MRS. WILSON ADVISES **BUYING OF WHOLE HAM**

This Can Be Used in Various Attractive Cuts and Dishes and Saves Time as Well as Money in Case of Emergencies

By MRS. M. A. WILSON (Copyright, 1926, by Mrs. M. A. Wilson, All rights reserved.)

THE economy of purchasing a ham during the fall and winter should appeal to every housewife; aside from the fact that should the morrow blow atormy, and it is often unfit for the housewife to rush out during the winter for shopping, having a whole ham in the house will prove economical. Any storage place where ment and od condition for two or three weeks.
r a small family select the tiny young pig hams, weighing from seven and one-half to nine pounds. This size for two or three people. For the family of five or six select a ten to thirteen pound ham. Remember that a ham weighing from twelve to thirteen pounds, while it varies but little, will afford much

more meat in proportion to a ten or eleven pound ham. Ham and eggs enjoy a year-round popularity, and menfolk usually order this dish when dining away from home.

To obtain the full value, purchase at the hardware store a hacksaw, which will cost between ninety cents and \$1.50, depending upon the size of the saw. Use this for cutting through the bone and thus make for the neat appearance of the ham itself when a slice is cut.

How to utilize the whole ham : The first week, cut a piece from the butt end, usually about four and a half to five inches thick, and if you make this cut aslant this will give you a larger surface for slicing. Boil this piece in the usual manner either upon the top of the stove or in the fireless cooker. If you are to cook upon the top of the stove, bring to a boil and then place over the simmering burner and cook, allowing thirty minutes to each pound. Count the time from the minute the boiling starts.

Meats cooked upon the stove shrink about 20 to 25 per cent during the proc-ess of cooking. Meats cooked in the fire-less cooker lose, by actual test, from 7 to 10 per cent. The high cost of food should lead you to investigate this. However, by whichever method you choose for cooking, after the meat is cooked, it may be served hot with cab-bage, potatoes, etc., or with spinach, or with beets, turnips and carrots. Remove part of the water from the ham after oking for a little while and replace it

cooking the vegetables.

After cutting sufficient ham to serve for the meal, return the ham to the wa-ter in which it was cooked, to cool. This prevents the meat from drying out while cooling. This meat will keep a week in the icebox. It may be served cut in thin dices, cold, with cream mustard sauce and potato salad. Serve barbecue or ham

soup pot flavoring. Cover the cut part of the uncooked bam with wax paper and place in icc-box or in another cool place. Rub the outside of the ham well with salad oil

in cream, or nanned ham and eggs.

The third week cook the shank end as for boiled ham and let cool in the water. bowl and add:

One tablespoon of cinnamon, One teaspoon of nutmeg, teaspoon of allspice

One-quarter teaspoon of ginger. Mix together and then pat the ham, stewed tomatoes. Mix and then place Place the ham in a baking pan in a hot the macaroni in well-greased glass bak-Mix together and then pat the ham.

Serve as Virginia baked ham with candied sweet potatoes, then as cold cuts until the cuts are too small. Then remove every hit of meat possible from the bones and use as emince of ham; au gratin, baked mncaroni and ham; or as ham croquettes. Use the bone to flavor

So, if the ham were to cost \$5 or \$6 the meat supplied for three weeks would a saving to the regular budget. Ham Loaf

Place in a mixing bowl: One cup of thick cream sauce. Two cups of prepared bread crumbs. One and one-quarter cups of finely One onion grated,

The winners of the

Prize Menu Contest

will be announced tomorrow. Three prizes are offered each week for the best menu for a dollarand-a-half dinner for four people,

FIRST PRIZE, \$2.50. SECOND PRIZE, \$1. THIRD PRIZE, \$1.

Your full name must be given and orrect address on the menu. Also the date of sending it. The foods used must be staples and in season. and a sales slip giving the cost of all materials must be included. Address all menus to

Mrs. Wilson's Menu Contest Evening Public Ledger Independence Square

One-half teaspoon of thyme, One-half teaspoon of pepper.

Mix and then turn into well greased and floured loaf-shaped pan and pat the top smooth. Sprinkle the top with a little coarse commeal and then set this pan in a larger one containing water to

about two-thirds depth of the pan. Bake for one hour in a slow oven.

This may be eaten either hot or cold.
To prepare the bread crumbs soak in cold water and then turn into a cheese cloth and squeeze dry. Rub through a sieve to remove lumps.

Emince of Ham

Place in a saucepan: One and one-half cups of thick cream, One onion, minced fine. One green pepper, minced fine, Three tablespoons of finely minced

One cup of finely minced ham. Heat slowly and then serve on toast and dust with peprika. This can be used for breakfast or luncheon.

For ham omelet use one-half cup of finely chopped ham to three eggs. This can be used to serve two people For ham biscuits, make with boiling water. Use this water for dough by the usual recipes and then add one cup of finely minced ham. Roll, cut and then bake in the usual manner. I's

all the fat to mince up with this ham. Baked Ham in Cream

Trim the edges of ham lightly and re-move the skin. Cut fat in gashes about one inch deep in six places. Place the ham in cold water to soak for one hour. fritters; now pick the balance of the Now place a two-inch layer of thinly meat from the bone, mince fine and serve sliced raw potatoes in a casserole or as ham loaf with tomato sauce; mince glass baking dish. Lay a slice of ham on toast: ham omelet; ham biscuits for breakfast. Use the bone for ters cups of thin cream sauce. Bake in a slow oven for forty minutes. Sprinkle

to prevent molding.

The second week cut three slices from the ham as for an emince and then place the ham, cutting them about one inch a two-inch layer of thinly sliced pota glass baking dish and then turn in . emince of ham and spread smooth top. Sprinkle with fine bread crumps and two tablespoons of grated cheese When cold remove the skin and then and two tablespoons of grated cheese place two-thirds cup of brown sugar in Bake in a moderate oven for forty-five

Baked Macaroni and Ham

Cook one-half pound of macaroni in the usual manner and then prepare the emince of ham and add one cup of thick, with one cup of water and one-half cup of vinegar.

ing dish. Pour over the prepared emince of ham and bake in a moderate oven for thirty-five minutes.

thirty-five minutes. Ham Croquettes Place in a saucepan :

One and one-quarter cups of milk, One-half cup of flour. Stir to dissolve and then bring to boil and cook for three minutes. This sauce must be very thick so it will hold the spoon upright in the pan. Now add:

One-half cup of finely minced pars-One-half cup of fine bread crumbs. Turn on a platter and set aside for three hours to mold. Form into cro-quettes, then roll in flour and dip in beaten egg and milk. Roll in crumbs and until golden brown in smoking

Mrs. J. Mayer,

2517 North Thirtieth Street

Boiled Potatoes Tomatoes Cucumber and Onion Cut on Salad Leaves Dressing d Butter Coffee Apple Tart

SALES SLIP

Two tomatoes natoes umber and small onion Balad and dressing
Bread and butter
Coffee, sugar, top of milk
Apple tart

Total\$1.36 But fried meats are not acceptable in

Miss Mollie J. Doyle,

1711 South Sixteenth Street One pound of pork chops \$ 50 Quarter peck potatoes (mashed) . 12 One quart lima beans . 12 One quart tomatoes . 10 Coffee, including cream and sugar . 30 Bread and butter . 21 Orange gelatin . 15

Total\$1.50 This is only a market list and a fried meat is used. Send sales slip next time. Send the menu and th

Vegetable Soup
Fried Eggplant
Baked Stuffed Apples
Browned Potatoes
Cucumber and Tometo Salad
Bread Butter
Baked Apples

SALES SLIP

One pound potatoes
Tomatoes and cucumbers
Oil, sait, vinegar
Bread and butter

Total\$1.50 There is no name signed to this menn.

wo carrots Sugar, coffee and cream pint of milk

Total \$1.48 Again we have only a market list.

Mrs. Wilson's Answers

My dear Mrs. Wilson-Please give me recipe for escalloped tomatoes. My family likes the dish, but I never to prepare it properly.

Scalloped Tomatoes

Grease a baking dish and then slice eight small or six large tomatoes. Place a layer of sliced tomatoes on the bottom of the dish and sprinkle with salt and pepper and a little grated onion, if you wish. Add three tablespoons of fine bread crumbs and then repeat to fill the dish. Pour one-and-a-quarter cups of thick cream sauce over this and then sprinkle with fine breadcrumbs. .15 and one tablespoon of grated cheese Bake in a moderate oven for thirty-five minutes.

Menu Contest Honor List E. Z Carr, 1437 Parrish Street

Commence WOOLENS remember 2 Silks, Dress Goods

56-in. All-Wool Chiffon Broadcloth, all colors, \$6 value..... 56-in. All-Wool and Silk-Finish Silvertones, all colors, \$5 value 2.98 56-in. All-Wool French Serge, blue only, \$4.50 value...... 2.65 40-in. very heavy-weight All-Silk Charmeuse and Satins..... 2.65 36-in. Pure Silk Soft-Finish Satins, all colors.............. 1.35 56-in. All-Wool Duvetyne, all colors, \$7.00 value...... 3.98 40-in, Silk Poplin, heavyweight, \$2.25 value..... 45.-in. Pure Silk-Face and Twill Back Velvet, best colors..... 3.39 56-in. All-Wool French Buckelay, blue and black only...... 2.25 54-in. All-Wool French Men's Serge, \$5 value...... 3.25

GOODS EXCHANGED IF NOT SATISFACTORY NEW ENGLAND WOOLEN CO.

Open Evenings Till 9 o'Clock Except Fridays, 6:30 o'Clock

AND HERE'S THE MAN! Please Tell Me

make as it is to get

into. The directions



widths and a half of gold crepe are pasted together to get the length.

The regalia is cut like a duster slightly flaring toward the bottom. It and opens in front. Large numpkins from accorated crepe form the patch pockets, and the neck and arm holes are finished with a double-fringed strip of crepe.
The cap, which is cut into points at

ould put you up there." There was

sonia put you up there." There was a little ring of fear in the mother's voice. She was glad for Charlotte—it was what she had always wished for the girl—but to give her up today seemed almost more than she could bear.

But Charlotte, too, was eager to be off. "I'll come back for a visit very soon, dear." Ab said pleadingly.

(Tomorrow, Abner Graves says good-by to his daughter)

HUMAN CURIOS

The Emperor Who Never Saw His Bride

Nearly all the important events in

Wednesday, Brunda, the Stone-Eester.

the top, is trimmed with features from the same decorated design. Witch and cat favors, such as the man in the illustration is holding, may the ased in matching up partners. Girls have the witches, boys the cats of cor-

always want to take part in a masresponding numbers. These cat and witch cutouts, which are not expensive. querade or dress-up affair. The regalia may be made over a arc fastened to wires which are cloth foundation or not, as desired. Two spiral by winding over a pencil.

THE UNWELCOME WIFE

By HAZEL DEYO BATCHELOR

Copyright, 1910, by Public Ledger Co. Anthony Harriman persuades Charannony Harriman persuades Char-lotte Graves, an ignorant little country girl, to marry him secretly. When he goes back to the city to tell the family his news he meets disapproval, but his parents finally decide to make the best of it.

tume for a man is a regalia which will

slip on quickly over the suit. Men have not the patience to be fitted, yet they

Telling the News

off. "I'll come back for a visit very soon, dear," she said pleadingly. Intuitively she was reading and understanding Tony's own thoughts. She did not want to begin their life together here on the farm, where she had lived all her life. She did not want to eat her meals with the eyes of the hired men turned on her curiously. She wanted to be off adventuring with Tony in that strange land which she had never seen. EVEN though Tony was not quite sat-Even though rony was not quite satisfied with his mother's surrender,
once she had given her promise he felt
sure that everything would be all right.
Once more he was the impetuous lover.
He could hardly wait to be off, and what
had in reality been only a few days of
separation now seemed an eternity.

Westernitte above.

He arrived at Westonville shortly He arrived at Westonville shortly after noon on a warm September day. The Graves farm lay about five miles outside the village and Tony drove over there post-haste in a hired buggy. Mrs. Graves stared at him as he burst into the kitchen. She was standing before a small wooden table on which were pited solled dishes. These she was according and exiting ready to wash The

piled soiled dishes. These she was scraping and setting ready to wash. The noon meal was just over.

"How do you do, Mrs. Graves?" said Tony, recovering himself somewhat.
"Can I see Chariotte?"

It was then that Chariotte herself appeared in the door leading to the low-cellinged living room. She wore a plain little gingham dress, and her pale blonde hair was pulled back from her face unbecomingly. She was extraordinarily white, and stared uncertainly at Tony as though he were a ghost. The next minute he had held out his arms and Charlotte had rushed to him.

"You've come back for me," she said.

minute he had held out his arms and Charlotte had rushed to him.

"You've come back for me," she said, over and over. Somehow in the days he had left her alone Charlotte had begun to feel that her wedding and everything that had led up to it was a dream. There were times when she had felt that Tony never would come back at all, and her ring had brought very little cormfort to her. Now he was here in the blessel idesh. He was holding her close, his own dar voice was whispering her name over and over again.

Charlotte was a different person when she turned to her mother at last. A wild rose color had flooded Lyr face. Tony's rough embrace had pulled little tendrils of her hair loose.

"Mother," she said falteringly.

"It's all right, Mrs. Graves," Tony said coming forward, "Charlotte is my wife. We were married the night before I left."

Charlotte was fumbling at the ribbon around her neck. She held the little platinum band proudly, It meant something.

Wednesday, Brunda, the Stone-Eester.

Charlotte was fumbling at the ribbon around her neck. She held the little platinum band proudly. It meant something now, it meant that she belonged to Tony. Tony cut the ribbon with his penknife and slipped the little band on her finger. It was then that she ran to her mother, and over her ash blonde head the dinkind eyes of Mrs. Graves met and searched Tony's brown ones. A question was mutely asked and answered. Mrs. Graves could not doubt the fact that this boy was thoroughly in love, and in her heart she held no resentment against the pair for keeping the marriage a secret. "You'll let me take her back with me?" Tony asked. It was after the first excitement was over and Tony and Charlotts were sitting side-by-side and hand-inhand on the big lounge in the kitchen. "You must give us time to get used

"You must give us time to get used to it," Mrs. Graves replied. "But we've been separated already for days." Tony protested. "I want to take her back with me today. My mother is waiting for her, there's no need of wait-ing."

"But why can't you stay on here for a few days? There's the spare room, we

What to Do

By CYNTHIA

He's Sorry Now

He's Sorry Now

Dear Cynthia—If a young man, who has been something of a butterfly man with the fair sex, suddenly realizes that among those whom he had discarded there is one who means everything to him, what should he do to prove that his love is real and deserving of consideration? His past amours have gained him quite a reputation that will be hard to live down, but he is willing to try, if he only knew how to begin.

REPENTANT BUTTERFLY.

REPENTANT BUTTERFLY.

The sooner he goes back to this girl and asks her forgiveness and declares his love the better it will be for him. Even then the girl may not take him seriously or be willing to listen to him at all, but by sticking to it and giving up all his flirtations for her sake he may be able to live down his reputation of being a butterfly and make her realize that he is really serious. And Cynthat wishes him success in his good intentions of turning over a new leaf.

What He Thinks of Men

Dear Cynthia—I would like to say in answer to "A Good Man's" letter, published recently, that a girl who believes a good man is hard to find is quite right. I do not think I am alone in thinking that a "good man" conducts himself broperly with every one.

Last summer I lived away from home and happened to become quite intimate with a crowd of people. I went on several excursions with the Young People's Society and on those occasions the men. REPENTANT BUTTERFLY.

favor are given below. They're all made out of crepe paper. And if you read carefully you may get an idea for your party when you come to the part about the black cat when the black cat makes to say in an idea for the part about the black cat when the black cat when the part all the part and the part and the part about the black cat when the part and the

tice it while I am with them. I laugh along with them and I believe that they think I enjoy it.

I have never yet, in my twenty-two years, met any one whom I would consider a good man. I do not wonder that many girls have been equally unfortunate. A girl would naturally include concurrence of religious and possibly political ideas in her requirements for a good man.

good man.

A girl would also include a pleasant, considerate sociable character and sufficient income to keep two people.

No! I do not wonder that girls think a "good man" is hard to find. DISGUSTED.

Why do you laugh at these friends if you disapprove of their stories? It seems to me you would do better to openly show disapproval. It is a pity that some persons do insist on telling improper stories, but that does not mean that they are bad men.

Be Polite, That's Enough Dear Cynthia—Please tell me what to do in the following case: I have a girl friend who two years ago moved from here to Chicago. The friendship between her family and mine has been of long standing. When she lived here we were inseparable. When any of her family came on to Philadelphia they always stayed with us, and we were glad to have them. We treated them with every respect. Last March this girl invited me to yisit them for two weeks. In well, but only stayed one week, my visit was so unpleasant. While there my friend's pettiness and cattyness toward. visit was so unpleasant. While there my friend's pettiness and cattyness toward me surprised me. Every once in a while I would get a dig. I laughed everything off, being at such a disadvantage, then too, thinking of our long friendship, I did not know what else to do. Nothing was done to entertain me. except going to the movies twice. They are in a position to do much better, and they have received better treatment in my home. When I left, at the end of the week, they were very much offended to think I did not stay the two weeks. I never they were very much offended to think I did not stay the two weeks. I never alluded to the insults and sarcastic remarks I got from my friend. After I got home I received a long letter from her telling me the whole family was hurt at my leaving so suddenly. Cynthia, did I do right in laughing everything off or did they think I was some chump to take all and say nothing? I was really hurt. Her sarcasm at times was bitter.

You have, of course, seen the bags for grown-ups that look like real beaded bags, but which really are not. Well, one shop has some of this same kind, in smaller sizes, for little girls, and should bring pleasure in their wake. jurt. Her sarcasm at times was hear they are coming to Philadelphia o live next month. I know I will meet them often; their friends are my frien too. How shall I act toward her? never answered her letter, and I have never alluded to her meanness to me. I believe she will phone to me when she arrives. I do not want her friendship any longer. It isn't worth having.

QUAKER MAID. Be polite when you see them, but do ot seek the girl's friendship. She was rude to you in a strange city where you had gone expecting courtesy and hospitality, and her friendship is not worth

Things You'll Love to Make



The pretty velvet and duvetyne hats this fall need little more than a bright ornament to complete their charm. From buckram cut the design shown. Stitch over it with bright worsteds. Join it to a piece of wire or a plain hatpin. This inexpensive, easily made hat ornament will prove just the thing for your new will prove just the thing for



BECAUSE

Nemo Hygienic-Service Saves Your Health Nemo Style-Service Saves Your Figure Nemo Economic-Service Saves Your Money

There are forty-four different Nemo models from which to choose. There is one that will fit you as though made specially for you. The model illustrated is Wonderlift No. 554 for average figures. Sizes 23 to 36-\$7.25.

Other Models-\$4.50 to \$25.00

Beautifies as It It is self-adjusting and does for the upper part of the figure what the corset does below. \$1.50 to \$3.00 Everywhere

Encircles the Figure' It has neither hooks, eyes nor buttons. That's how it differs from a brassiers, KOPS BROS., New York

Sold Everywhere

WHAT'S WHAT By HELEN DECIE



Adventures With a Purse ONE shop has something very new in the way of a satin slipper. The slipper itself, well-shaped, with a moderately high French heel, makes a lovely evening shoe, and costs \$9.25. But the at all, half has not been told. One can buy a It j perfectly fascinating ankle strap sepa-rately, with a dainty design across the front in tiny steel heads. This strap buttons on to the slipper at each side. This decorated ankle strop is the newest thing I have seen in evening slip-pers, and is very effective. Its price is \$1.75, making the slipper complete for

In movies and on the stage you have seen perfectly gowned women with won-derfully fitting black slippers, such, in derfully fitting black slippers, such, in fact, as I have described above, and frequently they have worn stockings with beautiful lace inserts. Perhaps you have sighed, thinking that such hosiery is only for the wealthy. But let me tell you something that I ran across quite accidentally. One of the nicer shops has a lovely quality lisle stocking, with lace inserts up the front. for \$2 a pair. I saw them one day last for \$2 a pair. I saw them one day last week, and meant to tell you about them then, but I think there are still some

told you about the thin, warm sweaters, "Spencers" they are called, to be worn under the coat on cold Well, at that time, I saw only ones, but now there are a few ones, which would, I suppose, be more practical and sensible. As I told you before, they are so light and thin they take up no room under the coat. and yet they are very warm and com fortable. The price is \$2.95.

For names of Shops address Woman's page Editor or phone Walnut or Main 3000. teen has in store for you

SHE INVITED SUE TO LUNCH AND SUE BROUGHT A FRIEND

It Just Happened That She Wasn't Very Well Prepared Financially for the Friend-And, Anyhow, She Hadn't Asked Her to Come

T WAS getting very close to the lunch hour when Eleanor reached the meeting place, and she wondered whether she had kept Sue waiting.

they chose ice cream instead of French pastry for dessert.

WHEN it was all over and the chose ice cream instead of French pastry for dessert. hour when Eleanor reached the meeting place, and she wondered whether she had kept Sue waiting.

But Sue had not arrived, and so she arranged herself comfortably in front of a display of vivid ribbons and began to watch every person who came past her.

Isn't it foolish the way you do that when you're meeting somebody?
You wear your eyes out staring at everybody who moves; it may be a man or a child, but then it might possibly be the woman you are waiting for.

And you never give her the credit of having sense enough to pick you out of the crowd in case you failed to see her.
No, indeed, you must see everybody who goes by.

A ND so, when Sue finally did come,

A ND so, when Sue finally did come, that we know is always ours, and so en and so on in the most gracious, cordisi

ip to the tearoom.".

It was a difficult luncheon.

light-hearted—she was doing mental arithmetic and wondering frantically what in the world she would do in case with her.

staring so hard, and then:

"I'm awfully sorry to be late," Sue apologized, "but I had to wait for Henrietta to have her nails done. I knew you wouldn't mind if I brought Hen along."

"Not at all." replied Eleanor in her most cordial manner. "I'm glad you brought her along. Let's go right on up to the tearoom."

and so on in the most gracious, cordial way.

But that's a ten or a wedding—luncheons are different.

When you're at lunch, it's a very well-poised hostess who can remain call mand cordial when she sees you descending upon her with a guest of your own in tow, because she knows that that guest is bound to be hers, sooner or later.

It was a difficult luncheon.

Eleanor had invited Sue to lunch with her, but she hadn't invited Henrictta at all.

It just happened that she had calculated rather closely on ways and means that day, and Henrictta's coming had made things decidedly complicated.

All the time she was listening to Sue's chatter about the latest shows the latest sh

ing had made things decidedly complicated.

All the time she was listening to Sue's chatter about the latest shows, and putting in a word of her own now and then—just to look unconcerned and light hearted.

Anyhow, it is taking ungranted liberties with her hospitality to turn her "lanch with me," into "lunch for three," no matter how you smooth it over with, "I knew you wouldn't mind."

THE WOMAN'S EXCHANGE

Birthday Suggestions To the Editor of Woman's Page:

Dear Madam—Will you please answer hese questions? You will help me

Dear Madam—Will you please answer these questions? You will help me greatly by doing so.

I am invited to a sweet sixteen party. The girl who is giving the party being a good friend of mine, has asked me to help her decorate and prepare for the party in the afternoon of that day. Should I bring her gift to her when I come in the afternoon or in the evening when I come to the party? What would be a novel gift for her?

Also please publish a toast or two that Also please publish a toast or two that would be appropriate to give at the

to answer? When a boy asks you for a dance and you have promised some one else same dance, what should be said?

What should a girl say after a danc is finished and the boy thanks her? is finished and the boy thanks her?

As you are an intimate friend-of the girl, it would be very nice and the right thing to do if you would give her the birthday present in the afternoon when you go over to help her get ready for her party. Handkerchlefs are always an acceptable gift, and there are such attractive ones in the shops. You could give her a purse for small change or a pin tray in a color that would harmonize with her room. If you are clever at sewing, make a little round bag out of a bit of silk, which would be nice to tuck a handkerchlef and a few hairpins in when she goes to a party.

in when she goes to a party. in when she goes to a party.

Here are several toasts:
May there be a goodly measure of gay laughter, of good luck and contented happiness among the things which six-

Here's to mystical, merry sixteen!

If you know the young man well accept the offer of his escort by saying that it would be very nice and you would be glad to have him do so.

When a boy asks for a dance which you have already promised to some onelse, explain this to him and tell him you will give him some other dance during the evening. When a young man thanks you for a dance he has had will you, tell him that you he cnjoyed E. Removing Stains From Wallpaper To the Editor of Woman's Page:

Dear Madam—How can the stain be removed from the ceiling paper, caused by a leaky roof? W. H. C. by a leaky roof?

Spread over the damaged paper the following mixture: One ounce of gelatin soaked for some hours in one plut of water and one ounce of white some seraped in the same quantity of water. Mix the two solutions and boil till dissolved. Then add one dram of alum dissolved in two ounces of water. When the mixture is cold strain it through a cloth and then use it on your paper.

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All it takes is a generous helping of Kingnut to improve a piping hot baked

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nut, blended with

ord oleomargarine on

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Made in the cleanest model kitchens you ever saw—made from the purest ingredients to be had,

Kingnut is as wholesome as it is delicious. Folks who use Kingnut know that its delight ful flavor, its uniformly high quality, its smooth texture are the result of the great care and scientific skill used in making it.

Put generous helpings of Kingnut on griddle cakes and in vegetables; spread it on toast, biscuits, and rolls; use it in batters and doughs, and all forms of cooking.

Use Kingnut for a while and then figure what you save on your food bills.

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