

Mrs. Wilson Suggests Some Sauces to Give Boiled Beef a Different Taste

Long, Slow, Moist Cooking Will Make Cheaper Cuts of Meat as Palatable as the More Expensive Kind

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BOILED BEEF is one of the old-time homey dishes that your grandmother prized very highly for the reason that it had so many possibilities in making up palatable made-over dishes.

The jazz and modern ideas have relegated to the dim past the delicious dishes of yesterday, that gave the folks of those days many happiness and satisfaction.

Recent investigations show that while the wholesale price of beef is at the present time at low ebb, if not lower than it has been in years, the retail price still remains unusually high.

The butcher complains that there is considerable loss in cutting meat into small pieces, and it costs him as much for wage hire to sell one pound as it does to sell six or eight pounds.

The course cheaper cuts of meat are really more nutritious, and when purchased in comparison with the more expensive ones, contain pound for pound nearly twice as much nourishment or food value.

Long, slow, moist cooking will make the cheaper cuts delicious and tender, and they can be cooked in the fireless cooker or braised in a heavy pot or a pan on the top of the stove.

Purchasing small cuts of meat is wasteful from an economic standpoint. The average loss due to shrinkage in a small piece of meat is nearly one-fourth, while in pieces of five or six pounds it averages only about 10 or 12 per cent.

This is a splendid time of the year to select a piece of meat sufficiently large to serve four or five meals. The saving in loss of weight and the time required to cook the meat for this number of meals will easily be seen.

German housewives would tell you that meats that are twice cooked are more palatable and easily digested and also economical, and it is possible to impart a better flavor to the reheated or twice-cooked meat.

To Boil Beef Select a cut of meat and wipe with a damp cloth. Now tie the securely in shape and plunge into a pot of boiling water that is sufficiently deep to cover the meat.

Let boil rapidly for five minutes, then remove to the simmering burner and let cook slowly, allowing a half-hour per pound. The pot must be covered very closely, so as to prevent the escape of the steam and to prevent evaporation of the water.

A number of seasonings may be added, the individual preferences of the housewife usually determining that, which the family prefers. A few suggestions are as follows:

One medium-size carrot, cut in dice. One turnip, cut in tiny dice. Egg yolks of soup herbs. Or perhaps, a spice bag, containing a tablespoon of pickling spices.

Or one-half cup of vinegar of sour boiled beef. The meat is usually served with a sauce made from well-browned flour and part of the stock in which the meat was cooked.

The stock can be utilized for soups, broths and gravies. Almost any of the cheaper cuts will do, and for a choice you may select either a cut from the brisket and have it boned and rolled, rolled flank, top of sirloin, or old Holland Dutch, cut from the thick part of the shin of beef with the bone left in, cross cut, boned out, cold, a cut from the neck or shoulders or the roasting piece. All make splendid pieces for this dish.

Some Sauces to Serve With Boiled Beef

Horseshoe Sauce Place in a saucepan One cup of milk. One-half cup of flour.

Dissolve the flour in the milk and then add One and one-half cups of the boiling stock.

Stir and cook until the mixture reaches boiling point, then cook for five minutes. Now add Four tablespoons of fresh grated horseradish.

One teaspoon of salt. One teaspoon of pepper. Four tablespoons of vinegar. Beat and bring to a boil, cook for two minutes.

Brown Sauce Place one-half cup of shortening in a saucepan and add One-half cup of flour.

Cook slowly until a dark mahogany brown. Now add Four cups of the stock. Stir well to blend. Bring to a boil, cooking for ten minutes. Now add Three tablespoons of Worcestershire sauce.

Two teaspoons of salt. One teaspoon of pepper. Two onions, grated. Simmer slowly for fifteen minutes.

When a clear, smooth gravy is desired, strain this gravy through a piece of cheese cloth.

To reheat the boiled beef, cut the meat in thin slices and place in the gravy and heat slowly.

Robert Sauce Place in a saucepan One and one-half cups of brown sauce. One-half cup of finely chopped onions.

Three tablespoons of Worcestershire sauce. One-half cup of catsup. Four tablespoons of vinegar. One-half cup of water or stock.

Stir to blend and cook slowly for fifteen minutes. Season highly.

Flemish Sauce Place in a saucepan Two cups of brown sauce. One cup of thickly sliced onions.

One and one-half cups of canned tomatoes. One-half cup of finely diced carrots. One-half cup of finely chopped green tops of celery.

One-half cup of vinegar. One-half cup of water. Cook very slowly for fifteen minutes. Season.

Danish Tomato Sauce Place in a saucepan One and one-half cups of brown sauce. One and one-half cups of brown sugar.

Things You'll Love to Make

Ornaments of Organdie on Net



Dainty trimmings for lingerie are ORNAMENTS OF ORGANDIE ON NET. These are particularly effective on silk garteries.

Three tablespoons of shortening. Two tablespoons of sugar. One teaspoon of salt.

Cool to eighty degrees Fahrenheit, and then add One cake of compressed yeast.

Stir to dissolve and add Two and one-half cups of flour. Beat to a smooth batter and cover and let rise for two hours; then place in a separate bowl.

One-half cup of sugar. Yolk of two eggs. Two tablespoons of butter.

Cream well, then add the sponge with Two and one-half cups more of flour. One teaspoon of nutmeg.

Knead to a smooth, elastic dough and let rise in a warm place for one and one-half hours, then turn on the pastry board, lightly floured, and roll out to one-half inch thick; and cut in small squares and let rise on the board for fifteen minutes; then fry a golden brown in smoking hot fat; roll in sugar mixed with a little cinnamon.

My Dear Mrs. Wilson—Will you give me a recipe for the old-fashioned doughnuts that our mothers used to make, and cut in squares, instead of the ones with the hole in the center? They were as different from the baking powder kind of today as black from white.

Margaret Ryan's Old-Fashioned Doughnuts Place in a mixing bowl One cup of scalding hot milk.

The Question Corner Today's Inquiries

- 1. What country is said to have more women workers in proportion to population than any other? 2. Describe a new device for the kitchen which will lighten work for the housekeeper considerably. 3. How can a cheerfully attractive decoration for a wide window sill be made? 4. When children are between the ages of twelve to fourteen years, how many hours of sleep should they have each day? 5. For afternoon frocks what shades are deemed smartest at the present time? 6. In what striking sort of way is the trimming on the skirt of an evening frock of black charmeuse repeated on each sleeve?

Yesterday's Answers

- 1. Michigan, in the early 70s, was one of the first States to appoint a woman to fill the office of State Librarian. 2. A small electric vacuum brush is a clever new electrical device that makes dusting an extremely simple matter. 3. Soft-colored wools made into a deep fringe on the edge of each finish some striking portieres of tan crash in a novel way. 4. For children of eight to eleven years, ten to eleven hours' sleep is required every twenty-four hours. 5. A good-looking dark overblouse is fashioned of navy blue canton crepe, trimmed with embroidery of the same color, and has a narrow giraffe just above the hem, while several loops attached to this form novel pockets. 6. Fish tails, cleaned and dried, are an absolutely original and bizarre sort of trimming for hats that is now being experimented with.

ARE YOU LOOKING FOR HELP? Perhaps the very person you want in advertising under Situation on page 10—460.

QUILTS MADE FROM OLD FEATHER BEDS Quilt Recovering a Specialty. We Call and Deliver. Jolles Manufacturing Co. 702 E. 8th St. Phone Lombard 5435

HATS CLEANED Remodeled In the newest shape for sports and winter wear. One 40 years of experience is at your service. Steinman 54 N. 7th St. Phone: Market 5437 Branch: Jefferson Ave. Works, 107 S. 15th

Second Week of JANUARY REDUCTIONS! Madams Clare CORSET SHOPS 835 Chestnut St. PRICES ALWAYS MODERATE

Removal Offerings Ladies' Made-to-Measure Suits Sports Suit Made of English and Scotch Tweed Tricotine and Poiret Twill \$40 Poiret Twill Dresses \$25 Tweed Cape to Order \$35 Suits to Order With your goods \$25 FRANK DI LUZIO Formerly with Lupis Riens Removed to 905 Walnut St.

WANAMAKER'S WANAMAKER'S WANAMAKER'S

Annual Fur Sale Friday—All Fur Coats and Neckpieces Are a Fourth Less in Wanamaker's Down Stairs Store

Fur Coats Now \$67 to \$160 Fur Neckpieces Now \$6 to \$40

What sort of furs are they? Precisely the same kind always associated with Wanamaker's. Chosen by the same Wanamaker experts. The best inexpensive furs tanned so that they are luxuriously soft.

Near-Seal Coats Are \$67 Pony Coats With Natural Raccoon Collars and Cuffs Are \$67 Taupe Marmot Coats Are \$67

Short, jaunty, youthful coats with a great deal of "style." Each one silk-lined throughout. The near-seal coats are of soft, thick-piled sheared coney with large shawl collar and plain silk lining, having elaborately embroidered facing and border. The pony coats are far softer than one could imagine without seeing them, and their natural raccoon collars and cuffs are most unusual at the price. Taupe marmot coats are of that soft brownish shade so becoming to anyone with brown hair—and they are uncommonly durable.

Sizes up to 42. Early choosing is advisable because quantities are limited.

Marmot Coats, \$82 to \$108 Good sports coats of taupe marmot, 40 inches long, at \$82. Trimmed with raccoon collars and cuffs, they are 36 inches at \$101 and 40 inches at \$108.

Popular Muskrat Coats of the Better Color, \$112, \$131 Soft, beautiful, natural muskrat effectively worked and with interesting borders of the same fashionable skins. Lined with pretty printed silk.

36 inches long, \$112; 40 inches long, \$131. Near-Seal Coats With Skunk Collars and Cuffs, \$131

These are 36 inches long; 40-inch-length coats are \$138 and \$160, according to the size and quality of the beautiful skunk collars. Of fine sheared coney, which looks very much like Hudson seal, they are all remarkable at the prices.

Near-Seal Coats With Beaver Collars and Cuffs, \$140 for the 36-inch length; \$150 for 40-inch length. Last year the collars and cuffs alone were worth nearly the price of these coats.

Near-seal coats (dyed coney) with lovely gray squirrel collars and cuffs are 40 inches long at \$160.



\$150 \$112 \$67

Everybody Wants Fox Neckpieces \$18, \$25, \$40

Double animal scarfs of black, brown and taupe fox with the desirable luster at \$18—a new record in low prices. Other qualities up to \$40.

Fluffy red fox double fur scarfs are \$25. Natural kit fox animal scarfs look and wear well at \$8.50; blue-dyed kit fox scarfs are \$15.

Japanese cross fox scarfs are \$13.50. Silk-lined fox scarfs are showier and extend far over the shoulders at \$18 to \$30.

Other Fur Neckpieces, \$6 to \$22 Gray squirrel one-skin scarfs are \$11 and two-skin scarfs are \$22. Natural opossum scarfs are \$6; two-skin scarfs, \$13. Fitch scarfs, the good dark kind, two-skin effects, \$22.

Sale of Few-of-a-Kind Silk Blouses at \$2.90

More than 25 styles of blouses, all of which were priced much higher in our regular stock, are included and women will find all sorts of good things!

There are many overblouses with long sleeves or short. A few of the lighter blouses show signs of handling. Colors include navy, black, brown, rust, gray, pink, flesh and white—more in dark colors than in light.

Among them are tailored crepe de chine, tricolette overblouses, silk lace over Georgette, Peter Pan blouses of crepe de chine with fashionable slit sleeves, combinations of Georgette and crepe de chine, beaded Georgettes and so on.

(Market)



Cowhide Traveling Bags—Special at \$5

The best value in years and years and years! A full-size 18-inch bag of surface cowhide in black, cerise and tan. It has a strong riveted frame, reinforced sewed corners, good catches and handle; leather lined.

In a word, it's a good serviceable bag at a very low price. (Central)

Men's Big Warm Overcoats at \$29

Every Ounce Counts for Warmth Because They Are All-Wool

Like a certain series of cartoons of a well-known cartoonist, cotton is all right, but as outer clothing for a man "it doesn't mean anything!"

Why carry weight on your shoulders just for the sake of carrying it? In an overcoat, which is usually fairly heavy, every ounce, or fraction, should count for warmth—and it does in an all-wool coat.

These are well-tailored double-breasted ulsterettes of plain or plaid-back overcoatings in brown and gray mixtures. They're double breasted with collars that can be worn high or open and belts across the back.

Also some conservative black all-wool overcoats at \$29. (Gallery, Market)

Women's Black and Brown High Shoes, \$3

About half price for dependable Winter shoes for every-day knockabout wear. With good welted soles and desirable low heels, the shoes are such that any woman would wear. They have applied straight tips and lace high. Both the black and brown leathers are good quality and the workmanship is reliable. Not all sizes in every style.

Good Shoes at \$4.75 Brown leather shoes with rubber heels are splendid for Winter wear. There are two styles—one with applied straight tips and the other with imitation wing tips—with welted soles outlined with white stitching.

Children's Sturdy Shoes Special at \$2.90 Well-made brown leather shoes are on the correct lasts for growing feet. Sizes 6 to 2. (Central)

Annual Clearaway of Gloves for Women, Children and Men

Third Less Half Price Less Than Half

Women's Gloves 65c pair—chamois-lisle gloves in 5-button length slip-on style in French gray, biscuit, white and chamois. 85c pair—double silk gloves in brown and gray. 8-button length duplex in white.

\$1 pair—16-button length chamois-lisle gloves in biscuit, white and a few beaver. 2-clasp kidskin gloves in tan. Duplex strap-wrist gloves in white.

\$1.35 pair—strap-wrist gloves of white lambskin. 1-clasp black mocha gloves with silk linings. 1-clasp washable capeskin gloves in tan, brown and mode.

Men's Gloves (On the Gallery, Market and in the Central Section) 25c and 50c pair—coltskin work gloves. 65c pair—coltskin work gloves with black gauntlets or knit cuffs and fleece linings.

85c pair—fleece-lined gray suede gloves. \$1.35 pair—fleece-lined tan capeskin gloves. \$1.65 pair—tan capeskin gloves with knit wool linings.

Children's Gloves 25c pair—fleece-lined jersey gauntlets in gray or brown.

35c pair—little children's white wool mittens—some without thumbs, some with pink or blue borders. For larger children gray or brown fleece-lined jersey gloves with imitation leather gauntlet cuffs. Knitted wool gloves, gray or brown, in small sizes.

50c pair—tan or brown leather gauntlets, fleece-lined. Fleece-lined jersey gauntlets with leather palms. Large sizes only. 85c pair—gray and tan fleece-lined suede gloves.

Not all sizes in every style. (Central)

Bulk Ice Cream in Package Form—Only Abbotts are doing this!

—are giving you bulk ice cream, rich in flavor, velvet-smooth—in paraffined packages filled entirely by machine, sealed tight by freezing.

By all means, buy bulk ice cream for its rich flavor. And buy it from the Abbotts dealer, for he alone in Philadelphia can give it to you in this modern, clean "machine"-filled package!

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