

RECIPES FOR GOODIES—WAYS TO USE RIBBON—ADVENTURES WITH A PURSE—WOMAN'S EXCHANGE

MRS. WILSON ADVISES HOME-MADE SWEETS

Gingerbread With Banana or Cocoa Filling Will Take the Place of Candy With Any Child

Cookies Are Easy to Make. Last a Long Time and Taste Delicious to the Hungry Youngster

By MRS. M. A. WILSON

DOCTOR Eric Fritchard, an American Practitioner, a publication of London, England, suggests that the lavish use of sugar, either in foods or candies, makes folk subject to many infections. This fact is of vital importance to every mother. Overeating of starchy and sugar foods will invariably cause many digestive disturbances. Teach children to eat their plain, substantial, health-producing foods of long ago.

Place in a mixing bowl One cup of sugar, One-half cup of shortening, One-quarter cup of water, Two tablespoons of cocoa, One tablespoon of cinnamon, One teaspoon of ginger, One-half teaspoon of allspice, Two teaspoons of baking powder, Two and one-half to three cups of flour.

Work to a smooth dough. Now grease the hands well, form the dough into balls the size of a small walnut and then flatten until thin between the palms of the hand. Place on a baking sheet and bake for eight minutes in a hot oven.

Place in a mixing bowl One cup of sugar, One-half cup of shortening, One-quarter cup of water, Two tablespoons of cocoa, One tablespoon of cinnamon, One teaspoon of ginger, One-half teaspoon of allspice, Two teaspoons of baking powder, Two and one-half to three cups of flour.

Place in a mixing bowl Two cups of dark sirup, One-half cup of shortening, One tablespoon of cinnamon, One teaspoon of cloves, One-half teaspoon of allspice.

Mrs. Wilson Answers Queries

No. 4 My dear Mrs. Wilson: Kindly let me know through your columns how to make lemon and chocolate lollipops. I don't like to give my children the bought ones. MRS. L. M.

No. 6 My dear Mrs. Wilson: I was told that you would probably be able to tell me of some way to use barberries, and as I have some, would like to make use of them and would highly appreciate it if you could enlighten me. MISS J. B.

No. 7 My dear Mrs. Wilson: I have been glad to read your instructions telling just how to do certain things. Now will you tell me how to use egg and bread crumbs for oysters, croquettes, etc., so as not to waste either? When the price of eggs is almost prohibitive, is there any substitute for them in preparing food for deep frying?

No. 10 My dear Mrs. Wilson: I made grape jelly from underripe grapes and it would not jelly. It is very soft and tastes more like molasses and grapes. I cooked it over but it seems worse than before. Is there anything that can be done with it, as I have thirty-five glasses and we cannot eat it as it is? Thanking you in advance.

Place three squares of tart apple—do not remove the skins or cores—in the preserving kettle and add one dozen glasses of jelly. Bring to a boil and simmer slowly until apples are soft. Strain and then fill the glasses. Store in the usual manner for jellies.

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Ask Mrs. Wilson

If you have any cooking problems, bring them to Mrs. Wilson. She will be glad to answer you through these columns. No personal replies, however, can be given. Address questions to Mrs. M. A. Wilson, Evening Public Ledger, Philadelphia.

Four tablespoons of cocoa, One-half teaspoon of baking soda, Stir to mix thoroughly and then add three and one-half cups of milk and five cups of flour.

Place in a mixing bowl Three-quarters cup of sirup, One-quarter cup of water, One-half cup of caraway, Three crushed bananas.

Place in a mixing bowl One cup of sirup, One-half cup of shortening, One-quarter cup of water, Two tablespoons of cocoa, One tablespoon of cinnamon, One teaspoon of ginger, One-half teaspoon of allspice, Two teaspoons of baking powder, Two and one-half to three cups of flour.

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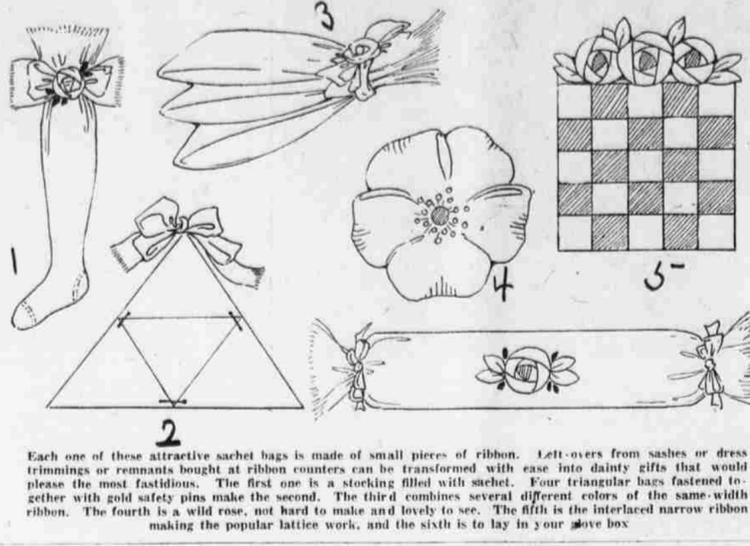
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EASILY MADE CHRISTMAS GIFTS



Each one of these attractive sachet bags is made of small pieces of ribbon. Left-overs from sashes or dress trimmings or remnants bought at ribbon counters can be transformed with ease into dainty gifts that would please the most fastidious. The first one is a stocking filled with sachet. Four triangular bags fastened together with gold safety pins make the second. The third combines several different colors of the same-width ribbon. The fourth is a wide rose, not hard to make and lovely to see. The fifth is the interlaced narrow ribbon making the popular lattice work, and the sixth is to lay in your glove box.

RIBBONS GIVE THIS ALL OF ITS CHARM



"CINDERELLA'S DAUGHTER"

By HAZEL DEVO BATCHELOR Copyright, 1919, by Public Ledger Co.

SYNOPSIS Virginia West enters boarding school against her will, and is snubbed by her schoolmates.

JUST after Virginia and her mother had arrived that afternoon, Kathleen, who somehow always managed to discover things without the help of any one, had heard that the Wests had money. She had seen the large touring car drive away and had determined while she was dressing to cultivate the new girl. Kathleen had always had plenty of money herself, but she nevertheless liked others to have it. When she saw Virginia unadorned, she drew away from the dark girl who held her by the arm and hurried across to Virginia.

Virginia never forgot the impression she had of Kathleen crossing the floor toward her. Kathleen wore a white flannel suit with a huge black tie. Her light brown hair, which she wore drawn away from her face and coiled in a soft knot behind, curled around her face, and her smile, that beautiful smile with so little mirth behind it, was dazzling. It showed her strong white teeth and broke up into little dimples under her eyes and at the corners of her mouth.

Kathleen took Virginia immediately under her wing. She arranged to sit next to her at the table, and she kept every one talking so generally that at the end of the meal Virginia had lost nearly all of her first shyness. Afterward, Kathleen stole into Virginia's room and sat on the bed talking while Virginia undressed. Virginia had a small room to herself at the end of the corridor and the two girls were alone.

Kathleen watched the younger girl brush out her short, very dark hair. It stood out all around her face and gave her an elfish expression. Kathleen decided that Virginia had enormous possibilities. Her passionate dark eyes were beautiful, and all she needed was more assurance to bring her out.

There wasn't a girl in Palmertown school who did not accept Virginia after this. They followed in Kathleen's footsteps and Virginia was "rushed" for the strongest sorority there. Every one knew that she would go into this sorority to be with Kathleen, and she did, but it was on the night of the initiation that she first saw Kathleen in a new light. For one thing, Kathleen made no exception of Virginia in the treatment accorded the freshmen during

these stunts. Virginia was thoroughly hazed and instead of the friend, the girl whom Virginia had idealized, Kathleen had become temporarily obsessed with the one idea of putting Virginia through a third degree. She showed no mercy, and a thousand little humiliations were devised for Virginia mainly because she was game and showed no disposition to cringe and be afraid.

After it was all over, Kathleen came up to Virginia in her old impetuous way, just as though nothing had happened, and Virginia snaked a little. Her spirit was still sore at some of the indignities she had suffered, small indignities, and the knowledge that Kathleen had been responsible for them. It was somehow impossible for Virginia to treat them impersonally.

"It's all over now and you're one of us," Kathleen said, jubilantly, as she slipped her arm around Virginia's slim waist. Virginia tried to smile and Kathleen, seeing the brave effort, turned to her quickly.

"You're not cherishing any feeling against us, are you?" she exclaimed. And then without waiting for Virginia to speak, she went on quickly. "Why, you couldn't do that! It's a tradition; we always make the girls go through stunts to show their mettle. It makes better sorority members of them. There's nothing personal about it."

"Of course not, I know that," Virginia returned, quickly. They were all standing in a little group, and Hope Bennett, a dark, unusual-looking girl, called out suddenly. "I was surprised when you suggested that needle trick, Kathleen; we haven't tried that for a long time. You were great about it, Virginia; no foolishness about you."

The Woman's Exchange

An Evening Wedding To the Editor of Woman's Page: Dear Madam—Kindly print in your paper proper wearing apparel for lady and gentleman to be worn at an evening wedding and reception at hotel.

Formal evening dress is correct for both the man and the woman at an evening wedding at a hotel. The woman should wear a low-neck gown with short sleeves, silk stockings and evening slippers, and no hat. The man should wear a dress suit, pump, silk stockings, white vest, white bow tie and a stiff shirt.

Books of Toasts To the Editor of Woman's Page: Dear Madam—I am writing to you again for advice. As I am invited to a party I would like to have your help. Can you please inform me as to where I can buy a book of declamations and also a book of toasts.

How to Clean Spats To the Editor of Woman's Page: Dear Madam—Will you kindly tell me how to wash or clean a pair of fawn-colored spats without injuring them? Also whether a dark brown georgette waist could be dyed dark blue.

Washing spats is a very difficult matter, and unless you have had experience in cleaning such things yourself, it would be more sensible to send them to a cleaner. Gasoline will clean them or rubbing with carbon tetrachloride, which can be bought at the drug store, would be safer, as gasoline is inflammable.

Dark brown georgette crepe would not take a good blue. It would be better to dye it black or a darker brown.

To Wash Angora To the Editor of Woman's Page: Dear Madam—Will you please let me know how to wash and dry an angora rug? I don't want to lose it if I dry-cleaned. Thanking you, R. R. F.

Wash the rug in lukewarm soapsuds, squeezing it, not rubbing it on a board or between the hands. Rinse it in cold water and hang it to dry in a bag so that it will not stretch. Do not wring it or twist it in any way. When it is almost dry hang it out on a line in such a way that the air will blow through it and raise the nap. Brush it thoroughly when it is dry.

Table Etiquette To the Editor of Woman's Page: Kindly tell me what is the correct thing to do with a knife and fork when the plate is passed for a second helping.

If you have a bread and butter plate at your place, you may take the knife and fork off the plate and place them on the bread and butter plate. If you have merely a small butter plate, it would be better to place the knife and fork at one side of your dinner plate. Of course, at a formal dinner you would never be required to pass your plate. The dishes would be passed to you by the waitress and you would help yourself.

Hanscom's Special 50c Table d'Hote Suppers are meeting with great favor. 1202 & Market St., 929 Market St., 1234 Market St., 1232 Market St.

WHY IS TRUE FRIENDSHIP SO SELDOM FOUND IN GIRLS?

It Is Unnecessary to Show How Much You Love a Girl or How Well She Takes Your Criticism in Order to Prove This

WHY is it that girls so seldom have the real wholesome, give-and-take kind of friendship? Is there something about their natures that keeps them from understanding each other, or rather, keeps them from wanting to understand each other, and makes them feel "hurt" at the least suggestion of criticism on the part of their friends?

I know of just two girls who have the real Friendship with a capital "F". They are not forever hanging around each other's necks to show how loving they are, and they never make unkind remarks to each other to show how far they can go without starting a quarrel. That is simply understood between them. When they are together they wear an expression of perfect content.

They are serenely certain that if one of them says something she is in no danger of hurting the other's feelings. One of them invited a few girls to the house for tea not long ago. "I call it tea," she explained to one of her guests, "but there really is no tea because we can't use any of our precious sugar to sweeten it."

"Well, I'm sure that we would all much prefer whatever you're having," replied her guest, conscientiously trying to say the right thing.

"Not I," broke in the Girl Who Understood. "I'm just crazy for tea, but I suppose I'll have to be satisfied with this," and she stopped to laugh at the shocked expression of the other guest. But the hostess was not worried. She understood. She knew that her friend's feeling for her was not influenced by what she gave her for tea.

Cuticura Soap Will Help You Clear Your Skin. THE day will come when a diamond will be worth as much as a Rembrandt. Diamonds are a world-fad. Stones of the quality and design found in the Mitchell Christmas assortment are certain to increase in value.

Lamps of artistic excellence. Designs that combine art and utility. A comprehensive showing of types that are now the vogue. Many of them equipped with smart tailor-made flat shades and heavy, deep fringes. The Horn & Brannen Mfg. Co. 427-433 North Broad Street. "A short walk along Automobile Row"

Resinol seldom fails to relieve itching. That torturing rash from which you suffer can be speedily relieved and doubtless cleared away by using Resinol Ointment. It is a mild, healing preparation, prescribed by doctors for many years, and used not only for severe skin troubles, but as a general household remedy for burns, scalds, chafings, etc. It is so gentle and soothing, it can be used on the tenderest and most irritated skin without fear.

New Standard Retail Price List of Nemo Corsets Effective December 1, 1919. This increase is due to the unprecedented cost of manufacturing, and our desire to maintain the high standard of quality and service of Nemo Corsets. To accomplish this it is imperative to use only first class and perfect materials, and all but expert operators must be eliminated.

The CHENEY PHONOGRAPH Plays all records—better. "The Longer You Play It the Sweeter It Grows". Improvements in Phonographs Were Inevitable. IT has long been understood that the ultimate in phonographs had not been reached. Needle scratch, imperfect reproduction, distortion of sound waves and inability to exactly reproduce the tonal timbre of such instruments as the piano have been obstinate limitations.