

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
THE citrus fruits have a pleasant tart flavoring that appeals to most persons. The housewife of long ago really had few winter fruits and the lemon easily became a great favorite.

Lemon Honey
One-half cup of honey or clear sirup, One-half cup of sugar, One cup of water, Six tablespoons of cornstarch.

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

Lemon Pie
Many housewives 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.

Lemon Fish Sauce
Four tablespoons of butter, Six tablespoons of boiling water, Two tablespoons of flour, 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...

Menu Contest Honor List

Mrs. C. H. Hunt

- Menu
Pot Roast
Browned Potatoes
String Beans
Cauliflower
Sliced Tomatoes
Bread
Butter
Coffee
Apple Pie

Gertrude Le Vine (Age Fourteen)

- Menu
Pea Soup
Roast Beef
Brown Potatoes
Sliced Tomatoes
Rice Pudding
Spiced Cake
Bread
Butter
Tea

Mrs. George Frock

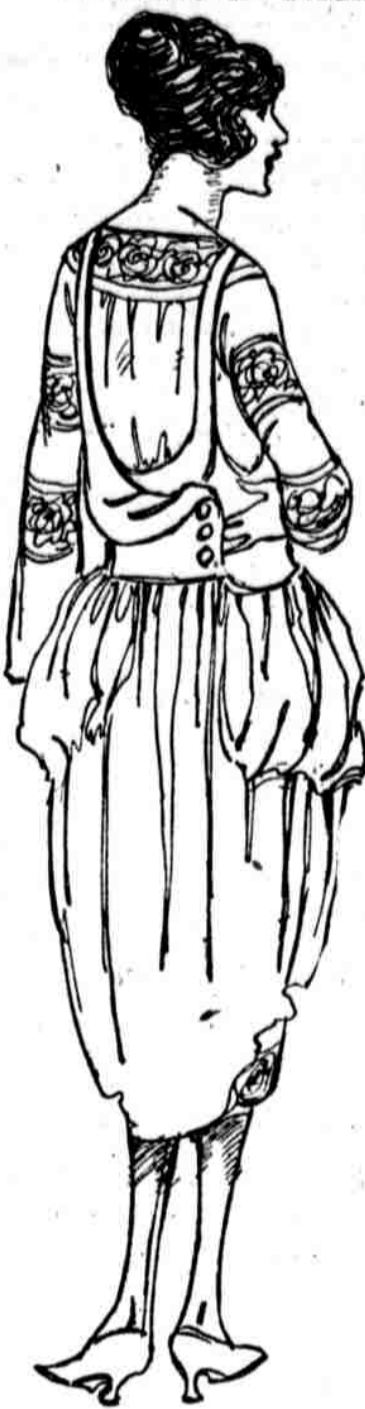
- Menu
Pork
Red Beets
Baked Potatoes
Bread
Butter
Pumpkin Custard

Mrs. A. P. Cullen

- Menu
Roast Top of Ribs of Beef
Browned Potatoes
Small Onions
Braised With Roast
French Lima Beans
Pickled Beets
Bread
Butter
Coffee

Girls! Girls!! Save Your Hair With Cuticura

SHE WEARS REVERS OPENING IN BACK



Any revers may ride as well as Paul. The ability of this detail to progress from one spot to another is brought out in this charming brown duvety, which offsets the plainness of its front, coarsage with the detail of its back.

Interesting Women

The first woman in New Jersey to hold the office of recorder is Mrs. Frances Haskard, of Scotch Plains. Myrtle Abell, of Stevens, Minn., is the first woman to enroll in the college of engineering of the University of South Dakota.

Please Tell Me What to Do

By CYNTHIA

How to Cure Self-Consciousness
Dear Cynthia—I have been your column for a considerable length of time, but have not seen any letters in regards to self-consciousness. I am a happy, well-to-do man, but I would appreciate it if you or any of your readers could suggest a remedy.

Lonely Far Easterner
Dear Cynthia—I just had the pleasure of reading Mr. Number Six's letter 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 homesick than he.

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 discussion in your column, but would like to add my bit of encouragement to "Sally."

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

Yesterday's Answers
1. Mrs. Samuel H. Cole, of New York, who recently married the "King of New York Newsboys," was Miss Adele Victoria Robertson, an heiress, of London.

Dear Cynthia—May I offer a few words to the readers of your evening sheet, especially the young men. Thank you.

WHAT'S WHAT

By HELEN DEKIE



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.

The Question Corner
Today's Inquiries
1. Who invented the paper pattern?

Yesterday's Answers
1. Mrs. Samuel H. Cole, of New York, who recently married the "King of New York Newsboys," was Miss Adele Victoria Robertson, an heiress, of London.

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

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—just a date for which we decorate with patriotic stuff.

YOU remember it, don't you? You probably went just as crazy as the rest of them. You thought that first wild, hilarious day that all the mad joy was taken out of that merry, nappy, carefree celebration.

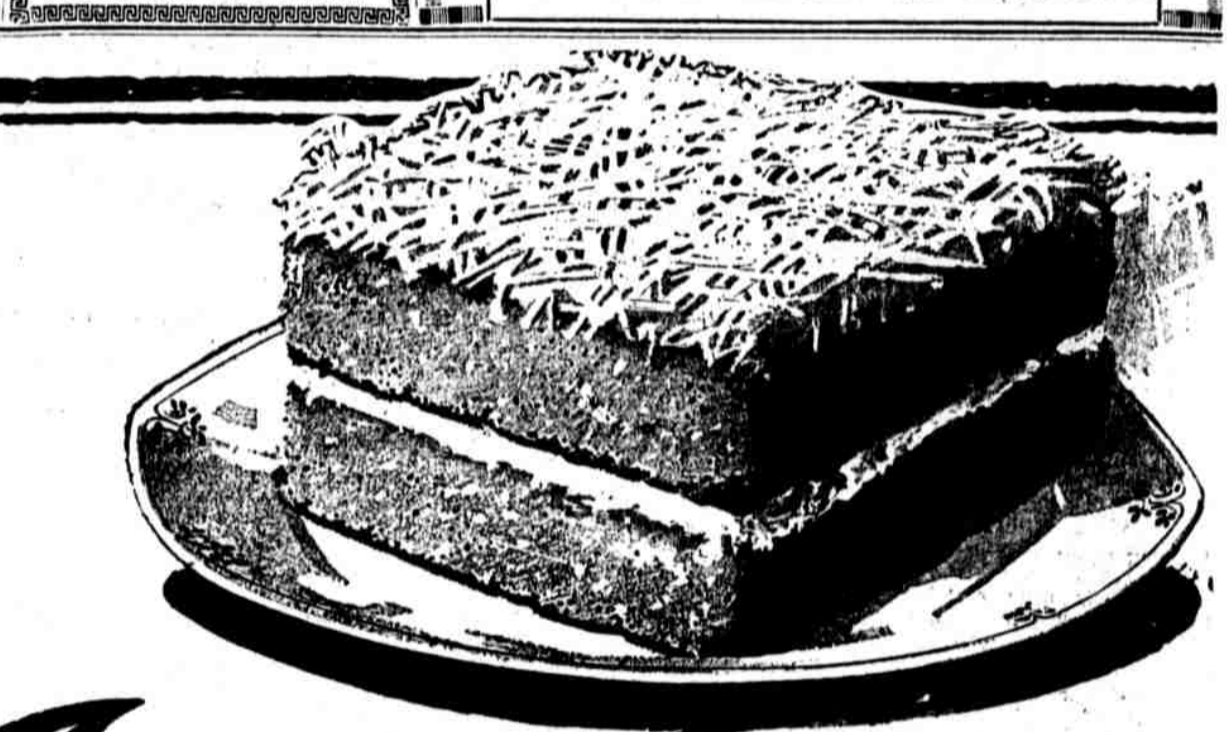
CHRISTMAS JEWELS
This Bar Pin \$250
G. SAND JEWELER
Above Chestnut Street Under Green's Hotel 45 South 8th Street

recollection of what we like to call our 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.

But we don't seem to do that, we don't like to remember those things or the cause of them. We're too busy having a frantic, hurried, selfish good time, really were worth while, working for the happiness of some one else at the risk, the peril, even the cost, of our own.

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

QUALITY THE SERVICE ECONOMY COURTESY
TERMINAL BEEF CO.
Exceptionally low prices combined with good service and high quality have made this the leading cut-price market in central Philadelphia.



Ivins Cocoanut Layer Sponge Cake

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

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

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.

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.

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 Philadelphia Since 1846.



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Offering the Greatest Savings Known in Many Years on Finest QUALITY MEATS
THIS Friday and Saturday we celebrate the first anniversary of our Philadelphia store. To show our appreciation to the many friends who have made possible our success, we quote these extraordinary low prices.