

SATURDAY'S MARKET BASKET: NEW THINGS IN THE SHOPS: CYNTHIA'S LETTERS: FASHIONS

MRS. WILSON GIVES SUNDAY MENUS USING THE SEASON'S PRODUCE

Here is a Marketing Basket That Contains the Perishable Fruits and Vegetables So Easily Conserved if There Are Any Left Over From Immediate Use

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

WITH the markets filled to overflowing with every conceivable kind of fruit and produce, the thrifty housewife may easily avail herself of this opportunity to conserve and use these perishable foods. Cool mornings and evenings during the late August make it possible for much of the canning to be done in comfort. So now, with the knowledge that without doubt all canned products will be materially increased in cost, it will be entirely feasible to purchase a basket of peaches or tomatoes while doing the Saturday marketing; use them fresh as much as possible and then can the balance. Planning three meals for the Sunday menu:

- Breakfast: Sliced Peaches, Cream Gravy, Potato Rolls, Coffee. Dinner: Peach Cocktail, Tomato Sauce, Lima Beans, Lettuce, Coffee. Supper: Baked Tomatoes with Macaroni and Cheese, Lima Bean Salad, Fruit Sauce, Tea.

Fried Tomatoes: Use a batter for frying the tomatoes. Wash and wipe the tomatoes, and then cut in half and remove the cores. Dip in batter and fry until golden brown in hot fat. Serve with cream gravy.

One egg, Three-quarters cup of milk, One and one-half cups of flour, One teaspoon of salt, One teaspoon of baking powder, Two teaspoons of shortening, One teaspoon of sugar.

Beat to mix and then dip the tomatoes and fry. To prepare the batter for frying the tomatoes place in a bowl One egg, Three-quarters cup of milk, One and one-half cups of flour, One teaspoon of salt, One teaspoon of baking powder, Two teaspoons of shortening, One teaspoon of sugar.

Work to a smooth elastic dough and then roll out on a slightly floured pastry board one-quarter-inch thick. Cut with a large cookie cutter and then brush with shortening, and then fold in pocketbook style. Brush again with shortening and bake in a hot oven for eighteen minutes.

Peel the fully ripe soft peaches and then cut in slices and cover with sugar, using One quart of sliced peaches, Three-quarters cup of sugar. Let stand for one hour and then crush the peaches and rub through a fine sieve. Chill. To serve fill into either sherbet or cocktail glasses and serve ice cold.

Wash and then cut the eggplant in half. Scoop out the center, leaving only a thin shell. Chop the eggplant fine and cook until tender in boiling water. Drain and then chop fine. Now mince very fine sufficient onions to measure one-half cup. Chop one-quarter pound of salt pork fine and place the pork in a frying pan. Add the onions and two green peppers, chopped fine, and cook gently until the pork and onions begin to brown. Add the well-drained eggplant and Three-quarters cup of bread crumbs.

Remove from the stove and while the mixture is cooling beat two eggs, and then reserve three tablespoons of the beaten egg to brush the top with. Now add the eggs to the mixture and mix thoroughly. Fill into the shells, piling up high. Brush the top with the reserved egg. Sprinkle with fine bread crumbs and bake in a hot oven for forty minutes.

Two cups of stewed tomatoes, One-half cup of finely chopped onion, One teaspoon of salt, One-half teaspoon of paprika, One-quarter teaspoon of cloves, One-quarter teaspoon of thyme. Cook gently until the onions are soft and then rub the mixture through a fine sieve. Now add One teaspoon of sugar, Four tablespoons of cornstarch, One-half cup of water.

Thoroughly dissolve the sugar and starch in the water before adding to tomatoes, then quickly bring to a boil and cook for five minutes and Yankee Peach Dumplings in a mixing bowl.

Where You Can See Mrs. Wilson's Movies

For the benefit of those women who have not yet had the opportunity to see Mrs. Wilson's cooking movies here is the schedule for the remainder of this week:

CHARLOTTE RUSSE: Friday and Saturday, afternoon and evening, Globe, Juniper and Market streets.

QUEEN VICTORIA SPONGE: Friday and Saturday, afternoon and evening, Cross Keys, Sixtieth and Market streets. For copies of the recipes ask at the box office of the theatre or send a self-addressed envelope with one cent postage to the Editor of the Woman's Page.

One teaspoon of salt, Four level teaspoons of baking powder, Three tablespoons of sugar, Sift to mix and then rub in Six tablespoons of shortening. Mix to a dough with one cup of water. Roll on a floured pastry board one-quarter inch thick. Spread with thinly sliced peaches and then roll as for jelly roll. Tie in a cloth or lift into a pudding bag and plunge into boiling water and cook for fifty minutes. Let drain for five minutes. Serve with uncooked peach sauce.

Uncooked Peach Sauce: Pare and crush one quart of ripe peaches and add one cup of sugar. Set aside for one hour and then rub through a fine sieve. Add one-half teaspoon of cinnamon extract.

Baked Tomatoes with Macaroni and Cheese: Select large ripe tomatoes and cut a slice from the top; with a spoon scoop out the center. Chop the pulp fine and add Two onions, chopped fine, One green pepper, chopped fine, One-half cup of grated cheese, Two and one-half cups of finely chopped cold-boiled macaroni, One teaspoon of salt, One teaspoon of paprika.

Mix thoroughly and then fill into the tomato cases. Place in a baking dish and add one-half cup of water to prevent the tomatoes bursting and bake in a moderate oven for thirty-five minutes. Serve with cream sauce.

Lima Bean Salad: Place one and one-half cups of cold-boiled lima beans in a mixing bowl and add One green pepper, One large onion, Chop fine and then cover with French dressing and set on ice to chill. Turn on a nest of lettuce leaves and serve.

Place in a mixing bowl One cup of flour, One-half teaspoon of salt, Two teaspoons of baking powder, Four tablespoons of sugar, Sift to mix and then rub in two

Mrs. Wilson Answers Queries

No. 1207: My dear Mrs. Wilson—Will you publish a good recipe for making waffles? I am a daily reader of the paper, and enjoy reading your recipes. Hoping you publish this recipe in your paper, I will be looking for it. A Young Housekeeper.

Method of making various kinds of waffles will appear very shortly.

No. 1206: My dear Mrs. Wilson—Will you kindly tell me the way to whip evaporated cream? Have tried it in a vessel placed inside another filled with cracked ice, and also put three or four drops of glycerin in the cream, but it will not work. When is the flavoring added to cream, before or after whipping? Thanking you for the many helpful hints received through your columns.

Mrs. B. H. M.: Boil evaporated milk in the can for fifteen minutes and then cool and place on ice for twelve hours. Then beat as you have explained in your letter, adding one-quarter teaspoon of lemon juice, and add flavoring just before beating.

No. 1196: My dear Mrs. Wilson—Although this is not exactly a cooking problem, though you may help me. Can you tell me why the wax will not remain tight on the jelly glasses? Several friends have had the same trouble, and I know they will also be pleased to read your answer in the paper. Mrs. L. F.

tablespoons of shortening and mix to a dough with one-half cup of water. Spread on well-greased and floured deep layer-cake pan and cover the top thickly with sliced peaches and then sprinkle with one-half cup of brown sugar and one heaping of nutmeg. Bake, for thirty-five minutes in a moderate oven. Use the uncooked fruit sauce with this cake.

The market basket will require One basket of peaches, One basket of tomatoes, One-quarter peck of potatoes, Two eggplants, One-quarter peck of lima beans, One head lettuce, One quart of onions, Four green peppers, One-quarter package of macaroni, Two ounces of cheese, Three eggs, Three pounds of sugar.

This would cost approximately about \$3.75. Also it would permit the housewife to can five or six jars of tomatoes and about four jars of peaches, and at the same time give the family an abundance of fresh fruit and vegetables, and thus help them to store up the needed vital mineral elements, which are so necessary to our well-being.

The Woman's Exchange

Federal Employment Service: Dear Madam—The letter signed "Troubled Mother" and your comments in Tuesday evening's paper have been called to my attention. If you will direct this young man to the office I will be glad to endeavor to place him through the agencies of the Pennsylvania State Employment Service, or if a location within the state is not desirable, I will guarantee that his application will be placed on file in all federal offices in all the states. If the young man is capable of producing 100 cents on the dollar in any line of business activity he can be placed in suitable employment by the federal agencies. Commending you for your interest and helpfulness in this case and others, I am

HARRY L. PARKS, Acting Federal Director, Pennsylvania. This letter will be of interest to those who read the letter of the "Troubled Mother" of sixty-nine, who was seeking suitable employment for her son and only support, whose health was failing. It will also be of interest to readers to know that the Federal Employment Bureau stands ready to help any man who finds himself in a similar situation—that is, in need of a position particularly suited to a state of ill health. The bureau is piling up a wonderful record in finding employment for wounded soldiers and sailors and there is never a one so badly "shot up" who cannot be placed. The fine thing about it is the boys are so well satisfied with their positions. Other men recently in the service are being placed at the rate of 100 a day.

Adventures With a Purse

I STOPPED in to buy some today, and it occurred to me that you might like to know about them. They are real hair nets, and, in spite of the soaring in prices of most hair nets, these still remain at their original price of ten cents each. You can get them in most any color, and you will find that they were very well. If you buy one dozen at a time you will save twenty cents, for by the dozen they cost only \$1.

After you have carefully and painstakingly knitted yourself a soft, woolly sweater, you naturally want to take good care of it. Knitting a sweater is not accomplished in a day. And not only should you take care in washing it, it is also important that you put it away carefully. Never hang it up on a hook if you do not want great holes forced through your sweater. A good plan would be to purchase one of the sweater-holders I saw today. It resembles one of those quaint hand-painted coat-hangers, only this one has long arms on hinges. You can move the arms out till they hold the sweater safely in place. They are not only useful, but are also most attractive. And they would make a charming gift. The price is \$1.75.

The woman who has had occasion to look for linens—tablecloths and the like—recently knows what a hopeless matter it is. The prices are dreadful. She it is who will be glad to hear that at least at one shop Madeira luncheon sets of thirteen pieces can be had for as low as \$5. They are lovely sets, I know, for I have seen them myself, and they are well worth a larger price. Here is an opportunity to purchase a welcome and at the same time reasonable wedding present. It would be a good idea to buy a set for your own luncheon table while you can get one at this price.

The One-Piece Skirt A Daily Fashion Talk by Florence Rose



At the right is a skirt of tan silk with hip bands embroidered in chenille. The other skirt is satin.

THERE is almost always economy in a separate skirt. The woman who feels the necessity of making the most of a small dress allowance can never afford to overlook the possibilities of this type of garment. Not infrequently you can produce a better-looking informal afternoon costume by selecting a separate skirt with a blouse to go with it than would be possible by spending the same amount of money in a one-piece frock. And there is always the fact that the skirt can be worn with other blouses or the blouse with other skirts—though usually, of course, the skirt outwears the blouse, because it is made of heavier material.

There were a few years lately passed when the separate skirt did not enjoy such high favor as it does today.

Now there are all sorts of interesting separate skirts to select from in the shops and one rarely consigns the making of one to a dressmaker, for they are so easily adjusted to our figures.

If indeed any adjustment is needed, here are some that may serve as suggestions. At the left is one of satin shirred on either hip. There is a sash of the material that ties on the left hip—and, of course, you know that almost every really up-to-date sash does tie on the left hip.

At the right is a skirt of tan silk with hip bands embroidered in chenille in bright colors. There is a girle with sash ends at the back.

And So They Were Married

AND THIS STORY TODAY: AND Jane was eager to tell Ruth everything about Bob. She did this in her own quaint, original way, making Bob seem a very good, perfect in every way, such a man as no woman has ever had before. And Ruth, romantic, loving, eager to believe anything, listened and was thrilled.

Jane said before her in the softly lighted bedroom, and for a time Ruth saw only the romance of this marriage. Then the details of Jane's appearance began again to make themselves evident. The hole in Jane's stocking, the hastiness of her grooming, and yes, the carelessly done nails, that made Jane's hands, which should have been pink and fine, look almost grubby. Oh! it was a shame!

Now, Ruth did not feel that she knew Jane well enough to say directly what she thought; to tell her, for instance, that such a man is unpalatable, that she must allow herself to be so careless. She wished suddenly for Helen's bluntness. Helen would have said something, Helen would have told Jane quite plainly what she thought. Ruth felt that she was neglecting an opportunity. Helen had told her that her influence over Jane could be strong if she was shirking her first chance.

More than ever Ruth felt that she ought to say something to Jane, now that this romance had developed. But Ruth was afraid of hurting Jane, of wounding their friendship; in short, of robbing herself of this admiration that Jane seemed to feel for her, so that all she said was: "Those things will happen," and hated herself for saying only that.

"When are you going to be married?" Ruth went on eagerly, changing the subject. "Oh, we don't know yet, but soon, I think." "You'll be getting your things together, and you must let me help. You can come over here evenings after Joy is in bed and we can sew." Jane's brows puckered. "Oh, I never sew. I hate it. I'm afraid there won't be much sewing done if I have to do it." "Then you'll have to write a story and make a lot of money," put in Ruth, for you'll need it to buy everything you need."

Please Tell Me What to Do

By CYNTHIA

Why Do They Like That Kind? Dear Cynthia—I have been reading your column for some time and have been very much interested. I have a little problem before me which, no doubt, has confronted other young men of my type, and I thought I might write you and hear from some of the other readers.

What I would like to know is just this: Why is it that the young lady of today, when meeting a fellow, likes him to make a big fuss over her? The more fuss he makes the better she likes him. I have had quite some experience on this subject and have noticed, time and again, that the young man (whom we might call a man vamp) who makes a big fuss over a girl and keeps pumping her full of nonsense and lies is the young man in demand today.

I myself am a very quiet sort of fellow and cannot make a fuss over a girl on such short acquaintance. I am of good habits, holding a very responsible position as well as a good-paying position, but it seems that I cannot, as we might say, fall for any girl in the way of complimenting her as to her beauty and flattering her otherwise, which certainly I could not mean. In other words, I do not like to say things which I do not mean.

I am twenty-five years of age and considered a good piano-player and a fairly good entertainer. Now my question is this: Why do girls fall for such fellows as I have described above and hardly notice my class? Let us hear from some of our readers.

ANXIOUS. Write in, boys. Do you wonder, too?

Would Settle Down: Dear Cynthia—I have often read in the column of different boys and girls telling of their troubles, and read the article (Old Buck Private) in tonight's paper. Now for Buck, I can say he is not the only one in such hard luck, as there are all kinds of fellows in the same boat, and I am one. Now, Cynthia, I work at a shipyard here and make good wages. I dress well and am not of the type of a fellow that will flirt with every girl I see, but of course I do see some that I like very much. You know, Cynthia, I cannot keep my hands and fingernails nice like some fellows, because my work will not allow it. But you know I just can't seem to find a real nice girl. You know the kind I mean. A girl with a little life, but not too much. One who can cook and keep house; one that doesn't paint so much that you think she is advertising for some paint factory. Now, Cynthia, what I would like to know is where I can meet one of these girls. I

The Question Corner: Today's Inquiries: 1. Who is Miss Lucy Minnerode? 2. Repeat the popular rhyme giving the "lucky" days for weddings. 3. What style in dining-room tables is returning to vogue? 4. What will remove the burnt part from kettles, etc.? 5. Why should tan shoes be polished before they are worn? 6. What is damask?

Yesterday's Answers: 1. A very pretty new sweater is made with the body of wool plain knit and a long collar of silk or woolen flannel. The collar can be a different shade. 2. Miss Katherine Budd was the designer of the hostess houses for the Y. W. C. A. 3. In drying flowers for a pot-pouri lay them on blotters. 4. A stall for a cut finger can be made from a glove, preferably a man's. Cut all of the glove away except the finger and a connecting strip with the band around the wrist. 5. Putting bottles of water in the refrigerator saves the ice that would be needed to chill water to be used on the table. Making iced tea in the morning and allowing it to chill in the icebox also saves ice. 6. A lead swab is used for removing rust or smoke stains from marble, brick or stone. It is made by sewing buckshot tightly inside heavy canvas. This is then tied in chamois, which can be changed as it grows dirty.

Buy Your MEATS Wholesale: Butcher Roast 18c, Rump Roast 18c, Chuck Roast 18c, Hamburg Steak 18c, Vogt's Scapple 18c, Sirloin Steak 35c, Rump Steak 35c, Round Steak 35c. Headquarters for Fish and Sea Foods, Shedd's & Soft Shell Crabs, Special Attention Given Camps and Commissaries, Mitchell's Market, Inc., 10 South Delaware Ave., Phila.

Use Cuticura Soap For Your Skin: All druggists; Soap 25c, Ointment 25c & 50c, Talcum 25c (sample each free of Cuticura, Dept. 9, Boston.)

Ask your druggist for Talcolette: the distinctive violet powder for every toilet use. Soft and fluffy as down. Fragrant with the breath of Neapolitan violets. WHITE AND FLESH. Large jar 35c, Small jar 25c—at your dealer's.

WHY DO NOT MORE GIRLS TAKE UP DRESSMAKING?

The Field Is Never Crowded, the Income Is Good and the Work Is Very Interesting

IN THE letters that came to me after a certain article on "Jobs for this year's graduates" was published several spoke of "having good taste and liking to make pretty things, and how could this be utilized?"

I wonder why it doesn't occur to more girls to take up dressmaking. Dear knows there aren't enough dressmakers in the world. Have you ever found one any good at all who wasn't rushed to the last minute? That settles one point. There is indeed plenty of elbow room in the dressmaking profession.

And then where could the girl who must make her own living have a better opportunity to give free rein to her good taste and that desire to make pretty things? Women are only too ready to place their faith in an intelligent dressmaker with individual ideas once they have discovered her talent.

The prosperity of the successful dressmaker speaks for itself. Her income far exceeds that of all but the very exceptionally successful business woman and sometimes even hers. I am not referring to the ultra-expensive modiste who caters only to very wealthy persons but to the dressmaker who sews for the average prosperous middle class. And linked to her good, comfortable income is that independence which every woman so much enjoys. Why, the dress-

am twenty-four, and, oh, I would like to settle down. AWFULLY LONESOME. Cheer up. You are young yet. Time will help you along. Do you ever go to the Y. M. C. A.? The men in charge there could put you in the way of meeting nice girls.

To J. P. and Mrs. A. D.: I have forwarded your letters containing the offer of a dog to the little boy who wrote. Thank you. I am sure Mrs. A. D., we will be able to secure a good home for the dog you describe in case the little boy picks out the other one.

The Milkierst MILK CHOCOLATE KLEIN'S. Includes image of a woman and child.

Klein's Delights The Palate!

Because of its dainty, original freshness and sweetness of flavor, Klein's has an irresistible appeal to the "sweet tooth."

A special truck service, recently instituted, insures daily delivery which brings Klein's Cream Nut Almond Bars to you always twenty-four hours fresh.

Made in America's Milky Way. KLEIN'S CREAM NUT ALMOND BAR. The Bar in the Green Wrapper.

On sale at all candy and grocery stores, druggists and newsstands. "Lots of Milk—Smooth as Silk—Eat One Every Day" KLEIN CHOCOLATE COMPANY 127 N. 13th St., Phila. Factories, Elizabethtown, Pa.

Exquisite Nadine Face Powder. A complexion powder of exquisitely delicate odor and texture which holds its charm throughout the day, imparting to the skin that delicate softness and refinement so much admired. Includes image of a woman's face and a box of powder.