

SOME SAVORY NEW RECIPES: ON GETTING ENGAGED: CYNTHIA'S LETTERS: WOMAN'S EXCHANGE

MRS. WILSON TELLS NEW WAYS TO SERVE SEASON'S VEGETABLES

If the Family Is Tiring of Corn, Try Serving It in This Delicious Pudding—Garden Chowder, Baked Snap Beans With Bacon and Other Tempting Dishes to Vary the Monotony of the Table

By MRS. M. A. WILSON

RETURNING recently from a trip into the country, I had in mind the appeal of one of the housewives who complained of having to serve the vegetables in the same old manner day in and day out.

So after persuading this good woman to let me have the kitchen for a day so that I could demonstrate that these delicious, succulent foods could be served three times a day without monotony, I finally had to spend three days going over recipes and methods, and even actually cooking these palatable old standbys before I could leave.

Corn Pudding Score four large ears of corn and then with a corn scraper scrape the pulp from the corn. Place in a bowl and add

One red pepper, One small onion, Four branches of parsley, minced fine, One cup of prepared bread, One cup of thick cream sauce, Two tablespoons of shortening, Two teaspoons of salt, One teaspoon of paprika, One teaspoon of sugar, One well-beaten egg.

Mix thoroughly and then place in well-greased and floured loaf-shaped pan and spread the top smoothly. Place the pan containing the pudding in a larger pan containing water and bake in a moderate oven thirty-five minutes. Just before removing from the oven lay three or four strips of bacon on top to brown.

Garden Chowder Shell a sufficient amount of lima beans to measure one cup. Cook until nearly tender and then drain. Now mince two ounces of salt pork fine and place in a deep saucpan, and add

One cup of sliced onions, Two sweet red peppers, chopped fine, One green pepper, chopped fine, Cook gently until the pork begins to turn color and then add

Three cups of diced sweet potatoes, The prepared lima beans, One cup of corn pulp, One and one-half cups of water. Cover and cook slowly until the potatoes are tender. Now add

One cup of thick cream sauce, Four tablespoons of finely minced parsley, Two teaspoons of salt, One teaspoon of pepper, Two tablespoons of butter.

Toss gently to mix. Serve garden chowder in the following menu: Fried Tomatoes, Garden Chowder, Lettuce, Brown Bread and Butter, Apple Dumplings, Coffee

Scalloped Tomatoes and Corn Grease a baking dish and dust well with fine bread crumbs or flour. Now remove the skins from six tomatoes and cut into thick slices, then cut the slices into quarters. Dip in bread crumbs and lay in the bottom of the dish, making a layer about one inch deep.

Three-quarters cup of milk, One cup of flour, One-quarter teaspoon of salt, Two teaspoons of baking powder, Two tablespoons of sugar, Two tablespoons of shortening.

WHERE MRS. WILSON'S MOVIES ARE PLAYING THIS WEEK

EACH day finds more and more women interested in Mrs. Wilson's cooking movies. For the benefit of those who have not yet had the opportunity to see these pictures here is this week's schedule:

Monday, Tuesday and Wednesday, afternoons and evenings, Alhambra, Twelfth and Morris streets. Thursday, Friday and Saturday afternoons and evenings, Globe, Juniper and Market streets.

Almond Sauce Place three-quarters cup of sirup in a saucpan and add One-half cup of water, Two tablespoons of cornstarch and the liquid left from the dish of peaches.

Baked Eggplant Pare the eggplant and then chop fine. Parboil for ten minutes and then drain well, and place in a mixing bowl and add

Sliced Tomatoes, Baked Eggplant, Mashed Potatoes, Lettuce, Baked Peaches, Coffee

Baked Snap Beans and Bacon Remove the strings and cut the beans in one-inch pieces; cut enough green string beans to measure two pints, then parboil and drain. Now place in a saucpan

One and one-half cups of milk, Six tablespoons of flour. Stir until dissolved and then bring to a boil. Cook slowly for five minutes and then add

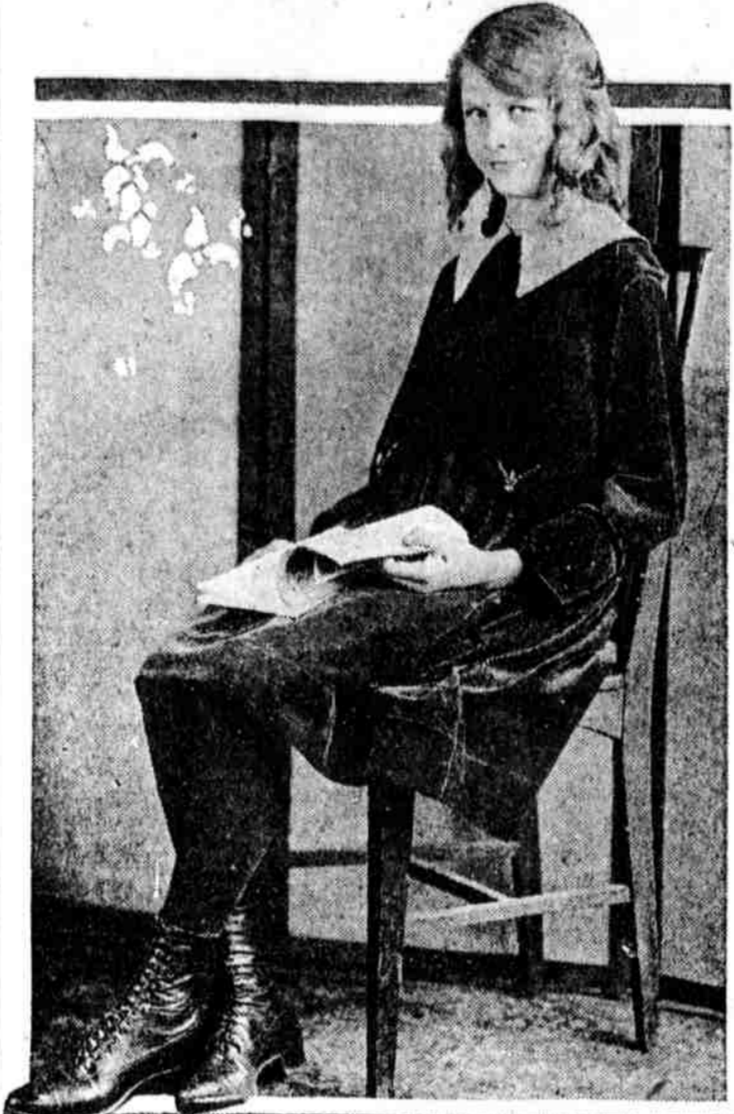
Two onions, minced fine, Two green or red peppers, minced fine, Four branches of parsley, minced fine, Two teaspoons of salt, One teaspoon of white pepper, Two ounces of bacon, chopped fine.

Place the beans in well-greased casserole dish and pour over them the prepared sauce. Smooth the top with a knife and sprinkle with fine crumbs and one tablespoon of grated cheese. Bake in a moderate oven for thirty minutes. Serve this dish in the following menu:

Home-Made Chowchow Baked Snap Beans and Bacon, Mashed Sweet Potatoes, Corn on the Cob, Cabbage, Coffee

Remove the skins from four firm tomatoes and then cut with a sharp knife into one-inch blocks. Now place in a mixing bowl

FOR COOL FALL DAYS



In spite of the warm days now, soon the cooler ones will be traveling on apace and here is a Sunday best suggestion for some of them.

The attractive frock for the little girl is developed in navy blue corduroy with a Mother Hubbard waist emphasized by stitching and a touch of embroidery.

Please Tell Me What to Do

By CYNTHIA

To Eve If the young man cares a great deal for you he isn't going to run away simply because you refuse to kiss him good night.

To L. R. It would be a nice courtesy to write a note to the girl's mother and would not be overdoing it.

Wants to Break Date Dear Cynthia—Please tell me what to do. Recently I met a girl one year my junior (I am nineteen), and made an engagement for next Sunday, but my mother objects against going out with her on account of my youth.

Not Allowed to Go Out Dear Cynthia—I am a young girl nearly seventeen years of age, and by looks I would pass in a bank. Now,

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The Woman's Exchange

In Need of Help To the Editor of Woman's Page: Dear Madam—I am a daily reader of your column. I am in trouble. My son—my support at sixty-nine years of age—is not strong, and is very much run down from outdoor and overwork, and has been urged by his doctor to go to the mountains for several months, or to some place of high and dry climate.

TROUBLED MOTHER. This letter has been printed just as it came to me. The Editor of the Woman's Page has not the facilities for looking into cases before passing them on to the readers.

The Question Corner Today's Inquiries 1. Describe a game that can be played at very little children's parties.

Yesterday's Answers 1. In China the bride stands in a shallow basket as she dresses for her wedding so that she may have an amiable disposition in her wedded life.

BROKEN-HEARTED. Have you tried not crying, dear, and just reasoning with your people? I can understand not permitting a girl of sixteen to go out to any great extent at night, but surely there cannot be very valid objections to her going out in the afternoon.

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THE LONG ENGAGEMENT VERSUS THE SHORT ONE

Is the Former Apt to Be Broken and How Long Should a Girl and a Man Know Each Other?

LITTLE Lady Precavation has brought up two interesting questions. They are as follows: Is it true that, as a general rule, lengthy engagements are not popular, and that they are usually broken ere eighteen months have passed?

Lengthy engagements are more apt to be broken than shorter ones, for the simple reason that love is not always the grand endless raving dream the poets speak about. It is a human thing subject to Big Monday, to the weather, to payday and all such prosaic things.

Now we come to your second question and part of the answer to the first is tangled up in it. The safe, sane plan that speaks for future happiness is that a man and girl should know each other a long time before they become engaged.



You will enjoy the flavor, and my signature on each package makes it your pure food insurance policy. W.K. Kellogg

PHOTOPLAYS PHOTOPLAYS The following theatres obtain their pictures through the STANLEY Company of America, which is a guarantee of early showing of the finest productions.

Table listing various theatres and their photo plays, including Alhambra, Apollo, Arcadia, Bluebird, Broadway, Colonial, Empress, Fairmount, Family, 56th St., Great Northern, Imperial, Leader, Liberty, 333 Market Street, Model, Overbrook, Palace, Princess, Regent, Rialto, Ruby, Savoy, Stanley, and Victoria.