### IRS. WILSON BRINGS OUT **OLD-FASHIONED CAKE RECIPES**

ans in Which These Delicacies Are Baked Need Careful Consideration-Grandmother Was Very Proud of Hers

By MRS. M. A. WILSON

rights reserved.) Wilson, All AKES which are purchased from the the toothsome delicious cakes of grandmothers' time. Today cake-ing seems indeed to be a lost art. de tyme recipe permitted the house-an abundance of cream, butter and which were reasonably priced, while there is no royal road to essful cake making, any little wwife may turn out a product that ruly delicious if she will carefully

sure and follow the recipe. measure; this means to fill the suring cup lightly, using a tableto fill cup with ; pile the flour high cup and then use the back of the ife to level. Do not shake or pat.

te various recipes call for different
thods of adding the eggs.

In one of these methods the whole egg
added after creaming the sugar and

tening. In the second method the ite is beaten stiff and cut and folded In the olden days the butter was medium used for shortening—today the oven between the wire shelves have many dependable fats and slanting so that you may glance at it substitutes which give better re-

ed needs consideration. The housepans and then woe betide the one who was brave enough to touch them, for many of them had been collected since her girlhood days.

50 degrees. The same is true of a moderate temperature. You can then proceed to make the cake.

Potato Chocolate Cake te of vesteryear had her sets of cake-

e southern mother, in the days gone, by, included a course of cake baking in the angel food pans. Grease and flour among the household accomplishments the pan and then rub sufficient hot, of the daughters. So betimes, each boiled potato through a sieve to measughter was given a competent in-uction in making the home dainties, bowl and add even now, I can almost hear my admother say, "I wish thee to fetch from town an angel cakepan for acille," and immediately this pan bene the soft property of the daughter own home. This mighty pretty cus-in might well be revived today.

ed, scorched, battered and disred pans have no place in cakesking, nor is the pan in which you ast meat or cook other foods suitable r this purpose. Five pans can be pur-used for about \$2 and they will last a fetime if they have the proper care. Get rid of the notion that you must

u from baking. Just wash and then with water icing.

your pans.
Two deep layer cake pans, two star-ped pans with tube in center for cake, one round ten-inch pan for cakes, one deep, square pan with in center; one loaf-shaped pan-will provide an abundant variety shapes and then you can, if you include a set of shallow iron drop he pans. These pans are somewhat nilar to the iron popover pans, only ey are shallow and have twelve little to the set. Less than four may be schused, if so desired, but the recipe kes just four dozen and their cost saved soon on the time and fuel refired to wash, grease and bake the clance of the material, when only two

pans are purchased.
The oven temperature—indeed, there's rub. The best materials may be ed, hours spent in compounding and en all can be lost in a few minutes in oven. Burned or scorched cake is alatable and not fit to eat. certain chemical changes which take due to the intense heat and thus an entirely different composition

Any child of ten years of age can intelligently regulate a gas range. If possible, purchase an oven thermometer and then spend a short time learning absolutely to control the temperature of the oven.

All cakes with the exception of jellyrolls, layer and drop cakes are baked in cither a moderate oven or a slow oven. The correct temperature is 325 degrees Fahrenheit for a solw oven. In order to obtain the correct heat place the thermometer on the floor of the correct temperature of the oven.

In order to obtain the correct heat place the thermometer on the floor of the correct temperature of the correct temperature is 325 degrees and constant and add then cut and fold in stiffly beaten whites of three eggs. Turn in the greassed and floured angel cake pan and bake in slow oven for forty minutes. This cake weighs about one and one-half pounds when baked.

Watch for some more of these real southern cakes in the Cosmopolitar Kitchen, July 28.

The correct temperature is 325 degrees Fahrenheit for a solw oven. This cake weighs about one and one-half pounds when baked.

Watch for some more of these real southern cakes in the Cosmopolitar Kitchen, July 28.

Perhaps next week you will be included among the winners of the PRIZE MENU CONTEST if you send in a good menu for a dollar and a half dinner for four The prizes are as follows:

SALES SLIP Two grapefruit.....\$ .20

Pudding—
Cheese, one-half pound.
Cheese, one-half pound.
One egg.
Milk
Butterine
Seasoning
Formato puree.
One-quarter pack peas
One bunch beets

Please Tell Me

By CYNTHIA

To Charles A. F.—The law of Maryland requires that the man be twentyone and the girl sixteen to marry. Consent of parents is not demanded. So if
you have been married you cannot be
separated against your wills. If you have
not taken this step you would do well to
consider waiting. You would be happier
with no opposition from your families,
and sixteen is very young.

To "Miss Twenty-two"

Dear Cynthia—Just now, upon reading your column of the 24th, I feel as though some one should write Miss Twenty-two, for her letter appears more and more to be one written in a moment of haste after having read Bachelor's recent letter; haste due to

assertion, that some find in each other what they look for—at the same time records of divorces increase to prove also and substantiate the fact that it takes all kinds of people to make the

But, Miss Twenty-two, forget what you

hear and don't remember what you hear and don't remember what you distlike to see. Go on hunting and hoping for "him" who'll come to you! Dear knows there are too few of you in this world as it is, and you will be happy.

A BACHELOR WHO WISHES YOU WELL.

In Repapering

To remove old paper from the walls of a room easily, brush hot water on it with a whitewash brush. This will not

hurt the plaster and the paper can be

To Keep Straightest,

removed very easily.

nd sixteen is very young.

What to Do

First, \$2.50 Second, \$1.00 Third, \$1.00

RULES: The foods used must be staples and in season. A sales slip showing the cost of all material must be sent with the menu. The name and address of the sender and the date must be clearly written. Address all menus to

MRS. WILSON'S MENU CON-TEST EVENING PUBLIC LEDGER, INDEPENDENCE SQUARE.

when you first open the oven door. This means that the thermometer must be set before the time of dependable baking on the floor of the gas oven a few inches of the mixture the required to the mixture the required degree of the burners down about half way as soon as he pan in which the cake is to be degrees Fahrenheit, and then reduce the light, for it will quickly gain the other 50 degrees. The same is true of a mod-

> This old-time dainty is delicious. Bake ure two-thirds cup. Place in a mixing

One cup of sugar, One-half cup of shortening, Tico cogs.

Cream well and then add One cup of powdered cocoa.

One and one half cups of flour.

One level tablespoon of b

One teaspoon of cinnamon, One teaspoon of vanilla.
One-half teaspoon of cloves. One-quarter teaspoon of nutmer, Beat to mix and then add

ped peanuts. grease and bake a new pan before
it. This is a kind of fairy tale a crate oven for thirty-five minutes. Turn on wire rack to cool, then ice the top Turn into a pan and bake in a mod-

One and one-half cups of finely chop-

Black Spice Cake Place in mixing bowl One cup of sugar. One-half cup of shortening, One-half teaspoon of salt,

Use brown sugar if possible. Cream and then add One-half cup of molasses,
One cup of black coffee,
Three cups of flour,
One-half cup of cocoa,
Two level tablespoons of baking

Two level teaspoons of cinnamon. One level teaspoon of nutmeg, One-half teaspoon of allspice, One-half teaspoon of cloves,

Two cups of finely chopped peanuts. Beat to mix and then turn in loafshaped pan and bake in slow oven for

Butter Sponge Cake

One cup of sugar. Yolks of three eggs. Cream until light lemon color and married life, but human frailties are

Total .....\$1.50

### Mrs. Wilson's Menu Contest

MRS. S. M. Breaded Veal Cutlet
Whole Boiled New Potators
Slived Tomatoes
Green Peas Boiled
Bread and Butter Coffee
Cherry Pudding Fried meats are taboe in the menu

er. Dear Mrs Wilson — Attached please find menu for your contest. This is an old English baked lamb pie. We often serve this menu for dinner for four people: MRS A M But there was no menu attached! Look it up and send it in it sounds in-teresting.

FRIED MEATS TABOO MRS. G. L. MRS. G. L.

Pork Chops and Fried Onions

Boiled New Potatoes and
New Green Peas

Lettuce and Towato Salad

Strayberites

Bread and Butter Tea

MRS J S. Chipped Steak with Milk Gravy
New Potatoes Fresh Pras
Bread Butter Coffee
Fresh ktrowberries Ucena
Taboo, Mrs. J. S.

MRS E J H. Round Steak and Onions
Mashed Potatoes String Beans
Pepper Salad and Mayonnaise
Bread and Butter
Orange and Burana Sherbet
Coffee

Fried meats are not accepted in this intest. Fry again, but use a slow'y oked meat.

Honor List

Mrs. W. J. Elliott 6838 Ogontz Avenue MENU Salmon Louf

Potatoes, Creamed W Combination Salad Bread and Butter Stewed Cherries Iced Tea Wax Beans SALES SLIP

Mrs. H. G. Trievel Roxborough, Pa. MENU SALES SLIP

Two bananas ... Brend One-quarter pound butter...... Lettuce Raspberries (cup) Small can of milk Oil. Vinegar, seasonings

Mrs. F. D. Jonas 1816 Wallace Street

Grapefruit
Bread and Cheese Pudding
Tomato Sauce
Green Peas Buttered Beets
Watercress Salad

Fruit Cup
Eggs a la Golden Rod on Toast
Crisp Lettuce, French Dressing
Fresh Peus Boiled Rice
Bread and Butter
Raspberry Whip Coffe grapefruit.....\$

Unruliest Hair in Curl The straightest, contrariest bair can be kept in curl, even in the hottest or dampest weather, by such simple and harmless means, that the use of the drying, singeing, historing curling iron is altogether inexcusable. One need only get a few onness of olden libraid silmerine from the druggist and apply a little to the hair before doing it up. The result is quite remarkable. The hair is delightfully wavy and beautifully glossy, without being in the least greasy, gummy or streaked. The effect lasts very much longer than where curlers alone or waving irons are used.

The silmerine is best put on with a clean tooth braish, drawing this through the hair from crown to the preferably after dividing it into strands. The application seems to gradually improve the texture and health of the hair.—Adv. Totals .....\$1.50

MENU

Good Judgment leads thousands of housewives to serve

# Grape:Nuts

in place of foods that require hours of drudgery in a hot kitchen. *Needs No Sugar* Comes ready to eat from the package.

"There's a Reason" for Grape Nuts

Modern "Sweaters" A Daily Fashion Talk by Florence Rose



as moment of haste after having read moment of haste after having the both ered in the main name. The one at the left is a knitted silk with "dots" of loose weave that look like drawn work. The trimming of the other, also knitted silk. As that look like drawn work, while the neck is held in place by a cord and a ball.

Adventures With a Purse

A S THEY say in advertising cirgin of today for momental power in the neck is held in place by a cord and a ball.

Adventures With a Purse

A S THEY say in advertising cirgin of today for momental strength of the purse of the self say in the purse of the pur AS THEY say in advertising circles, there is no need for me to
"sell you" on the incense idea. I have
already learned from one who knows
how exceedingly popular incense is in
the every home in Philadelphia—well, alevery home in P

try. We are all human—and some are good, others are bad.

And what if they are "smug. self-contained self-satisfied creatures, selfishly content in their freedom?" Isn't it better for them. and for siris like Miss Twenty-two, that some of this same cleak is about 50 per cent due to the noise, and the other 150 per cent, if you know what I mean, to its appearance the end of her letter, assumes the air of the disappointed fox when the grapes hung too high; she says: "Am I asking too much? \* as long as I haye a salary and a good position and a good home," that makes her "independent" and she is satisfied! And ends by saying she has a lot to be thankful for because of her mother's denial of many things that she may gain an education, so, why should she not be happy?

Dear Cynthia, tell her she is wrong! She, too, apparently has failed to look in the right place for the man she wants; but he is somewhere near. Her skepticism is frightful, and she blames the Bachelor for faults that are glaringly open on her own doorstep. After all, Miss Twenty-two, the man proposes and the woman has the choice of accepting and refusing, remember, Every girl has the right to a happy married life, but human frailties are common; love is the leveler of all things, and no one should assume a holier-than.

·Just say if you want the denuine - in bottles for the home at soda fountains and on draught

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Dollies, linen, 8"x8"......

Toweling, Turkish, 28" wi.

Sheeting, bleached, 72" wi ...

Nuslin, unbleached, 36" wl...
Nainsook, 36" wide...
Canton Flannel, 36" wide...
Dish Cloths, crash, special
Door Mats, rope and wire...
Door Mats, rubber, special.

etting, mosquito, per yd... heeting, unbleached, 72" wi.

### The Woman's Exchange

Removing Down on the Face Dear Madam—Will you please answe n your valuable paper what is good to removing down on the face? You wi greatly oblige a REGULAR READER.

greatly oblige a REGULAR READER.

The best thing to use for this would be peroxide with a few drops of ammonia in it. This is not a regular depilatory, but it discourages the growth of the hair by making it brittle and lifeless. In the meantime it bleaches it so that it scarcely shows. This would be easier and more pleasant to use for the face than any of the depliatours on the market that are intended for the arms. It should be applied about twice or three times a week until the down disappears.

Here It Is, Betty E. D. To the Editor of Woman's Page:

Dear Madam—The poem Betty E. D. asks for is by Mary Mark Lemon, and is called "Daddy." It is set to music by G. H. Behrand and is a very sweet will write it out for you, and hope that it is the one wanted.

MRS. S. H. P.

DADDY Take my head on your shoulder, Daddy. Turn your face to the West; It is just the hour when the sky turns The hour that mother loves best.

The day has been long without you.
Daddy,
You've been such a while away;
And now you're as tired of your work,
Daddy,
As I am tired of my play. But I've got you and you've got me, So everything seems right; I wonder if mother is thinking of us, Because it is my birthday night.

Why do your big tears fall, Daddy? Mother's not far away; . I often seem to hear her voice Falling across my play. And it sometimes makes me cry, Daddy, To think that it's none of it true; Till I fall asleep to dream, Daddy. Of home and mother and you.

For I've got you and you've got me.
So everything may go;
We're all the world to each other, Daddy
For mother, dear mother, once told

But year by year still sees no change,
And so 'twill all be right;
We shall always meet her in our dreams,
Daddy, good night, Daddy, good night,
Dear Daddy, dear Daddy, good night,
Good night.

Good night.

Thank you very much, Mrs. S. H. P. I am sure this must be the song that Betty E. D. wanted, for other people sent in the same thing. I know Betty E. D. will be very grateful to you and to "A Reader," E. B., F. R., B. T. E., A. B., J. V. P., M. H. B. and A. J. P., who were good enough to copy out the poem and send it in, and to Mrs. M., who called up; Mrs. C. C. A. and L. A. A. I hope the column will be helpful to you some time in this way.

Cleavers, butcher 6"

NAVY RETAIL STORE

**Outside Navy Yard Gate** 

OPEN FROM 9 A. M. TO 4 P. M.

### EVERYWHERE YOU GO NOW YOU HEAR VACATION TALK

The Salesgirl, the Stenographer, the Telephone Operator, the Girl Who "Stayed Home" and All the Others Are Discussing It

"About your vacation," sighed her mother, knowingly.

CHARLOTTE weighed out a pound of Chocolates with a hand that was

chocolates with a hand that was almost as dark as a piece of caramel. She giggled as she nudged Marj, standing next to her.

"Oh, boy!" she murmured enviously.
"Wait till this time next week! You'll be just starting to get this way, and your arms will hurt till you can't move 'em. Ask me; I know. But, oh gee! you'll be in the water just about this time—no, you won't; you'll be just coming out.

"If there's any chance of staying in

coming out.

"If there's any chance of staying in and still getting to the dining room in time to get something to eat." remarked Matj in a firm tone. "I'll be in. Believe me, if I ever get through this week and get out of this place, I'm going to stay in the water. Oh, what was it, you wanted—chocolate mints."

"ERTIE'S "boss" started out to I lunch, leaving Gertie and Sarah in charge of the office. Gertie's type-writer tapped rhythmically until she heard the elevator door close. Then she lifted her fingers, straightened her hair and took a letter out of her handbag.
"Well, I've got it!" she announced,
glancing over the letter for the twelfth

"Have you really?" cried Sarah.

JESSIE went to the door to get the mail. It was nothing but an ad, so she stepped out on the porch to exchange a few words with her next-door neighbor.

"When do you go, Jessie?" asked the neighbor. Jessie sighed with ecstasy.

"Next week," she replied. "I'm so excited I can hardly see straight. Oh, just think of that ocean waiting for me! Won't I wave goodby to this hot, little, old town, though! Won't I—yes, mother, I'm coming right away."
She waved a happy hand and ran in.
"Oh, just talking to Mrs. Green." she explained in answer to her mother's question.

"About your vacation," sighed her mother, knowingly.

"That's great, but I was sure they'd keep it for you. Where is it, fourth floor, yes. In the back; but I don't care as long as it's somewhere to live for two weeks. You ought to see my bathing suit. I'll say it's cute. Don't let me forget to stop in at that shoe sale today. I need a pair of white shoes. When do you get yours?"

"Not till the end of August. You're going to find a little dress and a wrist watch on my chair when you get back. That's all that'll be left of me by that time."

The elevator door clanged. Both typewriters started clacking at full speed, and Gertie came out of a businessilke trance to tell a caller that Mr. Conway was not in—any message?

seT GO on the 24th," the telephone

operator is saying fust before she asks, "Number, please."

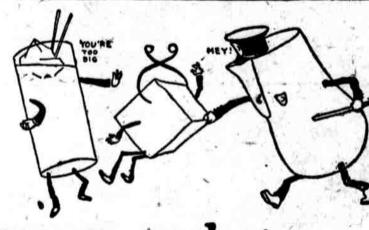
"We were out on the pier," remarks the salesgirl to the girl beside har.

"That's two and a half yards. And they were having a dance—yes, that's forty-two inches wide—and the moose was shining down on those waves.—"

We're all at it. Nobody minds, because everybody understands. It's midduly—vacation time!

English Women for Junies London, July 14.—In accordance with an act of Parliament already passed, the lord chancellor announce, that after July 15 women are liable to serve on juries under the same conditions as men. Husband and wife will not be permitted to serve on the same occasion.

Cuticura Soap Complexions Are Healthy Soap Olatmont, Tolomo, Me aver where Ply sample address: Outlears Laboratories, Dopt E. Mailes, and the



## Putting in the ice~

You'll use it sparingly when your glass is filled with Tetley's fragrant, flowery Orange Pekoe Tea! The more ice, you see, the less room for tea-and it's so refreshing you don't want to miss a drop!

### THEY PINC TE makes good tea a certainty

You'll find that Tetley's always tastes sort of "more-ish." Its perfect blend means perfect flavor.

JOSEPH TETLEY & CO., Inc. New York, N. Y.







DIGHT in the middle of summer, without R any fuss or worry, you can have perfect home-made cake ready, for even the unexpected friend-

Just mix one cup of water with Pat-a-cake, pour into oiled tins and bake.

Flour, sugar, milk, salt, eggs, shortening, baking powder and flavoring-are in Pat-a-cake and only the best of these good things are used. Pat-a-cake is very economical.

· C · A · GAMBRILL · MFG · CO ·
BALTIMORE · MD ·
Millers E Since

PAT-A-CAKE a GAMBRILL Product



when you clean with Kirkman's Soap Powder. Use it for washing dishes, glassware, pots, pans, table tops sinks.

Buy Kirkman's Soap Powder where you buy your Kirkman's Borax Soap.

