

MRS. WILSON TELLS HOW TO MAKE GOOD PEPPERPOT

This Well-Known Kensington Dish Is Still Popular and Is Just as Good Warmed Over for the Next Day. Celery and Onion Relish

By MRS. M. A. WILSON
KENSINGTON, a portion of middle-class Philadelphia, has many old-time hobbies and among them is having pepperpot on Saturday evening.

Mother Bellow says you cannot expect to find a recipe for pepperpot in a book of recipes, and as this dish is fairly well known, you know this recipe is much too large for the family of today, but why not have your neighbor take half? Be sure you don't give her more than half, because it is better than the old-fashioned vegetable soup when warmed over the next day.

Just as Aunt Fanny Miller and Mr. Price are famous for their pepperpot, so was old Mother Bellow famous for the pepperpot which was served to people for many years.

Any variety of fish can be used, but the best is cod and then you can use any variety of suitable size for serving. Remember the bones. Now do not use the fish that has been frozen in ice and then thawed, but use fresh fish.

How to prepare the good pepperpot. Have the water in a large kettle well salted, and when it is boiling, add the fish. Cook until the fish is done, about ten minutes, and then add the onion and celery. The onion should be cut in small pieces, and the celery in thin slices.

When the fish is done, add the onion and celery, and cook for ten minutes. Then add the pepper and salt to taste. The pepper should be ground, and the salt should be added to taste.

Work the butter in a small bowl and then break it up in your hand. Put it in a bowl and mix it with the pepper and salt. Then add the onion and celery, and cook for ten minutes.

When the butter is melted, add the pepper and salt, and mix well. Then add the onion and celery, and cook for ten minutes. The pepper should be ground, and the salt should be added to taste.

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MAKING YOUR OWN HAT?



A fascinating variety of non-skimmed hats is shown in any of the stores, and when the shape is chosen, one has a variety of materials from which to choose. The covering—satin, tulle, flannel, and crepe de chine being the most favored materials.

"FIFTY-FIFTY"

By HAZEL DEVO BACHELOR
CHAPTER VIII
The Dinner Downstairs
"OF ALL the things that I have done, the most foolish was to get married," said the woman as she looked at her reflection in the mirror.

"I don't know," said the man, looking at her. "I think you are a very beautiful woman, and I think you are a very good mother."

"I don't know," said the woman, looking at her reflection in the mirror. "I think you are a very beautiful woman, and I think you are a very good mother."

"I don't know," said the man, looking at her. "I think you are a very beautiful woman, and I think you are a very good mother."

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Please Tell Me What to Do

By CYNTHIA
To a Movie Jane
No indeed, dear, don't run away from home. Mother knows best, little girls of sixteen should be at school.

More Polite to Give Excuse
Dear Cynthia—Here is a question that I would like to present to the readers of the column for discussion: "Should a girl upon refusing to accept an invitation to an evening out, from a gentleman, tell her reasons for refusing?"

"Sophist" Writes on Love
Dear Cynthia—Notwithstanding my recent scribbles, my old-fashioned habit has not been to make it a habit to write to you. I am still on the job, to the present we'll say that.

Adventures With a Purse
OIL THE earrings! Not the round pearls or corals that can only be seen if one wears one's hair far back from the face.

What's What
By HELEN DEWIE
The "silent butler," or tea wagon, is an invaluable help to the woman who is serving a "company dinner" without a maid.

That Dream Tea Room
WHICH EVERY GIRL PLANS
Doesn't Always Come True, but When It Does She Finds That, No Matter What Her Conditions, It Is an Ideal Occupation for Her

YET, on the other hand, if she is young, fond of gaiety, and anxious to be in business without doing office work, she finds a pleasing atmosphere in the position of manager or waitress of a tea room.

A Dress for "Best"
One of the most successful models which have been turned out in recent years for the girl of from 18 to 22 is a dress consisting of the jacket and guinea combination, and many are the ways in which it is fulfilled.

The even Electric heat adds a dainty crispness to the crust of our Vienna Bread at 14c

MEENEHAN'S Electric Bakeries
18 South 52d Street 2604 Germantown Ave. 1433 South St. 11 So. 60th St. 4009 Market St.

Then it gradually permeates the whole beautiful loaf—a startling baking achievement—a delicious bread to eat!

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A ORGANIZATION which gives practical training in the running and managing of tea rooms declares that this is a favorite profession with women.

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Complete Novelties—When Greek Met Greek

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