

WASHINGTON PIE RECIPES GIVEN BY MRS. WILSON

Vermont, Virginia and Michigan Styles of This Delicacy Are Equally Tasty—Dutch Housewife Concocted It From Left-Overs

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

My Dear Mrs. Wilson—When I was a boy I used to buy old-fashioned Washington pie which they told me was made of stale cake and other things. Will you publish the recipe as made then or tell me where I can get it to buy?

Washington Pie Years ago, before the advent of the modern range—say, even before the cook stove—those dear old housewives of yesteryear were compelled to do their baking in a hearth oven. This oven was heated for hours by burning fuel, usually wood, directly in the oven. Then the embers were raked out, the oven swabbed with a kind of mop and the big loaves of creamy bread were placed in it to bake. After the bread was done the cakes and pastries, and, as usual, the scrappings of the bowl were turned into a pie plate and baked, generally for the children of the household. Now, as the story goes, one good housewife of New Amsterdam, being busily engaged with her spring cleaning, let her supply of dainties run low, and then, just as it does today, it happened that this was the only time her husband could think to bring home a guest. Now, if you had ever been acquainted with Holland and Dutch families, you must know after they were hospitably, and in this good woman, all flustered, quickly set to scheming to provide the bounteous repast that their guest might require. Her appetite was like that of an old military lubber, who went to the cupboard to find it was bare, this Dutch housewife found that the sole contents of her cake closet were two thin cakes which had been made from the scrappings of the cake bowl. So she quickly made a custard and placed it as a filling between the layers and then spread the top with jelly and covered it with freshly grated coconut. The guest was delighted and inquired the name of the delicious dessert, and the good woman, hard pressed for a name, said that it was washed on a day, she had concocted it. And from this humble beginning the famous pie became the rage. Early Colonial diaries tell of it being prepared for the Father of His Country, and it was sent to him while in camp. The "m" was dropped and a "w" added. Any one familiar with the Dutch language will easily understand how the change was made. And now for the modern Washington pie. Place in a mixing bowl

You Will Win \$2.50

If your \$1.50 dinner for four people is the best one sent to the...

Prize Menu Contest

Three prizes are offered each week—First, \$2.50; second, \$1; third, \$1.

Address all menus to Mrs. Wilson's Menu Contest, Evening Public Ledger, Independence Square. Your full name must be given and your 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.

Chocolate Washington Pie Prepare the cake batter and bake as directed. Now place in a saucepan one cup of syrup, cane, maple or honey. One cup of water. One-half cup of cocoa. Scrape level tablespoons of cornstarch. Stir to dissolve the starch and then bring to a boil and cook slowly for three minutes. Remove from the fire and add...

Mrs. M. P. Johnson MENUS Cream of Potato Soup Baked Eggs and Coddled Salad Tomato and Chicken Pie Hot Biscuits Butter Quince Jelly Coffee

MISS MARY G. ROGERS MENUS Lamb Stew with Carrots and Onions Mashed Potatoes Your Sou's in Your Hand

LONG-THUMBLED AMBITION Note the unusual length of the index finger and the mount at its base, together with the length of the thumb.

WHAT'S WHAT BY HELEN DEGIE



In present-day social usage, placards partake of the quality of favors. At a well-known shop, for instance, where artists make exclusive designs for luncheon and dinner cards, the old-time fashions are no longer in demand. Squares, ovals, circles, and other forms are used as the background for decorations, some of which are really worthwhile miniature watercolor scenes.

Please Tell Me What to Do BY CYNTHIA

A Quick Conversation Dear Cynthia—You will never know how much you have helped me. My mother has promised to bring me home in a car.

Study Your Fellow Men Dear Cynthia—I note in your column a letter signed "A Little Nobody." May I offer a few words? Thank you for telling each other what to do—or, like myself, merely airing a "grouch."

Oh, Fie! How Cyclical! Dear Cynthia—I really think you ought to change the title of your column. Instead of asking you "what to do," your correspondents are more often telling each other what to do—or, like myself, merely airing a "grouch."

What Shall She Do? Dear Cynthia—I have read your paper for some time now and notice that you are always ready to help any one in need of advice, so won't you please try to give a little advice to me? This is my case:

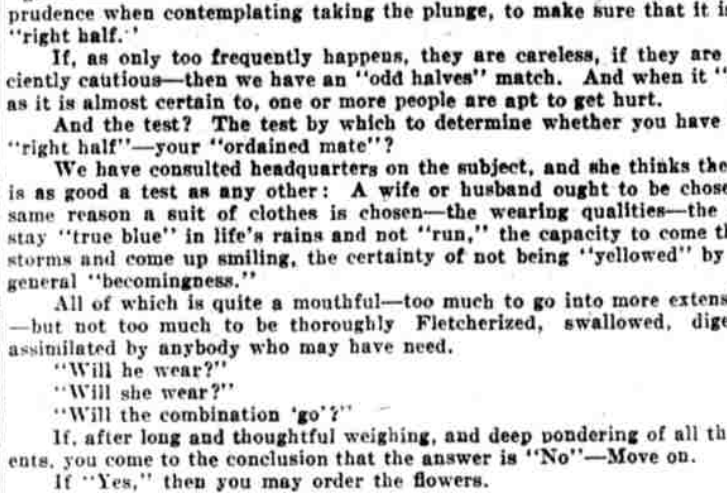
ONE WHO IS WILLING TO LISTEN. It is very hard, dear, but I am afraid all a woman can do is be patient and wait. If he truly loves you, his need of your love and companionship will eventually drive away the shyness. In the meantime, try to occupy your mind with other things.

Two Minutes of Optimism BY HERMAN J. STICH

When to Order the Flowers A NEW YORK newspaper has opened its columns to the public for discussion of marriage—always a popular subject, since most everybody, everywhere, is, was, or at some time or another may be married, and is therefore directly and vitally concerned.

The Arabs have a tradition that the human race is created in independent halves—Couples. Each half, they say, is sent out traveling about the world to find its other half. In the illustration, an admiral's wife is assisting her waitress to arrange the place cards for a "navy dinner" of six covers. In this case, the cards, affixed to their uprights, take the appropriate form of tiny yachts with sails spread.

Things You'll Love to Make Wash-Rag Kitty



Sam carried Peggy away in a rush, and in a jiffy she found herself back in her own room at home. Billy told Poppe how to unwind the rope and when this had been done he and Peggy came down as welcome guests at the bear's family reunion.

Odd Facts In her eighteenth year, Mrs. H. J. Luter, of Orange, Texas, recently completed more than 300,000 miles of automobile touring.

DREAMLAND ADVENTURES THE BIRLAND FAIR BY DADDY

The birds give a fair to cheer up a whooping-cough boy who has been left locked up alone in a house at the fair town of Birland. Billy's sidshow.

Then another surprising thing happened. The elephant was a pair of snapping jaws. These jaws closed on Johnny's head and he was ready to be crushed. Billy Goat, Johnny Bull and the elephant, tearing all around the yard, might meet some day and be happy. He does not live here, but about sixty miles from here, so you see, there is a very little chance of our meeting. I have never thought of him at my work, for I have so many things to do, but when I cannot get to sleep I dream of him and cannot forget him. I don't think I will ever forget him. I think if he would forget his shyness he would be better and everything would turn out all right.

BROWN DUVETYN FACED IN RUST COLOR



By CORINNE LOWE Brown gown The costume cook seems to be just as anxious on this point as is the pastry cook, and if we are fanciful enough we can see the designers waiting until frock or suit is done to a turn.

Things You'll Love to Make Wash-Rag Kitty Baby does want so many toys! Why not make this wash-rag kitty yourself?

John waited for the elevated train. Another chap stood near him. He was writing on the station wall. The chalked notice read: "This station will be blown up. Friday at 9 a. m. B.H.A.N.D." John asked what he meant by it. "None of yer business!" he was told.

INCHEES FROM THE Golden-Plated Rule BY Lillian Paschal Day



A Case of Blowing Up John waited for the elevated train. Another chap stood near him. He was writing on the station wall. The chalked notice read: "This station will be blown up. Friday at 9 a. m. B.H.A.N.D." John asked what he meant by it.

THE GIRL WHO TRIES TO GET EVERY OTHER GIRL'S BEAU

Has Spoiled a Great Many Parties—After One Experience the Others Are Slow to Ask Her to Go With Them Again

"WELL, we went out in the car," I began the dark-haired girl, "and I was with Dick. "But she evidently took a liking to Dick, or wanted to show me how attractive she was or something, but, anyhow, when we came out of the tea house where we stopped to get something to eat, she plunked herself into the back seat with Dick! "Well, there was nothing for me to do but climb into the front seat—I wouldn't ask her to let me sit with Dick.

John waited for the elevated train. Another chap stood near him. He was writing on the station wall. The chalked notice read: "This station will be blown up. Friday at 9 a. m. B.H.A.N.D." John asked what he meant by it. "None of yer business!" he was told. "Lynch him!" he shouted. "Throw him off the platform!" Policeman took him to court. John was held as witness. "I was only fooling, your honor!" Prisoner told the magistrate. "Just having a little fun." The judge didn't see it. "These times are too serious. Your sense of humor is deficient. Such foolish fooling is dangerous. Think of the Wall street explosion. That should cure you, \$500 bail!" John helped him to get bail. Then he blew him up, too. "You young idiot! Think of others! Isn't it odd? Jokers write of blowing up stations. It takes a Judge to blow them up.

ASCO STORES CO. AMERICAN Convincing Proof! From that day, a few years ago, when the first Victor Loaf proved conclusively that a big bakery could bake bread as good as "home-made" and as reasonable in price, Victor Bread has been noted for its exceptional keeping qualities. —This afternoon or evening, buy a few loaves of Victor for over-Sunday, and see for yourself how fresh Victor will be on Monday morning! One of the reasons for the unusually fine quality of Victor Bread and its exceptional keeping qualities is that only the purest ingredients obtainable are used—pure lard, finest flour, granulated sugar, whole milk and the best yeast. The fact that we eliminate the middleman entirely, by operating our own three large, modern, sanitary bakeries, with a combined weekly capacity of more than TWO MILLION LOAVES, is the reason why we can sell Victor Bread at such a low price. Is it any wonder, then, that Victor Bread is so extraordinarily popular? The Best Loaf Baked Victor Bread The Good Big Loaf 9c "Asco" Stores are conveniently located all over Philadelphia and in the principal cities and towns of Pennsylvania, New Jersey, Delaware and Maryland.