MRS. WILSON TELLS HOW TO PRESERVE CITRONS

Conserves, Sweet Pickles and Croquettes With Apples Can Be Made Out of This Fruit-Pudding Is Also Good

By MRS, M. A. WILSON

(Copyright, 1910, by Mrs. M. A. Wilson, All rights reserved.) SELECT nice and well-shaped citron.
Wash and then wipe dry. Cut in quarters and then take out the words.
Weigh the citron, then place in a some pan and cover with boiling water. Cook slowly until tender, and then drain, Now place one pound of sugar for each pound of citron in a preserving kettle, and to every three pounds of sugar add one and one-half cups of water. Bring to a boil and cook for ten minutes. Add citron and simmer slowly for half

hours and then heat to the bolling point. Drain the citron on a sieve and then return the sirup to the kettle, and to every three pounds of sugar used add one pound of sugar to sirup in bettle. one pound of sugar to simp in hettle.

Bring to boil and cook for ten minutes, and then add the citron and simmer shall be citron and simmer shall be citron and simmer twenty, four hours and then heat again to the boiling point. Simmer slawly for the boiling point. Simmer slawly for ten minutes, and then be cool in siran, because a triangles. This gives the stem and leaf pattern for decorating leaves.

THERE never were more wonderful apples, let them overlap like the one designs for aprens, large and small, practical and fancy, thou now, it would be shown in the picture, baste them careful designs for aprens, large and small, practical and fancy, thou now, it would be shown in the picture, baste them careful designs for aprens, large and small, practical and fancy, thou now, it would be shown in the picture, baste them careful impossible in one story to touch on stitch to outline each one firmly to the pocket. Then draw a handle on the apren, and work it in the outline stitch.

in thin slices, parboiled until tender, One tablespaan of whole cloves, One tablespaan of whole allspice,

glass jurs and sent. Sweet-Pickled Citron

This condiment is usually prepared in fancy form. Wash a three-pound citron and then cut in quarters and remove the serds. Then cut in pieces of garmish with thin butts of candied suitable size. Fancy cutters and old garnish with thin butts of candied bits make a good assortment. Cover citron.

mins to give a riell appearance to a sale lampsings for the

Saturday's Answers

And control communication of the Petron 1s said to be the en-weemen who has commonly in

enra passed direngli holes in the

difficult to draw on this kind of a

heirband of puffed footing, edged with gathered footing and trim-

5. The careful housewife who rule

Let Mrs. Wilson Tell You How

To make your own Christmamodies, right in your own home. Not tust fudge, but the real "boughten" and, cream almonds, French nut reams and chocolate bonbons that melt in your month. It's easy and lots of fun, if you follow her directions exactly

WATCH FOR THIS ARTICLE ON MONDAY, DECEMBER 20.

t'ut the preserved citron into thin slices and then cut into triangles, Use for garnishing cakes, puddings, etc.,

batter two-thirds cap of finely sliced eitron; bake in a molerate oven for the outside of a pocket cut some cottons are used for the embroidering, thirty minutes. Cool and then serve thing like the thower pocket; only this There is hardly a woman who would not pocket is to represent a basket. Then be pleased with a pretty apron for when grouping these three or four Christmas. Cut in wedge or pie shared portions

WHY NOT AN APRON?



the holling point. Singuer slowly for ten minutes, and then be cool in sirgu, Turn on a sleve to drain. Roll in confectioners sugar and pack in the case.

Place wax paper between each row.

Citron Conserve

Wash and then ent the citron into about the length of the citron. Cut about the thickness of a good brown small pieces suitable for serving. Place with foold water. Bring slowly to a boil and then cook until tender. Drain and then the cook until tender. Drain and then mince tine.

There pounds of sugar.

One cap of white coca swap.

To make citron publing, place in a mixing box!:

To make citron publing, place in a mixing box!:

The cold water are a few of the impossible in one story to touch on laft the ideas; but here are a few of the newest.

Unbleached muslin ta good quality, was used for one guron. It was cut in stem days the impossible in one story to touch on laft the ideas; but here are a few of the newest.

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United muslin ta good quality, was used for one guron. It was cut in stem days the impossible in one story to touch on laft the ideas; but here are a few of the newest.

United muslin ta good quality, was used for one guron. It was cut in stem days the situation on the calce of the newest.

The are was a pocket cut perhaps to the apron. Cut was tract if the checked flavon was used for one guron. It was cut in the cut of the same thands on th

One cap of water

a same pan, and add one lemen, cut
thin slices, parboiled until tender,
One tablespoon of whole clores,
One tablespoon of whole allapice,
Two blades of mave, broken in small

pieces,
Two owners of condied ginger broken in small pieces,
In small pieces,
One stek of cinnomum broken in
Bring mixture to a boil and then add
three pounds of the prepared citron.
Bring to a boil and then cook slowly for one and one half hours. Fill into all glass jurs and send,

and then add:
One and one-half cups of flour,
tine level tablespaon of baking pounded.
One stek of cinnomum broken in

One-half cup of milk.
Beat to blend theroughly and then pour into well greased and floured deep layer cake pan. Now press into the cake batter two-thirds cup of finely sliced glass jurs and send.

Tather long stems. These can be done in an outline stich in stocut apples, grapes, tomatoes, or any preferred fruit or flower out of solid colors. Chambray long the basel of a boil and then cook slowly for one and one-half hours. Fill into all:

One stek of cinnomum broken in

One stek of in steed is a good one.

Another idea is to cut apples, grapes, tomatoes, or any preferred fruit or

liower

THE HUSBAND HATER

Good Omens

4 Good Kitchen

1) is said that, no matter where you have any to put on and stick well, and supposed and employed and sparped and employed people will find rout. It sectionly helds are household specialists of the channels of the channels for the shop as the property of Agreed will find rout. It sectionly helds a new household specialists of the way that its, from the shopping district—hat it has long the shopping hints and special section of the way that its, from the shopping district—hat it has long the shopping hints are a heavy paper thickly control with a next preparation.

For names of shops address Woman's Page the shopping hints are a heavy paper thickly control with a next preparation.

For names of shops address Woman's Page this through the wonderful and every day since heavy no or a dozen of the wonderful and page to the page of the wonderful and a page of the wonderful an raising even and store rooms to make go into them and oil variabled surface and leave over the converted to the store that the converted to the store that the possible on the store than the converted to the wrist that the sound that the sound the converted to the wrist that the sound the converted to the wrist that the sound the converted to the converted to the wrist that the sound to the converted to the conv

Finicky Digestions disturbed by ordinary food, find comfort in

Grape:Nuts

Twenty hours of baking make this blend of wheat and malted barley quickly and easily con-vertible into health and strength

Try a package from the grocer. Test tells "There's a Reason"

Please Tell Me What to Do

By CYNTHIA

"A Friend" Asks Questions Cannot tell you why the men do no

ask to call. It is certainly well for a girl's parents to know something about the men she is associating with, It would be perfectly right to ask girls

o come to your house and to bring several men with them. heese and crackers at about 9 o'clork. Simply tell the girls you are not going to give presents and do not do so, if you annot afford it. If they do not believe you that is their lookout.

Votes and Seats in Cars Dear Cynthia-Now that the wonote, provided they are of equal a

Of course this does not med J. J. S. Now you have started something, Now you have started something, J. J. S. Because Cynthia, for instance, had to stand in the cars long before she had the vote and no seat was offered to her. In fact, some of the men even stood before empty seats, would not sit down themselves, but at the same time guarded the seat before which they stood so closely that it was a case of throw them down to get the seat or stand. And most women not being athletes have stood.

Leven the cleverest cannot be brilliant for more than fifteen minutes, and cannot be even interesting after half an hour. A quarter of an hour, indeed.

Dear Cynthia—Although a young man, an writing you for a little advise, inch I assure you will be very much procedured. I have fallen into a very discouraging and embarrassing habit. I am contantly blushing and am self-conscious and therefore do not like to speak to leople if I can possibly avoid it.

Though I am afforded the best chances for advancement

for advancement, I am unable to take advantage of this as I am actually afraid to talk. Kindly inform me through your column how I can get rid of this unnatural habit, and oblige GEORGE B.

Just as Cynthia has told others who write to the column about self-consciousness, the only thing to do in these cases is to forget it.

You are not the only person who suffers in this way. Stop thinking of yourself as different from others and the minuse of an area of the control of the column and the minuse of the column and Kindly inform me through your col-umn how I can get rid of this unnatural habit, and oblige GEORGE B.

Seed from the control of the control

By HELEN DECIE

WHAT'S WHAT



Everybody knows and nobody loves the man or woman who, talking incessantly, extinguishes all possibilities of other conversation. Some cynic has defined a bore as "One who talks about himself when I want to talk about mymean self." Whether his talk is self-centered or not, no one should hold the center of the stage for more than ten minutes at

for empty seats, would not sit down themselves, but at the same time guarded the seat before which they stood so closely that it was a case of throw them down to get the seat of stand. And most women not being athlets have always with us.

Even the cleverest cannot be brilliant for more than fifteen minutes, and cannot women not being athlets have always with us.

Even the cleverest cannot be brilliant for more than fifteen minutes, and cannot be even interesting after half an hour, indeed, should be the time limit for any monologue artist, no matter how gifted. As clever hostesis manages to sidetrack and Cynthia does not judge them, but the vole won't make it any more polite for a young man or boy to remain seated when a woman stands, than it was before women had the vote.

He Blushes

Exchange

Wedding Attire To the Editor of Woman's Peope:
Thear Madam—I am to be married the
26th of this month at 6 o'clock in a
synagogue and I would like to have a
few pointers from you.
My bridesmaids and I are wearing
often your drawns that is taffeta

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HOW LITTLE A MAN KNOWS WHEN IT COMES TO DARNING

Is Extremely Annoying to His Wife, but It Shows Remarkable Confidence in the Power and Skill of Her Needle

IT WAS Monday morning late.

As she entered the dining room, ready to drop with hunger, her husband strolled in from the hall, holding his wife.

"Well, I meant to," he replies, washing his heads of heads of heads.

overcoat in his hand. "Could you fix this?" he asked, oubtfully, "It's been off for some doubtfully, "It's been off for some time, and it's rather inconvenient, be-cause it's the only button I fasten on

cause it's the only button I fasten on warm days."

"Yes, of course," she answered, taking it from him and sending Brother upstairs for her sewing basket. "Why didn't you tell me about it before? Have you got the button?"

"I meant to—yes, here it is."

"In meant to—yes, here it is."

In his old coat with the same manner. It hurts him to see any part of that coat so badly torn as that.

"See? Couldn't you just sort of draw it together with a few stitches? Doesn't need anything careful, just this old coat—I just want it so that it won't hang down that way. But don't go to any bother about it."

"I meant to-yes, here it is." He produced it triumphantly and began expressing haste while she sewed "JUST a few stitches." The average

t on.
The hall clock was slow and his watch

was a minute fast. The one in the rific tear.
living room had been right yesterday. The more jagged and hopeless it looks conversationalist whom all are anxious and among them he managed to get the to hear. Alas! the brilliant one is a comet rarely flashing across the social sky, but the persistent dull talker we have always with us.

And anyou know how that kind of thing

And after his wife has spent an hour

> And then he wears it every morning until it is so shabby that even he is forced to put it aside for a furnace, garhad only had the sense to tell you about it sooner.
>
> But, then, that's a man's way, every time.
>
> The Has a collection of the sound rely upon the strength of his own arm in battle.
>
> No matter how large the hole, how

HE HAS another way.
"Look!" he exclaims, producing a

sock with a small hole in it. "Will you fix this It's only a little hole-won't take much to mend it, will it?"

And then he rams his finger in it to show his wife how little it is and rubs And then he rams his finger in it to show his wife how little it is and rubs and pushes until he makes that "little hole" twice as big. - And she does. How in the world do they ever live through that interval between leaving home and mother and marrying?

he reassures himself.

about it.

well, I meant to, he replies, washing his hands of the matter. And she darns the sock.

It seems to look so easy to him.

He brings a ripped and torn pocket in his old coat with the same manner.

o man considers that and just a little

bother sufficient to mend the most ter

or more darning it, stitching back and forth, re-enforcing it with a patch on the under side, he puts it on.

ragged the tear, or how thin the weak place, he is calm and unperturbed

"She can sort of draw it together."



Scarfs of all kinds are exceedingly popular. To give yours that much desired "different" look, make a pair of these circular worsted scarf ends. Cut four circles of cardboard, each four inches in diameter. (Two for each end.) Make in each a circular hole one-half inch in diameter. Buttonhele each circle with worsted of a color that harmonizes with your scarf. Join two of these covered circles for about three-quarters way round. Slip one gathered end of the scarf between the two circles and stitch securely

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