MRS. WILSON GIVES WAYS OF PREPARING FRESH SHAD

amiled, Baked, Grilled, Fried Please Tell Me and Planked Are Some of the Methods of Cooking This Fish

By MRS. M. A. WILSON t, 1929, by Mrs. M. A. Wilson, All

LONG toward the middle of March southern shad begin to become iful, and the frugal housewife in

th bacon; larded and baked and served mushrooms or parsley sauce.

To Broil Shad

For nice serving bave the fish dealer best the fish and split in half. Wash and wipe with a damp cloth. Rub with sist oil and now grease a shallow pan; sladed and now grease a shallow pan; place fish in pan and place in broiler of gas range. Cook from fifteen to dighten minutes, basting with hot dighten minutes, basting with hot easter. Serve on hot platter, using a spatula or cake turner to remove from the pan. Garnish with watercress and the pan. Garnish watercress and the pan. Garnish watercress and the pan. Garnish watercress watercreater water

Grilled Fish Have the fish dealer bone the fish.
Now cut fish in fillets. Roll in fine
crambs and place in a shallow baking
dish. Broil in usual manner; baste erry five minutes with well-seasoned French dressing; cook fish eighteen

This old-time dish is well known Clean the fish and now cut it into six places. Wipe dry and dip iu flour and then fry until golden brown. Planked Shad

Have the fish dealer split shad for planking and plank in usual manner. Garnish with bacon, slices of lemon and

Broiled Shad Roe Wash the roe and parboil for five asked that her letter be answered by the innes. Drain, rub well with salad readers and writers of the column about oil and broil slowly for twelve minutes ve with maitre d'hotel sauce or Hol

utes to finish cooking. To lard shad roe: Parboil roe for ten minutes, lard with tiny strips of salt pork. Place in a baking pan, rub-bing well with shortening, dust with four and bake for twenty-five minutes. Baste every ten minutes with bacon fat. wait their turn, unless an immediate ansouthern cucumbers-should

Sour Cream Dressing One-half cup vinegar, Four tablespoons scater,

Two tablespoons cornstarch

Stir to dissolve starch; bring to boil decok three minutes. Remove from ook three minutes.

One teaspoon salt teaspoon paprika One-half teaspoon mustard One-half cup sour cream.

Beat hard to mix. Young onions or allions are served ice cold—with shad. Maitre d'Hotel Sauce

Place in saucepan Three tablespoons flour.
Beat to blend and bring to boil. Cook Four tablespoons butter.

ne tenspoon salt

Four tablespoons finely chopped pars One-half teaspoon paprika, Tiny pinch mustard.

Moover Club Formed at Lafayette Easton, Pa., March 20 .- A Hoover President club was organized by 200 fayette College students and members the faculty here last night. The waspeople have been invited to join

not born before tea," said Sidney Smith.

"Salada" Orange Pekoe is everything you ever thought good tea could be and then—its added depth of flavor -its fragrance like a bouquet from an old-fashioned garden-convince you that it is the Perfect Tea—make you glad you were not born before—



What to Do

By CYNTHIA

A Strong Point of View

Dear Cynthia-I have always been an interested and at times amused reader of your column. What a terrible thing It is a favorite with planked shad. It is a favorite with planked shad. It is a favorite with planked shad, grilled, fried or planked shad roe, the coicure's delight, and served before, fried and garnished shad of the methods of serving the some of the letters that appear in your column. Love must be the only thing that a good many schoolgirls and boys live for. If they had any sense at all they would, instead of writing you, ask mamma or papa to spank them. They could thus use their time in a more or less profitable manner. Walk into a movie and 10 to 1 "he" has "her" in his "manly" arms. Listen to a song and it's always "her," "she," etc. It is not hard to see where our lovesick love must be if one is to judge by is not hard to see where our lovesick friends get their ideas. Two letters this evening caught my eye, one from "Voyageur" and another from "Petite." They are most interesting, the "Voyageurs" in particular. I am almost tempted to ask if "Voyageur" and "Petite" are not known to each Petite' are not known to Certainly the "Voyageur's"

samula or cake turner to remove from the pan. Garnish with watercress and likes of lemon.

Baked Shad

Baked shad may have a filling. if desired. To bake without filling: Wash shad and rub with salad oil. Dust lightly with flour. Now grease a baking lightly with flour. Now grease a baking pan and lay a piece of cheesecloth in pan and lay a piece of cheesecloth in pan and lay a piece of cheesecloth in pan four inches longer and two inches wider than the shad. Lay shad in the cloth and bake in hot oven for in the cloth and bake in hot oven for farty-five to sixty minutes, depending on size of fish. Baste every ten minutes with few tablespoons of boiling water-place on hot dish. Garnish with watercress cut radishes and slices of series.

Placing the cloth under the fish in the pan permits easy removal. stall any comment on my general ap

pearance, age, etc. Pitch in, you Amazons, I will be de-lighted to argue with you about these sentiments of mine. I have eaten powder on the battlefields of France and Bel-gium and I don't think I will run from the kind you people use. Keenly an-ticipating your counter-attack of powder puffs, lip sticks and such whatnots. CYNIC.

She's Provoked

Dear Cynthia-This is my third leter to you and I haven't heard anything about any of them. They have not appeared in your column. I am getting provoked about it. It has been about two weeks since I wrote the first

readers and writers of the column about "Life or Death":

Serve with maitre d'hotel sauce or Hollandaise sauce. To fry shad roe, wipe
the roe with damp cloth and roll in
floor; then dip in beaten egg, roll in
floor crumbs and fry quickly golden
brown in hot fat. Place on a small
beaten dip in a hot oven for fifteen
beating dish in a hot oven for fifteen
landaise sauce. To fry shad roe, wipe
enough to die for him, it is a great sacrifice to do so, but if you died for him,
don't you think it would make him
feel badly after many years had gone
by to think some one had to die for
baking dish in a hot oven for fifteen
bim?

FAY. Sorry, Fay, but many letters written further back than two weeks ago are waiting to be published. Space will not allow us to run more than five or six letters a day, and as we receive many

swer is required.

more than that number, the writers mus

Worried Sister-Write to U. S. M. C. Wash and pare one cucumber; cut a very thin slices, place in bowl and sover with two tablespoons of salt and one cup cracked ice. Set aside for two hours. Wash and drain. Now thred fine one-half head lettuce and add prepared cucumbers and one Spanish or Bernuda onion cut in thin slices. Serve

Consult a Dealer Mae E. C .- Consult a corsetmaker There are all kinds of stays made and you should certainly be able to find some one kind which would be suitable.



THOS. SAVILL'S SONS 1310 WALLACE STREET



On Ideal Occupation for Young Women

> Telephone operating means work near home, short hours, agreeable associates, attractive surroundings and hot lunches at cost.

> The salary is liberal while learning and is increased rapidly.

> There are anniversary payments, sick benefits and vacations with pay.

Talk with Miss Stevenson, 1631 Arch St., about this.

The Bell Telephone Company of Pennsylvania

THE GLAD SURRENDER By HAZEL DEYO BATCHELOR Copyright, 1920, by Public Ledger Co.

Waiting for the Crisis

Laurel Stone's marriage to Granville Burton was very sudden. Hers
was the nature to fall in love without
hesitation, and he having made up his
mind that he wanted a wife was
cager for an early wedding. It was
not the precipitateness of a lover that
turged him on, but he felt that there
was no reason for waiting. Dulcie
and Grace needed a mother, and his
house needed a woman's hand at the
helm. Laurel's discovery of the fact
that her husband did not love her
almost broke her heart. A year after
the marriage Junior was born, and
from that time Laurel changed toward
Granville. At first he was piqued at Granville. At first he was piqued at her indifference, and then quite suddenly he loved her madly, foolishly, more than anything else in the world. and she showed no response. Sud-denly the baby was taken-ill.

AUREL stopped for a moment in "What time is the doctor coming?" she asked.

ouldn't rest. I must go to the baby now, something might have happened."

MISS ANITA MERCHANT EVANS

Daughter of Mr. and Mrs. Powell

Evans, of the Wellington, whose

engagement to Mr. Henry Allen Adams, of 1712 Pine street, is an-

To Settle a Dispute

It was in 1876 that Saturday was

Names for Girls' Club

embroider, etc., and for general good

Exchange

The Woman's

shook her head. Her lips formed the words, "No change," and Laurel went over to the crib and looked down at the baby. He was breathing hard, and his little face looked purple in the dim light. She drew a shivering breath and dropped down in a chair, fighting the sudden faintness that swept over her. To the Editor of Woman's Page:

Dear Madam—In order to settle a dispute, will you kindly inform me in which year was Saturday, December 31, the last day, 1876-77-78-79?

E. S.

Sudden faintless that swept over her. She was conscious of the fact that Miss Phillips had come over to her and was urging her to lie down and rest, and she was too tired to resist. She would not leave the nursery, but she did lie down on a couch there, and she was outself weary that she slept in

was so utterly weary that she slept in spite of herself.

The telephone in the library rang and Harriet asked if there were any change. Upstairs Dulcie and Grace, huddled in nightgowns and warm dressing gowns in Miss Burke's bedroom, waited. They had begged not to be made to go to bed, and Miss Burke hadn't the heart Dear Madam—Could you suggest the name for a club, composed of from two to three hundred business girls, which meets weekly, to learn millinery, to to insist, knowing that Dulcie was overemotional and would not sleep anyway. Laurel slept fitfully in the nursery

and downstairs in the library Granville NAME COMMITTEE. Burton sat alone, waiting.
The baby stirred and Miss Phillips Why don't you call this the Business Girls' Social Club, or just the Business Girls' Club, or just the Social Club. Playtime Club: Ladies of Leisure; Busy Bee; Once-a-Week; Recreation Club: Industrial Pastimes Club, or as you say yourself, General Good Times Club—would any of these do? I hope your club will be very successful, whatever its name becomes.

Burton sat alone, waiting.

The baby stirred and Miss Phillips was on her feet in an instant. She thought as she bent over the crib that there was a change. The baby looked whiter; there was a bluish tinge around the nose and lips, and the tiny features looked pinched. At that moment the door opened and Doctor Summers entered. In the excitement neither Miss Phillips nor the doctor thought to wake

Laurel. It was Granville who went over to her and bent over the couch. She was sleeping like a child with one

And then he realized that her starry eyes were wide open, looking into his. For a moment they were expressionless, and then memory flamed in them and she started up. Doctor Summers was busy over at the crib, Miss Phillips was beside him. Laurel swayed to her feet. and Doctor Summers turned as she can't send them. came toward them. He looked grave. Mary started

"Pretty bad; he hasn't much strength, but he's fighting. We ought to know in half an hour at the most."

She drew aside the curtains and looked down into the silent street. It was a cold December night and the sky And like a flash she was gone.

Granville went back to the library to wait, and Laurel, opening the door of the nursery softly, looked at Miss Phillips in an agony of fear. The woman shook her head. Her lips formed the

(To Be Continued)

MARY HAS SO MUCH TO DO SHE HAS NO TIME TO PLAY

She's Always Tired Because After School She Cannot Relax Like Other Children-Her Only Childhood

Is in Her Dreams

hand tucked under her chin. The other drooped over the edge of the couch. On it the ruby blinked and blazed sullenly. to take the baby out for a walk right are soon as large of Rhode Island, or why Wash-are of Rhode I it the ruby blinked and blazed sullenly, its magnificent facets catching glints of light and flaming up suddenly only to burn down again to a somber red. He noticed the tired sweep of her lashes as he stooped lower. His eyes dropped to her mouth and he caught his breath. He forgot where he was in his longing to kiss that mouth, to feel her wake into consciousness under the touch of his lits. usual careworn expression took its wonder that she welcomes any prince place. Putting her books carefully away. "And, Mary," her mother called after always had, no matter how much love her. "Stop at the grocer's on your goes with it?

Mary started out, and was stopped Ther walking to and fro and looked at Granville. He stood by the chaise longue looking at her, gravely wondering what he could do to help her.

"What time is the doctor coming?"

"What time is the doctor coming?"

"An unust pull yourself together. Laurel." he said, with the familiarity of a friend of the family. "Don't let yourself go to pieces."

"How is he?"

"An unust pull yourself together. her schoolmates, who halted to admire the baby. Like any other baby in the yourself go to pieces."

"How is he?" his closed mouth and gave no evidence of having any intelligence whatever. "About 10 o'clock. Try to get some rest before then, Laurel. Lie down here and let me cover you up. I promise to wake you just as soon as the down that she did not see him, and he down that she did not see him, and he down that she did not see him, and he down that she did not see him, and he down that she did not see him, and he down that she did not see him, and he down that she did not see him, and he down that she did not see him, and he did not see him, and he down that she did not see him, and he did not see him and the di

But Mary wandered on, and finally wish. But Mary doesn't want those brought up at the grocer's, staggering things. All she wants is one day, one home later under her load of provisions.

afternoon, all to her very own self! One price is \$1.95. Now there's a bargain and keeping a watchful eye on the baby at the same time. As soon as she reached the house she had to get the baby's supper and put him to bed. Then there was the table to set, after supper the dishes to do, and by the time Mary picked up her books and started her les-sons she was tired and dull.

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have one?

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need at low cost.

drudgery, and spurns one who cannot give her anything but what she has

She has no real, happy, carefree hildhood. She sits with her legs childhood. crossed quietly, her voice only raised to answer a question (or perhaps whisper a remark), her animal spirits subdued for fear of punishment. She cannot relax afterward like the other childreft. Instead of stretching those cramped muscles on roller skates, or with a jumping rope, she has to make her steps slow enough to match the baby's. Her voice has to be reserved for such remarks as "Yes, ma'am," and "No, no, mustn't eat mud, that isn't good for babies." There's too much

afternoon in which she could play if she wanted to, read if she wanted to. or just sit still like the man on the hill Page Editor or phone Walnut 3000.

"and rest myself, b'gosh!" One after-noon of her own, against six that don't belong to her for even one short, rest-ful hour! She might capture a little youth that way before she gets too dulled with drudgery to care whether she has

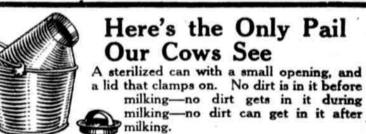
Adventures With a Purse

NOT so very long ago I told you of a shop that was having a sale of rather new one. Well, now, this same shop has opened a millinery department -one in which I think you will be interested. There are some very chic med els, and the nice part of it is that the prices are quite surprising. For in stance, I saw one smart little hat with crown of black straw, and with turned-up brim of soft ribbon. The price tag bears the figures \$7.50.

And while I am on the subject of things for the house, there is every reason to suppose, from present indications, that prices next year will prot ably be even higher than this year's prices. So if you are going to need an extra quilt for protection against next winter's blast, now would be the time to purchase one—a lambs' wool quilt, well covered in a figured material, with plain borders—for \$8.75. The value of these quilts is really exceptional, and the purchase of one now would be a very prudent act.

play.

Cinderella wanted a ball and a prince when her fairy godmother offered her a wish. But Mary doesn't want those things. All she wants is one day, one afternoon with the state of the



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Last week BlueBird washed the little girl's daintiest dresses, and a heavy blanket, in addition to the regular household and family wash, and she says that both the blanket and dresses were perfectly washed.

Free demonstration in your home

¶ You can see BlueBird Electric Clothes Washers at work daily in your dealer's store. If you prefer to see one in your own home, he will be glad to send BlueBird to you, with a demonstrater to do your washing.

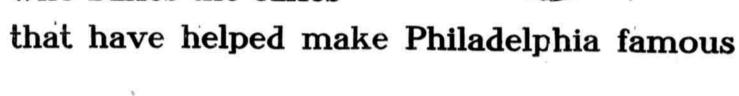
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