

MRS. WILSON TELLS HOW TO PREPARE CRISP FISH

Southern Mammy's Recipe for Frying Them a Beautiful Brown—Some Good Sauces and Various Novel Desserts to Serve With This Dish

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The deft and easy way in which the fisherman seals the fish can quickly be acquired by the housewife. Hold the blade of a dull knife slightly slanted toward the fish and then scrape the scales from the tail to the head.

Split the fish from the gills and remove both the head and the entrails. Wash well in cold water and rub inside of fish with a little salt to remove the blood. Rinse again under the faucet and lay on a cloth to drain.

Southern Wet Fried Fish Every one explains over the delicious crisp fried fish of the southern mammy. If you ask her for her recipe she will tell you something like this: That first you catch the fish and then you scale him; then you wash him and drain him on a cloth, while you place just enough fat in the bottom of the skillet to cover it generously. Let the fat get smoking hot and then you fry the fish, taking care not to let them touch each other. Fry right smartly until brown and then turn on the other side and brown nicely. When turned the fish is done, and you take it up and fry this part brown.

Try this method of preparing a delicious and crisp fish.

Boiled Fish Almost every variety of fish may be boiled, but the coarse-fibred fishes, such as cod and hake, are best for this purpose. Cleanse and rub the fish in a piece of cheesecloth and then plunge into a rounded stock pot. Add twenty minutes to the usual cooking time that are large and fifteen to fifteen minutes to the usual for other fish.

To Prepare the Stock Place sufficient water in a large kettle to cover the fish and add: Two large onions, sliced. One carrot, cut in thin slices. One faggot of soup bones. One-half teaspoon of thyme. One pepper pod.

Bring to a boil before adding the fish. Boiled fish is usually served with parsley, cream or egg sauce. Here is one recipe that will do for all of them.

Cream Sauce Place two cups of milk, or One cup of fish stock. One cup of fish stock. In a saucepan and add: One-half cup of flour. One teaspoon of salt. One-half teaspoon of pepper.

Eliminate the flour and then bring to a boil and cook for five minutes. Strain. Add one-half cup of finely chopped parsley for parsley sauce or one finely chopped hard-boiled egg for egg sauce.

Note—When using tart milk and part fish stock, dissolve the flour, salt and pepper in the cold milk and then add the hot stock.

Broiled Fish This method of serving fish is delicious and easily prepared. Cleanse the fish and then split so as to lay open flat. Place on a large platter and cover with a damp cloth. Rub the fish with a little olive oil. Turn on a hot, well-seasoned French dressing. Garnish with slices of lemon and parsley.

Note—Using the old-fashioned lined wire broiler permits turning the fish without breaking it.

Baked and Stuffed Fish Almost every variety of fish can be prepared and successfully baked. Cleanse the fish, but do not remove the head. Now place the filling in place, then sew with a string and during cooking, turn the fish over. Lay a narrow strip of mullin under the fish, having it at least two inches longer than the fish at each end. Lay the mullin over to the fish from the pan, and then slide off the cloth on a hot platter when ready to serve.

There are two styles of fillings that are used and both of them are delicious, so you may choose one you like best.

Put through the food chopper: Two onions. One cup of green peas of celery. One-half cup of parsley. Three-quarters cup of bread crumbs. Turn into a mixing bowl and add: One-half teaspoon of thyme. One-quarter teaspoon of sweet marjoram. One-half teaspoon of pepper. One teaspoon of salt. Four tablespoons of salad oil or bacon fat.

Mix and then fill into fish and sew the opening. Rub the fish with salad oil and then broil lightly with four. Bake the fish in a moderate oven and allow twenty minutes to the pound, gross weight.

Soak stale bread in cold water and then turn into a cloth and squeeze dry. Place in a mixing bowl one cup of the prepared bread rubbed through a sieve. Two finely chopped onions. One-half cup of finely chopped peas. One teaspoon of salt. One-quarter teaspoon of pepper. One-quarter teaspoon of sweet marjoram. One-half teaspoon of pepper. One teaspoon of salt. Four tablespoons of salad oil or bacon fat.

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"Amazing and Smashing!" CAIUS GRACCHUS By ODIN GREGORY

JUST A LITTLE FUR



It doesn't take much to trim one of the hats that are worn this year. The good parts of last old piece you can't wear any more will make these attractive little bands that cross the duvetyu brim and permit the two "ears" of cloth to jut out prettily on one side.



It looks like a Russian coronet, and it serves two purposes; it makes up for lack of velvet to cover the front of the brim, and it requires only that small amount of fur that you are apt to have "just lying around waiting to be used."

THE UNWELCOME WIFE

By HAZEL DEYO BATCHELOR Copyright, 1920, by Public Ledger Co.

Anthony Harrison's marriage to Charlotte Greaves, a girl beneath his socially, is disappointing in the extreme. Mrs. Harrison, who had intended to marry Edith Constock, one of the most beautiful girls in the town, had a change of heart when she saw the girl who had been chosen for her.

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Please Tell Me What to Do

By CYNTHIA

Marriage of First Cousins Miss K.—The laws of Pennsylvania do not permit the marriage of first cousins. Talk to the clergyman of your church about it.

Asks for Original Letter Babe—If Cynthia had deemed it best to print "Tuesdays" letter, you may rest assured she would have done so. He wanted an answer and he received it on matters which concerned him.

"Cozy" Waxes Poetical Dear Cynthia—Kindly print this poem in answer to "Tennesse." I do hope it won't be too long. Thank you.

A Matter of Introduction Dear Cynthia—We desire to know the correct form of introduction, whether to present the lady to the gentleman or the gentleman to the lady.

The Question Corner Today's Inquiries 1. When white cotton garments are yellowed, what is a good bleach in which to dip them?

He Cheers "Despondent" Dear Cynthia—I wonder if I may intrude for the first time and apply for sufficient space in your esteemed column to state my case.

Starting Eats Pests Because of conflicting opinions concerning the starling as an economic factor in the United States, the Bureau of Biological Survey, United States Department of Agriculture, in 1916 began an extensive field investigation of its food habits.

The Plum Store The Store of Personal Service 1310 Chestnut Street

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Our Entire Stock of Furs This Sale is held "without reservation"—every garment in our high-quality stocks is included.

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Instead of worrying about and paying high prices for store candy, make Karo Candy at home. It is easy to make, costs but little and its purity makes it best for children.

Your Protection

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WHAT'S WHAT

By HELEN DECIE



HE WAS a young man neatly dressed and carefully groomed, although his clothes were neither new nor well cut.

The baby on his lap was only about a year old, a healthy specimen, all done in white flannel, with a sweater peeping out at the wrists of the coat.

They weren't saying very much; the man seemed thoughtful, and the baby was remarkably good, watching everybody who passed and everything there was to see with solemn interest.

They arrived at their corner and the man looked the baby to a higher position with careful ease.

He reached for his bag with the other hand and swung off the car, still quiet and grave. The baby's eyes taking in interest.

The car went on and left them as they stood waiting to cross the street, but there was something about them that excited curiosity.

What were they? WAS this neat, serious young man so absorbed in his business or eyes showed the influence of that irresistible sadness.

It was as if she understood the dark moment and expressed her sympathy by putting her frolic aside until a happier time.

THEY stood there in the most commonplace way waiting for the trolley to let them cross the street, this comfortable baby with her trustful eyes, and the young man with his strong tenderness for her; but they seemed somehow a little exalted above the rest of a workaday humanity.

Living their lives together, for each other, all alone.

When the Coffee Drinker makes a change in his table beverage, he naturally turns to INSTANT POSTUM

A drink that resembles coffee, with none of coffee's harm, and it costs less.

Yesterday's Answers 1. Mrs. Marguerite Pannill Gove has made a thorough study along advanced lines of the art of photographing lightning.

2. A silk valance for a living-room window is made with a heading at both top and bottom, causing it to lie flat instead of rippling.

3. A novel head ornament for a dark velvet dress is made of short strings of beads, fastened close together and graduated to form a fringed circle.

4. A new and interesting way of trimming a hat with a veil is to tie the veil in a single loop with a long end falling from the right side of the brim.

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