# MRS. WILSON IS INVITED TO A BAKED SHORE DINNER

And Shares Her Enjoyment by Passing on Recipes for Clambakes and Other Delicious Seafood Meals

people.

tinctly written.

sauce and then add

and add

ones; now add

One cup of milk.

of raw diced potatoes.

raley.

Address all menus to

PRIZE MENU CONTEST

offers three prizes for the best dol

lar and a half dinner for four

First. \$2.50 Second, \$1.00

Third. \$1.00

Rules: The foods used must be staples and in season. Each menu

nust be accompanied by a sales slip showing the cost of all the ma-

terials. The name and address of

the sender and the date must be dis-

Mrs. WILSON'S MENU CONTEST

EVENING PUBLIC LEDGER INDEPENDENCE SQUARE

Blackberry Pie Coffee

Egg and Parsley Sauce

Prepare one and a half cups of cream

Two hard-boiled eggs, chopped fine. One-half cup of finely chopped para-

One-half teaspoon of pepper. One tablespoon of grated onion.

Fish Chowder

in a saucepan, cover with cold water

One-half cup finely chopped onions, One-half cup finely chopped carrots. One faggot of soup herbs.

Simmer slowly until the meat falls from the bones and then lift out the

One cup of canned peas. One and one-half teaspoons of salt,

Simmer slowly for fifteen minutes.

Deep-Dish Fish Pie

For this dish use cold boiled fish

One cup of peas. Three tablespoons of fuely minced

Greuse the dish and then place a layer and of the fish in the bottom, then a layer the

One cup of finely dired potatoes.

Onc-half traspoon of pepper.

The New England housewife makes a delicious and appetizing chowder I from the heads of the fish. Cleanse the fishheads thoroughly and then place

and one-half teaspoons of salt.

The prizes are as follows:

By MRS. M. A. WILSON appright, 1926, by Mrs. M. A. Wilson, All Nights Reserved.

ROM the early Indian festivities on the beach to the shore dinner that erved us today is indeed a long map, yet undoubtedly the Indian, with is love of the sea, and his nomadic habwas the inventor or the originator the shore meal. All along the New England coast one

visit any number of seaside resorts find a palatable meal of seatoods. which are cooked more or less upon the arly shore plan. While, if you are ortunate enough to be an invited gu a barbeeue or shore dinner. it is a al stroke of luck.

Thave just returned from a famous unecticut shore dinner given by industriousysons of an important shore mable to enjoy the luxury of the -and now, while many of us are ore, yet we may all enjoy this homey for it is possible to cook it at in an old-fashioned iron or porcefor it is ain-lined preserving kettle, such as the wife of yesteryear was wont to use in making her preserves and pickle

For a family of four people, you will

Sixteen clams.

Fight small sveret potatoes, Four cars of corn. One pint of lima beans. One broiling or frying chicken. weighing about one and three-quarter unds.

Split the chicken down the back and cleanse. cutting Cut in four nieces, dividing by balf of the breast as one portion; the thirh and leg as a second no too I in flour and then brown quickly in Lay aside until needed. Now h and scrub the sweet potatoes. Take three bags of choesecloth, using a ong stitch, so that this may be cut and

quickly drawn when ready to serve the Now, here is the way to prepare the hredded corn husks in the bottom of a large porcelain preserving kettle and on this lay the clams, then the lima beans, in a cheesecloth bag, then the chicken d finally the corn on top. Cover with piece of cheesecloth and a layer of finely shredded corn husk. Pour one quart of boiling water over all, cover closely and steam for one hour in the

oven or place over a burner on the range and cover the kettle closely. While is working, place in small sauceand beat slowly, serve with the

One bottle of chili sauce. Four ounces of butter

#### BAKED FISH DINNER

Select the fish and then scale and page in a pan. Rub with shortening and dust with flour. Place the potatoes around the fish-fill either tomatoes or freen peppers with succotash and then with sauce as for shore dinner in the wing menu :

**Baked** Fish Baked Potatoes

Coleslaw Apple Pie

#### Fried Crab Dinner

the crabs, then clean and dip melted butter and fry until golden own.

**Boiled** Fish Dinner the fish and then wrap in a

piece of cheesecloth. Place in a large kettle, cover with boiling water and add Three tablespoons of vinegar,

One onion, One clove. carrot, cut in dice.

Boil. sound.

allowing fifteen minutes to the Plan to serve in the following Neck Clams on the Half Shell oysters. Season and add one table-

String Bean



# Please Tell Me What to Do

#### By CYNTIMA

Approves of "Blowing" Dear Cynthia-Thank you very much

old dear. I took my time going through the milt and thus avoided having my block chipped. Ta-ta, old dear. DAN B. cups and saucers, a sugar bowl, a creat pitcher and teapet in a lovely shade

They Filrt With Married Men Dear Cynthia—As you have been say-ing so much about vamps, why not try ta teach some of these single girls and young women "old enough to know better" to avoid the married men as they would leprosy. It has become quite the style with the married men "with familied" in the style with the married men "with familied" in the style with the married men "with familied" in the style with

the married mea "with families" to amuse themselves with girls. A case we know of is a man who for nearly two leasure in its wake. Here's another thing I want to tell you about. 1 was doing a little of what you might call "window shopping" toyears has been going with a girl steady; seen at movies. motorcycle races. What can day, and I passed a shop that is having a sale of hats. It is rather a tiny place the girl be thinking of to be wasting her time, for what? To sit the rest of her life out, a lonely old maid while he for-

and their hats have been quite surpris-ingly reasonable all the time, but nov

Of course receiving attention from a

she knows he has a wife and home obligations and she is willing to attract

stop in and see them when you are in town the next time.

WHAT'S WHAT

By HELEN DECIE

IFor the names of shops referred to in Adventures With a Purse, send a self-ad-dressed stamped envelope to the editor of the woman's pace, inclosing the name of the article and the date on which it ap-peared. For immediate information call Wainut 3000 on the telephone.]

## Making More Money

### Miller Did it With Horseradish

prevent us from going together, for they say he doesn't love me. When I ques-tion his love, it hurts him. He often FOUR years ago Andrew Miller.

SOMETIMES SHE LOVES HIM AND AGAIN SHE HATES HIM

## She Is Afraid to Say Yes to His Proposal of Marriage for Fear That the Love Is Not Stronger Than the Hate

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# THE WOMAN'S EXCHANGE

mother's attention. Now, I don't want to cause the mother any trouble, but something must be done. I would like some one else to investigate, as my neighbors will tell you the same. Shall She Bob Her Hair? the Editor of Woman's Page:

To the Editor of Woman's Page: Dear Madam—For some time I have been a nightly reader of your column, and have surely found it very interest-ing. I hope now you will be able to ad-vise me—I am a lady of thirty-four and for five years I have used a false braid because I was very sick and lost lots of my hair. In the summer it is very hot, because I am very stout also. Would you advise me to bob my hair? It is very wavy. BLONDE MUSETTE. Hoard's your hair grown in course I have consulted the Society to Pro-tect Children, from Crueity about the case that you speak of, and Miss Weaver, who is in charge there now, said that it would be a case for them to take up If you go there, the address is 410 South Fiftcenth street, and ask for her; she would like to hear the whole story, with more detail, and then she will see what can be done about it. It must be

Hasn't your hair grown in enough ow to go without the braid? If you had with more detail, and then bue must i what can be done about it. It must i dreadfully annoying, to say the leas a have this poor child screaming and their hats have been quite surpris-ingly reasonable all the time, but now there is a window full of hats—and 1 have no doubt that inside there are more for \$5. These in the window were every smart, and I am quite sure that I saw one modish tan model, in either duvetyne or velour, for that same price of \$5. And you know yourself that \$5 for a hat like that in this day and gen-eration is most unusual. Hasn't your hair grow in so that you could just it would grow in so that you could just give up the braid? If you had it treated and taken care of I am sure it would grow in so that you could just give up the braid entirely, both in win-ter and summer. I should not advise-to that same price you to have your hair bobbed, especially you use stout, unless you are sure it would be becoming. It takes a very youthful, small face to wear bobbed hair and look well. If you are stout the bobbed hair would make your face look very round and fat. to have this poor chil day, and it must be ve to know whether she temper or real injury. to know whether she is crying from temper or real injury. I hope you will be able to see the society about this soon, so that something can be done right away. If you cannot go there perhaps you could write to Miss Weaver, telling the story in more detail than you have written it here. I know the will be glad to do whatever she can for you and this child. If your hair is wavy, draw it softly

Have you a little snapshot that is particularly good, and which, because you value it, you would like to frame? I know a shop that has a number of cunning little Japanese frames, in silk, with tiny little flowers painted on them,

To the Editor of Woman's Page: To the Editor of Woman's Page: Dear Madam—I. have been reading your column for two years and noticing you have helped so many persons. I am coming for your help now. I am a young working girl of seventeen and would like to know if there is any camp for girls where I could spend two weeks.

The Southern Cross To the Editor of Woman's Page:

Dear Madam—Will you kindly tell me what is meant by the Southern Cross and where it is? Is the tuxedo style of

suit considered stylish? uit considered stylish? THELMA S. The Southern Cross, or Crux, as it is ometines called, is a constellation or igure in the stars. It is in the southern ieavens and is never seen here. It is ormed of four stars, three of them ormed the four stars, three of them ormed the four stars, three color. The Southern Cross, or Crux, as it is sometines called, is a constellation or figure in the stars. It is in the southern heavens and is never seen here. It is formed of four stars, three of them white and the fourth of an orange color. placed so that they form a cross. If you know anything about stars and con-stellations you will know where this constellation is when I say that it is south of the western part of Centaurus and cast of the heel of Taurus. But if you don't know the heavens then that will mean nothing to you. Centaurus and Argus are also constellations in the southern sky. That means really in the southern sky are very much in style



tion. Can be used as Milk of Magnesia. Sold only by the bottlo-never by dose.

Camp for Girls

The Y. W. C. A. has camps in various

MRS. H. I.

she is crying from

is crying fi I hope you

word for it-and she is wearing it with per. At the right is a wool sweater a style all her own. Undoubtedly this with short sleeves and square neck, the new craze of the French woman for the fastening at the left being secured by

The French women have taken up the sweater and it has come back with

some of their ideas attached to it. The kimono sleeve is now very short.

like the two in the cut. These three types are often worn without a

waist underneath. The one at the right is finished with a ribbon sash

IN INNUMERABLE ways the French when it is of the much abbreviated sort

are showing that they are taking a and that when the sleeve is long it should be put into an armhole, for prac-

much greater interest in things and tical purposes into an armhole left quite

theusands and thousands of our men overseas and in the realm of women's Neither French women nor Anter the clothes, in which they hold undisputed usually wear a blouse beneath the sweater this year. To be sure, there sweater this year. To be sure, there

f this influence as much as in any other are sweaters worn merely as

ideas American since the war carried large. This permits thousands and thousands of our men for athletic activities.

A tremendous quickening of their in-

new craze of the French woman for the sweater has put a new life in the sweater style and it will come back to us in new and picturescone forms

s in new and picturesque forms. It seems to be the French notion that the sash is of ribbon.

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#### Rhode Island Oyster Stew

Open and wash twenty-five oysters and then place three table-spoonfuls of butter in a saucepan and add the oysters and cook until the edges curl. While the oysters are cooking place three cups of milk in a

Although every one prophesied a successful marriage for Barbara Knight and Keith Grant, society, after all, gave little thought as to what constituted a happy marriage. Cer-tainly Keith did not want a society butterfly for a wife, and that was ap-parently what Barbara wanted to be. It wasn't unfil she saw how things were drifting that she began to look at life more seriously. Keith had drifted into a friendship with Kath-erine Newbery, his secretary, and after Barbara had met Katherine and had seen what a remarkable woman

One grated onion Sprinkling of thyme. Repeat this until the dish is full Repeat this until the dish is full, and then cover with two and a half cups of cream sauce. Sprinkle with fine crumbs and two tablespoons of grated cheese. Bake in a moderate oven for one hour. Use one pound of is the memoria this dish the kimono sleeve is practical only

War.

place.

# Steamed Clams Chilled Cucumbers fish in preparing this dish. The salt oysters are in season from May until November, and while they are much smaller than the fresh oyster.

they are delicious when fried. **Cape Cod Fried Salts** 

# Open the oysters, then wash and dip

## or pepper hash.

the American dance steps and American dance music with keen interest, but women, young and old, are now going in for golf and tennis quite as smart Americans do. So they are thinking more than ever ion of striped silk. Still favored by before of smart sport clothes-clothes very young girls is the sweater shown 

-for they have taken our a certain grace when worn by the flap-t-and she is wearing it with per. At the right is a wool sweater some of these brainless girls who other-of \$5. And you know yourself that \$5

This permits freer movement

wraps, but the most characteristic sweater of the season is the one that

(Copyright, 1920, by Florence Rose.)

The Marriage Trifler By HAZEL DEYO BATCHELOR

The Awakening

Although every one prophesied a accessful marriage for Burbara

ment and Bob took the key from Kath-erine and opened the door for her. Katherine hurried into the living room, angry at herself for feeling so ill at ease. She found that her mother had gone to bed, and that she and Bob were alone. The fact disturbed her. The room seemed somehow closely intimate. There was but one light burning on the shining center table, casting flecks of gold through its amber shade into the dusk of the room.

place. Not only have they taken up this is called the "sweater waist. Often theatres, as bold as brass, gets her

you look at it

some of these brainless girls who other-wise are same. How can they throw

MRS. H. L. B.

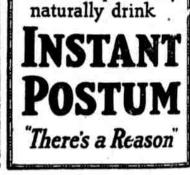
married man is not to be thought of or countenanced in any way. But the girr deserves blame as much as the man, for and they are priced as low as fifteen and they are priced as low as fifteen cents. Others, somewhat larger, are

only thirty-five cents. I'd advise him from them. It's not right any way

He Has Not Said "Marriage" Dear Cynthia-You give such good ad-ice to others I wonder could you help The is others I wonder could you help me. I am a young girl, a stenographer. About six months ago I met a young man and our friendship has grown into love. He tells me he loves me and I have admitted that I love him. My mother and sister have tried to prevent us from going together, for they



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