OLD-FASHIONED DISHES - EXCHANGE - ADVENTURES WITH A PURSE - FASHIONS - CYNTHIA

MRS. WILSON GIVES BROWN CREPE FOR **OLD-TIME RECIPES**

And Tells How Gas Oven Should Be Regulated in Order to Get Best Results From Cooking

Johnny Cakes Arc Good Old-Fashioned Dainties and Sally Lunns Are Delicious Biscuits

By MRS. M. A. WILSON

WHAT has become or the good old dishes that mother used to make in the good old days of long age? The fall, winter and spring were sensons of plenty of good, substantial homemade foods. With the passing of the wood and coal ranges, the housewife seems to be satisfied to become merely a few rook, depending upon the commercial products for the balance of the and then the

of the fifties or sixties.

"The gas range seldem gives me any salisfaction," is the gist of one wom an a complaint, and she insists that she likes a cond fite ever so anch better than her gas range. No, it is not the gas range, rather it is your distant a quaintance with the range; you will never know how perfect the gas range will me t all your areas if you but give it a real opportunity.

m real opportunity.

Most of the trouble of which women Most of the trouble of which women complain about their gas range, is that when they put something in the oven apd then leave the room for a few minutes, they return to find the food in the oven burned to a crisp. Now, madam, do you know that once the food

SOME GOOD OLD TIME RECIPES Johnny Cakes

Place in a mixing bow! One and one-half caps of covament. Two and one-half caps of sour. Two traspoons of sall

level tablespoons of baking Sir level tablespoons of shortening. Three-quarters cup of molosses.

Two and our half curs of water dust lightly with flour and turn in the corn mixture. Spread evenly about one such thick and then bake in a hot

Irish Caraway Bread

Place in a mixing bow! Two bailed notators, subbed through

Two caps of water, 90 degrees take,... Four tablespoons of shortening.

Stir to dissolve theroughly, then add one yeast cake, crumbled fine, and stir files.

Stir to dissolve theroughly, then add Nenpolitan kitchen. Look over back files. flour, best smooth to a batter and

Four and one half cups of flour.
Three tablespoons of caraway seeds.
Work to a smooth clastic dough and then grease the bowl well. Place the dough in it. Turn to cent thoroughly with shortening. This prevents a crust from forming on ton of the dough.
Cover and set in a place of SO degrees to rise for three and one half hours. then knead down and turn over and cover. Let rise for one hour. Turn on a beard and form into three loaves.

Pince in well greased loaf shaped nans and bake in a moderate oven for forty

1. What superstition is connected with inding the first flower of the spring on Monday?
2. Describe an unusual use of ribbon on a satio hat.
3. How can a covered dress hanger be provided with an additional place for a skirt?
4. What is the Velusquez silhouette?

5. How can a state from an in-delible neuell be removed? 6. Describe a neutry hat for dressy

Saturday's Auswers

I, The ensired was to remove thin from well maper is to coer it with falcum powder and lease it for twenty-four bourbefore bending it off.

A pretty use of tulle on an evening gown of charmense or sating is in a caseade of drapery on one hip.

A confortable nightgown for the small balo on a cold winter.

the small baby on a cold winter night is one that has a draw ing string run through the bem

ing string run through the hem so that it can be pulled in around the feet.

A veil can be stiffened by dipping in weak berax water.

A hand lag for use with an afternoon or evening dress is made of silk with two little chiffen ruffles round the center.

Taffeta is a nonwing material Taffeta is a popular material for spring dresses.

No Soap Better For Your Skin Than Cuticura

Ask Mrs. Wilson If you have any cookery prob-She will be glad to answer you through these columns. No personal replies, however, can be given. Address questions to Mrs. M. A. Wilson, Evenino Public Ledger,

One-half cup of sugar, One-half teaspoon of cin amon.

Pour over the shortening, sugar and einbamon the scalding milk. Stir to mix thoroughly and then cool to 80 degrees fabrenheit. Now erumble in

One weast cake. One well-beaten egg

Three cups of nifted flour,

Three-quarters teaspoon of sail, level, Beat to a smooth batter and then cover and let rise for three hours in a warm place of 80 degrees fairenbeit.

One quarter teaspoon of baking sada. Two teaspoons of seater,

I often feel that if the housewives and then turn into well-greased pans were more intimately acquainted with their gas ranges it would emvine them that they have a cleaner, cheaper and decidedly more economical way of cooking food than did their grandmothers of the fitties or sixties.

"The gas vance solding size and for Reat the mixture for five minutes

One cap of cold coffee One half cup of shortening. One teaspoon of cinnamon. One teaspoon of ginger

One leaspoon of natures,
One half teaspoon of allspire,
Three and one-half cups of sifted neo tablespoons of baking powder.

color. Metal embroidery gives this freek a distinctive touch, and the

outline of full overskirt over nar-

rower underskirt is one that will often be seen as the season goes on

Bent to mix and then add One cup of seeded raisins, One-half cup of finely chopped pea-

after, they return to find the food in the oven burned to a crisp. New, madem, do you know that once the food has started cooking it is necessary to reduce the flame? That, once water boils it is as hot as it will ever become in an open utensil and that a big flame does not cook the food in any shorter length of time? The big flame guist causes the water to evaporate more quieldy and thus breaks down the tissue of the food. Turn down the gas flame so that the liquid in the same pan inst continues to boil.

When baking, after once the oven heat desired is obtained, reduce the burner controlling the flame very sharply, so that this temperature is maintained; rather a moderate temperature for all baking with the exception of bisenits, popovers, cream puffs—all of which require a hot oven.

Try to utilize the oven, when baking, for more than one dish and when broiling place the vestables in a saucepan, adding less water than then usually cooked on top of the stove Remove the shelves from the oven and bake for twenty minutes longer to dry off. Serve either hot or cold, v. he finit, cream or custard sauce. This maintained; rather a moderate temperature for all baking with the exception of bisenits, popovers, cream puffs—all of which require a hot oven.

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Mrs. Wilson—Will you please tell me how to make a lemon meringue pie, also a light crust, and how is it I caunot get a high meringue on my pie?

See pie recipe given August 5 for recipe desired.

Cut in pour into bowls or jars.

Bring to a boil, cook slowly until fat, promising narcissus bulb all for the modest outlay of thirty-five cents. You should nave a set for your window should nave a set for your window sill or living room table.

Send a self-addressed stanged

Three anions slived, Four claves, Two allapier

And sufficient vinegar to cover.

Send a self-addressed, stamped enselope to the Editor of Woman's Page, or call Walnut 3000, for names of shops where articles mentioned in Adventures with a Purse may be

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AFTERNOON WEAR Please Tell Me What to Do

By CYNTHIA

Thanks S. S. B. for Letter

Dear Cynthia—Please publish this etter in your column.

Dear S. S. B.—I read your letter lightly evening and was very glad you. It is a many an one does not have to the property in the land one does not have to the property in the lencheon, and one does not have to the property in the lencheon. The land one does not have to the property extends the lencheon and one does not have to the property extends the property of the land one does not have to the property extends the land one does not have to the property extends the land one does not have to the property extends the land one does not have to the property extends the land one does not have to the property extends the land one does not have to the property extends the land one does not have to the property extends the land one does not have to the property extends the land one does not have to the property extends the land of the land

selling it, or what. I'm sorry that I can't confess to using ferfume, but for Mondain's satisfaction I can say I use powder—every time I shave.

As to my being smart, well, I don't know, but I have been in Phillie six months, paid off a \$500 debt and about doubled that amount in the savings fund. Then maybe I'm not smart, but Philladachians are dumb

Philadelphians are dumb.
I am young and I glory in it I am young and I glory in it.
I would fain suggest that Mondain sign his name next time "Maudlyn."
It almost looks as though all bets are off on that picture proposition and that my modest face will never blush before the eyes of your readers (secretly I'm heartily glad of it, but if it's necessary I'll carry it thearth.

A Daily Fashion Talk by Florence Rose
WHETHER or not you think that
When is a suitable color for spring
when days warm and huntil, the when days wax warm and bumid, the fact remains that brown is going to be much worn and it has already met with

I've gotten the biggest rise of all out of Mondain. What say you?

favor among smart wemen, who predict the spring fashions by what they diet the spring fashions by what they wear at the southern resorts, when most of us are still going about in phian, rather resents that slam about phian, rather resents that slam about phian and other readers will have winter toggery, in snow-congested cities.

Here is a little frock of brown crepe, embroidered in metal thread.

Width is given to the upper part of the skirt by the box-plaited tunic, which laugs over a narrow foundation beneath. To some women it has come as a surrowles to sate how frequently in a surrowless to sate how frequently in a surrowless to sate how frequently in a surrowless to sate how frequently in the same that Mondain and other readers will have some snappy comebacks of their own to answer it. You have had plenty of rises, but isn't it funny that they all seem to insist on the same thing? Will seem to insist on the same thing? Will seem to insist on the same thing? a surprise to see how frequently in gratulations? the smart new things this combination of long full tunic over the tight narrow

She Loves a Lieutenant

foundation appears. It is a style that is becoming to every type of woman but the very small. The stout woman likes Dear Cynthia-About two years ago I My Dear Mrs. Wilson-Will you please tell me how to make a lemon meringue pie, also a light crust, and how is it leaunet get a high meringue on my pie? MRS. O.

See pie vecipe given August 5 for ecipe desired.

See pie vecipe given August 5 for comparation of the properties of the high states a plain tight skirt.

See pie vecipe given August 5 for comparation of the properties of woman but the very small. The stout woman but was introduced to a lieutenant who was very good-looking. He was with me the whole evening in a park; of course, as amusement park. I liked him very much for several reasons. In the first place, he seemed like a gentleman and he was very respectable. Well, he brought me home and told me he would ret be able to come and see me right the way the country and the liquid to the street and the liquid to the liquid

Sally Lunn

Sealld two cups of milk and then place in a bowl

One half can be stock; then left with and specified in the state of drain well and roll in flour and free provided with an appearance of the spring on Monday?

The Question Corner

Today's Inquiries

What superstition is connected with inding the limst thower of the spring on Monday?

Describe an anisonal use of ribbon on a saxin hat.

Wash the tongue in place for a skirt?

What is the Velasquez silhou

Bring to a boil, cook slowly quiti tender, season and let cool in stock; then left, season and let cool in stock; then left and the cold in stock; then left and the cold in thore and from tifty cents to S1.

Without any desire to rush the sea der, season and let cool in stock; then left and myself constantly wanting to refer to spring in my writing. There is the sile of the spring in many eason for the spring to make staw but and my spring suit. Which is perhaps my main reason for the particularly attracted by the narciesus bulbs. "Why," I reasoned with the house these days of the springer and add water and add water, place tongue in saucepan, cover with the old water and add.

Two anions, One clare.

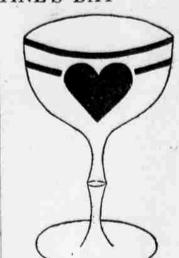
One langet samp herbs.

Without any desire to rush the sea der, season and let cool in stock; then left, season and let cool in

FOR VALENTINE'S DAY

Dear Cynthis—Plense purchased provided by the country of the count Dear Cyuthia—Can anyone answer oil paints dry more quickly and prome this question? Why is it that at a party or dance the blonde and red-haired girls always seem to be more popular than the brunettes? This has always been a mystery to me.

Why dear term oil paints dry more quickly and produces a glassy surface. The design must first be transferred to the glass compote by means of carbon paper. The large heart shown above may be transferred just us it is, and the lines may be put in with a fine brush when the



THE GLAD SURRENDER

Copyright, 1920, by Public Ledger Co. Which Tells of the Motor Ride

By HAZEL DEVO BATCHELOR

were in the back and both were peering eagerly at Laurel. She smiled and they smiled back at her. One was blonde and graye and gave Laurel a very tiny hand in rather a prim way. The other was round and laughing and had a delicious gurgling laugh. She wrinkled up her nose at Laurel and held up her face to be kissed. This was Dulcie. It was Grace's way to hold back, her mother had been that way.

Dulcie chattered in a breathless fashion that was charming. Grace was very particular about her speech and elipped off her words in precise sylla

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CHARLES HENRY FOX

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THE FRIEND WHO REPEATS DISAGREEABLE REMARKS

Thinks She Is Being Loyal, but She Is Really Only Calling Attention to Something That Does Neither Good Nor Harm

I don't want him." Amusement followed indignation. Then after a while been a mystery to me.

To "Kensington": Why don't you with a fine brinsh when the painting is done. The heart and lines may all be done in red, or the heart may all be done in red, or the heart may who you are.

KENSINGTON GIRL.

The Buck Private's Comeback
Dear Cynthia—Please! Won't you ask Mondain to rewrite his letter? My dear friend by this time must have dear friend by this time and dots may be used. Transfer the border to the top edge of the glass with carbon paper and color the entire design red. The compotes should be design red. The compotes with candy be used for the boxes of the paint of ywell. Trace any desired design on the painted surface of the paint to dry well. Trace any desired design on the painted surface of the paint to dry well. Trace any desired design on the painted surface of the paint to dry well. Trace any desired design on the painted surface of the paint to dry well. Trace any desired design on the paint to dry well. Trace any desired design on the paint to dry well. Trace any desired design on the paint to dry well. Trace any desired design on the paint to dry well. Trace any desired design on the paint to dry well. Trace any desired design on the paint to dry well. Trace any desired design on the paint to dry well. Trace any desired design on the paint to dry well. Trace any desired design on the paint to dry well. Trace any desired design on the paint to dry well. Trace any desired design on the paint to dry well. Trace any desired design on the paint to dry well. Trace any desired design on the paint to dry well. Trace any desired design on the paint to dry well to red in much the same manner. Select in much the same manner. Select in much the same manner. Send in the conting and paint it in red or any other to know that Jean felt is didn't seem fundy bout two inches in di lowed indignation. Then after a while it didn't seem funny at all; it was just No, I fail to see where loyal friendannoying. If Jean thought that, why should she be so friendly?—but as far as that was concerned, why was it necessary for her to know that Jean felt that way? It would fust make their relations strained, for it would not be possible to keep up the same manner now that she have that Jean was not pleasant situations that would be much now that she knew that Jean was not better kept quiet. me," she finally lamented.

> for there is no use in trying to be friends with a person who says malicious things about us and pretends to be our friend.
>
> In a ruffle. Then place candlesticks with shades made out of the same errors and the same errors are the same errors of the same errors. Laurel Sione, of the Chronicle, interest with a person who says malicious things about us and pretends to be our friend. But there of the culterpiece, mediately things began to happen, interest no both sides, but of a totally different kind was arioused.
>
> CHAPTER VII
>
> WHEN Laurel turned away from the Witelephone, Winona in her long white inghington was standing in the door way looking at her.
>
> "Well," she said acquisity, "If don't suppose you thin fit a bit on the wind had been to this motor trip more than she had to anything in a long time. She chalteen the wide ske with the sunding the work of the wide ske with the sunding the work of the wide ske with the sunding the work of the wide ske with the sunding to the work. It is not trip more than she had to tanything in a long time. She chalteen the wide ske with the sunding to the wide ske with the sunding to the wide ske with the sunding the work of the wide ske with the sunding the work. It is not trip more than she had to anything in a long time. She chalteen the work of the wide ske with the sunding the work of the wide ske with the sunding the work of the wide ske with the sunding the work of the wide ske with the sunding the work of the wide ske with the sunding the work of the wide ske with the sunding the work of the wide ske with the sunding the work of the wide ske with the sunding the work of the wide ske with the words are the words and the words are the words and the words are the words and the words are the words

of a friend to tell you what Jean said." stated the girl with the right-cous air. "Because it wasn't nice at all. She said that she thought you were very bossy and that you were trying to take Charley away from her."

She paused and sat back to see what effect her words would have on her friend. Naturally, the result was indignation, strong and high. "Take Charley away from her! Why, I knew Charley before she ever saw him—and I don't want him." Amusement follows.

Valentine's Day

If you want to have a pretty table and yet don't want to pay very much for your decorations on Valentine's Day, cover the table with a white cloth IT NEARLY always happens that way. Of course, there are some remarks that are made about us behind our backs that we had better hear of.

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