

MRS. WILSON EXPLAINS FINE POINTS IN BROILING

Methods for Seafoods, Fowl, Ham and Different Meats Are Given—Slow, Steady Flame Is Best for Cooking in This Way

By MRS. M. A. WILSON

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TO BROIL fish, prepare the fish and then split open to afford a flat surface. The planking board makes an ideal manner to broil fish, but lacking this, take a shallow baking pan or sheet and grease liberally. Then dust with flour. Now cut the fish in pieces of suitable size for serving and then place on the prepared pan and rub or brush the fish liberally with a good salad oil. Place in the broiler and then broil.

Two tablespoonfuls of highly seasoned French dressing.

One tablespoon of boiling water.

And use to baste the broiling fish. When cooked, lift the fish and a spatula and remove from the pan, in order to prevent broiling. Garnish with points of lettuce, watercress and green peas.

To broil chickens—only small, tender broilers are fit for broiling. Split the chickens down the back and remove the neck and part of the backbone. Now draw the chicken and back bone in plenty of cold water. Pat it dry and then flatten well. Rub with bacon or ham drippings, both inside and out. Place in a hot broiler with the skin side up. Cook for ten minutes and then place the skin side up and baste with bacon or ham drippings. Turn the chicken over for one and one-quarter to one and three-quarter-hour.

Signals and ducklings are broiled in the same manner.

To broil shellfish

Broilers are broiled alive—the crab and oyster after preparation.

Lay the live lobster on its back and with a large knife slit its entire length. Remove the claws, legs and gills. Crack the joints and then place the lobster, shell side down, in the broiler. Broil for ten minutes and then turn the lobster over and broil for another ten minutes. Turn the lobster side up again and baste with two tablespoonfuls of melted and strained butter. Lift to a hot platter and garnish with watercress and slices of lemon. Serve with Narragansett butter sauce.

Multi one-half pound of butter and one-half pound of cream.

Melt one-half pound of butter and one-half pound of cream in a small saucepan and add the strained juice of one large lemon and one-half cup of chili sauce. Heat slowly until boiling hot. Add small crabs—Cook the crabs by plunging into boiling water and cooking twenty minutes. Drain, chill and then place in the sauce. Remove the shell and spoon fingers and then wash under cold running water. Use a silver-plated plate and split the prepared crab in half. Lay in plenty of melted and strained butter and then place in broiler and broil eight minutes.

To broil oysters—Open the oysters on a hot platter and then broil in five minutes. Remove the shells and place in the yellow baking sheet and broil for eight minutes. Serve one-half dozen for a service with a sauce dressing and for broiled lobster.

A modern method of broiling oysters is to use extra fancy large oysters and then broil over carefully for bits of shell. Now roll very lightly in a little flour and then dip in melted and strained butter and roll in fine crumbs. Non-broil between an old-fashioned wire broiler and broil for seven minutes, turning frequently. Lift on toast garnish with watercress and serve with plain melted and strained butter.

To broil oysters—Use the large oysters and with sharp pair of scissors remove the shell and then prepare as for broiling.

These methods are used in preparing broiled oysters. First, cut thin slices of shell broil them and then broil with the shell. Place in a broiler and broil for eight minutes.

The second method—Slice the ham and broil in a suitable pan for seven minutes. Soak for a few hours in milk or water which was added a tablespoonful of molasses. Lift and broil with a little bacon or ham drippings and broil, turning frequently. Ham cooked in this manner is delicious.

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restable color covering his face and mounting to his temples, and he squirmed in his high desk chair and ran his fingers through the heavy hair that he hated, and grinding his teeth, he muttered: "I'm filing some movie for her entertainment!"

It might be her sister, thought the boy in shock, in the still, breathless way he always recalled a certain merry little English nurse. He was just within another window across the arched doorway, and she looked at him, instead of flying.

She could marry but one of them—but she had her pick. That was one thing about the others. Maybe there was another girl like her—a little. He must get next to the force in her office and some time perhaps in the district and a soldier-boy of gallant bearing happened to enter at the elevators just as she reached them.

An odious, overgrown office boy from the door below righted from an ascending car and she looked upon him with the joy of possession as he hailed her. "This is what he said: 'Hello, granddaddy; how'd you make it?'"

Next complete novelette—April Shows.

Making More Money

It was luck in 1902 that the Rev. Anthony F. Elmquist first came to Minneapolis, when he looked around for a home, he found that the only thing that was within the reach of his pocket-book was a location far from desirable. Against the advice of friends who were conversant with local conditions, he decided to invest in the property, and nine years later, constructed the first of a number of duplex apartments.

Without a word she passed the magazine over. She had opened it at her story, which had been illustrated by one of the well-known artists, and she watched him closely as he took in the significance of it.

Does Your Family Know

ASC Cof

BEADS

MISS DAY

SPECIAL SALE

FURS

Women's Pink Silk Bloomers

Children's Sweaters Special

A Belt Novelty Special at 35c

Woman's Brogue Oxfords

A Delightful Youthfulness About Women's Suits This Spring, \$15 to \$25

"FIFTY-FIFTY"

By HAZEL DEVO BACHELOR

Copyright, 1921, by Hazel Devo Bachelor

Frances Page made a mistake in her fifty-fifty idea of marriage. She did not take into account the fact that every man likes to be at the head of his household, and she hoped to make much of the money and of things.

CHAPTER I A Surprise for Jerry

IT DID NOT come as a surprise to Frances when the Harlowes moved out of the apartment house as suddenly as they had come there.

Food Value

A Piano Stool

Does Your Family Know

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A Delightful Youthfulness About Women's Suits This Spring, \$15 to \$25

WANAMAKER'S WANAMAKER'S

Wanamaker's Down Stairs Store

26,400 Pair of Women's Stockings

Just Half Price 15c, 25c

Another big representative American stocking mill has cleared out all its surplus stock.

GOOD stockings, you may depend upon it. As good as our best regular hosiery at exactly double the price.

All firsts. No seconds. All cut plenty full and long and properly shaped. All with plenty of "body." Some with seams.

Medium and thin weights—soft and nice to the touch. Capital for housekeeping, gardening, walking and all kinds of outdoor sports.

21,600 Pair Women's Mercerized Stockings at 25c \$3 Dozen

4800 Pair Women's Cotton Stockings 15c \$1.80 Dozen

1600 Pair of Women's Low Shoes, Special at \$2.50

Worth a Man's Notice

Breakfast Napkins

A Big Shipment of "Wanamaker's" Long Silk Gloves

Center Aisle Opportunities

Lace-Trimmed Brassieres, 50c

Cotton Huck Towels, 19c

Convenient Fabric Shopping Bags, 50c to \$2

A delightful youthfulness about women's suits this spring, \$15 to \$25

Brown Gloves Of French Kidskin The soft fawn and beaver, tan, and the smart deep brown— In a fascinating array of styles. The stunning Fielder at 4.50, with gorse insert deftly caught by strap and clasp and soft-crushed gauntlet over the sleeve— Our lovely Mousquetaires, 16-button, at 6.50— And in short gloves, the dainty Florine, two-clasped, at 3.00; and the especial favorite of three generations of Philadelphia women, the one-clasp Seville, with heavy crochet embroidery, 3.50

On Your Way Home Buy That Pound of MORNING SIP COFFEE Philadelphia's Favorite In Air-Tight Cans Roasted and Packed By Alex. Sheppard & Sons, Inc., Philadelphia, Pa.

MISS DAY 1316 WALNUT STREET SPECIAL SALE of the Newest Spring Models An exceptional clearance of smart Millinery at nearly half price. 7.50 to 15.00 Also Showing of New Summer Hats

FURS Stored for the Summer Each piece is brushed and placed in a separate container. Many years' experience in handling furs in this city, in New York, and in Paris—have taught me the best methods. If furs are left with me to remodel to the autumn styles, I make no charge for summer storage, and the charge for remodeling is particularly moderate. Jacques Ferber FURIER 1316 Walnut Street

Woman's Brogue Oxfords Smart and practical, with a sole that you can hardly wear through. \$11 CLAFLIN, 1107 Chestnut Established 1868

Honeycomb Bedspreads, \$7.75 75x88 inches; white bedspreads that weigh 3 pounds each! Satin-Finish Bedspreads \$3.75 Lowest price for bedspreads of this quality in quite some time! 75x88 inches. Dimity Bedspreads, \$2.50 Cool white dimity bedspreads, sixty inches; they always launder so satisfactorily.

Girls' Clothes Lowered Prices on Navy serge frocks at \$1.75 (but originally were twice this price or more). Sizes 8 and 9 years. Some have plaited skirts and others are trimmed with silk stitching.

Women's Pink Silk Bloomers Satin at \$2.85 Crepe de Chine at \$1 Tail silk, crepe de Chine and satin at \$3.85 Children's Sweaters Special \$1.50, \$2.50 to 5 years; good quality sweaters of Copenhagen or salmon wool trimmed with tan. \$1.25 sizes 8 to 11 years; of crepe de Chine sweaters of lower or of pink and salmon wool with half.

A Delightful Youthfulness About Women's Suits This Spring, \$15 to \$25 Lower prices—much lower—stand out distinctly, too! At \$15 and \$20 there are wool jersey suits in a number of different styles. Some have tailored collars and others the popular Tweed. Various shades of blue, brown and green. The tweeds that are making this such an interesting suit season are in lovely brouens, tans, blues, grays, some of the lighter shades and two-tone combinations. \$17.50 to \$25.

PARKER'S HAIR-BALSAM Restores Color and Beauty to Hair. DENTOX NOT A FILLER