EVENING PUBLIC LEDGER-PHILADELPHIA, WEDNESDAY, NOVEMBER 19, 1919

SOME DUTCH RECIPES-ADVENTURES WITH A PURSE-PRETTY FROCK-GIRLS WHO ARE LONELY Human," good for you! You have the right idea. Do you speak, write and read Italian, French, Gerinan and Latin? I am a son of sunny Italy and only two years in America. You are the girl that I honed I would find in great numbers in this great country, but you're the first. I have studied the history of the United States of America from the Pigrim to' the present. I have studied the characters of the wom-en and men of the ancient times and of the modern. The majority of the young men and MRS. WILSON TELLS OF SOME A STUNNING GOWN Please Tell Me

GOOD HOME-MADE DELICACIES

Scrapple and Hogshead Where You Can See Cheese Can Be Made

Recipe Is That Which Is Used by the Housewives of That Place

Lancaster Apple Butter

By MRS. M. A. WILSON Copyright, 1915, by Mrs. M. A. Wilson, All rights severced.)

TUST at the close of the harvest. UST at the cose of the harvest, usually about the widdle of Noven-ber, the Pennsy'vania Dutch homewives feel that it is about time to begin the manufacture of the home-made winter de'leseles. Angle butter, scramole and hogshend cheese usually are about the first on her program.

first on her program. The good housewives of Lancaster and Lebanon counties like to make this work a 'abor of love, so just about this season of the year there is much visit-ing among them to help each other with these homely labors. The farmers in the district usually

have an abundance of apples, so that three is plenty of eider for the making of non'e butter. I am including two rec'nes—one to make this delicious conserve with the cider and the other without the use of cider.

Lancaster Apple Butter

Piece in the preserving kettle: One and one-half gallons of eider. Pare and core and cut in thin slices one-half basket of apples. Beil the eider one-half heur, and apple and cock until mixture is very thick and a dark brown in color, adding: wo level tablespoons of communer.

One tenapoan of cloves, One-half teaspoon allapic

One pound of brown sugar or one and

This must be stirred frequently with a large wooden spoon to prevent search-ing. Place an asbestos mat under the a large wooden spont to mat under the ing. Place an asbratos mat under the kettle and cork slowly. Hard, rapid boiling spoils the flavor of this butter. The farmer's wife usually makes her apple butter in a large kettle hung on a tripod in the yard and after the mixture is at the boiling point, she adds just a stick of wood at a time to the fire and constantly stirs the mixture.

Apple Butter Without Cider Apple Butter Without Cider Pare one-half basket of apolos. Place the parings in a preserving kettle and cover with cold water. Cook until soft and then strain the liquid. Measure and place six quarts of this place in a preserving kettle and add the nonlex aliced very thin. Cook and then add: One and one-half level tableapoons of cinnamon. One teaspoon of sutmey. One teaspoon of allspice. One-half teappoon of cloves.

One-half teappoon of cloves, One-quarter teappoon of ginges, One-half cup of cider cheeps, One and one-half pounds of brown wear or two and one-half pounds of

sugar or two and one-and pounds of sirap. Stir to blend thoroughly. Cook slowly until very thick. Place an as-bestos mat under the preserving kettle. To conserve the apple butter for fu-ture use: Fill into sterilized jars and adjust the rubber and lid. Scal se-curely and place in hot water bath for twenty minutes, to sterilize. Remove and cool and dip the tops of jars in melted parrowax. This apple butter will keep until used. will keep until used.

Making Scrapple and Hogshead Cheese When the family is small these thrifty women usually make the scrapple and

AM about to write of a personal ex-

A perience. It is the story of a lost glove, and gloves found! After over-coming the customary and natural feel-

With a Purse

Adventures

Mrs. Wilson's Movies These interesting cooking pictures vill be shown during this week at be following theatres on the following days: CORN MUFFINS

Wednesday, New Broadway The atre, York and Hope streets. Thursday, Friday and Saturday, Grand Theatre, Canaden.

CHARLOTTE RUSSE Thursday and Friday, BFoadway Theatre, Broad and Snyder avenue.

LEBANON CRUMB CAKE Wednesday and Thursday, Sher cood Theatre, Fifty-sixth and Bal-

imore avenu Friday and Saturday, Dazzland, Fraukford avenue and Birch street For copies of these recipes apply at the box offices of the theatre or end a self-addressed stamped en velope to the Editor of Woman' Page.

bogshead cheese at the same time. Have the butcher select for you a nice logs-head; split and then remove the eyes brains and tongue. Now scald and brains and tongue. Now scald and obtains well, rinsing in plenty of cold water. Diace in a preserving kettle and add just sufficient cold water to cover the head. Now add :

Two onto Two clore One bunch of pot or soun herbs. One level teaspoon of poultry seasoning.

Cool slowly until the meat will leave the bones, then place a colander in a arge bowl or pan and turp in the head Measure the liquid and return to the pot. Now remove the bones from the head and chop sufficient meat very fine two cups of the stock in a small sauce-

A READER IN DESPAIR. Mrs. Wilson Answers Queries Have you tried steaming your face? Wet a washeloth with steaming water and lay it on your face, letting it stav as long as you can stand it. Do this several times, then pat your face dry with a soft towel, and apply cleansing

with a soft towel, and apply cleansing cream, Allow this to remain for some time. After wiping it off, rub your face with a piece of ice. Do this about once or twice a week. Use liquid vase-line on your scalp, parting the hair and rubbing the vaseline well in. This will make your hair oily for a while, but it will make it better afterward. When you brush your hair, part it down the middle from the forehead to the name of the neck, and brush it on



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What to Do By CYNTHIA

"Former Marine" Answers Dear Cynthia-Will you please publish this little letter in reply to "Marine Hater"?

of the modern. The majority of the young men and young women of today stek pleasure only. The impression I felt du ing my first walk in New York, on the day of my arrival, was of stupor, admira-tion, but at the same time almost dis-met in sceing so many pained dolls I am taking this opportunity to anever your letter and trust you may see things in a different light. Your first monearance in this column was a four-inch-long letter. Tonight's was an inch-longer and in it you accuse me of saving "he was acress twenty-eight months." We will leave it to Cynthis to see if I am not right in what I say. The EVENING PUILLE LEDGER of Octo-ber 31, which contains, my reply to "more than two years." Your first let-ter savs: "He left on the 10th of July, 1917." and "came home on August 5, 1919." Now, if that is not more than two vears I do not know what is, Tou ask me if I hand a sweetheart when I left for over there. I'll say I did and she was right here, waiting for me to come back; and if she should read this I'll leave it uo to her. But revery fellow did not huve one as sood as mise and you convide t zive me the other half of the world with a fonce around it for the world with a fonce around it for the world with a fonce around it for the world with a fonce pround it for the world with a fonce world with a fonce pround it for the world with a fonce pround it for the world with a fonce pround it for her world with so fonce pround it things in a different light. Your first

intervention of the wave is the service of the servic

after I did. He arrived at his home one afternoon and decided to go over at once and see bis givl. It seems that he had read, which had followed him back from France, and on looking over it found a letter from her. She had been mar-ried as he was crossing the ocean to see har. Unlike you, he does not say all girls arg fickle just because of his disap-mointment, but says he may find the right one some time. Take my advice and do not coudemn a class of men for the faults of one. Just Sergeant Amer, fortunately, must still have some of those good and fine ideals of our grandparents, which, if they still existed, would make us hap-pler and more moral. I follow strictly this ideal and am none the less happy than any other girl who thinks it is a part of everyday pleasures of life.

The Cheney

W. C. STIVER CO.

64 W. Chelten Ave.

OPEN EVENINGS

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your home.

The Juliet. 1126 Walnut St. Next Dom SPECIAL SALE Smart Millinery We have taken 200 of our choice models, formerly priced \$12.50 to \$20.00 and marked them

> \$7.50 to \$10.00 For a Special Clearance

TWENTY-ONE.



THE SCIENTIFIC **REMOVAL OF** SUPERFLUOUS HAIR

ae Stationary Multiple Electric Needle, endorsed by physicians as the ONLY method which perma-nently eradicates superfluous hair. is a marvelous appliance working like a number of human hands, steadily and accurately.

and leaves the skin in perfect condition, eliminating all danger of

GIRLS WHO WANT TO KNOW HOW THEY CAN MAKE FRIENDS

Will Find It Much Easier if They Start by Being Friendly Themselves Instead of Trying to Wake Friendliness in Others

ONESOME girls so often write to not. It wouldn't bother ber anyhow, Lime and nak how they can make because she has so many friends that friends. "I am so lonely," they say, she does not have to make new ones. unhanpily, "but somehow I can't seem | And yet she does make new once all the to make people like me." I wish they time.

could all know a Miss Henderson, and It's just this way: Miss Henderson's learn her method or recipe for making nature is one of those widespread, friends. Miss Henderson is the girl in sunny, cordial affairs that spread your office or your neighborhood who friendship around just as a sunbeam



If your child is under-size, under-weight, and under-nourished, more milk will help development.

Your doctor will tell you that; also, that milk is Nature's best food-which fact you can prove readily for yourself. Just try this: Weigh your child today. Then allow one quart of milk a day for a month (in addition to the regular diet). And then weigh again.



(Bell) Poplar 5505

You will be surprised at the improvement and will readily appreciate that milk is a builder of bone and tissue; that it contains all the food elements which the body requires-and some not found in other foods.

Remember-Milkwillhelp to bring your child up to normal weight.

Somet,



9 1919. By H. O. WILBUR & SONS, INC., Phila., Pa.

Philadelphia, Ocean City, Atlantic City, Chester

Fresh Milk-Vital Food for Children



 Answer of the distance of the property of the property of the property of the transmitter of the property of the Bring to a beil and cock for ten windles. Add the head meat that has been cut in the inch pieces. Thise leaf shared pans with cold water, pour in the cheese and set asid is a cool place to mold. Use the same us cold cuts of meat with unstand or horseradish gaues. Market pour in the cheese and set asid is a cool place to mold. Use the same us cold cuts of meat with unstand or horseradish gaues. Market provide the stock in preserving ketty and bring to a boil. Now add, for each one tenepoon of salt. One-half tenepoo



This attractive frock of black crepe meteor is offset with jet ornaments

The Cheney "Its Tone Is Nature's Own" Come to our attractive homelike salesroom, or pri-vate demonstration given in your home.

My dear Mrs. No. 30 My dear Mrs. Wilson: Kindly insert a recipe for the famous estaurant choese cake. W. L. H. Cheese Cake Cheese take Place one and one half cups of milk a samepan and add one half cup of our. Stir to dissolve and then bring out Stir to dissolve and then bring out Stir to dissolve and then bring a beil and cook slowly for four min-bring Benove from the fire and add

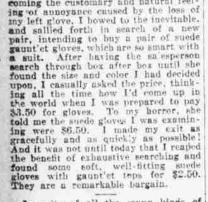
From Same Cut of Meat

With Some Left for Later

One cup of water, Juice of one large lemon d the following spices tied in a piece

One-half teaspoon of numere. One-half teaspoon of numere. Built the sugar or simp and water for to minutes and then add the yellow tomato, grated rind of one lemon and use package of seeded raisius. Cook until thick and then fill into sterlized us and seal. Store in a cool place.

cheesecloth: One tablespoon of ciunamon. One teaspoon of ginger. One-half teaspoon of allspice.



In spite of all the many kinds of wasts which have made their appear-ance since pongee whists were first worn, the pongee blouses are still popu-har. There is something very trim and amart about a pongee waist. One shop is having a special sale of trim taklored pongee models with high or low collars and trimmed with tucks down the front, for \$3.96. One is not surprised to learn that they were originally valued at \$5.

This same shop is having a sale of stockings, and most exceptional are the values. You will find pure silk stock-ings with cotton feet and tops, in black, brown or gray, for \$1.65 a pair, an un-usual price for silk stockings in this day and generation. And there are sport atockings of wool, in a number of colors, for \$2 a pair, which is also remarkable. I would strongly advise you to take advantage of this sale.

If yon are interested in any or all of the three last-named articles, you have but to ask me where one of them is to you got them all, for all three are being out at the same shop. The third bar-got at the same shop. The third bar-son shade to bright blues and greens. One would make a wonderful Christ-mas gift for some one to whom you give a rather better present.

For names of shops ofdress Womad's Pase Editor, or phone Walnut 3000.



ave chapeaux.

Wilson My dear Mrs. Wilson: Please tell me the reason why when I bake a cake it has holes in it. I ma most ashamed of it. and t tastes O. K. but looks bad. Please lat me know the reason. I would also like to know how I can make distilled wa-Thanking you for your advice. J. W. M. ter.

No. 50

Leasons on cake baking will soon appear on this page. The use of a private still is prohibited by law.

Mrs. Wilson

No. 53 My dear Mrs. Wilson:

My dear Mrs. Wilson: Kindly- publish recipe for sweet pickles and also the recipe for pre-served yellow tomatoes. I will ap-preciate your kindness very much.

For the sweet pickles see the pickle ccipes issued August 14.

PLAN ANAL DI

Yellow Tomato Preserve Wash and pierce each yellow tomato everal times with a fork to prevent the kin from bursting. Place in a preserv ne worth Two pounds of sugar, or white corn atrup.



Let us make you of fur garment to you or after your old furs TELLIS BROS. ABCH ST.



It's weighed and packed in canitary boxes by mechinery. No handling

The thing to do when you're tired and out of sorts is to drink a steaming cup of Tetley's-fullflavored and stimulating-almost makes you feel better to look at that cup of deep-colored fragrant tea!

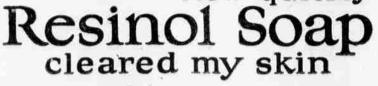
It's the skilful blending that makes Tetley's such good tea-a blend of teas from 15 or more of the world's finest gardens.



Try a cup of Tetley's Green Label Tea. It's surprising how much better you'll feel. And you'll enjoy it!







" Do you remember, Marie, how bad my skin looked a short time ago? I was so miserable about it. I never really enjoyed myself. I

wouldn't have believed what an improvement Resinol Soap could make. It is wonderful how it gets



DESTROYS VERMIN ON CHILDREN'S HEADS



So Near and Yet-

SO FAR,-unless you particularly ask your dealer for Wilburbuds, the only genuine Chocolate Buds. No other Confection equals these morsels of Solid Vanilla Chocolate. They are wholesome and pure, and entirely free from any substance that might injure the digestion of the young. Safeguard yourself and your children by always asking for the genuine article.

