EVENING PUBLIC LEDGER-PHILADELPHIA, THURSDAY, NOVEMBER 25, 1920

MRS. WILSON OFFERS WAYS OF PREPARING FISH

Recipes Come at an Appropriate Time, for One Must Economize After the Thanksgiving Turkey-Tasty

Dishes Are Suggested

One teaspoon of salt.

Place in a saucepan

One-half teaspoon of pepper.

One-half cup of catsup. Three-quarters cup of water.

Three tablespoons of vinegar. Two tablespoons of cornstarch.

Stir to dissolve the starch and then

Stone Island Stewed Fish

One cup of scater, One-half cup of stewed tomatoes, Two ontons sliced thin.

Cover and then place an asbestos mat

fish on a slice of toast and pour over the gravy and garnish with finely

Fish Hash

Place in a frying pan Two cups of masked pointors, One and one-half cups of cold boiled

tine half cup of finely chopped

minced celery,

onions.

Penobscot Sauce

By MRS. M. A. WILSON Consurtant, 1930 by Mrs. M. A. Wilson. All THE New England fishermen have THE New England fishermen have mixing bow] By MRS. M. A. WILSON **Tensor** New England Instituted date which are made with fish to replace meat, for these folk who abide by the sea acquire a particular liking for the sea acquire the descent of the date onion.

10

denizens of the deep ocean. Old Captain Beckert, a fisherman who owns several fisheries that produce for **bim a** splendid income, says that if the housewife would but try some of the coarse fish, such as sered or hake. in place of meat, she would materially reduce her meat bill and at the same in flour. Dip in beaten egg and milk and roll in fine crumbs. Fry until golden brown in hot fat. Serve with ne present the family with a dish con taining more nutriment and more satis-

Most persons know that fish may be led, fried or broiled and occasionally baked. Hence, I am bringing to this cor-ner this week some delicious Down East recipes from the kitchens of the fisherfolk.

Fish Chowder

brings to a boil and cook very slowly for five minutes. Add two tablespoons of finely minced parsley. This dish is usually made up of the dds and ends that we usually call left-Cleanse and cut in pieces two pounds of fish. Roll in flour without drying overs. It is delicious. Cleanse one pound of fish. Sliced fish such as cod, bake or of fish. Roll in flour without drying serod or any other of the inexpensive and then brown quickly in hot fat. Lift warfeties will do. Add five cups of cold to a baking disk and add water and cook for twenty five minutes. Remove the bones and return to the ucepan and add One-half cup of peas. One-half cup of steuced tomatoes. over a slow gas flame and place the rovered baking dish on the asbestos mat. Cook slowly for one hour. To serve: Season and then lift the . half cup of finely chopped onions.

One-quarter cup of finely chopped One-quarter teaspoon of thyme. One teaspoon of salt. One-half teaspoon of pepper.

Two cups of finely dived potators, One and one-half cups of milk, One-half cup of flour. Dissolve the flour in the milk. Heat towly to the boiling point and then for one half hour, fish,

Baked Fish Penobscot Wipe one and one-half pounds of Two. Heed fish with a damp cloth. Roll in paralcy. our and then lay in a well-greased bak. One t

dish. Cover with One cup of finely sliced onions. Two cups of stewed tomatoes.

uarters of an hour. Fish Pie Out one and one-quarter pounds of frequently put into the Maine seaports feed fish in pieces and discard the skin for supplies of water. Naturally the ad bone. Place the skin and bones in a tread of Spanish cooking is sure to fol-

One and one-half teaspoons of soit. One-half teaspoon of thyme. One tenspoon of pepper. One-half cup of finely chopped pars

Now place fish in a baking dish and dd one quart of potatoes, cut in pieces our over the prepared sauce and cover ith a crust of pastry and bake for ne hour in a low oven

By HAZEL DEVO BATCHELOR

A THANKSGIVING PARTY AN ACROSTIC Mix and then form into balls and roll

TEMPTING, tantalizing odors on the air, Happy bustle and confusion everywhere, All the uncles, aunts and cousins far and near, Now in merry groups arriving daily here. Kith and kindred strolling down the snowy ways,

Singing in the churches together hymns of praise, Goodies, then, till even the children cry "enough!" In the hallway, after dinner, "Blindman's Bluff," Vacant rooms with sunshine flooded just today, Innocent delight and laughter blithe and gay, Not a heart but beats the quicker, warmer here, Glad and grateful on this day of bounteous cheer.

Do you need to have me tell you any more? Apples-cider-chickens-turkeys-pies-galore-Yellow squash and mince and-oh, you knew before! -E. P., in "Our Holidays."

Please Tell Me What to Do

ers for Cynthia's column.

elings.

By CYNTHIA

Look In Woman's Exchange

"M. A. R.", "Montrosa" and "Sisters

They Treat Him Coldly

WE OVERLOOK BLESSINGS ON THANKSGIVING DAY

We Have Been Taking So Many of Them as Our Due Without

Showing Appreciation That We Find It Hard to

Realize Them

-The editor of the Woman's Page will answer your questions in the Woman's THE father of the heroine in a cer-tain novel was much amused with what he called his daughter's "ecsta-sies." She thought everything was "won-derful." If she looked up at the sky at night Exchange column, as they are not mat-

Dear Cynthia—I am a young fellow. twenty-two years of age and am en-saged to be married to the sweetest girl that ever lived. But, Cynthia, every time I go to her house her folks always treat me very coldly, which I cannot understand. I have never done any-thing that I can remember to hurt their feelines. How can I gain their confidence? Is he Carlisle school only for Indians? How old is Hortleultural Hall?

GEORGIE, THE SCOTCH CAKE. the utmost.

How old is Hortleultural Hall?
GEORGIE, THE SCOTCH CAKE.
Many families become a little jealous into their circle and takes from them, as it were, the itmost.
We have got into a bad habit of taking them as our of a more one who comes into their circle and takes from them, as it were, the first thought. It's only human nature, don't work got us and one way with an oplite and you will win your way.
Carlise school was done away with or as one work of the new and is now an army of the to the school was done away with therefore, forty-four years old.
Mean duite and the school was done away with therefore, forty-four years old.
Mean duite it was a precisant day we decide grate-take of a long, pleasant day we decide grate-take they are labeled back number of a long, pleasant day we decide grate-take they are indered without so much as a pleasant smile. The water, candid they are labeled back number of a long, pleasant day we decide grate-take they are to the matter would be they are labeled back number of a long, pleasant day we decide grate-take they are labeled back number of a long, pleasant day we decide grate-take a wear, comfortable theat re that they are labeled back number of a long of the to refrace they are labeled back number of a long of the source of the source they are labeled back number of a long of the source of the source they are labeled back number of the and the our dinner is cooket i the contor is source which brings us home-or the high ways and doy work with the direct of the source the source the source the source the source they are labeled back number of the source which brings us home-or the high ways and by work or the source they are things to be the source the source the source they are taken and they are labeled back number of the source the source they are taken and they are labeled back number of the source the source they are taken and they are labeled back number of the source they are taken and they are labeled back numbe and lengthy essays for magazines, pull limpid creased-up conttails of slow-thinking, slow-moving politicians haunted with the fearful thought of fatty degeneration of the heart? And for what? Haven't you guessed it be-fore? Why, betterment of the marriage state. Isn't money the mark of auc-cess? And don't women "like" success-ful men? And don't men "like" success-ful men? And don't men "like" money because women like it? Are not motor mashers the obvious disciples of this re-ligion, viz, the hypnotic power of suc-cess on the female mind? And yet-here comes that big why again? How came this sex to produce a Juliet? Juliet mind you, who sought death rather than be separated from her be-loved, and never, never asked Romeo rather than be separated from her be-loved, and never, never asked Romeo if he could pay the rent. Wasn't that wonderful? Who can say but that an allwise creator has thrown this curtain of mystery purposely between the sexes and that it is death to peer behind it? No doubt if we could view each other with all the veneer rubbed off and minus the smoothing power of sand-paper marriage would dwindle to the size of a ham sandwich in a tenderloin lodging house. The chorus could be. "Oh, shucks, she wasn't much after all." Did 1 shock you?" KENSINGTON.

He's In Again

Dear Cynthia—Mind if I dash off a short, snappy Emerson and at the same time give "the Gold Dust Twins," "Mar-cella and Gladys," a cupful of synco-pated information in regards to things?

Thanks, Does mother allow you to write to newspapers, girls? Let's hope not! You misconstrue my ideas, "M and G." Im not yelling for the perfect thirty-six or the ideal bind

<text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text><text> nothing, am ignorant as Cuba is of pro-hibition and if I live to be sixty I may learn a mite. Every one ponders on effects—I have learned to look into the causes. History never records causes— only effects. Now what if a man imarried; has got a black eye? Don't jump at the conclusion that it was pre-sented by his spouse with sundry com-pliments. He may have acquired it by bumping into the doorknob or offering a man a grape juice zigzag; or again, he may have been meditating on a silken ankle entering a street car when the traffic con's semaphore turned and struck him in the optic. So you never can tell. Bear that in mind, "Marcella and Gladys." Also, don't think fellows are food to have fun with—rather dangerous fun. I call 0. Try wood al-cohol, it's reliable. Now for a bit of advice, Cynthia. What does a fellow do when a lady he is dining with instats on nor only paying the bill but tipping the waiter herself? How can I make her realize her place? Thanking, you and wishing "Marcella and Gladys" a very Merry Christmas, I still am. HEARTBREAKER; Cynthia suggests loud language, much Cynthia suggests loud language, much gesture and, if necessary, force to pre-vent a recurrence of such horrible behavior on the part of the girl. behavior on the part of the girl. However, "Heartbreaker," beware. When a lady gets to the point where she wishes to save John Jay money, she's protty close to loving him. It's nice you have a four-room flat all ready for housekeeping. And it's really bet-ter to have her do all your mending. With your theory of safety in numbers, you 1 light get mixed some day and ask Louise to relivin your socks when

If she looked up at the sky at night she thought the stars, so far away and so sllent, were "wonderful!" When she trudged through drifting snow in the cold she cried joyously: "Isn't it wonderful?" Her sense of appreciation was refresh-ing; there are so few of us nowadays who ever really appreciate things to the utmost.

It would be something new for a great many of us to be grateful for our blessings instead of taking them as our

Give Thanks

WHENEVER you get the idea that your lot is a particularly hard one, give a thought to the Pilgrims to whom you owe thanks for at least one extra day off every November, and perhaps for the very privilege of making a living in this good old U. S. A.

Over a hundred settlers came over in the Mayflower. By the end of the first winter the little colony had been so sorely tried that only fifty-five remained alive.

So hostile and so watchful were the Indians that the Pilgrims had to bury their dead without tombstones-that the terrible extent to which the little band had dwindled would not be known.

They were mowed down by cold, hunger and disease.

Starved wolves would come in out of the forest, sit on their tails and grin at the Pilgrims as they made their fires, as though aware that their numbers vere gradually growing fewer, their fuel less, the end nearer. Your lot a particularly hard one, did you say?

How would you like to exchange it for the Pilgrims' for a winter or two? What do you suppose the Pilgrims would have given for steam heat, for a rner butcher and grocer, for skilled physicians and up-to-date hospitals?

What do you suppose the Pilgrims would have given for a police depart ment, for a fire department, for a subway?

What do you suppose they would have given to be able to attend a free night school, a lecture course, or a public library-instead of having to shiver all night long while standing guard against stealthy savages and ferocious animals?

What do you suppose they would have given to be able simply to go about their business and make a living, instead of being constantly in fear and danger of sudden death?

Whenever you get the idea that your lot is a particularly hard one, give a thought to the Pilgrims. Then--

Give thanks to your lucky stars for their having seen to it that you are alive and kicking in 1920 instead of 1620.

And show your thanks by exploiting to the fullest the opportunities that are weighing down your cont-tails.





In a long-imported and half-forgotten story there was a well-meaning new hostess who urged her guests at break-fast in this wise: "Have a good break-fast now; there's a long day before you. Try that bacon-one and sixpence a pound-and have another curp of test as your own and they are carrying him five times as swiftly." "Alas, that is the effect of the power-ful charm which Prince Frowning carries in his purse." panted Prince Swiftlag.

The Woman's WHAT'S WHAT By HELEN DECIE Exchange A Desire to Travel To the Editor of Woman's Page:

a the Editor of Woman's Page: Dear Madam—I have read your cot-imn every night for the past eight ionths and find you have helped many copie, so I am coming for some help, so. I am a young girl eighteen years f age. I am employed in a department tore, but have a great desire to travel, would do anything in the world if I ould only travel. Is there anything hat you can suggest to me? I am will-ng to go as maid or companion. of nge. go as maid or compani

AN INTERESTED READER.

AN INTERESTED READER. Apply at the Y. W. C. A., Eigiteenth ind Arch streets, and they may be able to do something for you. There are also advertisements in the paper from time to time for positions of this sort in the classified advertising section, but most of them require women of thirty or over. Eighteen is pretty young to travel, you know, for that needs a well-developed sense of responsibility and also thorough knowledge of your business. Watch the upper right-hand corner of this page. The Editor of the Woman's Page will have a message there for you some eve-ning soon.

Two tablespoons of finely mineed time traspoon of salt, One-half traspoon of prpper. DREAMLAND

ad bone. Frace the and one half cups tow where harge three pound fish and similar water. Bring to a boil and similar owly for one half hour. Drain and cleanse and whe with a cloth in which is tied a clove of garlie. Grease and i four a baking part and hay a piece of four a baking part and hay a piece of cheese cloth the size of the fish beneath it. This is to remove the fish wet. Rub the fish with short-One cup of cold mus. One-half cup of flour. Stir to dissolve and then bring to a stir to dissolve and then bring to a all and cook for three minutes. Now when cooked. Rub the fish with short-ening and flour and then place in a hot come for fifty minutes. Now haste the

h, while conking with Three onions, chopped five, tine and one half copy of steired lomators Tiny but of garlie One-half cup of finely chapped alives,

Three nimentos, chopped finc, One half sup of catsup Two tablespons of rivegar.

Fish Cakes Mix well and baste the fish every fif-Soak atale bread in cold water un-

THE UNWELCOME WIFE

Consmant.

Season to taste and then sprinkle bacon fat or other shortening and turn be top with one-half cup of ince bread rumbs and two tablespoons of graid then turn on a hot platter. Spanish Fish Parad Spanish Fish Roast In the olden days the Spanish mer-chant man round the high seas and

Mix and then add four tablespoons of bacon fat or other shortening and turn

11 12 11 1 11 24

ng and Peggy a were getting left far hind all the time. The giant and Prince Smithing had gained such a lead the others couldn't even see them. 'Housle-honkle-honkle,'' housed the wild geome overhead. 'Housle-hurry' We can see from up here in the air. The

giant is taking strides five times as long as your own and they are carrying him five times as swiftly."

By DADDY

CHAPTER IV

Ing

Convergite 1920. By Anthony Barriman's marriage in Charlotte Grates, a gui beneath him bocally, was a great disappointment of his mother, who had expected Tony to marry Edith Constock, a gui is own set Charlotte was treated with little courtesy and everything the did was criticized with she finally had been to death and her father the fid been. He made a which shorked him into a realization of what a cad be had been. He made a tow to bring happiness to Charlotte lived, but during her convidence Tony realized that she had changed toward realized that she had changed toward kim.

Facing the Music

T WAS an extremely cold day when Charlette came downstairs for the lifet time, and it was a very white Marlotte that Tony saw slitting so juliely in the cid-fashioned rocking thair. He had had fires lighted in the parlor and slitting room of the old house, an extravagance Abner never allowed bimself, and when they were finally ulone, he drew a chair clone to hers and WAS an extremely cold day when he drew a chair close to hers and

"Sweetheart, when are you going to et me take you home?"

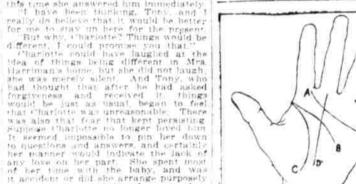
ist me take you home?"
"Home?" she said, looking at him
wide blue eyes. "this is home"
"But dear, I must get hack to my york and I must take my wife and baby fith me." She did not answer, just sat looking

The Question Corner Today's Inquiries

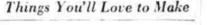
- How is a simple but decorative centerpiece made for Thanksgive
- 2. In what novel shape is a table rumber made?
- Describe a striking feature of a good-looking evening gown, of
- jade green. In what attractive way are the newest bloomers of crepe de chine finished at the knee?
- finished at the knee? What use can be made of a worn-down fur collar of the square type that is out of style now? When sweeping or doing other heavy housework, what precau-
- tion will keep the hands from he ing stained or hardened?

Yesterday's Answers

- The first mistress of the White House was Mrs. Abigail Adams, wife of the second President of the United States.
- An electric curling iron is a con venient device which can also be used to heat water in a hot water bag when it is thrust into the
- bag. A new standing ash tray equipped with a nickel box with fint side or holding alcohol, and a dipper of flint, instead of match box.
- The smoky door of an oil store can be cleaned by removing the mics and rubbing it with a pier of raw potato, then dipping it i cold water, and polishing with a piece of flanuel.
- An attractive and novel favor that can be bought for ten cents is a bag of coarse net, fitted with the head, hands and feet of a doll, to be filled with candy
- Make a soap substitute by boil ing a cup of bran in a quart of r for ten minutes and then straining, when washing colors that are likely to fade.



a few minutes at a time? Tomorrow-A Plain Country Woman)





FOUR PRINCIPAL LINES

A-Heart line. B-Head line.

100

11.2.4

and sparkle from the lights within. Now this year comes something new-lovely colored glass figures to take the place. of the regulation colored electric light tree bulb. You will find a stocky jolly Santa Claus, a graceful dancing fairy, birds, monkeys, even luscious fruits in tempting reds and oranges. Each screws into the pidee where ordinarily the usual little bulb was wont to go, and so gives your tree a very festive, gala appearance. If you have an electrical attachment for your tree, you will un-doubtedly want some of these newer

bulbs. There are a few odds and ends left. and this is the final sale. In fact, in order to take advantage of it you will

55

And now we come to the most inter- have to go at once, and I think you will And now we come to the most inter-esting part of hand-reading, the study of the lines in the pair. A writer in the Encyclopedia Britannica dismisses the idea of any relation between these lines and a person's character or men-tality by declaring that the lines signify no more than that 'the skin is tied by connecting fibers of tasue to the deep layer of the dermis and to the sheaths the flexor tendons'' And he there-fore denies that 'these purely mechanthe pieces have been marked at \$1.65. But inches to 400 inches any from 36 inches to 40 inches to 40 inches. But the salf-sufficient inches.

It is imiliar to those worth a sing fastener, but is to to the fast are as much the linearment but is the appropriate with the evolution of the source of the character and as the tissues, tendons and the source induction back of these "purely mended of the fast is similar to those worth of the source share the physiognomic the source source share the source of the character share the source state of the character and the source share the physiognomic the source so

to return your socks when a really sewing on shirt buttons Louise while Evelyn has the socks. It's dangerous, my boy, it's danger





