

SOME FISH RECIPES: ADVENTURES WITH A PURSE: WHEN A WOMAN LOVES: CYNTHIA'S ANSWERS

SOME SEA-FOOD PLATTERS SUGGESTED BY MRS. WILSON FOR SMALL AFFAIRS

Fish and Clam and Oyster Combinations That Are Ideal for Entertaining in a Small Way

Some Unusual Recipes With Delicious Flavors and Sauces for the Months That Have an "R"

By MRS. M. A. WILSON

LONG ISLAND, New York, is famous for its beaches, beautiful wooded slopes and fine avenues. The older inhabitants claim that the climate is from ten to fifteen degrees warmer in winter than that of New York city.

Built like hives in a row, two, three, four and six room bungalows of wood, stucco and sometimes of concrete cover a vast plot of land at the edge of the sea and all within one-half to three-quarters of an hour's ride from the busy big town.

Happy-go-lucky children with their parents enjoy a summer outing so near their work that one might come home for lunch, if so taken with this fancy. Naturally the summer colonists plan to live upon many of the sea's products, and if you wish to enjoy a real sea-food meal, you need only stop at one of the many tourist-houses that can be found at convenient intervals along the many beautiful roads that lead to both the sound and the sea.

The housewife can prepare and serve at home without much trouble a sea-food platter meal that will vie with those served in the famous inns of Long Island. This is a particularly nice way to entertain a guest or two.

SOME SUGGESTIVE MENUS FOR FOUR PERSONS

- Menu No. 1 Oyster Broth Celery Sea-Food Platter Grilled Oysters Filet of Sole, Tartare Sauce Paprika Potatoes, Diced Beets Asparagus Salad, Russian Dressing Apple Pie Coffee
Menu No. 2 Clam Broth Radishes Sea-Food Platter Broiled Sea Bass, Creole Sauce French Fried Potatoes Peas Romaine Salad, Long Island Dressing Apple and Raisin Sprudel Coffee



Sea-food platters are delicious and just enough to serve when entertaining a few guests. Mrs. Wilson gives some tasty ways to prepare them.

Mrs. Wilson at Food Fair: What She Does and When

Mrs. Mary A. Wilson, food expert of the Evening Public Ledger, is giving cooking demonstrations daily at the Food Fair in the First Regiment Armory, Broad and Callovill streets.

THIS AFTERNOON 3 p. m.—Fireless cookery, bread, sugarless cream puffs, sugarless pastry.

TONIGHT 8 p. m.—Breadmaking, eggless mayonnaise, salads.

TOMORROW 11 p. m.—Fireless cookery, bread, rolls, cinnamon buns, pastry.

8 p. m.—Breadmaking, rolls, cinnamon buns, crumb cake.

Place in a hot oven and bake for ten minutes. Dust with paprika and serve.

Filet of Sole Have the fish dealer remove the skin from one medium-sized flounder and then remove the filets from the bone. Wipe the fish and lay on a deep plate and pour over the following dressing:

Place in a small bowl Two tablespoons of salad oil, One teaspoon of vinegar, One teaspoon of grated onion, One teaspoon of paprika, One-half teaspoon of salt.

Mix thoroughly before pouring over the fish and then let the fish marinate for one hour, turning frequently. When ready to cook lift the fish from the dish and roll lightly in well-seasoned flour and then dip in a beaten egg. Roll in fine crumbs and fry until golden brown in the hot fat. Place in a moderate oven for ten minutes.

Tartare Sauce Make an eggless mayonnaise as follows: Place in a soup plate Two tablespoons of evaporated milk, One-half teaspoon of mustard, One-half teaspoon of paprika.

Beat with a fork to thoroughly blend and then add the oil slowly, beating to thoroughly blend. Use two-thirds cup of salad oil and then divide into two portions and to one portion add

One-half teaspoon of sugar, One teaspoon of salt, One teaspoon of paprika, One medium-sized onion grated, One small dill pickle chopped fine, Two tablespoons of finely chopped parsley.

One tablespoon of vinegar. Beat to thoroughly mix. Make a Russian salad dressing as follows: Place the mayonnaise in a bowl and add

One and one-half teaspoons of sugar, One-half teaspoon of mustard, One-half teaspoon of paprika.

Beat with a fork to thoroughly blend and then add the oil slowly, beating to thoroughly blend. Use two-thirds cup of salad oil and then divide into two portions and to one portion add

Adventures With a Purse

WHEN little people go to bed, and are tucked in for the night, it is most essential that they be dressed warmly. Little feet and hands must be covered and kept warm as best. All of which means warm night clothes.

Clam Broth Wash four large clams in their shells and scrub well. Place in a deep saucepan and add two and one-half cups of cold water. Cover and steam closely until the clam opens. Remove from the shells and then mince fine and return in the liquid and simmer for five minutes. Season with one-eighth teaspoon of pepper and one teaspoon of butter. Serve as for oyster broth.

Broiled Sea Bass Have the fish dealer cleanse and split the fish and then go over the fish carefully at home. Place in a dish and marinate as for the filet of sole. When ready to broil place in a baking dish or baking pan and brush to thoroughly coat with salad oil. Place in the broiler of the gas range or hot oven and cook for fifteen minutes. Now spread with the following mixture:

Five slices of bacon, minced fine, One small onion, minced, Two branches of parsley, minced fine.

Return to the oven for four minutes to cook the bacon and then lift to platters, garnishing with parsley or watercress.

Creole Sauce One cup of stewed tomatoes, Two green peppers, minced fine, Three onions, minced fine.

Cook slowly until the onions and peppers are soft and then place in a small bowl and add

Two tablespoons of cornstarch, One teaspoon of salt, Two teaspoons of sugar, One-half teaspoon of mustard, One-half teaspoon of paprika, Six tablespoons of water.

Stir to thoroughly blend and then add to the sauce and bring to a boil and cook for ten minutes, then serve.

Leather Coats If you want a very warm coat for winter you ought to consider leather coats as well as fur coats. They are extremely smart and very warm. They have rather more character than most fur coats and they will be decidedly popular.

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 3900.

ANNOUNCING the Opening of my new Beauty Shop for the scientific treatment of the face and scalp. Modern Equipment Trained Personnel Eva Green 1517 Walnut St.

"Wholesale Prices to the Retail Trade" L. Rappaport Manufacturing Furrier Est. 25 Years 1227 WALNUT ST. FURS "Distinctively Different" AT WHOLESALE PRICES! This house has the reputation of being Philadelphia's most prominent manufacturer of exclusive furs, particularly among the higher-grade furriers, and being located on a perfectly reliable street does not signify high prices. A call will convince you that we can save you considerable money on any purchase or order, guaranteed to give perfect satisfaction. A deposit will reserve your purchase until wanted. 1227 WALNUT STREET

Please Tell Me What to Do

By CYNTHIA

What is a Private Dance?

Dear Cynthia—This is the first time I've written you in quite a while, but I'm an ardent and interested follower. Cynthia, will you explain to a despairing young yearning of nineteen just what constitutes a "private dance"?

Understand, my standing socially is only of a mediocre degree and while my folks are fairly stand high socially, I never am able to ascend high enough to be where I can gain admission to the better classes of entertainment. I like dancing and frequent about the most dancing room in the city, and while I find nothing objectionable I'd like to know whether my dancing at this public place would be open to any serious criticism from you, said criticism being very welcome.

My young lady friends are younger than I am and do not attend any but the so-called "private" dances and I therefore always "stag" and have lots of fun.

Let me hear from you and what you do for me and I'll remain as always, ADMIRINGLY, Cynthia.

A private dance is one for which invitations are issued. Some subscription dances are like private dances, as, though I have not other boys, I don't seem to like any better than him.

Now, Cynthia, this is what I can't understand, when I go to parties where he is, he always makes a fuss over me, but still, when I am outside with other boys and girls he hardly speaks to me. He shows all his attention to my girl friends. It isn't that I am not good-looking, because I am considered good-looking by both sexes.

Now, Cynthia, how am I to know whom he likes best, my good friend or me? MICKY.

If this young man is not polite to you before others, you would do well to drop his acquaintance. Always be courteous to him, but go about with one to his boys.

HOW IS A MAN TO KNOW WHEN A GIRL LOVES HIM?

This Is the Question That Comes From One of Them—Here Is One Answer—Others Will Be Welcome

THE fact that there are "Definite Ways to Tell When a Man's in Love" has stirred up the men. Since they are so easily discovered they want a little enlightenment on the subject themselves and they have several letters asking for definite ways to tell when a man is loved by a woman.

Dear friend—Recently there was printed in your column an article, "Definite ways to tell when a man's in love." Your reply was sensible and correct. I am a young man and would like to know if you or any of the readers of the paper could give me any data on the following question: "How is a man to know when he is loved by a woman?" or "What are the real signs of love on a woman's part?"

You can't blame S. and the others for wanting help, for since it is the process of finding out when a man is really in love, just so inversely difficult is it to solve the other riddle: "When is a woman truly in love?"

A SIMPLE solution to the problem would be this: If a young woman allows a young man to spend a great deal of time in her company, then he can well usually at these affairs. Too bad Cynthia is such a mystery, is it not?

Do Not Consider Him Dear Cynthia—I have been going around with a boy over a year. All though I have not other boys, I don't seem to like any better than him.

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Cranberries Now on Sale This year's crop is unusually fine in quality and the berries should retail at about 15c a quart (or pound) This makes cranberries the cheapest fruit to use every day, and to put up for winter use. For a selection of the choicest cultivated varieties, always ask for Eatmor Cranberries AMERICAN CRANBERRY EXCHANGE, NEW YORK

PURITY OLEOMARGARINE 1 LB. NET TRADE MARK REG. U. S. PAT. OFF. "PURITY" Margarine is churned by The Capital City Products Co., Columbus, Ohio, High Grade Margarine Makers Since 1884. (Also makers of Nut Margarine.)

Benguyer 1214 Walnut Street For the Trousseaux Millinery Speaking of Matchmaking! "In many a wedding's been brewed by a bonnet" is an old wives' saying. We're wondering how many happy-ever-afters our own ravishing little chapeaux have sponsored. Many—if one is to judge by their fetching becomingness. Exclusive Gowns, Coats and Suits Moderately Priced

LA FRANCE No. 323—A Pleasing Model in Stealing Gait Brightened by a Gray Buck Top Since Dame Fashion has decreed that skirts shall not be overlong, shoes have become a most important item of Milady's wardrobe. They must be graceful and trim—and, by the way, boots will retain their lovely shape much longer if they are carefully unlaced before being removed. They must have an air of smartness—and they must, above all, be comfortable. La France shoes possess all these good points, and their long and faithful service makes them economical. 'TIS A FEAT TO FIT FEET Dalsimer THE BIG SHOE STORE 1204-06-08 Market Street

Tetley's Tea Are you tired and out of sorts? Try a good hot cup of fragrant, full-flavored Tetley's Orange Pekoe Tea. It's stimulating and refreshing! Tetley's Tea is blended from 15 or more different teas—each the choice leaves from the world's finest gardens. That's why it's such downright good tea!