## EVENING PUBLIC LEDGER-PHILADELPHIA, MONDAY, NOVEMBER 10, 1919

SWEET BISCUITS-ADVENTURES WITH A PURSE-WOMAN'S EXCHANGE-CYNTHIA-SUGARY GIRL



stores in the housefurnishing de- tificial con Prepare in the same manner as partments.

for cinnamon buns and when rolled and ready to cut, cut in slices threequarter inch thick. Place on wellgreased and floured pan two inches

Rings

712

For Mrs. Chew and Mrs. Barden: you have: Having a fellow's fraternity pin or ring should not alter the kissing Requests for old-fashioned apple butter. apart. Brush the top with egg an imilk; wash and sprinkle thickly with finely chopped peanuts. Let rise for thirty-five minutes and then bake in moderate oven for twenty minutes. Remove from oven, brush the tops lightly with milk and dip in confectioner's sugar.
Cinnamon buns can be made by using a baking powder mixture. That will compare very favorably with the yeast mixture. Place in a bowl.
Three cups of flour, One teaspoon of salt, Two level tablespoons of baking reader
Apple Butter.
Apple Butter
Apple Butter
Apple Butter
Cut one-quarter peck of tart apples, without removing the skins or cores, in thin slices and then place in a been becomer in the state of water.
Boil slowly until the apples are tor engaged, or at least, long the subject. As I have said before, I wouldn't beilter and one for taking or giving a taking powder mixture. Place in a bowl.
Three cups of flour, One teaspoon of salt, Two level tablespoons of baking remoder testion one way or another. I should ive anything to do with altering One teaspoon of allspice, Maybe some of the other readers will One teaspoon of nutmeg, Sift to mix and then rub in four tablespoons of shortening and mix to a dough with seven-eights cup of water or milk. Roll on floured pase into sterilized close into sterilized

Eatmor

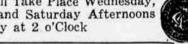
Cranberry Sauce

makes all cold meat

a treat to eat.

Cranberries

If you will send me a self-addressed stamped envelope I will send you the name of a cookbook with recipes suit-able for two persons. I could not give the name in the column.



apart. Brush the tor with egg an

powder, One tablespoon of sugar.

water or milk. Roll on floured pas- into sterilized glass jars. Seal and try board one-quarter inch thick and then process for fifteen minutes in

NO RADARCERCE CONTRACTOR COMPANY

Did You Know-

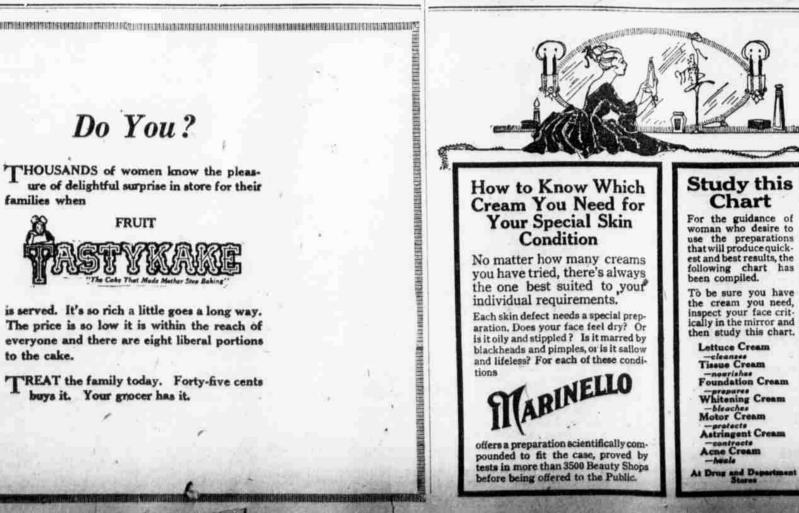
brush with shortening. Sprinkle thickly with brown sugar, cinnamon, currants or small seedless raisins. Roll as for jelly roll and then cut in

families when

to the cake.

chased at all large department

No. 40





"Mérode" and "Harvard Mills"

## UNDERWEAR WEEK

## November 10th to 15th

THIS week beginning Monday, November 10th, is "Merode" and "Harvard Mills" Underwear Week in all the leading shops in the country.

Visit the dealer in your town who carries these garments. He will be glad to show you the different models and fabrics.

Winter is coming! You'll go with joy to meet this radiant, bracing season of cold if you're dressed in the snug, comfortable, cosy warmth of "Mérode" or "Harvard Mills" (hand-finished) underwear.

It's not only warm-it's beauti-

Winship, Boit & Co., Wakefield, Mass.

In cotton, merino and silk mixtures. See it at the leading shops.

fully tailored. Every garment is cut by hand and fits every curve of the body, thus allowing perfect freedom of motion. Wearing comfort and good looks are afforded by the smooth patent Flatlock seams.

A variety of models - vests, drawers, tights and union suits for women, girls and children. Extrasizes for tall or stout women.

You will be surprised at the very moderate prices asked for "Mérode" and "Harvard Mills" when you see the high quality of this beautiful hand-finished underwear.



"Mérode " and "Harvard Mills"Underwear is made for your bables, too.