

MRS. WILSON GIVES RECIPES FOR USE OF CIDER WITH HAM

Puddings and Custard Pies Can Also Be Made by Using This Unfermented Apple Juice in Various Ways

By MRS. M. A. WILSON

LONG about the first week in May the farmer's wife feels that she must give the family a cider treat. Unless the cider is filled into bottles and sterilized, it is apt to work and soon will become vinegary. With this knowledge in mind and having taken the proper precautions, the farm housewife prepared many of the old-time delicacies.

Cider is the pure unfermented juice of apples and it is a wonderful thirst quencher and as a beverage is very good for one's health. It is rich in malic acid, which is most acceptable to the blood stream, and thus helps to purify and thin down our life fluid, which is apt to be heavy and sluggish after a heavy winter diet.

Pure, undiluted cider contains about 85 per cent distilled water in its purest form and for this reason it needs no processes of digestion, because it enters the blood stream at once.

Ham Baked in Cider This old country stand-by for all occasions when ham is to be served is delicious. Wash and thoroughly cleanse a ten-pound ham, place in the boiler and cover with cold water. Bring to a boil and cook slowly, allowing the water in the boiler to boil rapidly for twenty minutes after the ham has been placed in it. Now put where it will just bubble or simmer, allowing twenty minutes for each pound. If you will place the boiler, after covering it closely, on the simmering burner, you will find that the ham will cook and not fall apart. Cool the ham in the liquid in which it was cooked.

When the ham is cold remove from the boiler and place on a tray. Remove the skin and then lift to a baking pan which is large enough to hold it comfortably. Now mark off the fat side in the little blocks with a sharp knife. Now place in a small bowl of brown sugar.

One tablespoon of cinnamon. One teaspoon of nutmeg. One teaspoon of cloves. One-half teaspoon of allspice.

Rub between the fingers to mix. Pat this prepared sugar into the fat part of the ham. Place one-half cup of flour in the bottom of the pan by sifting lightly over the entire surface on the pan. Place in a hot oven and bake for fifty minutes. Begin to baste the ham just as soon as the flour in the bottom is a good rich brown color; use about one quart of cider. Add sufficient water to the gravy to make it of the desired consistency. Serve with the ham.

Cider Pudding Place in a mixing bowl One cup of flour. One cup of breadcrumbs. Two-thirds cup of sugar. One cup of brown sugar. One teaspoon of baking powder. One-half teaspoon of salt. One teaspoon of cinnamon. One-half teaspoon of nutmeg. One cup of seeded raisins. One cup of scalded milk.

Mix by sifting between the fingers to mix thoroughly and then add One and one-half cups of cider. One well-beaten egg. Beat to mix and then turn into a mold and boil for fifty minutes. Serve with cider sauce.

Cider Sauce Place in a saucepan Two cups of cider. Five level tablespoons of cornstarch. One-half teaspoon of salt. One cup of brown sugar. One cup of scalded milk. Stir to dissolve the starch and then bring to a boil and cook slowly for five minutes.

Cider Custard Pie Line a pie plate with plain pastry and then place in a saucepan One and one-quarter cups of cider. One cup of brown sugar. Two tablespoons of butter. Six level tablespoons of cornstarch. Stir to dissolve the starch and then

bring to a boil and cook slowly for three minutes; let cool and then add One teaspoon of vanilla. One-half teaspoon of cinnamon extract. Yolks of two eggs.

Beat to mix and then turn into the prepared pie plate and bake in a slow oven for thirty-five minutes. Use Whites of two eggs. One glass of apple jelly.

And beat until the mixture holds its shape, then pile on the pie for a meringue.

Cider Custards Place in a mixing bowl One and one-half cups of cider. One-half cup of brown sugar. One-half teaspoon of nutmeg. Two eggs.

Beat to mix thoroughly and then pour into custard cups. Set the cups in a water pan half filled with cold water and bake in a slow oven until firm in the center. Use the whites of eggs and one glass of jelly for the fruit whip.

Cider Bread Pudding Grease a pudding dish well and then fill with one quart of one-inch blocks of stale bread. Now place in a saucepan Two cups of cider. One cup of brown sugar. Four tablespoons of melted butter. Four tablespoons of cornstarch.

Stir to dissolve the starch and then bring to a boil and remove from the fire. Add Two well-beaten eggs. One-half teaspoon of cinnamon. Two slices of onion.

Four over the prepared bread and bake in a slow oven for forty-five minutes. Serve with cider sauce. Try basting fresh pork while roasting with cider.

Spiced Cider Sauce for Baking Fresh Ham Place in a piece of cheesecloth Two teaspoons of cinnamon. One teaspoon of nutmeg. One-half teaspoon of allspice. One-quarter teaspoon of cloves. One-half teaspoon of ginger. Tie loosely and place in a saucepan with Two and one-half cups of cider. One-half cup of brown sugar.

Four tablespoons of cornstarch. Stir to dissolve the starch and then bring to a boil. Now simmer slowly for five minutes and then remove the onion and spice and faggots of herbs. Add three-quarters cup of gravy from pan in which ham is baking; stir well to blend and then simmer for ten minutes slowly.

Mrs. Wilson Answers Queries

Dear Mrs. Wilson—Having bought some canned pumpkin from one of the army stores, I find I cannot use it on account of the canny taste. Have tried opening and leaving it out of the can for some time, but it seems to make it worse.

Could you please tell me how to overcome this fault? MRS. R. Try seasoning with spices: Cinnamon, and Little cloves.

Dear Mrs. Wilson—I have tried your recipe with success and found them most delicious. March 5 I tried your ginger cake; it baked beautifully and was good, except was a little dry, which you would give me a ginger cake with sugar and in firm, good cakes that are rich in flavor and yet not expensive to make. I am going to try your crackers of March 3 also.

Richer Recipe for Ginger Cake Add One-half cup of sugar. One egg to ginger cake for richer recipe.

Dear Mrs. Wilson—Please publish a recipe for cookies (inexpensive) for a large family of children. MRS. N.

Inexpensive Cookies Place in a mixing bowl One cup of molasses. One cup of sugar. One and one-half cups of shortening. Cream together. Now add One cup of milk or water. Sift four tablespoons of baking powder with twelve cups of flour. One tablespoon of cinnamon. One teaspoon of ginger. One teaspoon of nutmeg. And then add to the mixture in bowl. Work to smooth dough.

Now for an easy way to roll cookies. Turn dough on molding bowl and form into a long narrow roll about the thickness of a jellyroll. Cut slices one-quarter of an inch thick. Place on baking sheet and bake in moderate oven eight minutes. The tops of cookies may be brushed with shortening and sprinkled with sugar, nuts or cocoanut, or a raisin placed in the center. The secret of having good cookies is not to add flour after the dough is ready to roll.

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Please Tell Me What to Do

By CYNTHIA

Love Makes the World Go 'Round

Dear Cynthia—I was rather amused at Cynthia's letter. His powder-riding on the battlefields of France and Belgium does not seem to have quenched his thirst for battle. I wonder if Cynthia knows that he makes the world go round, or if he carries a mirror in his back pocket. This is my first letter to you, Cynthia, and to solve Cynthia's riddle when he first started out, but he should think all girls are like Petite because the feminine mind is by no means standard. If he does, the title Cynthia certainly suits him, and he has quite a lot to learn. PRACTICAL.

Quarreled With Only Girl

Dear Cynthia—I have quarreled with the only girl in the world for me. She broke our engagement. It was all because I objected to her going to dance with another escort. Business prevented my going. It was only one of many. Why should she go with another man and have me talked about? I would like to explain how I feel, but she forbids my phoning. Should I write? I have tried to get her out of the phone, but she is always "out." Please tell me what to do. I would wreck my life if she would, in a fit of pique, marry my very close rival. J. R. S. Try writing to her. But remember unless you are engaged to her you have no right whatever to demand that she go out with you only. It seems rather a mistake to insist on her not going to a dance when you cannot go yourself if you are engaged. It's well to be a little broad on these matters.

What is the Matter?

Dear Cynthia—I have or had a friend who joined the navy about three years ago and we corresponded regularly while he was overseas. He came back to the United States and was in South Carolina for about six months and we still write, he telling me he could not wait till he got home to see me. He came home and while home he wrote and told me he would come to see me on certain evenings, but he never came. About the papers later I read an account in the paper where his cousin gave a party because he was going back to duty. I think he is the matter? BROWN EYES.

It would be hard to say what the matter, dear, but the young man is evidently a cad and should be ignored. Do not write to him any more. I have met many fine men in the world to waste my time in friendship with one who is not worthy.

Want to Meet Other Men

Dear Cynthia—We are four girls, high school graduates and are now taking secretarial courses. We have been chumming with a group of boys for the last six years and have had many of the enjoyable times together. But these pleasant times have come as a result of our girls' planning. The boys always accepted our good nature as a matter of fact, and not once in return have they offered to take us to the theatre or to a movie or treat us to ice cream when taking walks. We are fond of these boys, but now that we are older we would like to meet new fellows, who will not only respect us as do the other boys but who will also show us nice times. It is so easy for boys to meet girls in a respectable manner.

Readers, do not misunderstand us. We are not bad looking and are not wall flowers when we go out, as we can play the piano, dance and sing and also have keen senses of humor. Although we have nice, comfortable homes, one of our fathers' businesses require us to live in a neighborhood that is not very nice.

We would like some of your readers of the opposite sex to tell us why our old chums who take other girls out and then come and tell us about it, do not take us out. We would also like to know how we can become acquainted with gentlemen. LEAP YEAR GIRLS.

These boys have gotten in the habit of letting you do the planning. You should always let a man think he is planning the entertainment, even if you do bring it about. No man likes to be sought after or told how to entertain a woman. Do not be ashamed of your homes; entertain your friends there. Be careful not to meet young men outside. Your home is no matter where it is, is the place to receive guests. (Copyright, 1920, by Florence Rose)

AN INFORMAL DRESS FOR SUMMERTIME



The popular dotted Swiss, this time with dots of deep blue, forms this attractive frock. The sash is of blue organdie that matches the dots. Buttons covered with the organdie trim the waist in rows and finish the straps on the sleeves.

A Daily Fashion Talk by Florence Rose

DOTTED Swiss, you know, has recently enjoyed a revived vogue. Not that it has ever been out of fashion. However, there are some very smart frocks now made of the sheerest sort of dotted Swiss, some of them with white dots on the white background, some entirely in one or other of the fashionable summer tints and again with the colored dots on a white background. All fabrics this year are unusually sheer. That is one of the essentials, and dotted Swiss is especially charming when it is sheer because of the contrast of the substantial dot against the filmy background fabric.

The frock sketched today is of white Swiss with dots of deep blue. There are trimming bands and a sash of organdie of the same shade as the dot in the Swiss. Button molds covered with this same material trim the front of the bodice and hold the tiny straps on the sleeves.

There are ever so many occasions when a frock of this sort would be suitable as warm weather comes. At the summer resort it is the sort of frock you like to don in the afternoon when you are too indolent or too informal to dress for dinner. If it happens that you dance, then it answers the purpose. There are no outstanding ruffles that will be crushed if you decide rather to don a top coat and go for a motor spin, or it will answer quite as well if you simply pass the time on your veranda or in the living room.

The Woman's Exchange

Moving a Load

Dear Madam—I wonder if it would be possible for you to ascertain the most reasonable way to carry furniture from one city to another. I have what is termed a light load (giraffe) and want to take it from Philadelphia to Washington, D. C. MRS. E. N. MVA. You would have to give a mover to give you an estimate of his charges for hauling your furniture to Washington and then comparing with the charges for sending it by freight or express. Then choose the cheapest way of moving it.

From a Business Woman

Dear Madam—I am twenty-six years old and have been working since I was thirteen, so, of course, my education has been sadly neglected. I was usually too tired to attend a night school regularly, but through intensive reading I have improved myself a little. I have advanced from a little factory girl to a fairly important office position. I get \$100 per month.

Now my problem is I seem to have reached my limit. I have not advanced this last year at all and I see no other position in view that I am capable of filling. I have tried stenography and like it very much. I am not suited for bookkeeping, as I dislike figures. Detail work is my forte. I have an exceptional memory and I like to classify, catalogue and work of that sort.

What could I study to specialize in? I would such a study qualify me? What sort of business houses would be likely to need such help?

A BUSINESS WOMAN.

Evidently the work that you would like is filing. Many persons who have business experience can take a position as filing clerk without taking any course in it, but you can take it at a business school. Of course, unless you become head of a department you can go just so far and no further in filing; but there are some positions of that kind that pay very well. It is really hard to pick out any one or two business houses that require filing clerks more than any other, for any large business needs them. The best way to get a position of this kind is to consult employment bureaus, such as the Federal Employment Bureau for Women, at 258 South Twelfth street, or the employment managers at the various business houses.

A June Wedding

Dear Madam—I expect to be married in June but wish to ask some advice which I will be grateful for if you will give me the same.

I want to be married at home (as I have a very large home) and am going to be married in white. Is it customary to wear a hat inasmuch as it is not going to be a formal wedding, but just a home wedding? Also, will you kindly advise me in regard to sending the invitations out to the wedding. There is a second envelope with every invitation. On this second envelope, which is included within the outer envelope, is it proper when there is more than two in a family to address Mr. and Mrs. P. to the bride and groom?

Even at home weddings the bride wears a hat or veil. The veil is prettier and more according to custom, but if you like you might wear just a wired ruff of tulle attached to a band of ribbon, with a short veil.

The inside envelope of a formal invitation should be addressed simply "Mr. and Mrs. Piteco." There really should be a separate invitation for "Miss Piteco" and "Mr. Piteco," but if you choose to include that with the other each name should be written on the envelope—that is, on the outside envelope and the inside one.

OPENING MAIL THAT COMES FOR SOME ONE WHO IS ABSENT

Is a Temptation to the Curious Person Who Can't Wait to Find Out Who Wrote the Letter—It's Not Pleasant for the "Some One"

"YOU poor fish!" remarked one young married man to his former schoolmate, "why didn't you come to that alumni dinner last night? It was great. If you'd been there our class would have had the biggest crowd there. As it was we tied with 1914. What kind of a loyal old grad are you, anyhow?"

"I never got the invitation, didn't know anything about it. Why didn't one of you fellows say something about it?" retorted his classmate. "I'd have been glad to come. The man who got out the invitations is the fish!"

In his heart, though, he was pretty sure that it wasn't this man who was the "fish." He had a feeling there was somebody else who was not quite a fish, but somewhat to blame in the matter.

When he got home that evening he asked her, "Did you see anything of an invitation for an alumni dinner that was supposed to come for me?"

"Why, I don't think so," replied his wife, a little vaguely. "Oh, yes, I guess I did, too. I saw that it was just a school thing and I didn't think it was important, so I threw it away. I forgot to tell you about it. Was it important?"

Nine times out of ten she could have done this and it would have been all right. No doubt she had, but it was that fatal tenth time that failed her. Of course, if there was that understanding between them that she should open any mail that came for her while he was at the office, her actions were excusable, and she was only human in forgetting. But she was probably only one of those many women who indulge their curiosity in this way, without any consent from their husbands.

THESE women seize the mail from the postman, scrutinize the postmarks on each letter, and try to recognize the handwriting. If this is impossible they just can't wait to find out whom it's from, and they open it, planning to apologize later. This becomes a habit with them, and before long they open every letter that comes, without thought of shame or apology. And very often they "forget," like this young wife.

The trouble is that they have never been taught when they were children, in some families there is a rush for the mail as soon as it arrives. If a letter comes for a member of the family who is out at the time, she is met with interesting news when she comes back. "Come on in and read your letter from Tom!" her young sister urges her. "And there's an invitation here from Susie for a dance next Saturday night."

When the mother of another family returned from her marketing one day her son came dancin' up to her. "Mother, there's a letter from Cousin Gertrude," he sang jubilantly, "and she wants you to come spend a week with her and take me along. Oh, mother, can we go?"

Perhaps it is a temptation to find out what people are writing about to other members of the family, but isn't it a disappointment to be one of those who members and have the whole family read your own private mail before you even see it?

BUILDING BETTER BOYS Military training will help—but it takes something besides 'setting-up' exercises to make healthy, sturdy men. The body is built out of the food you digest. Shredded Wheat Biscuit contains the vitamins that are necessary to normal nutrition in addition to the tissue-building elements which are absent from many expensive foods. The crisp and tasty goodness of the baked whole wheat is a joy to the palate—most real food for the least money.

Twins Lunch-on-Thins "—and they're just as good today, Mary, as when I was a little girl your age." are always good. Made of choicest ingredients and baked to a crisp, golden-brown, Lunch-on-Thins are deservedly "Philadelphia's most popular cracker." Serve with cheese, with light desserts (puddings, fresh and preserved fruits and ice cream) and between meals with milk for the children. J. S. IVINS' SON, Inc. Baker of good Biscuits in Philadelphia since 1846

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The Question Corner Today's Inquiries 1. In producing a secondary color in dyeing what is the most satisfactory method of mixing the dyes? 2. How can a cushion be fastened to the wooden seat of a chair or stool? 3. What other use can be made of the vegetable cutter used to make potato balls? 4. Describe a dainty frock for afternoon wear. 5. What precaution will prevent milk from scorching when it is heated? 6. How should a kitchen holder be made to protect the hand in removing the broiler from the oven? Yesterday's Answers 1. An attractive portable see-saw for the children has a carved wooden horse's head near each end of the board for the children to hold onto. 2. To prevent darkening of woodwork after the use of ice water to remove a stain apply a bleach made of one teaspoonful of oxalic acid crystals in a cupful of warm water. 3. A pretty yellow dress is charmingly trimmed with patterned flowers in bright colors, which can easily be made. 4. Oiling umbrella ribs with machine oil will prevent rust. 5. The cards sent with wedding presents should be removed before the gifts are shown on the wedding day. 6. A sign folding highchair which stands on a regulation dining room chair and is firmly fastened to the back with a clamp can easily be carried in traveling.

MANY PEOPLE Take a few steps off Chestnut Street on 12th Street simply to see the BEAUTIFUL FLOWERS We shall be glad to have you come in. Please don't feel obliged to purchase. THE CENTURY FLOWER SHOP 12th St. below Chestnut St.

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