

MRS. WILSON ADVISES USE OF FRUITS CANNED LAST YEAR

Housewives of Northern Vermont Make Delicious Biscuits, Shortcakes and Puddings With Their Preserves

By MRS. M. A. WILSON
Four level tablespoons of baking powder.
One and one-half teaspoons of salt.
Three tablespoons of shortening.
One and one-half cups of canned berries.

Beat to blond, turn on well-greased, oblong baking pan and bake thirty-five minutes in hot oven. Cool; cut into squares, split and butter lightly. Serve with sweet cream sauce.

For Afternoon Teas
Take the first berry recipe and roll out on a lightly floured pastry board, half an inch thick; cut with tiny biscuit cutter and brush both biscuits with melted shortening. Put together and bake in hot oven fifteen minutes.

Berry Muffins
Place in a mixing bowl:
Two cups of sifted flour,
One teaspoon of salt,
Two level tablespoons of baking powder,
Three level tablespoons of shortening,
One and one-half cups of canned berries.

To Make the Biscuits
Sift flour into a bowl. Now measure four cups, filling the cup lightly with the tablespoon, piling it high, then leveling with a knife. Turn measured flour into bowl and add:

Ye Old-Tyme Buttermilk Pudding
Place in a mixing bowl:
One and one-half cups of buttermilk,
Four tablespoons of melted shortening,
One teaspoon of salt,
Four cups of sifted flour,
One-quarter teaspoon of cloves,
Three level tablespoons of baking powder.

Use a cake turner and chop to a smooth dough. Roll or pat out three-quarters of an inch thick, cut with biscuit cutter and bake in hot oven fifteen minutes.

Turn into well-greased brown-bread molds and steam one and a half hours. Serve with hot cream sauce. No baking soda is required in this recipe.

Berry Bread
Place four cups of lightly sifted flour into mixing bowl and then add:
One teaspoon salt,
Four level tablespoons of baking powder,
Three tablespoons of shortening,
One and three-quarters cup of canned berries.

Hard Sauce
Place in bowl:
Three tablespoons of butter,
One tablespoon of vanilla.
Beat until creamy, then add two-thirds cup of powdered sugar and beat again. Chill; cut into slices and use to garnish puddings.

Fruit Shortcake with Cream Sauce
Place in mixing bowl:
Four cups of sifted flour,
Four level tablespoons of baking powder,
One and one-half cups of canned berries,
One and one-quarter cups of cream.

Hard Sauce
Place in bowl:
Three tablespoons of butter,
One tablespoon of vanilla.
Beat until creamy, then add two-thirds cup of powdered sugar and beat again. Chill; cut into slices and use to garnish puddings.

Dainty Lingerie

A Daily Fashion Talk by Florence Rose



No, they're not silk, they're fine muslin, but they're just as good looking as the silk ones. The one at the left is trimmed with rows of French knots and fine lace edging. In the center is one that combines squares of embroidery and lace insertion with hand tucks. The third is simplicity itself, but just as charming as the other two

Please Tell Me What to Do

By CYNTHIA

Scores 'Thunder and Lightning'
Dear Cynthia—Referring to an article by "Thunder and Lightning" as to why they give the boys such an awful spanking, I believe "Thunder and Lightning" are deserving of a good reprimand, because they say boys are flirts, poor losers, and above all, dreadful niggers. Cynthia, these girls are great mistakens. There may be a few, but taken as a whole, boys are straight, good losers and accommodating.

SHE HAD NATURAL BEAUTY AND SHE WASN'T SATISFIED

The Plain Girl Envied Her Lovely Complexion, but She Covered It With Artificial Color

PALE, washed-out-looking little girl looked up from the books on her desk at school. She pushed a piece of drab, thin hair out of her eyes and rested her colorless, freckled cheek on her hand. Her admiring gaze settled enviously on the little girl at the desk opposite hers.

The Woman's Exchange
Wants to Bob Her Hair
Dear Madam—I am a young girl of eighteen years of age and would like to know if it is considered proper for a girl of my age to wear her hair bobbed.

The plain girl was looking at returned her glance, but there was no admiration in her eyes. Her hair was glossy and thick and long, her coloring was even and bright and lovely, and her skin was as smooth as satin. She took in the other girl.

Wants to Reduce
Dear Madam—I would like to know how I could reduce about twenty or twenty-five pounds in a harmless way. Are there any baths I could take? How shall I diet? Please give me all particulars and as quickly as possible, as I would like to start at once.

FOR the pretty girl with all her charms had taken each one of them separately and ruined it. Her beautiful, long, thick hair was cut off—bobbed. Her naturally bright coloring had been entirely covered and disguised by the artificial kind that she had prophesied for the plain girl.

Adventures With a Purse
ON a table marked "pearl buttons" I saw card upon card of fancy buttons for trimming summer dresses. Most of them are brightly colored—old rose, for instance—and are oddly shaped—diamond shaped and the like.

The Question Corner

- Today's Inquiries
1. What government position is open to women who have a knowledge of languages and have had experience in economics?
2. How can a rip in a kid glove be mended so that it will be stronger than before?
3. Describe a pretty undershirt for the sheer white chiffon frock.
4. What kind of brush is more satisfactory than a velour for cleaning velvet or velour hangings and furniture?
5. How is a nuptial belt made?
6. What use can be made of a comfortable hat that is shabby and has become uneven round the brim?

Mrs. Wilson Answers Queries

Dear Mrs. Wilson—Can ground or liquid Jamaica ginger be used in place of the crystallized root in making ginger crystals? Your recipe for the above appeared about Christmas time. Will you also give me a recipe for making crystallized mint pastilles, colored green, and tell me how to place nuts. I will appreciate your kindness very much. Thanking you, I am, MRS. R. G. Crystallized ginger must be used. The mint recipe is a private copyright and cannot be given in this column. For place nuts: Roll the sugar until hard and then crack the nuts and dip them in the liquid and allow them to cool.

- Yesterday's Answers
1. The All-American Club in France is a group of French girls, of Marseilles, who have been studying the American language at the Y. W. C. A., Foyer in that city.
2. Discolored aluminum pans can be cleaned by rubbing with diluted lemon juice.
3. A scarf of large roses with tulle ends is an attractive fad for summer.
4. A woven place in a cloth garment can be re-enforced by a piece of the same material, laid underneath and darned down with revellings of the cloth.
5. Ribbon with crisp, frayed edges that look like feathers is a new, unusual trimming for hats.
6. A wooden spoon used for cooking should be soaked in cold water before being washed.

Dear Mrs. Wilson—Will you kindly give me a recipe for making extract of vanilla, and will you tell me where I can purchase the vanilla beans to make the extract? I am anxious to make a large amount of the extract for a hotel. Thanking you very kindly for this information, S. H.

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