

ON PRESERVING GRAPES : FOR THE AUTUMN BRIDE : CYNTHIA LETTERS : WOMAN TALKS

DELICIOUS GRAPE JUICE AND JAM RECIPES GIVEN BY MRS. WILSON

How to Make Marmalade, Other Tempting Spreads and a Toothsome Sweet Paste. The Directions Are Plain and Easy to Follow

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

GRAPES of many varieties are abundant during the late harvest season. Made into grape juice, jelly, marmalade, or in their natural state, spiced grape jams and grape catsup, paste and vinegar are some of the ways of utilizing the fruit of the grape vine.

The juice and of the pulp of the grape contain from 12 to 25 per cent fruit or grape sugar; from 1 to 4 per cent nitrogenous matter of protein; and potassium and other mineral salts, tartaric, malic and citric acid.

Many wonderful healing properties are attributed to the grape, and many sanitariums use this fruit exclusively during the season for treatment of various diseases.

How to Make Grape Juice Wash the grapes by plunging each bunch up and down in a pail of clear water. Remove the grapes. Weigh them and for every twenty-five pounds of grapes add nine pints of cold water.

Place the grapes and water in a large preserving kettle on a slow fire and heat to the boiling point, mashing well with a wire potato masher. Stir from the bottom to prevent the fruit adhering to the bottom of the preserving kettle.

Boil until the grapes are soft and then turn into a jelly bag and let drain. Now this juice may be bottled, either plain—that is, without adding sugar, or one-half cup of sugar in each quart of juice may be added as desired.

To Bottle Grape Juice Fill into sterilized bottles and then cork. Place in hot-water bath and process for twenty minutes, counting the time from two minutes after the water starts to boil.

When processed, remove from the bath and cool. Dip the tops of the bottles sufficiently deep enough to cover the cork and neck of bottle in the melted paraffin. Set aside to cool and then store.

To remove the sediment that is usually found in grape juice filter, twice rub the pulp left in the jelly bag from the juice dripping through a fine sieve. Use this pulp for marmalade, jams, catsups and grape pastes.

Grape Catsup Wash, stem and then weigh six pounds of Concord grapes. Place in a preserving kettle and add two pints of water. Cook until the grapes are very soft; rub through a fine sieve and then return to the preserving kettle and add

One and one-half cups of strong cider vinegar. Two pounds of brown sugar, Two tablespoons of cinnamon, One teaspoon of nutmeg, Three-quarters teaspoon of cloves, Three-quarters teaspoon of allspice, One-quarter teaspoon of mustard, One-half clove of garlic.

Cook until very thick and stir constantly. Fill into sterilized bottles and process as for grape juice.

Spiced Grape Jam Wash and stem seven pounds of grapes, and then press them from the skins. Place the skins in a preserving kettle and add two pints of cold water. Cook slowly until soft. Place the pulp in the second preserving kettle and add pints of water, and cook until the pulp is very soft. Rub through a fine sieve and then place the pulp in the preserving kettle with the skins and four pounds of brown sugar, and the following spices tied in a cloth:

Two tablespoons of cinnamon, One teaspoon of nutmeg, One-half teaspoon of allspice, One-half teaspoon of cloves.

Cook until the mixture is thick, like apple butter, and then pack into sterilized pint jars. Adjust the rubber and lid, and then seal. Process in hot-water bath twenty minutes. Remove, cool and store in a dry, cool place.

Grape Marmalade Wash and stem five pounds of grapes and place in a preserving kettle. Add four cups of water and cook until very soft. Rub through a fine sieve and return the pulp to the preserving kettle and add three pounds of brown sugar. Cook slowly until thick, then store as for spiced grape jam.

Use the dry pressed pulp of the grapes for making vinegar. Place two quarts of this pulp in the preserving kettle and add

Six quarts of water, Two pounds of brown sugar.

Heat slowly until boiling point is reached and then turn in a large crock or wooden bucket and when cool add one-half yeast cake. Let ferment for eight weeks in a warm sunny place. Cover the top to prevent insects getting into the mixture. Strain and then bottle.

Grape Paste Stem and wash ten pounds of grapes and place in a preserving kettle with three cups of water. Cook slowly until soft enough to rub

LEBANON CRUMB CAKE

IT'S good! The top of it is that fine, crumbly, spicy mix that reminds you of nuts. Perhaps you have often wondered how it is made. If you want to know just drop into

THE VICTORIA THEATRE 1214 Market street, any day or evening all next week for the latest "chapter" in Mrs. Wilson's cooking movies shows how to make this delicious cake.

OTHER COOKING MOVIES The charlotte russe picture can be seen this afternoon and evening at the Globe Theatre, Juniper and Market streets. The Queen Victoria sponge cake, at the Cross Keys, Sixtieth and Market, this afternoon and evening.

through a fine sieve. Cool and then rub the grapes through the sieve and return the pulp to the kettle and add six pounds of sugar. Stir to thoroughly melt the sugar and place where it will cook very slowly until sufficiently thick to hold the spoon straight in the mass. Now pour in well-greased pans, about one and one-half inches deep. Place in a cool oven, with the door open, to dry out. When dry enough, cut into pieces with width of two fingers and roll in powdered sugar. Pile loosely, in

cross-barred style, and let dry for one day. Now pack into boxes, lined with wax paper with pieces of the paper between each row. Seal securely and then wrap in wax paper and store. Use as a confection.

Mrs. Wilson Answers Queries

No. 1205 My dear Mrs. Wilson—Will you kindly let me know if the recipes appear in book form—cook? Will you kindly let me know if the book can be bought, and where? I am certainly anxious to get the valuable recipe which I have tried, with great success, and as it is impossible for me to get the paper every day, I hope that I can buy the book.

Mrs. E. W. No cook book is published.

No. 1204 My dear Mrs. Wilson—Will you kindly give me recipe for pineapple pie, pastry filling; both? Mrs. A. V. B.

See pie recipes, August 5, for pastry. For the pineapple filling, place in saucpan and add one cup of sugar. Cook until fruit is soft, and then add three tablespoons of cornstarch, dissolved in one-half cup of water. Bring to a boil and cook for five minutes. Cool and use.

No. 1203 My dear Mrs. Wilson—Kindly send me the recipe for butter scotch pie and caramel filling for cake. Miss N. V. H. See recipes for pies, August 5, 1919.

Caramel Filling Place two cups of brown sugar and one-half cup of milk in a saucpan, and cook until thick, and then add one tablespoon of butter. Beat until creamy and then spread between the cake.

No. 1202 My dear Mrs. Wilson—Will you kindly publish recipe for a good plain pound cake; a good-sized one; also Spanish omelet? I am saving all your recipes, but the last, cake I made, the one-egg cake, all crumbled when it was cut, after the second day. Is there anything that will resemble whipped cream? The cream is so expensive now. Thanking you in advance. D. B.

Pound Cake Cream One cup of sugar, Yolks of five eggs, until light lemon color, and then sift Two and one-half cups of flour, Three teaspoons of baking powder, Three-quarters cup of butter, add the flour to the creamed sugar and yolk of eggs, then add

One-half cup of milk, One teaspoon of flavoring. Beat whites until very stiff and dry and then cut and fold them in. Bake in a moderate oven in a pan lined with paper.

Spanish Omelet Mince fine One onion, One green pepper, Two tomatoes, Cook slowly until tender and nearly dry. Make an omelet in the usual manner, and when nearly set spread the prepared onion, pepper and tomato over and roll and turn on a hot platter and garnish with parsley.

Evidently you were not careful in your measurements. This cake has been successfully demonstrated many times. Try this: Place the white of egg in a bowl and add one-half glass of jelly. Beat until stiff and then use instead of whipped cream.

No. 1201 My dear Mrs. Wilson—Will you kindly give me a recipe for making apple stick. I would also like to know how to make the molasses that is on the top red. A Daily Reader. See reply to Mrs. D., No. 1189.

No. 1200 My dear Mrs. Wilson—I am a constant reader of your columns and have had success with many of your recipes. I would like to make my own bread and would be very thankful to you for a recipe given in the column of the paper. Mrs. G. F. L. See woman's page, July 17, 1919.

HERE'S A SHOWER BASKET FOR THE AUTUMN BRIDE

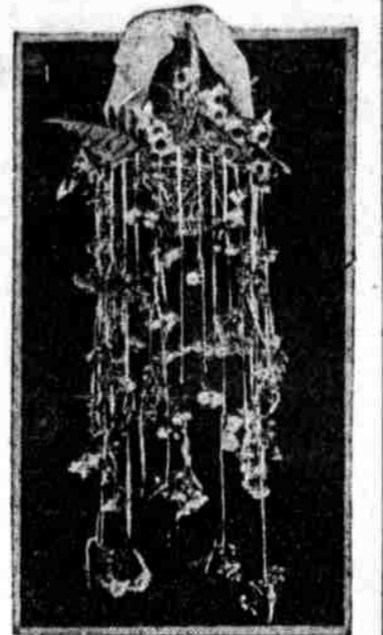
This Graceful and Novel Substitute for the Bouquet Can Be Made at Home

And One of Its Charms Is That There Is Little Expense Attached to the Making

Not the least of the wedding preparations which are just now claiming the attention of the autumn bride is the choice of the bridal bouquet. A truly lovely arrangement of flowers for the bride can be made with very little labor, and at practically no cost, provided she has a few flowers growing in the garden. Almost any white flower will make an attractive bouquet if properly arranged. Many of the white flowering shrubs which bloom in the fall are especially suited to the needs of the bride, and these feathery sprays lend themselves particularly well to various shower designs.

The shower basket shown in the illustration is most attractive and very simple to make. The basket, which has a long handle, is carried over the arm, and is popular with many brides, since it leaves both hands free. A small basket with a long handle is first selected. It may either be gilded or painted with white enamel paint. The latter method perhaps gives the most attractive results. Line the basket with several thicknesses of heavy paper and put a small quantity of moist sand in the bottom. This sand will hold the stems of the flowers in place. Arrange white flowers in the basket together with some feathery green or ferns. If necessary some of the stems may be tied to the sides of the basket with white ribbon. This can be done some time before the wedding, as the flowers will keep fresh for a number of hours in the moist sand.

The shower is attached at the last minute, but the ribbons may be cut and held in readiness for the final touches. Twenty yards of white baby ribbon will



A shower basket for the autumn bride, designed and made at home

be required for the shower, and this may be purchased at the "ten-cent" store for a cent a yard. Cut the ribbon into uneven lengths. The longest streamers should be at least a yard long. The flowers for the shower consist of small clusters from some white flowering shrub, and more than one kind of flower may be used with pleasing results. Tie these bunches of flowers to the ribbon at irregular intervals. A slip knot made by taking a loop in the ribbon will be found very satisfactory for this purpose. When the shower is finished it is attached to the basket by tying the ends of the ribbon to the top edge of the basket. The ribbons should be spaced evenly all around the basket. The basket is completed by tying a large white satin bow on the handle, or a bow of white tulle may be used instead.

The Woman's Exchange

To L. D. I am sorry not to be able to answer your query, but it is one that would be best put to a doctor.

Who Wants a Dog?

Dear Madam—I have a very nice fox terrier, two years old, very good warked dog and a very pretty face, well marked. As the house question is very unsettled I am forced to part with him, but must get him a good home in order to give him up. If this little boy has secured a dog please keep this letter before you and I shall be glad to give him to a party who will treat him kindly and give him some place to run.

Awaiting a reply, MRS. A. D. The little boy in question did procure a dog, so I am passing on this kind offer to other readers. Letters for Mrs. A. D. will be forwarded to her.

To "Demosthenes" Write to the clinic of the Woman's Hospital, Twenty-second street and North College avenue. If the work cannot be done there you can probably be directed to the proper hospital.

Latin Name for Club To the Editor of Woman's Page: Dear Madam—We are a club of girls determined to form a club. Our first meeting was progressing without any disagreement, when the question arose what name would be given it. If possible we would like a few Greek words or Latin to signify the motive of our club, friendship and trust. M. E.

Why not call your club "Semper Fidelis," which means always faithful in Latin. The Latin term for friends (girls) is "amicæ." For other suggestions you might consult the reference room of the public library.

To Have a Corn Root To the Editor of Woman's Page: Dear Madam—When you please write about a corn root? I always enjoy your page and thought perhaps you could supply this information. READER.

The corn is roasted when the fire gets into the ember state—that is, you build the fire first and then let it die down, use good-sized logs as the basis of your blaze and then get it going with small chips, etc. The ears of corn are put in their "jackets" and allowed to

An exceptionally nice petticoat is made of pongee-cotton material resembling pongee and looking not unlike that lovely rajah in a silk-and-cotton finish. It is heavy enough to wear at most all winter, and yet is a washable material, which means having a fresh, clean petticoat with very little trouble. It launders easily. The price is \$2.75. And, oh, yes, it has a nice frilly ruffle.

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.

THEATRES

- BELMONT 522 ABOVE MARKET MARY McLAUREN in "THE WEAKER VESSEL"
EUREKA 40TH & MARKET STS. MATINEE DAILY MARY MILNER MINTER in "EVONNE OF FAMILIE"
JEFFERSON 57TH AND DAUPHIN STS. MAT. DAILY TOM MCGEE in "THE COMING OF THE LAW"
JUMBO FRONT ST. & GIBRALTAR AVE. Jumbo Junction on Grand Ave. "MOLIE KING"
LOCUST 522 AND LOCUST STREETS M. L. HENRY in "MILL HENRY"

Please Tell Me What to Do

By CYNTHIA

Kissed Him Quick

Dear Cynthia—I do hope you will find space to print my experience if it is not just as it should have been, just the same. I would not change it for the whole world. That's how happy the memory is to me. Just a word to you girls who will not permit kissing. I was a girl who lived in a small city and was very carefully cared for, and to permit boys to kiss me was not to be thought of as an instant. But one day I did allow a man to kiss me—the right man. Girls, do not be shocked; I was not. When the right man asks you for a kiss in the right way you will give it to him. I don't care who you are. This right man asked me for this particular kiss like a gentleman, for he was and is a gentleman and I was and am a lady. But not too nice to be kissed by a man I loved. One day I was thrown from my saddle horse, who became frightened by a train. As it happened this young man was getting off the train just as it happened. There was no introduction; there was no necessity for one.

He rushed forward at once and helped me up. I asked him to call on my parents might thank him. He did so, and in twenty-four hours after I met him he asked me to be his wife, and in two months we were married. Did I kiss him, you will say, in twenty-four hours after I met him? I am afraid you will be shocked, girls, but it was not that long.

And my husband says today, "You are the best little wife in the world; you were not afraid to trust a fellow, and I loved you then better than any girl in the world." And I have been married five years, and I am now a woman, wife and mother.

This is what I have to say, girls, about your kisses. Do not be too stingy with them; you may be sorry some day. You may think I am not quite the right sort, but I beg of you be lenient with me. But I may surprise you if I say my father is one of the best known men in the United States today and my husband is a musician and you have heard of him no doubt and you may hear again.

What do you boys say? And, girls, just this much more. I have won two diamond rings in beauty contests and am known where I live as the most beautiful young matron in my home town. I am very proud and happy, you see, and you, my dear girls, give your kisses to the right man in the right way at the right time. A GIRL FROM OLD NEW YORK STATE.

If a girl says she will marry a man he has the right to expect her to allow him to kiss her. Your affair was certainly rapid, but by no means impossible. I think you will find it is the kissing of promiscuous men, not the man a girl is to marry, that Cynthia objects to.

Rundown Condition Dear Cynthia—I have read the letter of disappointed Margot, and I would like to say I am in the same boat. I am twenty-three and I always said I wasn't going to get married until I was thirty. Some friends of mine laughed at me, but that was a dream from my boyhood. Now it seems I am a loss. Nothing makes me happy. I am always thinking of the future. Only in my working hours I am without these thoughts. Sometimes I don't even go to eat. I go straight home to my room. I am so sad and lonely. Sometimes I go to parties where I enjoy myself, then all at once I get lonely and go home. Sometimes I stay with company and everything is all right while I am there, but after I go home I start to think and nearly start crying. I know some of the readers will laugh, but I hope some will give their good advice.

DON'T KNOW WHAT TO DO. What you need is to see a good doctor about your nerves. You've been working too hard without eating enough and sleeping enough. No matter how you feel, eat three good meals a day. You ought to get as much sleep as you can at night and do whatever the doctor tells you. Don't stop worrying about the future. Don't give way to every little feeling of loneliness you have. Make up your mind to stop thinking about yourself. Be a success in your work, so that you can provide a nice home for some girl some day.

Shall She Call Him? Dear Cynthia—I read your column every night and certainly do get some good advice, but as yet have not found a case like mine, so I am writing for some of your good suggestions.

Several weeks ago I met a fellow whom I seemed to like very much. Now, when that fellow took me home that evening he gave me some very nice compliments, but I did not take them seriously because I do not believe everything a fellow tells a girl when meeting her the first time. He asked me for my address, which I gave him, and told him that I expected to move shortly. Before saying good-night he told me not to forget to let him know when I moved, but he never made a date with me. Since then several weeks elapsed, and while at

Help Keep Your Hair With Hot Shampoo of Cuticura Soap

PHOTOPLAYS PHOTOPLAYS PHOTOPLAYS PHOTOPLAYS PHOTOPLAYS PHOTOPLAYS

- ALHAMBRA 12th, Morris & Passyunk Aves. Mat. Daily at 2; Evgs. 8:45 & 9:30. "THE COMING OF THE LAW"
APOLLO 522 & THOMPSON STS. MATINEE DAILY ANITA STEWART in "TWO WOMEN"
ARCADE CHESTNUT Below 10TH 10 A. M. to 11:15 P. M. "THE DARK STAR"
BLUEBIRD BROAD STREET AND BRIDGE AVENUE. W. S. HAY in "WAGON TRACKS"
BROADWAY Broad & Snyder Aves. 2:45 & 8:15 P. M. "YANKEE DOODLE IN BERLIN"
COLONIAL 6th & Maplewood Aves. GRIFFITH in "THE DARK STAR"
EMPRESS MAIN ST. MANAYUNK VIOLA DANFORTH in "THE MICROBE"
FAMILY THEATRE—1811 Market St. 9 A. M. to 11:15 P. M. "THREE BLACK EYES"
FAIRMOUNT 20th & GIBRALTAR AVE. FANNIE WARD in "COMMON LAW"
56TH ST. THEATRE—Below Spruce. MATINEE DAILY. "HAPPINESS IS A MODE"
GREAT NORTHERN Broad St. at Erie MABEL NORMAN in "WHEN DOCTORS DISAGREE"
IMPERIAL 60TH & WALNUT STS. MONTAGUE in "THE PEDAL ON THE CURRENT"
LEADER 41ST & LANCASTER AVE. ETHEL CLARK in "A SPORTING CHANCE"

SOME WAYS FOR A GIRL TO EDUCATE HERSELF

One Is to Get the Lecture Habit and There Are Other Specific Suggestions

EARLIER in the week in this column there was presented the case of C. G., the young girl whose early education was sadly neglected and who now wants to make up for the neglect. She feels keenly, in a business and social way, her lack of education and yet she is so nervous that the thought of night school is terrifying. I would suggest a regular definite campaign for you, C. G., and the first thing on the program would be a private tutor for six months. You know there are a great many college girls who go in for this work regularly and the price is not prohibitive at all. You would not be nervous or embarrassed of course, just quietly learning there

a lady's house I met him there and he told me he passed our house, but he never stopped in, as I understood. He also showed me my address in his hat. He took me home that evening, some other girl being with me, and when I mentioned something about phoning he asked me to call him up some time. Some of my girl friends told me that he said I am very nice. Now, what I really want to know is was it up to me to make a date with him or do you think if he cared for me he would ask to call? Now, in case he does come up some time, I do not like to sit around the parlor, so what hint shall I give so that we can go out? I think the trouble with him is that he has not the nerve to ask and call on me, though he does not seem to be bashful at all. He has a phone in the house and I have not, but he can reach me through some other source if he really cared to, I imagine. If I am to call him up, shall I ask him to call? I am very anxious to go out with him. BLONDY

The young man could certainly call on you if he was anxious to. Do not let phone him nor suggest making a date. Let any advances of the kind come from him. There are plenty of "fish in the sea," you know.

alone with some one who thoroughly understood the situation. And then the point in this, after you had mastered a certain foundation, the shyness would all wear off and you could join a regular night class. You suggest learning from books without having any one to direct you. This is rather difficult, C. G., unless a person has been taught how to study. Equipped with the groundwork you would get with your private tutor and in your night school you could go on learning indefinitely through books, for then, you see, you would have been taught how to grasp the essential facts.

I AM going to suggest something else and perhaps it will be a helpful thought for other young men and women who have discovered that much of the joy of life comes from the things of the mind. Why don't you make up your mind to attend as many lectures as you can this winter? That's one of the easiest ways I know of learning things that are really worth while. Don't content yourself with an occasional lecture you may just happen to bump into, but make it your business to systematically hunt them out. One way is to go to the public library and read the notices there on the bulletin board. Then always watch the newspapers for announcements. Once you get the lecture habit you will never get out of it. Don't for a minute imagine these talks are dry, dusty sessions that are going to bore you. Most times they are on very interesting topics and after listening to one you will only count them blessings in disguise. Good luck to you, C. G.

Girls! Have the Long Beautiful Hair that is Rightfully Yours



Short, scraggy, unsightly hair is more of a habit than anything else. Hair must have intelligent care. Merely combing and washing will not keep it in a healthy condition, and give you the abundance of hair nature intended you should have.

Newbro's Herpicide should be used at frequent intervals, because it keeps the scalp free from dandruff and harmful matter due to perspiration. Herpicide keeps the scalp in a healthy condition permitting the hair to have its normal growth and sheen.

It is astounding how many men and women will go through life with little or no hair and with what they have in a very unhealthy condition, when at a very small cost, they could get Newbro's Herpicide and save and beautify their hair.

Herpicide is sold and guaranteed at drug and department stores everywhere. Applications at barber shops.

Send 10 cents in stamps or coin today for sample and booklet on the care of the hair. Write to The Herpicide Co., Dept. 180-B, Detroit, U. S. A.

- LIBERTY BROAD & COLUMBIA AVES. MATINEE DAILY ETHEL CLARK in "A SPORTING CHANCE"
333 MARKET STREET THEATRE 9 A. M. to 11:15 P. M. "THE COMING OF THE LAW"
MODEL 425 SOUTH ST. Orchestra. Continues 1 to 11. "THE SIREN'S SONG" "GREAT GAMBLE," No. 8
OVERBROOK 63D & HAVEN FORD AVE. PAULINE HERRICK in "THE FEAR WOMAN"
PALACE 1214 MARKET STREET 10 A. M. to 11:15 P. M. NORMA TALMADGE in "THE WAY OF A WOMAN"
PRINCESS 1018 MARKET STREET 8:30 A. M. to 11:15 P. M. WILLIAM HAMILTON in "THAT HERO STUFF"
REGENT MARKET ST. Below 17TH LILA LEE in "HEARTS OF YOUTH"
RIALTO GERMANTOWN AVE. 21 TILGHENOCK ST. MARQUETTE BARRIS in "GIRLS"
RUBY MARKET ST. Below 7TH MALE HAMILTON in "THE FOUR FLUSHER"
SAVOY 1211 MARKET STREET 8 A. M. to 11:15 P. M. "A WOMAN THERE WAS"
STANLEY MARKET ABOVE 16TH 11:15 A. M. to 11:15 P. M. NAZIMOV in "THE RED LANTERN"
VICTORIA MARKET ST. At 9TH LOUIS BENNETT in "HIGH POCKET"
When in Atlantic City Visit the NORMA TALMADGE Colonial Theatre "THE WAY OF A WOMAN"