

**A BREAKFAST ALWAYS GOOD SUGGESTED BY MRS. WILSON**

**Buckwheat Cakes and Honey on Sunday Morning Are a Thing to Look Forward To—Shrimp a la King Is Appetizing**

By MRS. M. A. WILSON  
 THIS week finds us well past the middle of Lent, and as the hungry March days still call for an abundant supply of fuel foods to maintain the body heat, mother can still serve the old-fashioned buckwheat cakes for the Sunday breakfast.  
 To arrange three meals for Sunday so that the marketing may be planned with economy and little labor on Sunday, should be the real pride of the practical homemaker.  
 Purchasing better-shelers makes for waste and insufficient meals. This in turn brings discomfort and discontent and unhappiness.  
**SUNDAY BREAKFAST**  
 Buckwheat Cakes Sausage  
 Honey Coffee  
**DINNER**  
 Noodle Soup  
 Celery Radishes  
 Stuffed Skirt Steak Brown Gravy  
 Potatoes Mashed Turnips  
 Tomato Salad  
 Rhubarb Pudding Coffee  
**SUPPER**  
 Shrimp a la King Sliced Tomatoes  
 Potato Cakes Washed Potatoes  
 Stewed Apples Washington Pie Tea

sauceman. Add the meat and brown well. Turn the meat frequently and when the meat is nice and brown then add one-half cup of flour and brown a deep mahogany color. Add  
**Three cups of water.**  
**One-half dozen onions.**  
 Cook slowly and then simmer very slowly until the meat is tender. This usually requires about one and three-quarter to two hours.  
**Rhubarb Pudding**  
 Cut the rhubarb in inch pieces and place in a baking dish. Now place in a mixing bowl  
**One-half cup of sugar.**  
**Two eggs.**  
**Four tablespoons of butter.**  
 Cream until a light lemon color and then add  
**Three-quarters cup of flour.**  
**Two teaspoons of baking powder.**  
**One-half cup of milk.**  
 Beat the flour in fold in the stiffly beaten whites of two eggs. Pour over the prepared rhubarb and bake in a slow oven for forty-five minutes. Serve with vanilla sauce.  
**Shrimp a la King**  
 Open a can of soft shell shrimp and wash well. Hard-boil two eggs. Drain and remove the shells and cut into quarters. Cut the coarse outside branches of celery in half pieces and then par-boil and drain. Now place in a sauceman.  
**Two and one-quarter cups of milk.**  
**One-half cup of flour.**  
 Dissolve in cold milk and bring quickly to a boil. Cook for five minutes and then add the prepared shrimp.  
**The hard-boiled eggs.**  
**The prepared celery.**  
**Three tablespoons of butter.**  
**One teaspoon of salt.**  
 Heat slowly until simulating hot and then stir occasionally with a fork in order that the eggs and shrimp do not break. Serve on a platter buttered toast and dust with paprika.  
**Washington Pie**  
 Place in a sauceman  
**Two-thirds cup of sugar.**  
**Yolk of one large egg.**  
**One-half teaspoon of butter.**  
 Cream well until a light lemon color and then add  
**One-half cup of cold water.**  
**One and one-half cups of sifted flour.**  
**Three level teaspoons of baking powder.**  
 Beat to mix and then fold in the stiffly beaten whites of two eggs. Turn into a well-greased and floured deep-dish pan and bake in a moderate oven for thirty minutes. Cool and then stir and fill with the following cream:  
**Yolk of one egg.**  
**Two tablespoons of butter.**  
 Cream well and then add  
**Seven tablespoons of flour.**  
 Blend until smooth and then bring slowly to a boil and cook for five minutes. Cool and then flavor, put between cakes and dust with the cooked shaped pieces and serve.  
 Cook apples in the oven in a casserole dish while the cake is baking.

**Please Tell Me What to Do**

By CYNTHIA

Answer to "A Reader"  
 Unless you have a very remarkable talent do not go in for acting, my dear. It is a long drudgery and requires extraordinary talent to succeed.

**Encora, Ind., Has Another Problem**  
 Dear Cynthia—I am a popular girl in my town and have always had many boy friends, but it seems that the "would-be belle of the town" would try to run them off.

Stallie has been coming to see me of late, but the "would-be belle" the same as always, is trying her luck on him. Stallie and I were the best of friends, and for about a month we spent lovely evenings together, but she told him something that somewhat peevish him. I don't know what she told him, but he said I was very sorry it had happened. So am I. We are friends, but he seems to be angry with me for coming to my door in his Maxom 34. He is still peevish, but she is also still peevish. So what shall I do?  
 SWEETIE

**Wants Her toelope**  
 If it keeps coming, why worry? Are you sure this girl is talking against you? Why not ask him what she says?

**Dear Cynthia—I am a constant reader of the Evening Public Ledger, but have never written to you for advice. I am a girl of nineteen and not at all unattractive. While at a party I met a young man whom I have liked very much ever since. One night while coming home from the theatre he asked me to stop off the friendship of other boys. This I said I would not do, and he, hearing what I said, turned away abruptly without as much as saying good-night.  
 Cynthia, I love this young man very much, and when he called yesterday he asked me to elope with him. I consented at once, saying I would meet him at the station, I have thought the matter over and am at quite a loss as to what to do. Can't you and some of your readers advise me upon this matter. Good-by and thank you.**

**"DARLANELLA BLUES"**  
 Whatever you do, do not elope. Why should you? If you want to be engaged to the man why not have him talk to your parents about it, and gain their consent and then in due time be married from your home and not in some other state. Why not be straightforward about things and talk to your mother about it, dear? Young men are often carried away by an affection which will not last, and the girl who is willing to elope still then when there is no good reason for so doing, is very apt to rue the act in a very short time.

**Who Calls First?**  
 Dear Cynthia—I have read your columns in the Evening Public Ledger and I have been very much interested in your answers.  
 I am now making the liberty to ask your advice on one of my own problems. Recently one of my cousins has become engaged to a girl who is not at all attractive. I have a few arguments concerning the proper steps to take. I have always thought that it was the proper thing for the man to take the initiative but to call upon his relatives and introduce them to the girl is the place of the man's relatives to call first upon his fiancée after the engagement has been announced.  
 I have met my cousin's fiancée, but do not know her very well, and some of my relatives do not know her at all.  
 CARRIE L. A.

**Things You'll Love to Make**  
**Fur Frock Collar**  
 For one of your spring frocks you will want a fur collar. Cut a yard of fur for a comfortable width and hem enough to fit around your neck. You can use the fur binding that comes in the fur. Line it with silk. Sew the collar and silk lining to the neck of the frock by using a button. Finish the collar with a flower made of loops of corded fur and silk lining to the neck of the frock. This fur collar will be one of the new spring high collars worn this spring. FLOIDA

**HOME-AID**  
 Fluffy Layers Filled With Marshmallow  
 35c

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**Armour's Shield Hams, 8 to 10 lbs. . . . . 25c**  
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**Shoulders Yearling . . . . . 15c** **Rack Chops . . . . . 12 1/2c**  
**Armour's Star Hams, all sizes . . . . . 31c**  
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**Swift Brookfield Selected Eggs, in cartons . . . . . 40c dz.**  
**Nice Lean Soup Meat . . . . . 6 1/2c** **Original Taylor Pork Roll . . . . . 38c**  
**Felin's Best Pure Lard . . . . . 13c**

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**A Green Costume**



out at the neck, so that it will slip over the head and fall straight down front and back. A wash or a belt may be used or not, as desired. If used, it is wise to run it through slits at the waist line, so that it will remain in place.  
 The lower edge may be left straight, cut in fancy outline or fringed—the side edges left plain, folded over and fitted. The neck may be cut out square, round or in V-shape, but must in all cases be large enough to slip over the head.  
 If the full fold of crepe paper is too wide, cut it to the desired width or make a plait in it. The slip-over shown here is made of green crepe paper and lined with shimmering cut from a fold of decorated crepe.

**The Woman's Exchange**

**Dyeing a Sweater**  
 To the Editor of Woman's Page:  
 Dear Madam—I have a sweater that is very faded-looking and streaked. I would like to dye it. Can you please advise me how to dye it?  
 A DAILY READER

Wash your sweater first, and let it dry hanging over the radiator in a bag or pillow case so that it will not stretch. Then get some soap dye, or a plain dye which has to be boiled, and follow the directions for dyeing wool, which will be on the outside. Follow the directions exactly and you will have no trouble in getting a good, smooth color. A darker dye will give you a darker color. Do not use the best results, or else black.

**"FIFTY-FIFTY"**

By HAZEL DEVO BACHELOR  
 Copyright, 1921, by Public Ledger Co.

Clarissa almost gasped. She opened her eyes and stared at her round blue eyes grew more and more like those of a doll.  
 "I've never been disturbed by this child?" she asked. "I've never been disturbed by this child?" she asked.  
 "Yes, a really nice one. I thought we'd have about four couples and get Annie to serve. I've asked the Harloves."  
 "I like little impromptu affairs best," Jerry returned. "A dinner party always seems stiff."  
 "This one will be different," said Frances determinedly, and it was for her that she had been so nervous. She was right and somewhat obviously devoted all her time to him during the meal.  
 "Now Jim had always liked Frances. He had stood somewhat in awe of her because of her ability to earn money so easily and for that reason he had never thought of her as one of the other women, as he thought of Clarissa, but she was almost daring. She all but begged Clarissa, and made that young person feel rather like a small child.  
 "Is this dinner something special?" she asked, struggling hard to get back to the place where it had been so many times.  
 "It is not good for you to see a girl to see a man's family until members of that family have called on her first."  
 "I'm thinking it over Frances had come to the conclusion very quickly that Jim felt she knew more than he did, and so she laid her plans accordingly. She asked the dinner Elsie Marriott and her husband, Mildred and George Granville, and the Harloves, and then prepared to attract all the men present, including Jim, for she was determined to reserve her choicest remarks for an under-taker.  
 "They suit you so well."  
 Tomorrow—Frances Has An Inting

**McCurdy Bros.**  
 Are Offering  
**New and Interesting Spring Models**  
 in  
**WOMEN'S & MISSES' TAILOREDSUITS**  
 Girls' Spring Coats,  
 Women's Handmade Tailored Blouses  
 The Quality and cut of these garments are worth your inspection and the prices may be more interesting than you could find elsewhere.  
**Women's & Misses' Tailored Suits**  
 All Wool Tweed Sport Suits in Brown and Grey Mixtures. Others of Serge and Tricotine. Navy and Black, some embroidered.  
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**\$25.00 to \$42.50**  
**Suits for Stout Women**  
 in odd and stylish stouts, sizes 39 to 53 & 42 1/2 to 50 1/2. Navy and Black Serge and Tricotine, carefully tailored.  
**\$25.00 to \$55.00**  
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 with drawn work and hand tuckings. \$5.00 values.  
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**Girls' Spring Coats**  
 Regulation coats, also wrap effects, of Plain Color **\$9.98 to \$19.98**  
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**McCurdy Bros.**  
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**WOULDN'T YOU LIKE TO BE AN ELEVATOR OPERATOR?**

**It Must Be Fun to See Everybody Who Comes in the Building, Hear All Their News, Notice All Their Clothes and Get Their Friendly Greetings**

THE average woman, according to a director of state labor, would rather have a job operating an elevator at \$7 a week than a position as a domestic at \$7 a day.  
 "While operating an elevator," he explains, "she can observe the latest style dresses other women wear, and she can see and talk to the various types of men.  
 "She likes to be where there is gossip, where people come and go, where there is likely to be excitement."  
 "Whether all this is true or not, it must be lots of fun sometimes to be an elevator operator.  
 "You'd see all the girls, coming in in the morning, some cheery and fresh, others droopy, others with a pout on their lips and a chip on their shoulders.  
 "You'd hear the news from all their different neighborhoods. 'Oh, there was a fire out our way last night; it was awful. I didn't see it, but my brother was telling me about it.'  
 "The cars were blocked this morning for half an hour—there was a smash-up right on the tracks. A man was hurt and the car was all smashed up, and everything."  
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**Adventures With a Purse**  
 I WONDER whether you would be interested in the little novelty I ran across by the merest accident? I will tell you the real truth—I do not even call the price. But let me tell you about it, and then maybe you will want to look into the matter further yourself. This novelty of which I speak would be for your toilet table or dresser. It is a white celluloid piano, standing some four inches high, and measuring probably five or six inches in length. It is, you understand, a grand piano. One raises the lid, and there is a velvet-lined box—a jewel box. Isn't that odd?  
 With sports suits being worn so much this year, there will naturally be a larger number of sports blouses put in their appearance. One shop has a particularly good assortment of shirts for women. They look exactly like men's shirts, and have collars of the same material as the shirt—high—also like the soft collar on men's negligee shirts. There are a number of very good pairs of shirts among them. The price is \$2.35, which you will think reasonable when you see the nice quality.

**GOOD-NIGHT!** they'd all say to you. "Hurry up, can't you—don't you know I have a date tonight?" "Think it's time to go?" "Well, it's all over for another day!" See you tomorrow.

**THEIR FRIENDLY GREETINGS**  
 You'd sit down for a second to look over the morning paper, knit a row in your sweater, and with a buzz the indicator would indicate 9.  
 You'd get the office boy up there, carry him down to the seventh, get a load of three there, go all the way down, back to the fourth, to the sixth, to the tenth, down to the fifth, to the third, second, first, up again, until you're dizzy with watching the floor numbers.  
 That's the time when you think longingly of that lull in the middle of the afternoon of a \$7-a-day domestic, when she has a chance to sit down in her own room, freshen up a bit and call her name by her own name.  
 It might get tiresome once in a while, going up, coming down, going up just for the sake of coming down, going down just to get a start up again. But there would always be that tendency off at the end of the day when everybody would file in at once, tired, relaxed, filled with that good humor that the end of a hard day always brings.

**THIS WEEK ONLY**  
 All Worth Double

**THEIR FRIENDLY GREETINGS**  
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**Clarissa Gets a Shock**

THE first person who noticed a change in Frances was Clarissa Harlowe. Frances dropped in there one day, and took a dinner party she was giving the following week. Clarissa began to be kind, but found that something was not working. Frances had changed.  
 For one thing she was more expensively dressed with more attention paid to small details. Her manner was affable, she was very sweet to Clarissa, but the result was not pleasant. Of course Frances had realized in the beginning that to attempt Clarissa's baby appeal would be all wrong. Instead of that, she had cultivated a certain brilliance, a rather dazzling form of wit that was almost daring. She all but begged Clarissa, and made that young person feel rather like a small child.  
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Our "Gold Seal" Eggs and Louella Butter have gained their enviable positions as leaders in their fields because of their sterling quality.  
 Yesterday witnessed another triumph for our Producer-to-Consumer Plan, which enables us to give you the immediate benefit of all fluctuations in the world's food markets.

**Big Reduction on Fresh Eggs!**  
**"Gold Seal" Eggs carton 44c**  
 The finest eggs you ever saw. Big and meaty and positively fresh—right from the nest. One dozen big new-laid eggs in every carton.  
**Strictly Fresh Eggs doz 38c**  
 Every egg guaranteed fresh. This price is the lowest in years.

**The Finest Butter in America!**  
**The Delicious Golden "Louella" is now 60c lb Butter**  
 Made from the pure Pasturized cream of well fed, healthy, contented cows, in the richest dairy sections of the entire United States—made by expert buttermakers under strict sanitary supervision—is it any wonder Louella has earned such a splendid reputation! It's all butter. "Taste it!"  
**Richland Butter lb 57c**  
 Pure creamery print butter.

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**\$25.00**  
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