

FOREIGN MENU—NEWEST TRIMMING—CYNTHIA'S ADVICE—CHRONIC OBJECTOR—EXCHANGE

MRS. WILSON GIVES SOME ITALIAN DISHES

Names Are Hard to Pronounce, but the Taste Is Good and the Food Value Is High and Appetizing

Hors d'Oeuvres Consist of Three Separate Dishes Containing Tasty, Well-Flavored Combinations

By MRS. M. A. WILSON

COLD starchy days the Italian housewife prepares a tasty dish for her family as they gather around the family board.

Maccheroni al Sugo di Carini

Clop two ounces of salt pork fine and place in a saucepan and add one cup of finely sliced onions. Cook slowly until the onions are soft and then add one pound of beef, cut into inch blocks.

Four pieces of garlic, cut into tiny bits, four cups of water, two cups of oil, one-half cup of finely chopped herbs, simmer slowly until tender and then add one-half pound of cooked maccheroni.

One-half cup of soup herbs, chopped fine, one cup of thick tomato puree, two teaspoons of salt, one teaspoon of paprika.

Cook slowly for twenty minutes, shaking the saucepan constantly and then turn on a large hot platter and sprinkle with finely grated cheese and finely minced parsley.

Risotto alla Nostrate

Place in a saucepan and add salt pork and place in a saucepan and add one cup of sliced onions, one clove of garlic, sliced thin.

JUST THE THING FOR BETWEEN SEASONS



Blue is the color of the woolen mixture that makes this unusual suit. Plaiting forms the collar, cuffs, side breadths of the skirt and the pockets and bottom of the coat.

Taffeta is used for the hat, and the curling feathers are ostrich

A Daily Fashion Talk by Florence Rose

THERE is pretty good reason to think that the Eton coat suit will be the popular model for spring. It is one of the designs that have been launched in Paris and it is possible to make it so that it inverts the new silhouette.

It will be rather different from anything else we have worn lately—and it appeals to the maker of women's ready-made suits because it requires considerable less material than a model possessing a coat with an extension below the waistline.

The popular-priced spring suit will no doubt be in the line.

This does not mean by any means that there will be no expensive suits built along the Eton model. But it is almost safe to say that there will be virtually no moderate-priced suits made with the long coat. In the sketch shown today you will see a type of suit that requires goods enough in the making to keep it over from becoming a low-priced model. The coat is long but not so long as in some of the spring suits designed in Paris.

Many of those coats extend within a foot of the bottom of the skirt, but our springs are not so long as are those in Paris and the very long coat seldom gains friends here save for a winter model. It is too heavy for the spring suit. This model is fairly long, however—long enough to keep it out of the bargain basements of the department store.

Plaits and plaiting of all widths are features of the new spring models, and here you see it used for the collar, cuffs and for the end of the suit coat. On the skirt there are plaited side sections. The material is one of the new blue wool mixtures much used in Paris for the new suits. It provides somewhat more warmth than a serge but it is actually little heavier in weight.

There is less trimming to use trimmings on suits this season than was the case last autumn when woolen and metallic embroidery found their way to so many of the smart suits. There is only one embellishment to this coat whatever except the plaiting of the material and the bone buttons which are useful as well as ornamental.

Again you see the little side curling feathers on the hat. And when the woman who wears this type of hat wears her hair in little round puffs beneath the curves of the feathers the effect is charming. The hat is one that you may wear now without the guilty feeling that you have rushed the season, because it is of taffeta silk and ostrich.

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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. No personal replies, however, can be given. Address questions to Mrs. M. A. Wilson, EVENING PUBLIC LEDGER, Philadelphia.

Cook until brown and then add one-half cup of well-washed rice and cook until the rice is nicely brown. Now add

One-half cup of tomato paste, Two and one-half cups of boiling water.

Cook until the rice is soft and the water absorbed and then season with

One and one-half teaspoons of salt, One teaspoon of paprika, Two tablespoons of olive oil, One-half cup of grated cheese.

One cup of cold cooked meat, sliced very thin.

Turn on a hot platter and sprinkle with finely grated cheese and finely minced parsley and serve with well-seasoned tomato sauce.

An Italian Menu

Hors d'Oeuvres, Brodo di Carne, Parmesan

Fillets alla napoletana, Spaghettini alla Italiana, Alla Macedoine Salada

Vermicelli Pudding, Fruit Sauce, Coffee

The Italian Hors d'Oeuvres

These usually consist of three separate dishes such as thinly sliced Bologna, sardines, dressed with pure Italian oil and the tiniest suspicion of garlic and garnished with strips of pickles.

Shred very fine one-half head of cabbage and place in salt water to crisp.

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One-quarter cup of finely chopped parsley.

One pared and grated raw beet, One pared and grated raw carrot, Two pinenuts, chopped fine, One cup of Italian dressing, One and one-half teaspoons of salt, Two teaspoons of paprika.

Toss gently to mix thoroughly. The Italian knows full well that paprika is a mild-flavored aromatic pepper and it is used chiefly for its flavor and color.

Italian Dressing

Place in a bowl, One grated onion, One clove of garlic, minced fine, One-half cup of oil, Three tablespoons of vinegar.

Beat until thick and creamy. If the garlic flavor is disliked by some members of the family boil it in a small saucepan containing

One cup of water, One tablespoon of vinegar.

And nearly all the pungent and volatile oils will escape, leaving the dressing as sweet as a nut.

Brodo di Carne

Place in a saucepan, Three-quarters pound of beef bones, One-half pound of veal bones, One faggot of soup herbs, Two carrots, cut in tiny dice, Three potatoes, cut in tiny dice, Two turnips, sliced, One cup of canned tomatoes rubbed through a fine sieve, One cup of finely chopped onions, Two quarts of water.

Bring to a boil and cook slowly until reduced to one quart. Now add

Four tablespoons of finely minced parsley, Two teaspoons of salt, One teaspoon of paprika.

Serve with grated Parmesan cheese.

Fillets alla Napolitana

Cut the tender rump steak into small steaks, about finger width, place in a bowl and cover with

Finely chopped onions, One-half cup of bread crumbs, Pat the onions and bread crumbs into the meat. Fry quickly in hot oil, then lift to a casserole dish and add

One and one-half cups of finely chopped mushrooms, One-half cup of finely chopped ham, One-quarter cup of finely chopped parsley.

Season with salt, paprika and the juice of one lemon, a tiny bit of garlic and one-half cup of stock. Place in a hot oven for twenty-five minutes.

Mrs. Wilson Answers Queries

My Dear Mrs. Wilson—I have used so many of your recipes and have had such success with every one so far I would like to ask you for recipe for making bread, measuring the flour by the quart. Also how long you keep beef in the brine to make corned beef and if you keep it airtight or not and if you could tell me how to put it in jelly-loaf shape as you buy it in the stores; also what is a leak? You mention this often in your recipes and I would like to know what they are. Thanking you for so many good things. MRS. V. M. F.

Use the usual bread recipe and use two quarts of sifted flour in place of eight cups. Keep the loaf in brine in a cold place from three to six weeks. Do not cover airtight, but keep the meat weighed down under the brine by a weight. The method of cooking causes the meat to jelly. The leak belongs to the onion family and looks like a large scallion.

My dear Mrs. Wilson—Will you kindly tell me how to cook fresh string beans so that they will have the fresh green color? They usually turn brown. C. H.

Prepare the beans in the usual manner and then place in a saucepan; cover with boiling water and cook until tender. Drain and then season and serve at once. Do not cover while cooking.

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Please Tell Me What to Do

By CYNTHIA

Gift Suggestions

Dear Cynthia—I am a steady reader of your column and am writing to you for the first time for advice. I am a young man of nineteen winters and have been going with a girl three months my junior for the last ten months. Now, dear Cynthia, I confessed my love to her, but she refuses to let me know her love for me. Now, Cynthia, this is the way she figures it out: She claims that we fellows get kind of swelled heads about it and often cast girls aside and go out and fool with other girls.

Now, this is not in my line of business, for I am true to her. I have received both a Christmas present and a birthday present. In my return also gave her a Christmas present, but now that her birthday is coming I am in doubt what to give her. Can you suggest a gift, dear Cynthia, something worth while giving? Hoping to see this printed in your column, I remain,

SOCRATES, JR.

Scolds F. N. N.

Dear Cynthia—Kindly publish this in answer to F. N. N.: Although you are a few years my senior, I would like to say I am a respectable young lady. I agree with you on some points. A respectable young lady would not stay out until 1 or 2 a. m., unless properly chaperoned. She would not attend public dances.

I have been going steadily with a perfect gentleman and he has been in the parlor with me when my parents were in bed. He knows I am a decent girl and he respects me. As long as the girl knows how to take care of herself it is perfectly all right to have a gentleman in the parlor while her parents are in bed. How many times have you been out with girls until 1 or 2 a. m.?

And how many times have you gone to public dance halls? And how many times have you kissed a girl goodnight? And how many times do you sit in the parlor with a girl while her parents are in bed? You may be a gentleman, but by the way your letter read I doubt it. Don't preach what you don't practice. CONSHOCKEN.

What She Would Do

Dear Cynthia—This letter is to the girl who wanted to know what the readers would do if they owned \$1,000,000.

If I owned \$1,000,000 I would help people poorer than myself, and I always had a desire to travel to Europe, and wouldn't mind spending a good deal of money to take a trip by airplane across the ocean.

These are my only desires if I had \$1,000,000. If I did all these things my \$1,000,000 would be nearly exhausted.

P. S.—Will some reader please write and tell me what it is like when one is up in an airplane. Please tell me from experience.

His Ambitions

Dear Cynthia—Some one started something when they asked, 'What would a person do if he landed a million?' and I would like to give you a hint of concern.

I would give the man or woman, one of the city art directors hold their chairs? who created a skyscraper of no less than fifty stories and outside of the area from Fifth to Eleventh and one to West about street, so many useful presents as a million could obtain, or build a tubercular hospital and name it after them.

A sickener would bring too many people to Philadelphia, and the present Philadelphia Rapid Transit Co. could not handle them.

Not at all. Look at the people the

The Question Corner

Today's Inquiries

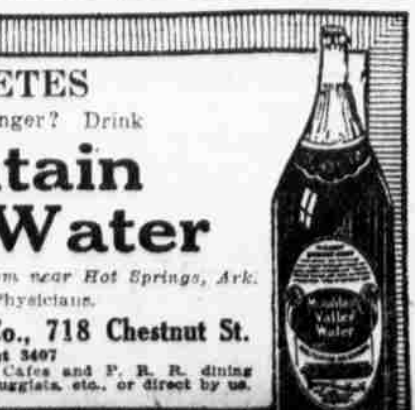
- 1. What change has been made in the costume of Turkish women since the installation of the American Rescue Home in Turkey?
2. When a new gas stove gives out an odor every time it is lighted how can it be corrected?
3. What is the newest use for ostrich tips?
4. Describe an attractive salt and pepper shaker suitable for a child.
5. What will cause clinkers stuck to the firebrick in the furnace to break off without the necessity of beating them with poles?
6. Describe a pretty and fashionable way of making a small fur neckpiece.

Yesterday's Answers

- 1. The best way to clean dress shields that have become discolored is to scrub them with a nail brush, using warm water and soap.
2. A black ribbon can be cleaned in the water in which sliced raw potatoes and a pinch of salt have been standing overnight.
3. Pearl buttons that are scratched and dull can be cleaned by rubbing with a fingernail buffer.
4. A woman should rise when she is introduced to another woman and treat the one as the elder of the two.
5. Machine oil can be removed from clothing by placing a blotter over the stain and pressing with a moderately hot iron.
6. A pretty way to trim a giraffe for a wool jersey dress is to edge it with a blanket stitching of contrasting wool.

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IT'S TRIMMED WITH GALOON



Photo by Central News Service

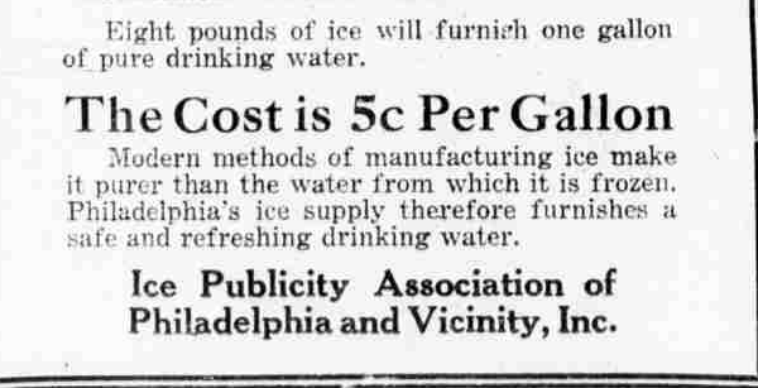
Did you know that galoon is the favorite trimming for the newest frocks? It comes in all kinds of colors and designs and makes a charmingly distinctive touch on a dark dress. On this attractive afternoon frock of brown chiffon the design of the galoon is carried out in green and gold, making a striking contrast. This edging can be used on cloth as well as chiffon, and many of the new cotton frocks for southern travel or for spring are banded, cuffed and belted with it

A Pretty Shade

An attractive lamp shade seen recently in a shop window could easily be copied by the clever handcraft worker. It was a brown parchment shade, edged with gold braid. The design was no design at all, but a ragged, broken, picturesque stone wall, with masses of flowers growing back of it and falling over the side. The colors were sort of harmonious, and the effect was decidedly restful and pleasing.

New York Traction Co. handles. Are Philadelphia's 1500-foot piers at Oregon avenue always going to accommodate little 400-foot tramp steamers? New York gets the 500-foot steamers over in Hoboken. Are there never going to be more than three railroads in Philadelphia? I could go on some more, but I just thought of the extent of your column. Personally, I would rent the Bingham. F. R. A.

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The Woman's Exchange

This Was Tuesday To the Editor of Woman's Page: Dear Madam—Would you be so kind as to tell me on what day of the week January 12, 1924, came on?

A READER. January 12, 1924, came on Tuesday.

Washington's Birthday

Dear Madam—I am expecting to have a party on Washington's Birthday of about eight or ten couples, ranging in ages from thirty to forty. Could you suggest some form of entertainment aside from cards?

At present I am taking a sixteen-week nursing course as given by the Red Cross. This course is over in about three more lessons and then I would like to take up something else to improve myself. Could you help me in this, as I have one afternoon a week that I would like to use in learning something. MRS. L. J.

I am sending you the regular Washington's Birthday party, which has in it some games that would be suitable for groups.

Are you taking the nursing course in your own town? If you are going to other classes there, such as cooking, sewing or millinery. Had you thought of joining a current events class? I could look up some meetings of this kind in this city, if you want to take it up here instead of at home?

If you are fond of music or singing, you might take some lessons—if you need them, of course. There are various educational courses that you could take here in town, but you know more about the opportunities there at home than I do.

Wants a Recitation

Dear Madam—Will you please publish in your EVENING PUBLIC LEDGER the recitation of the "Battle of Fontenoy"? A CONSTANT READER.

There are two poems on the "Battle of Fontenoy." I could not publish either of them in the column, for they are both long. But you can find them at the Public Library, Thirteenth and Locust streets, or, no doubt, at any other library that would be more convenient to you. One is by Bartholomew Dowling and is published in the Fireside Encyclopedia of Poetry. Another one on the same subject in the same book is by Thomas Osborne Davis. This one is also published in the Speaker's Garland in the first volume. I cannot find one you can surely find the other.

War Statistics

Dear Madam—Will you please give me the correct number of men that enlisted from Ireland? Also will you please give me the number of men that were killed or wounded in the war? Will you please give me correct pronunciation of Sinn Fein? R. K.

The latest statistics I have been able to get show that the number of men enlisted from Ireland was 170,000. Do you know the number of men from Ireland who were killed or wounded? I cannot give you Ireland's statistics alone in this. Great Britain lost 507,451 men and 617,741 were seriously wounded. The United States lost 117,151 and 43,000 were wounded. The total number of dead for the Allies was 3,554,385, and wounded 8,632,149. The correct pronunciation is Shinn Fain.

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THE WOMAN WHO IS ALWAYS COMPLAINING ABOUT THINGS

Never Gets Any Satisfaction Because People Realize What She Is Like and Do Not Pay Any Attention to Her

THE members of the club were discussing the lack of heat in their clubrooms. "Mrs. Smith said that she had complained to the landlord about it," one of them said.

"Well, that won't do any good," another exclaimed. "She always complains about something or other, and nobody pays any attention to her." Mrs. Smith is that club member who fusses because the room is not roaring hot, demands that the janitor make up a better fire, and then goes after him five minutes later to know why the fire isn't up yet. She is the one who thinks that the telephone service in the building is inexcusable, because the operators do not answer the second she takes the receiver off the hook. The service, that she gets will always be poor, because the operators recognize her voice now and take their own time getting her numbers—after all, telephone operators are human in spite of the fact that they seem to be nothing but voices.

Perhaps you have Mrs. Smith as a neighbor. If you have, that accounts for the languid way in which your landlord listens to your request for the services of a plumber, wastes your ceremonial out of his office, and forgets to send the plumber. He has had so many tirades from Mrs. Smith about the way her next-door neighbors play the piano until all hours of the night, allow their dog to track over her nice clean porch every time he goes out of the yard, hang pictures promiscuously on the party wall, and so on, that he has cultivated a bland manner to hide his complete lack of interest in your complaints. He thinks you are like her.

YOU may have seen Mrs. Smith at lunch at a hotel or restaurant.

"Take this back," she demands of the waiter, "I can't eat anything stone-cold like this. If you'd hurry a little bringing it, it wouldn't have a chance to get so cold. The service at this place is miserable. I'm going to complain to the manager."

She thinks she is making a great impression with this complaining to the

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