

Mrs. Wilson Shows a French Kitchen
Where Rule Is Leisurely Cooking

The Recipes, With Their Foreign-Sounding Names, Include Temptingly Different Kinds of Sausage and Fritters of Celery and of Oranges

By MRS. M. A. WILSON
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THE French housewife does not have to worry about baking, for the baker makes such splendid bread, rolls and pastries that she would find it hard indeed to duplicate; then, again, her kitchen is not suited for this work. The kitchen in France is not the large room of the Colonial housewife; rather it is a tiny room, just large enough for her to do the work necessary for her family. Sometimes this kitchen is a room that is built off the other part of the house, and its main feature is the great fire, which is the chief feature of the kitchen in a tiled sort of table arrangement under a great chimney, with a sort of framework covering the top of the table, and holes made in this top covering, so that pots and pans may be set in them. A brick charcoal fire is kept underneath.

The kitchens are small, and there is absolutely no lost space. Neither does the housewife or the Bonne Femme, as she is called, have to worry about storing food; rather it is kept on hand, using foodstuffs buying from meat to meat, or as on many occasions, just enough for one day. This does not require her to have a refrigerator, and the housewife of France is by no means a poor housekeeper; she can and does give her family plenty of inexpensive, nourishing food, and the skill as used in this country is practically unknown in many parts of France. Madame Artoine, whose husband was a chef in a restaurant before the war for its splendid food, has given me some fine recipes. But she says if they are cooked too quickly they will be spoiled, so keep in mind slow cooking for recipes with the dishes from Sunny France.

Beignets d'Oranges
Peel two oranges and chop fine; strain the juice and add sufficient water to make one-half cup. Place in saucepan; add
Four tablespoons of butter,
and when boiling
One-half cup of flour and the orange pulp.
Cook slowly until the mixture will form a ball on the spoon. Now turn in a mixing bowl and beat until cold. Then add two large eggs, adding first one yolk and beating in well, and then the other. Then follow with the whites of the eggs. Now add
One-half teaspoon of orange extract,
One-half teaspoon of nutmeg.
Drop by the tablespoonful into smoking hot fat. Cook a golden brown. Lift with a skimmer to a paper napkin and roll in powdered sugar and serve with orange sauce.

Orange Sauce
Ream out the juice of two oranges and place in saucepan and add
Three-quarters cup of sugar,
Three-quarters cup of water,
Three level tablespoons of cornstarch.
Stir to dissolve the sugar and the starch and bring to a boil. Cook for five minutes. Then add
Two tablespoons of butter,
Yolks of two eggs,
and beat up hard. Cook two minutes and then fold in the stiffly beaten whites of the two eggs and
One-half teaspoon of vanilla.
Beat hard to mix and serve hot over the fritters.

Beignets de Mouton aux Navets
Is plain braised mutton, with turnips. Pare six medium-sized turnips and cut in quarters; trim each piece to shape like a cork. Cover with boiling water and cook for ten minutes. Then drain and when cool place in hot water. Cover the turnips of the turnips (this means the pieces that are left after shaping the turnips to cork shape) with boiling water and cook until tender. Drain, wash and season with butter, salt, pepper and a little grated cheese. Now set aside until needed. Have the butcher cut from the neck mutton five chops; wipe with a damp cloth and rub well with a bit of butter; then roll in flour. Place in deep saucepan.
One cup of salt pork, chopped fine.
Cook slowly to try out, then add the mutton and brown well. Then add
The prepared turnips,
Two carrots, prepared as the turnips.
No small onions,
One bay leaf,
Two cups of boiling water.
Cook slowly until the meat is very

MRS. WILSON'S ANSWERS
Mrs. Wilson—Will you give a recipe for making hot law? J. S. S.
Shred cabbage fine and place in a bowl, and add to a two-pound head of cabbage
Two cups of celery, chopped fine,
One medium-size onion, grated,
One green pepper, chopped fine,
and the following dressing: Place in a saucepan
One cup of water,
Three-quarters cup of vinegar,
Six level tablespoons of flour,
One tablespoon of sugar,
Two teaspoons of salt,
One teaspoon of pepper,
One teaspoon of thyme.
Mix well and form in small sausages; now roll each sausage in a lettuce leaf, and then wrap two thin slices of bacon about each sausage, tying with a piece of string. Roll in flour and place in deep saucepan containing about two tablespoons of shortening. Brown slowly. Then add three tablespoons of oil and brown the flour slowly until a dark brown. Now add
One-half cup of cold water.
Bring quickly to a boil and add
Eight small onions.
One carrot, cut in tiny bits,
and cover closely and simmer slowly for two hours. Serve on a piece of toast.

Epoules on Potirine de Veau Farcie
This is a stuffed shoulder, or breast of veal, and will give variety to the menu.
Have the butcher select a nice breast of veal and make a pocket in it. Wipe with a damp cloth. Now place in a mixing bowl.
Two cups of stale bread that has been soaked in plenty of cold water and turned in a piece of cheese-cloth and pressed dry.
Four ounces of salt pork, chopped fine,
One-half cup of onions, chopped fine,
One-half cup of grated raw carrot,
One-half cup of the green tips of celery, chopped fine,
One teaspoon of thyme,
One-half teaspoon of salt,
Bit of garlic, size of a small pea.
Place one-half cup of shortening in a skillet, and when smoking hot add the prepared filling and cook slowly like mashed potatoes. Let cool and then fill into the prepared pocket in the breast of veal. Sew the opening with a piece of string and a darning needle. Rub the breast well with plenty of shortening and dust well with flour. Now place in baking pan and cook in a slow oven, allowing thirty minutes to the pound; baste after the meat comes to brown, and add
Three tablespoons of vinegar,
One-quarter cup of catsup to the bary before serving.

Beignets de Celery
This is the famous celery fritter. Soak the coarse outside branches of celery, scrape clean and cut in about four-inch pieces. Fit a number of the pieces together, and tie tightly. Drop in pot of boiling water and cook until tender. Now drain and when cool place in hot water. Cover the pieces of the pieces of three pieces. To compactly and then roll in flour. Dip in beaten egg and milk and then roll in fine crumbs. Fry a golden brown in smoking hot fat. Serve with Heinz sauce.

Bearnaise Sauce
Chop fine
Three shallots,
One bay leaf,
Place in saucepan and add
Four tablespoons of butter,
Two tablespoons of flour,
One teaspoon of salt,
One-half teaspoon of white pepper.
Simmer slowly, stirring all the while, until do not let color. Now add
Three-quarters cup of the liquid drained from the cooked celery.
Stir to blend and cook for ten minutes. Now strain through a piece of cheesecloth and return to clean saucepan and add
Three tablespoons of butter,
The strained juice of one large lemon,
Yolks of three eggs.
Cook slowly until smooth and creamy.
One cup of salt pork, chopped fine.
Ragout de Mouton aux Navets
Is plain braised mutton, with turnips. Pare six medium-sized turnips and cut in quarters; trim each piece to shape like a cork. Cover with boiling water and cook for ten minutes. Then drain and when cool place in hot water. Cover the turnips of the turnips (this means the pieces that are left after shaping the turnips to cork shape) with boiling water and cook until tender. Drain, wash and season with butter, salt, pepper and a little grated cheese. Now set aside until needed. Have the butcher cut from the neck mutton five chops; wipe with a damp cloth and rub well with a bit of butter; then roll in flour. Place in deep saucepan.
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Things You'll Love to Make

Russian Peasant Hat



Peasant trimmings are quite popular. Here is a delightful RUSSIAN PEASANT HAT. The design on the turned-up front is made of red, black and crystal beads, combined with a little silk embroidery thread in the same colors. The front of the hat is first covered with silver cloth. The crown is of a dark colored velvet. A RUSSIAN PEASANT HAT is adorable when worn with one of the new peasant blouses.

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Wanamaker's Down Stairs Store

A Spring Sale of Hosiery and Underwear for All the Family

Nothing Over \$1

La Camille Corsets Begin at \$3
La Camille corsets are well known as healthful corsets, because of their ventilated shields beneath the front lacing and the ventilated back panel. They also have special clasps that do not easily come undone. Materials are all fine quality and lines are irreplaceable.
At \$3, an elastic-finished topless model lacing in front, as do all La Camille corsets. For average figures.
At \$5 and \$5.50
A special model with a low, full bust has a ventilated waistline, as well as shield and back. \$5.
Corsets of pretty pink brocade, for average to medium-stout figures, are \$5.50.
An unusual model for tall women has a long skirt with elastic gores, and a low, full bust with inserts of elastic in front. \$5.50.
Other models for all figures are \$5 to \$7.50.
Fittings Are Without Charge
(Central)

For Women Underwear—15c to 75c
15c for fine ribbed white cotton vests, low neck and sleeveless, regular and extra sizes. "Seconds."
25c for pink knitted cotton bloomers.
25c for low-neck and sleeveless or bodice-top vests of fine ribbed white cotton. Regular and extra sizes. "Seconds."
30c for fancy trimmed vests of fine ribbed white cotton, band-top style, low neck and sleeveless. Regular and extra sizes.
30c for Swiss ribbed lisle vests, low-neck or bodice-top style. "Seconds." 35c, 3 for \$1, for extra sizes.
35c, 3 for \$1, for extra-large sizes, 48, 50 and 52, in low-neck and sleeveless white cotton vests. "Seconds."
50c for regular and extra sizes in white cotton combination suits in bodice-top lace-knee style.
65c for extra-size combination suits of white cotton with band tops and loose knees. Very fine rib.
75c for pink cotton combination suits with tight knees and band tops. Regular and extra sizes.
Hosiery—12½c to \$1
12½c for women's black cotton stockings, seamless.
35c, 3 pair for \$1, for extra sizes in fine mer-cerized cotton stockings in black or cordovan.
35c, 3 pair for \$1, for broken lines of black and cordovan silk-and-fiber stockings. "Seconds."
\$1 pair for silk-and-fiber stockings in the most fashionable color—periwinkle, and, nickel, cordovan and black heather mixtures. "Seconds."
(Central)

For Children Underwear—12½c
12½c for white cotton vests in low-neck sleeveless style. Sizes 2 to 16 years.
Hosiery—12½c to 30c
12½c pair for black ribbed cotton stockings of good weight. Size 6¼ to 10.
20c pair for fine ribbed mercerized black cotton stockings; sizes 6 to 9½.
25c pair for plain ribbed black cotton stockings with fashioned feet. Also for fine ribbed roll-top brown stockings in three-quarter length. Sizes 6 to 9½.
30c pair for extra-heavy ribbed black cotton stockings, made especially for boys. They have double knees and reinforced feet. Sizes 6 to 9½.
(Central)

For Men Underwear—75c
75c for white nainsook combination suits of unusually fine quality. Athletic style.
Half Hose—18c to 65c
18c, 3 pair for 50c, for mercerized cotton half hose in navy, champagne, gray and black. "Seconds."
40c pair for artificial silk-plaid half hose in black, gray, white, navy and cordovan.
65c pair for full-fashioned black silk half hose with mercerized tops. "Seconds."
(Gallery, Market)

Bloomer Dresses and Shirtwaists for Children—\$2



One of the bloomer dresses is sketched and it is most remarkable for \$2. The last lot we had went out in double quick time. Skirt and bloomers are of red, brown, maize or green checked gingham; bodice is of plain-color chambray, trimmed with the check. Sizes 6 to 12.
Shirtwaists are of white lawn with tucked fronts. Pique collar and cuffs show squares of embroidery in Bulgarian colorings. Sizes 8 to 16.
Tafteta Dresses, Special at \$7.75—Just Right for Easter
Many a youngster is wanting a tafteta dress for Easter and here are dresses at a very low price. Of navy or brown tafteta with little tinsel-edged ruffles for trimming. Sizes 10 to 14. (Sketched).
Other charming new tafteta dresses at \$15 and \$16.50.
A Crepe de Chine Dress at \$12.75
is also sketched. The bodice is of red and the skirt of navy blue with red fagoting marking the hem. Also in crepe with beige bodice. Sizes 10 to 14.
Other crepe de chine dresses at \$16.50.
(Market)

Two Special Groups of Spring Frocks \$10 \$16.50 (For Women and Young Women)
In each group there are dozens of different styles.
\$10 dresses are of tweed in light colors and of navy blue tricotine and Poirer twill trimmed with beads, embroidery or braid.
\$16.50 dresses are of tafteta, Canton crepe, crepe de chine, Russian crepe, wool Canton crepe (do you know how expensive this is by the yard?), tricotine and twill. Also some navy blue and black tricotine dresses in large sizes.
(Market)

Gingham Cretonnes 50c a Yard
Cretonne for dresses! And what charming dresses they are! Frocks for the little girl, dresses for women and enchanting gardening aprons and hats—all of gingham cretonne!
This new gingham cretonne also makes the prettiest finish for porch furniture—upholstering, scarfs under the glass of the table, draperies, etc.
Now for the gingham cretonne, itself, with many of its new uses left to the imagination. It is in color with white crossbars or checks or in white with colored checks. But, whichever you choose, there are colorful nosegays of flowers here and there. In gold, green, rose, lavender, blue, black or brown with white. In white with green, brown, black, rose or orange. 36 inches wide.
(Chestnut)

Women's Newest Easter Pumps 14 Styles at \$6.25 to \$8.50
New in fashion, therefore refreshing to the eye. Made on carefully planned lines, many over new lasts, therefore comfortable on the feet.
Made especially for us, with the co-operation of the manufacturer, and therefore low in price.
Almost all have the baby French or the new low heel that is very slightly curved. Two styles have French heels, and even they are not very high. All are light and have turned soles.
These Are Typically Easter Pumps
They have a festive air that speaks of Easter and new Spring clothes with nothing of the old about them—a new season for footwear as much as anything else. Among them are black suede, black satin, patent leather, black calfskin and suede trimmed with calfskin.
Styles Are Delightfully Varied
Plain pumps
Three-button pumps
Sandals with the vertical center straps
Pumps with three straps and buckles
Three-strap sandals with cut-out toes
Two-strap pumps
One-strap pumps
Good-looking low shoes—worthy of the prettiest frock, the smartest suit and the loveliest wrap that a woman wants to wear!
(Chestnut)



\$7.50 \$6.25 \$6.25 \$8 \$7.50 \$8

All Kinds of Tweed Suits \$15 to \$30
Really it is remarkable what delightful Spring suits can be had this season for small sums. It has been years since anything half so nice could be had for \$15 or \$16.50.
Here are well-cut suits of her-ringbone mixtures in soft tones shading to gray and lavender and as Springlike as you please—for only \$15 and \$16.50. Yes, the jackets are lined.
Tan Rose
Lilao Copenhagen
are the pretty colorings in the silk-lined suits of tweed at \$23.50. Ever so youthful.
The Cape Suit Sketched Is \$25
and it is made with a little vest front and a silk-lined cape.
The other suit in the sketch is of tweed in light colors, trimmed with self-color stitching and finished with a narrow leather belt. \$30.
(Market)

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