

HOLIDAY DELICACIES—ADVENTURES WITH A PURSE—WOMAN'S EXCHANGE—STUDIED LATENESS

MRS. WILSON'S RECIPES FOR CHRISTMAS CAKE

Grandmother Lets It Bake for an Hour and a Half When She Gets the Delicacy Ready

Baking Powder Can Be Used in Proportion to Make Up for Eggs That Are Omitted for Economy's Sake

By MRS. M. A. WILSON

The housewife of yesterday would feel that not to have a fruit cake in the house at this season of the year would indeed be a real tragedy.

High prices of the necessary commodities have caused many of us to hesitate about making this morsel of goodness. Yet it is quite possible to make this cake at a reasonable cost.

Grandmother's Fruit Cake

Place in a mixing bowl

One cup of sugar.

One cup of sirup.

Three-quarters cup of shortening.

Two eggs.

Cream until light and then add

Three tablespoons of cocoa.

One teaspoon of cinnamon.

One teaspoon of nutmeg.

One teaspoon of allspice.

One-half teaspoon of cloves.

Three-quarters cup of black coffee.

Four cups of sifted flour.

Three tablespoons of baking powder.

Two cups of finely chopped nuts.

One cup of finely chopped citron.

One-half cup of finely dried apricots.

Two cups of finely chopped stoned prunes.

Mix thoroughly, then grease the pan and line with three thicknesses of paper.

Grease and flour the paper. Pour in the cake mixture and make smooth on top.

Take one and one-quarter hours in a slow oven. Set the baking pan in another one and add one cup of boiling water to the pan in which the cake pan is set.

This amount will make four and one-half pounds of cake, and it may be divided into two pans if so desired.

When the cake is cool remove from the paper and spread with a good jam or preserve. Set in an airtight can to keep.

When ready to use, wipe the cake with a damp cloth and spread with chocolate or white icing.

Moravian Fruit Cake

Place in a mixing bowl

Three-quarters cup of sirup.

One-half cup of sugar.

One-half cup of shortening.

Two tablespoons of cocoa.

Two teaspoons of cinnamon.

One teaspoon of nutmeg.

One-half teaspoon of allspice.

One-half teaspoon of ginger.

One-half teaspoon of cloves.

Three cups of flour.

Two level tablespoons of baking powder.

Three-quarters cup of milk.

One egg.

Beat to mix and then add

One and one-half cups of seeded raisins.

One cup of dried apples, chopped fine.

One cup of finely chopped nuts.

One-half cup of finely chopped citron.

Mix in the fruit thoroughly, then grease the pan and line with paper.

Grease and flour the paper. Turn in the cake mixture and bake in a slow oven for one hour.

A War Cake of 1865

Place in a mixing bowl

One and one-half cups of molasses.

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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.

One cup of shortening. One cup of quince or peach preserves. One cup of finely chopped nuts. Three-quarters cup of finely chopped dried orange peel. One-half cup of finely chopped candied lemon peel. Three cups of seeded raisins. One tablespoon of cinnamon. One teaspoon of nutmeg. One-half teaspoon of allspice. One-half teaspoon of cloves. Five cups of sifted flour. Three level tablespoons of baking powder. One egg. One and one-half cups of thin apple sauce.

A Small Fruit Cake

Place in a mixing bowl

One-half cup of seeded raisins. One-half cup of finely chopped nuts. One-half cup of finely chopped citron. One-half cup of finely chopped apricots.

One cup of sirup. One-half cup of brown sugar. One-half cup of cold coffee. One egg. Two and one-half cups of flour. Two tablespoons of baking powder. Mix thoroughly and bake like a Moravian fruit cake.

An Inexpensive Fruit Cake

Place in a saucetpan

One and one-half cups of sirup. One-half cup of shortening. Three-quarters cup of cold coffee. One-half cup of cocoa. One teaspoon of cinnamon. One teaspoon of nutmeg. One-half teaspoon of allspice. One cup of finely chopped nuts. Bring to a boil and cook for three minutes. Turn into a bowl and let cool. Now add

Four cups of flour. Three level tablespoons of baking powder. Mix thoroughly and bake as for war-time fruit cake, one and one-half hours in a slow oven.

Now that eggs are soaring to the dollar-a-dozen price, just eliminate all but one or two in making cakes and substitute baking powder.

In days of long ago, when it was impossible to have a dependable baking powder, it was necessary to use plenty of eggs to lighten the cakes.

Mrs. Wilson Answers Queries

No. 11

My Dear Mrs. Wilson:

Will you kindly give me the recipe for making ice cream, with condensed milk, and tell me how to make chocolate and vanilla cream? Thanking you for this information.

MRS. C. B.

Ice Cream Using Condensed Milk

During the shortage of sugar, this milk may be used for making cakes, ice cream and puddings.

Place three-quarters cup of cocoa in a pint of milk and bring to a boil. Remove from fire and add

One cup of condensed milk. One quart of water.

Stir to mix thoroughly and then let the mixture cool. Freeze in the usual manner and add one teaspoon of vanilla flavoring. Use one cup of finely ground walnuts in place of the cocoa for walnut ice cream.

No. 12

My Dear Mrs. Wilson:

Will you kindly tell me where I can get a small cookbook containing recipes that could be used on a chafing dish? L. V. H.

This kind of book can be obtained at almost any book store.

Growing Bulbs

Special glasses are sold for growing hyacinths. They come in many colored glasses, so that you may use the color you most prefer. Fill the glasses with water and set the bulb in the neck. See that only the bottom of the bulb touches the water. Too much water will rot your bulb. Place it in the dark, in a cool but well-ventilated place. When the roots are ready to start, remove the glass, bring them to the light. Change the water when you think it needs it. A drop or two of ammonia added once a week is a good thing.

The Question Corner

Today's Inquiries

1. What use can be made of old pieces of real lace?

2. Describe an unusual way of decorating a wooden clothes hanger for a Christmas gift.

3. What is the newest style in spats?

4. In making iron holders, what is the best material to use for the inside?

5. Is it correct to send a visiting card in accepting an invitation written on a visiting card?

6. What combination of colors makes a delicate shade for painting wooden gifts for Christmas?

Yesterday's Answers

1. The French type of shoe, with a short vamp, high straight heels and straps over the instep is becoming popular in this country.

2. White silks should be rolled in a heavy cloth and allowed to stand for an hour or more before pressing.

3. Wooden spoons used for cooking should be washed in cold water and scrubbed with a wire brush.

4. A popular style of overskirt for afternoon frocks is a short full one reaching to the knees and turned under like the Turkish harem skirts.

5. In removing basting threads from silk or velvet avoid pulling long threads as it tears the material.

6. It is not correct to abbreviate the title of a doctor or professor except on the envelope addressed to him.

Please Tell Me What to Do

By CYNTHIA

He Does Not Call Her Up

Dear Cynthia—I am a young girl in my eighteenth year and in the senior year at high school. I have noticed how kind you are in answering different persons' troubles so I have come to you to see if you can help me in mine.

Several weeks ago the club of girls to which I belong gave a theatre party and we were all asked to bring gentlemen with us. I asked a certain young man whom I had known for some time to go with me, and he accepted. He went with me and then made arrangements to take me out the following week. When he did, when he told me the second time he said he would call me up soon again and take me somewhere some evening.

He has not called me up and I have since heard that he goes with a young girl steadily. I like this young man very much and would like to be able to go out with him often, only if he does not call me up, which I am afraid he won't if he has a girl, how can I get to go with him? He is not engaged to the girl so that I feel I am not doing wrong in wanting to go out with him. I would invite him to spend the evening with me some time, only I think that perhaps he might think I am running after him and I don't want him to think that. Could you suggest any way for me? BLUE EYES.

If the young man does not seek after you, you cannot well invite him to your home. Better be nice to some other of your friends, Blue Eyes. You will be happier.

Answers "Lieut. B."

Dear Cynthia—Allow me to write an answer to Lieut. B.'s most interesting letter.

First, girls do not try on your hat for nothing unless you are not wise to the game. It means a forfeit, that the owner must kiss the forehead of the party. She is just coquetting that is all.

Two, Men can be just as vain as women; but as a rule they never waste more time than is necessary in front of the mirror. Therefore they should not be considered vain, unless they powder and paint and so forth, which, of course, is very unbecoming for a real man.

Third, The girls who marry the kind of men you describe are possibly tired of the shrills that call themselves men, but do not prove to be gentlemen, and so marry the big, homely man.

Then, too, he may have other preferences where good looks are deficient.

EXPERIENCE.

Another Answer, "Lieut."

Dear Cynthia—It has been a long time since I wrote, but it seems nothing was ever said but things about vamps and I for another, like Lieut. B., am glad the camp, paint and powder questions are settled, for I think after everything is said and done, every single one of us speaks happiness; and if makes them happy, let them alone. Who of us has the right to make one miserable?

Why not try to make others happy—the best way, and I know I am rather disappointed in Lieut. B.'s "comeback," especially when he says about perfectly nice girls. It doesn't mean a thing for a girl to try on a fellow's hat. Why, I often try theirs on, and we have regular little de chine, charmeuse, chiffon and tulle party initiating each other in fun, and no girl thinks the less of a fellow for looking in the mirror occasionally. I am inclined to believe if some of us fellows looked in a mirror often the girls would not find so much fault.

A pretty girl marries an "ugly" fellow for the same reason a fellow usually picks a homely girl—they want some one worth while, some one who is sincere and loves to return.

In most cases, does not a "beautiful girl" and a "handsome" fellow love their looks and nothing else?

In conclusion, I would like to say again if we all tried harder to please others—"make 'em smile"—wouldn't we feel better, too?

What do you say, K. U. H. C. members? Let's try it.

NEARLY TWENTY-ONE.

Good advice, young man!

It Must Have Ribbon Straps A Daily Fashion Talk by Florence Rose



No matter how much women economize in dresses and hats they will have silk underwear. The three styles in the drawing are all pretty and would not be hard for the home dressmaker to copy. The woman who makes her own clothes will be delighted to know that the ribbon shoulder strap is in very good style now.

For if she will, she will, if you may depend on it. "And if she won't, she won't; so there's an end on't." So said the poet some hundreds of years ago, but it still holds good, especially when it comes to her clothes.

Now here's the situation: Silk goods scarce and high-priced. Labor and operating expenses equally high, and at the same time a universal plait among women against the high cost of wearing apparel. Now to solve the problem that arises as a result of this state of affairs it seems only natural to suggest a substitute for the silk materials. But it is one thing to suggest these substitutes and another to get women to wear them.

And here are some of the most interesting of the new combinations. You will notice that they all have ribbon straps across the shoulders. This seems to be the sort selected nowadays by almost all well-dressed women. Another thing that you will notice is that they are made so as to give as little as possible of additional fullness anywhere. Usually there is a straight band of the fabric of lace across the bust and under the arms. For the pump woman there are models that have the fullness below this band taken care of by little tucks, and then there are models in which the fullness is put into gathers.

Draping Is Easy

A draped design appears so much more difficult than it really is that many women hesitate to attempt a gown that is draped. Draping is no more than a very effective manner of arranging fullness which is allowed in the design. Many drapes are obtained merely by the shaping of a seam, which when finished will fall into graceful folds.

The draped side panels on the skirt of an evening gown are simply gathered sections of a general triangular shape, rounded at the lower edge. Soft materials are especially well adapted to draping, for they fall into the becoming folds that make a dressy gown so lovely. Georgette crepe, crepe de chine, charmeuse, chiffon and tulle are suited to drapery and a soft tulle often has just enough body to stand out becomingly.

The draped bodice and overblouse have become very popular and the close-fitting waist draped to the figure is a charming effect with the skirt draped to stand away from the figure at the sides. Thus one gains the newest silhouette.

In the Nursery

If you have not hardwood floors in your nursery, a cork carpet makes an excellent substitute. It is warm, it silences the heavy tread of children and does not show spots and spills. Where the hardwood floor is used, wash rugs, or small woolen rugs, brightened by animals can be used. In selecting the rug remember that warm blues and dark browns blend with the wall colors and are restful to the eye.

Ironing Board

To put on a fresh cover easily and quickly, use pieces of adhesive tape. Less cloth is needed than when fastened with needle or pins.—Woman's Magazine.

The Woman's Exchange

Electrical Course

To the Editor of Woman's Page:

Dear Madam—Please inform me about electric welding. If there is any school in the city where this is taught?

There is a course at the Evening Trades School in connection with Central High School which gives the theory of electric welding but does not include practical demonstration in this trade. The only way to learn this is by becoming an apprentice in electrical work and getting it by experience and practice. You can become fitted for the work by taking the electrical course at one of the trade schools in either a day or evening course. Call up the Board of Education, Locust 500, for information about the courses.

Paper Wedding Party

To the Editor of Woman's Page:

I intend giving a party in honor of my first wedding anniversary. Kindly let me know what the first anniversary means. I have heard of the tin, gold, silver, wooden and different other ones but never knew what the first was. So will you please publish in the EVENING PUBLIC LEDGER what to have for the table and the significance of the first anniversary?

CUTE.

The first anniversary is paper. That makes it easy for decorating, doesn't it? For the table have a paper parasol, suspended lead downward over a bowl of paper flowers from the chandelier. Have favors of inexpensive paper fans for the girls, and paper caps for the men, hanging from the points of the parasol. At a certain time let each guest take off a favor, while the hostess pulls a string arranged so that it will tear the paper of the parasol and let down a shower of paper confetti. Of course, your other decorations are easy—strings of crepe paper, confetti, and paper flowers. Serve as many of the refreshments as possible on paper plates, have paper napkins, and use paper drinking cups for coffee, punch or whatever you have.

Bleaching Lace Curtains

To the Editor of Woman's Page: Dear Madam—I have a very pretty pair of lace curtains. They are cream color, but they look more like a dirty white. Do you know of anything that I could use to bleach them white or something that would make them darker? I have tried coffee without any result at all.

A DAILY READER.

You can bleach the curtains by using javelle water, which can be bought at any drugstore. This will make them perfectly white, but must be used carefully, as it is very strong. The directions for its use are on the bottle. To make the curtains darker, dip them into very strong tea.

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KITTY THINKS IT CHARMING TO KEEP PEOPLE WAITING

Later On, When She Is Married, Her Husband Will Not Consider It Quite So Funny as the Boys Did

SHE was talking to Kitty over the telephone. "Don't you be late, now," Kitty was saying, "it won't take me more than five minutes to get ready. All I have to do is put on my hat and coat. I'll meet you on the corner."

She turned away from the telephone slowly, wandered to the mirror and put her hat on. Then she put on her coat, arranging the collar of her waist carefully on the outside, pulled on her gloves, smoothing out every wrinkle, and decided that her shoes could stand a little brushing. Finally, about ten or fifteen minutes after the close of the conversation, she strolled up the street to meet Kitty.

Disagreeable? Not at all. She knew Kitty, that's all, and she knew that Kitty feels the same way about five minutes as she feels about half an hour. She has learned this after years of taking Kitty at her word, rushing into coat, slamming her hat on over one eye, hustling up the street, and waiting twenty minutes.

"Oh, have you been waiting long?" Kitty would exclaim lightly. "Your clock must be fast or something, I'm sure I left the house at ten minutes after, and we weren't to meet until quarter after." It's always the other person's clock, never Kitty's.

WITH some girls this habit of never being on time is considered, by them, a part of their "charm." When boys come to take them to parties or the movies they just run up to put on their hats, and don't reappear for some twenty minutes. "So it's awful the way I keep you waiting?" They hint, gleefully. And the boys spoil some future husband's whole life by reassuring them gallantly. "Oh, I don't mind."

It becomes a matter of great amusement among the "crowd." "Give Kitty plenty of notice, so she'll be ready before the party's all over," they exclaim, in Kitty's presence. And Kitty dimples, and protests, and is so pleased over her accomplishment.

Kitty thinks this is attractive. She loves to hear people talk about the way women keep men waiting, and then gloat over her unusual ability along this line.

But if Kitty is wise, she will listen to some of the remarks that men make a little more carefully. And then when she is married and her husband comes home all full of enthusiasm over the show he's going to take her to see, perhaps she will have learned better than to spoil his whole evening by keeping him waiting until the middle of the first act. It won't seem attractive then, it will just be exasperating. If Kitty finds that out now, she will save a great many tears for other occasions, and her husband will be able to economize on a number of sharp remarks, too!

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Adventures With a Purse

IN ADDITION to being very useful, a phone table and chair form an attractive addition to the living room or hall. One shop has a lovely set in mahogany, with a compact, square little table, and a low-backed chair with cane seat. The price is \$27.50. Is there some one for whom you all put together at Christmas, and to whom you could give such a welcome present?

I have been sitting here almost five minutes trying to think how to start this Adventure. I want to tell you about what I saw, but I don't know how to begin. I ran across these rather accidentally—night lights, I guess you might call them. They look like white ivory candle sticks with colorful little shades in pink or blue, but in reality they are lamps. You fill one with oil, and it will burn steadily with just a low light, all night. For the sick room, or for the woman who prefers to keep a bit of light burning all night, these are splendid. They have become surprisingly popular—for in addition to their being so useful, they are unbelievably pretty. Their price at one shop is \$1.50, although I have it on good authority that wherever else you find them, they will be at least \$1.75 or \$2.