

MRS. WILSON GIVES MENUS FOR INFORMAL SUPPERS

These Are Cold Meals With One Hot Dish, Sometimes Called High Teas—Cheese Croquettes Are Different and Tasty

By MRS. M. A. WILSON (Copyright, 1920, by Mrs. M. A. Wilson. All rights reserved.)

MY DEAR MRS. WILSON—I expect to entertain about sixteen ladies with a cold supper very soon. Will you please give me a menu not too expensive?

MRS. O. W. This will be a very good opportunity to entertain with a high tea. Have at us one hot dish, if you make it super informal, you surely will enjoy it.

The first thing to do is to arrange a menu, and as you desire to be inexpensive, I am going to suggest the following:

- Sweet Pickles Celery Cheese Croquettes Tomato Sauce Macaroni au Gratin Mince Pie Apple Sauce Chocolate Cake Tea or Coffee

This menu can be prepared earlier in the day and then simply reheated and served.

- Menu No. 2 Radishes Homemade Relish Ye-Old-Time Pease Pudding Hollandaise Sauce Baked Potatoes Spiced Cake Tea or Coffee

Both of these menus call for hot dishes and your request for a cold supper. You know that cold meats in fall and winter are rather flat, and as you are anxious to have this nice, I suggest these two menus that may be prepared early during the day and then simply reheated.

- Menu No. 1 Olives Salted Nuts Potato Salad Celery Sandwiches Cake Tea or Coffee

Menu No. 2 Radishes Homemade Relish Cold Sliced Meat of Choice Vegetable Salad Apple Sauce Celery Tea or Coffee

To prepare the high tea or hot menu: Cheese Croquettes Place in a saucepan: One and one-quarter cups of milk. One cup of sifted flour. Stir with wire spoon to dissolve the flour and then bring to a boil and cook for five minutes. Remove and then add:

- One cup of grated cheese. One-half cup of finely chopped parsley. One tablespoon of grated onion. One teaspoon of salt. One-half teaspoon of paprika. Mix and then turn on a platter. Cool and then chill. Mold into sixteen cutlets. Dip in flour and then in the following mixture:

- One-half cup of evaporated milk. One well-beaten egg. Roll in fine breadcrumbs and then fry in smoking hot deep fat. Lay on thin slices of toast and garnish with parsley and serve with tomato sauce.

Ye-Old-Time Pease Pudding Wash one pound of dried peas and soak overnight. In the morning cook until tender and then drain. Rub the peas through a sieve into a mixing bowl and add:

- One large onion, grated. One and one-half teaspoons of salt. One-half teaspoon of white pepper. One-half cup of finely minced parsley. Three well-beaten eggs. Four tablespoons of butter or butter substitute. One and one-half cups of milk.

Or equal parts of milk and the liquid drained from the cooked peas may be used. Butter individual custard cups well and then fill with this mixture. Set the cups in a pan containing water and bake in a slow oven for forty-five minutes. Cool and then reheat. Loosen the edge of the pudding from the cup with a knife and then turn on a slice of toast and serve with Hollandaise sauce.

Or this might be baked in a large baking dish and served on toast in individual portions.

- Hollandaise Sauce Place in a saucepan: One cup of cream sauce. One-half cup of butter or substitute. Two well-beaten eggs. Six tablespoons of vinegar. Three tablespoons of hot water. One teaspoon of salt. One teaspoon of paprika. Beat to blend. Heat to boiling point and then serve.

Butter individual custard cups well and then fill with this mixture. Set the cups in a pan containing water and bake in a slow oven for forty-five minutes. Cool and then reheat. Loosen the edge of the pudding from the cup with a knife and then turn on a slice of toast and serve with Hollandaise sauce.

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MRS. WILSON WANTS

To present the best and most tasty suggestions that she can find in this corner for you. Whenever she hears of any

New Recipes She goes right off to get them, no matter whether she has to travel to Maine, Canada, Kansas or the South. If you know of any good, wholesome dishes that are economical and appetizing

Send Them to Her

And your name will be published with them. Any questions that you want to ask about cooking will be answered by Mrs. Wilson in her query column. She cannot give personal answers, so do not include stamps, but she requires your name and address as an evidence of good faith.

WATCH THIS CORNER

nish with parsley and serve with tomato sauce. These can be made early in the morning, then lay in a baking pan and reheat.

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A LETTER FROM PARIS

The first sketch is very much in the current manner. Brims, as in this case, turn up, and the decoration follows the line of the under side. A spray of black ostrich feathers along the line of this one and just beyond it. The hat itself is of black velvet and comes low down on the forehead.

The third hat is of black panne plush, tightly draped round the forehead and temples, and expanding in the crown to something almost like Poretta's cap, with its points on either side. A black jet ornament, like a Spanish comb, stands up at the front of the crown. A fringe of a veil of gray tulle shades the eyes and gives them mystery.

WHAT'S WHAT By HELEN DECIE

Her Idea of Love Dear Cynthia—May I give you my idea of love for the benefit of the young lady who wrote in and asked if there was such a thing? I think there is, but I think it is something so delicate it cannot be defined. Real love elevates the soul and makes one wish to be kind to every one as well as the person we love. Am I right in this?

Real love does elevate, you are right, Nancy G. It is a great thing and should be treated as a great thing and never allowed to descend from its high plane.

She's Self-Conscious Dear Cynthia—I have a problem for you to solve. Please be painfully frank when you give your solution in this column of yours, if you will.

I'm troubled with a disease which one of our past authors defines as being said to be conceit—self-consciousness. I'm not troubled, it simply terrifies me at times. To go into length and describe my ailments and the horror I have experienced from the curse would be carrying it to the farthest extreme. That's just what I am, at the jumping-off place both literally and figuratively. Can you help me?

The only real cure lies in your own hands. You must stop thinking about this self-consciousness and stop thinking continually about yourself and your thought and analyzing all your thoughts and actions. Be a simple, natural girl and meet people as they meet you, half, anyway.

"Dan B.'s" View of Love Dear Cynthia—Just a few words to "Danny" about love. "Danny" never asks for a definition of love. There isn't any definition of that ethereal state. But did you ever look at love as being a sort of religion that every one believes in? No matter what sort of religious symptoms are the same, the effects are the same and the very ideals are identical.

as to telling me how to love, I told her I was going to bring her a box of candy the night of the dance; she said all right because she was telling me she would give me the candy now that she had broken the date with you. I hope I have explained this to you clearly and hope you can give me some good dope. Please tell me what you think of her in plain words.

Cynthia thinks the girl is simply not in love with any one, but would rather go with an older man when she can. She had no right to treat you as she did, having finally made an engagement with you.

Try INSTANT POSTUM ten days instead of coffee; note your feelings and then judge for yourself. "There's a Reason"

Meat Prices Still Going Down Pure Lard in 1 lb. Print, 21 1/2c. Pure Pork Sausage, 29c.

Lean Boneless Bacon in the piece, 25c Legs of Yearling Lamb, 25c Sugar Cured Regular Hams, 25c Best Pork Chops, 25c Loin of Pork for Roast, 25c Fresh Ham, 25c Fresh Shoulders (City Style), 25c All Steaks and Roasts, 25c Best Farm Scrapple, 2 lbs for 25c Rack Yearling Chops, 25c

Open Friday until 9 P. M. You can conveniently park your car outside the door.

TERMINAL BEEF CO. 8TH AVE. READING TERMINAL MARKET 12th St. Arch to Filbert St.

BIG SUCCESS Just what the public wants—some one to bring the High Cost of Meats down. The public proved it to us by our grand opening last week at the Market Street Beef Co., 5939 Market Street. Large groups of thrifty housewives of Philadelphia and surrounding territory came and filled their baskets up with meats at half prices.

We handle nothing but the hind quarter of beef—the meatiest part of the cattle.

The finest rump, round or sirloin steaks, all well trimmed. Pin bone roast, rump roast. Top and bottom of the round, or middle cut prime rib roast, 20c lb.

Loin pork for roasting or for Sour Krout; any size you wish, 20c a lb. Regular or Skinned-Back Hams, Fresh Country Sausage, 25c a lb. Pure Lard in lb. prints; Lean Picnic Shoulders or Picnic Hams, 20c a lb. Half Smokes or Liver Pudding, 15c a lb. Breast of Yearling Lamb; 4 lbs. for 25c

Fresh Country Scrapple, 2 lbs. for 25c Fresh Ground Hamburg Steak, 2 lbs. for 25c Shoulders of Yearling Lamb, 12 1/2c a lb. Finest Country Butter in 1/2-lb. Prints, 55c a lb. Best Selected Eggs, in Cartons, 65c a doz.

We guarantee 16 oz. to each and every pound or will give your money back.

MARKET ST. BEEF CO. 5939 MARKET STREET Notice! This is a branch of the Market Street Beef Co., 5221-23-25 Market Street. Come Friday to avoid the rush on Saturday. Store opens Saturday at 7 A. M. ready to wait on trade.



What Does Cynthia Think? Dear Cynthia—I have been reading your column in the Evening Public Ledger for the past two months and I have noticed the great help it has been to others, so I am going to ask you for a little help.

One night at a party I met a girl, two years my senior, although she does not look it. She is a very nice girl, one I expect you to lavish her with presents like some. She met another fellow about a week later; he is about three years my senior. She has been very friendly with him, allowing him to call on Wednesday nights and letting me see her on Saturday nights.

I have been out with her several times. One night, about a week ago I called up and asked if I might take her to a dance being given by the American Legion. This fellow is a member of the same post. She said she was waiting for an answer from another party, but I made a date with her for the dance. She said she would be sure and see me on the night of the dance; she said all right because she was telling me she would give me the candy now that she had broken the date with you.

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THE WHOLE FAMILY WENT SHOPPING TOGETHER

And Got So Tired and Cross That Daddy Blamed It on Mother and Mother Blamed It on Daddy—It Happens Every Year

THEY came slowly down the street, Mother holding Bobby's hand, Daddy walking with Aunt Jennie.

It was only a block in the afternoon, but they were tired and weary. "I don't see why you got that striped necktie for Bob," Aunt Jennie was saying. "He never wears anything but plain colors, you know."

"Well, it's time he got over that," replied Daddy tartly. "Well, I think you could have done much better for the money," insisted Aunt Jennie, hoping for an argument.

Daddy knew her; he kept silent. "Look at that!" exclaimed Bobby, pointing eagerly at a store window and glancing at the other.

They all drew near, glad to have the chance to rest, while Bobby gazed entranced at a boss little engine going round and round on its track through all kinds of toys and games.

Aunt Jennie was the first to recover from the spell. "Well," she remarked crisply, "are you going to stay here all afternoon?" Mother came out of her trance with an effort.

"Come, Bobby," she said, pulling at his hand, and Bobby came, walking backward and staring at the little engine until it disappeared around the turn.

He carried a small tin horn in his hand, and as he proceeded along the street, dragging back from Mother's hand, he blew feeble blasts upon it.

"I WANT to see that sweater for Walter," remarked Daddy, after another few minutes of wandering slowly, aimlessly along. "Where is it over here on the other side of the street?" Daddy replied apologetically.

"Well, then, we'll cross the street again and go there. Why didn't you speak of it before?" Mother's exasperated voice faded out into a whisper. What was the use, she seemed to think, of wasting breath?

He knew it, too. Relations were rather strained as they stood on the corner waiting for a chance

to cross the street. Only Bobby was unaware of the heavy atmosphere. And when they finally did start across the street, Mother lost confidence in the policeman's semaphore, stopped in the middle of the car track because an automobile looked impatient, started back, changed her mind, and at last, obeying a yank from Daddy, picked Bobby up in her arms and rushed across just before the traffic was released.

And then relations were almost completely broken off.

IT WAS an exhausted, hungry, disagreeable quartet that reached home late that afternoon, carrying various bundles and a faintly-squeaking tin horn.

Mother was firmly convinced that it was all Daddy's fault; if she ever did Christmas shopping again, he would not be invited.

And he resolved that hereafter his Christmas shopping would be a one-man trip, with no women tagging along.

Aunt Jennie's resolve was not stated, but she looked as if she would never do any Christmas shopping again, alone or accompanied.

Only Bobby was able to eat his supper, and stumby drowsily into bed, murmuring things about that little engine on the track.

And not one of them remembered that just about this time last year they went through the very same experience, with the very same results and made the very same resolutions.

It nearly always happens that way when the whole family goes shopping together.

A New Y. W. C. A. A Y. W. C. A. center for colored girls was opened last week in Montclair, N. J., in one of the old mansions of the town. The house has been made over to include a recreation ground and tennis courts. The colored association of the town, which was organized eight years ago, has at present 600 members. This is the fifty-eighth center for colored girls opened in the United States in the last few years by the colored department of the National Board of the Y. W. C. A.

Markets Throughout the United States. Bushler Bros CUT RATE MARKETS 931 CHESTNUT STREET. Specials—Friday & Saturday. Little Pork Picnics—22c lb. Fresh Stewing Mutton, 9c lb. Lean Plate Boil, 10c lb. Shoulders English Mutton, 15c lb. English Choice Veal, 22c lb. Fancy Chuck ROAST—16c lb. Round Shoulder Roast, 20c lb. Standing Rib Roast, 27c lb. Sugar-Cured Regular Hams, 27c lb. Roast Pork Loins, 28c lb.

THE UNWELCOME WIFE

By HAZEL DEYO BATCHELOR (Copyright, 1920, by the Public Ledger Company)

Anthony Harriman's marriage to Charlotte Graves, a girl beneath him socially, was a great disappointment to Mrs. Harriman, who had expected him to marry Edith Constock, a girl in his own set. Charlotte, however, in the Harriman home and she became a sisterly nuisance to the family without telling any one that she was to become a member of the household. She was a girl who was a nuisance, a girl who was a nuisance, a girl who was a nuisance.

Charlotte looked old. "Charlotte," she said softly, "don't look like that. Everything will come out all right."

But Charlotte through tear-dimmed eyes looked at the baby and shook her head. How could she believe that things would ever be as they were before?

There came a straining little cough and her head seemed to stop. The and her head seemed to stop. The and her head seemed to stop.

When she came to she was in her own bed. She felt comfortable and cozy and she was in her own bed.

"The baby," he gasped, "how is he?" Tony came out of the shadows and stood by her bed. "Junior is asleep, dear, and the danger is over," he said softly. "Try to rest; there's nothing to be very about now."

She sank back on her pillow and again that comfortable feeling of drowsiness stole over her. She could hear Tony murmuring something to the doctor; their voices sounded very far away.

"Tony," she said softly, "Tony?" Instantly he was by her side, his face lit with a smile. "I wanted you terribly, dear, but you were so tired when you gathered your hands up in your own warm ones, his sleek dark head beside hers on the pillow."

"Did you, my dearest?" he said, and his voice was not quite steady. "Did you really want me so much that you thought you could never feel that way toward me again?"

"Yes, but I did. I kept thinking if I will come, everything will be all right, and you did come and everything is all right."

She put her hand up to his head and kissed him. "I'm so glad that when she was herself again, she would not remember having wanted him to be here before. The morning after Junior was born."

FOR YOUR CONVENIENCE OPENED FRIDAY UNTIL 9 P. M.

FRANKLIN GOLDEN SYRUP. A rich smooth-bodied fine-flavored Cane Sugar Syrup. The Franklin Sugar Refining Company. "A Franklin Cane Sugar for every use."

ATLANTIC MEAT STORES. Highest Quality Meat. 1824 RIDGE AVE. Wholesale. Lowest Possible Prices. STEAKS and ROASTS For Friday & Saturday. Rump, Bolar, Round, Pinbone, Sirloin, Butcher's Round, Porterhouse, Top or Bottom Round. City-Dressed Pork. Shoulders, Pork Chops, Fresh Hams, Legs Yearling, Pork for Crout, Lamb Chops. Ham and Bacon, 28c. Shop Friday and Avoid Saturday Rush.

FIRE SALE GROCERIES. WE HAVE BOUGHT THE ENTIRE STOCK OF C. W. Knight, wholesale grocer of Selins Grove, Penna., consisting of \$85,000.00 worth of high-grade groceries and canned goods. During a fire in his warehouse a considerable portion of his stock was slightly damaged by water. The entire stock will be sold at unheard of prices. Some of the canned goods is damaged to the extent of soiled labels. However, the majority of the cans do not even have the labels soiled, while the contents of every can is perfect. At this time, when every dollar must be made to count for the most, this money-saving sale offers the biggest opportunity the buying public has had to make genuine savings on staple and standard brands of groceries. The goods offered in this sale are not government goods and all are priced much below the present wholesale cost. NOTE OUR PRICES. Choice Corn, Reg. Price 10c, Sale Price 5c. Sardines, Reg. Price 10c, Sale Price 5c. Mixed Vegetables, Reg. Price 12c, Sale Price 8 1/2c. Biscuits, Reg. Price 10c, Sale Price 5c. Fancy Peaches, Fancy Pears, Fancy Cherries, Reg. Price 39c or 6 for \$2.00, Sale Price 10c. Pumpkin, Reg. Price 10c, Sale Price 5c. Choice Salmon, Reg. Price 27c, Sale Price 8c. Libby's Tuna, Reg. Price 19c, Sale Price 12 1/2c. Choice Tuna Fish, Reg. Price 25c, Sale Price 7c. SUGAR 5c OPENING SPECIAL 1lb. IVORY SOAP 5c. EXTRA SPECIAL TOMATOES 10c a can, 5c can, 50c doz. No Dealers Supplied. SALE OPENS Friday Morning December 10th 9.00 a. m. Sharp. K AND K BARGAIN HOUSE, 39-41-43 N. 8th St. Just Above Market Street Philadelphia. Toys, Millinery, Ladies' Wear, Dry Goods, Tobacco, Etc., Also at Big Savings in the Store at 43 North 8th Street.