

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

MRS. WILSON GIVES RECIPES FOR CATSUP

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

A Catsup Made From Grapes, Another From Sweet Peppers and Apples and Peppers

By MRS. M. A. WILSON

VARIETY is the spice of life; so to bring to the busy housewife the various spicy condiments of the different nationalities the Cosmopolitan 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 and then cool and rub through a sieve to remove the seeds, cores and skins; now return this pulp to the preserving kettle and add

One quart of strong cider vinegar, One and one-half cups of granulated sugar. Stir to thoroughly dissolve the sugar and then place the following spices, tied in a piece of cheesecloth very loosely:

One-half cup of salt, Two tablespoons of white pepper, Two tablespoons of cayenne pepper, One tablespoon of mustard, One tablespoon of ground allspice, One tablespoon of ground cloves, One tablespoon of ground cinnamon.

Stir the mixture frequently while cooking and cook until very thick. Place an asbestos mat under the preserving kettle while cooking the catsup. Tying the spices in cheesecloth prevents them discoloring the catsup.

Ye Olde Colonial Catsup Recipe Wash one-half bushel basket of tomatoes and then cut into bits and place in preserving kettle. Bring to a boil and cook slowly until very soft. Cool and then rub through a sieve. Return to the preserving kettle and add

One-half cup of salt, One and one-half cups of brown sugar, Five cups of cider vinegar, Two tablespoons of cayenne pepper, One tablespoon of black pepper, Two and one-half teaspoons of mustard, Two teaspoons of ground allspice, One tablespoon of cinnamon, ground.

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

Professional Recipe for Catsup Wash and then cut into small pieces one-half bushel basket of tomatoes. Place in a preserving kettle and cook until very soft. Cool and then rub through a fine sieve. Now turn a mixture into a jelly bag and let it be for three hours. Return the p in the jelly bag to the preserving kettle and add

Three cups of vinegar, One cup of granulated sugar, One-half cup of salt. Stir to thoroughly dissolve the sugar 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 cayenne 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 frequently. Method of Bottling Catsup 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. Remove, cool and then dip the tops of 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 grapes. Place in a preserving kettle and add one pint of water. Cook until soft and then rub through a fine sieve. Return the pulp to the preserving kettle and add

One cup of vinegar, One and three-quarter cups of sugar, One tablespoon of cinnamon, Two teaspoons of ground allspice, Two teaspoons of ground cloves, One teaspoon of nutmeg, Four tablespoons of salt, One teaspoon of cayenne pepper, One teaspoon of black pepper.

Mrs. Wilson Answers Queries

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 great pleasure in your paper.

Mrs. B. S. Birthday Cake Place in a mixing bowl One and one-half cups of sugar, Yolks of five eggs. Cream until a light lemon color and then add three-quarters cup of shortening and cream again. Now add

Four cups of flour, Two level tablespoons of baking powder, Three-quarters cup of milk, One teaspoon flavoring. Beat to mix and then cut and fold in 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. Ice with water icing made as follows. Place in a bowl

One pound of XXXX sugar, Four tablespoons of cornstarch. Sift and then add One teaspoon of lemon juice, sufficient boiling water to make the mixture spread. Beat hard to make glossy.

My dear Mrs. Wilson—Will you please publish through your column a recipe for cream soups. The doctor also ordered rice broth, and am sorry to say I cannot make either of them. Would you please publish these as soon as possible? H. K. See woman's page of August 9 for cream soups.

Rice Broth Wash one-half cup of rice in plenty of water and then place in a saucepan and add two and one-half cups of cold water. Cook until soft and the water is absorbed. Rub the rice through a fine sieve and then add

One quart of milk, One well-beaten egg. Stir and bring to a boil. Cook slowly for three minutes and then season with salt and pepper and

One tablespoon of finely minced parsley, One tablespoon of finely grated onion. This soup may be made and poured into jars, and placed in the ice box. When ready to use simply reheat. 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 jelly. M. K. See woman's page, April, for pineapple; May 1 for rhubarb, May 24 for berries; June 9, berries; June 21, berries; also June 23, July 13 and 26 for berries; August 2 for peaches. Recipes for plums will appear very shortly.

My dear Mrs. Wilson—I am a young housewife just beginning to cook and I would like to know why the meringue on any baked pudding, such as rice puddings, is high and puffy when taken out of the oven and afterward gradually goes down until it is flat, then it sometimes cracks around the edge of the pan and goes to the middle? This makes the pudding look queer and I don't know what is wrong with it. J. C. M. See custard pies and meringue for August 5 for detailed instructions on making meringues.

Mostly About Animals Of all animals dogs appear to enince the keenest musical susceptibility. The jelly fish gets nourishment by wrapping itself round its food and absorbing it. It is believed to be no rare occurrence for a condor to soar to a height of four miles. Starlings, which are extremely quarrelsome over food, will sleep together at night packed like peas in a pod. The tusks of the African elephants sometimes weigh as much as a hundred pounds and reach a length of eight or nine feet. Eagles usually hunt in pairs, one bird frightening the prey from its hiding place and the other pouncing on it as it tries to escape.

Cuticura Soap Ideal for the Complexion

Sales 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, wholeheartedly satisfying! Work done now at a third below regular.

"Pay the Cost in the Fall" Mawson & DeMany 1215 Chestnut Street

ARRANGED IN MOIST SAND



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

THE rather unusual and artistic grouping of flowers shown in the illustration is accomplished by arranging the flowers in moist sand instead of in a vase filled with water. This method has several advantages. More artistic and more natural effects are obtained by the use of sand, for the flowers may be spread out and arranged as they would grow in nature. The sand keeps each stem in place and holds it erect. Then, too, flowers may be arranged in a low bowl, which is always attractive and which is quite impossible in a bowl filled with water. Even very long stems will stand up in moist sand.

A fine sand must be selected and placed in the bowl or basket in which the flowers are to be arranged. Very artistic grouping is possible when a sand is chosen, and in this case several thicknesses of paper must be used as a lining before the sand is put in. A zinc lining made to fit the basket is ideal if one makes a practice of arranging flowers in this way. Pack the sand down well and moisten it with cold water. It is now ready for the flowers.

Please Tell Me What to Do

By CYNTHIA Puzzled Peggie and Pearl If I should have that to suffer I would die. Every day I read your column. I would like to contribute a little poem on kisses.

Kisses are just like feathers, Kisses fly every way, Kisses hoping, Kisses wondering, Kiss, oh kiss! Kiss that wakened me from dreams, Kiss thinking never hopeless, 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 a little letter saying that you are at home once more and hope he will come in to see you some evening. That would be 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

"W. D. M." Explains Dear Cynthia—I agree with you that kisses should not be left out in a large marriage, but I mean there should also be a knowledge of how to keep house and cook and sew on the woman's part, to make that happiness complete, of course, the man to do his part in providing and also helping where he can. What I object to, is the standing about on street corners flirting and not taking care of the home. I know married couples who are unhappy through jealousy because the wife behaves so.

Safe Milk for Infants and Invalids HORLICK'S THE ORIGINAL MALTED MILK Rich milk, malted grain, in powder form. For infants, invalids and growing children. Pure nutrition, upbuilding the whole body. Invigorates nursing mothers and the aged. More nutritious than tea, coffee, etc. Instantly prepared. Requires no cooking. Substitutes Cost YOU Same Price

nourishing POMPEIAN OLIVE OIL "always fresh" Prescribed by Physicians for Body-building Sold Everywhere

J.M. Bidding & Co. 1422 Walnut Street SUMMER APPAREL Groups are reduced to limited numbers—prices are the lowest of the season—prudent shoppers will avail themselves of these extremely advantageous values not procurable at any other time of the year.

GOWNS DRESSES—COATS WRAPS—BLOUSES—SKIRTS First Showing OF New Fall Millinery

WHY ARE INTRODUCTIONS 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 page decriing the system of introductions that prevents very desirable young persons from making each other's acquaintance. "Are introductions," asks "Puzzled," "a guarantee that young men are the right sort? At summer resorts, for instance, I have been most properly introduced to certain boys who turned out to be anything but gentlemen. I am sure it would be very hard for any of the nice strange young men I have seen and often wished I could speak to be less desirable than those I shook hands with in the most approved fashion."

Handshaking introductions, "Puzzled," I thoroughly realize, are inadequate to protect us from the undesirable who go about the world masquerading as gentlemen, but do you think it would remedy this particular condition any to throw open the gates of convention? It seems to me this condition ought to call for a stricter system in place of a looser one—one, for instance, that would call for credentials in the pocket before a meeting could be effected. But of course that is absurd; but not any more absurd than to swing to the other extreme and loudly call for doing away with introductions altogether.

Don't you realize, "Puzzled," that the very fact that you have discovered undesirable among those you have met proves that the percentage among those you never have the opportunity to meet is just about the same? One sample of the world taken from any corner of it gives you a very fair idea of what the rest of it is like.

What About Bouquet? Dear Cynthia—Kindly advise me if it is customary to carry a bouquet at an informal afternoon church wedding? Also if gloves should be worn. In making the announcement, if the bride's father is dead, does the mother prefer to use her name or still assume the first name of the father? F. M. H.

It is customary to carry a bouquet at an afternoon wedding unless the bride prefers to use a prayer book. If the wedding dress is a traveling suit, a corsage bouquet may be worn, instead of the usual large white bouquet which is carried. The bride usually wears gloves, but they are not essential to the bridal dress. The father's name should always be retained by the mother, no matter how long the father has been dead. It should be used on the wedding announcements. The announcements should be sent out on the day of the wedding, not before. 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 publication after five years' suspension due to the war. The annual convention of the Associated Advertising Clubs of the World in New Orleans in September will be attended by a large number of women who are advertising experts.

GOWNS SUITS WRAPS Mourning Attire a Specialty Worthington 1312 Walnut Street

Due to Yet Being in Builders' Hands Reductions Are Still in Effect 20% to 30% Savings on These and All Other Home Furnishings and Art Objects

Articles shown in illustration Wrought-iron polychrome adjustable Reading Light, \$35. Special hand-decorated Glass Shade, \$18. Down cushion overstuffed Chair, cretonne covered, \$95. Mahogany kidney-shape Arm Table with drawer, \$18.

Kayser & Allman Interior Decorators 1522 CHESTNUT ST. WE KNOW HOW

Louis Stone 1306 Walnut Street This Sale Affords a Final Opportunity to Purchase A DRESS—SUIT OR COAT At Less Than Cost Dainty Cotton Frocks Formerly 19.50 to 39.50 } 9.50 to 15.00 Smart Model Suits Formerly 49.50 to 125.00 } One Price 35.00 Afternoon Frocks Formerly 55.00 to 75.00 } Your Choice 25.00