

MRS. WILSON GIVES RECIPES FOR CUCUMBER DISHES

These Are Always Good, Whether Made Into Salad, Used as Vegetables, Stuffed or Fried Into Fritters

By MRS. M. A. WILSON. My dear Mrs. Wilson—Will you give a good cucumber salad recipe or any way to fix the new ones for the table? Thanking you, I am

FROM now on and until late in the fall cucumbers can be bought very reasonably. The food value of the cucumber is virtually nil—it contains about 93 per cent distilled water that is available without any special diet. They purify and cleanse and for this reason it should be a daily visitor upon our tables during the growing season.

How to Prepare the Cucumber. Pare the cucumber and then cut in thin slices and cover with plenty of cracked ice. Let stand for a half hour and then wash. Serve in salads as a garnish for fish, meat courses and also as a fritter.

Cucumber Salad. Prepare the cucumber as directed, cutting into paper-thin slices and, when ready to serve, add three medium-sized onions, sliced. Cover with cracked ice and serve with pepper, salad and vinegar or French dressing.

Cucumber Mayonnaise. Pare the cucumbers and then place in a bowl of ice water for a half hour. Then grate and add: One cup of mayonnaise, Three onions, grated, One-half teaspoon of mustard, One-half teaspoon of paprika, One teaspoon of salt.

Sour Cream Dressing for Cold Vegetables. This may be used with peas, string beans or asparagus. Prepare and grate the cucumbers as in the cucumber mayonnaise and then turn into a bowl and add:

One teaspoon of salt, One-half teaspoon of paprika, One-half teaspoon of mustard, Three onions, grated, One cup of thick sour cream whipped stiff.

Cooked Sour Cream Cucumber Sauce. Place in a saucepan One-half cup of vinegar, One-quarter cup of water, Two tablespoons of cornstarch, and then stir to dissolve the starch. Bring to a boil and cook slowly for three minutes.

Stewed Cucumbers. Pare the cucumbers and then cut in pieces and place in a saucepan and cover with boiling water. Cook until tender and then drain and put the cucumber in a bowl and add:

One-half cup of vinegar, One-quarter cup of water, Two tablespoons of cornstarch, and then stir to dissolve the starch. Bring to a boil and cook slowly for three minutes.

Chop fine two ounces of salt pork. My Dear Mrs. Wilson—I submit the following menu in the contest:

Chicken a la King on Toast, Baked Potatoes, Mashed Potatoes, Egg Brown Bread and Butter, Lettuce with French Dressing, Rhubarb Pie, Creamed Cheese and Spinach, Devilled Eggs.

My dear Mrs. Wilson—Your Italian recipe is splendid, but you just sent a market list. Now sit down and plan a real Italian menu, then place the prices on the following page. I am sure that many of the EVENING PUBLIC LEDGER readers will feel grateful to you for sending in some suggestions for the food three times a day.

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Place in a pan and cook slowly until nicely brown. Now add three pared and sliced cucumbers, cover closely and simmer until tender, then season and serve as a vegetable.

Cucumber Fritters. Pare the cucumbers and then cut in thick slices about one inch thick. Dip in flour, then in beaten egg and then in fine crumbs, and fry until golden brown in hot fat. Set in a hot oven for ten minutes to finish cooking. Serve with sour cream and parsley dressing and garnish with strips of bacon.

Stuffed Cucumbers. Soak stale bread in cold water and then squeeze very dry. Rub through a sieve. Place in a mixing bowl:

One-half cup of prepared bread, Two onions, grated, One green pepper, minced fine, One-half teaspoon of poultry seasoning, One teaspoon of salt, One-half teaspoon of white pepper, One beaten egg, Three tablespoons of bacon fat, Four strips of bacon, minced very fine.

Parisiene Stuffed Cucumbers. Pare the cucumbers and then cut a slice from the side and scoop out, leaving a canoe shape. Dip in flour and then in beaten egg and roll in fine crumbs. Fry quickly a golden brown and then cool and fill with the mixture prepared for the stuffed cucumbers. Lay two strips of bacon on each cucumber and bake in a hot oven for twenty minutes. Lift to this slice of toast and serve as stuffed cucumbers.

Mix thoroughly and then pare the cucumbers. Cut a slice from the side and scoop out the entire center, leaving just a rim about one-half inch thick. Fill with the prepared stuffing and then place the lid in position, and tie in individual pieces of cheesecloth. Plug into boiling water and cook for twenty minutes. Lift to a colander and let drain, then turn over slices of toast and cover with cooked cucumber dressing. Garnish with strips of bacon and serve in place of meat.

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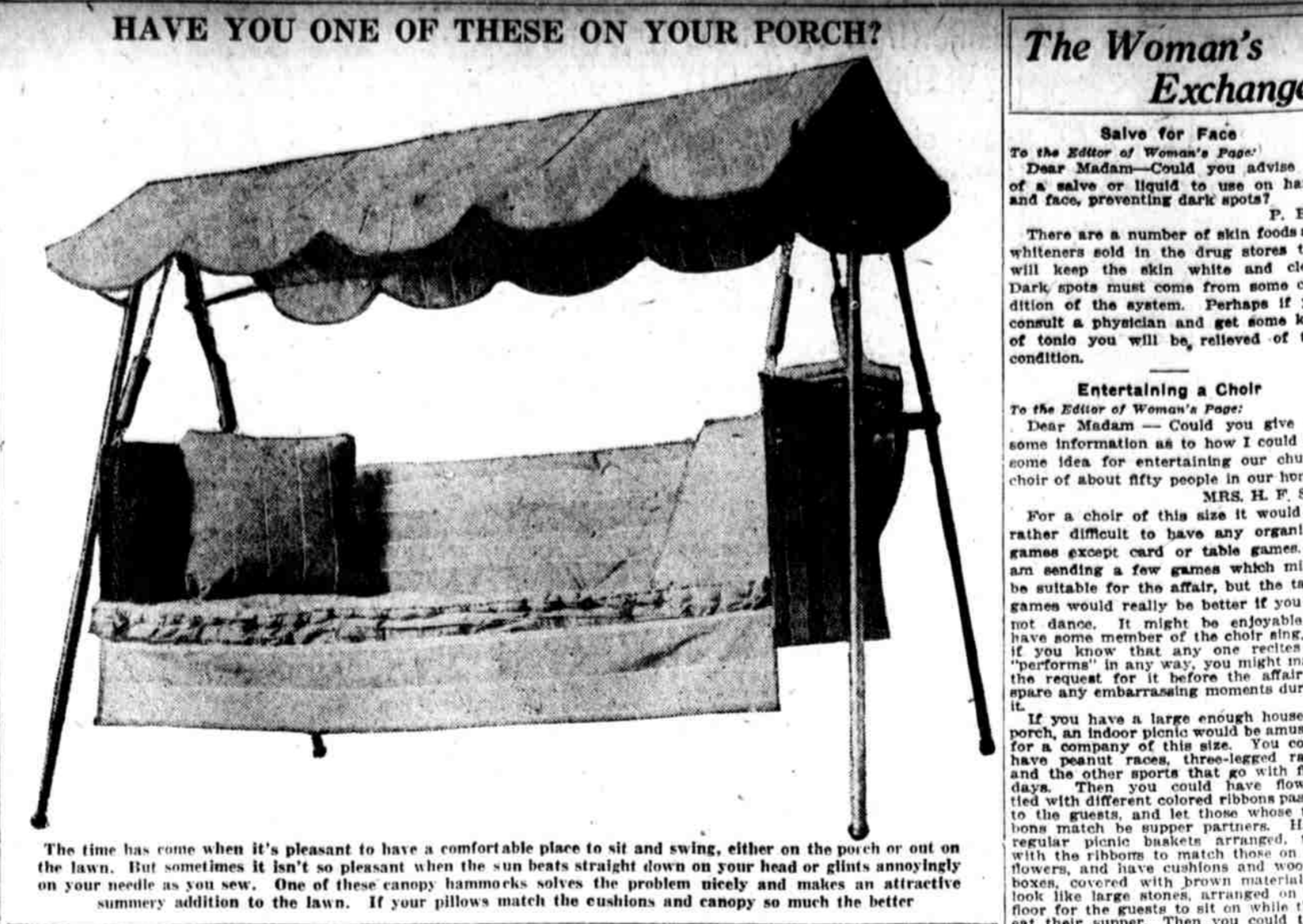
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The time has come when it's pleasant to have a comfortable place to sit and swing, either on the porch or out on the lawn. But sometimes it isn't so pleasant when the sun beats straight down on your head or glints annoyingly on your needle as you sew. One of these canopy hammocks solves the problem nicely and makes an attractive summer addition to the lawn. If your pillows match the cushions and canopy so much the better.

Mrs. A. Mulvihill 443 East Wyoming Avenue. Cream of Tomato Soup, Hamburger Roast, String Beans, Lettuce and Radish Salad, Bread and Butter, Strawberries Short Cake.

Think on Other Things. Lovelack-Guesses—You would do well to turn your thoughts on other matters. Do not seek this young man. Let the seeking come from him. Let Matters Alone. "Troubled"—Cynthia's advice is to let things go. You like the girl, but have never been a close friend of hers. It would be oversteering things to ask why she is cool.

Please Tell Me What to Do. By CYNTHIA. You mention are time-wasting nonentities of no permanent value. Better by far to read good books and not rush like sheep to the moral slaughter. Give me the simple, clean things of the world, others may be content with the paint and tinsel of the girls' sphere of living.

Style of Hairdressing. Dear Madam—We are two young girls of twenty years of age and would like to know if it were considered proper if we wore our hair bobbed short. The bobbed style of hairdressing is going out of style except for very young girls. If it is very becoming and you think it would improve your hair, would be all right to do it, but it would really be more sensible not to.

Adventures With a Purse. PARTICULARLY in summer when one is wearing light dresses one needs a green voile frock that would be enhanced by the addition of a pretty green necklace, and surely a little white dress would be something to look at in a crowd. Perhaps that red or blue or perhaps yellow. Those that I saw are made of sparkling translucent beads, gleaming and well-cut.

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Mrs. Wilson Answers Queries. My dear Mrs. Wilson—I have a recipe for chowchow, but would like the mustard sauce that covers it so mild. We have a recipe of mine I have tried several times to make some that would keep, but I have bottled it without success.

Another Letter to "Acetylene". Cynthia—Just a few words in answer to "Acetylene's" letter. There are many girls possessed with the very same kind of all things, quiet and unobtrusive, who are, for one, unable to dance, never would care to, as I am too fond of music, books and reading to give up my time to it.

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Mrs. Anna E. Paul 2337 North Fairhill Street. Tomato Soup, String Beans, Lettuce Salad, Bread and Butter, Gelatin and Cake, Coffee.

The Question Corner. Today's Inquiries. 1. If an evening dress is too tight from the hips down how can it be widened? 2. How can wallpaper be used to take the place of a curtain valance in bedroom or dining room? 3. What use can be made of spoons after the thread is all used?

Today's Inquiries. 4. How should fabric-covered walls be cleaned? 5. What should be used to fill up cracks in furniture? 6. Describe a dainty evening frock of white tulle and net.

Yesterday's Answers. 1. A common kitchen chair can be painted white and decorated with a flower cut from wallpaper, a flower cut from wallpaper, a flower cut from wallpaper.

Yesterday's Answers. 2. A denim cover for the ironing board is a practical idea that is convenient for pressing dark clothes or suits.

Yesterday's Answers. 3. A charming sewing bag for the summer season is made of an inverted raffia hat, with bright silk sewed to the inside of the brim to make the bag.

Mrs. E. Alexander 428 Flora Street. Baked Fish, Baked Potatoes, Stewed Tomatoes, Lettuce, Strawberries, Bread and Butter, Tea.

SALES SLIP. One can tomato soup \$1.10, One quart of new potatoes \$1.15, One quart of string beans \$1.12, One head of lettuce \$1.07, Butter \$1.09, Bread \$1.09, Salt \$1.01, Onion \$1.01, Vinegar, olive oil \$1.03, Coffee \$1.08, Milk \$1.05, Milk \$1.05, Gelatin \$1.10, Bought cake \$1.10.

Mrs. Thomas McMullen 313 Lincoln Avenue Collingdale, Pa. Radishes, Cucumber Salad, Beef Loaf, Tomato Puree, Creamed Peas, Pineapple, Coffee.

SALES SLIP. Two pounds baked sea bass \$1.40, One quart new potatoes \$1.17, One can tomatoes, small \$1.11, One head salad \$1.10, Salad dressing \$1.02, Bread \$1.02, Butter \$1.02, Sugar \$1.02, Gas \$1.02, Strawberries \$1.02.

Mrs. W. W. Scott 5225 North Tenth Street. Lamb Stew, Baked Potatoes, Fresh String Beans, Bread and Butter, Sliced Pineapple, Tea.

SALES SLIP. Radishes \$1.03, Cucumber \$1.03, Onion \$1.01, Milk, condensed \$1.02, Vinegar \$1.01, Parsley and one-half pounds beef \$1.01, Parsley \$1.01, Onion \$1.01, Egg \$1.02, Tomatoes \$1.12, One-quarter peck potatoes \$1.20, Peas \$1.20, Pineapple \$1.20.