HOLLYHOCK SEEDS ARE GOOD

A reader has discovered that hollyhock seeds are good to eat. So you

can make that beauty spot in your garden serve the double purpose of

pleasing the eye and providing food

family, as does the little plant which dition of this "vegetable" to the sum-produces cheeses that as a child I atc. mer menu may prove a welcome one.

CARELESS HEARTS

By HAZEL DEVO BATCHELOR

(Congright, 1920, by Public Ledger Co.)

hock and the hibiscus.

Julian's Dip Into Bohemia

Diana and Julian Long, after three

The Question Corner

Foday's Inquiries

What eclor is extremely popular

for fall and late summer dresses?

cotton "Annette" are loose so that they stretch in the water, how can they be held in place?

Describe a train-letter that come

What use can be made of a

Describe a novel clock that is pretty for the bedroom.

How can fresh collars and cuffs be kept flat and unwrinkled when

they are packed in a suitease?

Yesterday's Answers

A lemon squeezer can be used in place of the glass top of the

percolator in case of accident. When there is danger of moth in

a closet in which woolens are stored, give extra protection in

wrapping the packages by scaling all the edges with strips of

guinned paper.

A mirror for a doll's house can
be made by pasting of silver paper on a piece of cardboard and

dainty candy jar suitable for the guestroom is covered with

pleated silk to match the room and edged with gold lace.

When the crown of a rubber bathing hat with a wide brim be-

comes shabby or worn out, sub-stitute a full crown of surf satio

and keep the hat for rainy days in

edging it with passepartout.

rendy made.

broken banjo string?

2. If the double knitted knees of a

MRS. WILSON GIVES RECIPES FROM PENNSYLVANIA DUTCH

arious Delicious Kinds of Pie, Lemon Cheese Cake, Apple and Raisin Strudel Are Among Them

By MRS. M. A. WILSON

tipht, 1920, by Mrs. M. A. Wilson, All HE thrifty Pennsylvania Dutch sewife usually regales her family th delicious desserts; in tact, it is ell known that these good vrouws have ated their family's sweet tooth to e extent of cating pie for breakfast. A visit to the community of these

ough to receive an invitation to visit that they not only serve two and ten three varieties of pie for break-st, but one may have his choice of or more kinds of preserves.

This week I am bringing you some the famous recipes from Lities and ancaster and York counties, and I ust not forget to mention the Beth-

ennsylvania Dutch Apple Pie Cake This delicious cake is made in an actively different manner in two seprate communities, so as both of the nethods are splendid I will give you

The first method: Pare and cut the oples in quarters and then place One-half cup of water, One-half teaspoon of nutmeg

a saucepan and boil for ten minhe sirup just long enough to give them carefully clear, transparent appearance. Line whites of brush with melted butter. Spread with a layer of the prepared apples. for a layer about three quarters are deep. Now place in a mixing icin

Two-thirds cup of sugar, Yolks of two eggs.

Cream until a light golden yellow lor and then add

One cup of flour. level teaspoons of baking Siz tablespoons of milk.

Beat to mix and then cut and fold in he stiffly benten whites of two eggs. Place three-quarter-inch layer of this atter over the prepared apples and then second one-half-inch layer of the prered apples, then a layer of the batter. aving three layers of the batter, the powdered sugar and bake for one

our in a slow oven second method: Grease and ur a deep cakepan and place a layer batter as prepared in the first pared apples. Repeat this until the is all used and have a layer of oples on top. Now place in a small

One-helf cup of flour. Four tablespoons of brown or soft Tien tablespoons of shortening.

Que tenspoon of cinnamon. Rub between the fingers until a rumbly mass and then spread over the ke. Bake in a slow oven for one hour. Note-The pan in which this cake is aked should be at least four inches cake pan is the one generally used. bottom crust of pastry in the sec

Lemon Currant Cheese Cake Line a deep layer cake pan with plain

istry and then place in a saucepan One cup of milk.

Four tablespoons of flour. Stir to dissolve the flour and then ring to a boil and cook slowly for three Remove from the stove and Now place in a mixing bowl Two-thirds cup of sugar. Yolks of three eggs.

Two tablespoons of better. Cream until a light temon color and nade with the milk, and

One-half traspoon of sail. One cup of cottage cheese.

Beat hard to mix and then add currents, pour in the prepared pan and

just the top lightly with cinnamon, the apples. Now place in a small mix. Bake for fifty minutes in a slow oven, ing bowl Use the whites of eggs in a snow

Snow Cake

Two-thirds cup of sugar. One-quarter tenspoon of salt. finger tips to form fine crumbs. Sprend One-half tenspoon of paudered mace, over the apples and bake cake in mod-One cup of flour.

Mrs. M. B. Shallcross. 2545 South Seventh street.

offers three prizes for the best menu for a dollar and a half dinger for four people. The prizes are as follows:

THE PRIZE MENU CONTEST

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 disfinetly written.

Address all menus to

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

One level tenspoon of cream of tar

tablespoons of melted butter in a cup and fill to two-thirds the depth of the cup with milk. Add to the prepared Now add the apples, peaching in flour and beat to a smooth batter. Now you just long enough to give them carefully fold in the stiffly beaten clear, transparent appearance. Line whites of the three eggs. Turn the mix-deep cake pan with plain pastry and ture into well-greased and floured loafshaped pan and bake in a moderate oven thirty-five minutes. Ice this cake with chocolate water

cing and sprinkle with finely chopped

Strudel Strudel is a thin sheet of pastry spread with various fillings and then rolled like jelly roll.

Apple and Raisin Strudel Pare and then chop fine four small apples. Place in a bowl and add

One package of seeded raisins. Juice of one small lemon, Grated rind of one small lemon. One cup of finely chopped peanuts, One-half cup of finely chopped citron, Two-thirds cup of sugar. Let cover and marinate for one-half

our, then place in a mixing bowl Three cups of sifted flour, One level tablespoon of One-half cup of sugar

Our - valf traspoon of cinnamon. Sift three times to mix and then rub

into the flour three-quarters cup of shortening and use one-half cup of ice cold water to make a dough. Divide into three pieces and then roll out very thin into an oblong sheet. Spread with jelly and then with finely chopped nuts and then with the prepared apple and raisin mixture. Roll as for jelly roll and then place in a greased baking pan and wash with beaten egg. Use the balance of the pastry in the same man-ner, making three rolls of strudel. Bake in a slow oven for thirty-five minutes. Cool and then cut in slices about one and one-half inches thick. Dust with powdered sugar.

Dried Apple Cake

Diana and Julian Long, after three years of marriage, decide to do the urconventional thing and separate. They have not quarreled, but there has been no romance in their love. They had known each other for years before they were married, and they both realize that they have missed something. Immediately after the divorce, Diana disappeurs out of the old life, retaining just one friend. Alice Irwin. Through her sho meets an interesting men. Dan Bishop, and in an experience with him, discovers that there is one type of man she does not want in her life, the typical cave man. Diana. Wash and soak one-half pound of dried apples overnight in plenty of lukewarm water. Steam for fifteen minutes and then let cool. Now place in the mixing bowl

One-half cup of sugar One egg. Fire inblespoons of shortening, One-half teaspoon of nutmed. Cream and then add Two cups of sifted flour. Fair teaspoons of baking powder,

en add the juice and grated rind of ture into well-greased and floured deep ne lemon, the prepared creum sauce, layer cake pans. Spread a little higher The half tenspoon of grated nutmen, thickly with the prepared apples and

Menu Contest Honor List

Tumb Stew with Potatoes
Tomatoes Buttered Beets Cucumber Salad Iced Tea Muftin-Apple Taploca SALES SLIP One and one-half the stewing lamb \$.15 |
One quart of potatoes | 12 |
Beets | 05 | flour, exe and sugar

mich and Jemon Mrs. E. B. Edwards,

Wildwood, N. J. Bruiled Flounder

otash Milk Biscuit Butter Leituce Tomato Solad Mackberry Roly-Poly with Hard Sauce Ired Tea SALKS SLIP bree flounders for

e-balf dozen corn, 20 one-fourth head lettuce, 05, two tomatoes. Biscuits and butter Pressing Ine-half be a blackberries

> Mrs. F. M. Turnbull. Riverton, N. J.

Idney Beng Croquettes with Tomato Watermelon Pickle (Home Made) Young Onlone
Pointoes Baked, Seasoned in Skins
New Corn with Green Peppers Read Lettuce

Har-le-Duc (Home-made) French Dreasing Steamed Blackberry Pudding Saure Coffee or Tea SALES SLIP shalf pound kidney beans

Home-made Apple Tarts

SALES SLIP Fish, 2-ib, haddock One green pepper One-eighth lb. cheese Flour, butter milk

This is a very nice meal.

MRS. WILSON'S ANSWERS

My Dear Mrs. Wilson-Will you his kindly send me a recipe for making his salted peanuts? MRS. T. T. H. gar, cream

Shell the peanuts and then remove the skins. Plunge into smoking hot fat and fry like fresh fried potatoes. Then lift, shake dry and sprinkle with salt.

My Dear Mrs. Wilson-Would you please tell me how to make cream notato salad and creamed colesiaw that is bought in the delicatessen stores as I would like to make it at home? And also is there any way of making any kind of ginger cake on the frying pan, as I have no gas in the house I live in, and cook by wood? To bake in the oven heats the kitchen so in warm weather.

YOUNG HOUSEKEEPER. Use mayonnaise dressing for the po-tate salad and creamed coleslaw. Prepare the eggless mayonnaise and then reduce to the desired consistency with

equal parts of evaporated milk and

vinegar.

Why not select one of those small ovens that can be placed on top of the burners of either a gasser oil stove? It will bake and roast for you. winter. The newest coat for autumn is a short unbelted one, very often with a military collar.



By CYNTHIA'

No More Letters, Please Myrtle G.—If readers of the column want to take valuable time and cheat others by making their problems wait even a day for lack of space, while an unitrue problem is answered, Cynthia is of course helpless. The column is not for jokes, and Cynthia will greatly appreciate it if you do not write to it again, unless you really need help and advice.

To "Distressed"

To "Di

love and appreciation of her goodness?

Perhaps she does not meet you on the level of your higher intelligence, or feed the unsatisfying longing of your aspirations, but she is going on, day by day, doing the duty lying nearest to hand, and who knows what unsatisfied longinge and heartsick disappointment are hid by that quickly smothered sigh, or what is the real reason for that faraway look which sometimes creeps into her eyes when she thinks no one is not licing her? Of course, your masculins egotism will at once refute such a possibility, but if men could see into the hearts of their wives, whom they consider contented and satisfied by the "honor" of being "Mrs. So-and-So." I think many of them would receive a severe joit in the region of their colossal conceit and egotism. A woman doesn't say much, especially where children bind her with double fetters to the man she has sworn to "love, honor and obey."

HUM There is nothing new under the sun.
I have found out that hollyhock seeds cooked while green make a good vegetable. About forty seeds are contained in the pod of the hollyhock, arranged Stewed with mushrooms they are quite and in a dense circle, compactly held delectable. The pods must be removed together in a circle about as big as a before cooking.

twenty-five-cent piece. These white There is nothing more beautiful than twenty-five-cent piece. These white seeds are tender, taste like green raw a long row of hollyhocks in a June or peas; when chewed they become mu- July garden. They produce a large cilaginous; cooked, they remind me of number of seeds, are easily cultivated, okras. I believe they belong to the same come up the second year and require no family (the mallow or malva family). fertilization. Since the high cost of The marshmallow belongs to the same living has hit most of us hard, the adproduces cheeses that as a child I ate. mer menu may prove a welcome one. The members of this family are all. The seeds require some seasoning with harmless to cat. The flowers are all herbs and condiments.
beautiful, notably those of the hellyhas sworn to "love, honor and obey, but a man who views himself as a mode

Through for she see seets an interesting of the or two parts of sited floor.

The orange of sited floor.

For trappone of baking purefer, for the property of the control o

"Exactly." Julian said, smoothly, set-OH, JOY! I'M FIXED!

PROMPT SERVICE I. MAYER 1732 MARKET ST.

8

UNBREAKABLE CRYSTALS. 5 OC

The High Price of Sugar

tling back in his chair in the expecta-

(Tomorrow-The Truth About Women)

In the Ice Chest

as butter and olives by letting them stand in the ice chest rather than by serving them with chipped ice.

Chill drinking water and such foods s butter and olives by letting them

makes one welcome foods which are rich in natural sweetness.

Grape-Nuts

-the ready-cooked cereal

requires no added sweetening, for it contains its own pure grain sugar, developed from wheat and barley by twenty hours' baking.

Sprinkle Grape-Nuts over ripe fruit or berries and you'll save sugar.

WHAT'S WHAT By HELEN DECIE



HUMAN CURIOS

The seeds require some seasoning with herbs and condiments.

No doubt some elderly reader will come forth with the statement that in the rearly youth she ate them about the limit to manage in a superised of all the bottless manage in the statement that in the rearly youth she ate them about the limit to manage in a superised of all the bottless manage in the statement that in the rearly youth she ate them about the limit to manage in a superised of all the bottless manage in the statement that in the rearly youth she ate them about the limit to manage in a superised of all the bottless manage in the statement that in the rearly youth she ate them about the limit to manage in a superised in the following and prainting and

ALICIA STROLLED ALONG IN THE LUNCH-HOUR CROWD

And Smiled to See Them All Hurrying to "Get Back on Time," Fifty Weeks a Year She Has to Hurry That Way, Too

That means the lunch hour.

just as calm and dainty and undis-turbed as her name sounds. She wore a wide, unbusinesslike, floppy straw hat, loaded with frivolous flowers.

A Letter to John McCormack
Sometimes little girls don't like to
have their hair combed because mother
always pulls or because it takes too
long from games to have the curls
brushed. I have seen a white ivory set
consisting of comb, brush and mirror,
with nursery pictures painted attractively on the back. No little girl's truly
feminine instinct could resist them and
the set can be purchased for five dollars.

This is the time of year for "putting
ap" things and there is a grand scramble for jelly glasses and bottles for
the ketchup, grape juice, etc. Paraffin will seal the jelly glass, but a bottel from which the stopper has been
lost is virtually useless. Today I saw
some glass bottle stops. to fit pint or
quart bottles, and five cents will buy
two of them.

A Letter to John McCormack
To the Editor of Woman's Page:
Dear Madam—Kindly tell me where
John McCormack will be on September 15
and when I should mail a letter to
reach him on that date. M. M.
It would not be possible to tell you
just exactly where John McCormack will
be on September 15 without consulting
a schedule of his engagements. As he
and his manager are the only people who
are likely to have that, it would be pretty
hard to say definitely where he will be
and when. But a letter addressed to him
at 511 Fifth avenue, New York city, will
reach him safely, and if you allow about
four or five days for it to reach there and
be forwarded to him at the time you want it to.
If he is in New York it will reach him
before that date, of course.

A Letter to John McCormack
To the Editor of Woman's Page:

Dear Madam—Kindly tell me where
sabots to hold nuts and candy.

Get wood shavings, "curls" from a
carpenter, and hang them from the
chiandellers. For a "booby" prize for
the ladies you might attach two of these
curls to a five-and-ten-cent-store comb,
and wrap it up carefully. For the centential carpentary and in the consabots to hold nuts and candy.

Get wood shavings, "curls" from a
carpenter, and hang them from to the chiandellers.

For a "booby"

Very Fond of Drawing

To the Editor of Woman's Page:

Dear Madam—I have completed school and am very fond of drawing, but cannot afford to work for pleasure. So I would like to know if the Evening Public Lenger pays for drawings for the daily comic page.

listen, and, clasping his hands over his ears, continued on his walk.

Cynics might claim that it was this aversion to feminine society which led to his great wealth, for, at the time of his death he owiged \$1.157.000 in different public funds, in addition to an income of \$8000 a year from his land and a bank balance of \$50.000. As a matter of fact, however, his wealth was nartly inherited and partly due to the fact that he never withdrew a penny from the bank once he had deposited it.

Priday—The Marquis of Anglesey's Leg

Girls! Delightful New Vanishing Cream

Containing True Buttermilk Must Make You Look Younger or Money Back

Your complexion from the use of this old-fashioned beauty recipe brought up to date, must quickly show a decided improvement or your dealer is authorized to return your money. Be sure you get Howard's Buttermilk Cream

HAY FEVER

Annovingeneezes and sniffles are soon relieved by

applying French

ANALGÉSIQUE

(Bome Au-al-jay-seek Heu-gay)

ASCO

ASCO







The Mystery in the Cup!

Some folks had always imagined that coffee was "just coffee," but their first cup of "Asco" Blend opened their eyes to the fact that there are vast latitudes of merit in the American national drink.

We did not stumble on "Asco" Blend. It was evolved after long experimenting by our coffee experts-men who know coffee like a bookwho labored unceasingly until they discovered the blend of certain highgrade coffees, roasted by a special process, that produced the delicious taste and satisfying qualities that have made "Asco" Blend so tremendously

Its low price is a result of our Producer-to-Consumer Plan-from the plantation to our roasters, then to your table (with all the "middlemen's profits eliminated).

"Asco" Blend

. "The first cup convinces"

Sold only in "Asco" Stores, conveniently located all over Philadelphia and in the principal cities and towns of Pennsylvania, New Jersey, Delaware and Maryland