ECONOMICAL FOOD—EXCHANGE—HOMEMADE CENTERPIECE—PUSHING AMBITION—CYNTHIA

MRS. WILSON SUGGESTS INEXPENSIVE DISHES

Savory of Deviled Egg Is Delicious and Easy to Make and Would Be Appropriate Entree

Cheese Cutlets, Chelsea Cheese Pudding and Cheese Balls Are Nutritious and Economical

By MRS. M. A. WILSON

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THE subject of the H. C. L. is intensely interesting to the woman of modest purse, and under present conditions no definite or approximate pro ratio can be depended upon to furnish sufficient substance for the daily upkeep of the family.

The experienced housewife is appalled at the increasing costs, and if she is one of the many who have had very little material increase in her household budget, she is surely hard put to make both ends meet. Her desire to serve good, palatable and substantial food for her family has led her to discover that she can serve dainty and attractive savories and entrees and good, wholesome desserts by frequently eliminating meat from the menu. This is particularly true if the family does not regard meat as the staff of life.

Among the country inns that abound on the English highways we frequently find that the various savories play a prominent part in the daily bill of fare.

Savory of Deviled Egg

Remove the shell from two hard-boiled eggs and then rub the eggs through a fine sieve into a bowl. Then add

Three tablespoons of grated cheese,
One teaspoon of grated onion,
One teaspoon of salt,
One-half teaspoon of paprika,
One-quarter teaspoon of mustard,
One tablespoon of finely chopped parsley,
Two tablespoons of melted butter.

Mix well, using a fork, and then mold between the hands to shape of a hen's egg. Set in a nest of lettuce and serve with mayonnaise dressing. This amount makes four eggs.

To serve as an entree, roll lightly in flour, dip in beaten egg and then roll in fine crumbs and fry until golden brown in hot fat. Serve with tartar sauce. This forms a delicious dish that may replace meat in the following menu:

Radishes Pickles
Savory Deviled Eggs, Tartar Sauce
Baked Macaroni Spinach
Lettuce
Banana Shortcake Coffee

Cheese Cutlets

Place in a saucepan

One cup of milk,
Six tablespoons of flour,

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

One-half cup of grated cheese—two ounces,
One tablespoon of grated onion,
One teaspoon of salt,
One-half teaspoon of paprika,
One-quarter teaspoon of mustard.

Beat well and then cook until the cheese is melted. Pour on a greased platter and let cool, then set aside for two hours to mold. Form into cutlets, then dip in flour, coat with beaten egg and roll in fine bread crumbs. Fry until golden brown in hot fat. Insert a small piece of celery to represent the bone end of the chop and then cover this with a frill. This amount will make six large cutlets.

Chelsea Cheese Pudding

Soak sufficient stale bread to make one cup when pressed dry. Place this bread in a piece of cheesecloth and squeeze very dry. Now rub through a sieve into a bowl and add

One tablespoon of grated onion,
Three tablespoons of finely minced parsley,
One teaspoon of salt,
One teaspoon of paprika,
One-quarter teaspoon of mustard,
Yolks of two eggs.

Mix thoroughly and then cut and fold in the stiffly beaten whites of two eggs. Turn into two greased baking dishes and set this dish in a pan of warm water and bake in a moderate oven until firm in the center. Serve at once. This is the famous cheese pudding from the Chelsea Bun House.

Cheese Balls

Place in a mixing bowl

Two cups of mashed potatoes,
Three-quarters cup of grated cheese,
One tablespoon of grated onion,
Three tablespoons of finely minced parsley,
One teaspoon of salt,
One teaspoon of paprika,
One-quarter teaspoon of mustard.

Mix thoroughly and then form into balls the size of an old-fashioned codfish ball. Roll in flour, dip in beaten egg and then roll in fine crumbs. Fry until golden brown in hot fat. Serve with creamy sauce.

Try These Delicious Egg Croquettes

Place in a saucepan

One cup of milk,
Six tablespoons of flour.

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

Four tablespoons of finely minced parsley,
One tablespoon of finely minced onion,
One teaspoon of salt,
One-half teaspoon of white pepper,
One eighth teaspoon of mustard.

Mix well and then remove the shells from two hard-boiled eggs. Rub the eggs through a coarse sieve and add to the above mixture. Beat hard and turn on a platter to cool. Then chill to mold and form into croquettes. Dip in flour and then in beaten egg and roll in fine crumbs. Fry until golden brown in hot fat.

Any one of these savories may be used in the menu given and they will provide a splendid assortment of delicacies that will replace meat on the menu during the early months of the new year.

One-Egg Sponge Cake

Place

Two-thirds cup of sugar,
Yolk of one egg,

in a mixing bowl and cream until light lemon color. Now add

One teaspoon of flavoring,
Four tablespoons of cold water,
Three-quarters cup of sifted flour,
Two teaspoons of baking powder.

Beat hard to mix and then cut and fold in the stiffly beaten white of one egg. Turn into a well-greased and floured pan with a tube center and bake in a moderate oven for thirty minutes. Ice this cake with baker's water icing.

Water Icing

Place in a mixing bowl

Two-thirds cup of XXXX sugar,
One tablespoon of cornstarch.

Sift to mix and then add one teaspoon of lemon juice and sufficient boiling water to make a mix that will spread. Beat hard for two minutes and then spread on the cake, using a spatula.

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.

The Question Corner

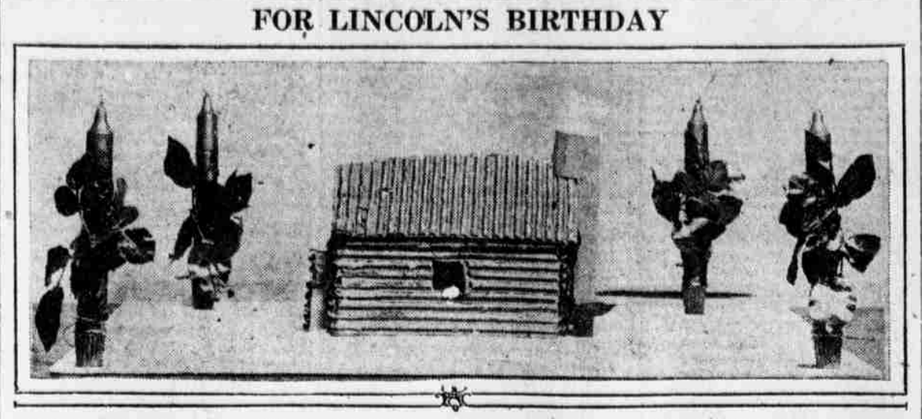
Today's Inquiries

1. What is crepe jersey?
2. How can odds and ends of ribbon be made into dainty gifts for the bride-to-be?
3. When the wick of an oil lamp burns short, how can it be lengthened?
4. What is the origin of the expression "pin-money"?
5. Describe an attractive cross-stitch design for a child's apron.
6. In what unusual way is a striking overskirt made for a taffeta dress?

Yesterday's Answers

1. A pretty centerpiece for the Lincoln's Birthday table would be a log cabin, made out of a pasteboard box, some paint and a little imagination. The chimney could be made out of a ring or thimble box.
2. The requisite for spring hats is an upward tilt, no matter how slight.
3. Indelible ink stains can be removed from linen by soaking in javelle water first, and then ammonia and water.
4. In wiping out a narrow-necked bottle with a cloth, a slim buttonhook is convenient for pulling out the cloth.
5. When it is necessary to make a seam down the middle of a chemise or nightgown, in cutting it out of narrow material, the fact can be disguised by a narrow inserted panel of the material, hemstitched on both sides.
6. Wiping the stove with brown paper every day will keep it bright and clean.

FOR LINCOLN'S BIRTHDAY



"Honest Abe's" own cabin, in the midst of a clearing, surrounded by four trees. It looks as if it had really been made of logs, doesn't it? But it wasn't. It was made out of corrugated pasteboard, the kind that is used to protect pictures and books when they are mailed. A square of the pasteboard was cut in half and bent into the square to form the walls, joining at front and back. The roof was made of another sheet of pasteboard, bent into a ridge in the middle and fastened on to the house with paper clips. The chimney was made of a heavy piece of brown paper. The "vine" covers the division of the chimney and wall. The smoke is nothing more than cotton.

Four five-cent candles were stood in some of their own melted grease at the four corners of the blotting-paper "clearing." The foliage was bought at the millinery counter of a "five and ten" and tied on with thread. The whole cost of the centerpiece was seventy-two cents. Worth trying, isn't it?

Please Tell Me What to Do

By CYNTHIA

She's the First One

Dear Cynthia—I hope to be the first one to speak up on the subject we are now discussing "on the navy."

To "An American": Listen, dear, if any one ever condemns our United States navy he or she is not much good, and I wouldn't waste my breath arguing with them, because they are ignorant. During this war some of the wealthiest men's sons were in it. Remember, girlie, if it wasn't for our wonderful navy our boys would have never reached France. Our navy took 1,000,000 or more boys over to France, sank submarines and went through the dangerous war zone. The navy took my only darling brother and, thank God, they brought him back home safe and sound. There are two classes of sailors, the common and the refined, and you will not only find them in the navy but in all branches of the service. Take my advice and stick to your sailor's sweetheart. With his little $30 a month he treats you sometimes better than a fellow who makes $50 a week, for I have a sailor sweetie, and people can condemn him all they want, but I know he is good and wouldn't be afraid to face him in front of the President of the United States. A sailor will never be barred from Heaven because he wears the navy blue. Those who knock them are usually the ones who couldn't get a good sailor, and if luck turns your way you sure have to hold him by the coat, so he doesn't get away, so speak up, sailors, and "a sailor from the suicide fleet." Sailor boys fought in the trenches, so why condemn?

INNOCENT LONELY SEVENTEEN.

Suspects "Undecided"

Dear Cynthia—Although I have never written you before, I have been a steady reader of your page. Your advice, dear Cynthia, is very valuable to those who really desire good advice. But do you think that they all really desire it? For an example, take "Undecided in Saturday night's paper. It's a shame that "Undecided" should have to work for the small sum of $18 a week when she is perfectly beautiful, having such beautiful black, wavy hair and those wonderful black, soulful eyes! It is a crime, is it not, for a girl of such a figure to keep in the background? It is her duty to show such a vision to the public. I wonder why "Undecided" isn't in the movies or on the stage. I wonder if the only thing that keeps her off of the stage is the manager? Dear Cynthia, once upon a time a friend of mine made the acquaintance of a lady through the mail by her pretty little letters. She described herself as being very beautiful, although she would never send him her picture. At that time we were in Norfolk, Va., while she was in Philadelphia. So when I came here my curiosity compelled me to investigate. Honestly, the lady who posed as a beauty resembled a seventy-year-old Indian squaw. Haven't you just a little suspicion, dear Cynthia, that the same shoe might fit "Undecided" now? Wouldn't say for sure that it would, but I would like very much to see "Undecided," just to satisfy my curiosity and if I am wrong I ask to be pardoned. But, dear Cynthia, did you ever hear of a beautiful lady telling everybody about it? If this should meet with your approval I would like to see it in the EVENING PUBLIC LEDGER. I wonder if "Undecided" will answer? I hope so.

H. H. E.

She Doesn't Understand

Dear Cynthia—I am writing this letter, as my ideas are identically the same as "An American."

My brother was a sailor for a good many years and my sister accompanied him to the railroad station once to bid him good-by. Well, you should have heard the neighbors talk about her just because she was seen walking with a fellow in a navy uniform. Do you think that was right, Cynthia? To knock a girl's reputation? My cousin is a sailor also who took me to a show once in his uniform—but never again! People kept asking me who that sailor was and telling me it wasn't nice to be seen with a sailor. And, therefore, I would also like to know the answer to "Why don't people respect the navy and honor the men that belong to it?" Cynthia, I would like to read a few ideas about this from some more of your readers.

AN AMERICAN, NO. 2.

From a Regular Vamp

Dear Cynthia—I am one of your readers, interested in "Buck Private's" letters on "Why girls close their eyes when they are being kissed."

I would like to know old "Buck Private," for I imagine he is a "vamp." I suppose he wears his black hair parted in the middle (vamplike) 'n everything. Of course he is a romantic lover. That's why he can't understand the girls closing their eyes when he kisses them. I bet he likes to hold the girl in his manly arms and press his lips to hers while his big brown (vampy) eyes gaze dreamily into hers. But "Buck Private" is stung when he thinks a girl is going to keep her eyes open. Girls are not as brazen as fellows, you know, and all girls (even vamps) close their eyes when such a serious operation is performed. It seems characteristic of them, and I am glad it is so. Aren't you, girls? Heavens, isn't there enough emotion in a kiss without rolling eyes at each other?

Cynthia, I hope "Buck Private" sees this letter in your column.

Please tell me, are girls considered tough if they have bobbed hair? I wonder if "Buck Private" likes that kind of girls? I'd like to meet him.

LA VAMP.

Bobbed hair does not make a girl "tough," although plenty of girls with bobbed hair are tough. A girl has to be very common, noisy, hard and all kinds of disagreeable things in order to be called "tough."

Adventures With a Purse

THERE is a shop I know of where you can almost always find a special in waists, and I never fail to drop in there first when I am seeking a new blouse. For instance, I was in there just the other day. I saw one table with a soft pile of georgette blouses, in dark colors, and their price tags read $3.95. Among them were some white and pink crepe de chine models, too. And it was said that the prices of these waists were originally from $5 to $8. Then at another table were crisp little tailored waists in blue and white and pink and white, with trim white collars. These bore the price tags $2.95. And there is generally a table of odds and ends—more expensive blouses — which have been remarkably reduced.

Then there is another shop which rather boasts of its English goods, sporting hats and swagger tailored suits or severe waists. At this shop there is a sale at present of woolly scarfs. They were originally priced at $8, but they have been lowered to $4.95. Judging from our changeable weather we are going to have many days yet in which to wear warm scarfs, and, for the matter of that, they can be worn later with a street dress to take the place of a lightweight coat. So that, any way you figure it, the purchase of one should prove a wise and prudent matter.

I saw an exceptionally nice serving tray today at an exceptionally reasonable price. Offhand I should say that it measures twelve by fifteen inches. It is Japanese ware, is shiny black and is decorated with tiny gold figures, which suggest lacquer ware. One nice thing about this tray is that it is unbreakable, so that you can trust it to careless maids without any trepidation. And the other nice thing about it is the price, for it is only seventy-five cents.

Send a self-addressed, stamped envelope 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 purchased.

The Woman's Exchange

Dressmaking in Camden

To the Editor of Woman's Page:

Dear Madam—I have never written to you before, but would like to know if you could tell me where I could learn dressmaking in Camden city and what night I would go to learn. C. E.

There is a course in dressmaking given at the Camden Y. W. C. A. The class meets on Thursday evening from 7:30 to 9:30. You can go to the office at any time to find out about joining this class for the next term.

Wants Apron Pattern

To the Editor of Woman's Page:

Dear Madam—In the December 28 issue of the EVENING PUBLIC LEDGER was an illustration of a child's apron. Will you please tell me if I can procure this and where? MRS. J. R. C.

If you send the price and the postage for this paper, giving the exate date, to the circulation department it will be sent to you. Address your letter to the Circulation Department, Public Ledger Building, 606 Chestnut street, and be sure to ask for the EVENING PUBLIC LEDGER, not just the PUBLIC LEDGER, for they are two different papers.

Working Hours

Women employed in the department of the president of the borough of Manhattan, New York city, refused to shorten their working day, preferring to work the same hours as the men.

It was proposed to the president of the borough that the women be permitted to leave at 4:30 in the afternoon, instead of 5, thereby avoiding the subway jam.

The general opinion of the women was expressed by Miss Harriet E. Porritt, secretary to the commissioner of public works, who said: "You cannot separate the working hours of men and women employed in the same room in the same office."—Woman Citizen.

Food

Three square meals a day.
Clean, simple, appetizing, well-cooked food.
Meals at regular hours and sufficient time for them.
Dinner at noon for children under seven years of age.
The daily diet should include:
Milk, at least one pint a day.
Cereal and bread.
Green vegetables, especially leafy vegetables.
Fruit.
Egg, meat or fish. If no one of these is used, an additional pint of milk should be given. Has your child these?

SHE WANTS TO BE A WRITER WHEN SHE GROWS UP MORE

But She Wonders Whether She Has the Talent—If She Has the Desire Strongly Enough She Can Be Pretty Sure of Gift

A GIRL of fourteen wrote to me the other day and sent a poem of her own to be criticized. She went on to say: "You may think I am impudent; that is, because I think it any good, for I am only fourteen years of age, and generally a child will have big ideas of her work, while others may consider it very poor. Is this so in my case? I would like the truth, the whole truth and nothing but the truth. My secret ambition is to be a writer when I am older, but do you think I have any talent that is worth cultivating?"

I am not going to give her an expert criticism of her poem (principally because I am not qualified to do so), but I do want to talk about her ambition. She signs herself "Imagination," and I can somehow see her eyes wide and thoughtful, imagining her name in print in a widely read magazine—while the pad with the mathematical problem half solved lies forgotten on her desk.

No, "Imagination," I don't think you are impudent because you think your work is "any good." If you didn't think it was any good you wouldn't have taken the trouble to write it, and if you hadn't written it you would have shown that you have no confidence in yourself, that you are afraid to "take a chance." That would mean that this ambition of yours is really secret, too secret for you to develop.

DON'T let it be secret, "Imagination." If you have it, don't be afraid to declare that you have it. It is nothing to be self-conscious about, you know, and certainly nothing to be ashamed of. Sometimes, I know, you feel something very strongly, and you write it in the most carefully chosen words you can find—and have lots of fun doing it, don't you? Then when you read it over at another time it sounds affected, overdone, and you feel so silly and embarrassed about it that you almost blush, don't you? And you put it away and keep it, and go into a long reverie about how it will be found some time after you have become very famous, and how people will say, "Why, this woman has always been a Great Writer—see what she wrote when she was only fourteen!" Don't you? Of course you do!

It's only natural that you should, because really and truly, but very privately and quietly, you know perfectly well that you can write, don't you? Well, then the thing for you to do is to let other people know it. Not by talking yourself up. Oh, never! But go ahead and write the things that come into your head. If you mean them sincerely at the time you write them, you need never feel embarrassed about the way they sound when you read them over in another mood. And don't put them away; work them into the compositions you have to write in school; keep your eye on the school paper; send them to newspapers and magazines. If they aren't accepted, send them somewhere else. But if you have that sure, firm conviction that you have been given the ability to express your thoughts in written words, no matter how bashful and shy that conviction is, stick to it, and work it out. Develop it, cultivate it, strengthen it! Other people will soon know about it, if you really have it.

You will not have to ask anybody whether you have any talent worth cultivation, if you admit that you think you have. For if you have a real desire to write you can be pretty sure that somewhere there is some talent for it. And if there is any talent at all, it is well worth cultivating. You can't be a writer tomorrow, you know, and perhaps you will never be a Great Writer, with capital letters. But you can start writing tomorrow, and you can write and write and write—and you'll write some day, anyhow. And you'll have lots of fun doing it, too—won't you?

Mrs. Wilson Answers Queries

My Dear Mrs. Wilson—Will you please publish recipe for clotted cream? This I had but have lost and would thank you for same, giving full directions.

MRS. R. A. E.

Place in a milk pan three quarts of milk, fresh from the cow; let stand over night. In the morning place on back of stove, where it will heat very slowly to blood head—100 degrees Fahrenheit. This is important, as if it becomes too hot the cream will spoil; keep at this temperature for one hour, then slowly increase heat to 165 degrees or just below simmering point; keep at this temperature for one-half hour, remove and set in cool place at once; when cold, skim cream from milk. Chill and use.

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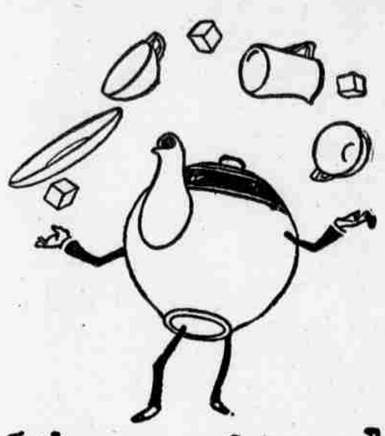

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