

RECIPES FROM OUR NEIGHBORS—DOES BITING WIT PAY?—CYNTHIA'S LETTERS—SHOPPING

MORTON-RUTLEDGE CIVIC CLUB GIVES RECIPES TO MRS. WILSON

Four Prize Ones Gained From Housewives in This Community—Cinnamon Loaf Cake, Fig Pudding, a Delicious Rice Flour Spongecake and Mocha Mousse.

By MRS. M. A. WILSON

Where You Can See Mrs. Wilson's Movies

DO YOU want to know how to make the most delicious kind of CORN MEATS?

Then drop into the Globe Theatre, Market and Juniper streets, any day or evening this week and watch Mrs. Wilson make them in the movies.

LEBANON CRUMB CAKES will be shown as follows: Wednesday—Baltimore, Fifty-first street and Baltimore avenue.

Thursday, Friday and Saturday—Sherwood Theatre, Fifty-fourth street and Baltimore avenue.

CHARLOTTE RUSSE Monday, Tuesday and Wednesday The Model, Fifth and South streets.

Thursday, Friday and Saturday—The Life House, West Chester.

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

EACH year toward the middle of September the good housewives of Morton and Rutledge Civic Club gather together and have a display of the products grown from the soil, their canning and preserving, and then homemade bread, buns, pastries, pies and cakes.

These suburban women take great pride in their gardens and vie with each other in friendly competition. Quite a few of them proudly acknowledge that they could raise sufficient greens and produce to make it unnecessary to purchase these commodities in the open market.

When Mrs. R. T. Wilson was asked how the idea originated, she explained that the farmers in the vicinity were attracted by the prizes given in the city and grudgingly allowed them only a small portion of the produce. So this was endured for one season and then the gardens were started on plots that the average person devotes to lawns.

These folk have grown potatoes that compare favorably with Idaho's finest for baking and cooking. Tomatoes as big as a small head of cabbage, carrots, Swiss chard, Chinese cabbage, shoepeg corn, lima beans, string beans, leeks, onions and celery are also among the vegetables displayed.

Ever-bearing raspberries and strawberries, Japanese tomatoes and about fifty varieties of flowers filled the large hall where the exhibition was held.

The housewives of this community are splendid cooks, and knowing that the readers of this paper would be anxious to have some of their recipes, I spent an afternoon garnering them.

Cinnamon Loaf Cake Three-quarters cup of sugar. Yolk of one egg. Four tablespoons of shortening. Cream until light lemon color and then add

One and one-quarter cups of flour. Two teaspoons of baking powder. One-half cup of milk. One teaspoon of cinnamon extract. Beat to a smooth batter, and then cut and fold in the stiffly beaten white of egg. Pour in a well-greased, loaf-shaped pan and bake in a moderate oven for forty minutes. Cool, and then spread with the following mixture:

Six tablespoons of sugar. One tablespoon of cornstarch. Sift to mix and then add One teaspoon of lemon juice and sufficient boiling water to spread. Mark off the slices with a knife that has been dipped in hot water.

Fig Pudding Place in a mixing bowl One cup of finely chopped suet. Two cups of bread crumbs. One cup of flour. One tablespoon of baking powder. One-half teaspoon of salt. One teaspoon of nutmeg. One teaspoon of cinnamon. One cup of chopped figs. Juice of one lemon. Grated rind of one-quarter lemon. One-half cup of brown sugar. One-half cup of sirup. One cup of water or milk.

Mix thoroughly and then pour into well-greased mold and cover. A one-pound coffee can makes a good mold for this pudding. Fill about three-quarter full of the mixture. Place in a kettle and fill to about two-thirds of the depth of mold with water. Bring to a boil and cook for

one and one-half hours. Serve the pudding with cream or vanilla sauce. It may be reheated or fried.

Fried Fig Pudding Cut slice of left-over pudding about three-quarters inch thick and dip in

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Adventures With a Purse

IF YOU love the "splendor of out-of-doors," as Joyce Kilmer called it in his whimsical little poem, "Roofs," or the friendly intimate corners of your own humble garden, then I know you would like a book which Dorothy has just added to her shelf of "best-loveds."

Of course, they do say as how a watched pot won't boil, but in my experience a pot that wasn't watched invariably proceeded to boil over or get to a boil much sooner than I expected. But no longer do they catch me unawares. For now I have glass covers on my kettles and can see right in and watch my pot boiling. It is such a convenience to cast a hasty glance in without lifting a hot cover and letting out the steam. No, indeed. The glass won't break, because it is specially tempered and heavy, and there's a little knob handle in the middle just as on any lid. Yes, indeed, lots of sizes. My smallest one was only twenty-eight cents, and there are larger sizes at thirty-five cents and forty cents.

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 3099.

A Daily Fashion Talk by Florence Rose

ENGLISH women have in days gone by held the palm for evening dressing. If they were not actually better dressed in the evening than other women, they were more radiant, more lovely. The French woman was always better dressed for daytime and she knew much more of the art of clever dressing, but somehow English women did always come up to scratch in the evening. Of late years American girls have been taking from English girls their supremacy in this matter. Just as our American men are getting to feel more at home in evening clothes, so American women are getting used to evening clothes. Bare shoulders, neck and arms are no longer reserved for the very unusual occasion, and you will see now any number of little debutantes flitting about in the evening in bare arms and low necks and back with all the inconceivable of a duchess. They have none of that self-consciousness that belongs to the woman with whom this type of frock is only assumed on rare occasions.

And when the American woman does appear well in evening dress she is indescribably lovely, and this is doubtless due in part to skill shown by our American dressmakers and designers in making evening frocks. They have actually outdone the French in the skillful manipulation of metal cloth and metallic tulle and net, and while some years ago the glittering type of dress was usually selected chiefly by the professional singer or dancer or actress who wanted to make a radiant effect in the limelight, now every woman who appears to evening clothes at all goes in for metal evening gowns. The foundation of the evening gown here shown is of blue satin and it is draped with spangled tulle, while tinsel roses catch the drapery at the right side. There is a wide girdle of gold and blue satin brocade. How do you like the new silhouette, with the width from side to side combined with extreme slenderness from front to back? Most women as they get used to it are finding it very interesting, and there is no doubt about it that it is rather more than anything else that is characterizing the new evening clothes this autumn.



Metallic tulle and tinsel roses are a feature of this evening gown. The foundation is of blue satin.

WITH BEAVER FUR TRIMMINGS



Beaver and tan duvetya make this suit the charming piece of winter wardrobe that it is. The sumptuous square-work embroidery on the panel in the back is worthy of study

Please Tell Me What to Do

By CYNTHIA

Once More Dear Cynthia—A young man of our acquaintance wishes to know what love really is. Could you advise us what to tell him and oblige the

GOLDIE TWINS. We humbly refer the question to readers.

Why It's Dangerous Dear Cynthia—Before the subject of kissing good-night is dropped temporarily, I should like my voice to be heard on the matter.

The young man who asks for a kiss on slight acquaintance has very little respect for a girl, and generally brings about it and exaggerates greatly and causes his friends to lose their respect for the lady in question.

It is also dangerous, as one is apt to die of painter's colic or lead poisoning, for the kind that grant these kisses are usually the talem-powdered, marshallallow-nosed, self-satisfied, self-conscious dandies.

The article that's powdered and puffed, padded and painted, rouged and shellacked, whitewashed and calcimined, varnished and embroidered with penciled eyebrows, tinselled eyelashes, belladonna eyes, spit curls, fly-light night beauty spots, rats, swivels, shony tresses and fake curls is the fluffy-ruffie type of a veritable imitation of an Egyptian mummy, whose uncanny appearance suggests having been prepared by an undertaker.

Yes, kissing is dangerous, and a young lady loses respect thereby. For an engaged couple it is different, and a kiss then has a significant meaning. CAUTIONS.

To the "Brunette"

Dear Cynthia—I read a letter written to the EVENING PUBLIC LEDGER in your column by one "Brunette" on purit and powder and would like to say a word to her.

"Brunette," I agree with you in one way and in another way you are all wrong. It is very true that the fellows flirt with the "dolls" instead of the old-fashioned girl because they know which will flirt.

For instance, you can't find one out of ten of the old-fashioned type that will flirt and, therefore, the fellows don't bother them.

Most "dolls" who are out alone or in couples are out to attract attention, and, therefore, use camouflage to bait their way. Yet this is not the case every time.

When I go out with a girl I want her to look as nice as possible, but not have rouge so thick on her cheeks that you can't see what she looks like. I like to see a girl use a little powder (not rouge) to remedy the so-called "shine" on her face.

A girl who spends nearly all of her time "primping" never has time to learn housekeeping, and when a fellow wants a wife he wants a housekeeper as well. Most fellows of today can't afford to have a cook, maid and everything else.

And again there are thousands of

The Woman's Exchange

Motoring in Jersey

Dear Madam—Could you kindly publish in your paper the distance between National Park and North Woodbury, N. J.?

G. B. M. P.

The distance is four miles by automobile road.

Kitten Wanted

Dear Madam—I am the mother of three little boys and would like to have a nice little kitten for them. We would give it a good home and it would be a playmate to the boys. I know that you have helped many others and hope that there is a kitten to be given away.

M. M.

Mrs. M. M.'s address is held here and offers of a kitten for her little boys will be forwarded.

Jo Perplexed

First see that your system is thoroughly in order to improve your complexion. Then make up your mind to take as much exercise as possible and to eat good plain food with plenty of greens, etc., in your diet and very little pastry and the like. You must also drink plenty of water—a glass of hot water taken in the morning before breakfast is very good for the complexion. As for outward treatment, get a good facial soap and follow the directions in the little booklet that comes with it. Keep faithfully on with this treatment, and I am sure you will see results. Not at first, of course, because it takes some time to materially improve the skin. Don't worry, because you will probably outgrow this trouble anyway. I almost forgot about sleep; get plenty of it!

Questions on Various Subjects

To the Editor of Woman's Page:

Dear Madam—I am an interested reader of the EVENING PUBLIC LEDGER, and enjoy mostly your page. Can you tell me how to get rid of a double chin? Also, do reducing exercises at night affect the body so as to prevent sleeping? How can I cure myself of a sort of insomnia—that of not being able to sleep for several hours after retiring?

Are 200 brushes per evening too much for the hair?

How can I remove ink from a blue (light) wool sweater?

How may moss be removed from teeth?

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without harming them and not going to dentist? These questions have been bothering me for a long time, and I would consider it a huge favor if you would answer them for me. M. P.

There are patented appliances that are said to be helpful in reducing double chins. Have you tried any of them? Massage is very helpful, too. Exercise will help you reduce and at the same time will induce sleep. If you work out a series of exercises, and go through them slowly and regularly every night for about twenty minutes or half an hour before you go to bed you will get that nice tired feeling that makes you go to sleep quickly. A cup of hot milk taken slowly just before retiring will induce sleep.

Do you eat very rich food? That will make you fat, encourage the double chin and at the same time give you indigestion and keep you awake at night. Eat plenty of food, but plain, wholesome food; not too many sweets. I am sure the exercising will make you sleep better. Open the windows wide when you do it, and take deep breaths of the fresh air. Be sure to sleep with the windows open.

One hundred strokes is the prescribed amount to give to the hair at night. Do it slowly from the center of the head to the ends of the hair, with an upward and outward motion of the brush.

To remove the ink stain, try soaking the spot in milk for a day or two. If this does not take out the stain, soak it in a saturated solution of oxalic acid for a few minutes, then rinse in clear water, and finally rinse in water to which a few drops of ammonia have been added. Do not allow it to remain long in any of the waters.

I am afraid it will be necessary for you to have a dentist clean your teeth in order to get them thoroughly clean.

For Dinner

Cranberry Sauce with the meat—certainly with any meat—lamb, veal, beef, pork or fowl—and Cranberry Pie for dessert. That delicious Cranberry tang will make every dish doubly attractive, and end the meal with a "My, but that's good." Try these recipes:

Cranberry Sauce One quart cranberries, two cups boiling water, two cups sugar. Boil the sugar and water together for five minutes; skim; add the berries and cook, without stirring, until they are transparent. Five minutes cooking over a hot fire is usually time enough to make the sauce clear.

Strained Cranberry Sauce If a strained sauce is preferred, White corn syrup may be substituted successfully for sugar, in whole or in part.

Always cook Cranberries in porcelain-lined, enameled or aluminum vessels. For a selection of the choicest cultivated varieties, always ask for

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ARE YOU A BIT PROUD OF BEING SARCASTIC?

Nearly Every One With Keen Wits Is at Some Time or Other, But the Question Is, Does It Pay?

NEARLY every young person who is endowed with keen wits at some time or other goes through the sarcastic age. In fact, the passing of the years doesn't always effect a cure. I am sure, like myself, you know grown women and men who ought to know better, who take the keenest delight in saying cutting things.

There is a current idea running through mankind that to be sarcastic is to be clever. I believe that is the reason so many of us pass through that period when we are proud of this accomplishment and flourish it on all occasions. Of course, nobody ever lays claim to pride in the matter; but way down deep those of us who have been sarcastic and are cured know that pride in our quick wits was at the root of it all.

The person who is continually wounding people by saying sharp, clever things does not really mean to wound. Sarcasm, in fact, frequently has nothing to do with the one it attacks. It is simply a giving in to a temptation to be smart.

THE point I would like to make is that it doesn't pay. No amount of reputation for passing about bitter, quick wit can ever make up for what a boy or girl or man or woman loses in the honest and frank friendship of those who are victimized. Frequently teachers indulge in sarcasm with little children who are simply bewildered by it.

Girls of today who are excellent housekeepers, and, take it from me, they use powder. Face powder, too, not baking powder.

One more thing—who ever told you that the majority of men are narrow-minded? Not men, "Henriette," but dudes. Take a fool's advice and get a regular fellow and keep him. I believe you are worthy. Regular fellows, let's hear from you. Do you agree with me? WEBSTER.

at first and then, finally, so cowed and utterly at a loss that they simply cannot learn. What these teachers ought to pay for indulging their wits at the expense of babies can never quite be measured.

There is no doubt about it, sarcasm loses friends of all ages to us. No one likes to be humiliated, and that is what a quick, biting retort does—humiliates. It is as a rule so clever that a person can't think of anything to say in reply until perhaps twenty-four hours later and then the harm is done. Human nature, on the whole, is open and above-board. In getting along with it the only plan to follow is to deal open and above-board treatment.

CHILDREN'S APPAREL

COATS HATS DRESSES BABY LAYETTES BOOTIES

From France, handmade dresses, Gertrudes and sleeping robes.

From Japan, quilted jackets, coats and coach robes.

Smart Boys' Hats, \$1.50 to \$2.50 and shoes, \$5.00 upwards