EVENING PUBLIC LEDGER-PHILADELPHIA, THURSDAY, NOVEMBER 4, 1920

MRS. WILSON ADVISES **USE OF FRESH, RIPE FRUITS**

Quinces Are Good Baked for Breakfast—Can Be Stewed or Made Into Jelly-Apple Custard Pudding Is Served With Cornstarch

By MRS. M. A. WILSON

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wright, 1920, by Mrs. M. A. Wilson, All rights reserved.) APPLES, pears and quinces are now abundant and should be used in various ways for the breakfast fruit. such as stewei, as a compote for lunch-con and in any number of ways for demert with the evening meal. Quinces may be served in a variety of methods, and this makes a most at-tractive dish. ractive dish.

Baked Quinces for Breakfast Fruit Select a small fruit and wash. Cut in half and pare and remove the seeds. Place in a baking dish and add to one and a half pounds of quinces

One-half pound of brown sugar. Three-quarters cup of water. Juice of one lemon.

Cover the dish and bake in a slow oven until tender. Cool and then serve as cooked breakfast fruit.

Stewed Quinces Wash and pare two pounds of quines

and then remove the seeds. Cut in thin slices and place in a preserving kettle and add

Juice of one-half lemon. One-half package of scrilless raisins. One and one-half cups of water. One cup of brown sugar. Bring slowly to a boll and then such until the quinces are tender. Chili and

Making Jelly, Using the Skins, Cores,

and Seeds Place the parings, cores and seeds in a saucepan and cover with cold water. Bring slowly to a beil and then cook the parings are very soft. Turn a jelly bag and let drip. Measure juice and return to the kettle. rapidly for ten minutes and then Boil rapidly for ten minutes and then add three-quarters cup of sugar for every cup of juice. Stir to dissolve and then bring to a boil. Cook for ten min-utes and then turn into sterilized jelly ginsses. Cool and cover with parawax, then seal and store. This jelly is a beautiful dmber color and very deli-

Quince Shortcake

e in a mixing bowl: half cup of sugar, Place One-half cup of any Yolk of one egg. Six tablespoons of shortening. Bix tablespoons of flour. Two cups of flour. One-half teaspoon of solt. Four level tablespoons of baking

powder. Beven-cighths cup of milk or water.

Seven-cighths cup of milk or water. Beat to mix and then turn in a well-baye been in the oven for fifteen Cover with crumbs made as follows:

One-half cup of flour. Five tablespoons of sugar. One traspoon of cianamon. Two tablespoons of shortening. Rub lightly until fine and then crum-le. Spread over cake and bake for

quinces, prepared as for stewed quinces. Then lay pieces of quinces on top of crumb cakes and cover with a meringue made from the white of egg and one-fourth glass of quince jelly: heat this crumi until it holds its shape.

Amotilla Pears Mash and cut the pears in quarters then remove the seeds and parc. Place in a saucepan and cover with cold water, adding one tablespoon of cider acceptar. Bring to a boil and cook slowly until the fruit is just beginning to be

The Best Dinner

osting \$1.50 for four people wins a rize of \$2.50 in the PRIZE MENU CONTEST Two other prizes of \$1 each are awarded for the next best menus. Address all menus to

Mrs. Wilson's Menu Contest

Evening Public Ledger Independence Square 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 sensor. and a sales slip giving the cost of

all materials must be included. Fried meats are not accepted.

tender. Drain. Now place in a sauce

One and one-quarter cups of sugar. Three-quarters cup of water in which pears were cooked. Juice of one-half lemon. Piece of shick cinamon. One-half package of seedless causins. One cap of econberries.

Bring to a holl and then cook for ten minutes. Add to the prepared pears and simmer slowly for one-half hour, Chill and then serve with sponge cake.

Glazed Pears Prepare the pears as for amotilla pears and when tender grain and then place in a baking dish. Add a few clores, a piece of stick cinnamon, Blade mace, One and one-half cups of brown

sugar. Three-quarters cup of water. Cover closely and bake for one hour a slow oven. Serve with custard

Baked Apples

Sauce.

Wash and core the apples and remove paring from the stem end, top and ottom of the apple. Now place in a baking dish: One cup of white corn sizup, One cup of sugar.

Stir to dissolve and then heat very slowly. Now add the apples, cover closely and bake in a slow oven for

Apple Custard Padding Wash the apples and then cut in

pieces and place in a saucepan. To every eight apples add one cup of water., Cook slowly until soft and waters, Cook slowly until soft and then rub through a slove to remove the seeds, cores and skins. If an equal number of red apples and greenings are twenty-five minutes in a moderate number of red apples and greenings are oven. Cool and then split and fill with used, the sauce will have a splendid

> Sweeten to taste and add ; One-half leaspoon of nuture. One teaspoon of cinnamon.

Now measure the sauce and then



Photo by Old Masters, Central News, There has to be something just a little new each year, you know, because otherwise the thought of keeping yourself warm by means of fur would be tiresome. Last winter there was the tiny little scrap of fur worn close about the throat, which is still in good style. Before that we had the huge rug that spread all over the shoulders. But this year there's a little of each. Instead of one band of kolinsky, you have any number of

them, fastened in strips on a wrap which reaches the end of your skirt.

The result, as shown in the picture, is most striking

Two Minutes of Optimism

Statues of "What's the Use?"

GT'D GIVE anything." a traveling man shot out not so many years ago, "not to have to ride in these d----n cars!" His friend acquiesced, also leaving no doubt as to his sentiments.

A young man who happened to pass heard their conversation and was thrown into a feverish excitement by the idea the words generated. Human nature, he figured, was pretty much alike.

If two normal traveling men found train accommodations the thorn of their existence, it would be safe to assume that pretty nearly every other traveling

man felt the same. Come to think of it, he himself had often been driven to distraction and profanity by the nerve-racking jolting and jarring inseparable from a long ride in

the trains of that day. Then and there flashed into his mind a thought that burned itself into every fiber of his being, the thought that whatever conduced to the comfort and pleas

of a long trip would meet with instant public approval. Within a few years "Pullman's Folly," as they termed his investment of his life's savings in two "Pullman Cars," became "Pullman's Fortune."

And a grateful world rode in smiles. Hundreds of thousands of men before Pullman had heard the cussing, fuming

Even a blind man can look at things and deaf men understand.

make the most of what he sees and hears both for himself and for the world.

A man's eyes and ears are the periscope of his brains.

such a thing as opportunity.

pay have already been done.

and swearing of fellow passengers and added their hammer to the anvil chorus. Pullman pounded out upon it a successful career. Many of our greatest inventions seem to have been the result of "accidents."

It takes a live wire to see things, to comprehend them, to study them, to

There are men who simply refuse to recognize or acknowledge that there is

They cart about the throttling notion that all the good ideas have been patented, that progress has reached the end of its rope, that the things which

12th St.

Arch

to Filbert

But if you give a man a gold mine and he will not work it -what then Please Tell Me What to Do By CYNTHIA

How Do Men Propose? Dear Cynthia-Will you kindly an-swer this question for me; How do men propose? DAD. propose? In as many different ways as there are men in the world.

Glories in Single Blessedness Dear Cynthia-Will you kindly allow Dear Cynthia—Will you kindly allow me to say a few words to unhappy Shorty? You made the remark that you liated old maids and old bachelors. Well, I an very much afraid you, like most of the married people, look with unspeak-able envy upon the old maids and old bachelors because they are absolutely a free from the caros and troubles that I continually contront married people. I they are a thousand times better off along every line then their married sis-ters and brothers. Just think it out for yourself, Shorty. _____CONTENTED.

Is There Any Constancy Left? Dear C, nthin-I don't live here, bu; am visiting for a month, and I need

Dear C, nthia-I don't live here, bu; am visiting for a month, and I need your advice, or the opinion of your readers, especially "Buck Private." Please tell me, thick, what you think? I am an ordinary girl, fairly attrac-tive, dance and just live like the resi of the middle-chase folks. A young me-chanic for whom I care very much has asked me to marry him. But, Cynthia, I don't know, I have earned my way through a smail college and looked out for myself for seven years. And in my knocking about, in offices, etc., it seems as if truth and constancy in marriage are dead. Oh't it makes one blue to read the papers these days, about men and women. Centhia, I'm no coward and I want to take my churce, but I'm simply pessimistic and doubtful, I know I with have to do any own work, even caring for children if the little strangers come. Now you know that I can't be always "dolled up" nor will tay hands be soft ind pretty. I may inve lines of worry and though I will be a good pail. I will not be always fresh and young looking if one does nothing, and generally the girls I have net who were what we cal "vamps" were lazy and careless and selfish. Now, Cynthia, when I am not young any more, will I be wanted? That

selfsh. Now, Cynthia, when I am not young any more, will I be wanted? That seems such a foolish question, and -reflection on my 'man' But really, I am just simply filled and satiated every day with a new descrition or some new trouble in the homes. This is the ques-tion I want answered: Is there today a real mus who have his suffer sollowed 6.

tion I want answered: Is there today a real man who loves his wife's calloued hands, and his home, and cheerful, sim-ple living, and is there a real woman, who loves her home, too, and is a parts-her husband, and lets other men alone. Or is this an age of philanderers and cate? My dad and mother and uncles and aunts are harpy, and the grand-parents (of the old school) seem all to have been contented. But today :--I am not "talking foolish." because I have seen so much of it with my own eyes m iny work. ny work. Is constancy dead? Is there to be the

Is constant dread in the true wife's hear, and the true husband's? Does love has? Is there such a thing as "old age" lovers any more? I t.ced to be cured of the blues that newspapers, etc., have given me. Won't you please print this and let some one answer? Anxiously waiting, yours SALLY



Socially, it is the man's place to render services to the woman. For instance, and there were openings of any or services to the woman. For instance, and there were openings of any or services to the woman. For instance, and there were openings of any or services to the woman. For instance, and there were openings of any or services to the woman of the solid or feeble.
In some rural sections the "Mister" is all-important, and the women of the socretary to the president, with a good many poses that all men expect like service, the is ort naturally supposes that all men expect like service, the term at college, she learns that, accord ting to the cosmopolitan code, mon's manners are judged chiefly by their respective of personal attractiveness.
Every well-bred man in the swelety or women follows the ancient moto borne by the Princes of Wales—Tch Dien".
Wonen follows the ancient moto borne which is German for "I serve". The propartice invalidits conta attractive ness, the said, and it had been a discouraging ster, wonen and women althe, since they are paid for so doing, but no woman should the an unpaid servitor to any man, unless thand its mealls, some the and servitor to sany man, unless thand its mealls, some little hope, some tiny chance.

tiny chance

The Question Corner

Today's Inquiries 1. Who is believed to be the oldest woman voter in the United States? 2. How can exacked ice, kept in the sick room, be prevented from melting quickly? 3. What will remove ink stains from

woodwork with a waxed finish? In what novel fashion is a strik-ing bedspread made? Describe a pretty vase to be used for short-stemmed flowers? With what materials can an un-5.

usual flower be made, to be used as a touch of color on a dark evening gown?

Xesterday's Answers When an electric light bulb burns out, tapping it lightly before it cools will often make the wires touch and ho'd together so that the light will burn for some time

longer. A quaint door-stopper that would be pretty in a little girl's room is a wooden figure of a little maid in a blue dress, with pink cheeks

and yellow hair. Sodium fluorid is recommended as a barmless and inexpensive remedy for roaches. When a kitchen sink is made of

iron it should have a piece of board fastened across the front board fastened across the front to protect the dress or apron of the dish washer from rust. It is incorrect to say, "I can't hardly move," as "hardly" means "not easily," and the use of "cannot," with it makes a double negative, which changes the meaning of the sentence, "I can hardly move," is correct.

can hardly move" is correct. striking adornment for a black satin evening gown with a train is a line of pink roses across the train just where it touches the

SUCCESS DOESN'T COME JUST OF ITS OWN ACCORD

Or in Fulfillment of the Promises of an Employer, Unless the Person Who Wants It Has Shown Some Signs of Ability

How long are you willing to work and wait for complete success? And how hard will you work? Perhaps you are like Adelaide. Adelaide secured a position last summer a year ago through some friends who were influential with a business house. It wasn't a very big position, but

sibilities, nor was she willing to stay on and work harder until she did show enough ability to win an opportunity for herself. CHE wasn't like Clara Porter, whose

Not right away, of course, but in time—a few years, perhaps. SHE left just about a week ago. She had stuck it out for a year, she said, and it had been a discouraging Nothing but the same method with it. Nothing but the same method with it.

stay

She hadn't had to wait long, be-cause she was willing to word hard to prove that she was worth the promotion, and she wouldn't have given up hoping, anyhow.

She didn't expect her opportunity to come automatically just on account of the promise of an employer.

tiny chance. And so she left—and did her other friends know of any vacancy that she could fill? Perhaps, but they would be just a it promise of an employer. Unlike Adelaide, she looked first at the "If you show ability" before reaching what was beyond it. "You will be advanced."

Ternaps, but they would be just a will be advanced. mite slow in recommending her for it. Employers don't do that—keep a per-son of ability in the same lowly posi-tion in which she started. It doesn't pay them; they want the use of that ability just as much as she would be advanced. ARE you an't Adelaide or a Clara Porter? Do you seek your business opportuni-ties with open, suppliant dissatisfied hands, or with busy, active, able, pa-tion on started. tient ones?

THE WOMAN'S EXCHANGE

A Japanese Tea

To the Editor of Woman's Page: Dear Madam-I am contemplating o clean and refreshen a black velvet giving a Japanese tea party and would hat that has become spotted from rain appreciate suggestions regarding decorations for walls, tables, etc. Have rather limited quarters, GRATEFUL.

Steam the hat by holding it over a pan of boiling water, which throws off a cloud of steam. For informal Dancés To the Editor of Woman's Page: Dear Madam—What kind of dresses are appropriate to wear at informal even ing dances? READER. This depends very much upon a num-ber of things. If no understanding has been decided upon, it is correct to wear an evening frock of the less elaborate type, with a moderately low neck and short or long sleeves, the kind of dresses that could be worn for dinner, too. But very often, those who meet frequently at affairs of this kind decide that waists and efficies of the style. If you are in doubt, ame don't know the other guests well enough to ask what they will wear, you will be perfectly correct in a georgette or sitra after limited quarters. GRATEFUL. Japanese lanterns, of course, should be used as part of your decorations, and if you can get the square, queerly shaped ones, the effect will be much better. Use one of these on a tail floor reatine, and hang them on rode splinted Stock with Japanese characters written on them in contrasting colors (the char-acters need not mean anything). Get small green or tan bowls at the five and ten cen: store, or anywhere that they are cheap, fill them with pebbles and plant a twisted branch of a fir tree in each one—to look like the heautiful perfectly correct in a georgette or sitra after long or short sleeves. A light on twarf trees that are used for decorative purposes in Japan. Place one of them as a centerplece for each table, or use a large one, if you have only one re-treshment table.

Cleaning Velvet Hat

Dear Madam-Kindly advise me how

Steam the hat by holding it over a

pan of boiling water, which throws off a

A DAILY READER.

To the Editor of Woman's Page:

wants the advance.

and snow.

some one answer? Anxiously waiting, yours, SALL 7. Yes, indeed, Sally, there are men who love their wives all their days. The trou-ble of the times is too great a love of pleasure and a certain unreasoning self-ishness. Marriage is a sharing of joys and serrows and the sharing should be about equal. Give in in small things where principle does not come in. Keep a strong love in your heart for your husband and you'll manage to find time to look pretty for him. Interest your-self in his reading and work—and you will find no difficulty in holding your husband's love waistline.

Mrs. B. Lyndell, turn to kettle and add the following spices tied in a cloth: 1726 North Twenty-fifth St. One-half cup cinvanco. Menu Fresh Pork Potple Browned Mashed Potatoes time tablespoon allspice. Three teaspoons nutnee. Three pounds brown sugar. Lyonnaise String Beans Scalloped Chrese

Menu Contest Honor List

Lettuce (mustard dressing) Stewed Crabappies Bread Butter SALES SLIP

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Total Mrs. Ralph E. Hartenstine, Norristown, Pa. Menu Cream of Celery Soup Shepherd's Pie Mashed Potatoes

Celery and Green Pepper Salad Feather Cake Coffee Top of Milk SALES SLIP One stalk of celery \$.15

Addate the second se	
Onion and parsley for ple	,01
Six tomatoes	.10
Two peppera	.05
Mayonnaise	.12
One quart of potatoes	.08
One pound of flour	.08
Two eggs for cake	.12
One-half cup of shortening	.08
One quart of milk	.15
Coffee	.05
One pound of leftover yeal	.31
Total	1.33
and and the set of the set of	
Mrs. Thomas Wright,	
and Manuth Whister sighth C	4
316 North Thirty-eighth S	t.
Menu	
Fried Oysters Pickled Cabbag	
French Fried Potatoes	
Lettuce and Tomato Saled	1
Rolls Butter Coffee	
Baked Apples	
SALES SLIP	
One dozen oysters	.30
One egg and cracker dust	.06
Three-quarters pound of lard	.20
Potatoes	.10
Small head of lettuce	.08
Four tomatoes	
Dressing	.08
	.05
One dozen rolls	.05
One dozen rolls	.05 .16 .09
One dozen rolls Butter	.05 .16 .09
One dozen rolls Butter Coffee Sugar and cream	.05 .16 .09 .08
One dozen rolls Butter	.05 .16 .09

Add apples mixture is

Total\$1.49

Recipes for Apple Week

Wash and cut in pieces one basket of ples. Place One quart cider

I wa quarts water, quarts of sirup.

Vinegar and pepper

Bring to boil, stirring constantly un-til thickness of apple butter. Fill into sterilized jars, adjust rubbers and lid and partially seal. Process twenty min-utes in bot water bath; remove, seal, store in cool, dry place. This apple butter will keep until opened. They are living statues of "What's the Use?" A little later, the very opportunity that has been elinging to their skirts is seized by some man who uses his eyes, ears and brains to see, hear and think. Luck? No. 4-Candied apples on stick. Luck has always been the worker's friend-and the shirker's excuse. Place in saucepan one large can white corn sirup. Boil until it forms a hard sheet when tried in cold water. Then add a little red vegetable coloring. Mount apples on stick and dip in the Boy on Horse Falls to Death A thirteen-year-old boy fell sixteen feet with a horse through a hole in a stable floor into an icehouse, near Dar-lington, on Tuesday, and was crushed sirup and place on greased plate to cool. READING TERMINAL MARKET ECONOMY 6 BOOTHS 800-2-4-6-8-10 HOW DO YOU DO IT? Many customers have asked us how we can sell such fine meats for half or even less than half what some butchers charge. Our answer is-we constantly have a crowd of buyers at our booths and so many sales make only a small profit

ROAST



STEAK or Roasts **GENUINE SPRING LAMB** REAL YEARLING LAMB

SPECIAL PRICES FOR VEAL Cutlets 40c lb. Best Chops ... 35c lb. | Shoulders Milk-Fed Veal 25c lb.

BONELESS BACON (by the Strip) 91 c JIb. SUGAR CURED REGULAR HAMS JID.

Cookies that rival home-made"sand-tarts"

> **P**OUND, golden-brown cookies, made rich by using plenty of shortening and delicate flavoring-

> Covered with a sprinkling of crystal sugar-

Pulled from the ovens at the very moment of reaching perfection-

Ivins MOTHER'S COOKIES look as good as homemade, and taste-well, we congratulate the woman who can bake as tasty a cookie as Ivins.

> J. S. IVINS' SON, Inc. "Baker of Good Biscuits in Philadelphia Since 1846"

Sums

Mother's Cookies