

WHEN YOU GO A-MARKETING : FORGETTING SORROW : IN THE SHOPS : CYNTHIA : HOME HINTS

MRS. WILSON GIVES A TASTY RECIPE FOR AN OLD-TIME OYSTER PIE

This Is the Main Feature of the Sunday Dinner, and There Are Other Delicious Dishes to Go With It—What to Have for Breakfast and Supper, Too

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IN MOST families it is usually the custom to have an especially nice meal for the Sunday dinner. The family gathering around the Sunday dinner table should be the home event of the week, so this is the time to give them the various dishes that they will enjoy. About the middle of September the oyster becomes plentiful and should be featured in an old-fashioned oyster pie with plenty of crust for the Sunday meal. Make this crust by the old-fashioned method, using suet for shortening. It will be most delicious and the hearty approval of the family will more than repay the housewife for her trouble. Housewives are apt to frequently feel that the oyster is an expensive luxury and that the family can only be indulged with this delicate, delicious bivalve occasionally. This is surely a mistake. Oysters when properly prepared may be considered fully as economical as most of the reasonably priced foods on the market today. Usually the family one and all declare the oyster pie a big success, only "there was not enough crust to go round," or, as a small male member of one household exclaimed, "Some day I'm going to buy ten oyster pies so I get me some crust."

I always feel sorry for the small chap with a big man's appetite who has to be satisfied with a child's portion. So, Mrs. Housewife, let him eat to his heart's content and give him a liberal portion of the good old-fashioned Yankee oyster pie.

A SUGGESTIVE SUNDAY MENU

- Breakfast: Grapes, Cereal and Cream, Virginia Griddle Cakes, Coffee. Dinner: Home-Made Chowchow, Piccalilli, Ye Old-Tyme English Oyster Pie, Mashed Potatoes, Buttered and Spiced Beets, Colelaw, Grape Tapioca Blanc Mange, Coffee. Supper: Bean Sausages, Cream Gravy, Potato Salad, Raisin Cake, Tea.

The market basket will require: One small basket of grapes, Forty steaming oysters, One-quarter peck of potatoes, One bunch of beets, One head of cabbage, One stalk of celery, Two quarts of milk, One can of baked beans, Three eggs, One-quarter pound of suet, One package of tapioca, One package of raisins, One glass of jelly.

and the usual staples that are in the house, such as flour, seasoning, baking powder, etc. A nice change for the family is to give them corn muffins and plain rolls or biscuits in place of bread. Usually in the hurry and bustle of getting the business folk off in time in the morning and then preparing the children for school the housewife does not have the time to prepare these homey old-fashioned breads for breakfast.

The price of butter makes it almost prohibitive to use it as a spread for hot cakes, yet we all like the butter flavor. So let us follow the example of the thrifty New England woman, who puts the sirup in a good-sized pitcher and then adds two tablespoons of butter to one and one-half cups of sirup. Place the pitcher in a pan of warm water and then heat. Stir frequently, so that the butter will melt and blend thoroughly with the sirup. Just before sending to the table beat thoroughly. This not only makes a delicious spread for hot cakes and waffles and the like, but it is a real economy and a saving in butter.

Virginia Griddle Cakes: Place one cup of cornmeal in a mixing bowl and add one teaspoon of salt, three tablespoons of shortening, three tablespoons of sirup, one cup of boiling water. Beat to mix and then add two cups of cold water, one egg, two and one-half cups of flour, two level tablespoons of baking powder. Beat hard to mix and then bake on a hot griddle.

Ye Old-Tyme Oyster Pie: To prepare the crust, place in a mixing bowl two cups of sifted flour, one teaspoon of salt, two teaspoons of baking powder. Sift to mix and then put one-quarter pound of suet through the food chopper. Then rub the finely chopped suet through a fine sieve to remove the stringy parts. Now rub the suet into the flour and mix to a dough with one-half cup of cold water. Then chop and fold for two minutes. Turn on a floured pastry board and divide into two pieces.

SOMETHING NEW

A new feature of the Friday market basket: Ye Old-Tyme Oyster, Meat and Vegetable Pyes With Ye Suet Crust. Most of these recipes came direct from England and are in constant use in many English settlements.

Roll out one-half of the dough until one-quarter inch thick and then turn a large plate over this dough and cut around the edge of the plate. Be sure that the plate is at least two inches larger than the top of the baking or casserole dish.

Now drain the oysters and look over carefully for the bits of shell. Place the oysters in a casserole or baking dish and add the stalk of celery that has been scraped clean and then diced and cooked until tender, also.

One grated onion, Three tablespoons of parsley, Three cups of thick cream sauce, One and one-half teaspoons of salt, One teaspoon of white pepper, One-eighth teaspoon of thyme.

Mix thoroughly and then make two or three small gashes in the top of the crust and cover the oysters with it, pressing the crust well against the edges of the dish. Brush the top of crust with water and bake in a moderate oven for thirty-five minutes.

Use equal parts of the oyster liquor and milk for making the cream sauce. Chop the celery leaves as well as the stalk.

Now roll out the balance of the pastry and cut into three-inch squares. Score the tops lightly with a knife or prick with a fork, and place on a baking sheet and bake a delicate light brown. Wrap in a napkin to keep warm. When ready to serve the oyster pie place two of the squares of pastry on a plate and then lift on the oyster pie, and then place a second piece right over the crust of the pie. Pour over this top piece of pastry two tablespoons of the sauce from the oyster pie.

Buttered and Spiced Beets: Cook the beets until tender and then drain and cut into slices. Now place in a small saucepan one tablespoon of butter, one tablespoon of vinegar, two tablespoons of hot water, one teaspoon of salt, one teaspoon of paprika, one-eighth teaspoon of mustard, tiny pinch of cloves.

When boiling hot pour over the sliced beets. Use the yolk of egg for making the dressing for the coleslaw and the white of egg and one-half glass of jelly for making the meringue for the grape fruit tapioca blanc mange.

Grape Tapioca Blanc Mange: Place in a saucepan one cup of water, two cups of grape juice, three-quarters cup of finely granulated tapioca. Bring to a boil and then cook slowly for thirty minutes and then add three-quarters cup of sugar, one-half teaspoon of salt.

Cook five minutes longer. Now rinse custard cups with cold water and pour in the blanc mange. Let cool and then turn on a saucer and pile with the fruit whip made from white of an egg. One-half glass of jelly. Beat until it holds its shape.

Bean Sausage: Open a can of beans and drain well, then mash and put through a sieve into a mixing bowl. Add two onions, grated, two tablespoons of parsley, chopped fine, one-quarter teaspoon of mustard, one-half teaspoon of paprika. Mix well and then mold into sausages. Roll them in flour and brown in hot fat. Use the liquid drained

from the beans and sufficient milk to measure one and one-half cups. Place in a saucepan and add five tablespoons of flour. Stir to dissolve and then bring to a boil and cook for five minutes. Add three-quarters teaspoon of salt, one-quarter teaspoon of pepper, two tablespoons of finely minced parsley.

Raisin Cake: Place in a mixing bowl three-quarters cup of sugar, one egg, four tablespoons of shortening, two cups of flour, four teaspoons of baking powder, three-quarters cup of water. Beat to thoroughly mix and then pour into well-greased and floured loaf-shaped pan. Now spread one-half package of raisins on top and gently press them with the back of the spoon until the dough covers them. Bake in a moderate oven for thirty-five minutes.

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BLACK DANCE FROCKS POPULAR WITH GIRLS

from the beans and sufficient milk to measure one and one-half cups. Place in a saucepan and add five tablespoons of flour. Stir to dissolve and then bring to a boil and cook for five minutes. Add three-quarters teaspoon of salt, one-quarter teaspoon of pepper, two tablespoons of finely minced parsley.



Youth goes on steadily demanding the black evening frock. Here is one of velvet and tulle.

Mrs. Wilson Answers Queries

No. 1173: My dear Mrs. Wilson—Please give me the recipe for peach cobbler, southern style, and also how to make a good molasses ginger-cake. Thanking you, Mrs. J. G.

Peach Cobbler: One pint of stewed peaches, Three-quarters cup of brown sugar, One cup of bread crumbs, One-half teaspoon of cinnamon, Two tablespoons of butter. Mix well and then turn into a casserole or baking dish, and cover with a crust of plain pastry. Wash with milk and bake in a moderate oven for thirty minutes. Serve with vanilla or custard sauce. Ginger-bread recipes are coming shortly.

No. 1236: My dear Mrs. Wilson—Please print in your columns the following: How to make spongecake, how to make angel cake and simple afternoon cookies. I. M. C.

Angel Cake: Sift one cup of flour, three-quarters cup of sugar, one level teaspoon of cream tartar. Sift five times and then beat the whites of five eggs stiff and cut, and fold in the sugar and flour mixture. Turn into a greased tube pan and bake for forty minutes in a moderate oven.

Where You Can See the Cooking Movies: HAVE you seen Mrs. Wilson's interesting cooking movies so many women are praising? Here is the schedule for the remainder of the week: QUEEN VICTORIA SPONGE CAKE—Friday and Saturday—The Fifty-eighth Street Theatre, Fifty-eighth street and Woodland avenue.

Popcorn as Food: Besides being a source of entertainment for the children, popcorn, which is the corn kernel cooked whole, instead of being ground and then cooked, obviously has a high food value, as well as a good taste and when properly prepared for the table it may acceptably be served as breakfast cereal. Popcorn may be eaten with milk and sugar like other breakfast cereals, or the parched kernels which do not "pop out" can be ground like coffee, and eaten with cream and sugar or can be boiled with water and served like oatmeal.

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WHAT ARE THE PROOFS OF LOVE?

TIME and time again this question has come to the woman's page. It is not an idle question—all of a woman's life is bound up in it. Julia Grant thought she knew. Yet exactly three weeks before the day on which she was to be married Dan Carson covered before her and finally admitted there was some one else. What followed and how fate took an amazing hand in the lives of these two young persons is the basis of an unusual serial.

"THE TESTING OF JULIA GRANT"

to begin on the woman's page next Monday. The story is by Hazel Deyo Batchelor. But it is more than a story. It is a vivid dramatic cross-section of life that strips bare the lives of real men and women. Remember

This Serial Begins Monday Please Tell Me What to Do By CYNTHIA

To That Maryland Boy Dear Cynthia—Having read the letter written by the "Boy from the Heart of Maryland" the other evening, I would like him to know that he hasn't grasped the right idea about the girls who object to kissing and having a fuss made over them. These girls who do not permit this have the good sense to know that permitting such nonsense is only making a fool of themselves.

I want the "Maryland Boy" to know I am one of those little maids and I am proud of it and he must not forget that when I think I will be the one, then and only then will it be a different question. I am sure my sisters of the column will agree with me. I am wondering where Aunty is this time. Why doesn't he defend us modern maids, for he seems to have some good sense by the way he writes. I like my friends to be neat, but to be feckless—that is out of the question, but I don't think this would make any one a girl of yesterday. Girls, please speak up; don't let that pass by unnoticed. MISS A. HOPEFUL.

Shall She Kiss Them?

Dear Cynthia—I have been reading your column for some time, and am at last coming to you for some of your excellent advice. I am a young girl of seventeen, going to high school. Now I meet quite a few boys between the ages of eighteen and twenty-two, and when they meet me they ask to make an engagement, which I do. Now nine out of ten of these boys never come back because I won't allow them to kiss me good-night. Now, please don't say they are not the right kind of boys, because they all come from nice homes and are all well educated. I have read where you say we lose their respect when we allow them to kiss us, wherein if we don't we can become old maids. If you saw that all the boys in the crowd you go with were taking the girls whom they can kiss to dances and evening affairs, would you begin letting them kiss you?

PERPLEXED. I am going to follow this letter with one written by "The Never-Lonesome Man." Read what he says of friendship and his advice about making friends. It has exceptional common sense.

Making Them Come Back Dear Cynthia—As you said, my theme was a rather dangerous one for "general usage," but as I learned it all while I was "inexperienced," I thought that some rare exceptions might profit by my investigations. You are thoroughly right, all could not do as I say! So many of your readers inquire how to recover lost "pals" or how to retain their friendship. A "pal" is the rarest thing in the world, and something every one desires. I will confess I have never found one that lasted long, but I can say that little sleep has been lost over the matter. The people one knows can be divided into three classes: Acquaintances, friends, and for the very dearest I will say "pals."

So many get these three confused; that seems to be the whole trouble. After a series of mutual experiences, and long friendship, then you can group the persons in question. Merely because you want to put persons in the friendship or pal class is no reason they will fit in the class that you desire for them. You know your right shoe does not fit on your left foot.

Many young people get the idea that they have to "jiggle" and "talk like a blue streak" to be entertaining. This is not the case. You flatter persons by letting them talk, especially about themselves. When you want a fellow to call again, don't break your neck to entertain him. He should do "50-50" of that himself. If he does not call again, because he has found out that you are not a "good timer," so much the better for you. Let him go! No matter how handsome and everything he is, make a fellow feel at home with you. Take him in the kitchen and make some fudge or pull candy. Let him wash the dirty dishes with you. Let him meet your family, and don't try to rush mother out of the room as soon as he comes. If he is very bashful you might mention that there is a dance next Tuesday, and would he like to go. To avoid the idea that you are trying to make him spend money on you, buy the tickets yourself. This latter thing made a very great impression on the writer one time.

To put the whole thing in a nutshell, just be your best self all the time, whether alone or with others. Whether you are with old or young, agreeable or disagreeable people, you can't fail to make friends and keep them. THE NEVER-LONESOME MAN.

THE STORY OF A WOMAN WHO ROSE ABOVE GRIEF

When She Believed She Never Could—School Teaching in a Small Country Town Proved the Healer

THERE has come to me an unusual story which vividly illustrates the fact that work has the power to make the grief-stricken live again, even when the one who is utterly given over to sorrow refuses to believe this. The story is about a woman who was completely crushed by the loss of her husband. She had grown-up sons and daughters, but their presence was of little solace. She was the type of woman who loves deeply and whose marriage never outgrows its honeymoon days. When her husband died the light of her life seemed to go out. There was no rousing her to interest in anything.

For a year things went on this way. Then one day there came an invitation to go to a small town in the Far West to visit relatives. For a time the sorrowing woman steadfastly refused. Then finally urged by her children she decided to make the move and go. IT IS now the story takes its unexpected and really marvelous turn. In the middle of last February a letter came to the breakfast table that made the sons and daughters fairly stop breathing. What do you think their mother was doing? Teaching school!

Cleaning Walls

Wipe down frequently with a broom covered with a cotton flannel bag, with a long-handled soft brush or a lamb's wool brush. Use light, even, overlapping strokes to remove rather than rub in the dirt. Rub soiled places over radiators, registers and stoves lightly with cotton batting, changing the cotton as it becomes soiled. Guard against such soiled places by keeping the fixtures and the floor around them free from dust.

Wash oil-painted walls and ceilings with a cloth wrung tightly out of warm, soapy water. Do not leave any moisture on the paper; it seeps in at the seam and loosens the paper. THE upshot of it was that she kept on teaching until the end of the term. This summer she came home and

took a teacher's course at the university, and at this moment she is back again in the little western town only too happy to be able to accept the school for this coming term. She is a new woman in every way; in looks, ten years younger, and in spirits like a ray of dependable sunshine. I DON'T know when a story of real life has made me as happy as this one. It wouldn't be half as encouraging as it is if the woman had been determined to cheer up after her husband's death. But she hadn't been. She honestly believed there was no earthly thing in life that could ever make her take interest in it again. See how mistaken she was. If only all who grieve, without reasoning, but simply with blind faith in a Providence who always helps those who are willing to help themselves just ever so little, would jump into the middle of some work as this woman did!

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