

UNUSUAL AND APPETIZING RECIPES : PRETTY EVENING DRESS : USING LACE : CYNTHIA

MRS. WILSON TELLS GOOD WAYS TO PREPARE A BEEF HEART

In a Meat Pie or Fixed to Serve Cold—Other Appetizing Recipes, Including Onion Mayonnaise, Pig's Tongue and Custard Fritters to Be Eaten With Parsley Sauce

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

FOOD first attracts through the eye, as the appearance of the dish is what makes it desirable. Now, Mrs. Housewife, if you must count every penny spent for food, learn the little trick of dishing food attractively and then the garnishing.

By this, I do not mean for the housewife to compete with the chef in decorating dishes, yet how often do we find the plain homey foods set before us in a manner that makes the nervous, overworked person lose all appetite for food? Take potatoes, for an example—a dish of boiled potatoes that are well done, each potato distinctly whole, dry and mealy, or a dish of mashed potatoes, perfectly smooth and creamy snow white, beaten to a foam, nicely seasoned, and served piping hot—or the serving of a plain baked custard.

And very frequently comes the cry, "What is wrong with my custard? It is all watery when I take it from the oven. Nothing but just a little lack of care in finishing the details. Keep this plainly in mind: Many inexpensive foods can be turned into attractive and appetizing dishes at a small cost with a little careful attention.

For example, take a beef heart. I have heard many women say that they didn't like it because it wasn't appetizing, and yet a delicious, food-tasting stew or meat pie can easily be prepared from the beef heart, or it may be made into meat loaf, sausage or cut down cold. All lean with no bone or waste, this part of the animal is very reasonably priced meat food.

To Prepare the Heart Wash thoroughly in plenty of cold water and place in a saucepan and cover with boiling water. Drain and rinse in cold water. Place in a saucepan and add

Two onions, cut in slices, One faggot of soup herbs, Four cloves, One allspice, One-half teaspoon of red pepper, One carrot, cut in half, Two branches of thyme.

Cook gently until tender and then let cool in the liquid. When cold, slice and serve cold with onion mayonnaise.

Make into meat pie and croquettes. One medium-sized beef heart will supply three meals for the average-sized family.

To Make Onion Mayonnaise Mince very fine Three onions, Two branches of parsley Add One-half cup of mayonnaise.

To serve cut the beef heart into very thin slices and then line large platter with crisp lettuce leaves. Now lay the thin slices of heart overlapping and cut the carrot in thin slices. Put a tiny bit of raisin in the center of each slice of carrot and lay one on each slice of the heart on alternate sides of the dish. Sprinkle with finely chopped parsley.

Or line a large platter with lettuce leaves, and then make a mold of potato salad, conforming to the shape of the dish, and lay on this the thinly sliced heart. Garnish with thin strips of parboiled red pepper, forming a poinsettia on each slice of heart on the alternate sides of the dish. Then make a border of the finely chopped pepper and place around the edge of the dish. Garnish with carrots prepared as directed.

Here is a new idea about prepared mashed potatoes: Mold well mashed potatoes: Wash and pare the potatoes a baking dish, and then with the handle of a spoon make the eyes of the pineapple. Now brush lightly with melted butter and sprinkle with grated cheese and dust with paprika. Place in a hot oven to melt and slightly brown the cheese.

An attractive way to serve boiled potatoes: Wash and pare the potatoes and then wash again. Place in a saucepan and cover with boiling water and cook until tender, using a steel crocheted needle or steel mesh skewer to test. Drain and then cover the potato closely with an old napkin or a piece of cheese-cloth. Set in warm place for a few minutes and when ready to serve, lift carefully with a spoon and place one-half teaspoon of melted butter, a little chopped parsley and dust with paprika on each potato.

Custard Fritters Place the yolks of Three eggs, Whites of two eggs, One cup of milk, One-half teaspoon of salt, One-half teaspoon of paprika, One teaspoon of grated onion

in a bowl and beat thoroughly to mix and then grease and flour three custard cups. Pour in the mixture and set in a pan of water and bake in a slow oven until firm in the center. Let cool and then loosen the edge of the custard from the cup and slip out the custard on a plate. Cut into three slices, dip in flour and then in beaten white of egg, and then cover with fine bread crumbs. Fry until golden brown in hot fat and serve with parsley

COOKING MOVIES

THIS week gives Philadelphia women in the various residential sections the opportunity to see Mrs. Wilson's newest cooking movie, "Lebanon crumb cake."

This interesting scenario which shows how to make a most delicious and economical cake will be shown as follows: Monday, Tuesday and Wednesday—The Rialto, Tulphocken street and Germantown avenue.

Thursday, Friday and Saturday—The Alhambra, Twelfth and Morris streets.

CHARLOTTE RUSSE Monday and Tuesday—Century, Erie avenue and Marshall street. Wednesday—Allegheny, 3141 Frankford avenue.

THURSDAY, FRIDAY AND SATURDAY—Served custard fritters in the following menu: Radishes Colelaw Custard Fritters Parsley Sauce Pineapple Mold White Potatoes String Beans Boiled Onions Lettuce

BEAUTIFUL LACES ARE REVIVED



This combination of black satin and cream white lace is charming and distinctive

A Daily Fashion Talk by Florence Rose THERE is a world of difference between the way we used to use lace and the way we use it now, and you will surely agree that the way we use it now is much better than that of a decade ago.

Lace has been revived in real earnest and in the way of using it we have gone back for inspiration to the periods when lace has been used to the best advantage. Not a little inspiration has come from Spain, where the women have always been noted for the coquetry with which they could drape a mantilla or a lace shawl.

The combination of black lace and white fabric and the combination of white lace and dark fabric is something that you will see in the paintings of the Spanish masters, both ancient and modern; and this is something that we are doing today. Some of the best types of frocks that have been designed this season are those of black tulle or satin combined with white or cream colored lace.

But in one thing be warned. There is something innately formal about beautiful lace. It is something that never looks well on the frock you do your morning housework in, much less the frock you select for the golf course. It is in place on the elaborate evening gown, the gorgeous negligee or the formal afternoon gown, such as is sketched for you today.

Rice Muffins and Butter Pear Potpie Coffee

Soused Pig's Tongue Wash two pigs' tongues well and then place in a saucepan and add

One onion, Two cloves, Two allspice, and sufficient boiling water to cover. Cook until tender and let the tongues cool in the water. When cold, take one cup of the liquid tongues were boiled in and add two tablespoons of gelatin. Let soak for one hour and then beat slowly to melt the gelatin, taking care it does not boil. Strain and then add

Three-quarters cup of strong cider vinegar, One and one-half teaspoons of salt, One teaspoon of paprika, One teaspoon of mustard, One teaspoon of Worcestershire sauce.

Mix well and then pour one-half of this liquid in a mold that is icy cold and pack in ice and salt to chill quickly. Cut the tongue in neat slices while the gelatin is forming, and lay the slices on the firm gelatin, covering the tongue with two finely chopped red peppers. Pour over two tablespoons of gelatin and let harden. Then pour in the balance of the gelatin and set the mixture to chill. Turn on a nest of crisp lettuce leaves and garnish with strips of parboiled red pepper to represent a poinsettia.

Mrs. Wilson's Answers Queries

No. 1178 My dear Mrs. Wilson—I am wondering if you will suggest a menu for a banquet. We are limited to a very small sum, fifty cents per plate, and I do not see how we can possibly come out even.

If we have ice cream and cake, that can be home-made and donated. I would like a recipe for peach cream, using evaporated milk and whole milk? Will serve about 100 persons. Any help you can give us will be appreciated.

M. C. B. Menu Radishes Olives Chicken Croquettes Tartar Sauce Pimento Potatoes Sliced Tomatoes Cucumber Salad

Ice Cream Coffee Recipe for ice cream, using evaporated and whole milk. Place five quarts of fresh milk in a saucepan and add one package of cornstarch, and stir to thoroughly dissolve. Bring to a boil and then add:

Five quarts of fresh milk, Seven pounds of sugar, Eight quarts of crushed peaches, Two tablespoons of vanilla, Six tall cans of evaporated milk.

Mix thoroughly and then freeze, using three parts of ice to one part salt. Allow three radishes, two olives and two medium-sized rolls for each person. Cut the butter the length of the pound in halves, and then into quarters, and then cut each quarter into sixteen chips. One and three-quarters pounds of butter will serve 100 people.

Twenty-five pounds of large stewing chicken may be used. Cook until tender, and then remove the meat from the bones and pick the meat from the neck and carcass. Put through the food chopper and then place

Three quarts of milk, One quart of chicken stock in a saucepan and add Six cups of sifted flour. Stir until dissolved and then bring quickly to a boil and cook slowly for ten minutes. Now add

Three large onions, minced fine, Four large green peppers, Put through the food chopper the finely minced chicken meat, Three tablespoons of salt, One tablespoon of paprika, One quart of bread crumbs.

Turn on a large tray to cool and then dip in the egg and milk mixture and then roll in fine bread crumbs and fry until golden brown in hot fat.

Tartar Sauce Add to One pint of mayonnaise, One cup of finely chopped pickles, One-half cup of finely chopped parsley, Two onions, grated.

Pimento Potatoes Remove the seeds from 25 sweet red peppers and put through the food chopper and chop fine. Wash and pare thirty pounds of potatoes and boil until tender. Season and mash and add the prepared sweet peppers. Use either a large spoon to dish with or shape into a cone, using the ice cream mold.

WITH OSTRICH FEATHER TRIMMING



This charming and dainty evening gown of pale blue georgette is beaded in crystal and edged with ostrich feathers. A girls of gold cloth finishes the waist line and ties in a loose knot at the side

THE WOMAN'S EXCHANGE

To Clear the Complexion To the Editor of Woman's Page: Dear Madam—Please give me a good remedy for blackheads on the face. A READER, 12 YEARS OF AGE.

To rid yourself of a poor complexion first be sure to see that your system is in good working order. Don't eat heavy pastry, etc. Eat plenty of green stuff, such as spinach and salads, and drink plenty of water. Get enough of sleep and lots of exercise and fresh air. Be sure you are right in all these things and then begin faithfully treating your face with a good facial soap. Very explicit directions are given on the wrapper. Follow these and remember that you must be patient before you see a marked improvement.

An Engagement Party To the Editor of Woman's Page: Dear Madam—I have just announced my engagement, and I wonder if you would tell me all about the party which I expect to give soon. How should the table be decorated and what should we have for "caterers"? There will be about twelve couples present. As it will be informal, should dark or light georgette dresses be worn? Thanking you, I am

EXCITED. Decorate the table with bluebirds and any sort of pink, purple and white flowers that are available. Just at this time you can make a wonderful combination with asters. The pink of course, is very deep, almost a cerise. Pick these flowers in the center of the table, arranging them in damp sand in wide bowls. Then from the chandelier or the lamp over the center of the table have little cardboard bluebirds fluttering on blue ribbons knotted here and there. You can make them appear to be flying among the flowers and the effect is very pretty, for the bluebird, you know, is for happiness. At the corners of the table you can place some of the flowers in tall vases and if you care to

elaborate attach these vases to the centerpieces with blue ribbons. For refreshments, if you care to have a supper, serve chicken patties (you can buy the patty shells all baked and then fill them with creamed chicken), pineapple and cream cheese salad with mayonnaise, ice cream and coffee. If you have difficulty getting the patty shells serve your creamed chicken on toast.

The canned pineapple makes the most attractive salad, one slice served whole for each portion with a little ball of cream cheese and a couple of English walnuts.

If you want less expensive refreshments have dainty sandwiches of sliced ham, cream cheese, olive and nuts, etc., ice cream and cake or have the salad and the ice cream and cake. The light dresses would be pretty for evening.

Answer Condolence Letters To the Editor of Woman's Page: Dear Madam—Is it necessary to reply to letters of condolence and gifts of fruit, candy, etc. sent by friends in our recent bereavement? If so, what can be said in a few words? Thanks for your kindness in answering. I buy the EVENING PUBLIC LEDGER each evening for the express purpose of reading the Women's Page. E. H.

It is the custom to acknowledge letters of condolence and gifts, etc. Some families have cards of acknowledgment engraved and then one of these is sent to each friend who has remembered them in any way in their bereavement. Others write little personal letters or in acknowledging a letter of condolence simply send a calling card with some brief sentiment of gratitude written at the bottom.

Thank you for your cordial letter.

The Question Corner Today's Inquiries 1. Who is Miss Kate Gleason? 2. What will prevent a thermos bottle cork from retaining any odor? 3. To what novel use can lingerie clasps be put? 4. What makes an easy way to divide an angel cake? 5. How can glazed wallpaper be kept clean? 6. When the skirt made at home is finished how should the pressing be done?

Saturday's Answers 1. The Princess Yolanda is the eldest daughter of the king and queen of Italy. 2. Color blindness is more common in men than in women. 3. The only proper ring fingers are the fourth and little fingers on either hand. 4. In washing very delicate lace stitch it to a piece of cotton goods to prevent stretching. 5. In testing the color of coffee or tea to be used for dyeing lace scrub, put it in a tumbler and hold up to the light. It will be this shade when used. 6. When a bar of soap is too thin for use moisten it and press firmly to a new bar that has been moistened, too. Let dry for a couple of days and use as one bar.

Beautiful the Complexion IN TEN DAYS NADINOLA CREAM The Unexcelled Beautifier Used and Endorsed by Thousands of

Guaranteed to remove tan, freckles, pimples, liver-spots, etc. Excesses cause 20 days' treatment of impurities. Rids pores and clogs skin, soft, healthy. A leading toilet counter. If they haven't it, by mail, two sizes, 60c. and \$1.20. NATIONAL TOILET CO., Philadelphia, Pa.

Soothe Your Skin With Cuticura All skin troubles cured by Cuticura. It is the only skin medicine that is safe for the face. It is the only skin medicine that is safe for the face. It is the only skin medicine that is safe for the face.

Please Tell Me What to Do

By CYNTHIA

Don't Bother About Him Dear Cynthia—I am a young girl of sixteen and am corresponding with a young man of eighteen. He asked me several times to go steady with him until we are of age to marry. I love the fellow, but he shows none for me, and always answers me so meanly. I can't bear it, so I give it to him back. He also comes to the house once a week and sometimes not at all. It makes me think he does not care for me. Whenever I ask him where he was the night before the answer he gives is, "Personal business," and asks me, "Is not that satisfactory?" My reply is nothing, as it gets me worried, so your advice means comfort.

TROUBLED. You are too young, dear, to have to worry your head about things like this. Engagements between the very young are a dangerous matter at best, but when a boy shows silliness such as this boy seems to show, you are very unwise to think seriously about him at all. The world is full of nice boys, little girl. Wait until you have met some of them before you go troubling your little heart about one who is too selfish to know how to treat you. It may hurt a little now to give him up, but, oh, I think you'll be so glad later!

Answers Will Be Printed Dear Cynthia—I would like to know what you and your readers think of a young lady marrying a divorced man. This young lady is a very good friend of mine.

The young man did everything and more than she should really have done for his wife. She did not take care of him, his child nor home. Finally she left him and he has been alone for about a year and a half. Now he is very much in love with this friend of mine and she returns his love. From what I have heard of him he is a very good man and should have all that this life can give him. I truly believe she will marry him regardless of what anyone says, but would like to have your opinion nevertheless.

I would also like to know if it is considered a sin in the Protestant religion to marry a divorced man.

MARGARET. No, Protestants do not consider it a sin to marry a divorced man, unless there are some circumstances which come into individual cases.

Cynthia will print the opinion of any readers who care to write in. There are sometimes circumstances which make remarriage advisable. All such matters depend on the religion of those concerned and individual cases.

Hopes She Is Unchanged Dear Cynthia—From time to time I have read with interest the various articles sent in by those in need of information, and I am not surprised the number in today's issue of such kind that it is impossible to find a fellow like that.

Were one to believe their statements they would feel that all the good fellows have died. Well, they have not, but as far as the majority of the girls are concerned, poor dad and his like would fare better were they sleeping under the sod.

I want to say right here, and loud enough for the whole flock of goodly girls who write nonsense to you to hear it, that there is not one in the whole outfit who would talk sensibly to a fellow like their dad, or would be on good terms with him about one week. Cynthia, be you man or woman, you know, as I do, that the girl of today does not request, she demands, that a fellow be as radical in his dress and habits as she is herself, and you may have an idea how far that goes.

When I left home and came to Philadelphia, after eleven months in the army, I had in my mind a big purpose and several secondary ones. That big one was to make good in the business I intended entering, and one

of the others was to make the acquaintance of one nice girl, hoping, of course, our friendship would terminate in love. To make the story short, I have been successful in my business but a complete failure with the girl, and it is not because I did not act as I should; the trouble is that I likewise had treated her as I should have treated her. I should have been a fellow to treat my sister, and they all said I was too slow. I know life just a little better than they, and after giving them the best advice possible, bid them good-by.

I am going home next week and hope to see a little girl there who is not crazy over the things that are foremost in the minds of the majority of the Philadelphia girls, and I sincerely trust that she is the same as when I left her.

In conclusion, let me say that there are lots of fellows who are good at heart right in Philadelphia, but as I have learned from my father, "Man looketh at the outward appearance, but God looketh at the heart."

To those who object to kissing, ask them if they were ever at a "hunking bee." Did they find a red ear? The soul-kiss is truly objectionable, but to steal a kiss, oh! where is their romance? A BOY FROM THE HEART OF MARYLAND.

Flanco's Family Calls First Dear Cynthia—Knowing that you are always ready to help those in doubt, I am appealing to you for the following information: My daughter expects to be married in the early part of October, and as it is going to be a morning wedding, I would like to know what I should serve for breakfast. Of course, it will not be anything elaborate, as it will only be for both families and a few intimate friends. As I have not as yet become acquainted with the young man's folks, would it be proper for me to extend an invitation to them or should I visit them first.

ONE IN DOUBT. The young man's family should have called on you and your daughter as soon as they knew of the engagement if they live in the same city. It would be well to let him know in a courteous way that you expect them to call on you and your daughter. At the breakfast serve sandwiches and coffee, ice cream and cake, or, if you want something more elaborate, chicken croquette, a light salad, coffee and ices.

HEALTH, THE DESPISED AND PRIZED POSSESSION

In Theory We Do Anything to Keep It and in Practice It Is Almost Last to Be Considered

THE man with the well-cut shoes, the expensive-looking clothes and youth stamped on his face, although his hair was graying, sat on the edge of the leather chair slightly as though he might be sitting on thin air. At regular half-minute intervals he patted out his lips, shook his head and tightened his lips. Over on the sofa a young girl, who looked as though she might be garbed for a luncheon engagement, occupied herself by asking, "How long have we been here?" every three minutes. This was addressed to an older woman who sighed sympathetically, and looked sadly at her wrist watch.

of the others was to make the acquaintance of one nice girl, hoping, of course, our friendship would terminate in love. To make the story short, I have been successful in my business but a complete failure with the girl, and it is not because I did not act as I should; the trouble is that I likewise had treated her as I should have treated her. I should have been a fellow to treat my sister, and they all said I was too slow. I know life just a little better than they, and after giving them the best advice possible, bid them good-by.

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A youth of, say, sixteen kept traveling impatiently back and forth to the table where the magazines were. And over by the door a little girl of about four years was impatiently tugging at her mother. Every angle of her bit of a wardrobe bespoke impatience. The little starched dress was all awry, the big pink hair-ribbon was going the wrong way and the little girl herself was saying: "When we going to go, mama?"

PROPHETIC, symbolic child! Have you ever noticed, while waiting in a doctor's office in how much of a hurry every one is? Health is a curious thing—at once the most prized and the most seemingly despised of all human possessions. In theory we would give anything to keep our health and extend our life's span, and in the practice we sandwich in our visits to the doctor among ten other engagements, or refuse to take half a day away from the office to see the trip through properly.

To say the least, health is, indeed, a baffling paradox!

Sallow Complexions Yield To Mild Home Treatment

EVEN though the features may be irregular, with a clear complexion one may be considered beautiful while even the plainest face will become attractive.

MARINELLO Whitening Cream This cream acts as a mild bleach, and when applied each night will produce remarkable results without the least irritation.

Black & White Shop 'A Unique Display of Hats for Fall and Winter' Original creations from the world's representative milliners, as well as our own distinctive models, suitable for every occasion.

PHOTOPLAYS The following theatres obtain their pictures through the STANLEY Company of America, which is a guarantee of early showing of the finest productions. Ask for the theatre in your locality obtaining pictures through the Stanley Company of America.

Louise Fall Opening 1206 WALNUT STREET WITH VALUES SPECIAL FOR OPENING WEEK

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