

SOME GOOD RECIPES—WARM VESTS—ADVENTURES WITH A PURSE—SNOWY DAYS—EXCHANGE

MRS. WILSON SUGGESTS NEW YEAR'S DINNER

Recipes Are Given for Number of Delicious Dishes in Quantity Sufficient for Twelve Persons

Horseshoe Sauce With Roast Beef Yorkshire Pudding Gives a Piquant Flavor That Is Unusual

By MRS. M. A. WILSON

Many people like the old-fashioned day with a real old-time dinner. An ideal dinner is either eight or twelve persons. Put the full quota of leaves in the dining-room table and pad it nicely.

To serve this meal with one mind it must be arranged so as to relieve her of the waitress' tasks. Mold the butter into balls and arrange the service, allowing at least twenty-two inches between the guests.

A SUGGESTIVE COLONIAL MENU

- Oyster Soup
Celery Home-Made Relishes
Roast Beef Yorkshire Pudding
Brown Gravy
Horseshoe Sauce
Mashed Potatoes
Buttered Onions
Spiced Cantaloupe and Watermelon
Rind
Beet and Cabbage Salad
Plum Pudding
Mince Pie
Coffee

Recipes for Twelve Persons

- Strain the juice of fifty stewing onions, then heat the juice carefully and remove all bits of shell. Wash and then place in a saucepan and add two tablespoons of butter. Now place in a large saucepan.
Four pints of milk.
One pint of water.
One-half cup of flour.
Stir to dissolve the flour thoroughly and then bring quickly to a boil. Bring the mixture quickly to the boiling point, add to the milk with
Two tablespoons of finely minced parsley.
One teaspoon of salt.
One-half cup of butter.
Let simmer slowly for a few minutes.

Mrs. Wilson Answers Queries

No. 12
My Dear Mrs. Wilson—Would you kindly let me know how to make corn relish—I mean the one with corn, cabbage, peppers, etc., and oblige? (Mrs.) W. W.

- Corn Relish
Place in a preserving kettle
One cup of sliced onions.
One quart of cooked string beans.
One quart of cooked lima beans.
Eight green peppers, cut in small pieces.
One small head of cabbage, shredded fine.
One ounce of mustard seed.
Equal parts of vinegar and water to cover. Bring to a boil and cook for thirty-five minutes. Now place in a bowl.
One cup of flour.
One-half cup of yellow mustard.
One-half cup of salt.
One-half cup of sugar.
One ounce of paprika.
Two cups of vinegar.
Stir to dissolve and then add to the boiling mixture. Cook for 15 minutes and then fill with all glass jars and seal. Sterile in a cool, dry place.

No. 13
My Dear Mrs. Wilson—Kindly tell me how to make Irish stew and also potatoes au gratin. A. G.

- Irish Stew
Place 1 1/2 pounds of neck of mutton in a saucepan and add
Three cups of boiling water.
One cup of sliced onions.
Cook until nearly tender and then add
One quart of potatoes, cut in quarters.
Thicken the gravy and season. Serve garnished with finely chopped parsley.

No. 14
My Dear Mrs. Wilson—Kindly tell me how to make Irish stew and also potatoes au gratin. A. G.

- Potatoes au Gratin
Use 1 quart of cold boiled potatoes, cut in dice. Place in a baking dish and add
Three onions, minced fine.
Four tablespoons of finely minced parsley.
Two and one-half cups of thin cream sauce.
One teaspoon of salt.
One-half teaspoon of pepper.
Mix and then make the top smooth with a knife. Sprinkle with fine bread crumbs and 2 tablespoons of grated cheese. Bake in moderate oven for 25 minutes.

No. 15
My Dear Mrs. Wilson—Please publish a recipe for making farina pudding, cooking it in a similar manner to boiled rice and serving in the same way. Should there be much sugar in it? E. M.

- Cook the farina in a double boiler, using 2 1/2 cups of boiling water to two-thirds of a cup of farina. Add 1/2 teaspoon of salt and cook for 1 1/2 hours over a slow fire. Stir with crushed and sweetened fruit custard sauce or sweetened cream.

No. 16
My Dear Mrs. Wilson—Please publish recipe how to make nice brown sauce for meat and mushrooms, etc. Mrs. S.

- Brown Sauce
Place in a saucepan 6 tablespoons of shortening, preferably lard or ham fat. Add 4 tablespoons of flour and brown well. Now add 1 1/2 cups of water or stock. Bring to a boil and cook for 5 minutes. Add the mushrooms or other greens and serve.

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.

Roast Beef Yorkshire Pudding

Select a fancy prime cut from a young steer and have the butcher cut off the chine and trim for roasting. Place in a baking pan without seasoning. Place in lowest part of the broiling oven. Cook, allowing fifteen minutes to the pound. Turn the meat every fifteen minutes and baste with its own fat.

Cooking the meat before the flame gives it the flavor and appearance of the old-time oven-broiled roasting. About twenty minutes before serving the meat should be cut into slices and the drippings from the roasting pan in a boiling pan and place in the oven to heat. While heating prepare the pudding.

- Two and one-half cups of milk.
Two eggs
Beat to mix thoroughly and then add
One and one-half teaspoons of salt.
One-half teaspoon of pepper.
One teaspoon of grated onion.
Two and one-half cups of flour.
Two level tablespoons of baking powder.
Beat to mix thoroughly and then add
One and one-half teaspoons of salt.
One-half teaspoon of pepper.
One teaspoon of grated onion.
Two and one-half cups of flour.
Two level tablespoons of baking powder.

Beat to remove the lumps and then pour into hot, well-greased baking pan about three-quarters of an inch deep. Bake in a hot oven for twenty minutes, basting first times with the drippings from the roast.

Add the flour to the pan in which the meat was roasted. Brown well and add two cups of cold water, salt and pepper to taste. Bring to the boiling point and cook for a few minutes, then serve.

Some people like English horseshoe sauce. Heat the roast, meat and onion and serve the gravy over the pudding. Place in a saucepan.
One-half cup of water.
Five level teaspoons of caraway seed.
Stir to dissolve the starch and then bring to a boil and cook for five minutes. Add
One-half cup of sour cream.
One and one-half teaspoons of salt.
One teaspoon of white pepper.
One small glass of grated horseradish.

Heat, stirring frequently to the boiling point.
Beet and Cabbage Salad
Shred fine one small head of cabbage. Place in salt water to crisp for one hour. Now drain. Turn on a cloth to dry. Place in a bowl and add
One cup of shredded celery.
Two onions, chopped fine.
Two green peppers, chopped fine.
One cup of mayonnaise dressing.
One and one-half teaspoons of salt.
One teaspoon of paprika.
Toss to mix thoroughly and then serve on individual salad plates. Garnish with finely chopped pickled beets in the form of a border around each serving.

A market list for twelve persons:
Five pounds of standing rib- loin cut.
Fifty stalks.
Five pounds of celery.
Five pints of milk.
One-half pint of cream for coffee.
One-quarter pound of coffee.
One-quarter pound of onions.
One bunch of beets.
One small head of lettuce.
Two peppers.
Two dozen rolls.
One pound of butter.
One extra large pie, making twelve small pies.

One-quarter pound of sugar.

Adventures With a Purse

"TELL me just one thing that has not gone up in price," exclaimed Dorothy, "and I will tell you exactly how much water goes over Niagara to the quart." "Hoh, two pints," I said disdainfully. "Anybody knows that. But just the same, I can tell you something that has not gone up in price."

"What?" replied Mrs. Dorothy. "Hair pins," I answered. And surprising to say, they have not. This one shop has been having them for a long time for ten cents each or \$1 a dozen. They are straight rods, of real hair, are good size and wear very well. I think you will like them.

One shop has lovely pink silk batiste blouses, valued at more than \$2 a pair for \$1.50. They have them in all sizes and are exceptionally good value.

If your winter hat needs "a new one" and you do not want to pay very much for a new hat this late in the season, you will be interested in an astounding collection of untripped hats I saw today. In the first place they are arranged on tables, with the price of the hats on that table plainly marked. Thus, if you have made up your mind that you will spend so much for a hat you can go right to the table containing hats at that price—without having to wait in line. The hats for the most part are untripped, as I already have said, but I did see a few trimmed hats. There were velvet hats at \$2.95, and to tell the truth, I saw some for even less. A number were satin, too.

Send a self-addressed, stamped envelope to the Editor of Woman's Page or call Watson 3040 any name of shops where articles mentioned in Adventures With a Purse may be purchased.

The Source
The children play with endless noise and clamor. Now shouts of joy arise; now shrieks of anger. Inform the universe of their dissensions. Near by, the mother sits, unmoved, well knowing. How swift their changing mood, how short their little day, and how the evening. Will bring them all, forgetting to her room.

If I were called to sit among the mighties. With all this poor distracted world about me, I'd pray oh very loudly, for a mother's comprehension.—Edith B. Allen, in the Woman Citizen.

Please Tell Me What to Do

By CYNTHIA

A Letter to "H. S. Jack"
Dear Cynthia—If I were Hardluck, Sniffing Jack, I would change my tactics entirely. Jack is suffering from an attack of self-consciousness. Unconsciously or otherwise, he has joined the self-haters' union, and is working hard at it. If he finds that after "entertaining the company all evening" he is not invited back, perhaps he overdoes the thing. His style of entertainment may not appeal to all, and his sense of humor may bore others. Why not let some one else be the comedian for a while?

The surest key to popularity lies in forgetting one's self and appearing to be absorbed in every one else, without being too "nice." Jack is so anxious to "get in" that he literally breaks his neck in the process. Take it easy for a while—just be a normal being and a good listener.

To be interesting be interested. Get away from your little self and look on the activities of others. Follow the leaders of the "lucky ones" who get the invitations and you'll get them, too. I've been there myself.

HOWARD CLYMER.

She "Bobbed" Her Hair
Dear Cynthia—A few days ago my girl friend and I had our hair cut in the bobbed fashion. It is very becoming to me and my friend. When my friend came to see me she was very much put out about my wearing my hair bobbed but she said that a girl with bobbed hair should wear more than a doll and my hair should come to associate with my girl friend or myself, claiming we were dolls and he said "No dolls for me."

Do you think I had a worthy of my friendliness? I can see in reason why a girl should be called a doll because she wears her hair bobbed. Probably some of the readers could enlighten me on the subject.

MISS BOBBED HAIR.
If the young man is prejudiced in regard to bobbed hair he has a right to his own opinion. You also have a right to yours, and if neither of you will give in to the other it is better to break the friendship now.

Answers "A Recluse"
Dear Cynthia—Having read the part of "A Recluse," I should like very much to reply to your experience about the matter.

I am a young man of twenty-three, not very good looking, and until about three years ago enjoyed the society of different girls, often attending dances. They were thin blondes with their hair pulled up in a bun, and they were very nice. About that time girls as a class began to interest me chiefly because most of our crowd were rather plain.

Since then I've not met nor talked with more than half a dozen of the fair sex. However, unlike "A Recluse," I seem to be as happy as ever. I do not envy other couples when I see them as a class, and I quite often, as well as to the better class of theatrical productions.

I'd often enjoy having a nice, congenial sort of young lady accompany me, but not a stranger here, and so far haven't met any girls at all. I do not dance, but enjoy having good times and consider myself normal in every way and a thoroughly real blonded American. In fact, I received my discharge from the army less than two months ago. I'd enjoy meeting some nice girl who like good times without a lot of make-up, but certainly will not be broken-hearted if I do not. I'd like to hear some one else's opinion of the letter signed "A Recluse."

D. A. S.

The Question Corner

Today's Inquiries
1. What work is now being done by the Y. W. C. A. in the interest of employment for women who have become expert in various work during the war?
2. Describe a dainty necklace seen in the jewelry shops.
3. What would be a novel party for New Year's Eve?
4. How can tarnished silver lace on an evening gown be cleaned?
5. What will bleach ornate curtains that have been sunburned?
6. In what unusual way is the factoring of an attractive waist made?

Yesterday's Answers
1. Practice should be cleaned with whitening and wiped with hot soapsuds and washed dry.
2. Striped material is coming into favor for dresses.
3. In washing silks or velvets, silk thread should be used, as cotton marks this kind of material.
4. A new style of luncheon set easy to make has square dishes large enough for plate, butter plate and tumbler.
5. A very acceptable gift for the kitchen shower would be a box containing a kitchen set of a Dutch brooding fork, bread knife and spatula.
6. It is not necessary to acknowledge an engraved wedding announcement, except by a card, if an at-home card has been in class.

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Send a self-addressed, stamped envelope to the Editor of Woman's Page or call Watson 3040 any name of shops where articles mentioned in Adventures With a Purse may be purchased.

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Gilets of Wool, Too

A Daily Fashion Talk by Florence Rose



The low collar of the model on the left is admirably suited for wear under a coat with a heavy fur collar. The other sweater is of beige embroidered in dark purple, and is made to be worn with a sport suit or coat without fur.

IT IS no longer considered the smart or fashionable thing to go shivering around in cold weather with inadequate clothes on. Some seasons ago the younger girls did this in a sense of bravado. They wore thin blouses with their fur-trimmed coats when the temperature was sliding downward on the chilly side of freezing and they never would don a heavy top coat unless urged and he sought to do so by soft-soled moccasins or a doling skirt. I know plenty of college girls and debutantes who seemed to make a perfect hobby of spinning suitable winter clothes and there are always those who come up with what the younger women do through sheer desire to appear youthful.

But now the smart young thing rather than herself into a fashionably shivering girl, she is more concerned with the comfort of her winter clothes and there are always those who come up with what the younger women do through sheer desire to appear youthful.

In the kitchen
Clean zinc with turpentine; cleaning powders are ineffective upon zinc.

The Woman's Exchange

Wants Old Record
To the Editor of Woman's Page:
Dear Madam—I wonder if any of your readers can help me out. Some time ago I broke one of my favorite talking-machine records and I have not been able to get it anywhere. It has been scratched off the lists of the talking-machine company and is not even in the catalogue any more. I thought perhaps one of your readers might have it, might have grown tired of it, for it is an old record, and would be glad to get rid of it. It is called "Hamlet, Thou Art a Melancholy Dane," from the opera "Hamlet," and is sung by Titta Rufo. I am very anxious to find it and I hope that you can help me to get it. J. D. G.

If there is any one who has this record and would be willing to part with it I will send your name and address and let you communicate directly with the person.

New Year's Entertainment
To the Editor of Woman's Page:
Dear Madam—What would you suggest for a New Year's entertainment, to be held at my home Friday evening, January 2, for a Sunday school class of about fifteen to eighteen young ladies, ranging from twenty to twenty-five years?

I know this is short notice, but it was only decided upon yesterday. I feel certain you can assist me in arranging for a nice entertainment, including refreshments. Mrs. J. L. R.

If you have a fireplace in the house you might have a story-telling game. Have a number of facts made of recycled newspapers ready at the side of the hearth. Place one on the fire and as it burns start the story of the events of 1920, of course, making them just as fantastic and ridiculous as you like. As soon as your facet burns up, the next person must place one on the fire and continue the story. This continues until all the facts are gone. As the number of facts is uneven, there will be one fact left over which is to burn the last one. It would be a good plan to place them in a covered box so that no one will know when the pile gets low. The person who burns the last fact wins a prize. Another prize might be awarded to the best story teller.

If you have no fireplace, settle the length of the stories by a watch, and let the hostess be the timekeeper. In that way, you can decide, before the game starts, on a certain time for the finish, in order to determine the winner. A hatter's snapper is the nicest for an affair of this kind. Hot chocolate and sandwiches, or a salad if you want it more elaborate, and cake, would be suitable.

Colors for Babies
To the Editor of Woman's Page:
Dear Madam—What colors are usually worn by a girl baby, is it pink for a girl and blue for a boy? J. F.

This is the usual custom, pink for a girl, blue for a boy. But many mothers who are fond of pink let their babies wear it whether they are boys or girls.

GETTING OUT INTO IT ON THE DAY OF A SNOWSTORM

Fills You With Awe at the Beauty of the World—Makes You Forget Sordid Troubles and Renews Your Strength

"WHEN the snow is snowin', and it's murky overhead," as Harry Lauder sings, it is "nice to lie in your bed," and watch the snow drift aimlessly past your window. But if you're sick of yourself, tired of everything that you have and all that you have to do, just put on a warm coat, short skirt, stout shoes, and that funny-looking hat that is guaranteed to deflect any kind of weather, and get out into it. You trudge along the street all alone except for a contentions automobile with clicking chains, that rolls along with a slow speed and a clank like the ghost of a troubled past, and the few unfortunate who have to go out to get some where. They all pity you, but they are more to be pitied than you, because you love it and they don't.

If you walk far enough, heading against the storm, and sinking into the drifts with every labored step, you can find beyond pitying people and sorrowful automobiles. You can reach a road that shows no tracks of wheels or shoes. A place where the white world stretches ahead, rain, peaceful, unbroken, and undisturbed only by overhanging hemlocks, weighted low with their drifted burdens, the storm, make themselves recognized by the bustle of their various, important tasks overhead.

You retrace your steps, fitting your toes into the prints of your heels whenever you can see them. The house is warm and comfortable when you come in, get off your snowy wraps, and sit down to think it over. What a gloriously beautiful world it is that you live in, what marvels you take for granted every year after year, day after day. It's a pretty nice place after all. Somehow, after getting away from the busy side of it for a while, and filling your soul with the pure, God-given wonder of creation, you feel as if you owed it something of work, of beauty, and of sacrifice. And your powers of giving seem to be increased and strengthened.

The snow has taken the chill out of the air here, and left it clean and blue. The toil of walking fills you with a glow. You stop for a minute to enjoy it all. The stillness seems to

The Tortures of NEURITIS

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