EVENING PUBLIC LEDGER-PHILADELPHIA, WEDNESDAY, MARCH 30, 1921



And Try the Deliciously Browned Cheese Rolls, the Lemon Pudding and the Spaghetti, Roman Style, That

Are Found Here

By MRS. M. A. WILSON Copyright. 1981. by Mrs. M. A. Wilson. All rights reserved.) THE good bousewives of the corner

THE good bousewives of the corner are again aending new recipes, which I feel will be very attractive to us. It is a trite but true saying that rariety is the spice of life, and unless we keep a sharp outlook for momething new, it is a very easy matter to get into a rut when it comes to the all-im-perant task of feeding the family. Dear Mrs. Wilson-I am sending you a recipe for cheese rolls which are delicious. I know when the read-ers make them once they will make them again.

ers make them once they will make them sgain. Make a dough as for baking powder biscuits, lightly roll with a rolling pin until a little thicker than for pie erust. Spread plentifully with grated cheese and roll over and over as you would a jelly roll. Cut pieces about one and a balf inches long. Place the pieces upright and bake until a light brown. These are delicious when served with coffee. Mrs. J. D. Not only cheese, but finely chopped

Not only cheese, but finely chopped meat, nuts and fruit may be used in like manner

Mrs. Barber's Old Fashioned Lemon Pudding

Dear Mrs. Wilson-This pudding recipe belonged to my great-grand-mother, and every one who tastes it is anxious for the recipe. Mrs. B. Grate the ripd of one-balf lemon and queeze out the juice of two lemons.

One cup of sugar. Yolks of three eggs. Three tablespoons of butter.

Cream until a light lemon color and then add

One-half cup of sifted flour.

minture into a deep layer-case pan which has been lined with plain pastry. Bake in a slow oven until the custard is set. Now place the white of one egg. One-third glass of jelly in a bowl and beat together with a dover style eggbeater until very stiff. Use as mething lass of jelly is real and an end to be used as the Cosmopolitan Kitchen a dish I am

a meringue.

Dear Mrs. Wilson-1 inclose a recipe for Mrs. Patten's old Colonial coconut cake for the Cosmopolitan Kitchen. I hope some of your read-ers will like it. ETHEL V. P. In the early Colonial days the house-ifs when wishes to use coconut had

modern science has made it possible for us to obtain the coconut ready prered for instant use.

Place in a mixing bowl One and three-quarters cups condered sugar.

then add Three ichole rggs. Yolk of one egg. Three and one-half cups of flour. moder One cup of milk. One cup of milk. One cup of coconut. Mir to a smooth batter and then rease and flour two deep layer-cake pans and turn in the batter. Spread-the take batter higher on the sides than in the center. Bake in a moderate over for twenty-five minutes. Cool

ner. I purchase one and one quarter pounds of thin end of loin of pork, cut in four thick chops and when I reach home I remove the bones and leave some of the meat attached. The chops are then used as fillets and the bones, They are very good. MRS. BARR.

To prepare the fillets after removing the bones, lay the meat in a soup plate and basts with three tablespons of highly seasoned French dressing. Lift and then dip lightly in flour and then in beaten egg and then roll in fine breaderumbs. Fry until golden brown in hot fat. Lift to a platter and make two cups of gravy. Add one cup of sliced onions to the gravy and then add the prepared fillets; cover closely add the prepared fillets; cover closely and simmer for one-half hour. To serve, lift to a thin slice of toast

Deviled Bones Place the bones in a saucepan and cover with boiling water. Cook clowly for one-half hour and then lift and use. This stock is for the gravy for the fillets. Now mince very fine One small onion.

Two branches of parsiey. low add One-half teaspoon of mustord, One-half teaspoon of mustord, One-half teaspoon of paprika. One-quarter teaspoon of

souce. bones.

Add one cup of milk. Add the milk rerr slowly and then fold in stiffly heaten whites of two eggs. Turn the minuter into a deep layer-cake pan Beef, mutton or lamb and chicken

sure all our readers will enjoy. It is called spaghetti Roman style. Break

wife who wishes to use coconut had first to remove the bard shell and then pare and grate the coconut. Today fine

The Colonial Cake Recipe

Two green peppers. Turn into mixing bowl and add One-half pound of finely chopped One-quarter pound of finely chopped Three-quarters cup of butter. Cream the butter and sugar and One teaspoon of nutmeg. Four level teaspoons of baking

If this pudding is rolled like jelly it style. and then put together with tart jelly. Use the white of egg.

and pour over this two tablespoons of the gravy before setting of the filler. Garnish with fipely minced parsley and slices of fried apples.

Two tablesnoons of melted butter

white tenspoon of Worcestershire

Mix and then spread lightly over the ones. Roll the bones in flour and then

dark.

that.

dip in beaten egg and roll again in fine crumbs. Fry until golden brown in

one-half pound of spaghetti in fine pieces and then place two quarts of water in a saucepan; let it come to a boil and then add the spaghetti and ook for twenty minutes. Turn into olander to drain. Now mince

Small bit of garlie. Nine medium-sized onions Green tops of stalk of celery. One bunch of soup herbs. Four branches of parsley.

One cup of very thick pulp of conned tomatoes. salt pork.

The prepared macaroni Two level teaspoons of solt One level leaspoon of paprika. One-half level teaspoon of pepper. One-half level teaspoon of thyme. Mix and then turn into a pudding cloth and the securely. Plunge into a

cuts and can be served much nicer than if cooked in the old-fashioned pudding

Italian Cheese Sauce Two and one-half cups of this toma

For one breath-taking instant she paused, then : "Roger, do you love me-heaps? INSTEAD OF BEADS Tremulously

"Why. Aubrey, of course—heaps and heaps and——" Roger's hands, fum-bling there on the other side of the portieres suddenly thrust themselves through. The sudden action vather dis-concerted her, but at the tender pressure of the fine, capable hands on hers. her courage returned.

her courage returned. "Roger, has it ever occurred to you that Ellen and Floyd—might be wait-ing—for us—to—to—couldn't we—at Easter, perhaps——" breathlessly blushing furiously there in the darkness in spite of herself. A bit of new moon peeped surrepli-tionsly in through a window nearby. Atid then it was a Roger, tense and white, that suddenly confronted her. "Aubrey," he said, sterply, "are you —joking?"

-joking?" "Why, no," Aubrey laughed a bit shakily. "I'm merely taking advantage of the season." glibly. And then, eter-nal feminine all over, she gave a little dry sob and hid her burning face against his shoulder. From there, shyly: "May-be Ellen and Floyd could plan on Christmas if we-Mercy!" as a low chuckle from beyond the portieres smote

"Yes, it's Ken." said Roger, drily. "He was dozing when you came But eatch him to miss anything." growled. Aubrey darted forward and switched on the lights.

By CORINNE LOWE A youth of nineteen, or thereabouts, 'mere child,' whose long, lanky Now that we bob our "bonny brown A youth of pineteen, or theremouth, a "mere child." whose long, lanky frame draped the top of a luxurious leather davenport, arose, blicked a bit, then stretched himself lazily.

Now that we bob our "bonny brown hair," why waste the famous bunch of blue ribbons on it? That seems to be the philosophy of the charming debu-tante pictured here. Her hand is raised, perhaps in testimony of the benefits to be obtained by transferring said ribbon from lock to smock. At all events, you will find her bluese of userb.colored tante pictured here. Her hand is raised, perhaps in testimony of the benefits to be obtained by transferring said ribbon from lock to smock. At all events, you will find her blouse of peach-colored georgetic trimmed with grosgrain rib-bon of blue and finished by fine tucks and ruffling of the materials. Tucks are a feature of the new blouses. Yet the bead has by no means renounced its authority, and from Paris there come to us all the time the elaborate georgette blouses beaded in all-over design. NEXT COMPLETE NOVELETTE

Roger often waited for her like TWIN COTTAGES AND PANCAKES Throwing her wraps aside, she

tiptoed to the hall portieres and pulled Two Women Struck by Car Mrs. Julia Cavalieri, 831 Montrose

them together "Roger," she called, softly, and, as street, and Mrs. Thereas Giodano, 843 be came eagerly forward, "I want to Montrose street, were slightly injured ask you something-no, please stay yesterday when struck by a trolley can there on the other side of the portieres." at Eighth and South streets.



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gloves, 16-button, at 8.50

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which we sell them.

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Model

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\$8.50

Wanamaker's Down Stairs Store

Opportunities Summer Aprons 38c, 50c Band aprons, bib aprons and little round aprons, mostly

Center Aisle

trimmed with rickrack. Red and black and white checked, also blue polka-dotted percale as well as some of checked ginghams.

Women's Cotton Blouses, \$1.50 Broken sizes, that's the rea-

son prices are so low.

Fresh white voiles, trimmed with neat laces and embroideries and smart little checked and colored voiles in simple styles. About five hundred of them but not every size in all styles

> Useful Jewelry 15c and 25c Pretty little cuff pins, lin gerie clasps and bar pins.

Sparkling Tuck Combs, 65c They've been more all along. Studded with imitation sap-phires, emeralds, rhinestones,

Absorbent Turkish

Towels, 25c Good-sized ones - 19 x 41 inches-neatly hemmed.

36-Inch Percale 19c Yard Firmly woven quality black and white and colored

figures, and vari-colored stripes, suitable for boys'

blouses, aprons, house dresses and the like. what to pay.



front, tailored bow in back and embroidered overskirt. There are hundreds of other inexpensive dresses of satin taffeta. tricolette, which will help to solve the question of what to wear and (Market)



lait, seal brown, black, gray, golden brown and navy blue. Some have contrasting facings or gay bands of folded crepe. Others have tailored bands of ribbon. (Market)

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Clearaway of Women's Chamois - Lisle

Gloves

Repriced

50c and 85c

strap-winst and pointed-cuff lip-on styles in brown, gray

and mastic.

the lot.

612 only, at 85c.

Sic gloves are in smart

50c kinds are in tan, black

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lasps and embroidered

backs. Not all sizes in any

one color, but all sizes in

Added to the clearaway is

a little special purchase of

eight-buiton-length beaver-

Chamois lisle looks very much like leather on the

hand and fits beautifully.

Central

Percale Dressing

olor gloves in sizes up to



Oue and three-quarters TXXX sugar. e make an icing. Spread on the cake and cover thickly with coconut. My Dear Mrs. Wilson-So often 1

itse to have pork chops and dislike to throw away the bones. I have just discovered that I can utilize them and so hasten to pass this on to this cor

THE DAILY NOVELETTE

The Eternal Question By MARY POWERS

It was the impatient jingle of bells with the final touches of her toilette. A no chicken, surely, and it was queer, nement later she emerged from the his prolonged courtship. Suddenly she house and swung her lithe young body into the sleigh beside her brother with the final touches of her toilette. A nto the sleigh beside her brother

"We'll have to hurry. Ken." she ad-

puttered, "here I've been waiting-" 'l'lease, Kenneth, don't scold." "Please, Kenneth, don't scold." butterflyish-not that Aubrey is that sneedled Audrey. "Gracious!" in sud- sort." loyally. "only linger's wild about larm. "I've forgotten my notes-haven't, either." evidently relen slarm. iever

"What's the subject this afternoon, more than ever?" "What's the subject this afternoon, more than ever?" "Yes, dear." Floyd's voice was

Aubrey flushed. "The eternal ques-tion - Should Woman Propose-Choose he Mate Rather-"

Kenneth gave a prolonged whistle. Senneth gave a prolonged whistle. "Going to take advantage of leap tear, sh?" he chuckled. "You're-af-firmative?" Aubrey shook her head. "No real was there ahead of her smoking in the i

Aubrey flashed bim a look of wither-ing scorn. "One couldn't expect you-a mere child-to understand," she said. rigidly

"It's too cold to drive about." he grumbled. "Couldn't I--" he turned his face with its tantalizing grin toward aer. I say, Aubrey, mightn't a fellow sneak in back somewheres?

"It's an open meeting, you may come to if you wish. But." hesitatingly. "I'm to speak an hour." "On that subject." he gasped, and was answered by a haughty stare. A moment has the started at the

A moment later they stopped at the headquarters of the Girls' Club. En-

lattorm. The debate was a success. Aubrey's

"eternal question" in well-couched lansuage. Aubrey, on the other hand, took the house by storm when, in concluding her remarks, she said, with flushed cheek and sparkling eye:

No girl with an ounce of dignity in her makeup could, with honor, ask a man to marry her. And then, thrillingly

Our grandmothers couldn't, our dear mothers wouldn't, 1-you-we-oh! spiritedly, "it shouldn't be done!"

Kenneth, enscouced in a rear seat, was interested in spite of himself. He ould not resist one last sarcastic fling. adwever, as he dropped Aubrey at Ellen Colby's door :

Colhy's door: "I say. Aubrey." he cautioned. "Badn't you better give Ellen a bit of Badvice? She and Floyd have been courting for ages. They say he hasn't ever mentioned marriage. If you don't watch out she'll upset your pet tradi-

One-half cup of flows. Dissolve the flour in cold tomatoes and then bring to a boil and cook for five minutes. Now add one cup of water in which the pudding was cooked and strain. Season highly and add a small clove of garlie and one cup of grated cheese. Serve grated cheese in separate dish.

large pot of boiling water and boil for one hour. Serve with cheese sauce.

tion by proposing herself. Time's ripe, he added, multicionaly, "Seeing she's Roger's sister, you should—"he shot meaning glance at her and drove AWBY.

Ascending the stairs to the Colby flat without which caused Aubrey to hasten neth's insinuations. Ellen Colby was "Dear." Ellen was saying, her voice

"We'll have to hurry. Ken." she ad-tised, tucking the robe about her. "I've tractly 10 minutes." "Well, if you don't take the cake," he "But if Aubrey-she's young and at tractive, and youth is so whimsical and her. He means to propose, but he's such a shy lad. And Aubrey sort of "H m." Kenneth cast a scoruful it into her pretty head to refuse him

"Yes, dear." Floyd's voice was weary, although expressing perfect

Aubrey waited no longer, but stole quickly away, a queer little ache in her

Model

No. 163

v proposes." acidly. Huh, nine-tenths of 'em do." vouch

The "mere child" grinned I promised to call at Ellen Colby's. Aubrey, "mind you're back in

tering, Aubrey swept down the aisle and daintily rook her place on the

pponent, a fair-haired, languid giri of

\$10.00

Fashionable Spring Coats Specially Priced

Some of them are newly repriced lower, others are "finds" in the wholesale market. Each offers unexpected qualities at these moderate sums. Notice the many style

The wrap at \$25 is of navy serge with circles

cloth-the sort that well-dressed women always.

The \$45 wrap is of importen camel's-hair, lined throughout with plain crepe de chine of good

Sacques, 85c In various clean-looking, small black patterns on white grounds. Each sacque is finshed with a collar and a helt.

Central

Pretty Gingham Frocks, \$2 to \$6.75 Going to school the first lovely days of Spring would be irksome were it not At \$3-a delightful little frock of plaid gingham is trimmed with blue or pink

organdie collars and cuffs, hemstitched in black. Each collar is finished with a bit

the cuffs and the outstanding pockets are finished with white pique and there is a touch of hand embroidery on the bodice. Sizes 8 to 16 years.

What Every Schoolgirl Needs

Middies at \$1-straight white linene middies in sizes 8 to 14 years What

Shirtwaist middles of white jean, with black ties, in sizes 8 to 16

at \$13.75

They are of a smart coating in a brown tone trimmed with tan. The ragian sleeves and box pleat down the back of each coat are just what girls of 15 to 17 years want.

Serge Bloomers at \$3.75 navy serge bloomers are cut full and are well reinforced for strenuous gymnasium work. Sizes 8 to 16 years.

A Cape-Coat at \$18

Lovely soft polo cloth in a creamy tan is used. The cape is full and rippling and there is a coat front. Sizes 15 and 17 years.

Other coats for little girls and juniors are \$13.75 to \$25.

(AMarket)







made with drawers or skirts. The material is a soft white nainsook and the combinations are well made. (Central)