EVENING PUBLIC LEDGER-PHILADELPHIA, FRIDAY, 'APRIL' 22," 1921.

MRS. WILSON GIVES VARIETY IN CLASSIFYING OF FOODS

Dandelion Plant Is Clever and Seasonable Suggestion for the Menu and Can Be Prepared So That Bitter Taste Is Removed By MBS. M. A. WILSON tables and fruits are prepared under the work of eggs. Two varieties of eggs. the white and brown shell. Each have their Dandelion Plant Is Clever and Seasonable Suggestion for the

By MRS. M. A. WILSON (Copyright. 1921, by Mrs. M. A. Wilson, All rights reserved.) THE classifying of foods, their history and modern uses, brings to the housewife an opportunity to visualize housewife an opportunity to visualize housewife so different to visualize house wife so different to visualize house house the menu.

And modern uses, brings to the housewife an opportunity to visualize many attractive additions to the menu. This is a real opportunity to avoid kitchen garden. Dried Beef-Smoked, chipped

This is a real opportunity with the getting in that rut. This week we will begin with the dandelion—a common edible garden weed, its medicinal properties are well known—it is divretic in character. It is used extensively in Europe as a salad and a vegetable green. Grows wild. jerked beef are the names given to the thick flank part of the beef which is especially prepared to keep for some time. Special method of cooking this time. Special method or cooking this meat when cut, in paper-thin slices, is to frizzle—that of the pan in hot but-ter; or serve with a cream sauce. Dried and evaporated fruits and and a vegetable green. Grows wild, Of late years eastern gardeners, espe-cially those of the New England and middle Atlantic states raise this humble herb in hothouses. They keep the leaves covered with moist, warm earth which method blanches and whitens vegetables are prepared by a process which eliminate the moisture. These products are specially prepared and packed in sanitary containers for future

packed in sanitary containers for future use and will keep until opened. Ducks-Wild and domestic fowl are classed under this heading. Wild ducks are canvasbacks, mallard, greenwing, teal, redhead, blue wing, ruddy, pin-tail, widgeon, gray, black and sod. These fowl feed upon the marshy lands which abound in wild celery, seeds of reeds and aquatic plants witch food gives the fiesh that delicate flavor. The domestic fowl, of which there are twelve wall-known varieties, are in To prepare the ordinary variety of To prepare the ordinary variety of dandelion, wash in plenty of water three or four times and have all the leaves covered with water for an hour before using as a salad. This method re-moves some of the bitter taste that moves some of the officer taste that causes some persons to dislike this valuable spring green. Dandelion may be cooked and served as a pot green, in place of cabbage, spinach, etc. Also are twelve well-known varieties, are in season the year round, the duck-

as salad. Dates-The fruit of the date palm Botanists tell us that the date pain produces dates from the fifth and sixth years until well over 100 years old. This tree lives and flourishes under con-ditions that prevent other vegetation It thrives best in a hot dry climate where the soil is of an alkafrom growing. dry climate where the soft is of an article line nature. Each tree usually pro-duces from 50 to 225 pounds of fruit annually. The varieties are sweet, mild sweet and dry date. Fard dates are a variety a little Hard bar the average date.

Fard dates are a transformed date. Black harder than the average date. Black in color. Persian dates have a soft pulp of light brown color. The fresh date is a luscious morsel, containing a sweet a luscious morsel. containing a sweet and delicate flavored juice or sap. Dates and delicate in the plain, stuffed, used in confectionery, cakes and tarts. Date Plum-The name given in some

ocalities to the persimmon. Dessicated Foods-Milk, soup, vege





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brown color found along the north At-lantic seacoast, particularly abundant in New England states. Ecls-There are two varieties, fresh and salt water. Considered a delicacy epicurem

Eggs-Probably the best known and

white and brown shell. Each nave their devotes and each claim their special variety the best. In many markets the brown eggs lead and are a few cents higher, while in other districts the re-verse is true and the white egg leads and is therefore the highest in price.

Eggplant-So called because it resembles the egg. A rich purple color, this vegetable is served sauted, in slices, boiled, mashed and seasoned. Cut into cubes and cooked and served with ream sauce; in croquettes and baked. Elder-A bush bearing clusters of rich

purple fruit used for syrup and cordial; it has splendid medicinal qualities. Endive-A plant belonging to the chickory family and used for salads. The vacieties under cultivation are curly endive with the narrow, feathery

leaf and the broad leaf. Local market sell the small-leaf variety as chickory, while the broad leaf is known by the French name of escarole. The endive g

n cold frames and known as witloo or brussels chicory.

SALE FOR DEAF INSTITUTE

The Archbishop Ryan Memorial In stitute for the Deaf is to be the benefi ciary of the rummage sale which opened today in Cathedral Hall, Eighteenth November, while the grown duck may be purchased from December until May. Dulcir—A very sweet compound de-rived from coal-tar products of the same and Wood streets. The sale will con-tinue tomorrow. The institute is lo-cated at 1803 Vine street and is sus-tained entirely by charity. Those who character as saccharine. Should not be used unless under the advice of a doc-tor. Dulse-An edible seaweed of reddish year.

Coffee with a rare aroma!

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C CEDGER-PHILADELPHIA, FRIDAY, Making More Money A than the Userser The splite of the fact that her health had ke cares of a large household upport that she was not merely theorising she that house the afternoons open for house household upport the she was not merely theorising she that household dupport and that any reality the nousehold dupport the nousehold dupport the nousehold dupport the friend of the fact that househols the she that the circles. One day, while attemption her real talent, the work which her sport that the circles. One day, while attemption that the of wax which she had picked that friend of the family whom her motion. The first of the family her family her family her family h

friend of the family whom her mother recognized at once. Delighted by her success in the exper-iment. Mrs. MacCarthy secured a supply of the wax and went at her task of learning everything there was to know about modeling of this kind just as she went at everything else—with all her heart and sout. Little by little she mas-tered the tricks of expression, the little twists of the mouth or the lines about the eyes which make every face indi-vidual and distinct. Then she began to mould celebrittles merely by watching





Sell Now Right Away-Don't Wait!

But don't try to sell people, who won't buy!

An editorial for manufacturers who want to sell-who will put pep into their organization-who have foresight and courage.

HAVE you tried lately to get seats for "Sally"? I have. \$7.00-if you want to sit in the theatre! Of course you can get seats cheaper, but they're about a block away.

-Or even for "Lightnin'." Have you tried to get seats for that? It's been running for three years, and yet the demand is so great, you have to go to a scalper to get within a mile of the stage.

Did you try, during Easter week, to get reservations at any Atlantic City hotel?

Or, in season, did you or any of your friends make efforts to get reservations at Havana; Nassau, Bermuda, Miami or Palm Beach, or on any steamship sailing South, or on any European boat?

Have you tried to get a table at The Ritz at noon, a room in The Waldorf, or, in Chicago, a room in The Blackstone? I've tried all three, and none too successfully. I went through The Waldorf, a few days ago at noon, with Roy Carruthers, the Managing Director of the hotel. We went through four dining rooms to get two seats to lunch, and finally had to crowd in with six other fellows, making a table for eight which was built for only four,

ity. They haven't a red cent to spend for other than the cheapest necessities of life.

This isn't anything to laugh about. It's too bad.

But you are in business to sell goods -trucks, passenger cars, safety razors, foods, household and office appliances or other products.

Sell them now. Don't wait. Sell them right away.

At Atlantic City, where you would have had difficulty-perhaps may have had difficulty-in making reservations at any one of the best hotels, Cosmopolitan's April number was put on sale a few days in advance of its regular publication date, to catch the crowds. On the Boardwalk, famous the world over, Cosmopolitan's sale that week was 500 copies greater than the sale of the nearest best seller, a weekly selling for one-seventh our price. The next best seller was a monthry, selling for about two-thirds Cosmopolitan's price.

If you walked up and down the nine miles of Walk, on as pleasant an Easter as Atlantic City ever had, you would have seen spenders walking, or in wheel chaise; on the backs of



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