

MENU FOR DINNER—CHRISTMAS CAKE—WOMAN'S EXCHANGE—ADVENTURES WITH A PURSE

MRS. WILSON HELPS IN PLANS FOR WEDDING

A Menu for Family Dinner of Twenty-five Includes Many Delicious Hints for Other Times

Three Suggestions for Buffet Suppers With Recipe for Tuna Fish a la King as One Main Dish

By MRS. M. A. WILSON

My Dear Mrs. Wilson—Kindly tell me of a menu for an afternoon and evening home wedding. Thanking you in advance, I am,

J. W. L.

SELECTION: a menu for your wedding is quite a delicate task when you fall to send me some idea of what you would like to spend and how many persons you want to serve.

If you are serving a large number of persons, a buffet supper would be very appropriate. It is a most popular plan, and it is a heart-shaped table in the center of the room, while the guests are served from side tables.

Can you have help in preparing and serving this dinner? Perhaps you have planned to have the bridesmaids and ushers help, while you show real wit and skill in overseeing the arrangements.

SUGGESTIVE MENU FOR FAMILY HOME WEDDING

- Twenty-five Persons
7 o'clock Dinner
Salted Nuts, Celery, Oyster Cocktail, Broiled Fresh Salmon, Harvest Sauce, Roast Turkey, Brown Gravy, Cranberry Jelly, Canned Sweet Potatoes, Asparagus Salad, Pimento Dressing, Ice Cream, Wedding Cake.

Materials needed for twenty-five persons: One-half pound of almonds, Two small jars of sweet mixed pickles, Twenty-five pieces of fresh salmon, Six pound cut of fish, One bunch of parsley, Three bunches of watercress, One bunch of lettuce, One bunch of thyme, Two fifteen-pound turkeys, One quart of cranberries, Three-pound cans of white corn syrup, Three-quarters peck of sweet potatoes, Three large cans of asparagus, Three firm heads of lettuce, One can of mushrooms, Two large bottles of catsup, One small bottle of Worcestershire sauce, One glass of horseradish, Six quarts of ice cream, cut five blocks to the quart, Ten or twelve pound wedding cake, One pound of coffee, One pint of cream, One pound of sugar, One pound of butter, Fifty rolls.

Oyster Cocktail Sauce: Open the catsup, Worcestershire sauce and horseradish and mix well. Add one-half cup of vinegar and mix again, and use for oyster cocktail, allowing five oysters for each person. Do not put any filling in the turkey. It will then resemble the grilled turkey of New Orleans.

Cranberry Jelly, Using Sirup: Purchase the white corn sirup and place in a saucepan and add the cranberries. Bring to a boil and cook slowly for twenty minutes, and then turn into a bowl to mold. If you wish to strain out the seeds and skins, rub through a coarse sieve.

If you wish to turn the cranberries from the bowl, rinse the bowl in cold water before pouring the jelly in.

Buffet Supper: No. 1. Salted Nuts, Celery, Tuna Fish a la King, Asparagus Salad, Russian Dressing, Ice Cream, Coffee. No. 2. Pickles, Chicken Salad, Apple Jelly, Rice Croquettes, Coffee. No. 3. Radishes, Baked Ham Sandwiches, Potato and Celery Salad, Ice Cream, Coffee.

For Menu No. 1: Materials required: Pound of almonds, Six stalks of celery, Eight large cans of tuna fish, One can of pimento, One-half pound of mushrooms, Six quarts of milk, Three large cans of asparagus, Six quarts of ice cream, cut five blocks to the quart, Eight-pound wedding cake, One pound of coffee, One pound of sugar, One can of milk.

The Question Corner: Today's Inquiries: 1. Describe an unusual and attractive door stop. 2. What is a noticeable feature in the newest evening gowns? 3. When a union suit becomes too tight, how can it be enlarged? 4. What Christmas gift that can be bought in a hurry at the last minute would be acceptable and practical? 5. In issuing invitations for an affair at which an engagement is to be announced, is it correct to mention the announcement in the invitation? 6. How are large flowers used effectively on a black evening dress?

Yesterday's Answers: 1. A convenient serving table has a top that lifts up on hinges, with a deep drawer under it for silver. There is a shelf below the drawer. 2. In having a cloth dyed, it should be remembered and calculated for that dying nearly always shrinks cloth. 3. The bridesmaid dresses at a December wedding might carry out the Christmas idea by combining pale green georgette crepe or chiffon with narrow stripes of matelote embroidered in dark green and white. Garlands of laurel might be carried instead of flowers. 4. Borax can be used as a mild bleach for woolen garments. 5. In starching blacks or browns, color the ordinary white starch with a little tea. 6. A charming evening gown of gray and pink is made of gray silk net with a grade of pink roses, and single pink silk petals sewed at intervals on the skirt.

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.

Twenty-five rolls, One pound of butter.

Tuna Fish a la King: Open a can of fish and turn into a large bowl. Make the sauce as follows: Place in a saucepan,

Six quarts of milk, Five level cups of flour, Stir to blend thoroughly, then bring to a boil and cook slowly for five minutes. Now add

One can of chopped pimentos, One sprig of watercress, Three level tablespoons of oil, Two level tablespoons of paprika, One teaspoon of white pepper.

The tuna fish should be broken in large pieces. Heat slowly and when hot serve on thin slices of toast.

To Prepare the Mushrooms: Peel the mushrooms and then cut both ends and stems in small pieces. Parboil for five minutes in boiling water and then drain and use.

A heart shape may be arranged for either the square or round table. Have the shape made by carpenter, fastening one-half small cleats underneath, but slipping off table top. The cleats must be arranged so they will catch the edge of the table.

Mrs. Wilson Answers Queries

No. 1: My Dear Mrs. Wilson—About November 15, you printed a recipe for "venison griddle cakes, without eggs." I tried it and it was delicious, but the paper was destroyed by mistake. Will it be too much trouble to re-print?

M. L. J. I have never had files in the newspaper office—am unable to give you the exact date of publication.

No. 2: My Dear Mrs. Wilson—Will you kindly give me the benefit of your knowledge in cooking beef loaf in the oven? I wish to see printed in your paper the two radiators should be heated eighteen minutes, one placed in the bottom of the large kettle, the baking pan next and then the other radiator and the kettle closed. The question which prompts me to write is, will not placing the heated steamer inside the kettle destroy the aluminum? It seems to me the steamer should be placed in the bottom of the compartment, as for roasting a chicken, or making soup, etc. I shall very much appreciate any information you may be able to give me in this regard and thank you in advance for it.

R. L. D. Follow the directions carefully; the hot steam should not destroy the aluminum utensils. You can only be successful by complying with the instructions.

No. 5: My Dear Mrs. Wilson—Will you kindly tell me how should I store ample butter, which the government suspensions are made from and which I would like to keep fresh without having the taint of tin? J. M. C. Fill into sterilized jars, adjust the rubber lid and process for thirty-five minutes in hot water bath. Seal securely and then cool and dip in melted paraffin.

No. 18: My dear Mrs. Wilson—Kindly tell me through the columns of the paper how to preserve chestnuts for future use, after season is over. I use them in making very delicious puddings, such as nesselrode. Thanking you in advance, MRS. P.

To Preserve Chestnuts: Place the chestnuts in a saucepan, cover with cold water and boil for twenty minutes. Cool, then shell and fill the chestnuts into fruit jars. Cover with a sirup made of: Three parts sugar, One part water. Boil for five minutes. Adjust the rubber lid and partially seal. Process in hot water bath for one hour, then remove and seal the jar securely. Cool, dip in melted paraffin and store in a cool place.

No. 19: My dear Mrs. Wilson—Will you kindly tell me why prune soufflé or whip falls after being removed from the oven? It is so light and fluffy during the baking. I would be much obliged if you can suggest a remedy or prevention. L. S. Try making the soufflé in a slow, even heat and setting the dish with the soufflé in a pan containing warm water.

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Please Tell Me What to Do

By CYNTHIA

Answers "Doc": Dear Cynthia, I have been reading your column for ages, it seems, so I think it time to write.

"Doc" asks why girls are so distant in Philadelphia. Does he know that this town is the home of Mrs. Grandy?

I know of a girl who was a perfect lady in every respect, and while out walking she saw a young man who had been introduced to her. She spoke, I don't know whether he saw us, because he never raised his hat or nodded, but kept right on.

There happened to be a woman from the immediate neighborhood about who saw the unfortunate incident. Immediately she began to cry and to say: "So you see, Doc," it isn't that they don't like the company of the other sex; it's because Mrs. Grandy won't let them.

There are real honest-to-God American girls in Philadelphia, and I can name more than a dozen. It's long and boring, Cynthia, but I couldn't help it. I had to answer "Doc." JERRY.

He Can't Understand Her: Dear Cynthia, For the life of me I cannot see how "A Working Girl" can fancy herself in love with such a selfish brute as she describes. Have his good looks run away with her brains?

Plainly, the "so-called man" loves only himself, and marriage with such a poor specimen would mean a life of misery and heart-breaking anguish; yes, more than that, as he strikes her now, she could only be a place where she could vent his spleen and turn into a perpetual battle ground—something got up and staged for the particular amusement of the neighbors.

Poor things! I know now why so many old women dislike the movies; they're too dull and slow.

However, at that, I certainly pity the man; he must be insane or have dust in his garter or perhaps had the misfortune to fall on his head when a child and warp the wood. Who knows? Strange things have happened in this progressive age of ours. Certainly the inability to appreciate an easy thing and nurse it along on a bottle denotes that he is anything but normal. Not many males have the honor of getting their board paid by a young lady.

Candidly, to most of us, if the subject was mentioned we'd think it time for an earthquake to happen and order a nice durable wooden limousine. The same to be planted in a roomy, healthy graveyard far from the laddening crowds and the discordant ring of "roadside" trolley bells. Of course if "A Working Girl" desires excitement, go to it. But I would advise fingering over more carefully the goods in the marriage market. Never take the first thing the salubridy shows in view. KENSINGTON.

Adventures With a Purse

HAVE you heard about Cho-Cho? Cho-Cho is a jolly clown who goes about the country talking and lecturing to school children and entertaining them with his doll tricks and jests. And many and long are the shouts of delight which greet him. And so now, in celebration of him, we have the Cho-Cho dolls—soft, cuddly things dressed gaily in yellow clown suits with flinky bells and a roughish clown's cap. They are \$2.50 each and, I know, bring joy in their path.

It is now to know of some place where, when one is in town, one can drop in for a well-served dinner in pleasant surroundings and at a nominal cost. Dining in town is likely to be a very expensive matter if one is not careful. But I know of a delightful place where a most tempting and delicious dinner is served for \$1.

Send a self-addressed, stamped envelope to the Editor of Woman's Page, or call Walnut 2000, for names of shops where articles mentioned in Adventures With a Purse may be purchased.

FOR THURSDAY'S DINNER TABLE



Small cranberries give the most attractive results, but more than one size may be used. The holly leaves are adjusted in place last. In place of the cranberries, holly berries, candied cherries, or small red candies may be substituted and Angelica cut to represent leaves may be used instead of the holly leaves.

To reproduce the cake in the picture use any favorite cake recipe and bake the mixture in three pans, each one smaller than the last. The largest pan should be about ten inches in diameter. When the cakes have been baked and turned out from the pans they are piled one on top of the other to form the pyramid shape shown in the illustration. The entire cake is now frosted with any kind of frosting desired. Since sugar is scarce this year, the frosting may be made from maple sirup instead. This tan-colored frosting produced by the maple sirup makes a very attractive background for the red and green decorations and really gives a more pleasing effect than white frosting. The frosting must be spread very evenly on the cake with the blade of a knife. If two coats are used a smoother surface will result. The first coat must dry thoroughly before the second is added, and the knife may be dipped in hot water to give the last finishing touches. As soon as the second coat is spread the cake is ready to be decorated.

The cake is decorated with cranberries, holly leaves and red candles. Wash and dry the holly leaves and cranberries. Place the cranberries on the cake to form the design as shown in the picture. This design is carried out on all sides of the cake. The cranberries may be put on with the fingers or a pair of small tweezers will be found useful. Should the frosting begin to harden before the decorating is finished moisten the cranberries with water and they will stick without any trouble.

WHAT IS MALNUTRITION AND WHAT WILL AVERT IT?

Are You Sure That Your Child Gets Plenty of the Right Kind of Food, Regularly, Followed by Enough Exercise and Rest?

MRS. J. is so worried about her little boy. "He doesn't seem to have any life in him," she grieves. "He seems so listless and dull, and he doesn't want to do anything but sit around. But he doesn't go to bed until 10 o'clock and watch the other children play. He's pale and thin, and I just don't know what to do."

Mrs. J. doesn't know that Billy is undernourished. That doesn't necessarily mean that he doesn't get enough to eat, because he certainly does. He's always eating. He just eats the wrong kind of food, that's all. He drinks coffee for breakfast—he's only nine—and then eats candy all morning. At lunch he doesn't want anything much because he has had too many sweets. In the afternoon about 4 o'clock he is so hungry that he has to eat some cake or candy or bread and butter and jelly, and at supper he eats a good-sized meal. But he doesn't go to bed until 10 o'clock or later—when he gets ready. If the night is cold, his window is not opened. No wonder he's listless and dull. The wrong kind of eating and living has taken the starch out of his muscles, softened his bones, made him anemic. Those flabby muscles would gain "tone" to roundness, firmness, if he had meat and vegetables to eat instead of sweets; the sluggish circulation would stir up and become lively and regular if he had enough fresh air to stimulate

it; and the delicate teeth and soft bones would be strong and sound if he drank enough milk to give him the "mineral" substance that he needs. If he had all these necessities his health and strength would demand the exercise and outdoor fun that he must have to enable him to grow up into a strong, healthy man.

The children's bureau of the United States Department of Labor has published a little booklet called "What is Malnutrition?" This little book takes up this serious matter of the Billies of the world, and tells how they should be taken care of. There are too many strong, healthy new-born babies growing up into weak, dull-eyed, irritable, slow-minded "creatures," burdens to their families or to the community. When they have such a good start in life, it seems so wrong to let them go their own way to ill-health, instead of showing them the wholesome road to strength and making them travel along it.

"Billy is always the first one to go down with measles or any contagious disease that any of the school children or the neighbors get," his mother complains. Poor little Billy cannot help himself. He hasn't the resisting power to fight disease. All the strength that his feeble young tissues have is used up in trying to do their work without any of the help that they should be given by the right kind of nourishing, well-cooked food. They are so tired from working under trying conditions, and not getting enough rest, that they can do nothing to keep the disease away, and pathetic little Billy gets weaker and thinner with each attack.

If his mother would give him good food, "catch him and put him to bed" early, make him sleep with open windows, and push him out into the open air every day, her reward would be a healthy, happy, noisy boy.

At Your Grocers, 12c The Morrison Co., Phila.

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Ask For Mrs. Morrison's Puddings. Chocolate Golden Vanilla. Powders ready to serve as delicious "good desserts" in less than half an hour. At Your Grocers, 12c The Morrison Co., Phila.

The Children's Christmas. The more beautiful he became a host of extra dainty garments and accessories that have been provided for them at the "LITTLE SHEEP FOR CHILDREN" which is celebrating its first Christmas with an array of fascinating GIFTS. Children's Apparel Accessories—Toys. "Everything for Kids" MEME BONNETS DE LUXE Hostess in Attendance. CHILDREN'S APPAREL SHOP. 135 South 16th Street.

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Gates Home-made Candy Company. Rings and Hooks for the Kiddies. To decorate the tree. These olden time red and white candies are the joy of every child. Price, per doz. 30c. Candy Canes Large and Small. These big nuggets of crystaline delight in many sizes flavored with Peppermint and Tarragon running in prices from 10c to 50c.

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