

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
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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 some 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 very grateful.

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 pastries, 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. Wash the kidneys in the kidney in pieces of 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 kidney 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. Add sufficient water to cover and one-half teaspoon of thyme and three onions, cut in thin slices, then bring to a boil, cover with cold water, and simmer for ten minutes. Season with salt and pepper.

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 add until one-half cup. Now make two portions of the kidneys. Select one portion of kidney. Select one portion of kidney. Select one portion of kidney.

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: Salt, Chill and onion.
Fried Pork Kidney
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	Roast Lamb 0.80 Potatoes Baked in Jackets 0.10 Sliced Tomatoes 0.10 Bread and Butter 0.10 Teed Tea and Cakes 0.10
Mrs. H. Morgan 870 June Street	Lamb 0.80 Potatoes 0.10 Tomatoes 0.10 Bread and Butter 0.10 Teed Tea and Cakes 0.10
Mrs. E. T. MacCorkle Wildwood, N. J.	Roast Lamb 0.80 Potatoes Baked in Jackets 0.10 Sliced Tomatoes 0.10 Bread and Butter 0.10 Teed Tea and Cakes 0.10

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.

Kidney Pudding
Wash four pork kidneys, pat dry and then cut in pieces and add the coarsest knife on the food chopper. Put the kidneys:
Six medium-sized onions.
Bit of bay leaf.
One-quarter pound of salt pork.
Ten branches of parsley
through the chopper, then turn into a piece of cheesecloth and tie loosely. Place in a large saucepan, cover with boiling water and cook for one hour. Now place in mixing bowl:
Two and one-half cups of flour.
Two level tablespoons of baking powder.
One and one-half level teaspoons of salt.
One-half level teaspoon of pepper.
One-half level teaspoon of sweet marjoram.
One-quarter level teaspoon of thyme.
Two-thirds cup of finely chopped nut.
Two well-beaten eggs.
One cup of milk.
The prepared kidneys.
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.
To make the cheese sauce: Add one-half cup of grated cheese to two cups of thick cream sauce.
Brown sauce: Place one-half cup of either bacon or ham drippings in a frying pan, and then add one-half cup of finely sliced onions. Cook the onion until very soft, but not brown. Then add one-half cup of flour and stir and brown the flour a deep mahogany brown, then add:
One cup of steamed tomatoes.
Two and one-half cups of cold water.
Stir to blend. Then bring to a boil and cook for five minutes. Season and strain.
Kidney Kebab
Use lamb or veal kidneys are used for this dish.
Cut the kidneys in thin slices, then place in a saucepan and cover with cold water. Bring quickly to a boil, then drain and wash under cold running water. Now take a metal skewer and thread on the skewer a piece of onion, then a piece of the prepared kidney, dropped in melted butter, until the skewer is full, having a piece of onion for the last piece. Fasten with a piece of potato for a cork to prevent the onion and kidneys from slipping off. Place in a shallow baking pan and broil from six to eight minutes in a hot oven. Serve with a gravy made from:
Three tablespoons of the bacon fat in the pan.
One and one-half tablespoons of lemon juice.
Send to this corner, lad of yesterday, some good old-fashioned recipes that I would like to see. Never mind about the exact proportions, I will try them out and soon find the correct formula.

MADE BY HAND



If you have odd pieces of silk or embroidery or old bits of fringes 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 DEVO BATCHELOR
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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 went to make 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 him. He did not know it, but his heart had never remembered having a better time. They had walked home afterward, but when they were alone:
Adventures With a Purse
I'VE 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 was all other things would fit in rather well on the rainy day. There can be bought for \$3 a strong, nice-looking umbrella—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.
Little boys will get dirty, despite the fact that mothers kiss them good-bye for school with a "now do try to come home clean, just for once." But it is true "boys will be boys" and every place that dirt and mud is found they abound. I know of some very nice-looking, serviceable shirts that will launder well and the price is \$1.25. Reasonable enough to warrant the purchase of several, thereby keeping that small man spick and span.
I've always had an idea that inanimate objects took fiendish and malicious delight in hiding themselves. I strongly suspect my scissors of hiding behind my hand legs and landing the point of lysteria, because they were so cleverly evading me. Perhaps your "tools" don't get lost that way, but they do, and not tell you of their whereabouts. It is of pasteboard covered with flowered paper and contains needles—darning and otherwise—pins, hairpins and two spoons of thread. Convenient to fit in the top drawer, attractive enough to hold a place on the table, and all for eighty-five cents.

Your Soul's in Your Hand

By IRVING R. BACON
THUMB WITH LONG FIRST AND SHORT SECOND PHALANX
When the thumb's first 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 should be a trifle longer than the first. When the first phalanx is longer than the second, usually be 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 interesting to the reader to find 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, and the second phalanx excessive you may expect the person to be a realist.
Such a person is apt to be set in his ways and obstinate and does not like to admit when he is wrong. He usually is a person who is hard to get along with.
(To be continued.)

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. What is the best remedy for fleas that have got into the house?
4. Describe a convenient ironing board that will fit into a trunk for traveling.
5. How can woollen 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 old-fashioned fashioning of canvas curtains are hung up around the sides of it.
2. Last season's short sleeve can be made into the sleeve that fashioning of a next season by the addition of a puffed cuff held into a straight band.
3. A new, improved fly swatter has been invented in the center of one side, through which flies swatted by it drop into the middle of the handle which is hollow. They can be dumped out when the handle is full.
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.

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 filet 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.

Please Tell Me What to Do

By CYNTHIA

Very Curious; It's Been Discussed
The question of why "she" is supposed to love her eyes when kissed, and "he" to keep his open has been discussed "ad nauseam" in the column. There are many who hold that apparently, so let us not discuss it any more.
To "Sarah"
There's one thing certain, you would be nothing but foolish if you complied with this request. Your friend is not to be trusted; he would not fulfill his promise, and in any case your never makes a right.
His must be a strange affection not to trust your words and the sooner you break all friendship with him the better. Never, never give in to the demands made upon you.

"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 did not see your letter until my buddy called my attention to it. Isn't it too bad that such a man of brains should waste his time reading the contents of the paper when he could be busy with his own work? I am also sorry that our "noms de plume" should be used for attention to promise that we will do better in the future. About the only thing I can suggest is that you don't like the way things appear in our column, don't read it. And most of all, don't sign your name as a contributor. It brings credit on the many of your countrymen who have a sense of humor.
THE EX-TOP KICK

And His Buddy, "A Mere Corporeal"
Dear Cynthia—I have been quite a bit of a busy body lately, and yet how I missed your "Ex-Top Kick" after reading the letter from our friend, "England." I have been thinking of writing a few articles to you. Why, old dear, do you pull that "I'm too busy" line? I have been thoroughly enjoying reading Cynthia's column. Perhaps you should have read the column used exclusively by the ladies.
The first thing we know with him running around the house, singing the "Star Spangled Banner," we will be singing "God Save the King."
Any reliable indelible ink procured at a stationer's store will give you satisfaction.
A MERE CORPOREAL

Wants to Be Friends Again
Dear Cynthia—I am a young man about twenty-five years old and have been married for seven months. About two months ago we had a quarrel in a dance hall. On entering the dance hall we disposed of our wraps, and instead of waiting for me to escort her into the ballroom, she slipped her arm around my neck and kissed me. I was so surprised that I did not find her hand under the eyes and would have been so glad to see her. When she had finished dancing I went over to her and she gave me a real kiss. She started to give me a real kiss instead of a civil answer. This started our quarrel, and she broke in our friendship, although I escorted her to her home after the dance.
Now, Cynthia, I have to ask you, if she has changed her mind, and I really love her, please tell me what I can do to win her back. I have to ask you, if she has changed her mind, and I really love her, please tell me what I can do to win her back. I have to ask you, if she has changed her mind, and I really love her, please tell me what I can do to win her back.

Colors for Hats and Dresses
Dear Madam—I have a winter coat of silvertone cloth and I am looking for something like the army coats. 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 NIESENTHALP
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.

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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.

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Supplee-Wills-Jones Clean Milk

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, coolly, 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 started last summer," she said. "I'm so sick of this afternoon, a dance tonight and another sailing party tomorrow. I've met the nicest girls and some boys!"

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 the bull, he was really a fine fellow. For he had made it a rule of his family life to 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

In a picnic hamper there are generally one or two cardboard boxes in which to pack articles that are heavy or broken. 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, or sometimes broken and dressed up. Now is the work of a modern paper bottle. The paper bottle is made to cut a circular hole in the lid of a cardboard box and place a bottle or vase in it. It is then placed in the hamper. Modern Priscilla.

How Simple! But We Never Thought of It

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