Maryland Furnishes Mrs. Wilson With Ideas for Preparing the Succulent Oyster

4 Southern Cook Gives Her Secret of Frying This Appetizing Seafood-Rolling in Grated Cheese Will Lend a Pleasing Taste

And the prepared oysters. Cook slowly for ten minutes.

Two medium-sized onions, Six branches of parsley,

Stir to dissolve flour. Bring to boil and cook for five minutes. Pour over the prepared oysters and then cover with a top crust of pastry and bake for forty-five minutes in a moderate oven.

Judge Sense

By DADDY

Bubby Bully hurts and harms the

toys by treating them roughly and breaking them. Jack and Janet go with Bobby Bouncer to the Mysterious Garden, there to ask Judge Sense to judge Bubby Bully. Judge Sense says he will trap Bubby Bully.

CHAPTER III

Trapping Bubby Bully

TUDGE SENSE had said he was

going to trap Bubby Bully so he could judge the bad boy for his mean acts

ADVENTURES

DREAMLAND

One green pepper.

By MRS. M. A. WILSON houright, 1981, by Mrs. M. A. Wilson.

Dinest months in the year, brings to see the succulent cyster. Oysters from the Chesspeake Bay have a delicious efficate flavor that is all their own, and many people make a special trip to the Eastern Shore to enjoy the dishes of the famous Maryland cyster cooks.

Here the art of breading cyster for fring, as it is called, is done so that the cyster is completely enveloped, when cooked, in a delicate brown crust, and the oyster is completely enveloped, when cooked, in a delicate brown crust, and the oyster itself, inside the crust, is steaming and cooking until tender and full-flavored.

Aunt Beckie Johnson, who simple the succession of salt.

One teaspoon of salt.

One-half teaspoon of pepper, Two tablespoons of finely appraisely.

And the prepared cysters.

Oyster Pie

Pare and cut in tiny dice sufficients of the crust, is the control of the crust, is the cook of the crust, is the crust, is

Pare and cut in tiny dice sufficient potatoes to measure one and a half cups. Cover with boiling water and cook until tender. Drain and then butter a baking dish. Now prepare the seasoning as follows:

Put through the food chopper the green tops of celery to measure one-half cup. Aunt Beckie Johnson, who sime to sphold the reputation, as is befitting the great-granddaughter of the famous eld auntie who was cook for the Cal-

De cookbook say, take oysters and "De cookbook say, take oysters and wash, an' pat dry—well—Ah, may as well tell you-all right now, yo' shur after coats in dis way. Ah's nigh onter der coats in dis way. Ah's nigh onter eighty year old, an' Ah can tell f'om stewing oysters. Season the layer of control of the coats in the prepared baking dish and season with salt and pepper. Now a layer of small stewing oysters. Season the layer of oysters with part of prepared seasoning, waing fifteen oysters to the layer. Repeat the layer of potatoes and then a second layer of fifteen oysters and part of prepared seasoning. Have the top

kney, he jes' won't."

To fry the oysters so that they will melt in your mouth you just take about Two eggs,
One-half cup of cream.

Nowadays folks can use evaporated mik instead of cream. Beat well to mis and then place on the table a flat pan with sifted breadcrumbs and a pan with sifted breadcrumbs and a pant of flour and the cream-and-egg batter seasoned highly. Lift the oyster between the thumb and finger, look for five minutes. Pour over the prepared oysters and then cover with a top crust of pastry and bake for forty-five minutes in a moderate oven. in the flour. Lay on paper covered lightly with sifted flour, until all oysters are dipped. Now take away the flour. Dip the oyster in the prepared cream-and-egg batter and then place in the crumbs, patting the crumbs well that the cyster.

into the oyster.

Lay on paper and let dry off for ten minutes. Turn over and let under side dry off. Fry in smoking hot fat. Do not fry more than three oysters at a the oyster. time. Let drain a moment and then turn on paper-lined tray. Oysters fried by this method will be found to be deletous. Using plain milk in the egg

of New York, adds the slowing to the egg-and-cream dip One tablespoon of Worcestershire

One-quarter teaspoon of Cayenne One teaspoon of grated onton.

A famous cyster grille in Baltimore, known for the delicious fried cysters, rolls the cyster first in grated cheese, then in the flour, and dips it in creamthen in the flour, and dips it in creamand-egg batter and then in fine crumbs.

Let us go back to the old auntie on
the Eastern Shore and see her prepare
the crumbs for the oysters. Auntie collects her stale bread for more than a
month before the oyster season and
dies the collects her stale bread for more than a
month before the oyster season and

the crumbs for the oysters. Auntie collects her stale bread for more than a month before the oyster season and dries it by placing in a clean flour bag, hung in an airy place to dry.

She then crushes this dried stale bread right in the bag, and using the rolling pin continues to roll until it is reduced to a fine crumb. She then turns the prepared crumbs into a collected and sifts them into a bowl or pan—the fine crumbs she uses for fries and the coarse crumbs are used for bakes, grilles and au gratins.

catch him.

"A boy has wits enough not to get into a trap," argued Jack. "It may be easy to trap birds, or mice, or rabbits, but I don't see how you are going to tray Bubby Bully."

Judge Sense smiled at Jack. Then he pointed at three ripe red apples that thung in a tree above them.

"Do you like apples?" he asked, as if changing the subject.

"Yes, I like apples, and so does Janet, for the sight of the three apples made him hungry. bakes, grilles and au gratins.

Select large prime oysters and have them opened on deep shell. Lift the oysters and look carefully for bits of shell. Roll in fine grated cheese and then in breadcrumbs. Place in shell and then sprinkle with little finely mined onion and bacon, using a table-spoon of the finely mined bacon to spoon of the finely minced bacon to each oyster. Place in broiler of gas range and cook for ten minutes. Serve four eysters to a portion, or this grill may be baked fifteen minutes in bot

Baked Oysters, Eastern Shore Prepare large oysters, dipping and umbing as for frying, and lay closely a single layer in a shallow baking ish and baste with a little bacon drip. pings. Place in hot oven for ten min-utes and then lay thin strips of bacon over the top and bake until the bacon is nicely browned. Serve on thin slices of buttered toast with a little hol-

Oyster Loaf

Look carefully over thirty small oysters and then drain well and cut in Mts. Strain and measure the oyster bits. Strein and measure the oyster liquid and add sufficient milk to make one and a half cups. Now add

Rieven level tablespoons of flour. Stir to dissolve the flour and then bring to a boil and cook slowly for five minutes. Turn in mixing bowl and add One-half cup of finely chopped par-

One medium-sized onion, grated, Two hard-boiled aggs rubbed through

One teaspoon of sait, One-half teaspoon of pepper One-quarter teaspoon of thyme, The prepared oysters, Two and one-quarter cups of bread-

Three tablespoons of melted butter. Mix thoroughly and then turn in well-greased and floured loaf-shaped pan. Spread the top smoothly and cover with coarse crumbs. Bake in moderate oven for forty-five minutes and serve with oxater sauce. This loaf is delicious both hot and cold and will be sufficient for two meals.

Oyster Sauce

Mince ten oysters fine and then place a saucepan and add sufficient milk to stained oyster juice to measure one and shalf cups. Place in a saucepan and

Bargain

Three bags of fine Table Salt for the price of two:

Three 5c Bags, 10C

Three 10c Bags, 20C

pecial for this week only

"I guess Bubby Bully likes them, too," chuckled Judge Sense.

At that Judge Sense began to stretch toward the apples. And he stretched and stretched so hard that his arm began to grow. And it grew and grew so fast that it became long enough to reach into the tree and pick the three red apples.

reach into the tree and pick the three red apples.

But Judge Sense didn't give the apples to Jack and Janet. He ran on until he came to the wall of the Mysterious Garden. Against this wall he placed a ladder. He climbed to the top of the wall and tied the stems of the three apples to a maple tree branch that overhung the street outside. This done, he fastened a long string to the branch and, after letting down the ladder on the street side of the wall, he hid timself in another tree near by. add seven tablespoons of flour. Stir to dissolve the flour and bring to a boil. Cook slowly for five minutes and then

der on the street side of the wall, he hid bimself in another tree near by.

Bobby Bouncer showed Jack and Janet a peek-hole in the wall through which they could see without being seen. As they looked through it they saw Bubby Bully coming along the street. In one hand he carried Isabelle-Marie, the doll, holding her by her leg. In the other hand he carried Captain Brave, the toy soldier. It was plain that he was teasing the poor little girl and poor little boy who owned the dell and soldier by running away with them.

Bubby Bully saw the three apples hanging in the tree.

"Hipe red apples!" cried Bubby Bully, and he threw Isabelle-Marie into the tree trying to knock the apples

the tree trying to knock the apples down. Isabelle-Marie flew over the sarden wall and came down ker-plunk on Bobby Bouncer. That saved Isabelle-Marie from being hurt, but it knocked the breath out of Bobby Bouncer.

Bouncer.

Bubby Bully now saw the ladder against the wall. Bubby Bully laughed when he saw the ladder, and up he went to the top of the wall. But when he can be been as the ladder. to the top of the wall. But when he got to the top of the wall he found that the apples, instead of hanging over the wall on the outside, were just beyond bis reach inside the garden. This was because Judge Sense slyly had pulled in the branch by the string tied to it. Bubby stretched far to reach the apples—so far, indeed, that his ffot slipped. He grasped at a branch, but it broke in his hand, and down he plunged into the Mysterious Garden.

"Ho! Ho! My apple-baited trap worked!" laughed Judge Sense. "My wits have won because Bubby Bully didn't use his wits. If he had, they would have told him ripe red apples do not grow on maple trees."

(After the toys get Bubby Bully into the Mysterious Garden, they find he is as hard for them to handle as a giant would be, as will be told tomorrow.)



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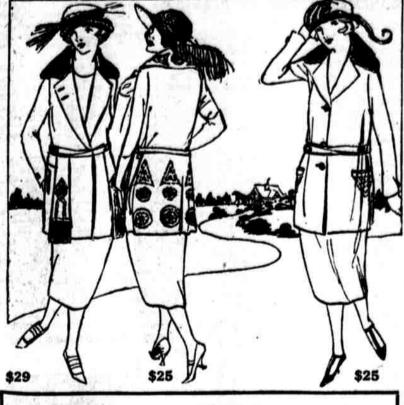
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600 Pair of Women's Low-Heel Oxfords and Street Pumps, Special at \$5.40

In every detail they are exactly what women want to wear right now. The leathers are good quality, the soles are sturdy and welted, with white stitching out-

The oxfords are of brown leather and the onestrap street pumps are of tan leather. Both have indicated tips and ball straps and many perforations. Ordinarily you would have to add considerably

Soft Kidskin Shoes That Older Women Want, \$4.90

They have turned soles and low heels finished with rubber. The soft black kidskin is in two lace styles. One has a tip and the other an entirely plain

Center Aisle **Opportunities**

Women's Odd Sweaters, 75c to \$2 20 wool sweaters with lace vests marked down

40 sleeveless slip-on sweaters of wool marked 100 Tuxedo coat sweaters of wool marked down

40 coat sweaters of artificial silk with cotton back marked down to \$2. Broken sizes, some soiled from handling. Children's Muslin Drawers, 25c Made of fine cambric-finished muslin neatly finished and ruffled at the knee. Size 2 to 10 years. Surprisingly Fine Velour Scarfs

\$1.75, \$2 and \$2.50 Half last year's price for rich library table and piano scarfs of velvety velour.

Some are 16x54, others 16x72 inches. All are interestingly embroidered with artistic designs. Colors are decorative shades of brown, rose and blue. Almost every home has a place for such scarfs—and they will make splendid Christmas

Odd Silk Petticoats Drop to \$1.50 Black-and-white check taffetas and natural pongee of the better sort. They were a third to half more originally, but there are only odd ones left, so any of them can be had now at \$1.50.

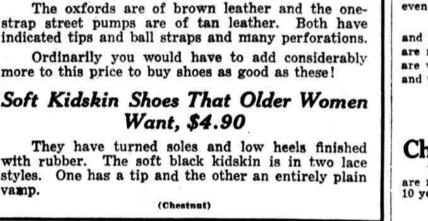
Underclothes, 50c and 85c Pink and white chemises just in at 50c.

Nightgowns of Winter-weight cotton with lace Autumn Neckwear, 50c to \$2.50

All sorts of pretty "specials" for slip-on sleeve-less frocks and college clothes. Net guimpes with sleeves lace trimmed, \$1.50 and \$2.50.

Collar and cuff sets of the better sort, 50c and \$1. Men's Corded Madras Shirts, \$1.35

Fresh new shirts of excellent madras cut over Wanamaker patterns, so that they are sure to fit. Plenty of room in them to exercise as energetically as one needs in these first Autumn days. One and two tone stripes in good colors. Excellent pearl buttons. Sizes 14 to 17.



embroidery trimming the jacket. It can be had in reindeer and French blue. A Suit Frock at \$25 is another example of superior value, which is sketched. It is of velour in navy blue and wood brown. The slip-on frock is well cut and the jacket has a collar of fur.

It's been years since such thoroughly good suits, in the height of fashion, could be had for such low prices.

Women who have been hesitating over the matter of a new Autumn suit will be delighted when they see what

Charming Suits Can Be Had

for \$25 and \$29

jackets are lined with silk.

Really good velours are used in the making and the

One of the suits sketched at \$25 has heavy silk

A navy blue velour suit at \$29 has a fur collar and fur-tipped tabs trim the front and back of the jacket. Extra-Size Blue Serge Suits at \$27.50 are cut on simple, tailored lines and trimmed only with

black silk braid binding and black buttons. Yes, the skirts are cut comfortably wide. Blue Tricotine Suits Start at \$30 and prices rise gradually to \$48.75. At \$39 there is a

particularly good suit which is elaborately embroidered

The Real Sailor Suits That Boys Like

\$6.75

with heavy black silk and iridescent beads.

Broad-fall regulation sailor suits, complete with regular anchor buttons, white silk braid, chevrons and bands on sleeves, and everything. even black ties!

The Navy Serge Is All-Wool and parents know that regulations of this kind are not usually obtainable at this price! They are well tailored. Seams are carefully finished and the suits are well reinforced.

Sizes 4 to 8 Years

Children's Knitted Sleeping Garments

Unbleached knitted sleeping garments, well fleeced on both sides, are made with feet and have drawstrings at the wrists. Sizes 1 to 10 years, 60c to \$1.05, according to sizes.

Luxurious Corduroy Breakfast Coats, \$5.85

Of soft, deep, wide-wale corduroy, generously cut and nicely finished, they are in American Beauty, orchid, grape, Copenhagen or rose. What delightful, cheery things for early morning, almost sure to make a cup of coffee taste better to the woman wearing one or to any one seeing her wear it!

At \$6.50 there are breakfast coats of corduroy with a delightful new feature-the linings, which are of voile with wee roses in it to match the color of the corduroy. They are in grape, orchid, Copenhagen, American Beauty and rose.

Adjustable House Dresses, \$2.50

Of neat percale in lavender, pink or blue stripes, they are made with adjustable waists and hems and inner reinforcements under the arms. They are trimmed with plain - color collars, cuffs and pocket-tops.

Sale of Fresh New School Frocks

Special at \$1.25 (Average Half Price)

Gay plaid gingham frocks are made in three pretty ways with shirring, sashes or chambray collars and cuffs for

Regulation frocks, in one-

piece style, are of pink, blue or green chambray. Sizes 6 to 14 years.

Button-on Regulation Dresses

are of white jean and either the middle or the pleated skirt can be worn separately. The collar and cuffs are trimmed with tan, green or Copenhagen banding and white braid. Sizes 6 to 12. Every one of these frocks is about half its regular price.



A Sale of Standard Grade Axminster Rugs at Less Than Regular Prices

A special purchase makes possible these splendidly durable and good-looking rugs at considerable saving in price. So far as we know, the prices are less than today's lowest regular prices.

Axminster Rugs Are in Demand

and there is a scarcity at the mills. Considering that and the low prices, it will be wise for you to make sure of your selection as early in the day as possible.

27 x 54 inches \$3.45 6 x 9 feet \$22.50 9 x 12 feet\$37.50 36 x 70 inches \$6.75 7.6 x 9 feet\$28 11.3 x 12 feet\$52.50