Combination of Peas and Lettuce Is Delicious-Stuffed Cabbage Leaves Are Also Good-Flemish String Beans

The prepared cabbage

sauce and add:

very fine

Two grated onions.

The prepared cabbage.

Cabbage au Gratin

Fire tablespoons of grated cheese,

Mix thoroughly and then turn into a casserole. Cover the top with fine crumbs and then with two tablespoons of grated cheese. Bake in a moderate

Flemish String Beans

String one quart of green beaus and wash in plenty of cold water. Drain and then plunge into boiling water and

cook for twenty minutes. Drain. Mince

One cup of finely chopped onions, The prepared string beans.

One cup of finely chapped celery. Two green deppers, chopped fine, Simmer slowly for one-half hour a

One and one-half teaspoons of salt,

Four tublespoons of finely minere

Tess to mix and then heat to the boil-

Flemish Braised Green Peas

Two ounces of salt park, minered fine,

One tablespoon of mint leaves, mineral

One tablespoon of onion, minced fine,

Cover closely and simmer very slowly

Answers Queries

Dear Mrs. Wilson-Kindly furnish

me with a recipe for making vauilla

Vanilla' Wafers

until the peas are very tender.

One tablespaon of butter. One tablespaon of vinegar.

One half tenspoon of sugar, One tenspoon of sulf.

One-half teaspoon of pepper

Mrs. Wilson

Place in a mixing bowl

Cream well. Now add

One cup of sifted flour.

Beat to mix and then add

vent breaking.

Three-quarters cup of sugar,

time teaspoon of baking pouder. Four tablespoons of water.

Stiffly beaten white of two engs.

our tablespoons of vanilla extract

Drop from teaspoon on greased and floured baking pan, three inches apart. Bake in moderate oven eight minutes.

Lift from pan with cake-turner to pre

Dear Mrs. Wilson — Will you kindly tell me what I can do with jelly that is so hard I cannot get it

Dear Mrs. Wilson-Would you hindly advise how to make a nice cream chocolate filling? Mine always turns out hard and brittle.

Mrs. E. M.

Three-quarters cup of swup. One-half cup of water. Three level tablespoons of correstarch.

Stir to dissolve cornstarch. Bring t

Four level tablespoons of coron.

boil. Cook for five minutes

MRS. J. H.

Yolk of two eggs. Four tablespoons of butter.

One cup of water

move the lid and add

One-quarter tenspoon of mustard.

for one-half hour and

Four ounces of salt pork

One teaspoon of paprika,

Place in a saucepan and add

By MRS. M. A. WILSON

Copyright, 1920, by Mrs. M. A. Wilson. All rights reserved. ANY inquiries have come in for MANY inquiries have come in for dishes to replace ment in the apring menu. This brings to my mind a dish that is served in England: it is made of lettuce and pens, and is delicious and just the thing for a change.

Select two firm heads of lettuce and wash thoroughly by plunging up and down in pleaty of cool water to remove the sand. Cut each head in half and them the in a piece of cheesecloth and plunge in deep saucepan of boiling ley. . . Two tablespoons of vinegar. plunge in deep saucepan of boiling water and cook for twenty-five min-stes. Drain well and then lift on a like of toast and cover with egg sauce and garnish with fresh green peas

Egg Sauce

Place two cups of milk in a sauce pan and add six level teaspoons of flour. Dissolve the flour in cold wilk and use either a fork or a wire whip. Bring to'a boil and then add

One teaspoon of salt. , One-half teaspoon of pepper One teaspoon of onion extract. One-quarter cup of finely minced

Two well-beaten eggs. Beat hard to blend and then pour oven for twenty minutes. over the lettuce and serve. Add one tablespoon of finely chopped mint leaves to the young green peas while they are cooking, to give that delicate minty

flavor to them. Use cheese and Hellandaise sauce in String beans place of the egg sauce. String beans with tiny diced cooked beets, seasoned with French dressing, may also be used to replace the peas for variety.

Stuffed Cabbage Leaves This dish is also served in the tayerns or the post roudhouses of rural

Soak sufficient stale bread so that when pressed dry it will measure one cup. Rub through a fine sleve into a bowl and then add:

Three hard-boiled eggs, chapped fine. Two onlons, grated. Four tablespoons of finely minced ing point and serve.

One teaspoon of salt.

One-half cup of bacon, chapped fine pods, which have no peas in them, into one-half cup of bacon, chapped fine small pieces with seissors. Piner in a

Mix thoroughly and then remove the leaves from a loose head of cabbage and wash well. Plunge into boiling water for ten minutes and then lift and drain. Lay flat on the table and place two tablespoons of the mixture on the cabbage leaves. Fold in the ends and then roll like a sansage and tie to hold at both ends and in the center. When ready to cook, roll in the flour and brown quickly in the bucon fat. Add a half cups of water to twelve for forty-five minutes. Add
One cup of thick cream sauce.

One-half traspoon of caracay seeds, and sprinkle with prepared crumbs. Place in a hot oven for ten minutes. eve on a slice of toast with three rolls

To Prepare the Crumbs

Place three-quarters of a cup of bread crumbs in a bowl and rub in four table-spoons of shortening in the crumbs. Sprinkle two tablespoons of grated cheese over the crumbs when they are placed over the rolls before placing in

Braised Cabbage

Shred the cabbage fine as for slaw od measure three pints. Place in a pan or large bowl and cover with cold water for one hour. Not place in a large saucepan: Now drain and

One-half cup of bacon or ham fat.

The Question Corner

Today's Inquiries

What new type of drop-stitch stockings can be worn even after it develops runners?
When a man is jutroduced to a girl at a dance is be obliged to ask her to dance?

3. What is the most satisfactory kind of kitchen table for wear. d. When the inside of the heel of

shoe is worn into a large hole which cuts the stocking, how may it be covered at home?

5. What is a pretty color combined. What is a pretty color combina-tion for a negligee?

6. How should the trunk or chest in which winter blankets and clother are to be stored for summer be washed before being used?

Saturday's Answers

A home-made polish made of lin-seed oil, turpentine and beeswax. an ounce to a pint of liquid, is good for leather furniture. The oil should be boiled before the other ingredients are added. 2. Cherry stones can be piled into at old sait bag to make a beau bag

for the children.

A striking trimining for the net evening gown is a wide border made of four parrow double ruffles of taffets.

Shoulder straps of glove silk slauted to fit the shoulders are sold for cappingles. for the children.

sold for camisoles.

5. New muffin ties should be greased well and dried slowly in the over before using for the first time in order to prevent rust. The narrow hair brush with stiff bristles is best for the woman with listless, flat bair, as this stirs up the scalp and stimulates the bair

Wedding Flowers "The Sign of the Rose" CHARLES HENRY FOX

Place in a saucepan

Please Tell Me What to Do

By CYNTHIA

Wants to Learn English Wants to Learn English
Dear Cynthia—I am a young Scandinavian, twenty-five years of age, and recently, came to this country. Of course, I do not speak or understand this language very well, but should like to learn it in the shortest possible time. I have no friends and no relations on this side, and I arrived in Philadelphia fourteen days ago. Can you dear Cynthia, tell me the best way to learn the English language? I am working all day and do not feel like sitting inside all evening to read, read and read, I am promised a splendid position in the export trade as soon as I am capable of the language. Maybe an introduction to a "Leap Year Girl" will help me a good deal, and profit and pleasure can be of the Thanking you in advance for advice. Three-quarters cup of finely chapped Cover closely and then let steam until the cabbage is tender. Remove the lid and then turn frequently until slightly brown. Now add One-half cup of grated cheese. One-half cup of finely chopped pars-Toss fto mix thoroughly and then turn on a hot platter and serve. Thanking you in advance for advice which I hope will be seen in your paper Chop sufficient cabbage fine to meas

ure three pints. Place in cold water for one hour and then drain and par-boil for twenty minutes. Drain again Vour English is quite advanced al-ready, and you will learn more quickly by talking with those around you every day than in any other way.

There are business schools and sum-mer school courses in English which you might attend. Cynthia cannot bring about introductions between writers to the column. and then prepare two cups of cream

One and one-half teaspoons of salt, One teaspoon of paprika. One-half cup of finely mineed pars-

He Wants Some Comfort

Dear Cynthia—I should appreciate your immediate advice on this matter, which I assure you is of the greatest importance to me.

I have been keeping company with a very fine girl for the last winter and I have become quite infatuated with her. She is a little wonder and at times I think she really cares for me. All was going well until a few weeks ago, when an unfortunate circumstance occurred

going well until a few weeks ago, when an unfortunate circumstance occurred to me. On a little trip I happened to be arrested for treepassing and was obliged to spend the night in fail until my reputation could be investigated. The next morning I was released, but the next item came to the attention of Miss D. and wrought a considerable change in her attitude toward me. She has given me no opportunity to explain the circumstance. me no opportunity to explain the cir-cumstances (which I am sure would set everything aright), and to top it all of has left the city for the summer. What should I de? Would it be improper to write to her?

Will you be kind enough to give me a little comfort through your column at your earliest convenience? ANXIOUS BELL B.

Write to her, of course, and explain whole circumstance. If she is the the whole circumstance. If she is the right kind she will understand and for

"T. B. P." Answers Accusers Dear Cynthia-Certain of your co spondents in expressing their ervice meant. To the latter I be equal; that I was in France; that isobeying orders (and for which I

roud today) I lost a sergeancy and ook a trip to a base hospital and when came out it was with a permanent mp, which at times during the last winer put me on a cane for two and three

weeks at a time.

To the former I would like to gay that thinking and arguments with friends were what convinced me that my stand in favor of the bonus was a bad thing. Being a southerner, I can say that I speak from a clear standnoint when I state that a bonus at the present time might bring about a civil uprising. That is no ddle statement. It is based on fact and the remarks which I have heard made. Out of curiosity I have heard made. Out of curiosity I have attended lately four American Legion meetings, gotten in conversation with members of the posts and have found no real necessity for the bonus, and in one post found an agreement among the nembers to devote a certain amount of their bonus to a clubbouse. Many other service men are busy telling each other how red they intend to pain the town when their bonus comes in.

And yet in one way the bonus is a good idea and needed if it is not cash.

And yet in one way the bonus is a good idea and needed if it is not cash. Toss to mix and then serve very hot,

Cannot Comply With Request

Interested—O. H. W.—Cynthia is sorry to refuse your request, but she has made it a positive rule that she cannot bring about introductions between readers of the column, and she cannot break that rule.

out of the glasses? Also, how can I put it to use like spreading it on bread or using it for filling of cake? Making Over Don't forget that you can clean your sunburned straw hat at home quite easily. Scrub it thoroughly first with warm water and pure white soapsuds. Then make a mold for it by padding a Overcooked jelly is seldom satisfac-tory. Try standing glasses in cold water in pan and heating until jelly will turn from glasses. In saucepan, add four tablespoons of water to each glass and heat to blend thoroughly. Then refill glasses and let cool. This may then be used for cake tilling, etc. bowl or a tiu can or something round turned upside down and put it out in the sun. If it is badly discolored, squeeze some lemen juice ou it and let it bleach. You can do this with a mou's straw bat, too.

If your hat is perfectly good, but just a bit webbly and weak as to shape and "stamina," get out your ironing board. Put a wet cloth justife the crown beard. Put a wet cloth inside the crown of the hat and iron it dry with a child's small iron. Place it on its side on the edge of the beard and roll it along to do the sides of the crown. The brim should be ironed on the under side, placing the wet cloth on the bat under the iron. This makes it stiff enough to lost until a damp day, at least.

CORN COLOR AND BLUE IN PLAIN GINGHAM



Gingham is made so attractively nowadays that it is worn in the afternoon as much as in the mornafternoon as much as in the morning. Ruches of the material trim this frock on the hips and the elbow sleeves. White organdic forms the collar and yest. The hat is made of linen with a bow or yelvet ribbon

on the edds that women will be through with some certain fad within a season loses out sadly. Fashion is fickle in many ways and fashionable women are quite eager for smart novelties; but when a certain fabric pushes itself to the front, as gingham did two summers ago, and women find it to their liking they don't drop it with the and fixed part of the sachors.

A READER.

You can buy this sea salt for the bath son who is impatient can never hope to have any success with children, especially if she has no great love for them. There are so many calls on that impatience in work with children, of the seachors. But, I am sure, you will be benefited by using the sea salt to do will be benefited by using the sea salt to be the front, as gingham did two summers ago, and women find it to their liking the salt baths. ago, and women find it to their liking they don't drop it with the end of that season simply because it has flourished

And yet in one way the bonus is a good idea and, needed—if it is not cash. Take the home-buying, farm-buying and insurance schemes and add to it the gift of Great Britain's war bonds which the government owns instead of the cash idea, and methinks many more people would smule instead of frown upon the bonus. THE BUCK PRIVATE.

Your friends knew the accusations were not true, B. P., but other readers widently did not, and so were unjust in their criticisms.

Cynthia thought you could stand it and "come back," as you have so silky and well dyed are they that women are willing to wear them for

The Woman's E:cchange

To "Broken-Hearted" Tour letter has been answered twice before. The only person who can possibly help you with your problem is a doctor. Tell her just what you wrote and she will give you the information you are asking for. No one but a doctor could tell you this.

Ironing Ponges To the Editor of Woman's Page: Dear Madam—Should a pongee dress be ironed on the right or wrong side?

A pongee dress should be ironed on a butterfly. Nurse frowned immediate wrong side so that the unevenness ately.

It is weave, which is it principle feature, will be brought out. Ironing on it right side is apt to make it that and manded. "Now don't you go running in looking."

Cleaning Horsehair Hat

Connie came back—about three steps, then with a gurgle of delighted laughter showing again, looking which I am very thankful. I wish to ask you a question that will help me solve a hat problem. How can I clean a white horsehair braid hat that has become soiled?

It will not injure horsehair to wash it with soap and water. Wrap dry cloths around a bowl or some kind of round "mold," so that the crown will keep its shape when placed on it. Scrub the hat with warm water and pure white soap suds, wiping it off with clear water afterward. Let it dry in the air, but not in the sun, and be sure that it is molded in the desired shape when it starts to dry, for it will be stiff at first and will keep the shape it dried into. Of course, any trimming on the hat must be taken off before you start.

Connie came back—about three steps, then with a gurgle of delighted laughter she turned and ran away again, looking back with a mischievous smile to see if nurse would chase her. As usual nurse would on putting away her work with an impatient sigh, she started in pursuit. Counie giggled gleefully and hid behind a bench. Nurse stood still and stamped her foot.

"Come right here to me," she exclaimed. "I'll tell your mother about you and get her to whip you good and hard. Now you come right back here and sit down. I get tired to death running after you You stay right here."

Of course it wasn't more than five or ten minutes before Counie was chasing something else, probably a rain-bow, to judge by her impish expression, not forgetting to look back now and

Cleaning Handbag

To the Editor of Noman's Page: Dear Madam—Please let me know ow to clean a brown leather handbag. It has a number of scratches and I would like to know if there is anything that will make them disappear.

Use a prepared leather-shoe cleaner for your handbag. Rub it over with linseed oil afterward. This will make the scratches less conspicuous. But there is nothing that will entirely re-

Salt for the Bath

Old Tunes

Ob, what I feel through a patchwork

Faded by years -Sougs from dead lips, love-made tunes lilt.

And here some tears There a white patch, love that frock built-

Oh, the shy fears! The first baby's wrap—a party dress, Ah. wondrous dreams And then a black square, at home

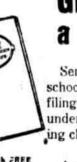
one less. All told in seams Poverty, patience and sorrow confess In hand-sewn themes

Pinks, plaids, deep forange, found spot to stay as their maker dreamed in that other

Green, blues black, yellow, all of you built By hands now still-in a patchwork

quilt . . . -Katherine Haviland Taylor, in

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Like the stairs, floors and woodwork, the chair legs become marred in spite of thew best of care. LAVA-VAR and a brush will work wonders in your home.

CONNIE'S NURSE WAS TIRED FROM LOSING HER PATIENCE

She Thought It Was on Account of Connie's Badness, but It Was Really Because She Was Never Meant to Be a Child's Nurse

CONNIE and her nurse were taking | Unless your work interests you you Onnie and her nurse were taking the air out in the square. Nurse had her knitting and Connie had her animal spirits. Suddenly Connie started to run away across the square after a butterfly. Nurse frowned immediately.

Unless your work interests you you won't be a success at it. If you know before you start it that it will have no special appeal to you but that it's just something at which you can make money, you might just as well give it up now instead of waiting until you have tried it and failed.

away. You stay right here!"

Connie came back-about three steps, then with a gurgle of delighted laughter

not forgetting to look back now and then and encourage nurse to chase her. By the end of the afternoon nurse was worn out and she thought it was on account of the badness of Connie.

Of course in one way it was Con nie's badness that had tired her out But the badness was her own fault. Connie wouldn't have been half so bad if it hadn't been so much fun to make nurse mad. She lost her patience so easily and was so fuony when she got dignified that Counic really felt per-fectly justified in making her perform. You can't blame Connie, either.

THE whole trouble really was that hat is made of linen with a bow or velvet ribbon

A Daily Fashion Talk by Florence Rose IT IS characteristic of the smartly dressed New York woman that when she comes across a good idea in the dress realm she does not quickly or willingly part with it. So over and over again the man or woman who gambles

To the Editor of Weman's Page:

Dear Madam—I am a constant reader of your page and am asking you for a little advice. As I am in ill health and have been advised to take salt baths, is it possible to obtain sea salt to advise in the dress realm she does not quickly or willingly part with it. So over and over again the man or woman who gambles

To the Editor of Weman's Page:

Dear Madam—I am a constant reader of your page and am asking you for a little advice. As I am in ill health and have been advised to take salt baths, is it possible to obtain sea salt to she tried it, but she had never cared or known much about children and she never in the world would be fitted for that position. She was not "long" on patience in the first place and a per-

of course when a girl has neither training nor talent and set must earn ber living she takes what offers and does the best she can. Yet there are certain things to be considered even in work that does not require training or talent. If, for instance, you can put two and two together successfully, but find it utterly impossible to decide in a hurry that eighteen added to them makes twenty or twenty three or whatof becoming a clerk in a bank. If you hate the sight of a needle and thread and have only the vaguest idea of how and nave only the vaguest tree of now a dress is put together you wouldn't make a very good dressmaker or even a dressmaker's helper. If you are not fond of order and neatness you wouldn't do at all as a filing clerk. Every kind do at all as a filing clerkof position requires interest and under-standing even if it doesn't demand training or talent.

Are your fiber rugs for the porch color quite easily yourself. Get your dye ready in a shallow pan and have it boiling on the stove. Put layers of newspapers down on the kitchen floor and place the rugs on them. Then with a scrubbing brush or nail brush spread the dye all over the rug, making sure that every part is covered. Let dry there on the floor and go over it again if the color is not dark enough or smooth enough. Then brush off any loose particles of the dye and consider your work finished. You'll like the result.

Dyeing Rugs

TAKE OUR COOK WITH YOU

to any clime, to the most distant corner of the earth. There you will find Shredded Wheat Biscuit—the same biscuit you have always eaten - crisp, tasty, delicious. We have ten million dollars invested in the process of cooking the whole wheat for you. Eat Shredded Wheat Biscuit wherever you are Makes you fit for the day's work and fortifies you against disease. Delicious for any meal with milk or cream. Most real food for the least money.



with color-From the extravagant line of

bustle and pannier frocks-

Madame and the mode return at least once every season to the demureness and the wellbred simplicity of frocks like

Turquoise-blue taffeta, little puffed sleeves and rounded apron, both edged with ruffles, both new; and underneath a skirt laid in sophisticated pleats.

Isn't it quaint, restrained, and-young?

It's just one of the end-ofspring fashions shown in the

May 15th Number of

ON SALE NOW



OT only does Vogue show fashions in this number—fashions for the cool days of late spring in town, and the hot days of early summer in the country-clothes for street, country club, or evening wear.

T also takes up authoritatively and exhaustively the correct social usage for the summer hostess.

I F you are giving a dinner, and are not precise as to some point of invitation or etiquetteif you are to entertain a house party and are not sure how far usage has sanctioned informality, this number of Vogue will tell-and give you suggestions for amusements and menus besides.

THEN Paris fabricates a delightful summer from organdie, taffeta, and foulards; and inaugurates a Hall of Fame for the mode.

CALLOT touches afternoon and evening gowns with her genius; Madeleine et Madeleine contrast taffeta with organdie and georgette. And Doucet, Martial et Armand and others of the great Paris houses show their designs in plaits in tailleurs, frocks, and capes

AND of course "Seen in the Shops," "The Younger Generation," "Vogue Patterns", what's new on the stage, and articles on music, interior decoration, and art.

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