MRS. WILSON GIVES PRIZES FOR BEST DINNER MENUS

Winner of First Award Sends in "One Meal With Sales Slip and Then Another Meal Out of Leftovers

.08

FIRST PRIZE, \$2.50 Agnes Sanford (cook),

3207 Baring street dear Mrs. Wilson—I am sending to menus for successive days, the one being largely left-overs from svious day. These have been tried cently in our family of four, inmen :

First Menu Canapes of Sardine Paste on Toast Bonst Krackle of Veal Brown Potatoes Jardiniere Salad Bread Sut Batter Fig Tarts Black Coffee SALES SLIP thirds box American sardines oll. o, mustard, paprika e pounds veal at 25c a pound se one-half pound). toes one quart, small. .38

otatoes, one quart, small. Seans, one-quarter peck, at 8 cents (use two-thirds) (use two-thirde). Cucumbers, two at 4 cents...... Erg powder, 3 cents; flour, lard, bread crumbs, 5 cents; onion, car-rot, beet, 5 cents; one stem, 2 nade mayonnaise

Homemade mayonnaise Bread, 9 cents; nut butter, one-eighth, 5 cents. Fig tarts, one-half pound dried figs. One-half lemon, 1 cent; flour, lard, sait, cornstarch, 12 cents; sirup, 4 cents Black coffee, 5 cents; sugar, 5 cents

Total\$1.50 Menu for Second Day Soup (from knuckle bone) Carrot Onion Celery Meat Pie Veal Flour Lard Salt Fotatoes Carrots Onion Celery Squash Bread and Butterine Bean Salad Lettuce Lett-over Beans Onions Celery Of Vinegar Paprika Brown Betty—One Quart Apples, Bread Crumbs, Sirup, Cinnamon Black Coffee SALES SLIP Bread and butterine. Bread and butterine. Bread and clettuce, 5 cents; left-over beans, 2 cents; onlons. 2 cents; celery, 1 cent; oil, vinegar, paprika, 5 cents; Brown Betty-One quart apples, 12 cents; bread crumbs, 4 cents; soup, 7 cents; cinnamon, 2 cents 12 1 .16 Coffee (black), sugar..... Total. scain to this corner. SECOND PRIZE, \$1.00 Miss Theresa Zerillo. 1233 South 13th Street Menu Italian Dinner Bynghetti With Beef Ment, Tomato and Cheese Tomato Salad Bread and Butter Cocca Lemon Pie and Banan SALES SLIP

pound späghetti. pound beef meat can of tomatoes pint milk. ornstarch Total

The winners of the PRIZE MENU CONTEST

in the

for the week are announced. Three prizes are offered for the best menu for a dollar and a half dinner for four people The prizes are as follows:

First, \$2.50 Second, \$1.00

Third, \$1.00 Rules: The foods used must be staples and in season. Each menu must be accompanied by a sales slip showing the cost of all the materials. The name and address of the sender and the date must be distinctly written. Address all menus to

Mrs. WILSON'S MENU CONTEST EVENING PUBLIC LEDGER INDEPENDENCE SQUARE

Two medium onions (own garden). Parsley Fon beets Three apples. Lard for frying fritters and short-ening for dumplings. Flour and baking powder..... .17 offee, sugar, top of milk..... Butter Peaches Total\$1.50

THE HONOR LIST

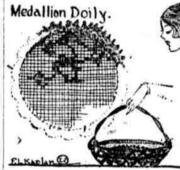
Mrs. W. B. S. Allen, Wenonah, N. J. Mrs. Marie Johnson, 1714 North Twelfth street. Mrs. D. Cannon, 3451 West Allegheny Miss Margaret Vodges, Ocean City Muss Amanda Lilly, 1223 North Darien Mrs. J nd J. McCarthy, 635 South Fifty-Mrs. R. E. Jones, 1940 East Wishart Mrs. M. Richardson, 925 East Berks street. Miss Mary Wood, 710 Schuylkill ave-Mrs. C. E. Fry, 3007 North Taney Mrs. E. M. Lonergan, 1224 South Twenty-sixth street. Miss Sylvia Klienburg, Camden, N. J. Mrs. Anna Pierson, 4329 Lancaster Carrie Hill, Willow Grove, Samuel Odell, 5647 Malcolm Mrs. Sanford-I like that good old-strient word "cook." Thank you, Come Mrs. M. Coffey, 2757 North Ringgold street. Mrs. G. E. Conrad. 1614 South Fiftymake it free running and so it cannot sixth street. Miss E. Mitchell, 2233 North Fairchild atreet. Mrs. J. Matthias, Camden, N. J. Miss Catherine Fennel, 1547 Vine street. Miss Mildred Vanderslice, 2239 Winton Street. Plunge into boiling water and cook for ten minutes. Drain and then place in a colander and let stand under the cold Miss Verna E. Stewart, 2912 West Miss Verna E. Stewart, 2012 to a colander and let stand under the composition of the standard under the standard under the composition of the standard under the composition of the standard under the composition of the standard under the s fill pint jars with one-inch layer of Miss Georgia Jones, 2411 Wharton ready street Mrs Henry T. Harper, 3660 North

peppers, which have been prepared and ready waiting. Repeat this. Have two layers of the peppers in each jar. To prepare the sweet red peppers cut Miss Evelyn Muschiltz, 232 Wood a slice from the top of the peppers and remove the seeds. Cover with boiling Grace Breawitz, Drexel Hill, Pa. water for of J. Waters, West Collingswood, Chop fine, water for one minute and then drain. Chop fine. When the jars are full. cover with boiling salt water, adjust the rubber and lid and partially tighten. Miss Edythe Bartlett, 635 South Yewdall street. Miss Ethel Shalfer, 5513 Baltimore avenue. Mrs. J. Dietz, Highland Park, Dela-Mrs. J. Dietz, Highland Park, Delaware county. Miss A, Wrightson, 220 West Wyomwax. Mrs. Cora M. Butherford, 3413 North Eighteenth street Eighteenth street. Mrs. L. E. Smythe, 2041 South Twen- water and then cut from the cob. Use



Oh, yes, brown is still being worn a great deal. The dress in this "get-up" is not brown, however; it is black satin. But the trimming on the apron front and the lapels at the neck is embroidery in henna and tan wool, which gives the effect of a whole brown costume. And then the hat is brown horsehair, with bronze and sage-green feathers encircling the crown and sticking out beyond the brim. The parasol is tan like the embroidery on the dress, and the butterflies are in light pastel shades. Knife-pleating forms an edge to the fronts of the waist and an insertion on the pockets of the skirt

Things You'll Love to Make



I have thought of a dainty doily for I have thought of a damity dony for that little candy basket. In almost any lace shop you can find a round filet medallion-real or imitation-that will just about fit the bottom of your baswe and a half hours. Remove, cool and then dip the tops in melted para-vax. For variety use corn. Husk the corn ind then cover with bolling water and

Campfires

Please Tell Me What to Do By CYNTHIA

WHAT'S WHAT

She Scores the Cynic

By HELEN DECIE

To a Reader-Maryland. Girl must be sixteen ; man twenty D. Tennessee, in the city of Knoxville, E. The laws of that state permitted it.

International difference of the provided of th

stop nagging and live up to your promise, "For better, for worse." MISS AMERICA.

Sorry this was filed in the wrong place and so overlooked. It should have been printed a month ago.

She Wants Advice

She Wants Advice Dear Cynthia-You are so kind to all your readers that I just had to come to you for advice. I am a young girl in my teens. About eight months ago I met a young man at a party. I took a liking to him and he also seems to care for me and asked if he could take me home. Now, ever since then he has been calling on me about three or four time: a week. The other night when he came to see me he asked me to marry him. I told him I loved him well enough, but thought I was too young to settle down, but he saya he

The second secon

ONLY A CHILD IN NEED.

You are still in your teens and there is no need for haste. Do not marry the young man unless you intend to live in the same house together. He should be willing to wait until he can take care

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ONLY ONE PERSON WAS COOL ON THAT HOT SEASHORE DAY

And He Was Happy Because He Had Found a Little Pool of Cool Water That Reached His Ankles-And He Was Only Two!

IT WAS just as hot as only a day in August at the seashore can be. The sun memed to be trying its hardest

to set the boardwalk on fire, and the THEN she began to understand, only breath of air came down the There was a little pool pear him

Tendes for a server to be organy and the seashore the seashore to serve the thread of the seashore to search the seashore the seashore to search the seashore the seashore to search the seashore the search to search the seashore the seashore to search the seashore the search the search the search the sea

them a gift? MARY AND FANNIE. It would have been more polite to ask him into meet your parents. Send him a postcard if you want to and tell him you would be glad to have him call, since he said he would like to see you again. Ask him and your cousin to supper some night or to spend an evening at your home. With the fussed about for some time. Ask him and your cousin to supper some night or to spend an evening at your home. With the fussed about for some time. Ask him and your cousin to supper some night or to spend an evening at

Adventures With a Purse Making More Money

Something Out of Nothing

Dear Cynthia-Don't you think "Cyn-fe" should be ashamed? Does he think his appearance always goes uncriticized? Woman was ever a slave to style. "Cynic." The present style is "make-up": and obediently the woman re-sponds. Woman represents beauty, "Cynic." something lovely to look upon therefore, if her faith is in powder, ronge. Hipsticks and eyebrow pencils. In the going to use them?" It is marvelous to find such a fellow Men-and women, too-have made money out of all sorts of queer re- And I always have held that it isn't things, from banana peels to rag dolls, but Mrs. H. K. Gellard, of New York, is one of the few persons who have mastered the art of making something out of hat as well and as stylishly dressed as her the slenderer sister. For instance, I know

of a shop in town that makes a specialty of blouses for "stylish stouts." The co sizes range from 46 to 56. Prices for cotton models begin at \$3.50, and prices | for models in georgette, silk and crepe de chine begin at \$5.

You know those delicious, crisp cres-cent rolls one generally gets only at huncheons and parties? The kind that have munchy crust and melting insides? She Led Him On Dear Cynthia—I am writing to you for advica. I sincerely hope you try to help me. For years I have been leading a

To are still in your teens and there is no need for haste. Do not marry the use is a shop that has the same house together. He should be not care for him and will until he can take care of you. Were They Polite? Dear Cynthia-We are two sisters, thave busk ending and busk the has money it therefore, i have just made a fool of whet you are sure to be up on the top are stored to have been leading a man of the same type. They polite? Dear Cynthia-We are two sisters, thave busk ending and twenty five years olde the same store in the same vicinity and rides with some one else. I have sore and twenty five years olde the sore of the wast to make him hay our fare. To you think it was an impolite thing for us to my sorrow. Taking us home on commencement in the would spend the money and the would are the sore to go on the stage. But a money to go on the stage. But and the same time I want to marry the one is what it collects and holds dust. And it is a show. Knowing our intention, the last evening of night school he stopped to move will and rides with the same time I want to marry the one care of the world years old. Taking us home on commencement is a show. Knowing our intention, the last evening of night school he stopped to move the same time I want to marry the one is show. Knowing our intention, the last evening of night school he stopped to move the same time I want to marry the one is what to deer so was to make the same time I want to marry the one is when the doin the bristles and holds dust. And it is care of the world years to wash. The prices is that you are not using a bruther is transmoster. Taking us home on commencement is the same time I want to marry the one is a show. Knowing our intention, the last evening of night school he stopped to move the same time I want to marry the one is care to using a bruther to busk to a should be the same time I want to marry the one is care to using a bruther is transmoster. Taking us home on commencement is the same time I want to marry the one is care to

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exceedingly easy to wash. The prices of this modern sanitary brush range LILLIAN.

their original price when new. It wasn't so very long ago that the combination of the high cost of living and the high cost of materials con-vinced Mrs. Geflard that people were overlooking a good bet when they threw away anything, no matter how old or worn it might appear to be. The scrap heaps and the junk piles, she figured, contained a fortune for any one who had the patience to work them properly. So she inaugurated a campaign to sais-age these riches and make them over. She strolled about, picking up a broken chair, a bit of crunpled brocade, a strup of soiled silk and a few other articles at which even the most careful of second, hand men would have sniffed. The appli-

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their original price when new

THIRD PRIZE, \$1.00 Mrs. A. E. Hughes, Chestnut Hill

Menu Browned Beef Stew With Dumplings Buttered Beets Chilled Cucumber Apple Fritters Bread Butter Coffee Sliced Peaches Cream SALES SLIP Eight very small potatoes. One and one-half pounds stewing .\$.10

Two medium carrots (own garden)

Stern, 2034 North Fif-Miss Nettle Stern, 2034 North Fif-teenth street. Mrs. B. H. S. cutlets are taboo; Mrs. C. V. baked pork chops are not allowed Elizabeth Reise, aged fourteen years, sends a menu that requires a body building or protein fool—try again. Elizabeth Mrs. J. W., steaks are taboe. Mrs. H. C. R., Mrs. E. A. R., Mrs. C. D., Mrs. C. H. P., Mrs. H. K. Mrs. C. E. H. all send menus which contain fried meats; these are not allowed in the contest.

an italian menu drew a prize, but no name was given, hence the prize had to name was given, this was also the case .01 with one belonging to 643 Preston street.

Lampfires Tiny lima beans may also be used. Shell the beans and then wash and cook to shell the beans and then wash and cook to and fill at once into the prepared jars and fill at once into the prepared jars and rush to the hot-water bath. Prepare the yellow or was beans in the same manner as the green string beans and use two fayers with the green string beans for fancy packing. Variety is the spice of life, and these fancy packs should help to give variety to our daily food. Lagrange the same data the spice of life and these to our daily food. Lagrange the spice of life and these to our daily food. Lagrange the spice of life and these to our daily food. Lagrange the spice of life and these to our daily food. Lagrange the spice of life and these to our daily food. Lagrange the spice of life and these to our daily food. Lagrange the spice of life and these to our daily food. Lagrange the spice of life and these to our daily food. Lagrange the spice of life and these to our daily food. Lagrange the spice of life and these to our daily food. Lagrange the spice of life and these to our daily food. Lagrange the spice of life and these to our daily food. Lagrange the spice of life and these to our daily food. Lagrange the spice of life and these to our daily food. Lagrange the spice of life and these to our daily food. Lagrange the spice of life and these to our daily food. Lagrange the spice of life and these to our daily food. Lagrange the spice of life and these to our daily food. Lagrange the spice of life and these to our daily food. Lagrange the spice of life and the spi

red peppe

used for this work

Fancy Pack Beans

Wash the beans and then remove the

evening of night school he

It is always wrong to lead a man on you do not intend to marry him, but the same time if you meet another you really love it would be you really love it would be just as wrong to marry the first. Tell this man who is so much older just how you feel about it all, and he will no doubt un-derstand and be man enough not to blame you. Let the stage alone and do not marry without love. At the same time try to ston firther. time try to stop flirting.

from \$2.75 to \$4.50. Sewing on Lace Rolling and whipping lace or entro-deux to curved or blased edges is made, very much easier. If a row of machine stitching is first put on the edge of the material to be rolled. It makes it much stronger and the edge does not pull out.



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MRS. WILSON TELLS HOW TO CONSERVE STRING BEANS

dry.

By MRS. M. A. WILSON rights reserved

STRING beans may be conserved for winter use by canning, drying and salting. Just like asparagus and peas, beans will spoil unless carefully handled; they must be absolutely fresh; wilted beans or those that have been standing in the sun or in a warm place will not do. It is a waste of time, ef-fort and money to attempt to can beans of this character. Pick the beans and then grade them for size, making three namely :

First. The tiny beans, which can by layer of the beans firmly with a wooden canned whole. Second. Medium vize. Third. Large beans.

of the jars in melted parawax. Store in break just remeit the waz and use to cover the crock again.

Can a dozen pint jars of No. 2 and size beans whole to be used for alads and garnishing.

process and firish as directed.

To dry the beans wash and remove the beans. Place a plate or a clean the strings and then cut the beans into piece of board over the cloth and use pieces of suitable size. Plunge into boiling water and cook for ten minutes. Plunge into Drain and then turn into a colander and ace under the cold running water for three minutes. Turn on a cloth and toss to remove the moisture. Now spread in single layers on wire trays. tons to remove the moisture. Now pread in single layers on wire trays which have been covered with cheese cloth. Set in the sun or in the oven which has been heated to 120 degrees Fahr, to dry. Turn frequently. If dried has been down the door must be left cover to cover the beans and fill the crock to overflowing. Stand in a cool, dry place for two or three weeks to ferment. Then finish as for the dry salt process. Imbe green string beans for canning and ful results.

Salting beans may be salted for winter using either of two methods, prepared by the addition of starch to

namely, dry salting and brining. Both of these are successful, so you ca choose whichever one you wish to try tou can

Dry Salting

Wash and string the beans and ther t as desired. Now scald a large ock with boiling water and cool. cut as desired. Ripse with cold water and then Place a layer of dairy salt onehalf inch deep in the bottom of the crock. Now a layer of beans about one inch deep, then a layer of salt. Repeat until the crock is filled to with-iu two inches of the top. Tap each

potato masher. Now cover the top layer of the beans

with a piece of cheesecloth Wash the beans and remove the strings, then cut into pieces about one inch long. Throw into a saucepan of boiling water and cook for ten minutes. Drain into a colander and then place well-cleansed stone to weight down. under the cold running water for two Now, after the second week, test, using minutes. Fill at once into sterilized a blue litmus paper. As soon as the bras and fill the jars to overflowing brine, which is made by salt extractwith boiling water containing one toa-proon of salt to every quart of water. Adjust the rubber and lid, partially tighten and place in hot-water bath. Process for three hours and then re-move, seal the jars securely and place parawax, to exclude all air. Do not in a cool, airy room, which is free from draughts. Cool and then dip the tops

To Conserve String Beans, Using the Brine

To can these beans whole just wash and remove the strings. Phone into boiling water and cook for ten minutes. Turn into a colander and then let the cold water run on the beans. Fack sys-tematically into pint jars and then wrones and frish as directed. wrung out of boiling water and cover

> large clean stone to weigh down Now place in a preserving kettle: One and one-half pounds of salt, Nine quarts of water One cup of vinegar.

for the evaporation of the moisture. Wax beans may be used in place of

Cookies Recipes of the Old South

1 cup molasses, 1 cup brown sugar, 1 cup butter, lard or shortening, 2 eggs, 14 cup milk, 1 teaspoon ginger, or ginger to taste, 1

teaspoon cinnamon, 1/2 teaspoon salt, 61/2 cups flour, 6 teaspoons MISS PRINCINE Baking Powder.

Cream sugar, lard and molasses together until light. Beat the eggs until well mixed, put in mixing cup and add enough milk to make three-quarters of a cup of egg and milk; add slowly to the sugar and shortening, alternating with six cups of flour which have been sifted with MISS PRINCINE flaking Powder, salt and spices; work into a smooth dough; cover and set in cold place for one nour. Dust board with flour; roll out about one-quarter inch thick,

cut with old-fashioned biscuit cutter; place on bake sheet or shallow pan; put in hot oven eight to ten minutes. These are large, thick and soft and will keep a long time it kept under lock and key

OUCH delicious cookies-the kind that you just can't resist-are made with Miss Princine, the new-fashioned baking powder. Its easy to make a dish of these tasty Fill the crock to within two little cakes, for Miss Princine makes all bakings a simple and successful the top. Now cover with a matter. It takes heat to develop the full leavening strength of Miss Friedis.

AT YOUR GROCER'S

In the handy-handled cups. 1 lb. net weight, 35c. % lb. net weight, 200. In the handy-pails, 2% lbs., 75c. 5 lbs., \$1.50.

If your grocer can't supply you, send 35c for a trial 1 lb. cup of MISS PRINCINE.

The Southern Manufacturing Company, Richmond, Va.



We Are Passing It on to You!

By reason of our tremendous buying power and direct connections with the source of supply, we are able to tell immediately all fluctuations in the food markets of the world.

Not being subject to the dictates of any "middlemen," we are able to immediately give our customers every advantage in reduced prices made possible by changing conditions.

This week we slash 5c a pound from the price of "Asco" Blend Coffee!

We are glad to pass this saving on to you, being always loath to advance a price, but quick to act when conditions permit us to cut your cost of living. Even at this new low price, unheard of in many months, Asco Blend will still retain that delicious aroma and satisfying flavor that have made it the most popular and talked about coffee wherever it is sold.

