MRS. WILSON SUGGESTS MENU CONTAINING FRESH FISH

And Gives Recipes for Preparing Other Tasty Foods to Fill Out Three Meals on Sunday

By MRS. M. A. WILSON

(Copyright, 1920, by Mrs. M. A. Wilson. All rights reserved.)

JUST now there is an abundance of good fish in the markets and it is reasonably priced, or perchance the menfolk are devotees and disciples of Izaak Walton and they may spend Saturday holidays with the rod and reel.

However, be it as it may, as the old New England fisherwoman says, "Fish it is to bee and fish will surely bee"; so if no angler from the domicile be abroad then the housewife may saunter forth to the markets and select a nice, plump, fresh mackerel for the piece de resistance for the Sunday meal.

HOW TO PLAN THE MENU

BREAKFAST
Strawberries
Slice of Ham and Eggs
Hashed Brown Potatoes
Rolls Watercress
Coffee

DINNER
Tomato Canape
Grilled Fresh Mackerel Ottawa Sauce
Boiled New Potatoes Peas
Lettuce French Dressing
Strawberry Blanc Mange Coffee

SUPPER
Egg Croquettes Cream Sauce
Sliced Tomato Salad
Bread and Butter
Devil Food Cake Tea

The market basket will require

Two boxes of strawberries,
One small slice of ham,
One dozen eggs,
Parsley,
One-quarter peck of new potatoes,
One-quarter peck of peas,
One bunch of watercress,
One quart of onions,
Four tomatoes,
One head of lettuce,
One three-pound fresh mackerel,
Two cans of evaporated milk,
One can of tomato soup.

And the usual weekly supply of staples.

Tomato Canape

Prepare and then slice toast for each service and spread the toast with well-seasoned mayonnaise dressing. Then lay a thin slice of tomato on the prepared toast. Spread the tomatoes with mayonnaise, dust with paprika and serve with sprig of watercress as a garnish.

Grilled Fresh Mackerel

Have the fish dealer split fish for broiling. Wrap in wax paper, then in a piece of cheesecloth, then in several thicknesses of newspaper and place directly on the ice until needed. When ready to prepare, cut into suitable pieces for serving. Roll lightly in flour and then place in well-greased shallow baking pan and baste lightly with well-seasoned French dressing and broil in the broiler until nicely brown on top, then place in the oven for ten minutes to finish cooking.

Ottawa Sauce

Open a can of tomato soup into a small saucepan and then add

One cup of finely chopped onions,
One-half cup of finely chopped parsley,
One teaspoon of mustard,
Pinch of allspice,
One teaspoon of paprika,
One teaspoon of salt.

Simmer slowly and when ready to serve add

Juice of one lemon,
Two tablespoons of melted butter.

Now lift the mackerel, using a cake turner to prevent breaking, onto a slice of toast and cover with sauce. Garnish with a slice of hard-boiled egg and serve.

Strawberry Blanc Mange

Place one-half can of evaporated milk in a saucepan and add

Two cups of water,
Eight level tablespoons of cornstarch.

Stir to dissolve the starch and then bring to a boil and cook slowly for five minutes. Then add

One-half cup of sugar,
One-half teaspoon of nutmeg extract,
Yolks of two eggs.

Beat to mix and then rinse custard cups with cold water and then turn into blanc mange and let cool. To serve, unmold into a dessert plate. Cover with crushed and sweetened berries and garnish with fruit whip made from

One-half glass of apple or currant jelly.

Beat until the mixture holds its shape.

Devil Food Cake

Place in a mixing bowl

One cup of sirup,
One-half cup of shortening,
One-half cup of cocoa,
Two cups of flour,
One-half teaspoon of salt,
Two level tablespoons of baking powder,
One egg,
One cup of cold water,
One teaspoon of cinnamon,
One-half teaspoon of nutmeg,
Pinch of allspice.

Beat to mix and then bake in two layers in well-greased, floured layer-cake pans in a hot oven for twenty minutes. Cool and use marshmallow whip for filling.

Now place

One cup of XXXX sugar,
One-half cup of cocoa,
One tablespoon of cornstarch,

in a bowl and then sift to mix and use sufficient hot water to make the mixture spread. Beat and spread on the cake.

The Prize Menu Contest

is still going on, and there are three prizes waiting for the best menus for a DOLLAR-AND-A-HALF DINNER FOR FOUR PEOPLE.

FIRST PRIZE, $2.50.
SECOND PRIZE, $1.
THIRD PRIZE, $1.

Rules—The foods used must be staple and in season. The sales slips for the materials must be included. The name and address of the sender and the date must be clearly written.

Mrs. Wilson Gives

a friendly criticism of all menus that do not win prizes, telling why they are not good. "Ready made" desserts and quickly cooked meats are not desirable.

Address all menus to

Mrs. Wilson's Menu Contest
Evening Public Ledger
Independence Square

HOME-COOKED FOODS A'S.
H. C. OF L.

WHICH TEAM ARE YOU PLAYING ON?

Please Tell Me What to Do

By CYNTHIA

Another Word to Miss North Phila.

Dear Cynthia—May I say a few words to "Miss North Philadelphia"? You say that you are as attractive as any of the girls; you are not afraid to use a little rouge and powder in the evening; and there is only one young man who calls on you. You do not like the young man. It may be that you are not of age yet or some of the young men have not had the chance to call on you. "Miss N. P.," you know that no young man will call on you or be good friends with you if there is another young man calling on you now.

MR. NORTH PHILADELPHIA.

"De Jure" Holds to His Point

Dear Cynthia—To "Byrne" I offer my hand. An exceptional letter and one worthy of a reply. But you speak only of the future, a dismal homecoming, the dropping of the enchanted mask of oblivion. All this may come to pass, but he is lost to whom it happens before his spurs are won.

It is not entirely the high cost of loving that I warn against; it's that heady cocktail of moonbeams, pouted lips and clinging arms that is the chief source of danger. You can easily see that the average young fellow cannot afford to ruin his future by marrying too soon. It's all well in theory to save a few paltry hundreds and take a chance with your salary, but it's a poor practical proposition. Is it not far better to be independent, something more than a wage slave, before taking the plunge? Hence I say, get a car, forget the girls in the fun it gives and with a clear mind lay siege to the fortress of success.

Really, I'm not particularly prejudiced against girls. They have their sphere of usefulness, but the wise chap steers clear of their wiles until he has arrived. And should it then be too late to win a maid, what does it matter? For has it not been said: "He has succeeded who has lived well and laughed often; gained the respect of intelligent men and the love of little children; who has left the world better than he found it, whether by an improved poppy, a perfect poem or a rescued soul"?

So shoot another twenty gallons in the tank—the wilds are calling softly, sweetly, tempting. DE JURE.

Reproves Miss North Philadelphia

Dear Cynthia—May I give "Miss North Philadelphia" my first impression of her letter, and incidentally the cause of her trouble? Ordinary, narrow-minded snobbishness. Also, I fear, "Miss N. P.," that in spite of "the strictest Christian principles," your mind is not so strictly Christian as it might be, or you would not find occasion to use your word "suggestive" so many times in describing innocent pleasures. I cannot understand why a girl who has had wholesome environment all her life should have such a stilted viewpoint of pleasures. Harm does not exist when one does not give it a thought. I know this to be so, since no one has a happier time than I, and the "sordid side" has never touched me; and I dance, attend shows and "movies" many times.

I cannot help but feel sorry for "Miss North Philadelphia." She is missing the playtime by her morbid and unnatural reasons for staying aloof from the "earthly earth." I dance, yet have never put foot inside of a dance hall. Did not "Miss N. P." ever hear of the folly "frat" and sorority dances given by her school "crowd," etc? Decidedly, she betrays that she herself is not so "exclusive" or she would know that there are many of us who dance many many dances, but never in dance halls. Forget your "silly" reasons, "Miss N. P." Apply a little Christian thinking to pleasures; have your one man take you to dances, and if you are the average girl you would lead us to believe, you, too, will find yourself popular, with telephone calls, theatre parties and dances galore. I hope this doesn't sound too harsh, but your letter really was a mass of contradictions.

Thank you, Cynthia; your column is a dandy. MISS TWENTY-ONE.

Neck "Fixings"

A Daily Fashion Talk by Florence Rose

Net and organdie are most popular for these dainty accessories, some of them being tucked like the one on the left, others slightly lopsided like the one below it, to be worn with a surplice waist. The gilet in the center is attractive, and the collar at the right closes in back. Cuffs to match are also worn a great deal

THE STREETS OF LIFE

By HAZEL DEYO BATCHELOR

Copyright, 1920, by the Public Ledger Co.

Geraldine's Remorse

Anne Carter has never dared to defy her father and her entire life has been shadowed by his cruel suppression of every impulse of the girl's carefree nature. Consequently, when she had a chance to respond to Geraldine Carpenter's friendship she seized the opportunity, although she knew that her father did not approve of people like the Carpenters and would have been furious if he had known that she went to Geraldine for secretarial work every afternoon. She met Dane Grey, the writer, at Geraldine's and found in him everything that Bill Snyder, the man her father had chosen as a possible husband for her, lacked. When she confronts her father with the truth about Bill Snyder's real character, he succumbs to an attack of apoplexy and in the meantime Anne has decided that Dane Grey likes her only in a friendly way. The girl is alone in the world after her father's sudden death.

JIM CARTER was buried two days later and Anne went through everything alone with the exception of Mr. and Mrs. Barnes who were more than kind to her. Anne was astounded to discover that her father had left her $40,000. The ugly house was only rented, and so at last she was entirely free, free to do as she liked, to leave Greenville forever if she wished. Strange to say, however, she had never felt so entirely helpless, so terrifyingly lonely as she was now. She did not know which way to turn. All her life she had had things done for her, she had been told what to do, she had moved in a narrow little circle of other people's desires. And now that she had her freedom she did not know what to with it.

Her heart was sore and bitter against Geraldine for forsaking her, but it happened that Geraldine, who had gone out of town, had heard nothing of Anne's loss and it wasn't until she returned that Marie told her of it. Instantly Geraldine was conscience-stricken.

"The poor child, and I was so horrid to her!"

Marie knew her mistress very well and was genuinely attached to her. She knew that Geraldine was like a child, that she would storm around at the slightest thing that went wrong, and then give prodigally of her clothes in an effort to atone. She hoped that Geraldine would be able to make things right with Miss Anne.

Geraldine, whizzing up in the car, eager to make amends for her fit of temper, found the place locked up. She could get no response to the bell, when she rang several times, and she was forced to go home with her mind more upset than it had ever been. She went again that afternoon, and found everything exactly as it had been that morning. Across the street a woman was rocking on the porch. Geraldine went across and asked in her charming way if she knew anything about Miss Carter.

Mrs. Barnes's brown eyes were steady and grave.

"She went to New York this morning. I don't know how long she'll stay."

"But she doesn't know anything about the city. Does she know any one who will look out for her?" Geraldine exclaimed.

"She'll get along all right; she was determined to go."

Geraldine was eager to ask more questions, but somehow she could not. The quiet regard of Mrs. Barnes's brown eyes was somehow reproachful. Evidently this woman knew about Anne's loneliness and had been kind. On the way home Geraldine reflected that her own kindness to Anne had been for the most part utterly selfish and that when the girl had needed her most she had failed her. There was something else, too, that worried Geraldine. Not content to be angry with Anne herself, to consider the girl ungrateful, she had wanted others to see everything from her own point of view. Consequently, when Dane had arrived the day after Geraldine had seen Anne, Geraldine had adroitly told him about Bill Snyder.

"I suppose she'll marry him now," she had said petulantly, and turning toward Dane Grey suddenly she had noticed an astounding look on his face. It was gone in an instant, and he said evenly:

"Does she love him?"

"I don't think she knows her own mind, Dane," Geraldine had returned. "You see how she's treated me."

It came back to Geraldine now, all the conversation, and Dane's silence after dinner and his early leave-taking the next morning. Perhaps, and Geraldine caught her breath as she thought of this, perhaps Dane loved Anne, had loved her all the time. Then what had she done? She had purposely misrepresented things to Dane. She knew that Anne hated and feared Bill Snyder, that she would never marry him, and simply because she was piqued and angry and would not understand Anne's attitude, she had sent Dane Grey away perhaps, forever, certainly forever, if Anne could not be located in the city.

Something deeper in Geraldine's nature was at last aroused. The unselfishness buried underneath the surface, the real feeling for Anne that she had in her heart made her realize that she had something precious in the development of this girl, that the clean white slate of Anne's youth had been given to her to write on as she wished and that she had not appreciated what it meant.

(Tomorrow, "The Streets of Life.")

"The Marriage Trifler"

BY

HAZEL DEYO BATCHELOR

is a story that begins with love and marriage. Barbara Knight got married as she did everything else—in a splendid, showy way, with herself as queen of the revels. Then she tried to carry on her married life in that same way, too. That didn't quite work. Yet she loved her husband very dearly—but

The Serial Begins

on **Monday, June 7.** Start it then and see how it all turns out.

WHEN YOU'RE DOWNHEARTED GO INTO THE OPEN COUNTRY

And Spend an Hour or Two in a Field of Flowers, With Nothing But Stillness and the Song of Birds

"ARE you downhearted?" Is there a leaden something that troubles you or makes you unhappy, so that your laugh doesn't bounce? Even the most light-hearted people have these weeks sometimes.

You try to be a stoic about it and keep it all to yourself, although you have long ago reached the screaming stage inside. You accept your friends' remarks about "How well you're looking," as graciously as possible, but you exchange a grim smile with your inner self.

"If she only knew," you remark to that self, "how 'well' I feel!"

Probably if she did know she'd laugh, for it may be only a little thing that weighs you down so. But it seems big to you because it shows no hopeful signs of ever being cleared up. When you reach the state that makes you feel old, and ugly, and disagreeable, and miserable about it, but proud of it, too, get on a trolley car. Choose one that will take you as near as possible to the real, wide, open country. Take a congenial friend with you if you can get her.

The car will be crowded, of course—trolleys always are on Sunday—and you'll dislike everybody on it. You'll develop a burning contempt for the motorman because he doesn't know how to run a crowded trolley car. You'll wonder why you ever started. Then, as the city begins to drop into silence behind you, the car will gradually empty.

You will find yourself watching for rolling distances and flowered roadsides. The car will stop for an old lady to get off at a crossroad, and with the stopping of the motor the world will be very still and hot for a few minutes. Suddenly from the field just outside the car window will rise the startling, sharply sweet call of a meadow lark. You probably won't known what kind of a bird it is, but to your ears, surfeited with the rumble of traffic, the twang of nasal conversations, and the ceaseless hum of a city, it will be almost too beautiful to bear.

THEN you'll reach your open field, and you'll leave the trolley car and the rest of the human world and wander away into the depths of June. The sun will be hot and direct out there even if it is early in the season. There will be clover and butter and eggs, and a daisy here and there, peace and distance, and color—you'd like to cry over the beauty of it all. It's so still. You glory in the sunny, vast, enveloping quietness of it.

Later on, when your hands are full of wild flowers and your soul is full of peace, the sun drops back of the woods and the shadows lengthen across the fields. You start to think about home—and supper. As you make your way toward the trolley line and everyday life, a wood robin, hidden somewhere in the silent woods, begins his twilight song. If you had no soul at all you would gain one in response to that tranquil, contented song.

You wonder how anybody could be unhappy in the midst of this world. Humanity seems so trivial, and its troubles so petty. You don't mind the ride back in the noisy, jammed car because you're only half conscious of where you are. Your thoughts are back there in that warm, still field, surrounded by distance, except where the woods stretched away and hid the wood robin with his peaceful evensong. How you love that wood robin!

It may not take your unhappiness away to get out into June and forget it for a while. Perhaps you won't be able to come back with smiles and light-heartedness, but you'll come back refreshed, strengthened, comforted. You'll have a refuge from your trouble. If it gets too heavy for you you can retreat from it, and let your imagination take you back to a still hour in the sunshine and the sweetness of a meadow lark's pleading note.

The Woman's Exchange

Reduce by Exercise

To a Daily Reader—The best thing to do is to take some regular exercise for this in order to reduce as you want to. There are certain rubber appliances that are said to be very good for this if you care to try them. A physical culturist will tell you just how to exercise in order to reduce in one place without getting thin all over.

Frogs Are Fickle

To the Editor of Woman's Page:

Dear Madam—Will frogs stay where they are raised or will they move from one pond to another as they grow?

W. H. M.

This seems to depend upon the frog. According to authorities on the subject some frogs are "fickle" enough to leave the pond where they grew up and others be taken by the person who buys one and raises it.

Dyeing Cretonne

To the Editor of Woman's Page:

Dear Madam—How is it possible to take the color out of a cretonne table set to dye it another color if there is red in the cretonne?

J. W. S.

Wet the cretonne with lemon juice and put it out in the sun for a whole day. This will fade the red until it is almost gone, and make it so indistinct that it will not show under the other dye. You could take it entirely out with javelle water, but dye does not take well over javelle water, and so much boiling might injure the material.

Remedy for Roaches

To the Editor of Woman's Page:

Dear Madam—Would you kindly advise me through your valuable column how to get rid of large black roaches, which seem to come from the cellar and travel all through the house?

M. L. D.

The regular roach powders that are sold in the stores are the best things to use for this. Sprinkle them in every corner where the pests seem to come from. Stop up all cracks in the floor or baseboards and be sure to keep all crumbs or water splashed from the sink carefully cleaned away.

A Lawn Party

To the Editor of Woman's Page:

Dear Madam—I am now writing to your column for useful information concerning a lawn party I am going to give on our grounds.

I am going to have fourteen boys and fourteen girls, and I would like to know some games to play, as the ages of the boys vary from fourteen to eighteen years and the ages of the girls from thirteen to sixteen years.

I would also appreciate it very much if you would suggest to me a nice way to decorate the tables and what would be nice refreshments to serve.

FIFTEEN.

If you will send me a self-addressed stamped envelope I will be glad to send you the games, but they are too long to print in the column. For the refreshment table have a white basin filled with water and build up a bank around it with earth and moss. At one end have a little branch from a weeping willow tree planted in the bank like a tree, so that it hangs over the lake. If possible get a tiny birch canoe and let it float about on the water. You could simply use flowers if you prefer instead of the regular centerpiece, but the little lake would be cool and refreshing.

For refreshments have ice cream, sandwiches and cake.

Its Quality Does Not Vary

Is the "cream line" always the same in the milk you buy? Is the flavor always the same?

Get Walker-Gordon Certified Milk every day and you can say "Yes" to both questions. The same cows furnish Walker-Gordon Certified Milk every day; they eat the same balanced rations of clean grains and sweet alfalfa hay; they are always cared for and milked under the same exceptional conditions of cleanliness; the percentage of cream is kept constant from day to day.

This unchanging quality of Walker-Gordon Certified Milk, the regularity with which it is delivered, the knowledge that no milk could be safer for even children to drink—all make its users highly satisfied. Telephone your first order today.

Certified by the Philadelphia Pediatric Society

Walker-Gordon Milk is also delivered in New York and Boston

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

Mrs. Wilson's Menu Contest

My dear Mrs. Wilson—Inclosed find menu which I think is a nice little dinner for four people.

MRS. A. G. W. R.

Hamburg Steak
Spinach With Hard-Boiled Egg
Potatoes Watercress Salad
Coffee Cake Sliced Bananas Coffee

One pound of hamburg	$ .30
One onion	.02
One-fourth peck of spinach	.15
One quart of new potatoes	.15
One egg	.04
One loaf of bread	.09
One-fourth pound of coffee	.10
One-half pound of sugar	.11
Four coffee cakes	.07
One-fourth pound of butter	.17
Four bananas	.11
One pint of milk	.08
One bunch of watercress	.06
Salt and pepper	.05
Total	$1.50

Hamburg steak contains little real food value to repay you for the money spent on it. It loses fully 25 per cent in cooking. Other foods which give better value could be used. This menu would also be better with a green cooked vegetable.

My dear Mrs. Wilson—I submit the following menu to you for entrance in the contest. MRS. M. O. M.

Fricassee of Veal
Steamed Rice String Beans
Lettuce French Dressing
Cream Cheese Saltines
Rhubarb Tarts
Bread and Butter Tea

One and a half pounds of breast of veal	$ .33
Two carrots	.03
Four onions	.02
Parsley	.01
Cooking butter and flour	.05
Rice	.04
Beans	.10
Lettuce	.10
Oil, vinegar and spice	.10
Saltines	.05
Cream cheese	.10
Rhubarb	.10
Sugar	.10
Shortening and flour	.08
Bread and butter	.20
Tea	.04
Salt and pepper	.02
Total	$1.47

This is a very good menu and should have received mention in honor roll.

My dear Mrs. Wilson — I am an American girl married to an Italian. I cook American and Italian both and here is today's recipe:

One and a quarter pounds of steak top, round	$ .54
One-quarter peck of potatoes	.28
One quart of onions	.09
One loaf of bread	.09
One quart of fresh peas	.13
One pound of prunes	.25
One head of Romaine salad	.12
Total	$1.50

I have three children, husband, aunt and myself. MRS. C. C.

Mrs. C. C. is an American-Italian and, as we can see from her letter, she is a real little housewife. Mrs. C. C., you would have had first prize if you had selected another meat than steak. Why not try again and give us some of your real Italian dishes that are so delicious and tasty? Your proportions are so very good.

Mrs. Wilson Answers Queries

My dear Mrs. Wilson—Will you kindly publish a recipe to candy apples, like apples on a stick? And oblige

MISS C. E. S.

Place one can of corn sirup in a saucepan and add:

Two tablespoons of salad oil,
One tablespoon of vinegar,
One cup of brown sugar.

Cook until it forms a hard ball in cold water and then dip in the apples which have been mounted on a stick and then place on wax paper to cool.

The Question Corner

Today's Inquiries

1. What precaution should be taken after using washing soda to cut the grease in the sink in order to prevent stoppage of the drain?
2. In what attractive way are organdie vests for Eton jacket suits trimmed?
3. How can the bluish film be removed from highly polished furniture?
4. Is it correct to take leave of the guests at a dinner on leaving?
5. What attractive feature is used in the summer dresses of organdie, dotted Swiss, etc.?
6. How are the bows of sashes made this year?

Yesterday's Answers

1. Georgette crepe and organdie is an unusual combination of materials used on many summer dresses.
2. A wooden skewer will easily remove grease from the corners of square cooking utensils.
3. In washing the dishes the glassware should be done first.
4. To make a gold-fish pool in the garden without piping or concrete, sink an old bathtub into a hole, fill it with water and place stones and bushes round the edge.
5. A dainty apron tunic for an organdie dress is made in a pointed shape, edged with lace and adorned with two little lace pockets at the sides of the front.
6. A lady should always rise to greet a visitor.

Adventures With a Purse

HOT summer days, no maid and the prospect of a steaming, sudsy wash tub—what a problem, to be sure! Need I advance any further arguments in favor of a washing machine? But with so many advertised and displayed the question of which one to choose becomes a mighty difficult one. Once before I told you of an electric washer, but it just occurred to me that perhaps you might be more interested now than you were then, although I know of several who bought one at that time. The washer that I want to tell you about operates as follows: The soapy, cleansing water flushes back and forth through the clothes in a figure 8 motion. This is an exclusive feature of the washer and is one which is supposed to wash the clothes cleaner and in less time than the ordinary washer. In addition, the smooth copper tub has not a single part inside it to catch on the clothes and cause wear and tear—nothing to lift out and clean after the wash is finished. I understand that the shopkeeper will send some one right to your home with the washer, who will wash some of your clothes in it, demonstrating just how it works.

Among the smartest models in summer gowns, to my way of thinking, are those with accordion-plaited skirts of crepe de chine, with blouses of contrasting colors. There is only one drawback to them—they are so very expensive. But one shop is having a sale of accordion-plaited crepe de chine skirts in black, white, navy and flesh for $11.75. Now, what is to prevent your buying one of these skirts at that remarkable price and then either making or buying a separate silk blouse in whatever color you like best? Here you would have a very smart dress and at considerably less cost than if you were to buy the dress complete. Personally, I consider $11.75 for such a skirt a remarkable bargain.

Then if you want to wear your skirt with a light blouse and sweater, I know where there is a sale of fiber-silk sweaters, with pockets and belt, in all the sports shades, for $7.90. They open down the front, have long, straight lines and are among the smartest and most reasonable sweaters I have seen this year.

For names of shops address Woman's Page Editor or phone Walnut 3000.

Tea and Coffee Hurt Many People

If tea or coffee disagrees with you, make a ten days trial of

INSTANT POSTUM

More healthful than tea or coffee. Costs less, *and Its flavor pleases.*

Sold by Grocers Everywhere!

Silks, Woolens, Dress Goods

Take your choice of these fashionable dress silks. Good body, rich finish, plain and fancy weaves. Light and dark colors. You will find bargains here you'll long remember.

Crepe de Chine (black only) 40 in. wide, $2.50 value	$1.39	Foulards (pure silk) 36 in. wide, $2.25 value	$1.35
Georgette Crepe (white only) 40 in. wide, $2.50 value	$1.39	Ratine, 40 in. wide, $1.75 value	69c
$5 & $6 Silk Tricolette, all colors	$2.75	Fine Flowered Voile, good quality, 40 in., value 65c	43c
Sport Satin	$3.75	White Organdy, value 65c	40c
Charmeuse, black or blue, value $5.00	$2.98		

Goods Exchanged If Not Satisfactory

NEW ENGLAND WOOLEN CO.

Notice: During July and August We Close at 7 P. M. Now Till 8:30.

721 S. 4th St. (S. E. Cor. 4th & Monroe)

S. W. Cor. 60th and Market Sts.

Rittenhouse Bros.

Penny Profit Meat Store

Meat Bargains!

Friday and Saturday

STEAK MEATS All Kinds **28c a lb.**
RUMP, ROUND OR SIRLOIN

	Lb.		Lb.
Rib Roasts (best cuts)	28c	Legs Yearling	34c
Chuck Roasts (best cuts), 18c-20c		Shoulders Yearling	20c
Hamburg Steak (freshly ground)	18c	French Yearling Chops	28c
Lean Rolled Pot Roast	18c	Lean Rib Yearling Chops	26c
Lean Rolled Brisket	18c	Loin Yearling Chops	35c
Bolar Roast	26c	Breast Yearling, 2 lbs.	25c
Cross Cut Roast	26c	Legs of Genuine Lamb	48c
Stewing Beef (Brisket)	10c	Shoulders Lamb	32c

BONELESS BACON, 32c lb.
Nice and lean in 2 and 3 lb. pieces.

Shoulders Pork City Dressed **28c lb.**
Nice and lean, 5 to 7 lbs.

	Lb.		Lb.
Picnic Hams (6 to 8 lbs.)	24c	Loin Roast Pork (rib cut)	26c
Regular Hams (8 to 12 lbs.)	39c	Shoulder Pork (picnic style)	22c
Skinback Hams (8 to 12 lbs.)	37c	Fresh Hams (whole or cut)	37c
Cottage Hams (2 to 4 lbs.)	40c	Pure Lard, 1-lb. package	23c
Picnic Hams, extra small (3 to 5)	25c		

Eggs! Eggs! All Strictly Fresh-Laid, Big Meaty Ones in Cartons **46c doz.**

	Lb.		Lb.
Roasting Chickens	46c	Nut Margarine	32c
Stewing Chickens	43c	Oleomargarine	40c

Fancy Table Butter, 57c lb.

Don't Blame It On The Pot

Because your coffee does not come up to your idea of appetizing excellence — even though you do pay a good price for it—is not necessarily the fault of your method of making coffee. You can lay the fault to the fact that you buy coffee in paper bags. Coffee packed in bags is continually losing its strength and flavor because the oils in the coffee beans are being evaporated.

Morning Sip Coffee is packed in *slip cover* tins that keep every particle of strength, flavor and goodness in the coffee. For that reason *with Morning Sip you use only one-half the usual amount.* A pound of Morning Sip goes twice as far and decreases your coffee expense. Morning Sip Coffee sells so rapidly that your grocer always has a fresh supply on hand.

Your first taste of Morning Sip will show you how good coffee really can be when all the strength is kept in the coffee. Try Morning Sip Coffee.

Sold By All Good Grocers

MORNING SIP COFFEE

Packed in tin to keep the flavor in

Roasted and Packed by

Alexander Sheppard & Sons
Philadelphia, Pa.