VARIOUS SOUPS-WOMAN'S EXCHANGE-FLORENCE ROSE'S TALK-CRUEL PRACTICAL JOKES

MRS. WILSON GIVES RECIPES FOR MANY KINDS OF CHOWDER

Fish and Clam Are Not the Only Foods That Can Be Made Into This Variety of Soup

By MRS. M. A. WILSON

Copurisht, 1919. by Mrs. M. A. Wilson. CHILLY days give one the desire for something hot, most frequently for some soup, bouillon or a chowder. The New England housewife sets great store by a good dish of chowder; in fact, the New England family hails with delight the various chowders that are part of their winter menu and which help out the economical scheme in keeping the budget within one's allowance.

When chowders are mentioned most people think of fish and oysters and clams as the variety, whereas the economical New England housewife sees celery, potatoes, peas, lentils, beans and turnips and cabbage, thus providing a splendid variety.

Chowder is the old English porridge of the Elizabethan days, when the family trencher held delicious and savory porridges.

In making the vegetable chowder, such as potato, celery, onion, carrot, etc., pare the vegetables and then adjust the coarest knife on the food chopper and put the vegetables through it. Make a faggot of soup herbs as follows: Separate one bunch of potherbs and divide into six parts and add to each part

One small branch of celery, One small piece of carrot, One-sixth of a leck, splitting the leek lengthwise in half and then cut-

ting each half in three pieces. Now thread a bay leaf on a piece of string and tie each faggot securefruit jar until needed. Sait pork, and add bacon and ham fat or drippings may be used for all chowders. Use five Cook slowly until soft and then add tablespoons of the bacon or ham drippings in place of the salt pork.

Potato Chowder Mince fine two ounces of salt pork

and then place in a deep saucepan and add One cup of finely chopped onions.

Cook slowly until the pork is well rendered and then add

Three cups of the finely chopped raw potatoes, One carrot chopped fine.

One fagget of soup herbs, Three and one-half cups of water.

Bring to a beil and cook slowly for twenty minutes. Now place three cups of milk in a bowl and add onehalf cup of flour. Stir with a fork to thoroughly dissolve the flour and minutes. Season with

Two teaspoons of salt. One teaspoon of white pepper,

Three tablespoons of finely chop- get a sup of the real Gloucester Tiny pinch of thyme,

ped parsley. Serve with a small slice of toast in

Oyster and Celery Chowder

Look over carefully fifteen oysters and then wash and chop fine. Strain the juice and add sufficient water to the juice to measure two cups. Now mince fine two ounces of salt pork and add four onions chopped fine and cook slowly until the onions are soft and then add One fagget of soup herbs,

One cup of finely chopped celery.

Use the leaves as well as the branches of the celery. Now add the water with the ovster liquor. Bring to a boil and cook for fifteen minutes and then add the prepared oysters.

Place two cups of milk in a bowl and add seven tablespoons of flour. Stir to dissolve the flour and then add to the chowder and bring to a boil. Cook for ten minutes and then

Two teaspoons of salt,

One teaspoon of pepper. Three tablespoons of finely chopped parsley.

Baked Bean Chowder

Place five tablespoons of bacon or ham drippings in a saucepan and add one cup of finely chopped onions. Cook until the onlons are soft and

One and one-half cups of marked baked beans, Four cups of water,

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 Callowhill streets. Her program for today and to morrow follows:

This Afternoon 3 p. m .- Fireless cookery, bread, rolls, cinnamon buns, pastry. Tonight

8 p. m .- Bread, rolls, cinnamon

buns, crumb cake.

3 p. m .- Fireless cookery, breads

from whole wheat, deviled egg salad, cheese movelties. 8 p. m .- Breads, fancy fruit roll, fancy pastry.

One faggot of soup herbs,

Bring to a boil and then cook slowly for one-half hour. Now add One-half cup of flowr,

One and one-half cups of milk. Mix together and stir thoroughly to dissolve the flour in the milk. Add to the chowder and then bring to a and serve with teasted bread. boil and cook for ten minutes. Sca-

son with

and serve with toasted pilot crack-

for another, using just the same pro-

Place one package of salt cod in a been piece of choese cloth and dip three usual times into hot water. Squeeze dry after each dipping to remove the salt. ly. Place on a tray near the range Now place six tablespoons of bacon and let dry. When dry place in a or ham dripping in a deep saucepan have

Bring to a boil and then cook slow-

ly for thirty minutes. Now place in a bowl Two cups of milk.

Stir to thoroughly dissolve the flour and then add to the chowder and bring to a boil. Cook for ten

One-half cup of flour.

minutes and then add One tablespoon of butter, One-half teaspoon of pepper, Four tablespoons of finely chopped

Serve with toasted cornbread or then bring to a boil and cook for five bannocks. And as one old Jack Tar said to me, when his good wife gave me this recipe: "Tis meat and fish to the real Yankee and furriners come miles in their autymobiles to

Gloucester Chowder

hake or tile fish and then split and wash thoroughly, first in warm water and then in cold salty water. Let drain and then place in a saucepan six tablespoons of bacon or ham drippings and add one cup of finely chopped onlons. Cook slowly until the onions are soft. Now add

One carrot, chopped fine,

Mrs. Wilson Helps in Sugar Shortage You don't have to give up your sweets. Just rend this table and

What She Suggests

When the recipes call for one co

of sugar, use one cup of white corn sirup in place of the sugar and then reduce the amount of liquid requires in the recipe to one quarter. This means that a recipe that calls for

One cup of sugar, One-half cup of milk or water, may be adjusted to this formula: One cup of schite coen sirup, Four tablespoons of scater,

One and one-half cons of sugar One cup of milk or water, place of which you may use: One and one-quarter cups of white

un sirup or molasses, Eight tablespoons of water or milk one-half cup.

The regular amount of shortening flour and baking powder may be used that the recipe calls for.

From Box to Batter. No Washing

Fine for plum pudding,

Christmas cakes, pies,

mince meat and many

Ask for the red-striped package, UALCA

At Practically All Good Grocers

CAVANNA & CO., INC., Philadelphia

other desserts.

The Woman's Exchange

Various Vegetables Are

One cup of finely chapped celery,

One-half cup of flour, Mix together and stir to thoroughly dissolve the flour and then To the Editor of Woman's Pag

One and one-half teaspoons of salt. Please Tell Me

Four tableogoons of paraley.

One traspaan of pepper.

The Question Corner Today's Inquiries

How is the butterfly costume for

the Hallows'en nacts made?
2. In a wedding does the lest man walk down the aisle with the rest of the wedding party after the ceremon?

. How can paraffin that has been used be prepared for use again 5. How can red ants be driven

What will remove a musty smell in a cellar when lime is not efficacious?

Yesterday's Answers

The newest bridal bouquet is tied

with lace streamers.
2. Evening wraps are being novelly trianned with white monkey fur.
3. The bell or flaving sleeve is very much in vogue for both the dressy bluese and the afternoon frock.
4. To freshen dull and dusts looking furs hang outdoors on a cold, windy day when there is no sup, thoroughly beat them and then go

ed in cold water. Hang out When thin places appear in fine ngerie go over them with ma hine stitching, criss cross. Thi mkes a neater darn than mendin

Violet blue, silver and turque blue make a lovely combigation for the silk and velvet pillow,

> Beautify Your Last Year's Velvet Suit

Velour or Bolivia Coat

Schwarzwaelder Co., 1017-27 Wood St.

IS COMFORTABLE NOW

Costume for Autumn

Used by Thrifty New
England Women to Boil
Down and Serve

One can of finely shaped select SIXTEEN.

One cup of finely chapped celery, one fagget of soup herbs,
The prepared fish heads,
Fire cups of water,
Bring to a boil and cook slowly until the hones of the head are free from the meat. Remove the heads and pick the meat and return to the chowder, discarding the bones. Now add
One cup of stewed and strained tomatacs,
One cup of canned peas.
Now place in a bowl
One cup of milk,
One cup of flour,

Make your costume of copper-colored choeseeloth. Cut irregular patches that look like leaves out of yellow and brown cheeseeloth and sew them all over the dress. Let the sleeves hang in jugged points over your arms. Wenryour hier in the usual way and encircle your head with a brown ribben studded with yellow chrysanthennums, or the tiny repper ones if you can get them. Paper flowers would do just as well. Brown steckings and brown shealers adorned with the yellow leaves would be the most appropriate thing to wear on your feet, but if you expect to dange the sneakers would not do. In that case, wear your regular slippers and fasten the leaves on them like buckles.

Time for Wedding

oughly dissolve the flour and then add to the chowder. Stir well and then bring to a boil and cook for ten minutes. Season with

Two tenspoons of salt,

One tenspoon of pepper. Also the best was to arrange bridal will of point de ventse lace, have a great deal of hour

HAPPY BRIDE.

One and one-half tempoons of salt, One-shalf tempoons of paper,
Two tublespons of pipper,
Two tublespons of finely mineed purgley.
One wegetable may be substituted for another, using just the same proportions.

Answer to George B.

Answer to George B.

Answer to George B.

Most certainly you should have taken the girls shore. It was nost uitgoine and it is not into hot water. Squeeze dry after each dipping to remove the sait. Now place six tublespoons of bacon than disping to remove the sait. Now place six tublespoons of bacon or ham disping in a deep saucepar and add
One curve, chopped fine,
One-half cup of finely chopped celerus.
Cook slowly until soft and then add One curve, chopped fine,
One-half cup of finely chopped celerus.
The prepared fine,
One-half cup of finely chopped celerus.
Bring to a boil and then cook slow, left and one of the young men who asked them to stony of the back of the head with a coronent time. The head with the corone that is not been shown to the same proportions.

The prepared fine,
One-half cup of finely chopped celerus.

Bring to a boil and then cook slow, left with the prepared fine,
One quart of water.

Bring to a boil and then cook slow, left was made to the young men who asked them to stony of the back of the head with a coronent time of the railly shad form.

Bring to a boil and then cook slow, left with the prepared fine,
One quart of water.

Bring to a boil and then cook slow, left with the prepared fine,
One quart of water.

Bring to a boil and then cook slow, left the sum interest of the content.

Bring to a boil and then cook slow, left the content to the water and colors of the content time, as the rail the men, which is the content time, as the rail the men, which takes you register with the prepared as if it was quite incompatible with being was quite incompatible w

to you. Some brides are stunning in the Red Cross headless effect. Others find the flat namel effect more becoming. It is just one of those things that are "up to you."

France and Radium

Dear Madam—When was France made a republic? And who was first president? Where was radium discov-ered? How can a wine or brandy stain tof long standing) be removed from a white washable vest? THE CENTURY FLOWER SHOP

· APPRECIATIVE READER.

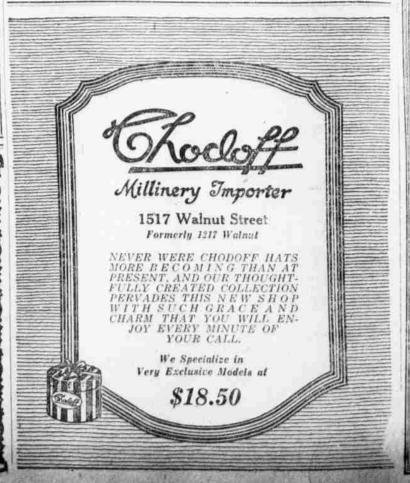
The third and lasting republic of 'rance was made in 1870. Louis doblie Thiers was the first real pres-dent General Trochu was a provisional wesident for a while. in was discovered in pitch mines

Remove the wine stain by spreading over it a paste of water and starch, and allow it to remain for several days. Then rub off, and expose the spot to the san and nir.



Tomorrow We Feature The Laurel Grset

W. Phila. 5921 Market St. Open





Read About the Wild-Goose Chase on Which This Girl Was QURELY, a real sense of humor has

had high necks or long sleeves you would at once have been branded as an old fogy.

But within the last year or so quite

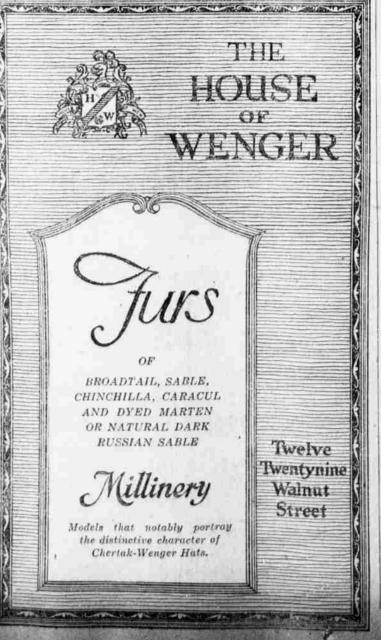
But within the last year or so quite a change has come about. It really seems as if it had become fashionable to be warm and to be well protected against the cold of winter. Perhaps that is because woolens have advanced in price and as a consequence have assumed an interest that they never had before. Young girls wear low shoes or pumps in winter, but they are proud of wearing heavy worden stock. proud of wearing heavy woolen stock-ings with them. And as soon as cold weather comes the smart young woman



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The pictured model is of soft satin—with collar and cuffs of tucked white lace. Colors are navy, brown and black. Price for Monday, \$39.75



Sent on a Bitter Winter's Night

How funny is a practical joke? As a rule quite funny when it is on some one else and not half so funny

Sent on a Bitter Winter's Night

Onething to do with a cruel joke such as this. It is not the prude who refuses to be party to playing the practical joke but the feeling person who has the courage to speak up and acknowledge that she has feelings for the rights and well-being of others.

some one else and not half so funny as the rest of them think it is when it is on you. But even at that some practical jokes fail in the end to amuse those who perpetrate them.

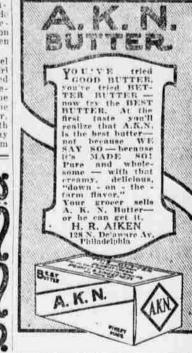
What do you think of this one, that happened in a nearby town?

It was in the dead of winter, one of those hitter winters prevalent a couple of years ago. The snow was heaped high everywhere and then frozen almost solid on top. Poking a hand outside to reach for the milk or the morning paper was as much as many women were doing. But school went on of course just the same.

It was a bunch of high school girls who went to Mary C, and told her about the subrevise party that was to be given for one of their number. It was to be no end of a jolly affair and not under any circumstance to be missed. There was a great deal of whispered



bed and then they discovered her feet were frost bitten. Mary was unable to return to school for one whole week.





GIRLS! BEAUTIFY YOUR

Get a Small Bottle! Freshen Your Scalp! Stop Falling Hair! Remove Dandruff! Grow Lots of Wavy, Glossy, Beautiful Hair---You Can!



"DANDERINE" GROWS HAIR

beauty of your hals at once, you will shortly find new hair, fine and downy new hair growing

Besides doubling the all over the scalp, at first, but really Costr little.