

COSMOPOLITAN KITCHEN—OLD-FASHIONED GIRLS—A CHIC WINTER SUIT—NEW SHORT SLEEVES

HERE ARE FAMOUS OLD ENGLISH RECIPES SENT TO MRS. WILSON BY A READER

How to Make Chelsea Buns, Felixstone Tarts, a Delicious Apple Pie, Apple Cake and Cream Cake—Directions for the Britisher's Meat Puffs

By MRS. M. A. WILSON
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MRS. J. T. WEEKS sends to the Cosmopolitan Kitchen the recipes for Chelsea buns, English cream cake, English apple pie, Felixstone tarts and meat puffs.

The Chelsea Bun House, in London, is famous for its buns. Royalty, like all other human beings, has a great weakness for these appetizing buns; and frequent trips are made to this famous old bun house to partake of them with coffee. The present heir apparent of the English royal family, now visiting in this country, is very fond of Chelsea buns and when at home in London can frequently be seen regaling himself with buns at this famous old house.

YE OLDE-TIME RECIPES

Chelsea Buns
Break or crumble one yeast cake in one-quarter cup of water. Scald and cool to 80 degrees Fahrenheit one cup of milk. Pour the milk in a mixing bowl and when cool add
One egg,
One-half cup of sugar,
One teaspoon of salt.

Stir well and then add the yeast and stir again to dissolve the yeast. Add four cups of sifted flour and knead to a smooth dough. Clean out the bowl well and then grease and replace the dough in it. Press the dough down well to the bottom of the bowl and then turn over; this coats the dough with shortening and prevents a crust forming while the dough is rising. Cover the bowl and set to rise for three and one-half hours. Punch down and turn over. Let rise for one hour and then turn on a pastry board and roll out one-half inch thick. Spread with seven tablespoons of shortening and one-half cup of sugar. Roll like for jelly roll and cut into inch slices and set in well-greased pan to rise for forty-five minutes. Wash the tops of the buns with milk and sprinkle with the following:
One-half cup of finely chopped nuts,
One-half cup of brown sugar,
Two tablespoons of shortening,
Four tablespoons of flour.

Bake in a moderate oven for twenty-five minutes.

Cream Cake
Place in a mixing bowl
One cup of cream,
One cup of sugar,
Two eggs,
Two and one-half cups of sifted flour,
Four teaspoons of baking powder,
One tablespoon of lemon juice,
One-half teaspoon of grated lemon rind.

Beat to a smooth batter and bake in well-greased and floured square pans in a moderate oven for thirty minutes. Cover with sifted sugar and cut in oblongs and serve with stewed fruit for tea.

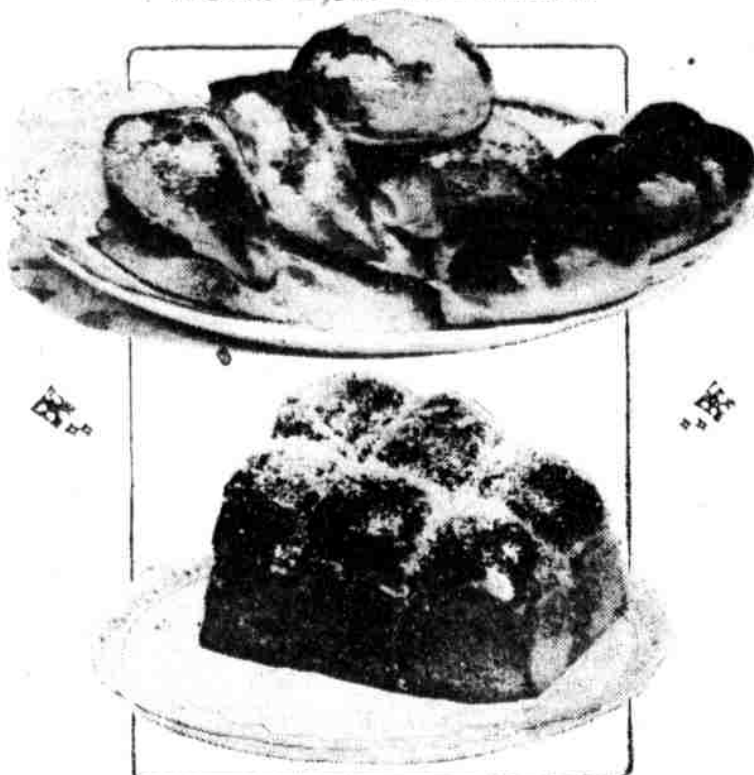
Apple Cake
Place two cups of bread crumbs in a bowl and add
Three and one-half cups of stewed apples,
One and one-quarter cups of brown sugar,
One teaspoon of cinnamon,
Juice of one lemon,
Grated rind of one-half lemon,
One-half package of seeded raisins.

Line an oblong pan with plain pastry and then turn in the prepared filling and sprinkle the top of the cake with one-half cup of brown sugar and one teaspoon of cinnamon. Dot with small bits of butter, using about two tablespoons, and bake in a moderate oven for thirty minutes.

English Apple Pie
Place in a mixing bowl
Three cups of flour,
One teaspoon of salt,
One tablespoon of baking powder,
Two tablespoons of sugar.

Sift to mix and then rub into the prepared flour two-thirds cup of shortening and mix to a dough with one cup of milk. Now line a pudding pan with one-half inch crust of the prepared pastry. Peel and core

BUNS FOR TEATIME!



Buns are delicious for teatime—all kinds of them. In Mrs. Wilson's article today the recipe for the famous Chelsea buns is published. Add this to your "repertoire."

one dozen apples and cut into thin slices. Place a layer of apples and then sprinkle each layer well with brown sugar and cinnamon and two tablespoons of flour. When dish is full add
One-half cup of water,
One-quarter cup of sugar,
Two tablespoons of butter,
One teaspoon of cinnamon.

Wet the edges of the pastry with water and then cover with the top crust, pinching the edges firmly together. Brush the crust with water and bake in a moderate oven for one hour. Cool and then rub a knife around the edges. Place a large platter over the pie and turn out. Cut into wedges and serve with a thin custard sauce.

Felixstone Tarts
Place in a mixing bowl
One and one-half cups of flour,
One-half cup of confectioner's sugar,
One tablespoon of baking powder,
Four tablespoons of pulverized sugar,
One-half teaspoon of salt.

Sift to mix and then rub into the flour one-half cup of shortening and mix to a dough with
Yolks of two eggs,
Scant one-half cup of milk.

Roll out and then line a deep pie tin with pastry. Spread the bottom with thick preserves and place in a slow oven to bake. Now place in a mixing bowl
One glass of grape or plum jelly,
Whites of two eggs.

Beat until very stiff and the mixture will hold its shape and then spread on the pie and place in a

The Testing of Julia Grant

By HAZEL DEVO BATCHELOR
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READ THIS FIRST
Julia Grant, a quiet sort of girl, of an unusual type of beauty, has been set, but, three weeks before, she had been engaged to Dan Carson nearly a year, when she begins to worry about a steadily growing indifference on his part. The wedding date has been set, but, three weeks before, she can stand the agony no longer, and decides to ask him what is the matter. Finally, Julia wrings from Dan the admission that he no longer loves her—that there is some one else.

THEN START THE STORY
THERE was some one else! Three weeks before her wedding and Dan had told her there was some one else. Julia's mind repeated that fact over and over. It was as if a wave had just swept over her and left her breathless with her panting lungs filled with water and she was struggling for breath.

And everything was just the same in the quiet room and Dan sat opposite her under the glaring gas light; everything was just the same as though the words had not been spoken excepting for the fact that there would be no wedding in three weeks.

From a long distance she heard herself speaking. "It was as if I had been detached from her body. She could hear it going on and yet it seemed to have no connection with her brain at all.

"Is she any one I know, Dan?"
"No, Julia, you've never met her."
"Are you going to marry her?"
"That depends upon you."
"What have I to do with it?"

A vague sense of irritation stirred him. He felt like a cad, and yet way deep down in him there was a reluctant admiration of Julia's attitude. No other girl would have taken the blow like this, not even Nancy, with the provoking laugh that had driven him to hurting Julia.

"Surely you didn't think I'd want to go on with it?" Julia's tone expressed wonder and a little scorn.
"I've tried to go on with it," he burst out. "I thought at first that his other was an infatuation. I was sure I would get over it. Now I know I won't. I think about her all the time. Every time I kiss you, I think of her. It's driving me mad."
Julia's teeth came down hard on her under lip and she whitened.
"Dan, you needn't have told me that."
"I can't help it, Julia. I've kept on with the engagement until I'm almost crazy. I've tried to tell you hundreds of times, but I couldn't do it. I'm mad about her, and I want you to let me go."
She twisted the ring about her third finger, and slowly drew it off. Dan had placed it there about a year ago, and had told her she was the only woman in the world for him. Now she held it

ARE THERE ANY MORE GIRLS LIKE OUR MOTHERS?

These Words Are Addressed to the Young Men Who Claim That There Are Not

ARE the girls in the city "like I F BOYS only had a little more cour- mother used to be" all gone? The age and originality. Take, for in- boys seem to think so. Here is the stance, at a dance. Here's a great big case of a young man who came to the field of new girls to be explored. In- city with the firm intention of making instead of naturally gravitating to the girl who is already surrounded with boys, why doesn't a young man use his own judgment and do his own discover- ing? He is looking for a girl like mother used to be, and yet can he pic- ture mother, even in her giddiest days, out in the middle of the dance floor with no back to the waist of her eve- ning dress and a startling red-and-white complexion that defies description, jollying a crowd of boys?

Why not take a glance over into the corner instead, young man? It isn't always the ugly girls who stand there, you know. Although you mightn't know it, there is such a thing as shy- ness with the very prettiest of girls sometimes. And, besides, the girl who, for lack of dashing attire at a dance looks insignificant, might be the most attractive girl you could want to see when not competing with grandeur in wardrobe. Then, of course, there is always this to remember: Maybe mother wasn't so very pretty in her youth, but made up for it by being the dearest girl in the world. That he real girls left in the world. That he missed a real girl by not seeking out some one less in the limelight at the dance never occurs to him.

I do not say a boy prefers to marry the fol-de-rol painted doll, but given her at a dance and given a quiet-look- ing girl over in the corner, perhaps mother's very counterpart when she was young, whom does he choose a partner? Foolish question! We all know the answer. Then, who is it whom does he try to make an engage- ment? Another foolish question. Then, after an evening spent in the company of the little bunch of nothing, the boy goes up to his room, sits on the edge of his bed, puts his head in his two hands and decides there are no real girls left in the world. That he missed a real girl by not seeking out some one less in the limelight at the dance never occurs to him.

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In the Middle of the Block

Mrs. Wilson Answers Queries

No. 1170
My dear Mrs. Wilson—Is there anything that can be done with a batch of raspberry and currant jam in which the sugar caught and the jam became smoked? A reply to this would be very much appreciated. Miss S. R.

Try adding equal amount of thick plum pulp. Wash the plums and place in a preserving kettle and add just enough water to prevent scorching. Cook until soft and then rub through a sieve. Add to the rasp- berry and currant jam. Then add the spice bag, made as follows:
Place in a piece of cheesecloth
One tablespoon of cinnamon,
One teaspoon of cloves,
One teaspoon of allspice,
One teaspoon of nutmeg,
One teaspoon of ginger.

Tie loosely. Cook slowly until the mixture is thick, keeping the asbes- tos mat under the kettle.

Where Cooking Movies Are Shown This Week

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

Charlotte Russe
(Six for twenty-five cents)
Wednesday, Colonial, 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
Friday and Saturday, Lincoln. Forty-ninth street and Woodland avenue.

For copies of the recipes apply at box office of the theatre or write to the Editor of Woman's Page. Send self-addressed envelope.

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The inside story of a Teapot

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