EVENING PUBLIC LEDGER-PHILADELPHIA, TUESDAY, JULY 27, 1920

MRS. WILSON TELLS HOW TO PREPARE PIGS' FEET

And Gives Several Tasty, Nutritious Menus Suggesting the Use of This Dish in Various Delicious Ways

By MRS. M. A. WILSON (Copyright, 1920, by Mrs. M. A. Wilson, All rights restricted.) AN OLD chef says a dainty, delicate morsel to delight the palate of the epicure is pigs' feet prepared a la Vin-cent, while served a la Pompadour is food fit for the gods.

The actual success of the dish must naturally start with the preparation and poking of the feet. Select a set of cooking of the feet. Select a set of plump feet and have the butcher crack bern. Now wash and i. Now wash and scrape until the is a nice clear color. Place in a large saucepau and add :

Two onions. Two cloves.

One allapice.

One carrot cut in dice. One faggot of soup herbs.

Cover with boiling water and then mmer slowly until the feet are ten-Let cool and then remove from Return the stock to the tove and boil to reduce the amount one-half. Strain in a bowl and

Dissolve two tablespoons of gelatin in a cup of cold water for twenty min es and then add to the boiling stock, at before straining into the bowl. Let cool and then add one half cup of vio-cpar before it thickens. Rinse a loaf-shaped pan with cold water and then pack in ice and sait to chill. Pour one cup of the prepared gelatin in the pan and turn it to coat the pan. Now ice a thin laver of hard-boiled eggs cover with one-inch layer of gelatin. Let it become firm and then place a layer of the prepared pigs' feet. This souse can be cut cold for bunch-con or supper and is delicious with potato salad. To prepare the pigs' for the souse-remove the bones and put the meat through a food chopper.

Pigs' Feet a la Vincent Lay the cooked feet on a plate and remove the bones. Now prepare a filling as follows: Mince fine sufficient tions to measure one cup. Place One-half cup of shortening in a fryand add the opions and

One-half cup of finely chopped paraley, One and one-half cups of mashed

polatocs, One-half teaspoon of thyine. One-quarter teaspoon of succet mar

oram. One teaspoon of sait.

One-half teaspoon of pepper Cook slowly until the onions are soft, et cool. Now use the filling to re-Let cool.

and fry the feet until golden brown in hot fat. Serve with tartar sauce. Pigs' Feet a la Pompadour

remove the bones. Now mince fine nish with a strip of bacon and finely not not the parsley and onions to measure chopped pickled beets and onions. and add : One and one-quarter cups of fine bread crumbs. One and one-half teaspoons of salt. One teaspoon of paprika. One-half icuspoon of thyme. One-half icuspoon of succi martoram. Three tablespoons of shortening, One well-beaten rag. ~ Two-thirds cup of very thick cream Beat to mix thoroughly and then cover the entire piece of foot with this mixture. Roll in flour, dip in egg and milk, then roll in fine crumbs. Fry in

HAVE YOU SENT IN our menu for a dollar-and-a-hal dinner for four people to the PRIZE MENU CONTEST? If you do, you may win one of the rizes. There are three of them: First, \$2.50 Second, \$1.00

Third, \$1.00 Rules: The foods used must h staples and in season. Each menu must be accompanied by a sales slip showing the cost of all the ma The name and address of terials. the sender and the date must be dis tinetly written.

Address all menus to

Mrs. WILSONS MENU CONTEST Evening Public Ledger. Independence Square

ily may plan to use part of the set in either of the above recipes or she may serve fried pigs' feet with braised cabbage, cauliflower or spinach.

Fried Figs' Feet With Braised Cabbage Cook the feet as directed and when cold cut into suitable pieces. Season and dip in flour and when brown lift to a hot platter. Now add: Our would head of cabbaac shredded

Two onions, mineed fine. One over pepper, minced fine, One cup cold water.

Cover and steam until the cabbage tender and then turn into a casserole dish. Lay the fried fect on top and dish. cover with cheese sauce. Sprinkle with coarse breadcrumbs and bake for twenty

minutes Pigs' Feet a la Tosca Split two pigs' feet and remove the ones. Now place in a saucepan: One cup of milk. Six level tablespoons of flour.

Stir to dissolve the flour and then bring to a boil and cook for three min-Now add: utes.

One traspoon of onion extract, One teaspoon of salt, One teaspoon of paprika. One hard boiled egg rubbed through a

neve, One-half cup of fincly chopped pars-

ley. Mix and then till into the cavity of

one tablespoon of grated cheese. Bake in a hot oven for twenty minutes. Gas-Attractive Menus Using Pigs' Feet

Radishes Boiled Macaroni Stewed Fruit Olives Pickles Fried Pigs' Feet With Braised Cabbage Fried Hominy C. Lettuce

Chilled Cantaloupe Clams on Half Shell Olives Mixed Spiced Pigs' Feet Potato Salad Radishes

 milk, then roll in the crumbs. Fry in hot fat until golden brown. Now lay in a casserole dish and cover with thick brown sauce. Sprinkle with grated cheese. Bake until the cheese is browned lightly. To serve: Lift on a slice of tonst and pour three table. granish with pickled beets and cole-slaw.
 Spiced Pigs' Feet Lift the cooked feet to the bowl, di-viding them into suitable pieces, and then place them in a saucepan. Prepare Two caps of stocks in which the feet ecence cooked.
 Grapefruit Coleslaw Apple Pie
 Coleslaw Coleslaw Apple Pie
 Wate fuelses spons of towns and openet on the vively greenness of the lawn. The openet of the lawn. Spiced Pigs' Feet Lift the cooked feet to the bowl, di-viding them into suitable pieces, and then place them in a saucepan. Prepare Two caps of stocks in which the feet One caps of stocks in which the feet One cap of rinegar.
 Spiced Pigs' Feet Lift the cooked in which the feet Coleslaw Co Green Apple Pie Coffee One cup of rivegar. One traspoon of mustard, One traspoon of cellery seed, Cold Supper Menu Rudishes Young Onions • Olives you're gett Salted Nuts Eight whole cloves. Six whole allspice. Chilled Sliced Pig Souse One-half tenspoon of thume, One tenspoon of sweet marjoram. Spiced Pigs' Feet Coleslaw Lestie Potato Salad Two bay leaves. Bring to a boil and cook for three minutes and then pour over the fret. Set to chill. Roll- and Butter



Photo by Joel Feder, Central News Servic And so would you if you had a dainty hat as becoming as this. It is a leghorn, covered with chiffon. A ribbon encircles the crown, and the prettiest blossoms of spring are fastened here and there on the side of the crown and on the brim. No wonder she has such a pleasant smileor maybe that's for the natural curl in her hair

The Marriage Trifler By HAZEL DEYO BATCHELOR Copyright. 1910. by Public Ledger Co. A'Strange Foreboding

Barbara Knicht, was a marriage triffer. She loved her husband as much as he loved her, but she had never been taught to consider the wiskes of another and she was innorant of the fact that in marriage it is necessary to be wusclish. It years't until she saw Keith turning toward the things he lifed and the woole who could dree

in a baking dish and brush with beaten egg and sprinkle with fine crumbs and Patha I T WAS while the decision on the Challener place was pending that

Tarbara of pupped. And barder and service of the service

The Woman's Exchange Has Large Pores Editor of Woman's Page:

To the Editor of Woman's Page: Dear Madam—I am coming to you for advice. What could I do to very large pores on my nose large pores come out, which are certainly not nice to look at. I would not like to use the advertised remedies for it. I have tried ice water and cold cream, but that is no help. WORRIED.

no help. WORRIED. If los water and cold cream do not help you, then the best thing for you to do is to use one of these advertised remedies. They have often been very helpful for trouble of this kind. Your skin is evidently not the kind that can take powder. It would be better for you just to wipe the shine off your face with a chamois skin cloth and let the powder go for a while. Have you ever tried putting cold cream on before you apply the powder? That sometimes helps. But it really would be better to stop using powder and try one of the skin foods or soaps that you see adver-tised.

Marriage Superstitions

the Editor of Woman's Page: Dear Madam—Will you kindly publish on your Woman's Page the rhymes and superstitions for marrying in each month and also for the days of the week, also the colors to be married in E.B. The rhyme for the months is as fol-

Marry when the year is new. Alwarw loving, kind and true: When February birds do main You may wed nor dread your fais. It you wed when March winds blow. Jay and sorrow, both you'll know: Marry in April when you can. Joy for malden and for man: Marry in the month of May. Surely you will rue the day: Marry when June roses blow. Over land and sea you'll se: They who in July do wed. Must labor always for their bread; Whoever wed in Ausnut be. Marry in September's spline. Your living will be rich and fine: If in October you do marry. Love will come, but riches tarry: If you wed in bleak November. Only Joy will come, remember: When December's snows fail fast. Marry and true love will last. The rhyme for colors is

Married in white, you have chosen arisht. Married in blue, your love will be true: Married in brown, you'll vie out of town. Married in green, you'll wish to be seen. Married in red, you'll wish yourself dead. Married in black, you had better turn back. Married in black, you have the wrong fillow.

Married in gray, is a widow's way,

There is no rhyme for the days that refers to weddings, but this is the one for birthdays. Perhaps it applies to weddings, too: Monday for wealth. Tuesday for health, Wednesday the best day of all: Thursday for crosses. Friday for losses, Saturday no luck at all.

The Question Corner

Today's Inquiries What attractive decoration can be used to "dress up" the garden on a clear, still day? Describe a convenient cot for the sleeping porch or camping trip. If a hat brim seems too narrow to be becoming, how can it be given a wider effect with the trimming? In what easy way can new po-tatoes be scraped without soiling the hands?

How can a chemise with worn-out shoulder pieces be used? In what way can a harem skirt b made if it is not desired to full the

hem into an elastic band? Yesterday's Answers

Miss Alma Zaiss, of Kansas City has invented a device which is expected to eliminate the loss of time in the present method of making erasures on carbon copie

of stenographic work. If the seat of a porch chair h comes so brittle and broken that it sags, a new seat of denim can be substituted, being pulled taut and firm and tacked on the sifies over the old seat.

3. A pretty daisy to use for trim-ming a dress is made by stringing eight white beads and one large

"I'M OFF COLLEGE GIRLS: THEY KNOW TOO MUCH!"

Remarks the Young Man Before He Finds Out Whether They Know Anything at All-He's Afraid They Know More Than He Does

"KNOW her?" asked one young coming along the street. "Yes." answered another young man. "No. I don't, either. Oh. I speak to her, but that's all. She's a college girl. Too much for me!" Coming along the street. DERHAPS-oh, a little more that

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answer to the letter to which you refer. No introductions can be brought about in this column under any conditions.

Seeks Acquaintance

Dear Cynthia-Are all the men of to day one kind, that choose girls with camouflaged faces, who can drink, smoke, etc.? What truly refined young man admires these qualities in a girl? On

WHAT'S WHAT

By Helen Decle

the other hand, I do not consider it good taste to go about with shiny noses and faces. I am twenty-two years of age and would like to become ac-quainted with some nice refined youns men. I am a good worker, make most of my own clothes (a thing of vital im-portance these days); can cook a good meal and have been in the business world long enough to know the value of money and know how to save it by knowing how to spend it. I enjoy going to good theatres, movies, etc. A girl dislikes the thought of "old maid" as much as a fellow dislikes "bachelor." Can you suggest a few places where I might find a fow fellows looking for a sensible girl? As no one would be human if he were perfect. I would not expect to find one of a perfect type. Persons have told me I am not bad looking, but this is not a thing for me to discuss. A STENOGRAPHER. the other hand, I do not consider it

Have you talked to the clergyman of your church? Tell him what you tell me, in confidence, and he will see that you meet the right kind of young men and

facturing concern and he has a good many men and women under him. At Christmas I had some cards engraved and he asked me to have some engraved for him, so I had them all engraved Very Best Wishes for A Merry Christmas and a Bright and Happy New Tear Mr, and Mrs. O. P. Of course, we sent these cards to all his employes and our personal friends.

Of course, we sent these cards to all his employes and our personal friends. One person I_sent one to told me she never heard of such a thing as Mrs. on the cards that he sent to his employes. He should have had cards engraved for himself. Now please tell me if this was proper or not, for if we should de-cide to send cards again to his em-ployes this coming Christmas I would not like to make the same mistake again, I read your column every night and you Go to both partles or dances. There is no reason why A should have taken you home any more than B.

not like to make the same micake again. I read your column every night and you certainly do give a lot of good advice, especially in regards to kissing, for there is nothing that cheapens a girl more than to let every man that comes along kiss her. The men tell one another and make ugly remarks. MRS. O. P. While is was not improper, it would While it was not improper, it would be wiser to have Mr, and Mrs. engraved on the cards you send to personal friends and just your husband's name on those sent to the employee. There was no "faux pas" about it, but usually

the employer's name only is used Did She Do Right?

Dear Cynthia-Although I read y

women. Wants to Dance Every Night Dear Cynthia—I am a boy eighteen years of age. I have no parents and live with my married sister. I would like to know whether there is any harm in a boy my age running around to Gances every night, as I am very fond or dancing. My sister and brother-in-law have objections to this. D. A. While there is no actual harm in the going to a dance, it is not good for a boy of your age to be running off to dances every night. Too much play in just as bad as too much work and is worse for one's character. Go once or

133 So. 13th St.

OFFER **Prior to Alterations** on Building **637** Garments Coats

Capes Suits Dresses

Both boys were polite; do not analyze everything they said or did to find hid-den reasons why they did or did not say or do other things.

ANXIOUS

The housewife who has a small fam - fair-Menu Contest Honor List Distation Bread, Dutter transmission 10 noticed ruts in it. Blackbergies cream 15 Harbergies in love with her husband," Formatoes 06 Letternic sin blowing a smoke ring. Sugar milk, rea 15 Letternic blowing a smoke ring. Total 15 Star Wrs. Pauzullo, why not send me o There wis a silence, and Barbara feit MENU Baked Stuffed Peppers Baked New Potatoes Creamed Carrots Bread Butter Mrs. Panzallo, why not send me o nomi-add-fashioned Italian meal, such as the ald folks like f Coffee Small Home-Made Cakes Sales Slip MRS. WILSON Four peppers One small cun tomatoes One onion Salt and pepper ANSWERS QUERIES Carrots Dear Mrs. Wilson - Will you please have a recipe for Devon-hir. One cup One tablespoor four One-eighth peck petatoes Crean, printed? F. R. A. Coffe Deconshire Cream- Place two quarts Butter Bread One pound One ounce One egg Vanilla of milk, while warm from the row, a pan and set where it will keep war for two hours, then slowly bring to t pound flour for succes, sounce baking powder scaling point. Remove the pan from the stove and chill. Skim the creans This clotted cream may be sweetened One cup sugar One large tablesteion lard One cup milk 04 and flavored as desired. Total Dear Mrs. Wilson Will vie kindly publish a recipe for consti-late fudge simp to cover ice costs. MISS L. H. B. Miss Beatrice Altman (Inclue) years old). 3814 Brown street MENU Tomators time cup of sirup. the cup of water, the shalt cup of cocoa. Fire level tablespoons of correspond Lettuce Pot Reast Pens Diced Polatoes Stewed Peaches Butter Coffee Stir to dissolve the starch and the bring to a boil and cook for the min String Br Bread gres, then add One tenspoon of varilla. One-half tenspoon of common Sales Slip Potators fomatoes. Ong-half traspoon of maple estimat. One pound breas e quart string beans Dean beag of lettuce. Dear Mrs. Wilson - Will you be good enough to publish a respector making encumber rings, the spices quart peaches. Bread and Butter and slightly sweetened kinds MRS. L. W. C. Total Special honer mention is given both take "twelve-year-old" menus The recipes which you request will appear very shortly in the paper. Dear Mrs. Wilson - Will you kindly tell me how to make apple Mrs. D. Panzollo, jelly used in making the meringue for the shortcake and for the top of the lemon ple? MRS. M. L. B. Apple Jelly-Wash and then cut 904 Catharine street MENU Boiled Meat Balls in Tomato Gravy billed Polatoes Spinach in Olive Olf Bread Butter Apple dents—wash non then cut into small pieces three and one-half pounds of tart green apples; add three pints of water. Boil antil the apples are soft, then turn into jelly bag and drain. Measure the juice and return to the kettle and holl for ten minutes; Blackberries and Cream Ten Sples Slip two pounds then add two-thirds cup of sugar to the each cup of juice. Boil for ten minutes, of then turn into sterilized glasses.

for tonicht to go out to Poten three and donce" "Whe don't we dance here" asked Barkets "on, Larbaca, what an old maid es volve getting to be. Because it s moto excluse to go places. I like to keep poing all the lime. I never want to stay in one place. I hate to think. Ga. with up one place. I hate to think. Ga. amplete change of tone, "here comes

Lesite" Lesite" Lesite had put her head in the door and now followed her head with her slim elegant self. She escanced herself in an easy chair, lighted a cigarette, and sold languidly. "Eleanor been tell-ing you the plans, Barburat" "Barburan doesn't approve of us," Eleanor and with a little sneer. "Lesite aughed and an indescribable one measul her face. It was gone in a ustant but while it lasted it was incere, and a close observer might have oftend early in it. "Darburats in love with her husband," Coffee and

BEADED BAG

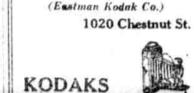
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mple Lach F:

making the white ones surround the yellow one. In patching a piece of wallpaper tear off the piece that is to be ap plied so that the edge will not stand out when it is pasted on and see that the design matches exactly.

vellow (

The regulation tan shoe dressing is very satisfactory for cleaning brown leather upholstered chairs. A triangular piece of chiffon drapery on an afternoon dress can made to hang in the desired shion if it is weighted and held

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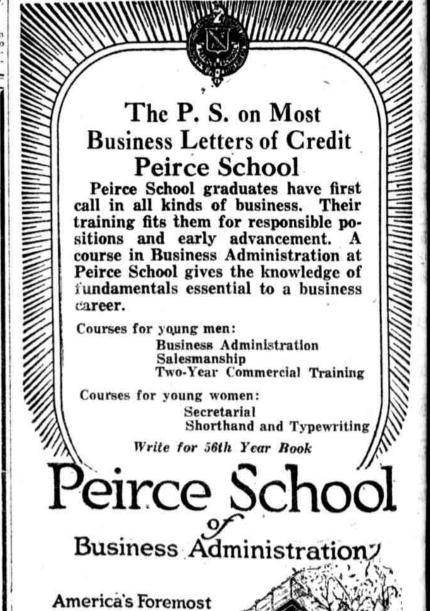
just as out as character. Go once or worse for one's character. Go once or ticular fellow, but danced with them all, Yet there were two fellows that I danced are properly conducted, but give other evenings to staying at home or taking up some course which will improve than with B. I also want you to know that I went to the table with A. I was

You will be a more successful man later in life if you pay a little atten-tion to solid things while young. You have evidently a sensible brother-in-law. Make a friend of him and ask his advice in your reading and study.

Cards for Next Christmas

Dear Cynthia-I have nover written to you before, but I would like you to answer a question for me. My hus-band is employed by a large manu-

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