

MRS. WILSON GIVES SOME SPLENDID FISH RECIPES

Plenty of Good, Wholesome Dishes for Last Week in Lent, When Many Do Without Meat

By MRS. M. A. WILSON

The last week of Lent is a splendid time to give the family a treat. Usually at this season the markets are abundantly supplied with fish and as many church people, in respect to Fast Week, eschew meats from Tuesday until after Easter Sunday, I have collected some splendid fish recipes that will delight the epicure.

Fish Shirley Point Style
Cleanse and then split the fish as for broiling and then wash and dry. Now rub well with salad oil and then lay flat on a baking pan and sprinkle with one finely minced onion. Place in a hot oven to bake, basting every ten minutes with highly seasoned French dressing. Bake the fish for thirty minutes. If small piece of cheese will be placed directly under the fish it will be very easy to lift or small fish and they may be easily lifted with the cake turner.

English Fried Fish With Chip Potatoes
Select the fish with few bones and then cleanse, wash and wipe dry. Roll in French dressing and then fry until golden brown in smoking hot fat. Lift on soft paper to drain while cooking the chip potatoes. Wash and pare one potato for each person and then cut into thin slices. Boil in cold water for five minutes and then drain. Turn on a cloth and then pat dry. Place a few in a frying basket and cook in smoking hot fat until golden brown.

To serve, pile the potatoes in the center of the dish on a paper napkin and place the fish about the bottom of the pile of chipped potatoes. Garnish with parsley and then serve with mustard or tartar sauce.

Baked Fish Grenoble
Wash and pare one medium-sized potato for each person and then cut into paperlike slices. Grease a fat baking dish and then place the potatoes in the dish and add one-half cup of finely chopped onions, one-half cup of finely chopped parsley.

Mix with the potatoes thoroughly. Now lay a slice of halibut, cut one inch thick, weighing about one and one-half pounds, on the potatoes and pour over a sauce prepared as follows: Place in a saucepan two cups of milk, one-half cup of flour, one-half cup of butter, one-half cup of salt.

Use the water in which the fish was cooked. Stir to blend. Bring to a boil and cook for ten minutes and then add four tablespoons of finely minced parsley.

Dear Mrs. Wilson—Would you kindly let me have recipe for curds or cottage cheese and French custard? Thanking you in anticipation. MRS. J. S.

Do you mean to make the cheese or curds? How do you desire to use the French custard? Dear Mrs. Wilson—Have you a sure orange marmalade recipe? If so, please send it to me. I have done only a little cooking and preserve-making, but as I have a few oranges would like to make some into marmalade. I. T.

Social Activities In and About Town

CHESTNUT HILL
Mrs. A. L. Drum and her daughter, Miss Charlotte Drum, who occupied the home of Mr. and Mrs. William E. Goodman, Jr., 8880 Germantown avenue, Chestnut Hill, last year, and who returned to Chicago in the fall, have been visiting Mr. and Mrs. G. Harry Davis, 7214 Bryan street, Mount Airy. They left for Chelsea, where they expect to remain for about a month before returning to Chicago.

Mrs. Walter L. Foulke, of Mermaid lane, St. Martins, Chestnut Hill is spending several weeks at Miami, Fla. Mrs. Francis King, who has been the guest of Mrs. Walter Bryant, has returned to her home in New York.

ALONG THE MAIN LINE
Mr. and Mrs. Joseph F. Donahue, of 1829 Wynnewood road, Overbrook, are receiving congratulations on the birth of a daughter, Mrs. Donahue before her marriage was Miss Marie G. Fitzgerald.

Mrs. J. H. Fronefeld, of Wayne, will open her cottage at Avalon, N. J., for a house party over Easter. Among the guests will be Mrs. Lillian Deig, Miss Mary Dotterer, Miss Edith Watter, Mr. Raymond Carlson, Mr. Roy List and Mr. Edward Fronefeld.

Mrs. L. E. Hill, of Wayne, will entertain her bridge club tomorrow. The members include Mrs. John Mitchell, Jr., Mrs. Walter Peirson, Jr., Mr. William Hunter, Mrs. Frank Leonard, Mrs. Henry Conkle, Mrs. E. G. Way, Mrs. Edith Atkinson, Miss Katherine Green, Miss May Allen and Miss Fanny Wood.

The Junior Section of the Saturday Club of Wayne will give their spring dance on Easter Monday night. The honorees include Mrs. W. Allen Barr and Mrs. John Mitchell.

Mr. and Mrs. Arthur Holmes, of Wayne, gave a dance at the Saturday Club Saturday evening in honor of their daughter, Miss Jeanette Holmes.

The students of the Garola Vocational-Graduate Department of Social Economy and Social D search gave a social afternoon at 11 At Alliance on Saturday prior to the Easter vacation, which begins Wednesday. The students in this department are graduates of various colleges and universities throughout the country. There are also foreign students from English and French universities. Mrs. Walter M. Newkirk is the hostess of the afternoon.

Mrs. Bradbury Bedell and Miss Reed are spending two months at the Brighton, Atlantic City.

NORTH PHILADELPHIA
Mr. and Mrs. Richard A. Prager, who recently returned from an extended wedding trip gave a dinner and musicale last Tuesday evening at their home, 1814 North Broad street, for forty guests. Mrs. Prager entertained at luncheon on Tuesday and gave a luncheon and bridge on Wednesday. At the latter the guests included Mrs. Charles Webber, Mrs. Horace Mrs. James Metman, Mrs. James Thorne, Mrs. Charles H. Jones, Mrs. Edna Hoffelman and Mrs. James Morris. Yesterday Mrs. Ida Lang, of thirteenth and Spruce streets, gave a luncheon in honor of the bride who will be remembered as Mrs. Bertha Keen, sister of Mr. and Mrs. F. W. Troost, of Germantown.

Mrs. Ester H. Well, son of Mr. and Mrs. Simon North Broad street, accompanied by Mr. Sylvan Hreh, of Logan, will sail for Europe today. They will visit England, France, Italy and other countries.



MRS. WALTER H. AVERY AND BABY. Mrs. Avery was Miss Katherine Potter, of Chestnut Hill, and is a sister of Mrs. George H. Earle, 3d.

Please Tell Me What to Do

By CYNTHIA

Girls Won't Smile at Him
Dear Cynthia—Why is it that I can't get a smile out of a single girl, but as soon as they get married that's when the smiling begins? BACHELOR, 27.

You're in a bad way, aren't you, poor dear? Why not get introduced to some nice girls, who will smile at your cleverness? Let Matters Stand

Marion H.—You were right to ask for the return of the umbrella, but I am afraid the manner of asking was not tactful. It was rather pronounced to write about the umbrella after he had stopped calling. It would have been so easy to speak of it in a light way as a reminder some evening when he called.

At the same time, he was not polite in returning the umbrella as he did. You had better let the matter rest now, only take a little lesson from the happening and do not let great troubles grow from the umbrella as he did. An Echo of a Discussion

Dear Cynthia—When I read that rebuke that our "Ex-Top-Kick" gave our friend "Buck Private" it certainly made my blood boil. I would be very thankful if you would print this reply to the "Ex-Top-Kick." I have been a buck private myself, but I am now a quartermaster sergeant and I don't think I am the only one that has hated a fellow like you in the army, but when you come back in "civies" and try to knock our buck private I think that you are putting your foot in it. It seems to me that you did not have sense enough to remain a buck private, did you? I am inclined to think that you have all those troubles such as "Red Hair," "Mexican Diamonds" and worst of all, eat onions. If not, you would have kissed a few girls and would have found out why girls close their eyes. Do you think for one minute that your nice girl would waste a kiss on a fellow like you? A. Q. M. SERGEANT.

Do as Mother Says
Dear Cynthia—I am a young girl sixteen years of age and a junior at high school. There is a young man who goes to the same school and who seems to be very fond of me. Several times he has tried to make a date with me, but I have not encouraged him, as my mother does not approve and their way of thinking while I attend school. As your mother does not wish you to make dates with boys while you are still a schoolgirl, you will do very well to obey her; and at the same time be thankful that you have a wise, sensible mother. SELMA G.

Upholds Parents
A Troubled Girl—My dear, if you were my daughter I'd be likely to trouble you more than your parents do. The idea of a little girl of fourteen talking of leaving home because her parents object to her going with boys? Pay attention to your lessons and do not run around with the boys unless your parents are willing.

FOR A TOPPY, TASTY BREAKFAST that puts you on your toes, mentally and physically; Heat two Shredded Wheat Biscuits in the oven (to restore their crispness); pour hot milk over them; salt or sweeten to suit the taste. If you don't like milk pour hot water over the Biscuits, drain off the water, place a small bit of butter on each. The tasty goodness of the baked whole wheat is a joy to the palate and supplies all the nutriment needed for a half day's work.

JOHNNY ALWAYS SAYS 'WHAT?' ALTHOUGH HE REALLY HEARS

His Mind Works So Slowly That He Has to Have Extra Time in Order to Take Things In

IS YOUR child a "what-er?" Perhaps you don't know what a "what-er" is. The author of an article in a recent magazine coined the word, using it to describe the child or person who says "What?" every time a question or request is asked. The writer claims that the incessant query is only a pretense, that the child who uses it is not deaf at all. It is merely a disguise for the fact that his mind works slowly and that he does not take in quickly what is wanted of him. He hears perfectly, but he takes some time to get it into his mind what the request requires of his muscles, his thoughts and his senses. To gain this time he asks "What?" and by the time the question has been repeated it has reached his understanding and he is able to answer or obey.

Johnny, get your rubbers on before you go out," his mother calls, as he starts to school. "Wh-a-a-?" draws Johnny, turning slowly. He hears her perfectly, but he cannot grasp the meaning of her words without an effort. She thinks he is just a little hard of hearing and so she raises her voice a trifle and says the same words over again. By that time Johnny has caught the idea, and he goes to get his overalls. He is a "what-er"—the kind of "what-er" whose mind doesn't work quickly. In school his teachers always have to repeat their questions before he can "hear" what they are saying. Naturally he is not a brilliant scholar.

"BUSINESS life," the article goes on relentlessly. "Your what-er does not rely alone on his early what, which would serve only to have the question or request repeated. The what-er is now faced with more of a problem than focusing his slow mind on parts of a lesson previously studied. He must have more time to think out the answer which may require intense mental effort on his part, because he has never exercised his brain for fast thinking. Your what-er being placed in such a position answers a question by repeating the question with a rising inflection. The question is then repeated for him, but he has stilled time enough for his brain to function, and unless the problem is beyond his understanding he will drag the unwilling solution out."

Not a very promising outlook, is it? The poor little boy with the slow-moving brain doesn't seem to have much chance of becoming President of the United States or a captain of industry. But he can be trained to think more quickly. It's up to his mother. She can train him to think quickly by refusing to repeat her remarks to him. She can "call his bluff," by asking a different question in a louder tone, and making him act immediately. He won't like it, but he'll be glad about it.

Dorothea regarded her white ivory buffer ruefully. "I dropped a match on it," she said sorrowfully, "and it has made a nasty brown mark." But 'tis not for nothing that I am her friend. I straightway told her of the paste for cleaning ivory toilet articles, and great was her joy when she found that it removed the stain as completely as if it had never been there. This same paste, which can be had for fifty cents a tube, will remove all stains and spots. Needs that are lined with this grass will, indeed, be bright and festive.

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.

Adventures With a Purse

IF THERE are any little people in your home when Easter time comes I doubt not that you will want to fill one or maybe more baskets. Oh, those baskets of eggs—gaily colored with most marvelous dyes, tiny jelly eggs, rich, luscious eggs! And always, of course, each basket is ruled over by a straight-backed bunny, whose nest must be soft and comfortable. For the nest, then, comes shredded grass, in green or purple, for five cents for a large-size bag. Needs that are lined with this grass will, indeed, be bright and festive.

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Roseland Dancing ANNOUNCES THE OPENING OF —The New Uptown— ROSELAND At Broad Street Above Columbia Avenue Columbia Building Gala Opening Tuesday Evening, March 30th Your generous support of Roseland Dancing, 12th & Chestnut, and the demand of our patrons for an Uptown Floor have made possible the new Roseland. THE LARGEST AND MOST ATTRACTIVE ROSELAND DANCE FLOOR IN THE COUNTRY. IT EVEN ECLIPSES OUR NEW YORK FLOOR, WHICH IS IN A CLASS BY ITSELF. 18-PIECE ORCHESTRA REST ROOMS—SMOKING ROOMS—CHAPERONE When in Town Dance at Roseland, 12th and Chestnut Sts. and When in New York Broadway at 51st

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