## MRS. WILSON GIVES SOME STANDARD RULES

To Be Followed in Ordinary Cooking of Everyday Meals. Recipes for Boston Pie and a Fruit Salad

The Best Dinner

costing \$1.50 for four people wins a

PRIZE MENU CONTEST

warded for the next best menus.

Mrs. Wilson's

Menu Contest

**Evening** Public Ledger

Independence Square

used must be staples and in season,

and a sales slip giving the cost of

all materials must be included.

Fried meats are not accepted.

two by three inches. Bake the same as biscuits.

Try This for Boston Pie

Two cups of flour. Four teaspoons of baking powder,

sugar and yolk of egg. Cool, add vanilla and use as directed.

Meringue the whites of egg and put on top. This amount will make sixteen individual portions.

Fruit Salpicon and Salad

One can of freshly grated coconut,

Drain the milk from the coconut and then cut the fruit in dice and place in a

One large orange, Tico bananas,

One apple.

One and one-quarter cups of sugar,

Yolks of two eggs. Cream until a light lemon color, then

Three-quarters cup of water, One teaspoon of flavoring. Beat the mixture well, then fold in

Your full name must be given and

Two other prizes of \$1 each are

prize of \$2.50 in the

Address all menus to

By MRS. M. A. WILSON (Copyright, 1986, by Ars. M. A. Wilson All rights reserved.)

TISE standard recipes for soups. Have and use standard recipes for preparing meat, goulashes, mews, braises and cutlets, Uniformity counts for very uch, it prevents waste; also, do not rve lima beans, peas, macaroni at the me time. These vegetables contain a ree amount of starch and therefore hould be served separately. Do not get into a rut, vary the meals

much as possible. The dreadful monot. ony of the same food day in and day out is a detriment to success. Here are a few ways to vary the menu. Prepare and bake small squares of

plain pastry, say about 21/2x3 inches in size. When serving braised ribs of beef, lay the square of pastry baked on top of the meat. Do this with an Irish stew, beef a la mode and so on. Try this method for chicken pot pie.

are the chicken and cook until tender, taking care to have plenty of gravy. Beason and then thicken the gravy alightly with cornstarch. Have the potatoes cut into quarters and cooked un-til done, but not soft. Cook one me-dium sized onion for each service. Cook a sufficient number of carrots to allow one-fourth for each service.

Now to serve: Put four quarts of potatoes on a platter and then lay on the portion of chicken, then the onion and carrots. Cover with gravy, season to taste. Sprinkle with finely chopped parsley. Now place on the square of baked crust and serve. This is a quick way to serve chicken to a large number the stiffip beaten whites of two eggs very carefully. Bake in well-greased and floured pans or eight-inch custard, pie tins for eighteen minutes in a moderate of people. The parsiey may be dried, rubbed free from stems and placed in a jar; it can be used when the fresh tins for eighteen minutes in a moderate oven. This amount will make two ples. Split and fill with a cream made of One pint of milk, One-half cup of flour, Yolk of one egg, One tablespoon of eanilla. Dissolve the flour in the cold milk, then bring to a boil and cook for five minutes. Take from fire and add the sugar and yolk of egg. Cool. add the The parsley is scarce and expensive. Note—One level tablespoon of corn-starch to each cup of liquid is the proper allowance for thickening, or one sup cornstarch for each gallon of gravy.

A Few Standard Kitchen Rules Use weight for correct methods where speed is required; it would take too long minutes, to measure in the tea or table spoon. sugar and

tandard Measurements for Cream Soup One and one-half ounces of flour,

One quart of milk. For Cream Sauce

Three ounces of flour, One quart of milk.

Molds, Cutlets and Croquettes Siz ounces of flour.

One quart of milk.

When making cream soups, one-third nicken or other good clear stock may be added in place of the milk. Do not use bowl. Add the coconut and toss to mix. Cover with the following dressming: Juice of one orange, Jwice of one lemon. One tablespoon of cornstarch, Six tablespoons of coid water, fat in preparing gravies, sauces, etc.

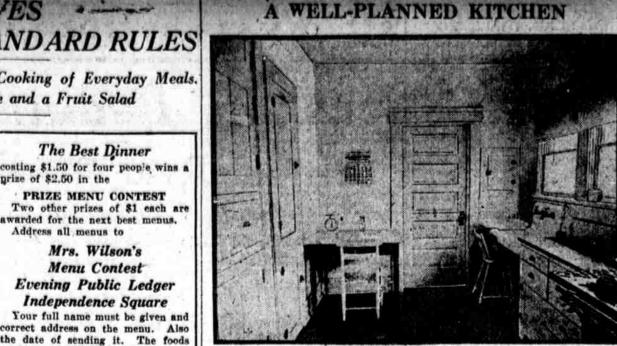
A Reliable Biscult Rule

One pound of flour, One ounce of baking powder, One-quarter ounce of salt, Two ounces of shortening, One and one-half cups of milk. Mix the dry ingredients well by sifting and then rub in the shortening. Mix to

a dough with the milk and knead well, then roll or pat out three-quarters of an

	For	Sw	eet E	lisc	uits		
Add Thre	to the e-quart	bisc ters	uit r cup	ecir of	sugar,	or	
ounces.							
and the second se							

## For Shortcake



## A small room, carefully arranged to save as many steps as possible. The United States Department of Agriculture gives some suggestions about the material and placing of sinks

One' of the biggest savers of time, cleanliness. Unless the front is pro-strength and labor in the kitchen is the sink. Yet many women are strug-gling along with none at all or, at best, a poor and badly placed one. The the sink is pro-strength and labor in the kitchen is the sink. Yet many women are strug-gling along with none at all or, at best, a poor and badly placed one. The

best, a poor and badly placed one. The following suggestions in regard to sinks are given by household specialists of the United States Department of Agri-culture: The size of the family and of the kitchen must determine the size of the sink, but a short sink with ample table and shelf room near it may be more convenient than a long sink. Two

more convenient than a long sink. Two smaller sinks, one for the table dishes near the dining room and the other for

or the pantry near the dining room and an iron or soapstone sink for the heav-ier kitchen ware. The plumbing should be easy of ac-cess, and therefore it is better that there should be no closet under the sink. Hooks or shelves under the sink or near it will accommodate everything usually kept in the dark, often musty, "sink closet" of older kitchens. A "sink closet" can be kept sweet and clean, but it means extra work to do it. general use in the kitchen, are very convenient. The material should be the best avail-able, nonabsorbent of grease as well as of moisture, and there should be no cracks or square corners to increase the work of keeping it clean. A wooden sink, even when it receives an annual coat of paint, will absorb moisture and grease, which attract insects, and is likely to be swarming with bacteria and to "sour" and have an unpleasant odor. Even drainboards of wood are not rec-tracks or square they have a waterproof

to "sour" and have an unpleasant odor. Even drainboards of wood are not rec-tommended unless they have a waterproof in finish of varnish, oil or paint. If a wooden sink is necessary, it is better to have it metal lined, provided the sheets of metal, which are usually tin, zinc, galvanized iron, copper or lead, all parts of the sink, including the tops to have a cement sink built into a wooden frame and lined with sheet cop-per or tin. Iron sinks of good quality are superior to wooden ones, since they do not ab-

Once tablespoons of cornstarch, Six tablespoons of cold water, Yolk of one egg, Cocoanut milk. Moisten the starch in water and add o the coconut milk, orange and lemon ice. Cook until clear and then add

THE UNWELCOME WIFE

Please Tell Me What to Do By CYNTHIA

EVENING PUBLIC LEDGER-PETEADELPHIA, TOESDAY, NOVEMBOR 2, 1920

Gift to a Young Man Dear Cynthia-Is it proper for a girl to give a young man a Christmas present if she is not engaged to him? PEGGY. It is not improper to give a Christ-mas present to a man if he is a close irlend, but it should not be a very ex-pensive present nor a personal one.

Cynthia Declines to Print Letter T. B. P.-Somebody put something over on Cynthia in that answer to your letter. Read the later editions that day and you'll see said column was proof read by Cynthia and arranged as she intended.

Are you really married? Always glad to have your letters. Where's the account of the trip to Where's Europe!

Give It Up

A man raises his hat when he is with a woman who bows to another person, when with a man who bows to a woman another man in passing, and when he is joining or leaving a woman if "only" his wife. The hat should be lifted when ex-tending any courtesy to a woman who is a stranger. It is customary to take off the hat when the national anthem is played. The lifting of the hat when a funeral passes is a beautiful custom more prevalent in Europe than in the United States. The general rule here is that a man shall raise his hat to a woman, it o an old man, to a clergyman, and to a respected college professor or state official. Some uncovered even during inclement weather, while they are conversing with women. In this case a considerate woman will request Don Quixote to replace his protecting helmet. Give it Up Dear Cynthia—Having read your col-umn for several months and being im-pressed by the helpfulness of your ad-vice. I now turn to you for help in a distressing situation of my own. I am a young man, twenty years of age, but am extremely small and under-developed. Recently I met a young lady and immediately fell in love with her. Now, Cynthia, I really do care for her, but she objects to my long<sup>2</sup>formed habit of chewing tobacco. I lead a simple life and this is about my only pleasure, and I do not know whether to sacrifice it or try to argue her to my way of thinking. What shall I do? DUCKY. Give it up, young man. It is not a neat habit and very repulsive to most women.

material have superseded lace shades, Send a Book though the latter are still used at cour

Send a Book Doar Cynthia.—I have long been an interested reader of your column and now I am coming for some advice. During my vacation I met a young man from another city and went out with him quite often. Since our return home we have been corresponding regu-larly. Now, what I want to know is this: Would it be proper to send him a gift : Christmas, or would a card be suf-ficient remembrance? If a gift, what would you suggest as appropriate? PERPLEXED.

Send him a book or a fountain pen. He probably intends sending you a gift.

Says the Fault Lies With A. L. T. Says the Fault Lies with A. L. T. Dear Cynthia-Once again I come to protest; this time at the letter of A. L. T. I am a graduate of the West Phila-delphia High School and the memories of those days are treasured as those of a time when I was most happy and care-free. To my knowledge, there are twelve clubs which are open to A. L. T. to join besides her class activities. If

twelve clubs which are open to A. L. T. to join besides her class activities. If you are not popular, A. L. T., look in your mirror and see whether there is a smile or a look of discontent on your face. West Fhilly is just great! Join in the fun, don't wait to be pulled in! Thank you, Billie, for your fine spirit. I'm sorry I don't know you. William Penn High is a mighty fine place, too. By the way, Cynthia, many thanks for printing my former note. It seems that De Jure has given up the ghost, does it not?

SOMEBODY'S PAL

Dear Cynthia-I have read the letters

WHAT'S WHAT By HELEN DECIE

WELL, today's the big day. Our first vote !

Did you have a funny feeling of being

part of the government when you

marked your wobbly little cross, or your

firm, clear one, or whatever kind you

You must have had a certain sense of

pleasure and excitement that your very

And now, what are you going

listened and learned as much as possi-

ver your ballot?

the life of the nation.

attitude toward suffrage.

been interested

made?

## WE MUST BE GOOD SPORTS AFTER THIS ELECTION

It Makes No Difference Which Man Is Elected, He's Our President Now and We Have to Meet Defeat Gamely. and Give Him Our Loyalty

that. We're so accustomed to fusaing if we lose, and so very apt to say "no fair" if we're beaten. Were you thrilled today as you looked

> WE'LL have to unlearn all that, and we'll have to learn the spirit of the boy who shakes hands after the game with the opponent who has been gritting his teeth at him across the white line of a football field and says "Snappy work! It was a darn good game and you won-but wait till next year!"

first vote should be cast for a presiden-We must be game, whether we're intial election-the biggest event in your political life, and the biggest event in the life of the nation. now.

He is no longer a mere Republican or a plain Democrat—he's the President of the United States. about it? You've been looking forward to this election with more or less excitement. according to your temperament and your

As loyal, patriotic (that good old, overworked wartime word!) citizens we must play the game and say: "All right, must play the game and say : "All rig you won! Good work! I'm for you! COME of you have been completely And then walt until 1924! Dabsorbed in the campaign, have read,

Women and the Vote

ble; it was your duty, you felt, now that you had the vote, to know what you were voting for, and why. Others have been lukewarm. "I never Among the women who have regis-tered in Chicago to vote in the coming election is Mrs. Eleanor Gridley, who claims to have been the only woman present at the birth of the Republican party at Jackson, Mich., July 6, 1854. was very much perturbed about not vot-ing," you have said. "And I don't ing." you have said. "And I don't see why I should bother my head about it now. Let the woman who wanted it work over it. I have other things to

In Wichits, Kan., it has been decided to use the churches as polling places, owing to a protest from the women against being obliged to vote in livery stables, barber shops and undertaking parlors, and other places which they de-nounced as unfitting for them to enter. And perhaps you have just simply not

However you have gone at it, whether you have voted or not, there's still Things You'll Love to Make

FLORA.

omething that is up to you. And that is this: You have to be a Window Wedge good sport. GIRLS don't learn so much about being good sports in school as boys do; they don't learn to accept defeat in a contest gamely. And that is what some of you will

have to do now; for some of you are Republicans and some of you are Demo-

For Wooden Tables Unfinished wooden tables require much scrubbing, and under constant uso become stained and unsightly. Sheet inc, is often used on table tops. It should be brought well over the edges and fitted and tacked carefully so that no water can get underneath and so that advantage of being proof against harding and support him as hard as you can go it.-He's your President, and you must be loyal. If you are a Republican and your president turns out to be Cox, it's hard luck, but you have to be game. Tou have to be in and with your Democratic neighbor and cheer your President. It's the only sporting thing to do. It will be hard for us women to do

Window Hints

Painted window shades of translucent

"Rattling windows time" is here; but that need not bother you if you make a few of these Kitty wedges. Cut Kitty from two or three thicknesses of card-board. Glue them together. Paint os enamel Kitty white black or gray. (It you have a thin piece of wood, cut the wedge from that.) Having a few of these Kitty wedges will help you to spend more comfortable windy eve-nings. FLORA.

It's the only sporting thing to do. It will be hard for us women to do nings.



course is to hide them under the protective folds of draperies and valances. The PERPLEXED. most effective concealment is made by means of a painted valance board, fitted straight across the window top, with cur-tains suspended from inside of it. If you cannot paint a valance board cover one with neutral tinted wall paper and cut out a motif from either chins or wall paper and apply it with library paste. Or substitute a shaped iambrequin.

treament. On the contrary, the best

For Wooden Tables

It Has Not Been Successful

windows of apartments, as they shut out intrusive glances of all too-near neighbors without excluding the all too-meager light. In the average apartment building the window frames are not architectural features that bear the test of austere features that bear the test of austere