## EVENING PUBLIC LEDGER-PHICADELPHIA, TUESDAY, SEPTEMBER 23, 1919

READ THE NEW WOMAN'S PAGE SERIAL—BEEF AND KIDNEY PIES—A SMART SATIN FROCK

## YE MEAT PIE RECIPES BY MRS. M. A. WILSON

The Savory Beef and Kidney Kind That Is Popular in England, and One Made With Fresh Meat-The Right Way to Make a Suet Crust

By MRS. M. A. WILSON

portunity to use the leftover meats easing it into the dish.

housewife excels in the art of mak-

## How to Make the Crust

the small individual pies.

lef suet and then put through the Brush the top crust with melted food chopper. Now rub it through a bacon fat before placing in the oven.

Five cups of sifted flour, Two teaspoons of sail

Two tablespoons of baking powder, lish cream mustard.

Sift to mix and then rub in the suet, and add one and one-third cups knead the paste, but chop it, using a cake turner to do the mixing with. in is a glass casserole dish. Lacking this, the earthenware and china baking dishes may be used, or the old-fashioned tin or aluminum pudding pan. Enameled ware for baking is apt to flake off. The glass slice two hard-boiled eggs into thin any of the potato. baking dish gives one the opportulower crust is thoroughly baked and layer of kidney and beef. nity to see at a glance when the the pie may be sent to the table in this dish.

Remove the tubes and fatty parts mustard, from one beef kidney and then cut into small pieces the size of a walnut, and place in a saucepan and to a boil, and then cook for ten minplace under the cold running water for five minutes. Now mince fine sufficient onions to measure one-half cup. Place four tablespoons of bacon drippings in a saucepan and add the onions. Simmer slowly for a few minutes an hen add the kidney.

Then a teaspoon of thyme Int water to cover the kid-

Copyright, 1919, by Mrs. M. A. Wilson, All Rights Reserved. MEAT pies in England are always gravy and thicken it. Now roll out considered a real delicacy. This one-half of the divided pastry until gives the English housewife an op- glass baking dish with the pastry.

and provide an economical dish at Now place the layer of the cooked and cooled kidney in the bottom, and Naturally in making these pies season with salt and pepper; next a the crust is of prime importance, and layer of cold-cooked beef cut into pieces the size of the kidney. Season. fight and flaky. The true English and then measure the gravy and to each two cups allow one and onehalf level tablespoons of gelatin. ing English meat pastries, pies and Place the gelatin in the thickened gravy and let stand for ten minutes. Now heat slowly to the boiling Make sufficient crust for two pies point and cool. Pour over the preand then divide the pastry in half, pared meat and cover the pie with and wrap one-half of it in waxpaper. a crust made by rolling the balance Then wrap in a towel and place in of the pastry. Brush the edges of the icebox. This can be used later the pastry in the dish with cold in the week for another larger pie or water before pressing the top crust in place. Cut two gashes in the top crust to allow the steam to escape while the pie is baking. Bake in a Remove the kin from ten ounces moderate oven for fifty minutes.

coarse sieve. Now place in a large Cold reast or boiled beef may be utilized in this pie, and it may be served equally well either hot or cold. If served cold serve with Eng-

To Use Fresh Meat in This Pie The price of steak makes it proof water to form a paste. Do not hibitive for this dish, so that a pound of fean stewing beef or the flank end of the sirloin steak may The best utensil to bake the pudding be used for this purpose. Simply cut it into inch blocks and then place in a saucepan, and add one and one-

To make this pie for company use slices, and lay them between the

One and one-half teaspoons of

One-half teaspoon of sugar, One teaspoon of paprika.

Work to a smooth paste and then cover with cold water. Bring slowly add very slowly one-half cup of salad oil. After adding about one-half of utes. Then turn into a colander and the oil, add one tablespoon of vinegar and a second tablespoon of the vinegar. When all the oil is beaten into the evaporated milk then add one-half teaspoon of salt.

To Plan a Menu, Using This Pie Radishes Sliced Tomatoes Ye Old Tyme Beef and Kidney Pie on of sweet marjoram, Baked Potatoes Mashed Turnips

Coleslaw Stewed Fruit ney. Cook slowly until the kidney When baking the potatoes be sure is tender, and then drain off the that they are greased well after

A New Kind of Beaded Bag

A Daily Fashion Talk by Florence Rose

The bluebird bag illustrates a new idea that comes to us from Paris.

It combines printing on velvet with a design in glass beads. The bags

are described in today's fashion talk

THE thought came to me the other blue velvet was used for the foundation

ion. In the days of the leather bag it A friend of mine, just back from will be remembered that the women Paris, brought one of these bags with

one purse, but who these days is con-

tent with one purse? As a rule if the ground is of black velvet and the print-

women feel they cannot afford to buy ing, or painting, is combined with glass the bags ready-made at the shops, they beads, which makes the bag even more

mage homehow to make them at attractive. The bright bluebirds are on a back ground of green. Blue beads

bead-like bag at one of these they are now showing some wonderful aters, ready for the women to sew effects in brocades, which are excellent for this purpose. One of these brocade bags is shown at the right of the bird bags.

just what it was. Black or dark (Coppright, 1919, by Placence-Rosel .

NOVEL BLACK SATIN PANELS The Testing of Julia Grant



Two novel panels are a feature of this lustrous black satin frock, rosecttes of silk floss and rows of the loop fringe supplying the ornamentation. The bodice is plain, but the wise young lady who wears it lightens the effect with a rose chain and plaque

washing and drying. This prevents half cups of boiling water and cook the thick crust from forming around the skin and permits the skin to be removed entirely without the loss of

Uther green vegetables may be used for this menu and this amount the family of four people I would rated milk in cold soup plate and the content of the family of the small one with a cold soup plate and the small one with a cold soup plate and the small one with a cold soup plate and the small one with a cold soup plate and the small one with a cold soup plate and the small one with a cold soup plate and constant the small one with a cold soup plate and constant the small one with a cold soup plate and color the small one with a cold soup plate and constant the small one with a cold soup plate and constant the small one with a cold soup plate and constant the small one with a cold soup plate and constant the small one with a cold soup plate and constant the small one with a cold soup plate and constant the small one with a cold soup plate and constant the small one with a cold soup plate and constant the small one with a cold soup plate and constant the small one with a cold soup plate and constant the small constant the sm Now to prepare the filling for a orated milk in cold soup plate and other. Use the small one with a said of the small one with a fuzzy brown dots. This costs eighty-mered. salad for a luncheon.

## Mrs. Wilson Answers Queries

No. 1234

My dear Mrs. Wilson-I spend my week-ends in places where crabs can be caught in number. Can you give me directions in canning fresh caught crabs and lobsters? Also will you give me the directions of an English-boiled apple pudding and English-boiled beefsteak pudding, the crust of which has finely chopped suet as the shortening? My mother made these and I regret I have no rec-

ning outfit is necessary to can crab and lobster meat. The crabs must The width was just right, the length and lobster meat. The crabs must be cooked in boiling water for twenty minutes, then meat picked from the crabs and then filled into sterilized crabs and then filled into sterilized crabs and they come in several colors. You jars. Fill the jars to overflowing will be delighted with them. with boiling water and adjust the rubber, and partially tighten the lid. Process for three hours in hot-water bath. Seal, cool and store. Lobster, bath. Seal, cool and store. Looster, and chicken may also be canned by this method. English-boiled apple how, for you will find here an unusual pudding and English-boiled beef- gift suggestion. The "something" is an of the Cosmopolitan Kitchen.

No. 1171 My dear Mrs. Wilson—Will you kindly let me know how to put up the huckleberries and cherries to use for pies and puddings later?
Also a good pie crust and how to
make the real mayonnaise with
oil, and how to put it up to preserve it indefinitely for future use. I would also like a meringue that I would also like a meringue that has some body to it, is very high and has a delicious flavor. If you have ever tasted the lemon meringue at this Boston hotel, that is the kind I mean. Also a nice lemon filling. I hope this isn't imposing on you, but I do depend so much on your rules. M. C. much on your rules.

See woman's page June 21 for huckleberries, July 26 for cherries, August 5 for pastry. To prepare the mayonnaise to keep indefinitely you would require a special set of utensils that are very expensive, and I doubt very much if you could obtain day, when I was looking at some of and on this was painted a design that them now, as their manufacture was the new bags, if it would ever be pos-little dots of paint, which formed the See the woman's page August 5 for sible for the leather handbag, which design, were said to be proof sgainst meringues and lemon filling.

No. 1233

My dear Mrs. Wilson-Will you kindly print a recipe for nettle beer? I know of one, but it failed to mention the proportions of nettles, etc. Please state whether one should use jugs or bottles, as I understand this makes a difference. Thanking you in anticipa-tion, Mrs. J. I. J.

The shops have done much to aid the form the circle and the same bends are used for the fringe. The handle is of black velvet. Use as many bruised nettles as the ments. First, if I remember correctly, Another one of these bead-like bags is shown at the left of the illustration.

Bags of handsome brocade are conbags. This was followed by the crossidered very smart and the woman who ed bag made with beads, either in makes these affairs for herself will find curely. saddle bag style, or the ordinary it well worth her while to visit the fashions. The other day I found ribbon counters, at the shops, where

IF YOU LOVE-

Flowers you should be interested in THE CENTURY FLOWER SHOP

## Adventures With a Purse

five cents a yard. One made veil is particularly fascinating. It is of soft mesh, wrong. Don't think that I haven t seem with a three-inch border of filmy chif- the change in you. It's apparent to fon. This is almost as effective as the new veils with the taffeta neck bands, but it is not quite so extreme. The price of this is \$1 and it comes in brown and gray. It would be impossible to describe the many patterns, but this I know—if you want a veil for your fall hat, be you ever so exacting, you are sure to find one here to suit weather it together. I love you, you

hat I needed a scarf to wear with the in her eyes and in her voice, and even new sport suit we are going to try to make last in cold weather. And so we started forth on a joyous adventure, or joyous for me, at least. We saw a soft tan searf with ends of gay colors, and the price was \$6. Peter and I shook our heads dubiously and figured seriously on the back of an envelope. Then we saw a soft brown scarf, with ends of tan stripes. But the price was \$7.50, and we turned away reluctantly The use of the steam pressure can- And then at last we discovered a cuddly,

I want to tell you about something that you will love. If the proportions of your purse are so slender that you steak pudding will soon be a feature exquisite candy box of glass. It is an imported box, made with sides of a gold-finished metal elaborately designed, and under the glass which forms the lid, is a beautiful piece of rare Old Normandy lace. Here is a veritable box of Romance! The price is \$6.

For names of Shops, address Woman's Page Editor, Phone Walnut 3000.

Julia waited.

IN THE parrow hallway into which Dan Carson had the grace to feel each evening as he came upstairs from this. I should have told you long ago, dinner. The dining room and kitchen but I couldn't hurt you. I knew you of the Grant house were in the base-ment, and one had perforce to climb "Yes," Julia breathed, "go on." ment, and one had perforce to climb two flights of stairs to reach the ugly little sitting room where Mr. and Mrs. Grant usually sat every evening after front and back parlors stopped. on the first floor were only used when at regular intervals and an upright is I promise to understand."

Piano of ancient date stood in a corner

He lifted his head and faced her then. of ancient date stood in a corner of the front room just where the light from the two front windows could not don't love you any longer.' possibly penetrate.

Some one had lighted the gas in the stairs she saw it shining out dimly like beacon to welcome her. Her lover was there waiting for her and she ought to be happy. Instead she was almost sick with a dread that she could not

Dan Carson rose as she came into the room and Julis went to him. If she had expected him to take her in his arms she was disappointed, for he only beut and kissed her perfunctorily. It was hardly the kiss of a man who expects to be married in less than three weeks and Julia drew back and looked up at him levelly under the gas light. which shone just above their heads.

She saw a tall, good-looking man with light brown hair and good-humor-ed eyes, which were just now clouded with something. His mouth was well shaped, but to any one who did not love him as Julia did it was weak and woman.)
self-indulgent. He was not a man to win out through personal endeavor and sacrifice; his success thus far had been largely a matter of luck. He had ersonality and a glib tongue and his nsurance business had paid him well commissions.

Julia's eyes, sweet and serious, earched the face of the man she loved eagerly. It told her nothing, and her heart sank. Now that she had at last faced this something that had come between them it loomed up larger than ever. Something was decidedly wrong.

She sat down in one of the red chairs and Dan sank into the only rocker the room afforded. There was a moment's silence and then Dan made some trivial remark. He was plainly nervous

"Oh, yes, there is; something is very wrong. Don't think that I haven't seen

you are sure to find one here to suit weather it together. I love you, you

The words were drawn right up from Peter, the R. R., and myself decided Julia's heart, all her young love was



The pore-cleansing, purifying and sterilizing properties of this wonder-ful skin soap, using plenty of hot water and soap, using pienty of not water and soap, best applied with the hands, will prove a revelation to those who use it for the first time. Touch redness, roughness or itching, if any, with Cuticura Contment before bathing. Dry and dust lightly with if any, with Cuticura Continent before bathing. Dry and dust lightly with Cuticura Talcum, a fascinating fra-grance for powdering and perfuming the skin. The cost of these ideal skin purifiers is 25 cents each everywhere. Soep 25c, Contment 25 and 50c, Takum 25c. Sold throughout the world. For sample each free address: "Cuticura Lab-oratories, Dept. 5M, Malden, Mass." "I-I-" he began miserably and

Julia leaned forward, "Tell me, Dan. on the first floor were only used when Julia and Lucy entertained their callers. You say that you didn't want to hurt in a most foolhardy fashion.

They were stiff, ugly rooms, with parlor me; nothing could be worse than going A party of boys, who were expert suites in green and red velour. The ou like this. Surely you must know that, chairs, were placed around the room Don't be afraid to tell me; whatever it

"Julia, I hate to tell you this, but I It was out. This was the end then,

"I don't love you any longer." After strokes. But she could make no headall that had passed between them, way. Of course, several of the boys with their wedding day only three weeks started to swim to her, but by the time off, he could say those words to her. they reached her the girl had completely That fact was burning itself over and lost her head and could do nothing but

was fighting, too, for self-control. She must not go down under this blow; she must hold up what pride was still left to her and go one with life; yet what life was there left to her? Then she heard Dan speaking. "Julia. say something, speak to me, won't you? Say anything, I know I deserve it.

He nodded shamefacedly. there is some one else!"

(Tomorrow, What Julia discovered about Dan's feelings for the other

### Where Cooking Movies Are Shown This Week

THE cooking movies in which Mrs. 1 M. A. Wilson shows how to bake tasty delicacies are shown as folows this week :

> Charlotte Russe (Six for twenty-five cents) Tuesday and Wednesday, Colo-

nial, Camden. Thursday, Friday and Saturday, Fairmount, Twenty-sixth street and Girard avenue.

Lebanon Crumb Cake

(Six servings for twenty cents) At the Grand in Camden all week, Queen Victoria Sponge Cake Thursday, Friday and Saturday, Lincoln, Forty-ninth street and Woodland avenue.

**你你你你你你你你你你你你你** 



Especially Priced Selection of

# Dresses

Tricotines, between \$28.50 and \$65.00 Serges, from \$22.50 up Beautiful Satins, between \$25.00 and \$125.00 SKIRT SPECIAL Check Velour Cloth, \$12.00 Blue Serges, \$9.90

EVENING DRESSES COATS SUITS

## **FURS**

The Newest and Prettiest (Petit Gris) Scarfs and Muffs, Lynx, Wolf, Fox Scarfs from \$35.50 to \$125.00. Raccoon Scarfs, \$22.50. Raccoon Muffs, \$20.90.

To Order, Ready to Wear.

## RISKING LIVES OF OTHERS BY CHANCING YOUR OWN

the street door opened a light was burning dimly. The frugal hand of Mr. Grant himself turned it very low a cad. Oh, I've been a coward about Summer Brings Its Usual Stories of Boys Who Died for Careless Friends

"Yes," Julia breathed, "go on."

He twisted around in his chair, and Since some men and women are fool- almost at the expense of several other lives.

lives, it seems a pity they must always risk the lives of others at the Such capers on the part of any one ways risk the lives of others at the Sequipped with sound reason are nother than the sequipped with the ing short of criminal. What right have the case of a young girl who did this people to expect others to risk their lives for them when they themselves ve The ou like this. Surely you must know that.

The ou like this. Surely you must know that.

Swimmers, were out beyond the breakers gard life so lightly as to laugh at it and room Don't be afraid to tell me; whatever it sulpashing about when the roung lady toss it around in bravado fashion? If spinshing about when the young lady, only those who gigglingly rock the canoe who knew them, decided she would go out and pay them a visit. Knowing

out and pay them a visit. Knowing would be the ones who had to do the rescue work when it finally tips! But she couldn't swim much, the boys called to her to stay back, but she came stead-ily on until suddenly she discovered she had. Then all in a No, these persons are the ones for whom and Julin knew at that moment that was out over her head. Then all in a the others, who would never meet death Some one had lighted the gas in the in her heart of hearts this was the thing flurry she tried to turn back, striking in a thousand years through their own out as heat she could with her faw. carclessness, must die.

> MOTHERS ought to teach their chil-dren to respect life when they are young—their own lives and those of over into Julia's heart and mind. She grapple. Finally they got her in, but their neighbors.

#### Taking Out Stains These are used only when simplet

neans fail, and chiefly for white goods. When boiling water, or sunshine with water or frost, will not remove stains made by fruit, clear tea and coffee, or "There's some one else?" Her lips ink, bleach with oxalic acid, hydrogen just formed the words. peroxide, or juvelle water.

To use a bleaching agent. Place the stain over a bowl of hot water and apply the bleaching agent, a drop at a time. When the stain changes color, dip into the water. Repeat until the stain is removed. Neutralize with ammonia and rinse well. If the stain is obstinate, immerse it in oxalic acid or javelle water diluted with an equal quantity of hot water. Neutralize with ammonia and rinse. Caution: Use Javelle water only on white cotton and

BAKING POWDER

Look for the big pound tin -sixteen full ounces. The powder with a food value.

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Sweet, clean, fresh and fine-right from our big ovens-crisp and tempting - always guaranteed by my signature. V:K.Kellogg

Every grocer everywhere sells Kellogg's everyday

for facial blemishes.

Kesino

Those annoying and disfiguring blotches on your face should receive immediate at-tention. It is useless to wait, hoping and

rusting that some day they will disappear. There are impurities in your skin that must be removed—stamped out. You will find in Resinol Ointment a soothing and healing medication which sinks into the pores of the skin and allays trouble of this sort.





use of Resinol Soap and Resinol Ointment. The face should be thoroughly cleansed by working up a lather with warm water. Remove this lather with cold water-as cold as possible, then rub the ointment carefully over the sore spots and allow it to remain. It is so nearly flesh colored that it is not conspicuous. The joint use of Resinol Soap and Resinol Ointment seldom fails to relieve skin disorders such as ringworm, tetter, sores, eczema and

Wrapped around every jar of Resinol Olus-ment and cake of Resinol Soap is a bookler of explanations and directions. Read the con-lents thoroughly, and follow the instructions arefully. To start the treatment right, means



THE SOAP TO USE Results are generally hastened by the joint

DIRECTIONS



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