

DELICIOUS KIDNEY DISHES LIKE THOSE MOTHER MADE

Mrs. Wilson Recalls Savory morsels that will take many a man back to happy boyhood

By MRS. M. A. WILSON (Copyright, 1920, by Mrs. M. A. Wilson. All rights reserved.)

Dear Mrs. Wilson—I am very anxious to get some recipes for cooking kidneys, both pork and veal. When I was a young lad at home my mother used to prepare pork kidneys with a thick brown gravy that was delicious. They would like to know how to make a kidney stew that is generally served in hotels and restaurants is prepared. If you can publish this information some time in the near future I will feel greatly obliged.

A. SUBSCRIBER.

IN THOSE good old days when one by a hungry lad certainly enjoyed the inexpensive dishes that his mother was wont to set before him. Your query brings back to mind the delicious recipes of those bygone days. Today, as in the days of yesteryear, lamb and beef and pork kidneys are quite inexpensive, the veal kidneys being the most delicate of all. The English housewives have long made delicious kidney pasties, pies and puddings; in fact, the kidney pudding is a national dish in the British Isles.

Philadelphia Kidney Stew

Beef kidney is usually used in this dish, but three pork or two veal kidneys may be used. Cut the kidneys in pieces the size of a walnut, discarding all bits of fat and the tubes. Wash in plenty of cold water, place in a saucepan and cover with cold water. Bring to a boil and simmer for ten minutes. Turn into a colander and let the cold water run on the kidneys for five minutes. Now turn the kidney on a cloth to drain, then roll in flour. Place four tablespoons of fat in a deep saucepan and, when smoking hot, add the kidney and brown well. Then add four tablespoons of flour, and brown flour to a deep mahogany brown color.

Kidney Pudding

Wash four pork kidneys, pat dry and then cut in pieces and adjust the coarsest knife on the food chopper. Put the kidneys in a bowl. Add one-half cup of milk, one teaspoon of baking powder, one teaspoon of salt, one-half teaspoon of pepper, and one-half cup of sugar. Mix thoroughly and then grease an earthenware bowl sufficiently large to hold the pudding, allowing the pudding about two inches to raise. Now grease the bowl thoroughly, then turn in the pudding. Now take a piece of cheesecloth sufficiently large to cover the entire bowl and rub the cheesecloth with shortening and sprinkle with flour. Cover the pudding with the cheesecloth, tying the ends securely underneath the bowl. Place the bowl in a large kettle, usually the preserving kettle, and cover with boiling water. Boil steadily for one and three-quarter hours. This pudding is usually served with either cheese or brown sauce.

Kidney Pasties

Cut six pork kidneys in pieces the size of a walnut, then wash and place in a saucepan and cover with cold water. Bring slowly to a boil, then turn into a colander and drain. Place under running water for ten minutes. Drain. Return to the saucepan, cover with boiling water and cook until tender. Now make two portions of the kidneys. Select one portion of the kidney, select a small pudding pan and line it with plain pastry. Now chop the finely chopped kidney into pieces the size of a small walnut, then soak two tablespoons of gelatin in one-half cup of cold water for twenty minutes. This makes the gelatin in a saucepan and add one cup of water. Bring to a boil and run through the food chopper, using the fine knife. Select a small pudding pan and line it with plain pastry. Now chop the finely chopped kidney into pieces the size of a small walnut, then soak two tablespoons of gelatin in one-half cup of cold water for twenty minutes. This makes the gelatin in a saucepan and add one cup of water. Bring to a boil and run through the food chopper, using the fine knife.

English Mustard Sauce

Place: One tablespoon of mustard, one teaspoon of sugar, one teaspoon of salt, one-half teaspoon of white pepper, one teaspoon of Worcestershire sauce. In a deep plate, then add: Six tablespoons of thick cream, Beat until smooth, and then beat in five drops of each of the following: Chili, and onion. Cut four kidneys in very thin slices and then place in a saucepan and add: Bit of bay leaf, Pinch of sweet marjoram, One onion, cut in slices, and cold water to cover; bring slowly to a boil, then cook ten minutes. Turn into a colander and drain, then place under cold running water for five minutes. Cool, dip in the prepared butter and fry until a golden brown in hot fat. The batter is prepared as follows. Place in a bowl:

Fried Pork Kidney

Place: One tablespoon of mustard, one teaspoon of sugar, one teaspoon of salt, one-half teaspoon of white pepper, one teaspoon of Worcestershire sauce. In a deep plate, then add: Six tablespoons of thick cream, Beat until smooth, and then beat in five drops of each of the following: Chili, and onion. Cut four kidneys in very thin slices and then place in a saucepan and add: Bit of bay leaf, Pinch of sweet marjoram, One onion, cut in slices, and cold water to cover; bring slowly to a boil, then cook ten minutes. Turn into a colander and drain, then place under cold running water for five minutes. Cool, dip in the prepared butter and fry until a golden brown in hot fat. The batter is prepared as follows. Place in a bowl:

Menu Contest Honor List

Mrs. Edythe Bernstein 523 South Redfield Street

Table with 2 columns: Item and Price. Includes Braised Lamb, Potatoes, Bread and Butter, Tea, Coffee, etc.

Mrs. H. Morgan 870 June Street

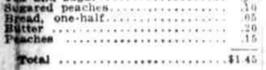
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Mrs. E. T. MacCorkle Wildwood, N. J.

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Things You'll Love to Make

Filet Crocheted Girdle



This girdle will give you the right touch of brightness to your new blue or black tricotine fall frock. It is crocheted of red worsted in flat design. You can use the design I show or any other pretty one you know. Finish the ends with crocheted worsted balls. Even plain dress will be made to look chic.

Tomorrow—The Canary "Factory."

PRIZE MENU CONTEST

The winners of the PRIZE MENU CONTEST for last week have been announced. Three prizes are offered each week 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.

One-half cup of milk

Three-quarters cup of flour, One teaspoon of baking powder, One teaspoon of salt, One-half teaspoon of pepper.

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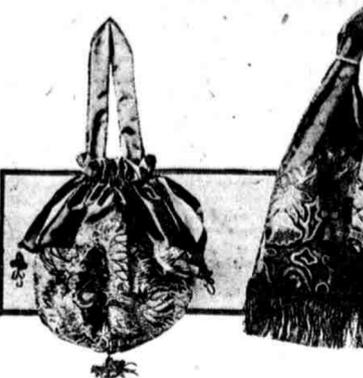
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MADE BY HAND



If you have odd pieces of silk or embroidery or old bits of fringe tucked away in the piece drawer, get them out the first rainy day and fashion a beautiful new bag for yourself by blending and combining. The two bags shown in the picture were made from scraps.

CARELESS HEARTS

By HAZEL DEYO BATCHELOR (Copyright, 1920, by Hazel Deyo Batchelor)

You Can't Analyze Love

Diana and Julian Long, after three years of married life, decide to separate. Having known each other since childhood, they missed the thrill of life, the big adventure, and as soon as the divorce is over and they are free, they begin to look about for romance. Diana accepts a position with Madame Naldi, a fashionable dressmaker, as chief designer, and soon other men begin to appear in her life. Julian, too, meets other women, but thus far neither Diana nor Julian has been able to look on any one with serenity.

IN THE meantime, Julian had seen a great deal of Julian Levell. He often wondered after he had been with her just how much he really did care for her. When he could separate all the elements that made up his feeling for her, it certainly did not seem like love, not the love he had wanted and dreamed of having, not that which would sweep him off his feet. And yet he did admire her more than any woman he had met for a very long time. He admired her even when she disappointed his ideas of life. He did not know it, but his heart was beating for her, to bring them into accordance with his own.

Although Julian still valued his friendship with Hortense he did not seem any attempt to care for her. She did not stir his pulses in the least, and yet he had never liked any woman better. She was such a good pal, such a splendid comrade. It was the appearance of Diana that had given him confidence through added experience. He was glad then, if he never had been glad before, that he had met her. He had a little child with her troubles and a little child with her joys. Friendship for her a big thing, something that he had never known he needed so sorely.

Julian was going through the same phase of emotion that had seized Diana after Cleo's death. He wondered why, when he liked Hortense so much, he did not love her, he wondered whether or not he was capable of this great emotion, just as Diana had wondered when she realized how much she cared for Julian and yet how little he moved her. Both Diana and Julian had taken a big step when they had separated, and yet that romance, which meant so much to both of them, had not been so simple. Sometimes it comes when you least expect it, and it comes quietly and surprising every one with the charm of its presence.

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Adventures With a Purse

IT'S ALWAYS been told to save for a rainy day, and am willing to admit that is good logic—although I'm inclined to believe that I'm constitutionally unable to carry it out. The other night about 5 o'clock, a miniature flood took place and I thought to myself that an umbrella as well as other things would fit in rather well on the rainy day. There can be bought for \$3 a strong, nice-looking umbrella—another one kind has a curved handle—another the silken cord to slip through one's wrist for convenient carrying when not in use. One of these kept at the office would save many a pressing engagement with the tailor.

Your Soul's in Your Hand

By IRVING R. BACON

THUMB WITH LONG FIRST AND SHORT SECOND PHALANX (The one with the nail is even a trifle longer than the second one. It is a long phalanx.)

To be altogether well balanced, both in character and in mind, the first and second phalanges of the thumb should be of almost equal length. The second is a trifle longer than the first. When the first phalanx is longer than the second, it is usually found that the tip of the thumb reaches exactly to the middle of the third phalanx of the index finger.

When the first phalanx of the thumb is noticeably longer than the second, there is an excess of will over reason, and in this connection it will be found that the reader who reads hereafter when the thumb's first phalanx is referred to it will be called "Will Phalanx," and the second "Logic Phalanx." With the will phalanx excessive you may expect the person to be a dreamer, a visionary, a dreamer, a visionary, a dreamer, a visionary.

The Question Corner

Today's Inquiries

- 1. Describe a new type of surfboard that is comfortable to lie on.
2. When a wool or cloth scarf is not long enough to reach the belt, how can it be lengthened?
3. How can I get rid of fleas that have got into the house?
4. Describe a convenient ironing board that will fit into a trunk for traveling.
5. How can woolen cloths used for floor cleaning be softened after being washed in soapsuds?
6. What style of hat is popular for early autumn?

Yesterday's Answers

- 1. A sleeping porch will be comfortable for both winter and summer, and good and had water-sweeper with a buttonhook when threads and strings are caught in them.
2. The good part of the skirt of a dark georgette crepe or chiffon dress can be cut into a long narrow piece, hemstitched all around and used as a scarf to keep the collar clean when traveling.
3. I'm going to cultivate every square inch of it, she said, "and even if the mortgage has to be foreclosed, two years have elapsed, you will have much more valuable land."
4. The one-sided effect in trimming is popular for fall.
5. Comb and brush of a carpet sweeper with a buttonhook when threads and strings are caught in them.
6. The good part of the skirt of a dark georgette crepe or chiffon dress can be cut into a long narrow piece, hemstitched all around and used as a scarf to keep the collar clean when traveling.

Please Tell Me What to Do

By CYNTHIA

Very Curious; It's Been Discussed The question of why "she" is supposed to close her eyes when kissed, and "he" to keep his open has been discussed "ad nauseam" in the column. There are many interesting inquiries, apparently, so let us not discuss it any more.

To "Sarah"

There's one thing certain, you would be nothing but a fool if you complied with this request. Your friend is not to be trusted; he would not fulfill his promise if you ever gave him any more of your time.

"England," From Ex-Top Kick

Dear Cynthia—A word to "England." Awfully sorry, Cynthia, that I failed to enter the lists sooner, but as I was out of town I didn't see your letter until my bundle called my attention to it. Isn't it too bad that such a man of brains should waste his time reading the column, not that I mean to read old Cynthia's column? I am also sorry that our "noms de plume" should be used in the future. About the only thing I can promise that we will do better in the future. About the only thing I can promise that we will do better in the future.

And His Buddy, "A Mere Corporal"

Dear Cynthia—I have been quite a bit of a "buddy" lately. The "Ex-Top Kick," but after reading the letter from our friend, "England," I decided to write a few additional lines to him. Why, old dear, do you pull that "buddy" line on me? I have been thoroughly enjoying reading Cynthia's column. Perhaps you should have read the column used exclusively by the ladies.

Wants Date on Serial

To the Editor of the Woman's Page: Dear Madam—Kindly inform me the date of the last two chapters of the "Marriage Trifter," which was published on your page. The last two chapters of the "Marriage Trifter" appeared in the Evening Public Ledger on Saturday, August 7, and Monday, August 9.

Wants Name of Good Ink

To the Editor of the Woman's Page: Dear Madam—What is the name of a good ink to be used for a self-inking stamp? A READER: Any reliable indelible ink procured at a stationer's store will give you satisfaction.

Puffs Under Eyes

To the Editor of the Woman's Page: Dear Madam—Your advice on the following will be very much appreciated. I have puffs under the eyes and would like to know how these can be removed. I am only sixteen years of age, and usually go to bed at 10 o'clock, so lack of sleep cannot be the cause. N. B. A. You probably need some medicine in the system and a careful diet for a while. Consult a reliable physician on the matter.

Colors for Hats and Dresses

To the Editor of the Woman's Page: Dear Madam—I have a winter coat of silvertone cloth and I am looking for something like the army coat. Could you tell me some colors that would go well with this for dresses and hats, and also if it would cost much to have a large collar of Australian opossum put on. DOROTHY NIEDENTHAL: Various shades of brown or blue would be best for hats and dresses. Opossum is not a very expensive fur, and is very effective. We are not able to quote prices for you, but a reliable furrier will do so.

Would Look Slim

G. M.—It depends entirely on the kind of figure. From your description it seems a high bust corset with long waist line and very long hips would be best. For exercise in the toe exercise, wearing of a rubber bandage about the ankle at night might reduce its size. But would be very hard for the circulation, and health should always come first.

Hints for the Camper

Save all the ten-cent baking-powder cans, wash them, soak off paper labels, dry them thoroughly, and rub with the sticks for salt, pepper and other spices, put on. DOROTHY NIEDENTHAL: They are always ready for an overnight automobile trip and take up very little room.—Helpful Hints.

She's Lonely

Dear Cynthia—I am a stranger in this city and it seems as though I can't make friends here in Philadelphia. I went to a moonlight excursion once and met a girl, and she was very nice to me, but somehow it seems as though nobody really cares for me. I don't go out very much, and I don't know how to make friends. I am a stranger in this city and it seems as though I can't make friends here in Philadelphia.

Making More Money

Mothering an Orchard The death of a husband upon whom one has depended for support for many years, together with the discovery that an unsuspected mortgage would fall due within a few weeks, would be enough to cause even a young woman to give up in despair. But when one is sixty years of age and practically without means of support, the blow is not only stunning but practically paralyzing.

Did You Know What Can Be Done With Shucks

Even the homely corn shuck may be utilized in many forms of craftwork. Dry the shucks in the shade, dye any desired color, and then wash and wring for use, roll as many as can be used at one time in a damp cloth and let lie for a few days until they are a quarter to a whole inch wide. An interesting and useful product of the husking is the making of hats. The husk is cut a fourth to a half-inch wide, four strands being used for the braid, and then the braid is folded and folded her paper strips, making a simple braid with a pointed edge. The shucks are then cut into strips and then the braid is dried and put away for later use. To fashion the hats a fine soft knitting cotton is used in sewing the usual cotton threads cut the shucks.

WHAT'S WHAT

By HELEN DECE



When he does not hold the center of the stage continuously, the man who is "the life of the party" is welcomed by hostess and guests.

Reciprocity holds good in society as in statecraft. If we take something, we must give something in return. Many a young man who accepts generous hospitality acts as though he were paying for amusement which does not come up to his expectations. Thus, the critic in the background not only refrains from the interchange of bright conversation, but his glum expression indicates his disapproval of the guest, who takes it for granted that people assemble to be entertained, as well as to be entertained.

The Woman's Exchange

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SOME TEACHERS AND GIRLS ARE GLAD TO START SCHOOL

They Haven't Been Away This Summer, and Home Gets Very Tiresome and Dull When Everybody Else Is Away

"SCHOOL starts pretty soon, doesn't it?" we asked the school teacher, contentedly, not long ago. "Yes, thank goodness," she replied fervently. "Thank goodness!" we asked. "Why, I thought you didn't like it!" "I did get very tired of it, before school stopped last summer," she said. "but I'm so sick of this summer that I can hardly wait for school to begin. I didn't go away, you know, and there's nothing to do here. All my friends are away, I'm so tired and lonely that I'm just wild to get back to school again."

It isn't often, you probably think, that you meet somebody like that. People have to be pretty crazy about their work or their school to feel that way. BUT there are lots of girls, for instance, who have been just counting the days until school starts. Last June they were so tired that they didn't see how they could last another day. On commencement day they were wild with happiness. Two, almost three, whole months in which to do nothing but rest and play and read. July came along and their friends began to go away. They said good-by with many commands—"Now you write to me! Maybe I won't write very much because there's a lot to do down here, but you write and tell me everything that's going on at home! Don't forget!"

Everything that's going on at home! In July and August! After while, it began to be tiresome. Nothing ever happened. The letters didn't come in very fast from the girls who were away. There would be occasional postals, "Going sailing this afternoon, a dance tonight and another sailing party tomorrow. I've met the nicest girls and some boy!" AUGUST seemed to drag itself out in an unnecessarily slow way. Would autumn never come, with its vague winds, its smell of burning leaves, its chorus of welcome from returned summer vacationists? Oh, for school, and confidences at recess, secret adoration of young teachers, and—what was that whistle? It took you straight back to the football field—oh, football again! Vacation isn't all joy and happiness to some people; they're glad enough to get back to the routine again. It's fun to get away from everyday life if you have something to do. But when you go along day after day, doing the same slow, uninteresting things, feeling the same, wretched, weary, hopeless way—you don't care how hard you have to work, if only the time will come when you can get to it and see the same old crowd again. You'd much rather work yourself to death than be bored to death.

Two Minutes of Optimism

By HERMAN J. STICH

Take 'Em All Along

WHILE at a country fair, I once saw a farmer trying to get a free peep at a prize bull that was being exhibited for an admission fee of ten cents. In the midst of his getting an "eyeful," the gentleman with the rubber neck was suddenly yanked up sharply by a "barker" on the outside. "You look like a prosperous farmer," reprimanded the man with the "bark." "Why don't you pay your ten cents like a man and get a right view of the animal?" "Well, I'll tell you, why," replied the farmer. "I can't afford to pay the entrance fee because I don't go anywhere unless I can take every member of my family with me. Just at present, I have ten sons, seven daughters, my wife's mother and my wife, and I can't afford to take them all." "The 'barker' was taken back for a moment. "It sounds reasonable," he said finally. Then: "I'll tell you what we'll do," he suggested as a sudden idea came to him. "If you will collect every member of your family and stand in line in front of this tent for five minutes, I'll let all of you go in gratis and look all you want at the bull!" The offer was accepted.

No sooner had the farmer gathered together his clan than the "barker" announced in stentorian tones the arrival of "the only living man this side of Mason and Dixon's line who has seventeen children, his wife and his wife's mother living with him and takes them with him everywhere he goes!" Immediately a multitude collected. Thus demonstrating that in these days of little or no families, a man with seventeen children, a wife and mother-in-law was really much more of a curiosity than a prize bull! And he was a greater curiosity for another reason. For even if he did try to take a free peep at a go only where he could take his family—and to stay out of places where he could not take his family. And if every family man adopted this as a principle in his domestic life, the average American home would be a lot more wholesome place, there would be a good deal more of old-fashioned happiness and camaraderie, and there'd be so few trains rolling into Reno that a good many of its judges, court clerks, court attendants, lawyers and other attaches would have to go to the poorhouse!

The Uses of Paper How Simple! But We Never Thought of It In a picnic hamper there are generally one or two cardboard boxes in which to carry articles that are liable to be packed. Most of us are acquainted with the difficulty of getting bottles to stand upright on the ground after being opened. Glasses, vases, etc., are liable to be upset, are sometimes broken and dressers are ruined. Now is the work of a moment to cut a circular hole in the lid of a cardboard box and place a bottle or can in a tempo in the hole. There is then little chance of its being upset.—Modern Priscilla.

Back home—where an "on time" milk service awaits you Even if you reach Philadelphia in the evening, from shore or mountain resort, you can have your customary dependable SUPPLEE-WILLS-JONES milk service next morning. And the same high, uniform quality of milk and cream that you have been used to in the past.

Returning Vacationists

Phone: Poplar 3503 (Bell) Park 42 (Keystone)