MRS. WILSON GIVES RECIPES FROM OLD-TIME COOK BOOK

Telling How to Make Delicious Lemon Desserts-Pie, Pudding and Various Sauces Are Flavored With This Citrus Fruit

By MRS. M. A. WILSON doht, 1920, by Mrs. M. A. Wilson. THE citrus fruits have a pleasant tart flavoring that appeals to most per-cons. The housewife of long ago really had few winter fruits and the lemon became a great favorite. Many

of the recipes given in this space are from the recipe book of a direct descendant of early Colonial days.

The good wives of those days took real pride in their housewifely arts and e real experts at concocting dainty delicate desserts. There were no confectioners or caterers to fall back upon, and unless there was something pantry to appease the sweet tooth

was quiet apt to complain. The following note tells that "Novem-r 15, 1840, was cold and cloudy and that brother Philip was quite testy this day, owing to there being none of lay, owing to there being none of his lay owing to there being none of his lay owing to there being none of his lay of the sweet lemon honey. So bedimes I managed to make a pot and leave it near the cookie jar, lest his leave it near the cookie jar, le because his favorite raisin apple and pudding was lacking from our

Lemon Honey One-half cup of honey or clear sirup

One-half cup of sugar, One cup of water.

Six tablespoons of cornstarch.

Dissolve the starch and then bring to causes the meringue to shrink.

Dissolve the starch and then bring to boil. Now add
Grated rind of one lemon.
Juice of two lemons,
One well-beaten egg.
Four tablespoons of butter
Beat to blend thoroughly and then return to fire and cook for three minutes. Strain into a bowl and cool.

Lemon Triffe One and one-half cups of milk, Siz tablespoons of flour. Place in a saucepan and stir to dis-solve the flour. Bring to a boil and cook slowly for five minutes. Now place in a small bowl

ur tablespoons of melted butter. Two beaten eggs. Two-thirds cup of sugar, Juice of one and one-half lemons, Grated rind of one-quarter lemon.

Mix thoroughly and then add to the bilk mixture in the saucepan. Beat ard to mix and then cook for three-ninutes. Turn into a buttered baking hard to mix and then cook for three minutes. Turn into a buttered baking dish and bake in a moderate oven for twenty-five minutes. Cool and serve five minutes. Now add

Lemon Pie

Many housewives have a failure when Many nousewives have a failure when it comes to making this pie. Much of the real trouble is due to the fact that adding the lemon juice before the mixture is cooked permits the citric acid to cut down the starch cells and thus make a thin mixture. Line a pie plate with pastry and brush liberally with salad oil. Place

n a saucepan One and one-half cups of water, Three-quarters cup of sugar, One-half cup of flour. Stir to dissolve the flour and sugar Stir to dissolve the flour and sugar and place the saucepan on the stove and bring to a boil. Cook for five minutes. Now add

Stir to dissolve the flour and then bring to a boil and cook for three minutes. Now add

utes. Now add
Yolks of two eggs.
Juice of one and one-half lemons.
Grated rind of one-quarter lemon,
Three tablespoons of butter.
Beat to mix and then cool. Turn in
the pastry-lined pan and bake in a

Mrs. C. H. Hunt

Pot Boast
Browned Potatoes String Beans
Colcelaw Corn on Cob
Bread Butter Coffee
Apple Pie

SALES SLIP

Gertrude Le Vine (Age Fourteen)

Pea Soup Roast Beef
Brown Potatoes Sliced Tematoe
Rice Pudding Spiced Cake
Broad Butter Tea

SALES SLIP

Beef Bones for soup Dried peas Potatoes Rice Two eggs

Bread
Tea
Beasoning
Two tomatoes for alicing

Mrs. George Frock

Pork Red Beets

Bauer Kraut Bread Butter

Mashed Potatoes Coffee

Pumpkin Custard

SALES SLIP

Mrs. A. P. Cullen

Rosat Top of Ribs of Beef
Browned Potatoes
Small Onions Browned With Roastrench Lime Beans Pickled Boots
Sliced Peaches and Cream
Bread Butter Coffee

SALES SLIP

With Cuticura

Two and one-half pounds top rib of

Seasoning spices
One eggrant of milk

One and one-half pounds beef.... One quart potatoes (medium size). Cabbage for slaw and one pepper. Four ears of corn

tring beans Apples
Esg and vinegar
Lard for shortening

The Best Dinner costing \$1.50 for four people wins SHE WEARS REVERS

OPENING IN BACK

prize of \$2.50 in the PRIZE MENU CONTEST Two other prizes of \$1 each are warded 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 correct 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.

a meringue on top and brown.

To prepare the meringue place the whites of two eggs in a bowl and add one-half teaspoon of lemon juice. Beat until stiff and then fold in the six table-spoons of rewidered spoons of powdered sugar. Place on the pie and brown quickly. After re-moving the pie from the oven do not place in a draught, as a sudden chill

Lemon Pudding Place in a saucepan One cup of water,
Two-thirds cup of sugar,
Six tablespoons of flour.
Stir to dissolve the flour and sugar-

and then bring to a boil and cook for three minutes. Now add three minutes. Now add
One well-beaten egg,
Four tablespoons of melted butter, Juice of one and one-half lemons, One-half package of seeded raisins. One and one-quarter cups of

Mix and then turn into well-buttered baking dish and bake for thirty minutes in a slow oven. Serve with lemon

Place in a saucepan One cup of water, One-half cup of sugar,

Juice of one and one-half lemons, Grated rind of one-half lemon. Beat to mix and then cool and serve.

Lemon Hard Sauce Place in a bowl Four tablespoons of butter, Juice of one lemon, Grated rind of one lemon. Cream well and then add One cup of powdered sugar. Cream until very smooth and then chill and serve.

Lemon Fish Sauce Four tablespoons of butter, Six tablespoons of boiling water,

utes. Now add
Juice of one and one-half lemons,
Yolk of one egg.
Beat to blend and then season with

Menu Contest Honor List

One-half teaspoon of white pepper, One-quarter teaspoon of paprika, One-half teaspoon of salt.

The ability of this detail to progress from one spot to another is brought out

in this charming brown duvetyn, which

offsets the plainness of its front corsage with the detail of its back. The crushed

sides and front to show a touch of the same fabric and trimming as are ex-

Interesting Women

The first woman in New Jersey thold the office of recorder is Mi-Frances Haskard, of Scotch Plains.

Myrtle Abell, of Stevens, Minn, the first woman to enroll in the coller of engineering of the University of South Dakota.

ploited in the blouse.

Please Tell Me What to Do

How to Cure Self-Consciousness Dear Cynthia—I have fead your col-umn for a considerable length of time, but have not seen any letters in regards to self-consciousness. I happen to be afflicted with it and would appreciate it if you or any of your readers could sug-gest a remedy.

If any of the readers have found a workable remedy, Cynthia will be very glad to publish their answers. The best remedy Cynthia knows is not to think of oneself. It's hard, but it is unfailing,

Lonely Far Easterner Lonely Far Easterner

Dear Cynthia—I just had the pleasure of reading Mr. Number Six's letters in your interesting column. It would be much appreciated if you would let Mr. Number Six know that there is another young man far more lonesome than he.

To tell the truth, I am a newcomer from the Far East. Well now, Cynthia, you just compare my situation with that of Mr. Number Six and the others. Mr. Number Six and that his home's in the Middle West; he's still living in his mother country. Most unlikely that he would be lonesome, too. If the said lonesome club were to be a realisation, I should be the most lonesome member of all.

Sorry you are lonesome, but sure you will soon make friends. Happy Wife Writes "Sally"

Happy Wife Writes "Sally"

Dear Cynthia—In Thursday's paper you printed an anxious letter from "Sally." I am not in the habit of entering the discussions in your column, but would like to add my bit of encouragement or "Sally."

My husband is a fine-looking young man, five years younger than I am. We are very happy and he many times remarks that he is so very giad that he married, as marriage, a home, love and a family mean so much and make things worthwhile. I worried some about being older and about being so busy and tired that I didn't have time to keep my hands and hair as they used to be. He laughed and said, "Why worry, dear, I did not marry, for looks, Character is so much more important, and anyway you look good to me." "Sally," where there is true love, there is constancy; and you will lick good and wholesome in the eyes of the man who loves you even though you should become lined and gray-haired. But, of course, you will try always to be neat and clean even if your hands are stained and calloused. I do all my work and my hands, once so soft and pleasing, never look just right now, but "hubby" thinks even more of me because he knows I am doing my best to be a helpmate it him.

Don't let yourself get pessimistic, I personally know of many couples who are sweethearts after several years of matrimony.

How He Treated Her

How He Treated Her Dear Cynthia—May I offer a few words to the readers of your evening sheet, especially the young men? Than

About eighteen months ago I met and About eighteen months ago I met and loved a young chap about twenty-five years of age. He was well educated, possessed high ideals, a clear perspective, and a wonderful respect for women. He told me he cared, and took no pains to hide the fact. But suddenly and without any suspicion on my part he became engaged to another girl. Being somewhat of a reticent nature. I apparently accepted the inevitable calmily, making no outburst, but oh, the hurt of it all shortly after receiving this blow, I became ill, and now during the weary days of convalescence with no incentive to recover my health, neggress is slow As no one suspects the reason. Every night, as twilight deepens into darkness, my conclusion is, well, another day has passed, bringing me closer to eternity. Oncer philosophy for a young girl; lan't it? and rounded revers open up to show a blouse of yellow crepe de chine em-broidered in bands with different tones of brown. The skirt is draped at the

Oneer philosophy for a young gir, tan't 17

Boys, why do you do it? Why can't you play fair? I gave this young man the best that was in me, and he? And I'm by no means an erdinary type of girl. I can derive the same degree of pleasure in pursuing the pages of a Greek classic, political economy, or so-cology, as the average girl does from a modern musical comedy or a dance. I likewise converse in the foreign languages as fluently as in English. I'm beginning to think that these are the only things that are worthwhile. They at least never fall me.

DESPONDENT. Mrs. Charles B. Knox, of New York city, is the president and active head of a great corporation which makes a nationally known food product.

city, is the only woman member of that cheer up, dear, and bend your efforts to getting well. The right man will come man and the county freasurer of Oceana county, Michigan.

Cheer up, dear, and bend your efforts to getting well. The right man will come some day and you'll be all the happier for having suffered.

WHAT'S WHAT By WELEN DECIE



When men exchange more than a passing greeting on a busy street; when the encounter leads to conversation more or less prolonged, it may happen that they have no time to walk on together, unless one has overtaken the other and is going the same way. When they meet.

tions for Thanksgiving—anyhow is a conversation of the wears of the carry. November 11. Why do I seem to know that date? Something happened—oh, yes, Armistice Day!"

The average American today.

That's all it means to us now, after two years—inst a date for which we decorate with patriotic stuff.

Last year we weren't very much thilled.

"Oh, yes," we remembered, "Armicoming from opposite directions, they should not block the public thoroughfare if they wish to stand and enter into
a discussion. The one who wants to talk
should invite the other to stand close to
the building line in order not to interfere with the movements of passersby.
Even this grouping is obstructive, if should not block the public thoroughfere with the movements of passersby.

Even this grouping is obstructive, if done all along the line. Some men of affairs can never be drawn into street conversation; these pass on, answering the first speaker with a vague "see you at my office some time." or a more definite and more cordial "Come to lunch with me, and we'll talk it over."

The Ouestion Corner

Today's Inquiries Who invented the paper pattern? What style of drapery is partic-ularly well suited to the dinner dresses of embroidered lace or chiffen which are worn over

when grease is spilled on unfinished wood, what should be done first to prevent the spot from spreading?
Is it correct to turn back the hands of long gloves instead of taking them off at the table?
Describe a decorative article that would be a useful gift for a busy housewife.

housewife. What style of coat collar is pop-ular in Parls fashions?

Yesterday's Answers

Yesterday's Answers
Mrs. Samuel H. Cole, of New
York, who recently married the
"King of New York Newsboys,"
was Miss Adele Victoria Robert
son, an heiress, of London.
The natives of the places where
cantaloupes are grown seed then
rapidly by twisting both haive
about a stiff piece of rind, held
between them.
An attractive lampshade is made An attractive lampshade is made out of heavy wrapping paper brightly painted.

A man should remove his glove when he shakes hands with a

A sautoir is a small plaque in the shape of a shield, sometimes plain, sometimes picked out in jewels, worn on a chain or ribbon

necklace. Ruffles of lace or material used as a trimming for evening frocks are turned up instead of down in a novel way.

ARMISTICE DAY IS A DATE

TO DECORATE WITH FLAGS

And That's All—In Our Reckless Dash After Happiness and Forgetfulness of the War We've Lost Its Significance

WHY the flags?" we asked, rather vaguely, in the beginning of this week when the shops began to trim up their windows with bunting and patrotic designs.

"It's way after election day, there are no birthdays to be celebrated with flags, and you don't have patriotic decorations of the war we've forgotten it pretty

WELL, we've forgotten it pretty

TO DECORATE WITH FLAGS

Some of us did suffer, there's no denying that, and some are still sufferings? We surely haven't made ourselves sufferings? We surely haven't made ourselves any better.

Some of us did suffer, there's no denying that, and some are still sufferings? But the majority of us blush, or should blush, when we hear; about the sufferings? We surely haven't made ourselves sufferings? We surely haven't made ourselves.

Some of us did suffer, there's no denying that, and some are still suffering. But the majority of us blush, or should blush, when we hear; about the sufferings? We surely haven't made ourselves any better.

Some of us did suffer, there's no denying that, and some are still suffering. But the majority of us blush, or should blush, when we hear; about the sufferings of Europe; we didn't even get near that kind.

It seems sometimes as if we ought to be proud to stop for a minute in this foolish, heedless life that we lead now, and look back upon the time when we really were worth while, working for the happiness of some one else at the risk, the peril, even the cost, of our own.

But ave don't seem to do that, we don't like to remember those things or the happiness of some one else at the risk, the peril, even the cost, of our own.

We forgot our wounded men, still in hospitals, some of them.

But ave don't seem to do that, we don't like to remember those things or the happiness of some one else at the risk, the peril, even the cost, of our own.

We forgot our wounded men, still in his still in this sufferings of

'Oh, yes." This time last year we were knew their boys were coming back."

VOU remember it. don't you? You I probably went just as crazy as the est of them. You thought that first wild, hilariou

day that all the mad joy was taken out in that merry, nappy, carefree cele-But it wasn't.

The first thing we did after the armistice was to begin forgetting.

We forgot the war first and then we forgot, just as quickly as possible after that, was privations and its horrors, its

that, Ma privations and its norrors, at high ideals and its sacrifices.

And from there we went on, gaining speed as we progressed down hill, and forgot the Liberty loans, the Red Cross the hospitality, ("You are?" we cry in amazement, when we hear of some on-



\$250 A. M. on Friday.

Above Chestnut Street Under Green's Hotel 45 South 8th Street

hospitals, some of them.

Everything that was fine and making us fine during the war we have set aside in this mad, wild, rush toward forgetfulness of the horror that was the war.

WELL, we've forgotten it pretty successfully—and what has the forgetting done for us?

Have we really made ourselves any happier by clearing our minds of all in the forgetting done for us?

Armistice Day has lost its thrill for us because we've lost the glorious "spirit of Belleau Wood."

It has become just a day to decorate with flags.

And what have we become?

Exceptionally low prices combined with good service and high quality have made this the leading cut - price market in central Philadelphia. Every housewife in Philadelphia can take advantage of this wonderful market for a single trolley fare and a little time. The money you save in buying and the entire satisfaction you receive will more than pay for your time and trouble.

Pork Special—City Dressed Shoulders & Hams, 29c Special 25c Sale—Best Half Smoked Sausage Sugar Cured

Leg Yearling Lamb Shoulder Milk-Fed Veal . . .

Rump Steak ... Round or Sirloin Roast .

Finest Cut Rib. Pinbone, Bolar and Crosscut Roast . . .

Fresh Country Sausage Boneless Bacon, by the Strip. Shoulder Yearl- 11 ing Lamb . Best Farm Scrapple for Rack Yearling

Reg. Ham . .

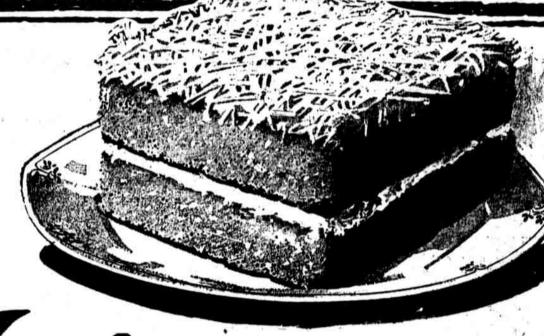
Stewing Lamb . Legs Soup Beef A Special Cash Discount of 2% will be given to every customer buying Meats between 7 and 9

Chops

Open Friday Until 9 P. M. Come Early to Avoid Crowd and Save Money.

Reading Terminal Market Booths 800-02-04-06-08-10

12th St. Arch to Filbert



Sponge Cocoanut La yer Sponge

A new cake creation that has gladdened the hearts of Philadelphia hostesses!

ELICIOUS enough for the most elaborate tea or dinner! So wholesome and economical that it can be served regularly at the family meals!

Made from tested eggs. high-grade flour, and pure milk. Frosting of pure shredded coconut. in extra-thick layers. Baked to a turn by the skilled Ivins Baker.

When you serve this wonderful cake, be sure to use a very sharp knife to cut it. Slice with a sawing motion, and wipe the knife clean after each cut.

Cocoanut Layer Sponge Cake is light, wholesome and tasty-the ideal cake for any occasion. And think of the ease of buying Ivins' as compared to the trouble of baking your own cake in a hot kitchen. Your grocer sells Ivins'.

J. S. IVINS' SON, Inc. "Baker of Good Biscuits in



Rich, Toothsome Fruit Cake Here Again

Chockful of lusclous fruits, meaty nuts, pungent spices, and other choice ingredients, all baked in the good old-fashioned way. Thoroughly ripened for months. It is a fruit cake that saves you the bother and expense of home baking. Order from your grocer, packed in



THE SETTIMENTALES Total\$1.50 Very good, Gertrude. THIS Friday and Saturday we celebrate the first anniversary of our Philadelphia

Offering the Greatest Savings Known in Many Years on Finest QUALITY MEATS

store. To show our appreciation to the many friends who have made possible our success, we quote these extraordinary low prices.

Please bear in mind that Buehler Brothers only sell "quality meats" no matter, how low the price-a point every housewife should bear in mind for economy's sake. Buehler Brothers' was the first store to advertise "specials"—and our success is best attested by the many who now follow our example—but at no time equal our low prices

Fresh Picnic Shoulders PORK-26c lb.

Pork Loin Roast 38c lb. Fresh HAMS . . . 30c lb. Round Standing Choice Fancy Legs of Young

Shoulder Rib Boneless Chuck Cured ROAST ROAST ROAST BACON LAMB HAMS 22° lb. 18° lb. 28° lb. 36°_{lb.} 30° lb. 30° lb.

Rump or Round STEAK-32c lb.

4 Cheese Specials-Extraordinary

Cream Brick 25°_{в.}

Block Swiss 42° 1b.

N. Y. Cream 34° Ib.

Limburger 30° Ib.

Fresh FISH-4 Extra Specials! Fresh Caught 14^c | Butter 18^c | Silver Trout

- OPEN SATURDAY UNTIL 9

Girls! Girls!! Save Your Hair