

TASTY RECIPES—CYNTHIA ANSWERS QUERIES—WOMAN'S EXCHANGE—PRETTY TRIFLES

MRS. WILSON PLANS LUNCHEONS, USING CRAB MEAT IN TWO WAYS

A Pretty Table Arrangement Suggestive of the Holidays Is Also Given in This Article

By MRS. M. A. WILSON Copyright, 1919, by Mrs. M. A. Wilson. All rights reserved. My dear Mrs. Wilson: Would I be intruding if I were to ask you for the recipe of deviled crabs, also a suggestion for a luncheon consisting of deviled crabs and a salad and whatever else you would suggest? Please cater for six people. Thanking you very much.

PLANNING A LUNCHEON

Use of Crabmeat SUGGESTIVE MENUS Oyster Cocktail Celery

Deviled Crabs Ravigote Sauce Stuffed Potatoes Corn Parisian Tomato Salad Cranberry Tart Courroy Coffee

OR Grapefruit Cocktail Club Celery Deviled Crabs Ravigote Sauce Diamonds of Potatoes, with Peas Asparagus Salad Bagatelle Pudding Coffee

TO SERVE luncheon without a maid, the housewife can arrange to make the deviled crabs early in the day, so that when luncheon is ready to serve she has simply to reheat them.

The blue compartment plate is ideal for these luncheons. It may be arranged in the kitchen and carried to the table, thus dispensing the necessity of a maid for serving.

To Prepare the Table

Lay the table padding in position and cover the table with a damask cloth. Now use a warm iron and press out the creases. Arrange a low centerpiece. A low, flat bowl containing a plant or flowers will do very well. A wreath of holly may be laid on a large round platter, the center of which has been filled with moss. Tiny branches of the holly, with bright red berries, are scattered over the surface of the moss.

Use tiny sprays of mistletoe and fasten them to plain cards for place cards and favors. Arrange the silver, using two knives and two teaspoons for each service. Make a soldier's hat, using a napkin; then fold into a boat shape and set between each two covers. These will hold the rolls. Form the butter into small cylinders, using the butter paddles.

Place a glass containing a liberal piece of ice at the edge of the knife. Near this put the butter plate. It may be placed on trays or arranged for individual service.

To prepare the celery clubhouse style use the small, well-blanching celery; trim the root into shape and then point. Now gently scrape with a knife to remove all the blenishes. Cut in half, using a sharp knife to split the celery from the point root to the tip of the leaves. Now cut again into quarters. Place in cold water to crisp. Use a garnish of watercress or parsley in arranging the platter meal.

Oyster Cocktail Beverides for Six People

Two-thirds cup of catsup, Three tablespoons of grated horseradish, One tablespoonful of Worcestershire sauce, Two tablespoons of vinegar, One-quarter teaspoon of mustard, One teaspoon of paprika, Two tablespoons of grated onion, Two tablespoons of finely minced parsley. Mix and divide into six cocktail glasses; then fill a soup plate with finely crushed ice and place the cocktail sauce in the center. Arrange five small oysters on the deep half shell around the plate. Garnish with wedge-shaped cut of lemon and a little watercress.

Deviled Crab

Place in a saucepan One and one-half cups of milk, One-half cup of flour. Stir to blend, bring to a boil and cook for three minutes. Remove, cool and add One pint of crabmeat, One green pepper, minced fine, One onion, minced fine, Four branches of parsley, minced fine. Juice of one-half lemon, One and one-half teaspoons of salt, One teaspoon of paprika, One-half teaspoon of mustard. Mix thoroughly, using a fork, and fill into well-cleaned crab shells, forming into a point. Pat smooth and then dust lightly with flour. Cover with beaten egg, then with fine crumbs. Fry until golden brown in hot fat. Set aside to cool and then, when ready to serve, place in a baking pan and put in a hot oven for eighteen minutes.

Tartar Sauce

One cup of mayonnaise dressing, One dill pickle, chopped fine, Four tablespoons of finely minced parsley, One medium-sized onion, chopped fine. One teaspoon of paprika, One teaspoon of salt. Mix and serve.

Stuffed Potatoes

Wash six medium-sized potatoes and bake until tender. Remove and slice from the top of the potato. With a spoon scoop out the center. Wash and season with finely minced browned bacon and One teaspoon of salt, One-half teaspoon of paprika, Three tablespoons of butter.

Mrs. Wilson to Talk at Infantry Bazaar

Mrs. Mary A. Wilson, food expert for the EVENING PUBLIC LEDGER, will give economy talks twice daily at the 109th Infantry bazaar which is being held at the First Regiment Armory this week.

This Afternoon

2 p. m.—Popovers, milk and bran biscuits. Tonight 8 p. m.—Lebanon crumb cake.

Four tablespoons of hot milk

Mash and beat until fluffy; then fill back into the shells, piling up in a point. Dust with paprika and place in a hot oven.

Corn Parisian

Place a cup of corn in a saucepan and add One green pepper, minced fine, Three tablespoons of parsley, minced fine.

One tablespoon of butter

One teaspoon of salt, One-half teaspoon of white pepper. Heat slowly to the boiling point and then serve.

Cranberry Tart Courroy

Make the usual cranberry tart, with lattice strips of pastry covering the top. When ready to serve add two tablespoons of whipped cream to each portion and dust with finely chopped nuts.

Diamonds of Potatoes, with Peas

Pare four medium-sized potatoes and cut into tiny one-quarter-inch blocks. Cook in boiling water until tender, taking care that they do not become mushy. Drain, return to saucepan and add One can of well-drained peas, Two ounces of butter, One teaspoon of salt, One teaspoon of paprika, Four tablespoons of finely minced parsley, One tablespoon of finely minced onion.

Cover, let simmer for three minutes and then serve.

Bagatelle Pudding

Cut a spongecake in one-half-inch slices, three inches long. Spread with pineapple or orange marmalade and place together. Cover with fruit whip, place a spoonful of jelly on top and serve with vanilla sauce.

Fruit Whip

Use One-half glass of currant jelly, White of one egg. Beat until the mixture holds its shape.

Mrs. Wilson Answers Queries

No. 11 My dear Mrs. Wilson: I wish to prepare chicken patties and scalloped potatoes for a luncheon for 200 women. I am using your recipes, but I have no idea how to estimate the quantities I shall need. I shall be very grateful if you would assist me in this estimation.

MRS. F. W.

Material for 200 Patties

Forty pounds of chicken, Twenty-five pounds of cooked celery, Twenty quarts of thick cream sauce, Fifteen cups of peas, Four ounces of finely chopped parsley.

For Scalloped Potatoes

One bushel of potatoes, Three pounds of onions, Fifteen quarts of medium thick cream sauce, One-half pound of finely chopped parsley.

No. 12

My dear Mrs. Wilson: I read your recipes with much pleasure and interest. I am a young bride and am quite at sea at times to know just what to serve. I am about to have a club meeting for my husband's friends, ten young men, and would appreciate a good bit of advice as to a cold luncheon that I could serve at night, in the line of sandwiches, salads, etc. Any suggestions will be greatly appreciated.

In your recipe for carrot soup, you mention one fagot of soup herbs. Will you kindly advise me as to the meaning of fagot? Thanking you again for any suggestions you might offer, I am MRS. J. A. S.

The men will like:

No. 1 Baked Sliced Ham Potato Salad Chowchow Coleslaw Bread and Butter Coffee

No. 2 Chicken a la Newburg Coffee

No. 3 Fried Oysters Potato Salad Bread and Butter Coffee

Few men care for dessert if they are

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Please Tell Me What to Do

By CYNTHIA

Cynthia wishes to remind her readers that letters should be short, written on one side of the paper only, and signed with the full name. The name will not be printed with the letter.

Reproves Cynthia

Dear Cynthia—Why do you put a surch upon "our column" by permitting such letters as "Naomi B.'s" to make their appearance? Far be it from me to uphold "Old Bachelor" and his principles toward womankind in general, yet I wish above all to be spared the humiliations of ever coming in contact with such flares as "Naomi B."

Coffee Cake

Place in a mixing bowl: One-half cup of sugar, One egg, Four tablespoons of shortening, Two cups of flour, Four level teaspoons of baking powder.

Three-quarters cup of water, One teaspoon of cinnamon. Beat to mix and then turn into well-greased flour pan and sprinkle the top with brown sugar and finely chopped nuts. Bake in a moderate oven for thirty minutes.

IT'S SAFER TO BUY A SUIT LIKE THIS

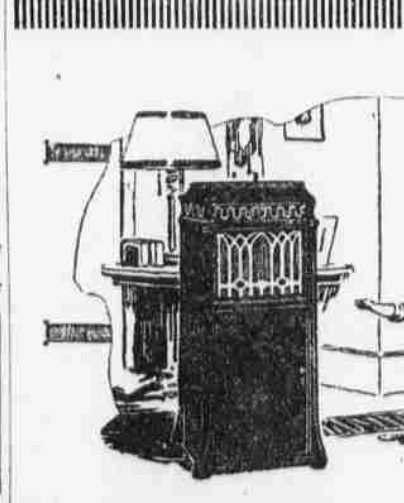


The sport suit seems to be here to stay. The woman who buys a best suit this year with the hope that it will be good for every day next year can make no mistake in choosing this style. The yoke is a wise choice, for it makes remodeling easier if that is necessary another season.

A Daily Fashion Talk by Florence Rose

The waist line of the coat is defined by a belt fastening with a buckle, the coat itself hipping in slightly at the waist line by means of the two pressed plaits at either side. The yoke is a good feature, and let me suggest that you select a yoke model when you buy a ready-made jersey suit, for the yoke secures a good fit over the shoulders and, if there must be altering in the coat by way of making the shoulders more or less sloping, it can be done effectively right here at the yoke juncture. There are patch pockets with deep flaps on the jacket and similar pockets on the skirt, which, by the way, is a two-piece affair rather scant, though not uncomfortably so, at the bottom. Don't make the mistake of wearing the skirt of a suit of this type as many inches long as you might wear an afternoon suit. The artist has indicated the most desirable length in the sketch.

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"CINDERELLA'S DAUGHTER"

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

The Engagement

Virginia West at boarding school becomes the closest friend of Kathleen Foster, one of the old girls. Virginia gives Kathleen all her belongings, but Kathleen uses the younger girl's friendship sensibly. The school play brings out an unexpected talent for mimicry in Virginia and Kathleen is disagreeable about it. The night of the play Kathleen wears a very extreme gown and at the reception afterward introduces Virginia to several college men. Then she disappears and Virginia with one of the men, Jimmy Anderson, discovers her upstairs in the sorority room in the arms of a strange man.

KATHLEEN saw Virginia almost instantly and with a little laugh drew away from her companion, but not before Virginia had seen her with her head thrown back and with Bill Lyons's face close to hers. It was something that Virginia could not countenance. It shook her faith in Kathleen for the first time since their friendship.

Jimmy Anderson was watching the shy, demure girl who had been at school as well as the college men would never be accepted by Virginia. The hasty, frightened manner with which she had drawn her fingers away when he had tried to take them had first surprised him and later filled him with admiration. Jimmy Anderson was no worse and no better than many other men of his crowd, but there was something about Virginia's girlish dignity that appealed to the best in his nature, that best which had not been given a chance as yet, but which would develop with his manhood after he had put his boyishness aside.

Kathleen's attitude was one of over-confidence as she stopped to chat with Jimmy and Virginia. Then the four went downstairs and in a short time good-bys were said and the girls were hurried off to bed.

Kathleen, as usual, went into Virginia's room to say good-night. She looked like the old Kathleen in her silk kimono and her hair down her back and her face shining from a recent application of soap and water. She settled herself at the foot of Virginia's bed with her feet drawn up under her and remarked after a moment:

"Well, aren't you going to say anything?"

"About what?"

"About what you saw. Your eyes were as big as saucers. I never saw any one so shocked."

"But you had never seen him before."

Kathleen laughed. "What of it? I suppose Jimmy didn't try anything with you. If he didn't it's the

MARION. No indeed, thirty-five is not too old. A great many marry at that time and are very happy. I hope you will meet a good man some day soon. If you do not, however, do not give way to sadness. There are many things to be done in this world by women that the married woman cannot give the time to. An unmarried woman may not be sad and lonely while there are others in the world to cheer and help.

A Word to "Old Bachelor" Dear Cynthia—May I use a little space in your column? "Old Bachelor" permit me to tell you of my experience. I was engaged to a very fine young man, and the day set for our wedding, even had our home partly furnished, when my fiancé contracted pneumonia and in three days passed away. I felt I could never smile again. Later I became acquainted with a young man who pretended he cared for me, but I found out later he only wanted a place to spend his evenings. We parted and I said, "Never again."

At last I was introduced to a young man, and by his kind, gentlemanly manner he won my affection and I can truthfully say, "Old B." I am one of the happiest women on earth. We have been married some time now and have the neatest little home and two dear little boys who love their daddy. I try to make it just as pleasant as I can. It's mighty nice, "Old Bachelor," to have a home all your own and some one who really cares, to share your troubles with you.

Think it over seriously, "Old Bachelor," and just think, aren't you a bit hard on the feminine sex? Just because a few apples are spotted in a basket, all are not bad. Just look and I know you will find some good ones. I hope before long I will read your letter saying you have found the one girl. But mind, "Old B.," when you meet her, treat her as you would want some other fellow to treat your sister.

A CONSTANT COMPANION.

MARY A. WILSON

School of Cooking 241 South 23d St. Late U. S. Naval Commissary School Instructor, University of Virginia. Phone Spruce 753. Registration now open; classes start Jan. 5th, 1920.

GIVING USEFUL GIFTS TO GIRLS WHO NEED THEM

Those Who Are Not Well Off Have to Have Sensible Things. Like Every One Else, They Enjoy Pretty "Extras" Once in a While

THE Girl Who Is Not Very Well Off

was opening a package. "Oh, dear!" she sighed, "it's from Cousin Agnes. Another 'useful gift.' I wonder what it is? Oh, some more material for a dress—another ugly one. Well, it's awfully nice of her to remember me, but why, oh, why, doesn't she send me something pretty?"

No, she wasn't ungrateful, she was just disappointed. It's so exciting to have an unexpected package arrive, when you're not so very well off and packages don't often come to the house, so mysterious to take off all the wrappings, and such a comedown to find just the same kind of a dark blue or dark green or dark brown material that you always have to wear because it's less expensive than the other kind that you want to wear. And the most disappointing thing about it is that Cousin Agnes would be able to give such pretty gifts, for she has no one but herself to take care of, and more than enough to do it with. She wears such pretty clothes herself, too. She wouldn't be seen in the "durable" materials that she sends away.

The reason she sends them is because she feels that if you're not well off you need useful gifts and you ought to appreciate them. She doesn't realize that the life of the not-well-off is made up entirely of strictly necessary serviceable things. She doesn't know, because she has never felt the pleasure that one inexpensive unnecessary "extra" carries with it. She cannot see the joy that is all wrapped up in a silly little bead bag, or a silk camisole, or a foolish

piece of neck ribbon with tassels on it. A girl who has to do without the simple pleasures of sundries occasionally and movies once a week, in order to save up and buy some interesting sensible material for a dress, cannot be expected to feel any overwhelming gratitude for a gift of another gloomy dress that will "wear well," no matter how expensive it was. But give her a ridiculous little pink-bordered handkerchief with a flower in one corner, that costs twenty-five cents, and you can just see the pleasure shining out between the lines of her thank-you note.

NOBODY wants the house filled up with gifts that the "very pretty" look at but what's it for? But any girl whose existence is filled with drab, prosaic necessities is bound to have occasional longings for something pretty that she doesn't need, because, well, just because it's something she doesn't need, that's all.



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