

The Old-fashioned, Homemade Sweets Best For Children Says Mrs. Wilson

Cake and Dessert Can Be Made From Cereal—Appetizing Puddings That Are Wholesome for the Little Ones

By MRS. M. A. WILSON

WINTER days gladden the eye and the keen frosty air reddens the cheeks of the children so that they vie with the red of the apple. The youngsters usually clamor for something good. No longer does just bread and butter satisfy. Nature demands something sweet, and it is far better to prepare some simple homemade goodies than to allow the children to drift into the habit of craving the cheap penny candies.

These old-fashioned sweets can be made in a few minutes and they really do not make much work.

Cereal Brown Betty Rub a baking dish well with butter and then put in a layer of crushed corn flakes and then a layer of thin slices of apples. Sprinkle a little brown sugar and cinnamon over the apples and a few raisins, if you like. Repeat until the dish is full and then place a thin crust of pastry on top and bake in a slow oven for thirty-five minutes. Loosen the crust from the edges with a knife and cover with a large plate. Now turn upside down and your pudding will be on the plate. Cut in wedge-shaped slices like for pie, and serve either plain or with sweet cream sauce.

Cornflake Macaroons Place the whites of two eggs in a mixing bowl and beat until very stiff. Then beat in one cup of granulated sugar and beat this mixture until it will hold its shape. Now cut and fold into this one and one-half cups of crushed cornflakes and mix very tightly and use level measurements. Line a baking sheet with paper and grease and flour. Then form the mixture into balls the size of a large walnut and place two inches apart on the prepared pan.

Scotch Raisin Pudding Place in a mixing bowl one and one-half cups of cold left-over cereal. One cup of fine bread crumbs. One-half cup of sugar. One egg. One cup of seeded raisins. Two cups of finely chopped apples. One-half cup of brown sugar. One teaspoon of cinnamon. One-half teaspoon of nutmeg. One-half teaspoon of cloves.

Mix well. Scald a pudding cloth and wring dry, and then rub liberally with shortening and then flour. Turn in pudding and form like a thick sausage. Tie the ends and in two places along the length of the roll. Plunge into boiling water and cook for one hour. Lift to a colander and drain for five minutes, then turn on a hot platter and serve with cream sauce.

Ginger Nuts Place in a saucepan one-half cup of black coffee. One cup of sugar. One cup of brown sugar. One-half cup of shortening. One teaspoon of cinnamon. One-half teaspoon of nutmeg. One-half teaspoon of allspice. One teaspoon of ginger. Bring to a boil and then cook for five minutes. Turn in mixing bowl and use. Let cool and then add four cups of flour. Two level tablespoons of baking powder.

Beat hard to blend thoroughly and then when the mixture is nice and smooth, add sufficient flour to make a fairly stiff dough. This usually requires about eight cups altogether. Rub the hands with shortening and form into small flat cakes. Place on a baking sheet so that they do not touch. Bake in a moderate oven for ten minutes or you can form this mixture in a long roll about the thickness of the rolling-pin and cut in half-inch slices.

Bread Pudding Dry stale bread and crush. Now place in a mixing bowl two cups of milk. Two-thirds cup of sugar. One egg. One-half cup of raisins. One-half teaspoon of nutmeg. One-half teaspoon of allspice. Beat to mix thoroughly and then add one and one-half cups of fine loaf crumbs. Two cups of chopped apples. One-half cup of seeded raisins. Two tablespoons of melted butter.

Mix and then turn in a baking dish and bake in a slow oven for thirty-five minutes. Serve with Calabrian cream. Sweet Biscuits Place in a mixing bowl three and three-quarter cups of sifted flour. One-half cup of sugar. One teaspoon of salt. Three level tablespoons of baking powder. Rub between the hands to mix thoroughly and then rub in six tablespoons of shortening, and then add one cup of finely chopped nuts. One cup of finely chopped seeded raisins.

Place one egg in cup and fill with milk. Beat with fork in a small bowl to mix. Now use to form dough. Mix and turn on pastry board and roll out one-half inch thick. Cut with biscuit cutter and place on baking sheet and bake in hot oven for eighteen minutes.

Scenes Place in a mixing bowl four cups of sifted flour. One teaspoon of salt. Three level tablespoons of baking powder. Sift or rub between the hands to mix and then rub in six tablespoons of shortening and then place in a small pan. One egg. One cup of milk. Beat to mix. Use one cup of this

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mixture to form a dough and when the dough is smooth add One-half cup of currants. One-half cup of finely chopped nuts. One-half cup of finely chopped citron. Work to blend and then divide into four pieces. Roll or pat out each piece so that it is about three-quarters inch thick and as round as a large saucer or small teaplate. Cut to make the cut form a cross and giving four wedge-shaped pieces, like cut in pie. Now brush the top of each piece with the left-over milk that was left in the bowl after measuring out the capital for the dough. Set on a baking sheet about an inch apart and bake in a hot oven for twenty minutes.

If split and lightly buttered and served with orange marmalade, they are a tempting treat. The Scotch folk split and toast them and then spread with butter and orange marmalade. Children who are thin and underweight have been whipped cream on any of the above desserts.

MRS. WILSON'S ANSWERS Dear Mrs. Wilson—Will you please give a recipe for Zwieback. MRS. J. B. H. Place in a bowl one and one-half cups of milk scalded and cooled to 80 degrees Fahrenheit. One and one-half tablespoons of salt. Four tablespoons of sugar. One yeast cake, crumpling the yeast directly in the milk. Two well-beaten eggs. Six tablespoons of melted butter. Stir with a spoon to mix thoroughly and dissolve the yeast cake, then add four and one-half cups of flour and beat very hard to blend. Cover the bowl and let rise for three hours in a place about 75 degrees Fahrenheit. Then beat again and turn in a large loaf-shaped pan that has been well greased with shortening and cover again and let rise for one hour. Bake in a moderate oven for fifty minutes. Let loaf stand one day, then cut in inch slices and place in a baking pan and toast a delicate brown in a moderate oven in a rack in a hot box to keep crisp.

Dear Mrs. Wilson—Is it about the time to make our holiday fruit cakes? Have you some simple recipe, yet tasty? I would also appreciate a recipe for white-cornbread either with sweet milk. MRS. C. J. H. The fruit cake recipes will come along now very soon. To make the cornbread using the white meal, you may use either the sweet or the sour milk without changing the recipe in the least. This means that it is not necessary to use soda at all.

Place in a mixing bowl one and one-half cups of white meal. One cup of flour. One teaspoon of salt. Two tablespoons of baking powder. Four tablespoons of sugar. One and one-quarter cups of milk (using either the sweet or the sour milk.) Beat quite hard to mix thoroughly and then pour in a hot, well-greased shallow pan and make in a hot oven for thirty minutes.

Dear Mrs. Wilson—I would greatly appreciate if you will give me information as how to prepare a suckling pig weighing about six or seven pounds and what should be served with it. MRS. C. A suckling pig should weigh about ten or twelve pounds to be good. It will come ready cleaned and you will need to wash it well in plenty of hot water then scrape skin and remove all bristles. The pig may be roasted with or without filling as follows: Rub the pig well with salad oil and dust with flour, place in a large baking pan, covering the meat with a piece of heavy brown paper. Bake for four hours in a moderate oven, basting every ten minutes with following mixture: Place in a saucepan three parts of boiling water. One-half pound of lard. Two teaspoons of poultry seasoning. Two large onions. Place whole onion in the side of the pan so that it may brown for the gravy. Do not taste until the pig begins to brown. Uncover the nose the last hour.

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After-Dinner Tricks



No. 20—Mysterious Spots on a Knife Two bits of paper are moistened and one stuck to each side of a table knife. With a wave of the knife, both papers disappear, only to reappear at another wave.

In attaching the papers to the knife the piece supposedly stuck to the bottom side of the knife is not placed there at all, but is retained by the fore-fingers which wipe the paper off on the coat.

Both sides of the knife are apparent, if shown, but in turning it over, the fingers give the knife a half twist; so the same side is shown twice. When the knife is waved it is again given a half twist, bringing the blank side up-ward. Both sides are then shown to be blank by again employing the half twist.

Thus the paper pellets vanish and reappear at will. Copyright, 1921, by Public Ledger Company

For filling you may use either cooked sauerkraut or same as for turkey. Dear Mrs. Wilson—Will you please give a recipe for making flaky pie crust? I have tried making one, but the crust is so very hard. Do you think the oven causes the crust to harden? MISS R. Place in a mixing bowl one and one-half cups of flour. One-half teaspoon of salt. One and one-half teaspoons of baking powder. Sift to mix, then add five and one-half tablespoons of shortening.

Cut the shortening into the flour with a knife and then add four tablespoons of cold water and chop to a dough. Turn on the molding board and divide into two pieces, using one for the bottom and second for the top crust. Careless measuring is usually the cause of failure. Sift the flour into a mixing bowl before starting to make the pastry then use careful, accurate measurement. Bake pastry in a slow oven, allowing about fifty minutes to the pie to bake.

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LITTLE BENNY'S NOTE BOOK

By Lee Pape Me and Pud Sinkins was wawking back to skool after lanch today, wawking slower and slower the secer we got to it, Puds saying, G this is a petch of a day, if we had a 'day like this in summe we'd think it was hot.

G, who invented skool on a day like this? I sed. And we started to wawk so slow we couldnt of wawked any slower without standing still, me saying, I wonder if we didnt go back to skool this afternoon I wonder if anything would happen.

Maybe she'll Kiddy wouldn't even miss us, sed Puds. Maybe she'll forget to call the roll, I sed, and Puds sed, G, maybe. With she never forgot to yet, but that didnt say she never would, and me and Puds turned around and started to wawk the opposite way from skool, making us feel much more like wawking, and all of a sudden who did we almost bump into but ma, me thinking, Heck, good nite, and ma sed, well for goodness sake wawst this, tzzent there any skool this afternoon?

Yes mam, I mean we aint sure yet, I sed. That's wat we're trying to find out, sed Puds. But wat you mean not sure yet, trying to find out, wat are you towkink about? sed ma, and I sed, Well you see wat maybe in case there wasent any skool we thawt it would only be a waste of time to go untill we were sure whether there was or not.

One we havent saw enjoy to ask yet, sed Puds. Wat do you mean not sure yet, trying to find out, wat are you towkink about? sed ma, and I sed, Well you see wat maybe in case there wasent any skool we thawt it would only be a waste of time to go untill we were sure whether there was or not.

Well you see we thawt maybe it mite be some holiday we never heard of I used to see you, sed Puds, and me sed, Maybe its Sherlock Holmes birthday or something. You come with me, I'll see that you get to skool, and I sed, Well goob, G, ma, baby smokes. No explanations, please, sed ma. And she took us to skool and watted there till we went in and we was about 5 minutes late and had to stay a hour after skool.

Women's New Suede Gloves—Perfect for Christmas Giving. Strap-wrist gloves and long gloves are decidedly the mode, and suede, in shades of brown and gray, is the softest, most velvety hand-covering one can imagine.

Christmas Opportunities on the Central Aisle. Household Linens 25c to \$6. Gowns that will delight any housewife! 25c for bread-tray cloths of imitation flax lace with linen centers; 50c for all-linen ones with Madeira embroidery.

Women's Blanket Bathrobes, \$4.85. Made of warm, fuzzy bathrobe blankets in cozy dark and light colors and a variety of patterns. Large roll collars, two deep pockets, satin trimming and chenille cords are particularly attractive features.

Women's Capeskin Gaultlets, \$2.65. Brown one of washable capeskin, pique sewn and in strap-wrist style. The deep cuffs make them very comfortable in December wind!

Fiber Silk Sport Scarfs \$3.90 to \$5.50. Women and girls like these scarfs tremendously! Plain and fancy weaves in plain colors and lovely Roman stripes—a wide selection to please fastidious tastes.

Women's Nainsook Chemises, \$1. Pins or white ones trimmed back and front with lace or embroidery, well made and nicely finished. Men's Cheviot Shirts Low Priced at \$1.65. Pin checks or stripes in heavy quality cheviot—made to wear with separate collars or with collars attached. Lavender, green, blue, tan and pink in the lot.

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Marten and Mink Scarfs in Especially Fine Selection. Exceptionally good skins in these fleasible furs make the scarfs particularly desirable for Christmas giving.

Stone marten scarfs are \$35 to \$40; one of the \$35 scarfs is sketched. Baum marten scarfs are \$40 to \$50. Mink scarfs are \$20 to \$40. Other Animal Scarfs Natural opossum scarfs at \$8.50 to \$17.50. Fitch scarfs at \$12.50 to \$30. Australian opossum scarfs at \$10. Natural raccoon scarfs at \$10 to \$22.50. Squirrel scarfs at \$13.50.

Boxed Blankets for Baby's Christmas. Baby appreciates being warm more than anything else, especially if he is a very young baby! Soft, reversible cotton blankets, 30x40 inches, have Teddy bears, bunnies, kittens and flowers for little chubby hands to play with. They are in pink or blue at 90c to \$1.25.

Women's New Suede Gloves—Perfect for Christmas Giving. Strap-wrist gloves and long gloves are decidedly the mode, and suede, in shades of brown and gray, is the softest, most velvety hand-covering one can imagine.

Smart Semi-Tailored Crepe de Chine Blouses, \$5.50. White, flesh, bisque, navy blue and black. Each is made with a Tuxedo roll collar, turn-back cuffs that fit tightly at the wrists and center pleat—all edged with double frill of the silk.

Black Chiffon Velvet \$5 Yard—40 inches wide. The last shipment went out quickly, for women appreciated the fine quality. The most fashionable material for afternoon or evening gowns, for millinery, bags, etc.

Dainty Neckwear, 50c. Includes the popular eyelet collars and sets—the collars in Peter Pan, roll or flat shapes. Also some of the imitation Venise collars and sets, the collars in flat and roll shapes. All fresh and pretty at 50c.

Wool-Filled Quilts, \$6.50. Here's warmth for you! It's a temptation to roll up in one and go to sleep! They're pretty, too, as they are covered with figured cambric with plain settee borders. Wouldn't Mother appreciate one for Christmas!

High Shoes That Are Exactly What Women Want, \$6.75. Good leather in a medium shade of tan is used in these shoes with rounded toes, real tips, simulated saddle straps and perforations. The welted soles are outlined in white stitching and the heels are low.

Black Shoes With Low Heels. Have been a little hard to find. These are of good leather with straight tips with perforations. The soles are welted.

Lovely Negleesees and Breakfast Coats \$5 for negligees of boxloom crepe in light blue, pink, turquoise, rose, lavender and French blue. The slipover model is copied from an expensive silk crepe negligee and there is something of the same grace. Clusters of silk fruit finish each one. \$6.50 for slipover negligees of crepe de chine in black, orchid, light blue and pink.

\$8.50 for delightful breakfast coats of changeable satin trimmed with quilting. They are in American Beauty, turquoise, orchid, light blue, purple and tea rose.

Long Chains of Tiny Beads. Are new and very much liked. The little beads are of metal with enamel baked on—in white, coral, blue and green. \$1.

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Men's Part-Wool Half Hose Special, 50c. Unusually low price for drop-stitch heather half hose. A medium weight is in green, tan and dark brown heather. A heavy weight is in brown heather. Wouldn't be a bad idea to get a pair of each!

Charming Dresses Of Tricotine, Poiret Twill, Serge, Canton Crepe and Crepe de Chine \$10 \$15 \$18.75. In this group will be found delightful dresses of every fashionable Winter type. And nearly every dress is marked at less than the regular price.

The cloth dresses are smartly cut and tailored, with braid, beads or interesting embroidered motifs. All are in navy blue. Silk frocks are in navy blue or black and are of fine heavy crepes of the most fashionable texture. You'll find real distinction in each one of these dresses.

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Men's Good Initial Handkerchiefs, 35c. Big squares of excellent linen have initials that look as if they were hand done. Children's Handkerchiefs—3 in a Box for 65c. Cuddling little figures are embroidered in colors in the corner of each of these white linen handkerchiefs.

Women's Plain White Linen Handkerchiefs 12 1/2c and 15c Each. Neat handkerchiefs of snowy linen with narrow hemstitched hems—the sort women want for practical, everyday use.

Lily of France Corsets. More and more women are asking for low corsets, yet many of them must have them quite well boned. It is the admirable combination that makes many of the new Lily of France models so desirable. \$5 to \$12.50. There are models for all figures and one notices the high quality of the coutils and brocades that are used, also the eyelets below the front steels and the skillful use of elastic inserts.