# SOME DIFFERENT DISHES—ADVENTURES WITH A PURSE—CYNTHIA'S ANSWERS—EXCHANGE

## MRS. WILSON SUGGESTS SOME VARIED RECIPES

*Creole Shrimp Is Composed of All Kinds of Vegetables and Is Nice for Lunch or Supper*

*Two Ways of Serving Finnan Haddie and an Appetizing Menu in Which to Serve Them*

By MRS. M. A. WILSON

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LATE January days sometimes bring to the housewife a feeling that she is getting into a rut. Try making some new dishes for the sake of variety.

**Rye Muffins**

Place in a mixing bowl

*One and one-half cups of rye flour,*
*One cup of white flour,*
*One-half cup of bran,*
*One-half cup of molasses,*
*One and one-half cups of sour milk,*
*One teaspoon of salt,*
*Four tablespoons of shortening,*
*Two level tablespoons of baking powder.*

Beat to mix and then turn into well-greased muffin pans and bake in a hot oven for twenty minutes. Split and then lift over the muffins and toast.

**Neapolitan Loaf**

Grease a baking dish well, then line with cold boiled macaroni and fill the center with the following mixture. Place in a saucepan

*One and one-half cups of milk,*
*One-half cup of flour.*

Stir to dissolve the flour and then bring to a boil and cook for two minutes. Now add

*One-half cup of grated cheese,*
*Three onions, chopped fine,*
*Four tablespoons of finely chopped parsley,*
*One teaspoon of salt,*
*One teaspoon of paprika,*
*One-half teaspoon of chili powder.*

Mix well, fill into molds and then place in the oven and bake slowly for forty minutes. Turn from the mold and serve with tomato sauce. For variety use canned tomatoes in place of the milk, then serve with cream sauce.

**Creole Shrimp**

Open a can of shrimp, drain and wash under cold running water. Now place in a chafing dish

*One and one-half cups of stewed tomatoes, rubbed through a fine sieve,*
*Two pimentoes, minced fine,*
*Two pimentos, minced fine,*
*Tiny bit of garlic,*
*One cup of cold boiled rice,*
*One teaspoon of salt,*
*One teaspoon of paprika,*
*One-half teaspoon of chili powder,*
*Three tablespoons of finely minced parsley.*

Heat to the boiling point and simmer slowly for ten minutes. Serve on toast.

**Finnan Haddie a la Newburg**

Pour boiling water over the finnan haddie and cook for five minutes. Drain and then break into flakes. Now place in a chafing dish

*One and one-half cups of milk,*
*Six level tablespoons of flour.*

Stir to dissolve and then bring to a boil and add

*One small onion grated,*
*Four tablespoons of finely minced parsley,*
*Two pimentos, minced fine,*
*One cup of celery cut in dice and parboiled,*
*One teaspoon of salt,*
*One and one-half teaspoons of paprika,*
*One-half teaspoon of white pepper,*
*Juice of one lemon,*
*One-half teaspoon of grated rind of lemon.*

Heat until scalding hot, add finnan haddie and cook until well heated. Serve on toast.

**Finnan Haddie a la Waldorf**

Soak the finnan haddie in boiling water for ten minutes, then drain and place in a baking dish. Sprinkle with

*Four tablespoons of bread crumbs,*
*Two tablespoons of grated onion,*
*Two tablespoons of finely minced pimentos.*

Cover with one and one-half cups of thick tomato sauce and sprinkle with one-half cup of fine bread crumbs and two tablespoons of grated cheese. Bake in a moderate oven for thirty minutes. Serve in the following menu:

Oysters on Half Shell
Celery
Finnan Haddie a la Waldorf
Baked Potatoes Carrots and Peas
Lettuce
Sliced Pineapple Coffee

**Rice Snowballs**

Wash one-half cup of rice in plenty of water and cover with two and one-half cups of boiling water. Cook until the water is absorbed and the rice soft. Season with

*One teaspoon of salt,*
*One teaspoon of paprika,*
*One-half teaspoon of pepper,*
*One-quarter teaspoon of thyme,*
*Three grated onions.*

Now rinse eight individual pudding cloths in warm water and then rub well with shortening and dust lightly with flour. Spread the rice mixture on the cloths and fill the center with finely chopped and well-seasoned meat. Draw up the corners of the pudding cloth and form the rice into a ball. Tie securely, plunge into boiling water and cook for thirty-five minutes. Unmold and serve with cheese sauce in the following menu:

Clear Tomato Soup
Radishes
Rice Snowballs Cheese Sauce
Baked Potatoes Spinach
Celery Salad
Stewed Dried Peaches Coffee

**Fluffy-Ruffle Fritters**

Place in a mixing bowl

*One and one-quarter cups of flour,*
*Two teaspoons of baking powder,*
*One-half teaspoon of salt,*
*Four tablespoons of shortening,*
*Two tablespoons of sirup,*
*Two-thirds cup of milk.*

Beat to mix and then dip halves of the stewed dried peaches in this batter and fry until golden brown. Serve with the juice from the stewed fruit.

### Ask Mrs. Wilson

If you have any cookery 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.

## Mrs. Wilson Answers Queries

My dear Mrs. Wilson—I would like a good recipe for muffins of cornmeal and wheat flour mixed. I have none that is satisfactory. H. B. W.

**Corn Muffins**

Place in a mixing bowl:

*One and one-quarter cups of wheat flour,*
*Three-quarter cup of cornmeal,*
*One teaspoon of salt,*
*Two level tablespoons of baking powder,*
*Four tablespoons of sirup,*
*Two tablespoons of shortening,*
*One egg,*
*One and one-quarter cups of water.*

Beat hard to mix and then pour into well-greased muffin pans and bake in a hot oven for thirty minutes.

My Dear Mrs. Wilson—Will you kindly tell me how to make nut caramels? What do you mean by boiling until it spins a thread? I don't understand that. Is the chocolate for covering nuts just the same as for covering cherries? And will you tell me how to make the cocoanut to cover with chocolate for candy? MRS. J. S. C.

**Nut Caramels**

*Two cups of brown sugar,*
*One cup of corn sirup,*
*Three-quarters cup of milk.*

Stir to dissolve the sugar, and then bring to a boil and cook to 245 degrees, using a candy thermometer. Now add

Three tablespoons of melted butter.

Stir just enough to mix, and then place one cup of the prepared nuts in the pan and pour the caramel mixture over them. Let cool and then cut into blocks. Cooking the sugar until it spins a thread is done by professional candy-makers and is very apt to be a misleading term to the novice. Do not understand your cocoanut query.

## Please Tell Me What to Do

By CYNTHIA

**A Word for the Buck Private**

Dear Cynthia—This is for Buck Private to digest:

Listen, Buck—If you want to know why the girls close their eyes when you kiss them, why not have your photograph published in the Beauty Corner, then perhaps Cynthia or some of her readers could tell. I'd try it, anyway. What do you say?

NOT GUILTY.

Cynthia suggests that this young person's answer will perhaps "hold you" for a while, Thomas.

**Not Easy to Advise**

Dear Cynthia—I have never written to you before, but on this occasion I feel that I must ask you, for I have come to admire you for the good advice you have given to others. Would you advise a girl to marry a fellow of different nationality, even though he seems to be unprejudiced and a perfect gentleman?

I shall be very grateful if you will answer me, as we love each other.

BEVERELY.

It is almost impossible to advise in a matter such as this when neither person is known to Cynthia. There are many reasons why it is sometimes not advisable and many reasons which sometimes make it advisable. The real thing necessary is great mutual love and mutual understanding.

**'Alpina' Answers 'Black-Eyed Billie'**

Dear Cynthia—In reply to "Black-eyed Billie's" query, "'Alpina,' what would you do should you meet such a girl?"

My answer is, if I was a marrying man I would propose at once. A man can forgive a girl for mistakes when he knows she is penitent. I think you are a girl in a thousand, and deserved better treatment from "Jim." I say forget him, and shake hands with yourself that you found him out before it was too late. He belongs to the eighteenth amendment; he is a less-than-one-half-of-1-per-cent gentleman. In my country (South), if you had a brother, "Jim's" friends would not care to look at him after brother and his pals got through with him.

A word to "E. J. J."—If the girls will not go out with this young man more than once there is something wrong. A perfect gentleman is always in demand with the right kind of girls. But why do girls want to go out every night? I know some mighty good girls who entertain gentlemen at their homes. Girls who want to tramp bricks every night, go to movies, dance halls, etc., in my opinion, are speeding beyond regulation traffic rules.

I think "Good Girl" is attending too many cabarets, cafes, hotels, dance halls and the like for fun. By the time she gets old enough and serious enough to settle down she will be a stoic. ALPINA.

**"Doc" Is Certainly Scolded**

Dear Cynthia—Please allow me to give a reply to "Little Doc" through your worthy column. I feel that Little Doc is badly in need of patients to keep him busy when he allows his scientific mind to be muddled with such things as his friend's hair. In the first place, if your friend was a good, true husband, he wouldn't confide such trifles as his wife's hair to any one. Cheating at cards is, of course, contemptible in either sex. Now, Little Doc, let me tell you a few things of your own sex. I am a nurse and know. The men are legion who have some place in their coats padded to "fill up with cotton what God has forgotten." Men are numerous who have a contrivance in their shoes to give an added inch to their stature. I know one man who surprised his bride by removing a limb, between the knee and hanging it up with his clothes, and when it was discussed the little woman told him she had married "him." It was the man who was her husband that she loved and married; it would have made no difference if he had no feet. If Little Doc's friend was more interested in his loving wife's disposition and womanliness, looking for the beauties of mind and soul, a wisp of hair would be a small item. But for every little deception a woman practices a man has one and a half. NURSE.

## CRINOLINE KEEPS THE OUTLINE STIFF

**This is the Velasquez silhouette which is so popular this season. It's not surprising that it is popular, especially when it is carried out in such an effective frock of taffeta trimmed with bands and loops of ribbon. The hat is of straw**

**A Daily Fashion Talk by Florence Rose**

BEFORE I say anything else today, I want to tell you that this little frock sketched is a splendid example of the new silhouette. You might look in vain to find a better one. Whether you like the new hip extension or not you'll have to get used to it. It has been generally known as the Velasquez silhouette, because it is reminiscent of and was actually inspired by the great ladies he painted, who wore skirts that were held out by heavy metal frames.

Of course the Velasquez skirts of today are not held out by any metal framework. The most that is used is a little crinoline that would crush down with a little pressure. One wonders what will become of them in these days of crowds. If you and two friends, all three dressed with the Velasquez silhouette, should all sit together in the back seat of your sedan or limousine, quite a little preening would be necessary to restore that silhouette. And, of course, they would be quite out of the question for the woman who is subjected to the crush of subway or elevated, crowded surface car or closing-hour congestion. Or at least if she wears them she must reserve them for her leisure hours.

Now please observe that the sole trimming on this frock consists of ribbon which is used in applied bands, five on each side section of the skirt, sewn in loops, and on the cuffs of the short French sleeves and still again wrought into a demure little bow on the bust front. The fabric of the frock itself is taffeta silk and the soft encircling collar is made of the same material. The hat is of matching straw, trimmed with wheels made of the same material.

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### Washing Silk

To wash silk without yellowing is the ambition of almost every woman and yet with the greatest care gloves, waists and men's shirts become yellowed long before they are worn out. White silk should always be washed after dark, hung on the line on a dark night and removed before daylight in the morning. Light on wet silk will always yellow it. Iron with a not too hot iron. Instead of soap use a little ammonia in the water and a tiny pinch of borax if the garment be greasy along the neck band.—People's Home Journal.

## The Woman's Exchange

**To Clean a Bottle**

*To the Editor of Woman's Page:*

Dear Madam—Please tell me how to get a bottle clean that has contained lime water. It has a narrow neck. Also, how to remove indelible ink marks from linen. MRS. H.

Wash the bottle with warm water and soap, shaking the suds about in the bottle. Rinse it out, then fill it with water and a little ammonia and let it stand for a while. Rinse it several times and let it air thoroughly before using it again. If you want to wipe it out, push a cloth into it and move it about with a long, thin button hook. This will be convenient to pull it out with, too. If this ink is the kind that requires that articles marked with it shall be pressed with a warm iron before they are washed, javelle water will take it out. The directions for using this will be found on the bottle, which can be bought at the drugstore. Soak the stained place in ammonia and water to remove any stain left after using the javelle water.

If the ink is the other kind, which requires that articles marked with it must not be ironed until after they are washed, it will be almost impossible to remove the stain.

**Wants Free Advice**

*To the Editor of Woman's Page:*

Dear Madam—Can you tell me where Phipps Institute is and if it gives free advice? I have a boy of seven that I would like to take there. MRS. A. B.

The Phipps Institute is at Seventh and Lombard streets. There is a free clinic for children there every Saturday morning. I hope you will be able to get some good advice about your boy.

### The Question Corner

**Today's Inquiries**

1. What is duvel?
2. How should wrought iron be cleaned?
3. Describe an unusual silk sweater for dressy wear.
4. What precaution should be taken in cleaning leather with oil?
5. When it is necessary to use a postal card instead of regular writing paper for a short note, should the message start with a salutation?
6. What trimming is popular for the new leather or duvetyn sport hats?

**Yesterday's Answers**

1. Since the installation of the American Rescue Home for Armenian girls in Turkey the Turkish costume has been changed from trousers to skirts.
2. When a new gas oven gives out an odor every time it is lighted, place a plate of ashes in the oven before lighting the gas. This will overcome the odor.
3. Ostrich tips are used to cover a charming little opera bag.
4. An attractive salt-and-pepper shaker suitable for a child is an oxidized silver kewpie.
5. Clinkers stuck to the firebrick in a furnace will break off easily if a pint of lime is dropped on them while the fire is redhot. The other coal should be puddled away when this is done.
6. A pretty and fashionable way of making a small fur neckpiece is to cut it just the size of the neck and add ends of chiffon to match the dress with which it is worn.

## SHE DIDN'T KNOW WHETHER HE LOVED HER OR HER HOME

*She Measured His Love by the Amount of Money He Spent on Her Instead of the Amount of Time He Spent With Her*

SHE was discussing a certain man. "Well, he comes to see me often enough," she said. "But I don't know whether he loves me or my comfortable home. He never thinks of asking me to go out with him anywhere, unless I happen to say something about some show that I've heard is good. I like him, though."

She measures a man's regard for her by the amount of money he is willing to spend on her. The fact that this particular man does not take her out somewhere every time he comes to see her indicates to her a lack of admiration. In order to prove his feeling for her she thinks he should take her out, entertain her—show other girls that he admires her.

She doesn't seem to realize that there is a chance that the man would rather talk to her for a whole evening than to be entertained by professionals who mean nothing to him. She overlooks the compliment he pays her in preferring her society to outside amusement. She thinks he comes because he can sit in a comfortable chair, smoke as many cigarettes as he wants to, and not be too careful about where he puts the ashes. Some evening she should substitute straight, hard chairs for the soft, upholstered ones, and be just a little worried about the effect of so much smoke on the window curtains. If the young man is simply sponging, he will find somewhere else to sponge after that. But if he comes again, he comes to see her, not to enjoy her living room.

A GREAT many girls have this mercenary habit of regarding a man simply as an automaton who will "show them a good time." They are afraid they will never get married, many of them, because although they know lots of men who are nice to them and take them out a lot, and all that, nobody ever seems to want to marry them! Nobody knows them well enough. No man with any foresight will propose to a girl just because they happen to like the same kind of musical comedy or because they dance well together. I know one man who did make that mistake, but, fortunately, the engagement was broken before they had a chance to break each other's hearts instead. They didn't know each other. He had never taken advantage of her comfortable living room, or dropped his ashes on her mother's pet rug. He had never found out whether she liked beefsteak as well done as he did, or whether she preferred apartments to twin houses. All he knew was that she was the only girl who could dance as well as he could.

It's fun to be a butterfly for a while, and make every man who comes inside the door turn right around and take you out again to a show or a dance, but there comes a time when a girl begins to wonder about this butterflying, and then she thinks about a man who would enjoy himself just as much sitting at home talking to her as he would if he were sitting beside her listening to some one else talk or sing or dance. By that time all the men she knows have spent on entertaining her most of the money they might have been saving up in order to marry her. Then, if there has never been that one man who didn't seem to care because he never asked her to go out anywhere, all she has to look forward to is an endless round of flitting from show to dance, from dance to party, with all the other men who think a lot of her because they take her out so much.

## Adventures With a Purse

WHO can help liking the delicate charm of a cameo? Time was when you could get them virtually only as pins—now they are set in all manner of fascinating jewelry styles. So to her whose fancy takes to chains, I have good news to impart. For I know where you can get really lovely cameos hung on dainty gold chains! Some have borders of filigree work, others have baroque pearls hanging from them. There could be nothing more appropriate to wear with a dainty white lingerie waist or georgette crepe blouse—and, of course, with any evening frock! Consult your purse—for the prices range from $4 to $8.

"The most useful thing you could have given me," said Nan, "is that electric iron for travelers. It's my most precious possession and never do I pack without including it." And so it occurred to me that you might like to know about it, too. It weighs only three pounds, but when it heats up, you can iron most anything with it. And the price is $7.

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


THE FIGHT FOR HEALTH

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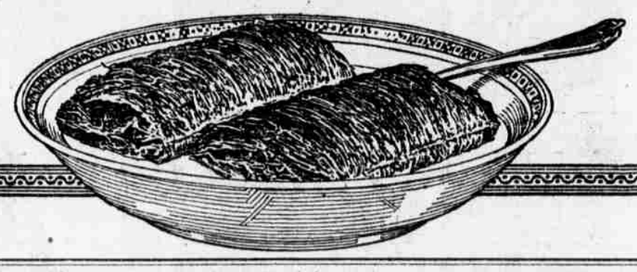

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Nut Margarine ..... 30c
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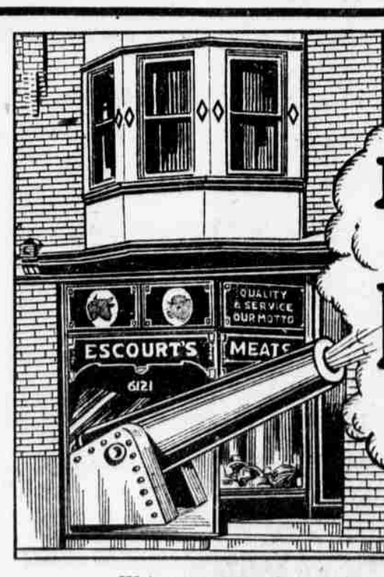


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5000 lbs. Stewing Chickens, 28c lb.
150,000 lbs. Best Pure Lard, 25c lb.
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FRESH MEATS