

MRS. WILSON TELLS HOW "BORSCH" IS PREPARED

This European Dish Is Made of Cabbage Combined With Veal and Is Delicious—Various Coleslaw Recipes

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

THE haunting, appetizing odors of this European cabbage dish bring to mind the old Prussian cabbage soup, which is served with thick slices of rye bread.

How to Prepare the Borsch A small knuckle of veal or a piece of thin bone or beef with some meat on it may be used. Have the butcher crack the bone well, and then wash the meat and place in a large saucepan

Five pints of cold water. One bunch of soup herbs. One quart of onions, sliced thin. Cook slowly for one and a half hours, and then add one and a half pounds of cabbage, sliced thin as for slaw, and

One bunch of carrots, cut into quarters. Three turnips, cut into quarters. Three leeks, chopped fine. Four beets, cut into pieces. Three red peppers.

One bay leaf. One teaspoon of thyme. One-half teaspoon of sweet mayonnaise. Cook slowly until tender, and then add one-half cup of wine vinegar. Serve in bowls or soup plates, with two tablespoons of sour cream whipped stiff, and strew with crumbs.

To Prepare the Crumbs Place five tablespoons of salad oil in a frying pan and add one cup of bread crumbs and one teaspoon of caraway seeds. Cook slowly until the crumbs are crisp.

Braised Cabbage Select a firm head of cabbage weighing about one and a half pounds, and then shred as for slaw. Now mix two ounces of salt pork fine, place in a frying pan and add

One cup of finely chopped onions. One green pepper, minced fine. Cook slowly until the pork is nicely browned, and then wash the cabbage and add to the pork and onions. Pour one cup of boiling water over the cabbage, cover closely and let steam or another until tender. This usually requires one-half an hour. Remove the lid and turn to mix thoroughly, then season and serve as a vegetable.

Cabbage au Gratin Chop two pounds of cabbage fine and then place in a pan and cover with cold water. Let stand for one hour and then drain. Place in a saucepan and cover with boiling water. Cook until tender, usually about fifteen minutes, and then drain. Now grease a baking dish thoroughly with salad oil. Have a layer of prepared cabbage, seasoning each layer with salt and pepper and one tablespoon of grated cheese. Repeat until the dish is full and then pour over the cabbage two cups of cream sauce and sprinkle the top with one-half a cup of bread crumbs and three tablespoons of grated cheese. Bake in a slow oven for thirty minutes.

Sweet and Sour Red Cabbage Chop fine one and one-half pounds of red cabbage and then place in a large pan, cover with cold water and let stand for one hour. Drain and then place in a saucepan and cover with boiling water. Cook until tender. While

the cabbage is cooking mince fine about one-quarter of a cup of fat bacon, salt pork or ham fat, place in a saucepan and add one-half a cup of finely chopped onions. Cook until the onions are soft and then add the well-drained cabbage. Season and add

One-half cup of vinegar. One tablespoon of sugar. Cook until seething hot and then serve with boiled meats or steaks.

Coleslaw Shred one head of cabbage fine, then place it in a pan and cover with cold water, adding one teaspoon of salt. Let stand for one hour, and be sure to have sufficient water to float the cabbage. Drain by lifting with the hands into a colander, then turn on a cloth to absorb the excess moisture. The cabbage is now ready for the dressing, which can be a matter of choice.

Cooked Dressing One-half cup of vinegar. One-half cup of water. One teaspoon of salt. One-half teaspoon of paprika. One teaspoon of mustard. One level teaspoon of cornstarch. One level teaspoon of sugar.

Stir to dissolve thoroughly, then bring to a boil and cook slowly for three minutes. Then remove from the fire and add quickly one egg, beat hard to blend. Beat with a fork to blend thoroughly, and then add slowly, beating constantly, two-thirds cupful of salad oil. When thick and creamy add

One-half teaspoon of vinegar. One teaspoon of sugar. This dressing may be thinned down by using equal parts of evaporated milk and vinegar.

French Dressing for Slaw Place in a bowl One teaspoon of salt. One teaspoon of sugar. One-half teaspoon of paprika. One-half teaspoon of mustard. Seven tablespoons of salad oil. Two tablespoons of vinegar.

Beat with a fork until thick and creamy, and then pour over the cabbage. Seven Varieties of Slaw For variety add: For number one, one and one-half cups of finely chopped celery.

For number three, three green peppers, chopped fine. For number four, two green and two red peppers, chopped fine. For number five, one tablespoon of each, celery and mustard seed.

For number six, remove the tops seeds and veins from either green or red pepper and fill with slaw. For number seven, cut a slice from the top of small tomatoes and wrap up the center with a spoon and fill with slaw. Use coleslaw as a garnish for brains, oysters, steaks and potatoes; also serving with paprika and a little grated cheese.

One-fourth pound of butterine09 One box of cakes18 One pint of milk12 Salt and sugar, etc.12 Total \$1.41 This menu is not sufficient for four people.

Honor List Mrs. Hannum, Lansdowne, Pa. Smothered Steak in Casserole With Potatoes Asparagus Banana and Lettuce Salad Bread and Butter Milk Gelatin With Whipped Cream Coffee

One pound steak25 One quart potatoes11 Two-thirds of a bunch asparagus20 One head lettuce05 Dressing for salad05 One-half loaf bread05 One-quarter pound butterine10 Coffee04 One-half pint milk04 One-quarter package gelatin19 One-half pint sugar12 One pint milk08 Gas01 Seasoning01 Two bananas05 Total \$1.49

Mrs. R. Schell, Chester, Pa. Lamb Stew With Potatoes and Dumplings New Peas Head Lettuce Dressing Bread and Butter Tea Rice Pudding Coffee

One and one-half pounds lamb \$1.28 Potatoes10 Dumplings08 One quart peas02 One-quarter peck potatoes25 Lettuce10 Bread05 One-eighth pound butter02 Tea02 Total \$1.92

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The Woman's Exchange

The Three Stars Dear Madam—I am a faithful reader of your precious column. Will you please answer me this: Where do Charles Chaplin, Mary Pickford and Douglas Fairbanks, the movie actors, live? IN DOUBT. These three actors live in Hollywood, Calif., but Mr and Mrs. Fairbanks are now on their way abroad, where they expect to stay for some time, according to reports.

Some Quiet Games Dear Madam—Can you suggest some games suitable for a "church social"? Something that will be interesting to both men and women. Nothing loud or noisy. "INTERESTED."

Children's Magazines Dear Madam—In looking over the Women's Page I saw many questions answered by you. Therefore, I would appreciate your efforts if you would inform me as to the name and address of some children's magazines. I have some short stories I would like to have published.

The Question Corner Today's Inquiries 1. What lotion is used to make eyebrows grow thick and dark? 2. How is an aluminum clothes sprinkler helpful in baking pastries? 3. Describe a pillow cover that is attractive and practical for porch use.

Yesterday's Answers 1. When it is necessary to wear an evening dress that is thin over the shoulders, so that straps of undergarments cannot be worn, the camisole can be kept in place by a narrow elastic substituted for the ribbon in the top casing.

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THE WHISTLE OF A FERRYBOAT CARRIED MADGE FAR AWAY

She Dreamed Dreams and Saw Visions of Distant Places, New Adventures, Romance and Travel—She "Wasted" Fifteen Minutes

By CYNTHIA International Marrying

Dear Cynthia—I just want to express my opinion about the intermarriage of American girls and foreigners. I have had several opportunities to attend balls given by some people of foreign birth. At these balls I met several young men of American birth, but whose fathers and mothers were of foreign birth. I succeeded in dividing these young men into two groups.

1. Young men and young women of the same nationalities who were in the same social position in life as themselves. 2. American girls with American, Irish or English parents should marry men whose parents are of the same nationality. Girls should marry men of the same social position in life as themselves.

Another Letter to "De Jure" Dear Cynthia—I am wondering if you have ever read "Experience" in a Detroit paper? I wish it were possible to get the contents of the "Detroit Ledger" interested in real problems. That Detroit column interests me extremely.

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fulfillment of vague, indefinite, heartless yearning. All this from the mere sound of a ferryboat whistle from the river at the lower end of town. Madge came out of her reverie and realized that fifteen minutes had gone by while she yielded to the charm of the unknown. She felt somehow refreshed by the little jaunt into make-believe.

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