

Mrs. Wilson Tells Different Ways Used by English to Prepare Savory Dishes

Open-Hearth Method Tends to Produce Delicately Broiled Meats, Which Are So Much Better for People Than the Fried Ones

By MRS. M. A. WILSON

The English kitchen in the modern home is up to date and modern in every respect, and I may mention that gas was used for cooking, about 1830. But the kitchen I am describing is one in an old mansion that has changed little from old traditions and refuses to become modern.

Great fireplaces have always been a part of the English home, and the love of the open hearth can be found in the rural communities, for you will ever find the cheerful open fire glowing a greeting to you and bidding welcome, and come have a cup of tea.

British climate is such as will make a bit of fire most welcome until late in June to keep the chill and damp out of the house, so for reasons of economy the British housewife has come to plan her cooking with the view of utilizing this fire, which is necessary for health's sake.

The fuel is soft coal in the cities and wood in rural and up-country communities, and you will realize that this fuel blackens all the utensils, so for this reason the black ironware is popular, as it needs but soap and water to remove this fire mark.

The skillet is practically unknown in England from the same standpoint as it is used in this country. Frittatas and baked dishes are favorites, as well as national dishes. The open fire does not permit much baking; in fact, the housewife does not attempt it, for the baker on the corner will gladly bake her product for a few pence.

Here in this country you will find the housewife can and does grill or broil meats in place of frying, and this, I believe, is one of the secrets of the fair English complexion.

The open fire, with its bed of glowing coals, or perhaps embers from the wood, make an ideal flame to broil a steak. Or chop or perchance it's a bit of ham or kidney that is to be the piece de resistance. Here on the hearth, partially barred in the embers, or close beside the dying bed of coals, you will find the every bean pot, with its belly full of snow-white beans, slowly turning a golden brown, for the morrow's supper and the breakfast following.

This same pot will also be used to prepare savory stews in the same manner. Long, slow, moist cooking is the rule in homes where this manner of fuel is used. The housewife, realizing the time required to cook in this manner, and knowing that it cannot be hurried, must naturally start the food to cook in sufficient time, and she often does start it the day before, so that it will be ready in full time.

Some prize recipes from the Cock and Turbot Inn: This famous inn, on the post road to London, tells us by a stone with the date upon it, and old records kept by the inn's keepers, that it is nearly 400 years old, and that it is handed down from son to son.

Baked Beef With Horseradish Sauce
Select a cut of meat that will suit your needs, and have the butcher place a bit of fat between or about the meat and tie securely in shape, with a bit of fat. Now have him place an extra tie of the twine over the meat, tying as for a package.

Wipe the meat with a damp cloth and place in a saucepan with boiling water to cover meat. Add:
One onion.
Peggot of parsley.
Cover closely and cook just below boiling point until the meat is tender. Allow thirty minutes to the pound, and the piece should weigh not less than five pounds. This will spell economy for the housewife to use this size piece of meat, as it can be used for several meals, and the loss due to the shrinkage is considerably less on a good-sized piece of meat than in small pieces.

When ready to serve the meat place in a saucepan:
One cup of milk.
One-half cup of flour.
Stir to dissolve the flour and then add *one and one-half stock from the pot in which the meat was cooked.*

Beat and bring to a boil. Cook for five minutes then add:
Two teaspoons of salt.
One teaspoon of white pepper.
Five tablespoons of fresh-grated horse radish.
One-half cup of chopped capers.
Beat to blend and serve hot. To serve cut meat in thin slices and pour over some of the sauce. A boiled or baked potato is served with this, and when a dish of coleslaw is added you will have a balanced ration.

The balance of this meat may be served with brown onion gravy or in a meat pie.

Try a Beef and Kidney Pie
Cut about one pound of cooked left-over meat in inch pieces, cut three lamb kidneys in small pieces and cover with boiling water. Cook for five minutes. Line a baking dish with plain pastry. Place a layer of the prepared meat in the bottom of the dish, season, then a layer of the prepared kidney; season. Now a layer of chopped hard-boiled egg; season. Repeat, and then pour over one and one-half cups of medium thick cream sauce. Place in the top crust, and bake in moderate oven for one hour. Serve with baked potatoes and a salad of sliced tomatoes and onions. The seasoning used for this pie is:

One and one-half teaspoons of salt.
One teaspoon of pepper.
Three tablespoons of grated onion.
Three tablespoons of finely minced parsley.
One teaspoon of thyme, mix, and use between the layers.

Add two tablespoons of Worcester-shire sauce to the cream sauce.

Ye Olde Tyme Suet Pudding
Place in a mixing bowl:
Two cups of flour.
One teaspoon of salt.
One-half teaspoon of pepper.
Four level teaspoons of baking powder.

Sift to mix, now rub into the flour *one cup of finely chopped suet.*
Two tablespoons of finely chopped onion.
One-quarter cup of finely chopped parsley.
One teaspoon of thyme.
One cup of water.
and mix to a dough. Turn in a well-greased bowl, and tie a piece of well-greased and floured cheesecloth over the top.
Place the bowl into large pot of boiling water and boil one hour. Serve with parsley or cheese sauce.
Do not fill the bowl over two-thirds full. The tin serves this pudding with toasted cheese poured over the pudding, and it is very tasty. To toast the cheese place in a saucepan *one-half pound of cheese cut in small pieces.*
Two tablespoons of butter.
Two medium size onions, grated.
Three tablespoons of Worcestershire sauce.
Melt and heat slowly until creamy, then pour over the pudding. Serve

One-quarter cup of finely chopped parsley.
Two teaspoons of salt.
One teaspoon of pepper.
One cup of brown gravy.
One cup of tomato purée.
One-half teaspoon of thyme.

Heat slowly until scalding hot, turn in hot, deep custard cups, and cover with toasted cheese prepared in same manner as for the suet pudding. This is a fine supper dish on a cold, wet night.

Sweet Suet Pudding

Place in bowl:
One and one-quarter cups of flour.
One-half teaspoon of salt.
Three teaspoons of baking powder.
One cup of breadcrumbs.
Rub between the hands to mix and then rub in one cup of finely chopped suet and add:
One cup of seeded raisins.
One-half cup of coconut.

One egg.
One cup of milk.
One-half teaspoon of nutmeg.

Mix and turn in a well-greased and floured pudding cloth and tie, allowing sufficient room to swell. Plunge into a large pot of boiling water and boil for one hour. Serve with a sweet cream sauce.

MRS. WILSON'S ANSWERS

My Dear Mrs. Wilson—May I ask why my tea biscuits, although delicious, are always yellow instead of white, as I see other biscuits? MRS. B. E.
As you do not give the recipe you use I think that perhaps the flour has something to do with it. Bread flour will give a creamy tinge to the biscuit, while the pastry flour will make a snowy white one.

Armstrong's Linoleum

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Wanamaker's Down Stairs Store



Spring's New Skirts Begin at \$3.75

As pretty in coloring as they are good value—the skirts of plain-color tweed in rose, tan, blue and amethyst. Notice the three buttons on the side of the one sketched.

Large Block Plaids in Fringed Skirts at \$4.75

The pocket is fringed, as well as the edge of the skirt. The tweed is in large block plaids of tan and blue with dull orange stripes running through.

Wrap-Around Skirts at \$4.75

Fringed skirts of plain-color tweeds are in orchid, rose or warm tan, trimmed with covered buttons. They are pretty with dark jackets or sweaters.

The Checked Skirt Sketched at \$5

is particularly good value. It is in periwinkle blue with yellow lines forming the check. A buckled belt and six-buckle straps on the pockets are very smart.

Dark Box-Pleated Skirts, \$6.75

One model, of navy prunella, is sketched. There is a flash of white beneath the pleats, accounted for by embroidered white silk bars.

White and Lovely Tints in Flannel \$8.75 to \$10

Flannels and fine jerseys are in beautiful tints of pale robin's-egg blue, crushed strawberries, orchid, brilliant clear American Beauty, hunter's green, reseda and in white. What lovely skirts for Easter!

Skirts in Extra Sizes, \$5

Plain-color tweeds, as effective as those in small sizes, are in sand, amethyst and Chinese blue.

Well-Tailored Dark Skirts, \$5.75 Extra Sizes

Black and navy plain serge skirts are excellent value. Box-pleated poplin and serge skirts in extra sizes are \$6.75, \$7.75 and \$10.75.

Women's Imported Gloves of Exquisite Daintiness

The skins are of such degree of fineness that almost every one thinks them kidskins instead of the superfine glace lamb-skins they are.

Gloves made with such care of fit and such nicety of finish are a sheer delight to women of good taste. Prices are much lower than regular for gloves of this exceptional quality.

6-Button Length at \$1.85

Slip-on gloves are in tan, brown, black and white with self-embroidery and in black and white with contrasting stitching.

Strap-Wrist Gloves at \$2.50

With 6-inch cuffs, they are in white and tan with self-stitching and in black and white stitching and embroidery.

12-Button Length White Gloves, \$3.75

—and Easter is coming. They are every bit fine and pretty enough for April brides and bridesmaids. 16-button length, \$4.50.

In tan, brown and black, 12-button length is \$4 a pair; 16-button length, \$5.

(Central)

Sports Frocks Are Spring's Favorites—\$8.75 to \$30

Sports frocks this season mean tweed, wool jersey and silk crepes—and all three mean charm.

A Jersey Frock at \$8.75

is sketched and it is a dress with many practical points. The blouse ends in a slip-through belt which marks a low hipline. The skirt is separate from the bodice and is pleated. Collar, cuffs and vestee are of crepe de chine in white or beige; dresses are in navy, henna or brown.

Cape Dresses of Tweed, \$15

The frocks are in sleeveless slip-over style, while the cape is cut with a Tuxedo front and belt. In lilac or Sorrento. (Sketched.)

A Frock With a Long Circular Cape, \$30

These long circular capes can be worn separately and so can the dress. The dress has wide sleeves, some finished with stitching, others with white pique cuffs. Some of the capes show fringed throw scarfs. In tan, lavender, rose and French blue.

Stenciled Breakfast Cloths of Unbleached Muslin, \$1

Round or square ones, 54 inches across, are stenciled in pink, blue or yellow.

18x54-inch scarfs to match, 50c.
Delightful bedspreads 72x96 inches, \$4; 80x96 inches, \$5.

Bolder Patterns

—one showing a full moon rising behind cloudy blue trees, another a fruit design in gay colors, are also on unbleached muslin.

48-inch round centerpieces are \$2.
18x54-inch scarfs are \$1.

Applique Designs

Light blue or pink chambray applique on unbleached muslin and adorned with scroll stitching makes an effective design.

Round centerpieces, 36-inch size, \$1.50; 48-inch size, \$2.50.

(Central)

Men's All-Wool Trousers \$4.50 to \$7.50

Bring in that extra coat that there seems to be little use for and see if we can't match it (or nearly match it) with a pair of these splendid all-wool trousers. Wide variety among good chevots, cassimeres and worsteds.

New Madras Pajamas—\$2

Made over a comfortable, roomy pattern, they are of woven or printed madras in white grounds with vari-colored stripes or of percales in all-over patterns.

Nothing Quite Like the Graceful Lines of a Cape

Capes for women and young women choose many materials by which to display their captivating charm of line. Polo capes are in tan and light colors, some with bold plaids; tweeds are in mixed colorings and herringbone weaves; Bolivia capes are soft and luxurious; and there are tailored capes of navy blue Poiret twill and tricotine.

Best of all, capes are becoming to nearly every woman and they are adaptable for all occasions. Really a cape is the most economical wrap a woman can buy.

Excellent choosing at \$15, \$18.50, \$25, \$30 to \$65.



A Sale of Delightful Spring Hats at \$3

Just one of a kind and each hat charming, fresh and marked at considerably less than usual.

All are of the type for immediate wearing, street hats in the best sense of the word. Mostly in navy blue, henna, black, tan and French blue. They are trimmed with quills, ribbon bows, flowers and interesting twistings of straw.

It's a chance to get a hat of real distinction for a very small sum.

March Sales—Central Aisle

Irish Cream Bleached Linen Damask \$1.65 Yard

Not in years have we been able to offer such a good linen as this at \$1.65! Yes, it comes from Erin, it is 70 inches wide and there are pansy, shamrock and rose designs, the last introducing a decorative ribbon motive. Its creamy bleach will soon wash white. Limited quantity.

Blouses in Five New Styles, \$1.85

A charming gathering! Crisp white dimity, silky checked gingham, colored voile with woven white stripes and other effective materials.

Both round and roll collar styles trimmed with embroidered dots, narrow pleating, lace or pique folds.

Women's Mercerized Cotton Stockings, 65c

Full-fashioned ones with well-reinforced soles and garter tops. Black only. Sizes 8½ to 10.

House Dresses and Bungalow Aprons, \$1.50

Dresses whose charm lies in their simplicity and freshness—kinds that will launder easily and always be pretty. Made on long loose lines with only a fasten-around belt that gives a long-waisted effect. Pink, blue, red or black checked gingham.

Aprons of the pullover kind in blue, tan or pink plaid gingham trimmed with folds of solid color. Their sashes are fastened on with diamond-shaped patches that match the folds.

Organdie Chemises and Step-in Bloomers \$1.50 Each

No longer are underclothes only of "simple white." Now they rival the rainbow in hues—rose, pink, honeydew, orchid and others. Vests and bloomers are finished with scallops bound with contrasting material and are attractively trimmed with hand-done French knots and feather stitching.

On the 13th Street Aisle

Stamped Fudge Aprons, 35c

More of these well-liked aprons of unbleached muslin stamped for a bit of the very easy cross-stitch embroidery. Made-up models show suggestions as to coloring.

White Coutil Corsets, \$1.25

Comfortable corsets for average figures, their advantages being the long skirt made with wide elastic inserts and the unusually slight boning.

Women's Oxfords Typical of Spring—\$5

Women and girls will like these Oxfords because of their clean-cut lines and care of finish.

The styles are sketched—two, of black or tan leather, with medium heels, and one, of tan leather, with a low heel. All have welted soles outlined with white.

(Cheesnut)

Boys' Shoes With Soft Tough Leather Tops and Thick Welted Soles, Special at \$2.90

That's a lot to say about little shoes for fellows who wear sizes 10 to 13½, but the shoes are mighty good shoes and deserve it. Mothers are putting active little girls into these sturdy shoes, too, and find it pays. The leather is in tan and the shoes have straight tips on soft toes.

(Gallery, Market)