Kitchen talk about catsup recipes will afford her many tempting varieties.

Catsup New England Style

Wash and cut one-half bushel basket of ripe tomatoes into bits and then place in a preserving kettle and bring to a boil. Cook until soft Fill into bottles and seal as directed glossy. and then cool and rub through a for catsups. sieve to remove the seeds, cores and skins; now return this pulp to the preserving kettle and add

One quart of strong eider vinegar, in a preserving kettle and add One and one-half cups of granulated sugar.

Stir to thoroughly dissolve the inegar. sugar and then place the following spices, tied in a piece of cheesecloth very loosely:

One-half cup of salt.

Two tablespoons of white perfor Two tablespoons of cayen" Scp-

One tablespoon of music d. One tablespoon of ground allspice. cook until the mixture is thick. Stir One tablespoon of ground cloves. frequently. Cool and then fill into One tablespoon of ground cinnasterilized bottles and seal. Process as directed in the method for bot-

Stir the mixture frequently while tling catsups. cooking and cook until very thick.

Place an asbestos mat under the preserving kettle while cooking the quarter bushel of tomatoes, and then catsup. Tying the spices in cheesecloth prevents them discoloring the catsup

twenty sweet red peppers, put them Ye Olde Colonial Catsup Recipe Wash one-half bushel basket of to- through the food chopper and add to matoes and then cut into bits and the tomatoes and cook until both face in preserving kettle. Bring to are soft. Cool and then rub through boil and cook slowly until very a fine sieve to remove the skins and Cool and then rub through a cores and seeds. Return to the pre-

sieve. Return to the preserving serving kettle and add Three-quarters cup of sugar, sttle and add One-quarter cup of salt. One-half cup of salt. One tablespoon of paprika One and one-half cups of brown and then following spices tied in a ugar piece of cheesecloth

Five cups of cider vinegar. Two tablespoons of cayenne pep-

chole cloves. One tablespoon of black pepper, Two and one-half teaspoons of spice.

Four blades of mace. mustard. Two teaspoons of ground allspice.

Two pieces of ginger. Three ablespoon of seed ground

My dear Mrs. Wilson-Will you kindly give me a recipe for a nice birthday cake? I have only come to this town of late and I take They Look Good! And they are good-these deli to this town of late great pleasure in your paper. Mrs. B. S. Wilson is showing comen how to make by the movi plan. Lest you forget, here is th Birthday Cake

chedule for the remainder of this Place in a mixing bowl CHARLOTTE RUSSE

One and one-half cups of sugar, Yolks of five eggs. Six delleious ones for twenty five Cream until a light lemon color Wednesday, the Imperial, Sixtieth and then add three-quarters cup of shortening and cream again. Now Thursday and Friday, afternoon: and evenings, Orient, Sixty-second add

Four cups of flour. Two level tablespoons of baking nourder.

Three-quarters cup of milk, One traspoon flavoring.

n the stiffly beaten whites of eggs. Bake in well-greased, paper-lined round pan for fifty minutes in a slow oven, or 250 degrees Fahrenheit, method has several advantages. More will stay in place. If nowers and leaves as ows. Place in a bowl

One pound of XXXX sugar. Four tablespoons of cornstarch. Sift and then add

One teaspoon of lemon juice.

ufficient boiling water to make the Cook until thick and then cool. mixture spread. Beat hard to make

My dear Mrs. Wilson-Will you Sweet Red Pepper Catsup please publish through your col-Wash and dry twenty-five sweet imm a recipe for cream soups. The doctor also ordered rice broth. red peppers. Remove the seeds and and am sorry to say I cannot make put through a food chopper. Place either of them. Would you please publish these as soon as possible? H. K.

See woman's page of August 9 for One and one-half enps of eider cream soups.

**Rice Broth** 

Two teaspoons of ginger. Wash one-half cup of rice in plenty of water and then place in a Stir until dissolved and then add saucepan and add two and one-half Two tablespoons of cinnamon. cups of cold water. Cook until soft One tablespoon of whole allspice. and the water is absorbed. Rub the One tablespoon of whole cloves. rice through a fine sieve and then Tie the cinnamon, cloves and all- add spice in a piece of cheesecloth and One quart of milk.

One well-beaten egg. Stir and bring to a boil. Cook

slowly for three minutes and then hair nice? In doing so would our genseason with salt and pepper and

One tablespoon of finely minced parsley. Wash one-half basket or one-One tablespoon of finely grated onion. cut into tiny bits. Place in a pre-This soup may be made and poured serving kettle and bring to a boil.

into jars, and placed in the ice box. Cook slowly, and while the tomatoes When ready to use simply reheat are cooking remove the seeds from If only a small quantity is required. use only half of the recipe.

My dear Mrs. Wilson-Will you please give a recipe for canning cherries and other berries, also plums, peaches and apricots, also the old recipe, they call it the Scotch recipe for making rhubarb marmalade? I have tried a great many of your recipes and have been very successful. Also a recipe for raspberry and currant jam and M. K. See woman's page. April, for pine-

wrapping itself round its food and

It is believed to be no rare occur

rence for a condor to soar to a height

Starlings, which are extremely quar

elsome over food, will sleep together ni

The tusks of the African elephants

sometimes weigh as much as a hundred

pounds and reach a length of eight or

Eagles usually hunt in pairs, one

Cuticura Soap

Ideal for the

ing place and the other pouncing on it

nights packed like peas in a pod

apple; May 1 for rhubarb, May 24 One and one-half tablespoons of for berries; June 9, berries; June 21, Two tablespoons of whole all, berries; also June 23, July 13 and 26 for herries; August 2 for peaches. Recipes for plums will appear very

shortly.



Most artistic effects can be obtained by using moist sand in arranging flowers. One of the advantages is that a low bowl can be used

Beat to mix and then cut and fold THE rather unusual and artistic cold water. It is now ready for the flowers in well-greased paper inded in the stems make in well-greased paper inded in the index of the stems make in the stem ing the flowers in moist sand instead small holes in the sand with a pencil,

artistic and more natural effects are the grouping of flowers and leaves as obtained by the use of sand, for the they grow in nature the same natural flowers may be spread out and ar- effect can easily be reproduced when Tanged as they would grow in pature. The flowers are put in the sand. Al-the sand keeps each stem in place ways include a few buds and some and holds its creet. Then, too, flow-ers may be arranged in a low bowl, particular flower cannot be had use which is always attractive and which some other green or ferns. Flowers ar quite impossible in a bowl filled ranged in sand will keep fresh nearly

with water. Even very long stems as long as when put in water provided the sand up in moist sand. with water. tine sand must be selected and In winter when flowers are scarce placed in the bowl or basket in which few flowers can be arranged to very the flowers are to be arranged. Very good advantage by putting them in the artistic grouping is possible when a earth in a pot of growing ferns. One basket is chosen, and in this case several thicknesses of paper must be used for dish on the dining-room table will as a lining before the sand is put in. brighten up an entire meal and giv A zinc lining made to fit the basket is the appearance of a much more elab brighten up an entire meal and give ideal if one makes a practice of ar-ranging flowers in this way. Pack the Keep the ferus well watered and the

sand down well and moisten it with flowers will stay fresh

Please Tell Me What to Do By CYNTHIA

### Puzzled Peggie and Pearl If I should have that to suffer I

Dear Cynthia-We are two pais of would die. Every day I read your column. venteen and eighteen summers, con-I would like to contribute a little

sidered good looking by both sexes, but cannot make ourselves attractive. poem on kisses. Would bobbing our hair make us re attractive, as we cannot fix our lemen friends think less of us? Is it necessary to rise when intro-

duced to a young man? PEGGIE AND PEARL.

I am sorry Peggie and Pearl, but I could not tell you whether bobbing your hair would be becoming or not, never seen you. Ordinarily it is a mistake to bob the hair; it is seldom coming and very often gives a mos couliar effect to some faces, no mat

ter how good looking a person ts. As I do not know the boys you know, could not answer for their opinion either, my dears. But you would be comingly as possible and try then to forget that you think you are not attractive and be your natural selves. You will soon get over the selfonsciousness that is worrying you now. It is customary for a girl to remain ated when introduced to a young man if she is seated already. If she is introduced to an older man or to a clergynan, etc., she should rise out of respect

> "W. D. M." Explains Dear Cynthia-I agree with you that

books, besides a large book for my WHY ARE INTRODUCTIONS He called me up last Friday, asking

me if he could come up to the office where I work, as I work for my father permitted him. I waited all of Sat urday and he did not come, neither did he call up.

Now, Sunday I met a friend of his and she told me that she had seen him Saturday evening at a picnic. He told her that he was to have seen me that day, but could not on account of be ng out of town.

Do you not think that he could at least have called up, not making me wait all day? It is Monday afternoon now and no call from him or an apol-ogy. What am I to do? Shall I re turn his books, for I consider it a terrible insult and therefore do not care o keep books from a person who can play a trick like that on me?

Will you please answer at your carliest convenience, as I will not take any action without your advice? DISAPPOINTED.

The young man certainly owes you an

with in the most approved fashion." apology, if he had a definite engage Haphazard introductions, "Puzzled, ment with you and broke it. Do not take any measures at all, my dear, exthoroughly realize, are inadequate to rotect us from the undesirables who go cept to drop his acquaintance absoabout the world masquerading as gen lutely unless he gives you a full and tlemen, but do you think it would remadequate explanation of his rudeness. edy this particular condition any to There is nothing sentimental in the giv throw open the gates of convention? ing of books to a girl, and you would It seems to me this condition ought t make a mistake to give them back to him. It would be putting more into call for a stricter system in place of a bim. looser one-one, for instance, that would the friendship than has been in it. call for credentials in the pocket be-Later if you do not care to keep the books because of his rudeness give them fore a meeting could be effected. to a library, but do not return them to of course that is absurd : but not any him; that would be childish and petty. more absurd than to swing to the other streme and loudly call for doing away

#### What About Bouquet?

Dear Cynthia-Kindly advise me if t is customary to carry a bouquet at an informal afternoon church wedding? Also if gloves should be worn.

In making the announcement, if the is just about the same? One sample of bride's father is dead, does the mother the world taken from any corner of use her name or still assume the first gives you a very fair idea of what the name of the father? F. M. H. rest of it is like,

DOING away with introductions would It is customary to carry a bouquet at an afternoon wedding unless the bride simply increase by the 100 per cent prefers to use a prayer book. If the your chances to bump into young men wedding dress is a traveling sult, a corsage bouquet may be worn, instead of of the wrong sort. It would put you the usual large white bouquet which is open to advances from men of every carried. The bride usually wears type in the world, for introductions, ingloves, but they are not essential to adequate as they may seem, are protective in some degree in that they call for the vouching of one person, at least, the bridal dress.

The father's name should always be in some way known to you. But the "down-with-convention" system would retained by the mother, no matter how ong the father has been dead. It should have no barrier in the world. be used on the wedding announcements In spite of what the "free thinkers" The announcements should be sent out on the day of the wedding, not before. of the world say conventions have never

Invitations should be sent not later than two weeks before the wedding.

Of Interest to Women La Suffragiste, organ of the suffrage movement in France, has resumed pub-

lication after five years' suspension due to the war. The annual convention of the Asso ciated Advertising Clubs of the World



Mourning

NECESSARY? READER ASKS Puzzled Finds Them No Guarantee for Young Men at Summer

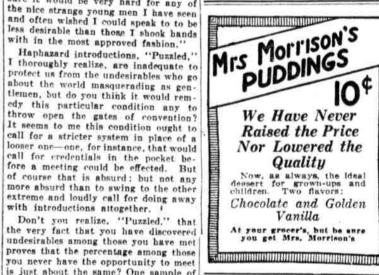
Resort, but Would It Be Better Without Them?

A YOUNG woman reader writes to the wronged us. As long as there are laws page decrying the system of intro- you are always going to find people ductions that prevents very desirable who will learn how to beat and cheat young persons from making each other's same with our social laws or convenacquaintance.

with introductions attogether.

tions. There will always be that per-"Are introductions," asks "Puz- centage of human beings to whom they led," "a guarantee that young men are will simply be stepping stones to ulthe right sort? At summer resorts, for the day will never come when we can do away with laws,

instance, I have been most properly in- and I don't think we shall ever see the troduced to certain boys who turned out day on this earth when we can throw o be anything but gentlemen. I am convention to the winds. sure it would be very hard for any of



**Brunette Skins** are especially susceptible to the ravages of overgrowths of hair. Dark-complexioned girls and women should remove under-arm hair-growths (and growths on the face) with





Kisses are just like feathers, Kisses fly every way. Kissing hoping. Kissing wondering. Kiss, oh kiss! Kiss that wakened me from dreams. Kiss thinking never hopeless. Kisses full of joy,

Kisses full of joy, Kisses gathered of honey, W. D. M.

Write a Little Note Eighteen-If the young man asked you to let him know when you returned

from your vacation, why not write him who are advertising experts. a little letter saying that you are at home once more and hope he will come in to see you some evening. That would wise to arrange your hair as neatly and he far better than telephoning. It is not a good plan for girls to call young men up on the telephone; let the calls come from the men.

> Do Not Return Books Dear Cynthia-As a constant reader of your column, I am coming to you for advice I have known a young man for quite

a while and we have been very, very good friends. He has given me a set of

Stir until thoroughly blended and then cook until the mixture is very Stir frequently. This profuces a rich, dark-colored catsup.

#### **Professional Recipe for Catsup**

Wash and then cut into bits onehalf bushel basket of tomatoes. Place in a preserving kettle and wind-falls may be used. Place in sok until very soft. Cool and then preserving kettle and add two quarts a mixture into a felly bag and let peppers, from which the seeds have on making meringues.

p in the jelly bag to the preserv- put through the food chopper. Cook r kettle and add

Three cups of vinegar One cup of granulated sugar, One-half cup of salt.

Stir to thoroughly dissolve the inger and salt and add the following spices tied in a piece of cheesecloth:

Two teaspoons of cinnamon. Two teaspoons of mustard.

One teaspoon of nutmeg. One and one-half tablespoons of

ayenne pepper, One tablespoon of white pepper.

One tablespoon of paprika, One tablespoon of whole allspice.

One tablespoon of whole cloves. Cook until very thick and stir fre-

quently.

When the catsup is cooked to the desired thickness cool and then fill into sterilized bottles. Seal securely and place in a hot-water bath and process for twenty minutes. Re- ing the hands. And always rememove, cool and then dip the tops of ber not to put the hands near the the bottles in melted paraffin. Store in a cool, dry place. It is most important to keep an asbestos mat under the preserving kettle to prevent scorching. Use either a porcelain-lined or an enamel preserving kettle

#### Grape Catsup

Wash and stem six pounds of upes. Place in a preserving ketle and add one pint of water. Cook until soft and then rub through a ing sieve. Return the pulp to the eserving kettle and add

One cup of vinegar, One and three-quarter cups of

tablespoon of cinnamon, tenspoons of ground allepice. teaspoons of ground cloves, aspoon of nutmeg, ablespoons of salt, cayer

tablespoons of My One tablespoon of cayenne pepper.

Cook until thick and then cool and process, following the method given for bottling catsups.

Apple Catsup

Wash and cut into small pieces one-half basket of summer apples; This makes the pudding look queer and I don't know what is wrong with it. See custard pies and meringue for rub through a fine sleve. Now turn of water and one dozen sweet red, August 5 for detailed instructions

absorbing it,

of four miles.

nine feet.

as it tries to escape.

in for three hours. Return the been removed, and then the peppers, Mostly About Animals until the apples are very soft. Cool Of all animals dogs appear to evine and then rub through a sieve. Rethe keenest musical susceptibility. turn to the preserving kettle and The jelly fish gets nourishment by

add Two cups of vinegar. Two cups of brown sugar, Five tablespoons of salt and the following spices, tied in

piece of cheesecloth Two teaspoons of paprika

One teaspoon of white pepper, One teaspoon of ginger. One teaspoon of mustard. One tublespoon of cinnamon One tablespoon of ground cloves. One tablespoon of ground allspice.

Cook until the mixture is very thick and then store, using the bird frightening the prey from its hid-

Method of Bottling Catsup

oil before starting to prepare the peppers and wash the hands well with soap and water immediately when you are through with the pep-This will prevent them burnpers. eyes while working with peppers.

method given for bottling.

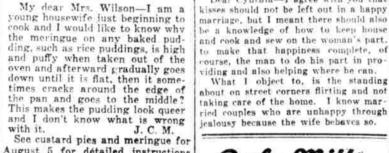
Rub the hands with plenty of salad

Complexion Soap 25, Ointment 15 & 50. Taleum o of "Outlears, Dept. 6 L. Boston."

Ales may come and sales may go (and this latter is only too true), but the Mawson & DeMany Service in Fur Repairing and Remodeling goes on forever! Smoothly running, brilliantly expert, whole-heartedly satisfying! Work done now at a third below regular.

"Pay the Cost in the Fall"

Mawson & DeMany 1215 Chestnut Street



to his age or cloth.





## SUMMER APPAREL

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