

MRS. WILSON'S ARTICLE—WOMAN'S EXCHANGE—ADVENTURES WITH A PURSE—TALKATIVE JANE

SOME MINCE-MEAT RECIPES ARE GIVEN BY MRS. WILSON

Also: Some Helpful Hints About Home-Made Cola Storage Places for Apartment Dwellers

By MRS. M. A. WILSON

NOW is the time to begin the making of mince meat for the holiday pies. The housewife of yesterday began her preparations for this delicious old-time delicacy just before Thanksgiving. She felt that once this was out of the way part of the actual preparation for the holidays was well under way.

In the days of long ago, before the day of heated apartments and water-heated homes, the housewife used the cellar as the cold-storage room. Today this is impossible. For the householder who has an outside enclosed laundry for the winter, the problem of keeping the kitchen refrigerator quite an easy one. But to those of us who dwell in flats and apartments, some other way must be arranged.

Here are two new ideas that are worth trying: first, a window box on the shady side of the house. This box must be lined with asbestos paper on the inside, and then covered with the same paper and an additional covering of oiled paper on the outside.

By covering the box in this way, the housewife is assured of a small storage space of an even temperature. Neither the extreme cold nor heat will affect this box. A thick layer of newspapers may be used as a lining between the inside covering of the asbestos and the oiled paper covering on the outside of the box.

Mince meat must be stored in a cool, dry place to blend and ripen, without the danger of freezing. This is also an ideal time for the mother to plan to have the family help her and at the same time knit the home ties very closely together. The home where the family joins in the routine to make the seasonal delicacies is a very happy one. Let the children have some of their friends in to help them with the preparations.

Ye Olde-Tyme Mince Meat. Purchase one pound of thin beef and one-half pound of good soup bones, preferably lamb, from the chine or ribs. When the meat, plant and the bones in a saucepan and let them boil in water. Cook slowly without seasoning until the meat is tender. Cool and then pick the meat from the bones and put all the meat through the food chopper into a large bowl and add:

- One pound of sweet, shredded fine.
Five pounds of apples, chopped fine.
Grated rind of three lemons.
Juice of three lemons.
One-half pound of seeded orange peel, shredded fine.
One-half pound of onion peel, shredded fine.
One-half pound of citron peel, shredded fine.
One pound of dried or evaporated peaches, shredded fine.
One pound of shelled peanuts, chopped fine.
Two packages of seeded raisins.
One package of currants.
Three level tablespoons of cinnamon.
Two level teaspoons of nutmeg.
Two level teaspoons of cloves.
One level teaspoon of ginger.
Two level teaspoons of salt.
Mix thoroughly, then place in a deep saucepan.

Bring to a boil and cook for twenty minutes. Pour over the mince meat and mix thoroughly. Fill into crocks or jars, cover closely and set in a cool place. Or fill it into all-glass jars and add one rubber and lid. Seal and store in a cool place. This mince meat will keep for one-half hour, at a temperature of 155 degrees Fahr. Remove and store in a cool place. Mince meat that has been sterilized will keep until used.

Meatless Mince Meat. Place in a mixing bowl: Four pounds of apples, chopped fine. One pound of peaches, chopped fine. One pound of dried peaches, chopped fine. One pound of dried apricots, chopped fine. One pound of dried cherries, chopped fine. One pound of sweet, chopped fine. Two packages of seeded raisins. One teaspoon of nutmeg. One teaspoon of ginger. One teaspoon of salt. Mix thoroughly, then place in a deep saucepan.

Bring to a boil and cook for twenty minutes. Pour over the mince meat and mix thoroughly. Fill into crocks or jars, cover closely and set in a cool place. Or fill it into all-glass jars and add one rubber and lid. Seal and store in a cool place. This mince meat will keep for one-half hour, at a temperature of 155 degrees Fahr. Remove and store in a cool place. Mince meat that has been sterilized will keep until used.

Place one quart of thinly sliced green tomatoes in a bowl and sprinkle with four tablespoons of salt. Let stand for four hours, then drain and squeeze dry. Return to the bowl and add: One-half pound of finely chopped sweet. Two and one-half pounds of finely chopped apples. One cup of finely chopped dried apricots. One cup of finely chopped seeded raisins. One cup of finely chopped currants. One cup of plum preserves. Two cups of molasses. One and one-half cups of boiled cider. One tablespoon of cinnamon. One-half teaspoon of nutmeg. One-quarter teaspoon of allspice. One-half teaspoon of ginger. Mix thoroughly and then store in the same manner as for Ye Olde-Tyme mince meat.

Green Tomato Mince. Place one quart of thinly sliced green tomatoes in a bowl and sprinkle with four tablespoons of salt. Let stand for four hours, then drain and squeeze dry. Return to the bowl and add: One-half pound of finely chopped sweet. Two and one-half pounds of finely chopped apples. One cup of finely chopped dried apricots. One cup of finely chopped seeded raisins. One cup of finely chopped currants. One cup of plum preserves. Two cups of molasses. One and one-half cups of boiled cider. One tablespoon of cinnamon. One-half teaspoon of nutmeg. One-quarter teaspoon of allspice. One-half teaspoon of ginger. Mix thoroughly and then store in the same manner as for Ye Olde-Tyme mince meat.

Mince Meat for Two. One-half cup of finely chopped cold baked meat. Three-quarters cup of finely chopped sweet. Six cups of finely chopped apples. One cup of finely chopped seeded orange and lemon peel, mixed. One cup of seeded raisins. One cup of currants. One cup of chopped peanuts. One cup of chopped apricots. One cup of chopped peaches. One and one-half cups of molasses. One cup of cider. Four tablespoons of vinegar. One teaspoon of allspice.

THE WOMAN'S EXCHANGE

Attire for Wedding. Dear Madam—Your column has always been of great interest to me, but I have never written to you, as I never had any questions to ask. Now, however, I am going to ask you some questions which I really would appreciate if you answer me. I expect to be married early in December, and would like to know what a bride should wear when the wedding is going to be formal. If a bride is going to be married in the priest's house, does her father expect her there or her intended husband? I am wondering if it is going to be formal and take place about 9 P. M., what would be best for the bride to wear, and also her father? And if the wedding should be informal, you think I really would appreciate if you does the best man buy the bridesmaids' dresses, if not, who does?

Washing Chinaware. Dear Madam—How can chinaware be washed for cleaning? They were done by hand in good condition, but because they were soiled, and I do not want to use soap in washing them, as I thought it might injure the china. Is it advisable to put a little salad oil in the water in which chinaware is washed?

Christmas Gift. A tiny doll turned up to the shoulders in seaweed, and the whole enclosed in a dainty, silk gown with a delicately embroidered collar and cuffs. The gift for the girl who is just beginning to want pretty things in her very own room.

Washing Aluminum. Aluminum should not be washed in washing soda like other cooking utensils, which can be easily cleaned with lemon juice.

Adventures With a Purse. How do you sprinkle your clothes? The chances are ten to one that you put some water in a bowl, and then sprinkle it in "gobs." The advantage of sprinkling the clothes evenly used not be discussed. It is more to the point to discuss a means for bringing this about. And here is where I stop in modestly and offer a suggestion. I saw some rubber tops which can be slipped over the mouth of any reasonably sized bottle. This top is perforated, and thus the water comes out evenly. You can get one of these tops for fifteen cents.

Wedding Anniversary. Dear Madam—Thanksgiving is just having a reception celebrating my twenty-fifth wedding anniversary and will have refreshments on buffet. It is my hope to have favors at such an affair. If so, what kind of favors would be suitable and how should they be given out?

About Window Curtains. Madam—When in someone used with plush curtains? Are two rods used instead of one? Kindly tell me an artistic way to arrange.

French Garments for Sale. Dear Madam—I am offering for sale a number of French-made garments which were made in France. I had made some hand-made underwear which was made too small. Could you advise me where I might be able to sell these articles?

Flowers for the Debutante. From the Sign of the Rose, smart and distinctive. Charles Henry Fox, 21 E. Broad St.

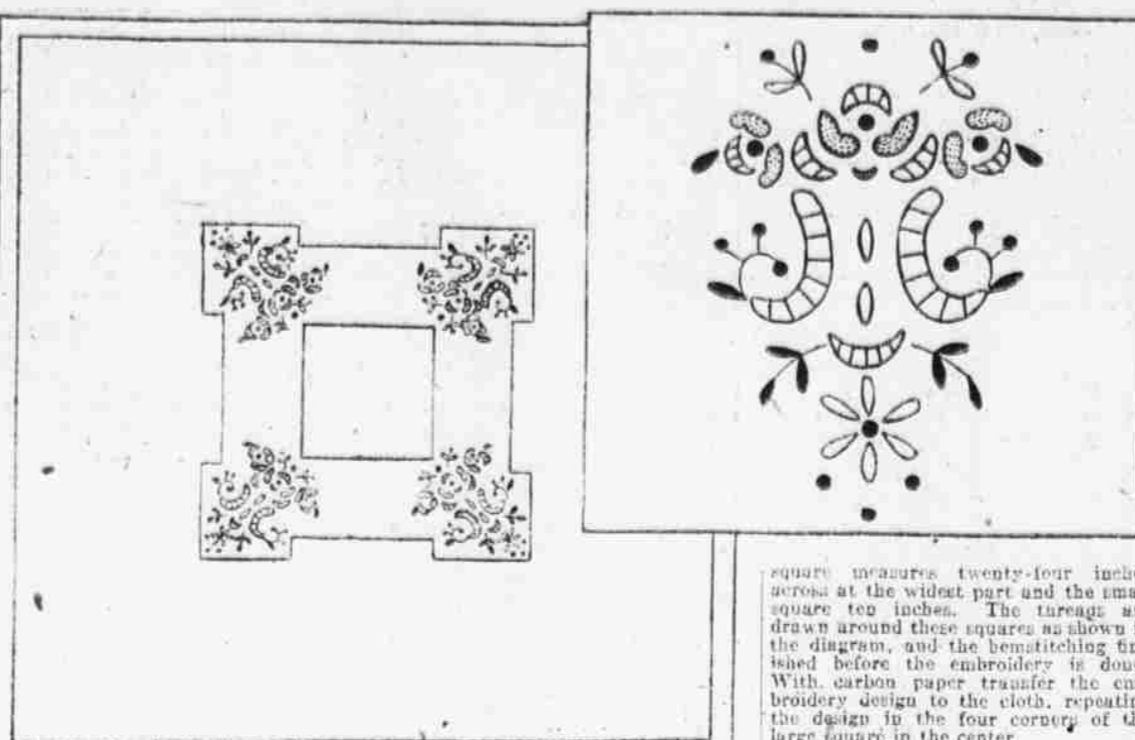
Woolens Silks & Dress Goods. At Wholesale Prices. Save 25 Per Cent. Buy Direct From First Hand. One Price Only.

Emma Hartman. 1502 WALNUT STREET. ANNOUNCES EXTRAORDINARY REDUCTIONS ON THE ENTIRE COLLECTION OF GOWNS SUITS HATS WRAPS COATS

Woolens Silks & Dress Goods. At Wholesale Prices. Save 25 Per Cent. Buy Direct From First Hand. One Price Only.

New England Woolen Co. 721 S. 4th Street

ANOTHER CHRISTMAS IDEA



The huckeeen cloth illustrated in the diagram is made of linen and ornamented with hemstitching and embroidery. The cloth is a yard and two-thirds square, with an inch and a half hem. This hem is hemstitched by hand with a double hemstitching, the threads being caught together in groups at top and bottom after the cross threads have been pulled. The two squares in the center of the cloth are also outlined with double hemstitching. The large square measures twenty-four inches across at the widest part and the small square ten inches. The targe are drawn around those squares as shown in the diagram, and the hemstitching finished before the embroidery is done. With carbon paper transfer the embroidery design to the cloth, repeating the design in the four corners of the large square in the center.

Please Tell Me What to Do

Dear Cynthia—I read with much interest a letter written by one "Jack," and would like to relate my experience which is somewhat similar to his. For two years I went with a girl and we were the best of friends during that time. Then war broke out and I left town and went to work in a munition factory in Virginia. For about nine months we corresponded regularly; she told me in her letters that she would wait until I returned if it was three years. Those were her exact words. All of a sudden she changed her mind. Later, another friend wrote me that she had been engaged three months before she stopped writing me and that she was married at that writing.

Dear Cynthia—I cannot write blank verse. I hope Dan B. sees this. Tell him in your valued paper that I am dying of ennui, and unless he forgives the unpardonable lie, life has nothing left for me. Serious!

Dear Cynthia—We know some boys and have been going with them for several years; now this is the proposition: They don't think it right to tip their hats to us, but they tip to other girls. This is why they don't tip. About a year ago, when we were much younger, they tipped to us for the first time and we laughed at them. This made them angry, and they haven't tipped since.

Dear Cynthia—Is it all right for a girl of the age of fourteen to use powder, not a lot just to take the dirt out of her nose? And also to go with boys once in a while? By going with boys I mean just associating with them. Also is it proper for girls to go to dances that are given in the church in which she belongs?

Dear Cynthia—In reply to "Sergeant Amex" question, "Where is the ideal girl?" permit me to say that I consider myself as well as my friends of the feminine sex, as "ideal" as "Sergeant Amex" will ever hope to find any young lady who has been brought up in the proper manner.

Dear Cynthia—Thanksgiving is just having a reception celebrating my twenty-fifth wedding anniversary and will have refreshments on buffet. It is my hope to have favors at such an affair. If so, what kind of favors would be suitable and how should they be given out?

Dear Cynthia—In reply to "Sergeant Amex" question, "Where is the ideal girl?" permit me to say that I consider myself as well as my friends of the feminine sex, as "ideal" as "Sergeant Amex" will ever hope to find any young lady who has been brought up in the proper manner.

Dear Cynthia—In reply to "Sergeant Amex" question, "Where is the ideal girl?" permit me to say that I consider myself as well as my friends of the feminine sex, as "ideal" as "Sergeant Amex" will ever hope to find any young lady who has been brought up in the proper manner.

Dear Cynthia—In reply to "Sergeant Amex" question, "Where is the ideal girl?" permit me to say that I consider myself as well as my friends of the feminine sex, as "ideal" as "Sergeant Amex" will ever hope to find any young lady who has been brought up in the proper manner.

Dear Cynthia—In reply to "Sergeant Amex" question, "Where is the ideal girl?" permit me to say that I consider myself as well as my friends of the feminine sex, as "ideal" as "Sergeant Amex" will ever hope to find any young lady who has been brought up in the proper manner.

Dear Cynthia—In reply to "Sergeant Amex" question, "Where is the ideal girl?" permit me to say that I consider myself as well as my friends of the feminine sex, as "ideal" as "Sergeant Amex" will ever hope to find any young lady who has been brought up in the proper manner.

THE WOMAN WHO BREAKS UP EVERY SENTENCE YOU START

Simply Uses You as the Sounding Board for Her Monologue. Turning Her Talk Into a Conversation Is Difficult

THE telephone rings. You answer it. "Oh, hello, Jane," you exclaim. "You're just the person—" You are interrupted and the rest of your conversation sounds like this: "Why, I've been—" "Yes, it turned out—" "Why, I've been able to get—" "Why, I—" "Do you—" "Yes, why, do you—" "Do—" "Do good-by!"

THE woman who cuts off every sentence you start! She finishes some of them for you in a unique way that you had never thought of. Changes others so that you would never recognize them as your own, and breaks most of them into little pieces before they reach the end of your tongue. She is just the person you have been waiting for because she has a sugarless candy recipe that you need very badly.

THE woman who cuts off every sentence you start! She finishes some of them for you in a unique way that you had never thought of. Changes others so that you would never recognize them as your own, and breaks most of them into little pieces before they reach the end of your tongue. She is just the person you have been waiting for because she has a sugarless candy recipe that you need very badly.

THE woman who cuts off every sentence you start! She finishes some of them for you in a unique way that you had never thought of. Changes others so that you would never recognize them as your own, and breaks most of them into little pieces before they reach the end of your tongue. She is just the person you have been waiting for because she has a sugarless candy recipe that you need very badly.

THE woman who cuts off every sentence you start! She finishes some of them for you in a unique way that you had never thought of. Changes others so that you would never recognize them as your own, and breaks most of them into little pieces before they reach the end of your tongue. She is just the person you have been waiting for because she has a sugarless candy recipe that you need very badly.

THE woman who cuts off every sentence you start! She finishes some of them for you in a unique way that you had never thought of. Changes others so that you would never recognize them as your own, and breaks most of them into little pieces before they reach the end of your tongue. She is just the person you have been waiting for because she has a sugarless candy recipe that you need very badly.

THE woman who cuts off every sentence you start! She finishes some of them for you in a unique way that you had never thought of. Changes others so that you would never recognize them as your own, and breaks most of them into little pieces before they reach the end of your tongue. She is just the person you have been waiting for because she has a sugarless candy recipe that you need very badly.

THE woman who cuts off every sentence you start! She finishes some of them for you in a unique way that you had never thought of. Changes others so that you would never recognize them as your own, and breaks most of them into little pieces before they reach the end of your tongue. She is just the person you have been waiting for because she has a sugarless candy recipe that you need very badly.

THE woman who cuts off every sentence you start! She finishes some of them for you in a unique way that you had never thought of. Changes others so that you would never recognize them as your own, and breaks most of them into little pieces before they reach the end of your tongue. She is just the person you have been waiting for because she has a sugarless candy recipe that you need very badly.

THE woman who cuts off every sentence you start! She finishes some of them for you in a unique way that you had never thought of. Changes others so that you would never recognize them as your own, and breaks most of them into little pieces before they reach the end of your tongue. She is just the person you have been waiting for because she has a sugarless candy recipe that you need very badly.

THE woman who cuts off every sentence you start! She finishes some of them for you in a unique way that you had never thought of. Changes others so that you would never recognize them as your own, and breaks most of them into little pieces before they reach the end of your tongue. She is just the person you have been waiting for because she has a sugarless candy recipe that you need very badly.

THE woman who cuts off every sentence you start! She finishes some of them for you in a unique way that you had never thought of. Changes others so that you would never recognize them as your own, and breaks most of them into little pieces before they reach the end of your tongue. She is just the person you have been waiting for because she has a sugarless candy recipe that you need very badly.

THE woman who cuts off every sentence you start! She finishes some of them for you in a unique way that you had never thought of. Changes others so that you would never recognize them as your own, and breaks most of them into little pieces before they reach the end of your tongue. She is just the person you have been waiting for because she has a sugarless candy recipe that you need very badly.

THE woman who cuts off every sentence you start! She finishes some of them for you in a unique way that you had never thought of. Changes others so that you would never recognize them as your own, and breaks most of them into little pieces before they reach the end of your tongue. She is just the person you have been waiting for because she has a sugarless candy recipe that you need very badly.

THE woman who cuts off every sentence you start! She finishes some of them for you in a unique way that you had never thought of. Changes others so that you would never recognize them as your own, and breaks most of them into little pieces before they reach the end of your tongue. She is just the person you have been waiting for because she has a sugarless candy recipe that you need very badly.



The Wise Woman Protects Her Complexion. O U T door sports may be ruinous to your complexion unless the proper care is taken by cleansing with one cream and then applying a heavier cream before using the powder.

Thousands of cases of irritated skin, sun-burned and blistered surfaces treated daily in more than 3500 Beauty Shops prove that complexion comfort may be procured with

MARINELLO Motor Cream. Bland, cooling, delightfully scented. No matter how the skin burns, nor how stiff and dry it feels, this cream is an invaluable both before and after motoring.

Everyday EAT PILLSBURY'S Family of FOODS

J.B. Sheppard Sons "Viyella" Flannel. Smart stripes and Plain Colorings For Day and Night Wear—Men's shirts, women's waists, children's dresses; men's pajamas, women's boudoir negligees.

Nifty Tartan Plaids for women's skirts and children's school dresses. Couch Throws which make you cease to regret the fact that silk blankets are unobtainable. Of pure wool and as luxuriously soft as Vicuna cloth; the rich green of the Chinese jade, the delicate tint of the violet and some topping plaids.

Camel's Hair Couch Throws in Natural Color. 1008 Chestnut Street

Helps the Pie Crust. To make your pie crust tender, delicious and easily digested, reduce the amount of shortening and use

Miss Princine Pure Phosphate Baking Powder. and you will be delighted with the results. In all of your bakings this new-fashioned baking powder will give you such appetizing results that you will prefer it above all others. Order a cup today.

1 lb., net weight, At Your Grocer's 35c. 1/2 lb., net weight, 20c.