EVENING PUBLIC LEDGER-PHILADELPHIA, MONDAY, JANUARY 12, 1920

USING DRIED FRUIT-PRETTY WOOL DRESS-WOMAN'S EXCHANGE-CHERISHING WASTE PAPER CLEARING OUT THAT BOX SHORTCAKE RECIPES ARE YOU GOING SOUTH? Please Tell Me The Woman's OF VALUABLE TREASURES GIVEN BY MRS. WILSON What to Do Exchange Turns Out to Be the Same Thing as Throwing Away a Load By CYNTHIA To W. W. Moravian Dried Apple Cake Ask Mrs. Wilson The "movie" magazine that you asked about is published in Brooklyn. To Wattsinaname If you have any cookery prob Really Worthless Is a Delicious Dish Made lems, bring them to Mrs. Wilson. She will be glad to answer you You can find the street and number by T. B. P .- Your letter has been an looking on the title page of one of the wered by mail. You should get it today. She Wants Advice Just Girl-Suppose you telephone to Cynthia some afternoon between 12 and 1, and perhaps we could arrange to have a little talk or the source of the sourc Out of the Fruit Put Up through these columns. No pernumbers. They are sold at all newsnal replies, however, can be given. stands. Last Summer Address questions to Mrs. M. A. Just Girl-Suppose you telephone to Cynthia some afternoon between 12 and 1, and perhaps we could arrange to have a little talk on the matter you write about. It would take up a little too much space in the column, and I would like very much to help you. You Are Doing Well Distracted-It seems as if you map-aged very well on \$15 a week. I sup-pose your husband pays the rent out of the money he keeps. If he does and buys his own clothes and pays incidental Vilson, EVENING PUBLIC LEDGER. What Would You Suggest? the Editor of Wain hiladelahit From Louisiana Come Prac-Dear Madam-I have a beautiful A Real Southern Shortcake Recipe From Louisiana Louis XV dining-room suite, just tical Ideas About Making From Louisiana Place in a bowl Three cups of sifted flour, One teaspoon of salt, Three level teaspoons of baking bought last August. It is American walnut, veneered, Now, I paid \$350 for the Batter So That It Is it, ten pieces, and it is plain, but good-looking. Everybody who sees it falls in Sure to Be Light ponder, ponder, One-half cup of sugar. Sift twice to mix thoroughly and then rub, in four tablespoons of shortening. Now break one egg in a measuring cup and fill with milk. Beat with a fork to mix the cup set of the same with it. But it has my heart broken. It marks up, it seems, if you just touch it. On the buffet I have a are the rings all around. The same with the table and serving table. The chairs By MRS. M. A. WILSON (Copyright: 1980, b)/ Mrs. M. A. Wilson, A.2 rights reserved.) MANY delicious shortcakes may be MANY delicious shortcakes may be man hil with milk. Beat with a fork to uix, and then use to dough up the four. Turn on a floured pastry board and the canned, preserved and dried fruits may be used for fillings. Moravian Dried Apple Cake Wash in plenty of warm water one weetened fruits. Serve with either expenses that men have, it does not seem that. "But why these wedding invitations as if he could well'allow more regularly.

With careful planning and saving of of people that have been married for with careful planning and saving of food leftovers for further use you should be able to manage and keep out of debt, but it means much thought and careful out the signature! Now here's somecounting of pennies.

Reproves "Anna C."

Dear Cynthia-I have never written to you before, but have always read letters

your letters. I am twenty years old, married, and the mother of two little girl babies. Now, in regards to the letter of Anna C., I think she ought to be ashamed of herself, if not for her sake, for her mother's sake, if she has a mother. She seems to think that any one who doesn't allow all follows to him her her doesn't allow all fellows to kiss her is old-fashioned. I do not believe "Cau-tious" is an old maid, but just a good. Adventures

Anna C. seems to think "Cautious" has lost all her chances, but Anna C. better look out or she will lose all hers by being too free with her kisses.

I wonder what man would want Anna for a wife? If a man knows that e is so free with her kisses now, he might be afraid she would be free with

So Anna C., cut out your jazzing and kissing and get some common sense. What do you imagine those fellows you kiss think of you? Why they, no doubt, stand around and laugh at you behind your back. Be sensible and etc. behind your back. Be sensible and stop this kissing habit.

Dear Cynthia-I am a young girl ot sixteen, and am in love with a fellow of twenty-one. I have been going with

bit wenty-one. I have been going with him for theree years. Some time ago he asked me for a kiss, but I refused him, and though he seemed hurt J did not care. Now last week he asked me to marry him and this time I said yes. One of my very favorite songs is called "Pale Hands I Loved," and makes a fitting introduction to this adventure about rubber gloves. One does not see rubber gloves as much as formerly. Anbut my father, who is cruel to me, will not give his consent.

My fiance says he will pay all the expenses if I will run away with him. I want to know if it is proper to elope with him. Please help me. I have no mother to go to UNDECIDED. No dear do not wave sub-kept hands, the index to character and birth. No doer do not wave sub-kept hands, the index to character and birth. mother to go to UNDECIDED. No, dear, do not run away to be married. You are only sixteen, and though girls of your nationality are apt to marry sconer than others, you are very young and should have your father's consent to your marriage. Tell the young man he must wait for a year or two and try to win your father's

or two and try to win your father's consent in the meantime

of Waste Paper-Our Cherished Possessions Are

times and cheer ourselves up. We seldom do this. But if we did, it would probably only have a depressing effect. "How times have changed since the night I wore that dress!" we would exclaim in self-pity, as we looked over the silly little pieces of blue silk and silver lace.

t. Unty. Having a lovely time, wish you were with us.' and I never could make al out the signature! Now here's some-thing choice—a three-year-old Christ-mas card with the price mark on the back. Two checks from theatre tickets —they were good seats, too, but what good will they do me now?" "I don't see what this big heavy "I don't see what this big heavy magazine is taking up so much room for. Oh. I remember, it has a picture in it of a place that I visited one sum-mer.' I wonder why I kept the whole magazine instend of cutting out the picture?" The flow of remarks went on and on and on, as one foolish, un-

stitching on the backs-quite the most cunning things you can imagine. They come for all-sized little hands, and cost \$1.75 a pair.

For names of shops address Woman's Editor or phone Walnut 3000

Moth Preventive

Ind nice Out-of-Town-Lady that I saw the bar pins. Just as I was leaving the shop the salesman called my attention to them. "You'll go far before you find a way better value than this." he said impressore sively. Naturally, any healthy curious woman would give pause at such words. We drops are put in two and three inches in length, silver-finished, with tiny network of flasfling brilliants, and with what certainly appear to be baroque pearls. Each pin has at least two or three of these rather large, pink misty pearls. And the price of your choice is but \$1.65.



ON SHORT NOTICE

CLEANERS AND DYERS

And while we are on the subject of gloves, never have I seen such adorable baby gloves as I saw today. Tiny little cape gloves in tan with black or white

shortcakes

Wash in plenty of warm water one quart of dried apples, then place in a deep saucepan and barely cover with warm water. Simmer very gently until tender and until the water is absorbed. Sweeten to taste and add one-half teaspoon each of nutmeg and cinnamon.

Now place in a mixing bowl One cup of sirup, Five tablespoons of shortening. One egg.

Two cups of sifted floar. Four level teaspoons of baking pow-

der

Three-fourths cap of scater. Beat to mix thoroughly and then quick doughs. When eggs and large grease and flour an oblong baking pan and spread one-half the batter evenly over the pan, then spread one-half inch

and the balance of the dough, working it even in the pan. Add one-half layer of the dried apple mixture. Spread in-til smooth. Now place in a mixing how:1

One-half cup of flour. One-half cup of brown sugar. One tablespoon of vinnamon. Four tablespoons of shortening. Rub to a crumb between the fingers and spread over the top of the cake. Bake in a moderate oven for forty minutes.

Peach Shortcake

Peach shortcake, using canned peaches: Drain the peaches, slice thin and turn into a sleve to drain again. Place sirup in a saucepan and add

One-half cup of sugar. One-half teaspoon of nutmeg. Two tablespoons of cornstarck. Stir to thoroughly dissolve, then bring to a boil. Cook slowly for ten minutes and then cool, set aside until needed. Now place in a mixing bow!

Two cups of sifted flour. One tenspoon of salt. Three tablespoons of sugar. Two level tablespoons of baking

powder Sift to mix thoroughly and then add One cup of water or milk. Four tablespoons of shortening.

Beat to a stiff dough and then spread on well-greased and foured layer cake paus. Bake in hot oven for twenty minutes. Split and then butter lightly 0305. cover with the sliced peaches. Serve the prepared sirup as a sauce.

Apricot and Raisin Shortcake

Wash and soak the apricots in just enough water to cover and add one-half package of raisins. Simmer slowly until soft and then turn into a sleve and let drain. Now place in a mixing

Two cups of sifted flour. One-half tenspoon of salt. Two level tablespoons of baking powder

mix and then add



Split, butter and fill with crushed and sweetened fruits. Serve with either cream or custard sauce. "What a lot of baking powder you use. Mammy." I used to exclaim. "Enuff, ef you doan use aigs to lighten up de dough. You jest am obleeged to use some me' yeast powden than you natcherlly nims to; dis am de real tenson why dem folk done snik

something about furniture that they would prefer the veneered to the solid any time. What makes a whitish stuff de real reason why dem folk done spile

any time. What makes a whitish stuff come out around the doors? Veneered furniture is by no means cheap, is it? I paid \$350, and there were suites there up to \$1500, all ve-neered. Perhaps some readers who have had the same experience can let me know about this. DISTRESSED. Mammy is right. Use one and onequarter ounces of baking powder to each pound of flour. This means that a level tablespoon to each cup will give

Any furniture with a high polish is ant to become dull in the warm atmos-phere of a house. Veneered furniture is considered more valuable than solid furconsidered more valuable than solid fur-niture, as the workmanship in it is more intricute. Vencering is an application of a thin surface of wood of the out-side of the solid framework. A defac-ing or bruising of the varnish causes the white marks to appear. This can be removed by wiping with oil and tur-pentine, which should be wiped off again as become as the white marks

> Wipe your furniture with a damp Whe your turniture with a damp cloth, and then whe it dry immedi-ately with a channois skin. This will renew the polish. Perhaps some one will give you some other suggestions.

Wants to Sell Crocheting the Editor of Woman's Pape

Dear Madam—I am a daily reader of the EVENING PUBLIC LEDGER, and find you help so many who come to you for advice. So I am coming to you and hope you will be able to help me. I am going to make crochet powder puff bags, and would like to unt them in some of and would like to put them in some of the stores in Philadelphia. Could you give me any information as to how to get them in the stores? Also could you give me the name of a wholesale hense where I can buy the little powder puffs and the name or names of stores where they sell the mercerized crochet cotton on the half-pound tubes?

MRS, T. H. I. You would have to see the buyers in the various stores in order to place your powder puff bags in their departments. You might be able to find out from them the name of wholesale dealers in The powder puffs. But, instead of that, why don't you make a crochet handle for the parf and stiffen it with liquid glue? Then you could get the soft, woolly ma-Then you could get the soft, woolly ma-terial that the puffs are made of by the yard and sew it onto the handle after the glue is stiff and dry. You could charge more for the bags then. To get the cotton wholesale, find out

the mime of the kind you want to get and write directly to the factory. No loubt you can make arrangements to buy the cotton wholesale if you order very suc

is of white leghorn, with a flowery trimming of wool embroidery Mrs. Wilson Answers Questions My Dear Mrs. Wilson-I have | thoroughly, and then rub well with tried recipes for pastry twice, but without success. The dough is so tough and hard that I can hardly roll it out, and when it is baked, it is too tough to ent. In a case like this

would you add more water or more shortening? I have lost your recipe for making Pastry with oil; would you mind repeating it? , Also will you please tell me how to keep cheese a long time without it turning moldy? I mean the American yellow cheese, which I keep until hard enough to grate for cheese dishes. Thanking you for any advice you may give me, through the paper, I am S. T. C.

Evidently you have not followed the directions closely; it is possible to make a light and delicate pastry from the recipes given August 5. Wrap the cheese in a cloth which has been wrung

My Dear Mrs. Wilson-Permit me. i reader until golden brown in hot fat. Set in

If you are you'll need a dress like this. It is of soft gray wool jersey, trimmed in white, with a tiny stitching of white wool edging the wide sash and outlining the hem. Even if you don't go further south than the Schuylkill you would find the frock useful as well as charming. The hat

shortening and pat with flour. Place in a large baking pan and roast in a mod-

erate oven, allowing about four and one-hours for a twelve or fourteen pound pig. Baste with boiling water. Place an apple in the pig's mouth and gar-nish with a string of cranberries. My Dear Mrs. Wilson-My hus-

My Dear Mrs. Wilson-My hus-band is very fond of fried scallops; he buys them fresh in the markets, but very often I find they excrete a watery substance and I find they will not brown crisp. Can you sug-gest the cause and the remedy for the same? I fry them in smoking hot fat on the fire; I put them in the pan and I din them in dry four. pan and I dip them in dry flour. I have been told that they soak them in soda water to make them swell up and whiten them and does this cause the watery substance in them? My husband scoffs at the idea of such a MRS. C. hing.

thing. MIGS. U. M. To prepare the scallops: Wash the scallops as they come from the market and then parboil and cool. Chill and then roll in flour and then dip in beaten egg and then roll in fine crumbs.

COLUMN STREET

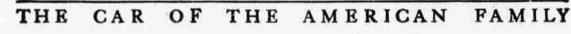
With a Purse TT was while I was in search of a



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Shall She Elope?

A LITTLE MOTHER.

One-half cup of sirup, Four tablespoons of shortening Three-fourths cup of water, Beat to mix. Spread one inch deep

Beat to mix. Spread one inch deep in oblong pay and lay in alternating rows the apricots and then the raisins. Now sprinkle with one-balf cup of brown sugar. Place the juice from the npricots and one-balf cup of sugar in a saucepan and bring to a boil. Cook for five minutes and then basis the short-rake every ten minutes with three table-spoons of sirup while baking. Bake the cake for forty-five minutes in a moderate over. moderate oven.

Befo' .de . Wah Shortcake

Befo de Wah Shortcake The old mammy of the South was a dexterous hand indeed in making these delectable shortcakes, and when closely pressed for her secret she would exdetectable shortenkes, and when closely pressed for her secret she would ex-claim: "Deed now, you-all jest doan bodder dis head old minimy, cause, chile, I jes no't gwing gib mah re-cetes to you-all to spile." Aunt Chlor was quite a despot in her kitchen, and when the mistress sought to get the secret of her success the old mammy gave the recipe like this: "Well, you know hits jest nuch han what makes de cuike light, so Ab takes some flou'; a lift salt, a mite o bakin' powdah an a aig or tub, of you can spare hit, and a lift eream." When pressed closely to tell how much flour and cream she used she would reply: "Oh, Ab takes an add enuff cream to make hit wet." Then I would hugh gleefully, for I was mammy's favorite could, and, from my point of vantage on the bisenit block, I knew just what she put in this shorteake that made it so delicious.

The Question Corner Today's Inquiries

- 1. How can a brick-rol die be
- 2. Describe a striking bathand that, could be made by the medle-
- 3. When the wire of the kitchen tea strainer wears out, what substi-inte can be fastened into the frame?
- 4. Describe an easily made agreen
- that is also easy to put on. 5. What "necessory" for the pet dog can be made from a salid s out-
- grown cont?
 How can corks be allocated to make the rainy day handler for the children?

Saturday's Answers

- Gilet vesis, with collars, made of wool in bright colors, are at-tractive and add warmth and color to the dark suit.
- A skirt hanger placed in the hitegen is a convenient holder for namer markins.
- from white material with a thick starch pasts left on until dry and
- starch pasts left on until dry and then brushed out.
 4. Silk can be "dry" cleaned by rubbing with damp sait on a soft brush. It should be removed immediately with a Turkish towel.
 5. A prefty hat of gray drweiyn has a garland of pink and blue flowers worked in wool on the brim. One side of the brim turns up sharply against the crown.
 6. If the flap of an averlope will not stick down, and there is no paste handy, a tiny edge of mending tissue will keep the flap down and can hardly be seen.

TN THE new frocks brought forward I for late winter and early spring wear, i will find a noticeable tendency to-rd simplicity. If this was introduced a means toward accomplishing a constance, for by this simplification discutistance, for by this simplification disctling very definite has been gained

ward making this season's clothes ally beautiful. One is included to think that it is our One is inclined to think that it is our output with Japanese art that has had note than anything else to do with our noreased love of the simple design in lothes as well as in household interiors. The Japanese designer knows that were be to add a rulle to the bottom of the simona cleave or a pupit to the uselto and a vitte to the bottom of the son a frill to the ends of the Ohi he add he taking from its artistic beauty lines of the kimono when worn by ; efful woman need no embellishment and we have learned a good lesson in the Japanese designer. We have

the Japanese designer. We lead that when a good design achieved it needs no embellish the more simply we treat it r will be the result. In the 1 dress of blue silk that has 1 and for you today you see us the simplicity of the design guarded. It is that simplicity the freed such are at of see

frock such an air of The trimming consists entire of black satin.

of black satin, this frock no elaborate trim vor have been used and y-charming. You see it is ble to get a charming result unde price. And the hat is y trimmed—all that there of embediatment being p lund that stands out black satin of the lint.

operador, 1939; her Pioreney Rose;

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tartar sauce.

of you, if able to grant it. I am very infich interested in your recipes and have often thought why is it that My Dear Mrs. Wilson-Would you kindly give me a good recipe for pumpkin pie? I have tried many of your recipes and like them very well. MRS. J. B. you don't prepare a book to sell as others have done. Now the favor I ask of you is this: a recipe for fixing a small pig to ronst. I know how to roast the pork, but somehow, I am afraid to tackle this. N. M. See recipes November 6, for pumpkin To ronst the pig: Wash to cleanse recipe.

oven for five minutes and then serve with





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arins for Baby food



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