

DISHES FROM DENMARK—FLORENCE ROSE FASHIONS—CYNTHIA—UNPAID SERVICE—EXCHANGE

MRS. WILSON GIVES RECIPES AND MENU FOR DANISH FOOD

The Smorgasbrod Is an Original Custom of This Country Which Calls for Dainty Dishes

By MRS. M. A. WILSON

My dear Mrs. Wilson—What do the Danes eat? I recently read an article in a newspaper about a gentleman who has spent the last summer in Denmark. He did say this word—If you want to eat well, go to Denmark—you have given us so many wonderful recipes from different European countries, but I never saw any from Denmark.

Denmark is essentially a farming country with great dairy herds, along the coast facing the sea. The Norwegians and the Danes are intrepid fishermen—thus bringing to the home larder not only the products of the soil, but also the denizens of the deep. People in Denmark are natural lovers of home life and for this reason all their pleasures radiate from the home. Entertaining during the holidays for weeks at a time is one of their customs. An original custom is the Smorgasbrod, a service of appetizing pickups that are served from several small tables, before the regular meal; they sharpen the appetite and stimulate it.

- No. 1 Sweet Butter Fresh and Toasted Bread Cheese Raw and Pickled Oysters Sardines Smoked and Salted Tongue Beverages No. 2 Sweet Butter Rye and Riced Bread Caviar Baked Ham Cold Fried Fish Beverages The usual beverage, silver-cream, or carbonated water, is served quite cold.

A DANISH MENU MINDRE MIDDAGAR

- Ostron i Skal Lokoppa sma Klippar Gadda Eller Gos a la Financiere Steks Hjarpar Med Salade Sparres Och Franska Arter SMALL DINNER Oysters on Half Shell Onion Soup with Small Dumplings Pike a la Financiere Baked Guinea Hen with Salad Asparagus French Peas Ice Cream Coffee Dessert

Onion Soup with Small Dumplings Allow two medium-sized onions for each person. Peel the onions and cut into thin slices. Place five tablespoons of pork or ham fat in the frying pan. Cook the onions until tender, browning very lightly. Now add six tablespoons of flour. Brown the flour well and then add four cups of water and one bouillon cube. One teaspoon of salt. One-eighth teaspoon of sweet marjoram. One-half teaspoon of cayenne pepper. One small cup of milk. Cook slowly for thirty minutes and then serve with toasted bread cut into tiny dice. Add a little finely minced parsley to each serving. Chicken, fish or meat stock may be used to replace the water and bouillon cube.

Pike a la Financiere Split the pike and remove the bones. Place in a baking pan and brush well with salad oil. Bake in a hot oven, basting every five minutes with boiling water. When ready to serve cut the fish into four filets and lift to the service plates. Cover with sauce a la Financiere, garnish with three potato balls and finely minced parsley. Sauce a la Financiere One cup of rich brown sauce. Juice of one lemon. One-half cup of mushrooms cut into bits and parboiled. Two ripe olives, cut into bits. One teaspoon of salt. One teaspoon of paprika. One-half teaspoon of onion extract. Heat to the boiling point and serve.

Baked Guinea Hen Have the poultry man split the hen down the back and then flatten. Wash and wipe dry and then rub well with shortening and dust lightly with flour. Bake in a hot oven for fifty minutes, basting with a little hot water; just ten minutes before removing add four strips of bacon. In Europe it is the custom to serve salad with the roast. Lettuce, cab-

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.

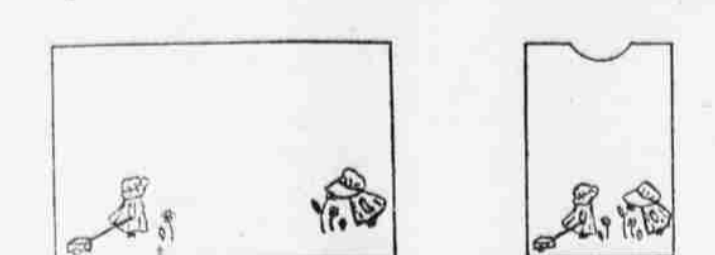
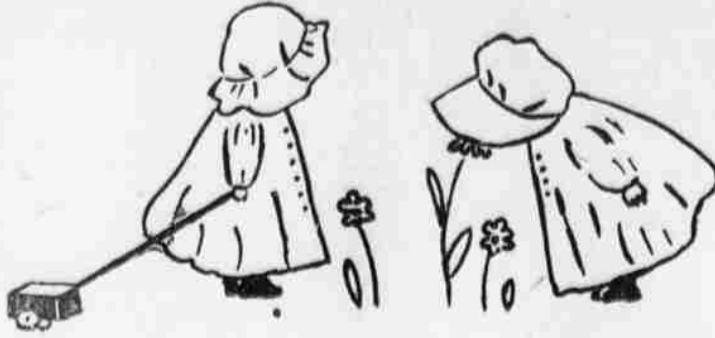
Small Dinner Includes Such Delicacies as Baked Guinea Hen and Sponge Cake With Lemon Custard

Simple But Smart Is Today's Keynote



The height of the hip decoration is the noticeable feature of this frock. The higher the smarter is the rule in the method of trimming. Muskrat is the fur used in this way. This and the simplicity of the lines make the necessary touch of style. A Daily Fashion Talk by Florence Rose. Do you remember that I said the other day that, this season especially, the smartest and most expensive frocks are characterized by great simplicity? I wanted you to see that when you strove to appear well dressed merely by adding trimming and elaboration to your costume you were defeating your own ends. So few women who make their own clothes either with or without the aid of the little home dressmaker realize that the essential thing to achieve is line. If they can handle their material so as to give the right silhouette they have achieved success. What boots it, then, if they are not equal to the task of adding intricate trimming? Trimming is too often used to conceal bad designing and bad dressmaking. Now take the little frock in the sketch—satin brocade trimmed with ivory muskrat. "I don't see why that should be so expensive," said one woman when she saw the frock. "Nothing there to tax the skill of a great dressmaker—just the same old plain, loose, short-sleeved bodice, the drawn-in skirt—no trimming except the few bits of fur."

THE BABY WILL LOVE THIS



This little "lunchon set" for a child is a most attractive and useful gift for Christmas. One need not be an artist, either, in order to paint the tiny figures and flowers which ornament the dainty bib and plate dolly. Mother will appreciate this gift, too, for there will be no more spots on the tablecloth and the set illustrated is made of oilcloth or thin white rubberized cloth, which can be purchased at any drug store. The dolly which goes under the plate measures 17 by 13 inches and the bib 13 by 8 inches. Cut out the neck size on the bib and then paint a border around the edges of the dolly and bib with oil paints. Pink or blue are the most attractive for a child. The border, which is a solid band of the color, is painted by holding a ruler a quarter of an inch from the edge and then filling in the space. Trace the design given above onto the rubber with carbon paper, spacing the figures as shown on the diagram. With oil paints color the dress of the right-hand figure blue and the dress of the left-hand figure pink and the bonnet pink. Color the daisy blue, the flowers are pink and blue and the leaves green. The shoes and the little wagon are painted black. The shading on the dresses and bonnet is done with a deeper shade of the pink or blue paint. The carbon tracing must be very faint, so that it can easily be covered by the paint. Fasten two tapes to the top of the bib, and the set is complete. The oilcloth or rubberized cloth wash, and may be sponged off after each meal with a damp cloth.

SHE NURSED HER MOTHER AND NEVER WAS PAID FOR IT

Her Friends Think She Should Put in a Claim—They Forget That Love Is the Only Price for Service Like This

They sat in the waiting room at the station, waiting for the train. One of them was rather stout, and wore a handsome fur coat, fancy veil and many rings on her ungloved hands. The other was smaller, but just as much bejeweled. "She'll tell you herself," the stout one was saying in tones that carried her words to every one in the waiting room. "But, of course, I wouldn't want her to know that you know, until she does tell you. But this is what it was. Her brother wrote to her at the hospital and said 'There's no sense in our paying another nurse to take care of Mother when you could come home and do it yourself.' So, she did. And do you know," she paused impressively, "do you know, she never was paid one cent. And after her mother died they never offered to pay her a thing!"

"How dreadful!" exclaimed the smaller woman. "Not one cent, my dear," repeated the other. "And it was fifteen weeks!" "Why, she ought to put in a claim!" decided her companion. Then the train came in and they got on and disappeared.

They were gone, but no one who heard that conversation will ever forget it. I wonder whether that stout woman has forgotten the time when she was a little girl, sick in bed with measles, and the doctor wouldn't let her have any light in the room because it would hurt her eyes; that time when her mother gave up everything else and devoted her whole time to telling interesting tales and reading stories in the dim light to her restless young patient, getting up in the middle of a much-needed rest to sit beside that tossing, feverish little body to try to soothe it into sleepiness. I wonder whether the smaller woman remembers now that painful time when she fell from her bicycle when she was eleven, and had to lie in bed for weeks with her broken leg propped up in a queer

like the money in fairy tales, and turn into burning coals every time she touches it!

Won First Case Signora Elisa Orsi Comani has the honor to be the first woman in the history of Italy to plead a case before a court of that country. Signora Comani won her case, which was in defense of a soldier, and the decision was cheered by all assembled in the courtroom.

The Gift That Says the Most, Means the Most and Wears the Longest The New Edison Call, phone or write, or better yet, stop in our attractive salesroom this evening, but do not delay. W. C. STIVER CO. SALESROOMS FOR THE NEW EDISON 64 W. Chelton Ave. OPEN EVENINGS Phone: Gtn. 8566

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THE WOMAN'S EXCHANGE

Christmas Gifts for Girls To the Editor of Woman's Page: Dear Madam—As Christmas will be here soon, I would like to know of some nice little gifts, inexpensive ones. The presents are for young girls. SOPHIE G. Some pretty, inexpensive gifts for young girls are collar and cuff sets, lingerie pins, handkerchiefs with initials or colored borders, good luck garters, powder puffs in fancy styles, powder boxes, shoe trees, fancy coat hangers, cuff pins, inexpensive barpins of plain gold, sewing cases, sewing or knitting bags, bud vases or a toilet article for the dressing table. From a Bridge Club To the Editor of Woman's Page: Dear Madam—I understand you answer different questions, and different ones have gained help through your columns, so would like to know if you would take me of a lady teacher of bridge. A club of six desires to learn auction and bridge, so if you could give us the name or names of such persons would appreciate same very much, indeed. MRS. E. R. F. Teachers of bridge do not seem to advertise. The best thing for your club to do would be to advertise in the "want ads." If there are no professional teachers, no doubt some one who understands the game thoroughly would be glad of that extra money, and would be willing to give the lessons for a moderate charge. I hope you will find a good teacher. Remedy for House Flies To the Editor of Woman's Page: Dear Madam—I am writing to you asking for advice as I have got so much through the woman's page. I am troubled with house flies, little black flies, not like an animal flea. MRS. M. L. Sprinkle your rugs and carpets with powdered alum to exterminate the flies. Wash the floors with strong soapsuds and rub oil of pennyroyal in every crack that they appear from to prevent their coming again.

THIS CUP FREE This Jiffy Measuring Cup is free to users of Jiffy-Jell. Just send us the end labels from two Jiffy-Jell packages—the labels naming the flavor—and we will mail the cup. This aluminum cup holds exactly one-half pint. Fill twice with boiling water to dissolve one package Jiffy-Jell. It also holds exactly one cup, as called for in many recipes. Ordinary cups so vary in size that many recipes are spoiled. So the exact cup, with markings showing fractions of a cup, is essential in every home.

Crushed Fruit Desserts Delightful Dainties at Trifling Cost

We make these offers to show more women what Jiffy-Jell means to them. Jiffy-Jell differs vastly from other quick gelatine desserts. Each package contains a bottle of condensed fruit juice. We crush the fruit, condense the juice, and bring you real fruit in abundance in these Jiffy-Jell desserts. That's the important point. Flavor is mere taste, and often artificial. The fruit itself is rich in earthy salts. Everybody needs it every day. For a Few Cents Fresh fruit and canned fruit are expensive. Here are rich fruit dainties which are not. And they are rich in fruit. Half a pineapple, for instance, is used to flavor one Jiffy-Jell dessert. Then almost a whole lemon is used to acidulate the mixture. Yet a package of Jiffy-Jell serves six people in mold form. Try These Flavors Try Loganberry and Pineapple for desserts. Try Lime-fruit flavor. It makes a tart, green salad jelly. Mix in your salad before cooling. Or mix in meat scraps and make an appetizing meat loaf. Try Mint flavor. It makes a zesty mint jelly to serve with meats or as a side dish. Try them now. Then send us the end labels which mention the flavor, and get the Jiffy Cup and any of our molds. See the coupon. Cut it out so you won't forget. Jiffy Dessert Co., Waukesha, Wis. MAIL THIS I enclose ... labels as called for. Send the molds I check at side.

Other Free Molds The labels called for are the end labels—the one on each package which mentions the flavor. Send the coupon with the labels called for and check the molds you want. ...Jiffy Measuring Cup (2 labels). ...Set of Six Individual Molds, as pictured (3 labels). ...Pint Dessert Mold (3 labels). ...Pint Salad Mold (3 labels).

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