

FRUITFUL RECIPES—PRETTY ACCESSORIES—WOMAN'S EXCHANGE—CYNTHIA—ADVENTURES

MRS. WILSON TELLS HOW TO MAKE GOOD SOUPS

In France This Is Just as Much a Part of Everyday Meals as Bread and Butter

Fish Is Often Used in the South to Make a Thick Puree or Gumbo as Tasty Variety

By MRS. M. A. WILSON

PROPERLY made soup is wholesome and nutritious and it adds much to the elegance of the dinner. For this reason I wish that every housewife might make it with success.

Creole cooks in particular excel in the preparation of soups and purees which are made entirely from vegetables and fish. They have preserved many of these recipes from old France.

The southern creoles have neglected the morning cup of bouillon, but they still retain it as a part of their daily diet.

They lay great stress upon two essentials for successful making of soup—first, it must not go above the boiling point, just a gentle bubbling; second, after once started no water should be added.

Always start with cold water, without salt or seasoning. Heat slowly, keeping the pot closely covered.

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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.

liver line and add it to the broth, seasoning with red pepper and lemon juice.

This is the famous fast-day soup served in New Orleans.

Four onions, chopped fine, Six tomatoes or one and one-quarter cups of canned tomatoes.

Chop the onion and fry in salad oil; add flour and brown well. Add all the other ingredients except the fish.

Boil the crabs for twenty minutes, then cool and clean thoroughly, carefully taking all the meat from the body and claws.

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Please Tell Me What to Do

By CYNTHIA

Vivian Writes to "Good Girl"

Dear Cynthia—I wish to make a confession to both you and "Good Girl."

"Good Girl" evidently happens to be one of those nice girls. Well, I will now admit, since I've thought it over, that it is all right to go as long as you can tell good from bad.

I believe you asked me what kind of a girl I was. Well, I'm a girl of sixteen summers, born in Massachusetts.

I do a great many things as she does. I do so many things without thinking. It's a poor habit and I'm trying to leave it but it's hard to get rid of.

"Good Girl," I've not been disappointed in love because I've not learned to love any man yet and there's no man that I think loves me very much, but the sooner I get over my careless habit I may be loved after all.

Dear Cynthia—I read an article in your column a few nights ago signed "Little Doe."

I disagree with his statement to the highest degree. My opinion of the subject is based on this, as an insult to the women of the United States.

Little Doe must have very little principle to write such a statement. His actions should be suppressed. I also wish to say that men are far worse than women in the line of cheating.

Seventy-five per cent of the women in this country are true. If men were true and faithful to their wives this would be a happy world and less murder, as we are having today.

Twelve o'clock was a late time to start out again from home. I think you would be better for not to give an opinion, since you are younger.

Dear Cynthia—May I say a few words to Blue Eyes and Blondy? Dear Friends—A few days ago I read your letter in the EVENING PUBLIC LEDGER and you asked the readers to give their opinions on love.

When you are really in love you are also in love before breakfast. That is the final test. From the time when your pulse is first to be discerned.

What honest man has not been mad about some prettier girl (I think you would be better for not to give an opinion, since you are younger).

Dear Cynthia—There is a subject about which I am wondering—why do girls close their eyes when they are kissed? THE BECK PRIVATE.

Do they? Why not ask them why? Do you expect Cynthia to approve of you entirely? Read the letters in the column. Have you?

Have you seen Auntie Stitch? She is quite the homeliest person you ever saw, with steel rimmed spectacles and a jolly comfortable dress of dull red.

No woman who cares about the appearance of her hands would think of cleaning the stove or tending to the fires without using a pair of gloves.

For a Shower A bride-to-be was given a linen shower recently. Among the most striking of her gifts was a box containing six sachets, each one striped in a different color—pink, blue, violet, yellow, green and red.

For a Cold Night Baby feels the cold on those blowy nights and yet she doesn't like to be so bundled up that she cannot move about easily, so she appreciates a flannel nightgown that has a casing that buttons instead of a hem.

Try tapioca cream, pineapple or cherry tapioca, cornstarch pudding, chocolate or custard cornstarch pudding, fruit pudding, brown betty, rice mold and fruit sauce, sponge cake with lemon custard, custard sauce, bananas, orange, pineapple and peach fritters with fruit sauce—all these will afford a variety of old-fashioned desserts that can be made inexpensively.

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All Kinds of Bags



Some of them are beaded, but if you prefer one of striped silk with the insets of black, or one with little chiffon ruffles like the one in the lady's hand, you'll still be in good style

A Daily Fashion Talk by Florence Rose

THE passing of the bead bag is something that we have predicted so often that we no longer pay much heed to it. But when the smart shops brought forth their new showings of hand bags that they have planned for the spring season and showed therein perhaps more hand bags than in any season past, then it became definitely apparent that the bead bag was not only still in the running, but was outstripping any competitors for honors.

Of course there is one thing that will always keep the bead bag from becoming too popular—and that is the high cost even of the simplest of them. Beads are almost at as high a premium as they were in the early days of Indian trading, when a clever white man could barter almost all that an Indian possessed for a few bright-colored beads.

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The Woman's Exchange

Insurance Company

Dear Madam—Will you kindly give me some information? My husband is thinking of taking out a life insurance policy in the Co. Would like to know the reliability and size of this company.

There is no question of the reliability of this company. It is one of the strongest insurance companies. You can easily get figures on the size and other details by writing directly to the company. They will be glad to furnish the information.

Asked to Move Dear Madam—Could you tell me through your column how long a notice a tenant must be given when he is asked to move? We are for our apartments by the week. I would like to know what the state law is, and is there any difference if the wife is sick? The reason I ask is I had a little dog, and I asked if I could keep her, and I was given that permission. Now the landlord tells me the dog barks during the day when I am gone to work. She never barks when I am home and I have asked all the tenants if the dog bothered them and if she barks, and they all say no, she does not. Even the housekeeper says she doesn't bark. Now positively he has no other reason, as I keep up my apartment in every way. Now I didn't mean to write so much, but I just thought I'd explain, because of so many other reasons tenants are asked to move.

The rules which govern tenants and landlords depend entirely upon the terms of the lease. If there is nothing in the lease which forbids your having a dog there seems to be no reason why you could be compelled to move on account of her, especially if she does not annoy the other tenants. The amount of notice should have been agreed upon before you signed the lease. Isn't it in your lease?

There is no satisfaction quite so complete as the satisfaction that comes from working for a good cause and seeing the accomplishment of a task. Having finished one undertaking, there is a great temptation to take up another. When the success of that seems sure another comes along, and before you know it you have four or five different activities to carry on outside of your everyday housework.

During the war there was a woman who worked with the Red Cross several days a week and gave the rest of her time to the National League for Women's Service. She rolled bandages, made dressings, sewed on the machine, put up jelly, served at canteens—did everything there was to do every day, and cooked the meals for her family in the bargain. Other women would come to the workroom to give their two afternoons a week and feel disloyal, patriotic and petty. Some of them had boys in the service. They were all giving as much time as they possibly could, but this one woman gave so much more that it made them feel nothing less than slackers and traitors.

But now it's over. The other women have put aside their long white head-dresses, and their allover aprons are kept for housecleaning days. They are still working at home and in their churches. But the woman who gave more time than she had, did more work than she could, has no use for that apron now. Her overworked hands have given way and she is a permanent invalid. Her conscience ran away with her.

Old Tablecloths Tablecloths do wear out, no matter how good care you take of them. But if you go to the Legal Aid Society, 34 State Sixteenth street, you can get the state laws on the subject and find out what you can do to declare your rights.

Ask For Mrs. Morrison's Puddings Chocolate Golden Vanilla Economical! One box of these puddings makes enough delicious pudding for a party of 12. At Your Grocer's, 12c THE MORRISON CO., Phila.

Receipts D. S. M. The Distinguished Service Medal has just been awarded to Miss Maud Cleveland, head of Y. W. C. A. bride work overseer at Brest.

Table appointments are important. They make the table and breakfast over so much more interesting. Which is one reason for my telling you of the china egg cups, of Japanese ware, for 5c each. They are white, with a tiny gold band around the center.

Have you seen Auntie Stitch? She is quite the homeliest person you ever saw, with steel rimmed spectacles and a jolly comfortable dress of dull red. She is of wood, and her place is on the top of your sewing table. For Auntie Stitch, in addition to being most ornamental, also has a use. She comes apart in the center, and she conceals within her person a wooden rod, on which is wound some black thread and some white thread. And in the center of the rod are needles. Auntie Stitch may be purchased for 65c.

No woman who cares about the appearance of her hands would think of cleaning the stove or tending to the fires without using a pair of gloves. Nothing more effective in soothing and healing chapped, cracked, or rough hands. Bathe them each night in a strong hot lather of Cuticura Soap. Dry and rub in Cuticura Ointment, and wear old gloves during the night. Result: Soft, white hands.

For a Cold Night Baby feels the cold on those blowy nights and yet she doesn't like to be so bundled up that she cannot move about easily, so she appreciates a flannel nightgown that has a casing that buttons instead of a hem. Then when the cold comes a string can be run through the casing and the skirt drawn up like a bag to keep little feet warm and comfortable.

For a Shower A bride-to-be was given a linen shower recently. Among the most striking of her gifts was a box containing six sachets, each one striped in a different color—pink, blue, violet, yellow, green and red.

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CARRYING TOO MUCH WORK IS NOT EVEN WORTH WHILE

Because It Nearly Always Results in a Breakdown Which Takes Away Both a Woman's Health and Her Usefulness

Is your conscience running away with you? During the war there was a woman who worked with the Red Cross several days a week and gave the rest of her time to the National League for Women's Service.

She rolled bandages, made dressings, sewed on the machine, put up jelly, served at canteens—did everything there was to do every day, and cooked the meals for her family in the bargain. Other women would come to the workroom to give their two afternoons a week and feel disloyal, patriotic and petty.

Some of them had boys in the service. They were all giving as much time as they possibly could, but this one woman gave so much more that it made them feel nothing less than slackers and traitors.

But now it's over. The other women have put aside their long white head-dresses, and their allover aprons are kept for housecleaning days. They are still working at home and in their churches. But the woman who gave more time than she had, did more work than she could, has no use for that apron now.

Her overworked hands have given way and she is a permanent invalid. Her conscience ran away with her.

There is no satisfaction quite so complete as the satisfaction that comes from working for a good cause and seeing the accomplishment of a task. Having finished one undertaking, there is a great temptation to take up another.

When the success of that seems sure another comes along, and before you know it you have four or five different activities to carry on outside of your everyday housework.

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