

MRS. WILSON GIVES HINTS ON VARIOUS SUBJECTS

Some Good Suggestions for Coddling Eggs, Cooking Fresh Fruit and Boiling Fish—New Ways to Serve Vegetables

By MRS. M. A. WILSON

ALLOW Madame Nature to plan a daily diet for you; from early in the spring until late in the fall, she will give you an abundance of fresh fruit, fresh fish, eggs, vegetables and milk. So that those of us who are economically inclined may profit by her liberal menu.

Supplement this with the various cereal breads, good creamery butter and you will be surprised with your general improvement in health and good looks.

Learn the trick of serving a coddled egg in its own shell for breakfast, instead of the usual manner of boiling them. English folk coddle eggs and it is done in this wise:

How They Do It Place the desired number of eggs in a saucepan and add one teaspoon of salt to prevent the shells from cracking by the sudden contact with boiling water. Now cover with plenty of boiling water, usually the water is one inch above the tops of the eggs. Cover the saucepan closely and set in a warm place for ten minutes. Lift the eggs and then roll in a napkin and send to the table at once.

Learn this little trick of cooking fresh fruit: Cleanse and prepare the fruit in the ordinary manner and then place in a casserole dish and add

One-half cup of sugar. To each quart of fruit. Cover closely and then bake in a slow oven. Try broiling fish by this method: Place in a mixing bowl

Three tablespoons of vinegar. Five tablespoons of salad oil. One-quarter teaspoon of pepper. One-half teaspoon of salt. Two tablespoons of grated onion.

Beat to mix and then beat the fish and lay it on a plate. Baste with one-half of the prepared mixture. Now grease and flour a shallow baking pan and then cut the fish into suitable pieces for serving. Lift into the pan and brush well with shortening. Place in a broiler and broil quickly. Now remove to the oven and finish cooking, basting every five minutes with the balance of the prepared mixture. Lift to a hot platter and garnish with water-cress and slices of lemon.

Cooking Green Vegetables When cooking green vegetables be sure that they are fresh and free from mildew. Prepare them and place in plenty of cool water to rinse thoroughly. As many of the vegetables use various salt solutions to prevent bugs and worms and the like from damaging the vegetables, while they are growing, it is a good thing to make the rinsing a thorough one.

Place in a saucepan of suitable size so that it will comfortably hold the vegetables, and then place on the fire and add one quart of water. Bring to a boil quickly and then add the prepared vegetables and cook until they are tender.

Do not cover the saucepan while the vegetables are cooking and do not add salt or baking soda to the water. The use of baking soda to keep vegetables green or to soften their tissues is very dangerous and is the frequent cause of intestinal trouble. Do not season the vegetables until they are ready to serve.

Do not flood vegetables with great quantities of water, utilize the water in which they were cooked for sauces, gravies, soups, etc.; it contains the valuable mineral elements that should not be thrown away.

When purchasing green peas, if you find you have the small immature pod with no peas, string or trim them as if they were string beans and then with the scissors cut into tiny pieces and add to the green peas and cook in the usual manner.

The addition of a few mint leaves while cooking peas gives them a delicious and very delicate flavor.

Try This—Diamonds of Potatoes and Peas Wash and scrape six raw potatoes and then cut into tiny diamond shapes or dice. Place in a saucepan and cover with boiling water and cook until tender. Take care not to let the potatoes become soft and mushy. Drain and then turn on a piece of cheesecloth for a few minutes to absorb the excess moisture. Now return to the saucepan and add

One and one-half cups of cooked green peas. Eight mint leaves, minced fine. One teaspoon of salt. One-half teaspoon of pepper. Three tablespoons of butter.

Toss gently to mix and then sift in lightly two level teaspoons of flour and let simmer slowly for three minutes. Turn on a hot dish and serve.

Diced New Potatoes and Bacon Prepare the potatoes as for the potatoes and peas above and then mix fine six strips of bacon. Place in a saucepan and then brown quickly. Remove and add one-half cup of finely chopped onions. Simmer slowly until the onions are tender and then add the prepared potatoes, the bacon and

for each service. When the potatoes are ready, place in a saucepan and add three mint leaves and sufficient boiling water to cover. Cook for fifteen minutes, then drain and turn into a baking dish and cover with this cream sauce. Place in a moderate oven for fifteen minutes to finish cooking.

Please Tell Me What to Do

By CYNTHIA Her Lip Stick or Husband? Dear Cynthia—I am a young school teacher; nevertheless I have many friends. Of course, I mean gentlemen friends. Now there is one I like particularly. He is very tall, good looking, and inclined to stoutness. However, on one point we disagree. My friend objects to the use of a lip stick. Now, if this incessant disputing continues after marriage, life would be unbearable. Shall I give him up, or abandon my lip stick?

ELAINE C. If this man does not mean more than a lip stick to you, better keep the stick. But you will find that there are not many men who want to be the husband of a woman whose lips are painted.

What a Woman Went Through Dear Cynthia: Last night, in your most interesting column, I saw the story of "Happy's" life. It is certainly very interesting, and I congratulate "Happy" on her pluck and perseverance. Perhaps you would like to hear my story.

When I was nineteen I married a man of twenty-four. (I am not going to tell you of my single life as it was very happy and peaceful.) My parents did not approve of the match, but did not forbid me to marry him. I was married three months when my mother died. I then went home and kept house for my father, who started to drink after my mother's death. When I was married after my father was taken with a creeping paralysis. I went on keeping house for him for two years, when my second child was born (they are both boys), then my father died.

Just after this war broke out and my husband enlisted, leaving me with two babies to care for. I placed the children in a day nursery and I still never received any word from him. Then came the flu, and my youngest boy was taken from me. My other child was ill, but not seriously. I myself was stricken and had no one but neighbors to care for me. Well, things went from bad to worse, until I thought I should go mad. But I still persevered and tried to keep a "cheerful front" for my baby's and husband's sake.

Then the armistice, the return of my husband, taking a new house—a cheerful home. My baby girl was born just before Christmas, and I think her arrival was to find the most happy woman in the world.

I certainly went through a "purgatory on earth," but I am now reaping my reward. He Disappointed Her Dear Cynthia—Last spring I met a young man who acted like a gentleman, and he told me he loved me. He even asked me for steady company, but refused to keep his word. I had a couple of rings; he took them, but he also promised to give them back and never did, and not long ago I met him and asked him for my rings, but he didn't answer. Dear Cynthia, do you think a gentleman would make a fool out of a girl? Also was it proper for me to write to him first?

And now I wish to say a few words to the young girls: never believe what a fellow tells you, for I found out that nowadays the fellows are untrue; they are nothing but heart-breakers. WAS FOOLED AND IS BROKEN-HEARTED. Of course, a gentleman would not have acted in that way, but, strictly speaking, a girl would certainly be very foolish to give a man two of her rings, when he had not even known where she lived and had, therefore, never been to her house.

Of course, you were right to write and ask for the rings, but you will not be likely to get them again. And your own impudence you have lost your own rings and been disappointed in a young man, do not let yourself become bitter and do not condemn other young men. And do not seek to make others lose faith in their men friends because one has failed you. Cheer up, dear, there are lots of good men in the world.

A SPRING HAT



of the unpleasant weather. Her hat is of bronze straw, encircled with velvet flowers of various colors and adorned with a perky little velvet bow on the right side. The scarf has a pretty buckle fastening

WHAT USE HAS A REAL MAN FOR A PAINTED DOLL?

If Powder Were Black Instead of White Some Women Would Always Look Like Miners Returning From Work

A walk down Broadway, that thoroughfare of the world's greatest metropolis, often brings one's mind back to the time of the Indian warrior. We read of the painted faces of those fighting men, and how their features were thus ornamented in order to add to their fierceness. Perhaps they were more successful as fighters because of the paint.

Perhaps somewhat the same can be said of the painted women we find in New York and in many of the larger cities of this and other countries. Perhaps the paint and powder add to their feminine attractions. I may be obtuse, but I could never see wherein feminine attractions are enhanced by either paint or powder. When I see a woman with her face covered with powder and paint, it seems to me to be the dirtiest sort of a dirty face. They feel that the powder is like white does in any way change the character of the dirt. There is very little difference, as far as dirt is concerned, between white powder and black soot. When I see a woman painted up in the prevailing fashion, I almost feel like asking her to go home and wash her face. A painted woman of this sort is begrimed. She is worse than the coal miner just returned from the pit; she has the coal dust on her face, but the coal dust on the miner's face is washed off more frequently. A miner has a clean face at times, but the face of many women is covered with powder both day and night.

Then there is grease paint, rouge for cheeks and lips. That is dirt of another form. It is nothing more than grease—common, ordinary, everyday grease, no better than bacon fat. To be sure, after putting a layer of this stuff on the face women often dust it with powder with the idea that it can't be seen. The average begrimed woman is under the impression that all men are blind, or nearly so.

Powder and paint can always be detected if you have reasonably keen eyesight. They do not deceive the eye or the mind. And what use has a real man for a painted doll? A complexion that may be ever so bad is far superior to that which is made with rouge and powder. To be sure, many girls are impressed with the idea that the use of a very little color is not detected. Thus they try to create the impression that they possess vitality which does not exist. They are falsifying. They are pretending to possess a color that is not theirs, and only men of the shallowest minds can be deceived in this way. A man with a keen eye and a discerning mentality may associate with women of this sort when there are not other kind available. But when such a man finds a real girl, one with nature's complexion and a color in her cheek and lips that has been made by the vitality within her healthy body, you can be assured that he will consider her far more attractive than the other type. There is nothing false or transient about good health. It is the real thing.

And I would say to girls everywhere, old and young, that if you desire to create an impression that is really enviable, first of all you should develop a character of physique that brings with it a full supply of rich, red blood. Your complexion will then be of a sort that could not be improved by cosmetics; and if your nose shines, it will be the shine of health, and a dab of powder there will always mar your appearance. To the keen eye it is just the same as a dab of soot. The only difference is the color.

When a man's best girl comes out arrayed in rouge and powder, he ought hardly to be blamed if he should think of a cleanly washed face would be of distinct advantage. And last but not least, I have heard it said by much married men that kisses from painted lips are entirely devoid of flavor.—Physical Culture.

Adventures With a Purse I KNOW of a shop where one can buy quite the trimmest, snuggest veils you will find in many a day's walk. They have the narrowest of elastic practically invisible under the chin, which holds the veils firm and secure. The mesh is quite fine, and has, in some cases a graceful little figure-butterfly or the like—on the side. The nice part about these veils is that they fit under the hat, and so serve as an extra protection for the hair. The price is twenty-five cents.

If you are a reader of magazines you undoubtedly have noticed recently, the advertisements of a new perfume. And if you have given the slightest consideration to the ads, unquestionably you have experienced faint stirrings of a longing to have some. What was my surprise to find that one can buy perfume as well as perfume of this new and wholly delightful scent. And it comes in such a nice metal box, making a real addition to one's toilet accessories. The powder is in compact form, which is the economical way to have it, for as you know, loose powder is wasted and spilled so frequently. The perfume can also be bought, the price of either powder or rouge being \$1.50, including the war tax.

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.

A Planting Hint Swiss chard is one of the newer vegetables used as greens and likewise one of the best. It develops large leaf stems and very little root. It can be planted early and the young plants pulled out in thinning can be used for greens. Later the tender, fleshy leaf stems left in the row may be pulled off and used for greens. When finally thinned out, the plants should stand six to eight inches apart in the row. Swiss chard thrives best on a deep, rich, mellow soil similar to that required for beets. The variety known as Lucullus is considered the best.

NELLIE WORE BLUE NET TO MAKE HIT WITH JOE

He Liked It, but He Thought It Was Cheesecloth or Marabou. Men Seldom See Anything but the General Effect of a Dress

NELLIE'S dress was a success. She and her mother had been working over it for several weeks, choosing Nellie's most becoming color, arguing about her most becoming style, promising and then making. Nellie stood for hours while her mother fitted, pinned and measured. They almost came to tears over the fiddle, but finally decided on crust something which fitted snugly at the waist and held in the gathers of the full net at the hips. Of course, it was light blue, like Nellie's eyes, so blue that it looked like "a little piece of heaven."

Why so much fuss over a simple little evening dress? Why, Joe was going to take her to the concert and dance at school. It was an occasion. "And she was going with Joe!"

She went. She had a glorious time. The dress made the hit that she hoped it would make. Joe was filled with admiration. And yet what difference did it make whether he recognized the material and the color or not? He realized that it was a very pretty dress and that she looked—oh, boy, how the did look in it! "What more could any girl want?"

After all the effect is all that most men see. When you read a story, all you have to do is look up the description of the heroine's costume in order to make sure whether the story was written by a man or a woman. If the heroine wears a frock of white georgette crepe, with a sash of soft blue satin ribbon, you may be sure that a woman wrote the story—or that the man who wrote it consulted his wife before putting in the details. If she trim lightly down the stairs, clad in soft unrelieved white, with a knot of blue at the throat, then you don't have to turn to the title page to be perfectly certain that the author is of the masculine gender.

Some philosophers or savants, or whatever they call themselves, insist that women fuss over their clothes simply to please the men. Perhaps we do; but if so, it seems like a dreadful waste of time, doesn't it? It is not decidedly gratifying to have a man give that pleased glance at your salmon pink silk net, but it would be a horrid shock to hear him tell some one afterward, "She looked very well. She had on an orange sort of thing. I think it was taffeta." Maybe we do go to all our troubles just to get an effect for the men (or some man). But I think a great deal of our trouble is taken in hopes that some woman will say, "My dear, she looked perfectly stunning. She had on French silk net with georgette satin underskirt, and it was edged with sequins, and she carried an ostrich fan—it must have cost millions! You know how she looked, costs nowadays." That's the appreciation of a connoisseur! She knows what she's talking about.

Repairing Bags The repairing of old bead bags makes a bit of work that calls not only for skill, but infinite capacity for painstaking. One needs to have her patience and eyesight both insured to perform this delicate task.

The bag should invariably be finished as nearly like the original as possible, not cut down the sides to fit a clasp of modern design. Better, almost always, is the soft shirred top of the right colored silk and cord to suit the special coloring of the bag. The old lining should be carefully ripped apart for a pattern.

With the lining out and the bag turned wrong side out, every broken thread can be easily found. Each tiny rent or big one should be darned on the wrong side very carefully with linen lace thread No. 300. Ecru thread is best, or if that is not to be obtained, the white thread may be placed where it will become dusty and slightly soiled before using. In this way it will better match the thread that has acquired a certain old tone. The sides of the bag should neither be stretched or drawn too close together. Linen thread is to be preferred to silk, as it can be fastened more securely and does not cut the old thread.

After the darning is completed turn the bag right side out and supply the beads that are lacking, following the design which will usually be found on the other side of the bag. The rule is almost without exception that both sides are alike, and it will surely happen that the same parts of the pattern are lacking on both sides. Securing the thread, without a knot, by running a few stitches in the knitting, and, if possible, through two or three beads above the rent, string the right number of beads of the proper shades to fill the space and, if possible, thread through one, two or three beads below the rent.

MODERN PRISCILLA.

LEAVES \$380,000 TO CHARITY Thomas Bradley's Will Provides Home for Retired Clergymen The will of the late Thomas Bradley, former meat packer, was admitted to probate today. Mr. Bradley was the owner of the Bradley Market at Twenty-first and Market streets; a director of Swift & Co., Chicago; the Philadelphia Life Insurance Co. and the Citizens' Trust Co., of Pasadena, Calif. He was president of the Methodist Hospital and Dickinson Seminary, of Williamsport, Pa.

Large bequests, according to the terms of the will, are made to educational and charitable institutions. Dickinson Seminary receives \$25,000, and the Methodist Hospital receives a like sum. The money left to the hospital is for the establishment and maintenance of five free beds. He also left \$330,000 to the Philadelphia Methodist Conference for the building and upkeep of a park and suitable dwellings for retired clergymen of the Methodist Church.

The entire total of the will amounted to \$784,600. Other wills admitted to probate today were those of Ralph L. Pearson, \$120,302.00, and Sara Bruce, \$5000.

It is safe for the baby Nearly 30 years ago the Walker-Gordon Milk business was founded to provide a safe, easily digestible milk for infant feeding. Physicians recommend Walker-Gordon Certified Milk for babies.

Walker-Gordon Certified Milk is clean, and does not vary in quality; it always comes from the same milking herd. Mothers can order it today, knowing that every day thereafter it will contain the same percentage of fat and other constituents. The baby's digestion will approve the choice of Walker-Gordon Certified Milk.

The cleanliness of Walker-Gordon Certified Milk is exceptional—for the Walker-Gordon Company takes exceptional measures to keep cows, barns and utensils clean. Telephone your first order today.

SUPPLEE-WILLS-JONES MILK COMPANY Distributing Agents for Philadelphia, Atlantic City and Vicinity Telephone, Poplar 3503

Walker-Gordon Milk JUST AS IT COMES FROM THE COW

Women's Fibre-Silk Hose Fancy-ribbed; blue - and - black. You will find these very pretty, very durable and altogether satisfactory for the price: \$1.75 a pair

Steigerwalt Boot Shop 1420 Chestnut St. Where Only the Best is Good Enough

Sterling Deposit on Glass Pitchers, Sugars and Creams, Syrup Jugs, Jelly Jars, Relish Dishes, Candy Jars, Cracker and Cheese Servers, Sandwich Servers, Vases, Bon-Bon Dishes, Lemon Dishes, Butter Ball Dishes, Mayonnaise Bowls.

Wright, Tyndale & van Roden, Inc. Reputed the Largest Distributors of High-Grade Dinnerware 1212 Chestnut Street

A Kleen-Kool Kitchen Appeals to the Homekeeper Gas Ranges Water Heaters Refrigerators

MANN & DILKS 312 CHESTNUT STREET TYR WOOL Tyrol Wool is of high grade worsted yarns and is not to be compared with wool jersey—or jersey wool made of wool. Ladies' and Misses' Tailored Suits 29.75 36.75 49.75 ALSO Top and Motor Coats Tyrol Wool is of known value. MANN & DILKS 312 CHESTNUT STREET.

Extra Large Wilton Rugs Our Guarantee: 150 Different Sizes in Stock All the Time.

WILTON RUGS French Hardwick Bundhar Hardwick & Magee Co. "Floor Coverings Exclusively for Almost a Century" 1220 Market Street

Make drinking a safe pleasure See that your soda is served in a Lily Glass. Always clean your own private paper glass. The curved lip adds comfort. The aristocrat among paper glasses. PURITY SPECIALTIES CO. CHARLES L. STUFF, OWNER, AND MGR. DENCKLA BLDG. PHILADELPHIA BELL PHONE WALNUT 4580 KEYSTONE PHONE RACE 2610-21

The Question Corner Today's Inquiries 1. What honor has been given to Mrs. Helen Hamilton Gardener? 2. Describe a dainty gift for the new baby. 3. How should the inside envelope of a formal invitation be placed in the large envelope? 4. When patent leather shoes become dry and threaten to crack, how should they be softened? 5. Describe an attractive negligee that could be made from a remnant of silk. 6. What material combines prettily with government cartridge silk in trimming a hat or dress? Yesterday's Answers 1. Place a stamp in boiling water for a minute to remove it from an envelope without tearing. 2. The average length of a baby at birth is seven inches. 3. The rebellious lid of a fruit jar will come off if it is placed in hot water for a few minutes. 4. A comb of glass irritates the scalp and stimulates the growth of the hair. 5. A good-looking linen dress is trimmed simply with a lacing of black velvet in the front of the waist and at the ends of the elbow sleeves. 6. White buckskin or kid shoes that are soiled can be dyed black.