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MRS. WILSON TELLS HERE HOW TO USE LEFTOVERS

Potted Giblets With Ravigote Sauce Are Appetizing-Raviolla of Goose-Salve Made From Grease Is Soothing

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will not tire of it.

Giblet Sausage

This is an old Welsh recipe. Pince three tablespoons of the fat from the three tablespoons of the lat from the pan in which the coose was roasted and add two finely minced enions. Brown the onions well, then add four table-spoons of flour, brown the flour to a

giblets. Pick the meat from the neck and put it and the giblets through the food chopper. Use the finest knife so that the giblets will be minced as fine as the giblets will be minced as fine as piece of cheesecloth. Plunge inte a sausage meat. Add the prepared giblets and

One and one-fourth cups of fine bread twenty-five minutes. Lift and then rumbs. Lift and then let drain in a columber. Turn on a orumbs.

Mince the giblets and necks fine as for sausage meat and then place three tablespoons of fat from the pan in which the goose was cooked in a frying pan and add: Three Anely minced onions.

The prepared giblets. One-half cup of stock from the gib-

One teaspoon of sait.

One-half teaspoon of pepper, One-fourth teaspoon of poultry seasoning.

on tonsted brend.

The giblets may be minced fine and bowl and beat for five minutes. Let beated in a cream sauce and served on cool. Store in jelly glasses and cover

tonst. Cold, cooked goose may be served with ravigote sauce, mustard mayonnaise, with baked apples or a raviolla. To serve with ravigote sauce cut in nent pieces and lay on crisp lettuce leaves and spread with :

Ravigote Sauce

Place in a mixing bowl:

One cup of mayonnaise. One-half cup of finely chopped parsley. One medium-sized onion, chopped sprains, aches and pains.

One leck, chopped fine, One-fourth cup of capers, chopped pains in the chest, so here is the for-

Ane. One-half teaspoon of mustard.

Mix well. Mustard Mayonnaise

Place in a small bowl: One tablespoon of mustard. One teaspoon of sugar. One-half teaspoon of salt.

Five tablespoons of spiced vinegar.

By MRS, M. A. WILSON (Copyright, 1920, by Mrs. M. A. Wilson, All righty reserved.)
To serve foast goose with baked apples; bake the apples in the usual manner and when cold lift the apple to THE cold cooked goose may be served in many ways so that the family will not tire of it.

Raviolla of Goose Place in a mixing bowl: One egg. Four tablespoons of water,

One teaspoon of salt. One-half teaspoon of pepper. Add sufficient flour to make a good spoons of hour, brown the hour to a Add subnicent hour to make a good deep mahozany brown and add one cup noodle dough and then work well for of stock from the pan in which the five minutes. Cover with cloth and giblets were cooked. Stir to blend and let stand for ten minutes. Now divide then set aside while you prepare the into four pieces and roll each piece out

saucepan containing two and a half quarts of boiling water and cook for

One teaspoon of salt, One teaspoon of pepper. One-half teaspoon of poultry season-up the carcas of geose and covering with cold water and adding:

Ing. Mix and then make a bag like a bolster case for a doll's bel and then cut the muslin five inches wide by eleven inches long and seam up the side. The one end with a piece of string and pack the giblet mixture into the other end, using the handle of the potato masher to tap it down firmly. The the taining two quarts of boiling water. Cook slowly for one-and-a-quarter hours and then strain: place one-half cup of bacon fat in a frying pan and add three-fourths cup of flour. Cook the flour until it is a deep mahogany with cold water and adding: *Tico onions. One turnip. One turnip. One thalf cup of celery leaves, chop-ped fine. Cook slowly for one-and-a-quarter* hours and then strain: place one-half cup of bacon fat in a frying pan and add three-fourths cup of flour. Cook the flour until it is a deep mahogany three days and then remove from the stock and blend well. Hring to a boil. cook for five minutes and season.

three days and then remove from the bag and cut the strings. Rip open the senues and then cut the saiusage in slices with a sharp knife. Serve on a dish covered with crisp lettuce leaves. Potted Giblets Mince the giblets and necks fine as

rubbed in. Mother Landreth's Goose Salve Place in a bowl:

One cup of goose grease. One-half cup of melted mutton suet. One-half ounce of war, cut fine. One-half ounce of spermacetti, cut

Fire cents' worth of powdered oxide of zinc.

One tablespoon of boric acid powder. Mix and then simmer slowly for ten Now set the bowl in a pan of warm minutes. Turn into a small stone pot water and heat very slowly until the and chill. Use for sandwiches or serve entire mixture is blended. This usually Strain in requires about two hours.

with paper to keep out the dust. **Goose Liniment**

One cup of goose grease, One-half cup of strong eider vinegar, Two tablespoons of ammonia, Six tablespoons of turpentine.

Put in a large jar and keep away thought him unpleasantly rough and from fire. Set in a pan of hot water to blend, when grease has melted, then

The country mother uses goose grease made the trip, emplored the ranch house

room which Mark occupied, and a rough One cup of gaone grease.

One cup of goose grease, One-half cup of grated gum camphor. Put in a pint jar and set in a hot-water bath until the camphor is melted. Cool. Keen covered very closely. Country lads will tell you that if you perfume the goese grease and then use it on the scalp it will make the hair soft, silky, abundant and glossy. The Evenis Program and the state and all of his time that first day riding The Evenis Program and glossy. The Evenis Program and the place from the optimum the afternoon her trunks arrived To the Editor of Waman's Page: Dear Madam—Will you kindly tell me through your wonderful column where it the house so that there was little for the new worked on the ranch the of the output/dires which the place from the optime that its to be place from the formation at Boom the formation regarding of the output/dires which the of the place from the optime that its to be place from the formation the Corner To the Editor of Waman's Page: Dear Madam—Will you kindly tell me through your wonderful column where it the house so that there was little for the men who worked on the ranch the formation at Boom th

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ON CHRISTMAS EVE

It's pretty hard to be a good little boy and go right to sleep so that Santa Claus will be sure to come down the chimney. What if that noise on the roof had been his footsteps; what if he should be there, just around the dark corner of the door, where the tree stands all ready for him to trim? It wouldn't seem quite right, would it, to let him come and go without peeping into the room to bid him "Merry Christmas"?

THE HUSBAND HATER

By HAZEL DEYO BATCHELOR

Copyright, 1920, by Public Ledger Co.

Copyright, 1920, by Public Ledger Co. Jean Northrop, accustomed all her life to luzuru, storeed by her fathers death into a merriage with her yuard-ian, a man she has never seen before and whom she dislikes on sight. He takes her west to his ranch, where Jean is determined to dislike every-thing.

The First Day JEAN found Mark very different in his new anticomment. If she had

his new environment. If she had Monday-An Experiment in Biding

shake the bottle gently. Let cool cover so here, where he dominated everything closely and then set away. Use for The day after her arrival Jean, still clad in the simple suit in which she had

and gum camphor for sore throats and and found it simple but not unattrastive. Besides her own room and the hig living room there was one other smaller

THE HAREM SKIRT Please Tell Me What to Do By CYNTHIA

IS STILL IN STYLE

To "Heart-Broken Girl" What are you heart-broken about? Your letter is not plain. What does the boy mean, "come over where?" Cynthia does not understand. And too, you say at the beginning that you do not speak to him. It is impossible to advise you unless you make your meaning clearer.

To "A Reader"

To "A Reader" You are a strange stil to count your flance's love by the size of his ring. You cannot expect him to feel the same way to you, after treating him as you did. The young man probably could not afford a larger diamond, and was sensitive because he could not and you hurt him very much in consequence. Learn to control your feelings and do not seek after this young man any more

What Shall She Do?

What Shall She Do? Dear Cynthia—I am going to a dance next week where every one will be a stranger to my partner. Therefore would it be improper to dance with others and sometimes leave him alone, as he is shy, and as it is a large affair and I am not well acquainted, so I can-not introduce mm to other girls? ANXIOUS. It is quite all right for you to dance with others, Mut can you not ask your hostess or those in charge of the affair to introduce the young man with you to others? How can you dance with others, if you do not know them? You can surely introduce the young men you know to him and they can intro-duce him to some girls.

Writes to "Cleo"

Dear Cynthia-May I write this to "Cleo"? Who could help loving a girl who has that sort of a "I am from Missouri" freling and you will have to show me that you love me? Well, I would try if you will give me

I will tell you what love is in my cal-I will tell you what love is in my cal-culation. We will go to mother nature. She has laid down rules that if we will all abide by our dreams will materialize.

all abide by our dreams will materialize. Her maxims are: Give and receive, or love and be loved. Rome was not built in a day, there-fore it will take time to form that which I think will satisfy your desires. al-though I do not really know what they are. Have patience as I do because time is the best teacher and healer. So wait and learn. In the meanwhile hold this spirit that is making me write, a friend who will do anything to comfort you, for he is YOUR PHANTOM LOVER. The unspeakable Turk has at least given us a speaking hem. The harem skirt continues, in fact, to preserve its vocal cords among all the new, strange voices of the winter modes, and one finds it retained in many smart models. It is shown today in connection with a lovely little frock of black satin relieved by a front panel heavily em-broldered in gold and blue. The widen-

A Sensible Boy Dear Cynthia-I am a daily reader f your column and I sure do find it ery interesting. I am now writing a order to take advantage of your motiwe have gotten away from the torian ideal of the slender waist. In order to take advantage of your mota-erly advice just as many others have been advised by you. So here goes: Six months ago I met a girl for whom I took a strong liking (I say liking be cause I am just eighteen years old and I am certain that it could not be called incode and and took a liking to man.

I am certain that it could not be called love) and she took a liking to me. I called often after our first meeting and we went out to different shows and an occasional dance. One evening when I called to take her out she told me that she had something to tell me but would wait until after the show before she would tell me what it was. After the show I asked her what she had to tell me and she replied: "How is it that you call so often (twice a week) and never speak of love to me?" Now. Cynthla, you could see what a fine predicament I was in. for I was so amazed by this statement that I lost control of my speech for a few seconds.

By CORINNE LOWE

CHRISTMAS IS STILL THE MOST WONDERFUL DAY

After We Stopped Being Little We Were Disappointed in It. But the Spirit of Christmas Made It Real to Us Again

WHEN we were little. Christmas was the most wonderful time of all the year. We decided just what we wanted—"a pony, a new doll and a great big doll house, with lights and stairs and win-

THEN after a few years we came to

dows and a front porch." We wrote straggly, crooked letters about it to Santa Claus. Then on Christmas eve we got one Then back stockings, hung We wrote struggly, about it to Santa Claus. Then on Christmas eve we got one of mother's long black stockings, hung it up carefully and confidently and settled down to a restless, worried, watching hour or two before going to the corner. We felt the stillness, the expectancy that seemed to hush even the noise of

sleep. Next morning there would be the stocking all filled with the most lovely things—somehow the ones in the stock-ing were so mysterious, such funny, different little things. And the tree, as we marched in at the end of the family line after break-fost!

Insti It was so beautiful, so wonderful— that deep blue ball way high on one side, those long strings of tinsel, that little cotton man dressed like a baker in a cap and apron, and a fat, smiling Santa Claus standing guard over the things at the base of the tree. It was the most wonderful day in the whole year. Δ S WE grew older we have a the second state of the second s

Lolly-Pop Doll_

It was the most wonderful day in the whole year. _______ Marked window, beside a glisten-the stocking theory a little. _______ MND later, as we stood at a holly-we were triumphant over our clever-ness, but there was one place in our hearts that felt empty, a triffe sad. Things for our rooms, books, hair ribbons, then took the place of picture books and dolls. And as time went on, we began shop-ning ourselves for gifts for Mother and Daddy, Joe and Uncle Bill. We haped put away the Christmas tree things, after New Year's Day, and then at last we were allowed to stay

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Things You'll Love to Make

by reflecting that only in story books did fine, upstanding fairy princes like John Lathrop care for homely little Cinderellas like herself. Only in her own eyes was Emily homely. To John, as well as to Fred, her sunny hair, her dimpled chin, her velvet eyes like twin pansies, were be-witching. Bracking in on Emily's reveries during of the panel at the waistline is in-

witching. Breaking in on Emily's reveries dur-ing a momentary lull in the frenzy of buying, came the shrill voice of Stella Green from the electrified train de-partment beyond. teresting, and reveals how thoroughly Vic

THE DAILY NOVELETTE Emily's Christmas Eve By ELEANOR T. SPERRY

artment beyond. "I say, Em, see you tomorrow night," shrieked Stella, "you and your Fred. at the ball." Emily laughed shortly. "No, thanks! No dancing for mine tomorrow. After today? I should say not." "What will Fred say to that?" called Stella with a narrow-lidded glance at Emily. But the latter was saved the necessity of replying by the ringing of the bell which signified the end of the shopping orgy. Another Christmas Eve was over! Just the thing to make tonight for the Christmas tree. Cover round lollypops with white tissue paper, leaving ends was over! Emily made up her books, shuffled her way through the wreckage of packing boxes and wrapping paper and excelsior which strewed the floor, and put on her hat and coat. Then, with a flutter cf nervousness causing her heart to pound, she joined the throng of chattering girls on their way out.

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it on the scale it will make the hair prior tailer and many of sait.
 it on the scale it will make the hair prior tailer and many of sait.
 it on the scale it will make the hair prior tailer and many of sait.
 it on the scale it will make the hair prior tailer and the prior tailer the other that the day riding the same tailer the other and the prior tailer the tailer and the prior tailer taile

view. And set it fills our hearts with gladness and our stols with loy. It comes not our facts with intervention of the the post of the low of the new log. It #pirit.

Even if it does not employ, all the way

to the next Christianstille, it has brought

The Question Corner

- THE REPORT OF STREET
- would be easy to get together at the last munite for a neighbor or
- afternoon tea to wear evening

Describe a smart trimming for the strictly tailored sailor hat.

1. An appropriate centerpiece for the Christians table is a small fir tree, planted in a mound of "snow" sprinkled cheesedoth and trimmed with blossoms made of

- being revived for use in the limioustne
- bot soils and then scrubbed with sandsonp.
- fortable for mother or nurse in cold weather, has a bar which lifts out of the socket at one end so that a muff can be slid on it.
- into full organ pleats.

Today's Inquiries at manner, on the first to

- assume process second rates decreased which presents cranges and graphfruit mass from squaring over the calle mass in spoor a spoor starting.
 3. What groupshie Christmas gift
- a cusual friend?
 4 When light-colored slipters are disolored so that they cannot be cleaned, how can they be made good enough to wear?
 5. Is it correct for the host at an a science.

Yesterday's Answers

- pink and white popular. The old fusitioned untimacusar, or elimitatic of filet cruchet, is
- A wooden space that is stained with grease doubl be washed in
- A new baby carriage handle, com-
- to that a most can be said on it. A new pair of gloves specially designed to keep a golfer's hands warm without hampering his fin-gers is made of wool with the
- palms and fingers cut out. 6. A striking slik negligee is edged around with wide ribbon looped

The man called Frank touched his hat

ands every time" She turned away as though to leave tm, but he called her back. "Have you the music in the erv of glee of little ever r dd r init." Jean replied stiffly.

or you. I have a little mus-ought to be just about right 1.17.1.1 a" followed him out of the house gas that if she refused he would me way of making her obey him as half frightened, for her riding en limited to short conters or on

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mag down on Long Island or of e, but not for the world would work suspect the truth. It Cashing in on Jasmine have Mark suspect the truth. If brought her a bucking brancha she

Here's wishing you, my friends, a merty one and a long one! WHAT'S WHAT (Copyright, 1020, by Public Ledger Co.) By HELEN DECIE

Adventures With a Purse

Christmas attanes the ear of the grade of the

ent above the beggar by the door.

And to the gounited family around the

internas board comes a sense of peace

and thankfulness, of reverence and awe

in the Presence, a stirring to the depths and calling forth of the best in us and

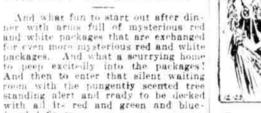
Christmas is here! If we will we can

old on to it until Santa comes again.

et light mirth and joy and cheer.

melar and the cynic to the sweetness him, but

T'S come at last-Christmas Eve. with its flutter of preparations, its last-minute frenzled shopping, its hur rying home in the cool, excitement tinged nir, its good-natured, jostling crowds, its holly-decked windows and happy houses. How jolly it all is



jeweled finery.

happy years.



"Merry Christmas," says the friend-ly tree, as it twinkles and sends ex-cited little winks to every one. "Here I am again, and I think this is the very jolliest Christmas ever. Isn't the world friendly, and aren't people nice!" And it nods and quivers and sparkles de-lightedly under the lights. With every one so busy, and the very air humming, this is no time to talk Adventures and I, is to echo the senti-ments of the Christmas tree: "Merry Christmas." We think this is the very mitty of the charter's and sparkles de-friendly, and aren't the pople is chartty's own sister, quenching hate world friendly, and aren't the people is chartty's own sister, quenching hate world friendly, and aren't the people pice?

Tomorrow-A Christmas Idea

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Making More Money

Dust into dust, and under dust to lie Sans wine, sans song, sans singer and sans end A merry Christmas, etc. IKE.

-We Buy Gold-

Jewelry of All Kinds

Every one who has visited the South Every one who has visited the South has some sway with a varied assort-ment of pleasant memories, ranging all the way from the palar catiging deli-cacles of Creals cashing to the delicate tracery of the stray mass which fes-tomes the trees through out many of the southern states. It is a fitness have, of course, been capitalized by persons who has been transplatized to ther sections by manufacturers is putting the gumbo is a terrible thing follow. Furthermore,
 putting the gumbo
 tians are losing faith in a hereafter,
 yet in the next breath wish one a happy
 the for Miss
 the aning of Christmas? reinained for Miss

been transpir by manufacturers and the shrimp in of the Spanish ma-very year. But da Norrell, or A ida Norrell, of Argusta, Ga. to realize the dollars and dents is saibilition of an-other southern specialty-the "Cape Juamine."

"What a pity that these flowers are too delicate to ship home" was the fre-quently replaced homes of visitors which gave Miss Norrell her basic idea Silver, Platinum, Diamonds, for a business which turned out to be as jucrative as it was unusual. At first she tield to figure out some way in which the waxy white blossoms could be safely sent by special delivery or by express, but without success. The Penn Smelting & Refining Works

and the absence of air inside the pack-age would reader the scent heavy and noxious. Then, when she had almost given up in derpair, the solution of the problem occurred to her. "What is it that people tike about the learnine?" Miss Norrell asked here it, "it usn't the flower it-self hereases while that is menty it is

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Delaware Poultry Co. 304 S. Front St. Bell Phone: Lombard 2030



ASCO

ASCO ASCO

dollies. Ruffle the top and bottom edges.

Tie a piece of Christmas ribbon around

the neck with a bow in front. A loop

of the ribbon fastened at the back of

the reckband is used to hang the lolly.



over the holidays to test the "keeping" qualities of the delicious "Victor" Loaf.

Buy it this afternoon-be sure to get enough to last you over Christmas day and Sunday.

Notice how fresh it will be even on Monday!

Its unusual "keeping" qualities are due to the purity and excellence of the ingredients used plus the skill of our master bakers.





It stays fresh!

Our stores will be closed all day tomorrow-Christmas day. Open tonight until 10 P. M.

"Asco" Stores are located all over Philadelphia and throughout Pennsylvania, New Jersey, Delaware and Maryland.

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THE OLD GOLD SHOP 906 Filbert St., Phile._