Mrs. Wilson Tells of Old Time Dishes

Tripe Featured on Colonial Menus—Philadelphia Pepperpot Still a Favorite

By MRS. M. A. WILSON

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TRIPE is the fatty lining of the stomach of several animals which is served as a food. It is prepared by thorough cleansing, and is usually sold partially cooked. Tripe is easily digested and of pleasing flavor, and is popular both cooked and as pickled tripe, as well as in several combination dishes. Tripe should be of good color, fat, thick, and clear white; if dark and discolored it is of poor quality and unfit for food. The honey-comb, and plain tripe, are the varieties, and come from beef, and veal, or the cow and calf. The pig tripe, is known as chitterlings, and that of the sheep is used by the Scotch in the preparation of haggis.

The calf tripe is a delicate dainty morsel, but as the supply is limited we must depend upon that of the cow. The Colonial housewife made many tasty dishes with tripe for a basis, and an old diary tells us of Samual Hetherington riding forty miles, on horseback to eat a dish of tripe and oysters, with a friend. He writes, "forsooth, Harry Tuttleton must be greatly deceived if he thinks I ride the distance but to gossip with him; tis rather to sup on tripe and oysters, as prepared by his good vrouw, Meta, that maketh the tiresome journey glow golden at the prospect."

The English housewife makes a delicious porridge called pepperpot, while the Dutch and German women are famous for special tripe dishes.

How to Cook Tripe

The tripe is sold as plain and boiled tripe, and both the plain and honeycomb varieties are to be had. In fact it is a personal liking with the housewife, as to the variety she will use.

Select a piece of cooked honey comb tripe, and wash well in plenty of water, adding juice of a lemon, or two tablespoons of vinegar to just sufficient water to cover, and soak for one hour. Now parboil and cook until very soft and tender, cooking slowly. It is then ready to use in any number of dishes.

Tripe and Oysters

Cut one-half pound of prepared tripe in inch squares. Now place in a saucepan

Two cups of milk,
One-half cup of flour,
One-half cup of oyster liquid.

Stir to dissolve and bring to a boil. Cook slowly for ten minutes. Now add

The tripe,
One onion, grated,
One cup of celery, cut in inch pieces and parboiled,
Two tablespoons of finely minced parsley,
Three tablespoons of butter,
Twenty-five well-drained and carefully looked over oysters.

Heat slowly to boiling point. Cook for five minutes. Then add

Two level teaspoons of salt,
One teaspoon of white pepper

and serve in soup plate with buttered toast.

Fried Tripe

Cut prepared tripe in oblongs a little bigger than an oyster, season, and roll lightly in flour, and then dip in beaten egg and milk, and roll in fine breadcrumbs. Fry a golden brown in smoking hot fat. Garnish with parsley and cuts of lemon. Serve with tartar or hollandaise sauce.

Chicken and Tripe

Pick the meat from the back of cooked carcass and neck of chicken, mince the cooked giblets fine; cut in small pieces one-half pound of prepared tripe. Now place in saucepan

Two cups of milk,
One-half cup of flour.

Stir to dissolve flour and bring to a boil. Cook for five minutes, then add the prepared chicken and tripe

One medium-size onion,
One-quarter cup of finely chopped parsley,
Two hard-boiled eggs, chopped fine,
Two level teaspoons of salt,
One teaspoon of white pepper,
One-quarter teaspoon of mustard,
Pinch of nutmeg,
Juice of one lemon.

Heat slowly to boiling point, and cook for five minutes. Serve on toast, sprinkle with finely chopped parsley and then dust with paprika.

Tripe Fritters

Put one-half pound of prepared tripe through the food chopper, and add

Three onions,
Six branches of parsley.

Turn in a bowl and add

Two cups of flour,
One teaspoon of salt,
One-half teaspoon of pepper,
Three teaspoons of baking powder,
Two tablespoons of shortening.

Pat between the hands to mix and then add

One and one-quarter cups of milk,
One well-beaten egg

and drop by the spoonful into a skillet, containing smoking hot fat and fry a golden brown. Serve with parsley sauce.

Tripe Dumplings

This is a tasty German dish that will add variety to your menu.

Put one-half pound of the prepared tripe,
Four onions,
One bunch of green garden onions

through the food chopper. Turn in a bowl and add

Two cups of boiled potatoes, rubbed through a sieve,
Three-quarters of a cup of flour,
One cup of fine breadcrumbs,
One teaspoon of thyme,
One-half teaspoon of poultry seasoning,
Two well-beaten eggs,
One teaspoon of white pepper,
Two teaspoons of salt,
Two teaspoons of baking powder.

Mix to a smooth blend, and form in balls the size of an egg; drop in a large pot of boiling water, and cover closely, and cook for twenty minutes; lift with a skimmer, and place in a hot dish. Serve with parsley sauce, and sprinkle with grated cheese.

Pepperpot

This dish while English is peculiarly typical to Philadelphia, where in days gone by the old pepperpot woman was a familiar figure to the good folks in Kensington, a part of the city located northeast of the business district, and the center of the great mill district.

I am going to give you a famous recipe from Mother Harrison, one of the last of the old timers, who bemoan the fact that modern progress has driven the pepper pot woman from the streets of old Kensington.

Select a nice small calf head, and have the butcher crack the head, remove the eyes, tongue and the brain. Place the head after washing well in preserving kettle and add

The tongue,
Nine quarts of water,
Two pounds of washed and cooked tripe, cut in pieces,
Six onions,
Two carrots, cut in quarters,
One bunch of pot herbs,
Cook slowly for five hours. Then in

Knitted Garments Are More Popular Than Ever

By CORINNE LOWE

It's knit and tuck with the new spring modes. Many of these knitted garments achieve their destiny of style by clever manipulations of tucks and plaits. And frequently a plaited skirt is accompanied by a plain jacket. Those which do not go about it in this manner are cleverly trimmed with design of contrasting color.

Personally we prefer the latter process. However, this is only a minor decision clouding an issue which has involved every mother's daughter of us.

The above is a frock of knitted silk and wool in the tan shade so popular at present. A banded design of orange and black enlivens the simplicity of line, and a matching hat does the rest.

colander and lift the tongue and lay aside. Strain the stock and return to the kettle and add

The tripe, chopped fine,
One-half the meat from the calf head, chopped fine,
Two cups of finely chopped onions,
One-half cup of finely chopped parsley,
Two teaspoons of thyme,
Two teaspoons of poultry seasoning,
One and one-half cups of flour, dissolved in one cup of cold water,
Two level tablespoons of salt,
Two teaspoons of pepper,
Six tablespoons of Worcestershire sauce.

Bring to a boil and add dumplings made as follows:

Place in a mixing bowl

One and one-half cups of flour,
One teaspoon of salt,
One teaspoon of pepper,
One onion, grated,
One-half cup of finely chopped parsley,
Two teaspoons of baking powder.

Mix by rubbing between the hands and then rub in four tablespoons of butter. Add

One-half cup of water

and work to a dough; form in balls the size of a small marble, and drop in the prepared pepperpot; cook slowly for twenty minutes, and serve. Too large, do I hear you say, for the recipe? Well, I think not if you have a family of four or five, or perhaps you will want to share with a neighbor or friend. It is better when reheated the next day. Chop the balance of the meat left over, and cut the tongue in thin pieces, place in saucepan one and one-half cups of stock reserved after straining, and add

Two level tablespoons of gelatin.

Stand aside for half hour, then place on the stove to heat to boiling point; strain into a bowl and add

The prepared meat from the calf head,
Two hard-boiled eggs, cut in eighths,
Salt and pepper to taste,
One-half cup of finely chopped parsley.

Mix gently to blend and then pour in a pan that has been rinsed with cold water; stand aside to chill and become firm. This head cheese is delicious for luncheon or supper.

LITTLE BENNY'S NOTE BOOK

By Lee Pape

Looks

You never can tell by a persins looks weather they are the kind of people they look like. Some of the dummest looking fellows are smarter than you are and no matter how dum you look youre libel to be twice as smart as some fello with a brite ixpression but no sents. This proves you awtent to judge anybody by their appearants because theyre libel to judge you the same way and you mite look even funnier to them than what they do to you.

If a gerl is pritty she can be as dum as she wunts to without enybody noticing it, but if a gerl has ugliness and dumness at the same time people will notice them both. A fello is sipposed to look intelligent no matter how elts he looks. One of the things that makes fellows look diffrent from gerls is because they have less hair, and after a fello has jest had his hair cut he even looks diffrent from himself.

Peeple awffen look diffrent in their picktures than wat they do in reel life, on account of them trying so hard to look like themselves it makes them look like somebody elts mutch werse.

There are millions of peeple in the werld but if you wawked for 10 years looking for somebody that looked ixackly like you, you wouldent find enj no matter how common you look. This proves it awt to be a grate consolation to know that no matter how funny looking you are at leest youre the only one like you.

Some of the things that change peeples looks the most are mustashes, bathing suits, falts faces and shaving lather.

BUILD UP or REDUCE
"PLAY and Stay YOUNG"
UNDER OUR
NATURE TREATMENT
(No Steam Bath or Massage)
GOEBEL STUDIO
of HEALTH CULTURE
Both Sexes—Lady Attendant
1114 Spruce St. Wal. 1565

DREAMLAND ADVENTURES

The Queer People

By ARTHUR W. STACE

Jack and Janet, made tiny by wearing magic fairy caps, start for the court of King Hummer of the fairies, having been invited by Prince Flitter-Flash. They laugh at queer fat people and are arrested by queer policemen for making fun of the forest folks. The policemen bring them before the king.

CHAPTER IV
The Queer Judge

"SEND for the judge," ordered the Fairy King, glaring at Jack and Janet. "The judge will quickly learn if these strangers should be punished for making fun of the forest folks."

"The judge is asleep," answered one of the policemen. "He will be very cross if we wake him up."

"So much the better," declared King Hummer. "The punishment he gives will then be harder." Jack and Janet didn't like that idea at all. They didn't want to be judged by a cross judge.

They didn't have any choice in the matter, however. The two policemen darted away, and soon came back leading the judge. And the judge looked very cross, indeed. He was a fuzzy looking fat person, with fuzzy clothes, fuzzy whiskers all over his face, and fuzzy hair on his head. He wore big dark glasses, which rested on a broad nose above a beaked mouth.

"What's the matter?" yawned the judge, as the policemen guided him to a place beside the Fairy King.

"These strangers admit they laughed at the forest folks, but deny they made fun of them," replied the king. "What is the answer?"

"Two and two make four," answered the judge with a wise yawn. He pointed his foot severely at the Fairy King. "I sentence you to be soundly spanked and to be put supperless to bed with the frogs in the bog."

Every one was astonished. This was the same sentence the Fairy king had put upon Jack and Janet.

King Hummer blushed. It was plain to be seen he was much fussed.

"Here! You have made a mistake," he shouted at the judge. "I am the king. The strangers are in front of you."

The judge blinked his eyes at the king, then turned and blinked his eyes at Jack and Janet. "To be sure," he said, yawning widely. "Let the strangers be spanked and put supperless to bed with the frogs in the bog."

Janet wouldn't stand for that.

"You can't spank us and put us supperless to bed with the frogs in the bog," she said stoutly. "We didn't make fun of the queer forest folks. We just laughed when we saw them."

"Ah!" said the judge solemnly. "Did you laugh at the forest folks, or did you laugh with them?"

"What difference does that make?" asked one of the policemen rather rudely.

"It makes all the difference in the world," replied the judge. "It is impolite to laugh at folks, but it is polite to laugh with them." He turned to Jack and Janet. "Which did you do?"

"We just laughed," answered Jack.

The judge glared at them and then at the policemen.

"There, you see how wrong you were in arresting them," he finally blurted at the policemen. "I sentence you policemen to be soundly spanked and to be sent supperless to bed with the frogs in the bog."

The policemen didn't fancy that.

"These strangers are the ones who should be punished," they argued. "You should——"

A rumbling snore drowned out the words of the policemen. The judge had gone sound asleep.

The snoring judge looked very funny to Jack and Janet. They couldn't help snickering. And the snicker grew into a giggle; and the giggle grew into a laugh.

They laughed so hard the fairies and queer people had to laugh, too, even the king.

One of the policemen prodded the judge. He awoke with a start, his big eyes popping open in such surprise that Jack and Janet laughed harder than before.

"Ha!" snorted the judge in an angry tone. "Are you making fun of me? Answer me that, and if you don't answer right I'll snap your heads off."

The judge opened his big mouth as if he meant to fulfill that threat, no matter what the answer might be.

(Can you guess what the right answer is? Tomorrow's chapter will tell.)

Burns Fatal to Woman

Mrs. Mary Derry, sixty-three years old, colored, of 511 South Reese street, died today in Pennsylvania Hospital from injuries received last night when her clothing became ignited by flames from a gas stove over which she was cooking. Fire spread to the house and engines had to be called to put it out.

NEURITIS, LUMBAGO, STIFF MUSCLES, ETC.
Successfully treated with electric baking and medical massage by graduate of Philadelphia Polyclinic. F. N. ADAMS
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Why buy a new dress or suit this Spring? Last season's garments can be beautifully French cleaned or dyed and made to look like new. An establishment of over 100 years' experience settles the question of dependability.
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Old Staten Island Dyeing Establishment
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Prices Always Moderate

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Overheard on Chestnut Street
"I found the nicest store today.
"It's just around the corner on Twelfth street.
"Hosiery is all they sell—yes, it's for men, women, children—anybody who needs stockings. Wonderful service—Wonderful quality and MOST REASONABLE PRICES.
"They call it—"
The Colonial Stocking Stores, Inc.
"If It's Hosiery We Have It"
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Its price will be returned by the dealer if the full, rich flavor of Lord Calvert Coffee fails to please.
BUY FROM YOUR GROCER

WANAMAKER'S | March 23, 1922 | DOWN STAIRS STORE

Wanamaker's Down Stairs Store

$38.50 $35 $38.50 $22.75 $15 $38.50

Easter Suits, Essentially Springlike
In Brand-New Styles for Every One
At Low Prices, $15 to $45

Just unpacked—fresh from their white tissue wrappings—new suits for the new Springtime world!

They *are* new. That is the best of it, so refreshingly new and interesting and becoming! Does a woman ever look quite so young and slender and charming as when immaculately suited?

Well-Tailored Mannish Tweeds at $15
Something particularly well tailored about these suits and the smooth, closely woven tweeds in brown or gray tones help. Jackets are fully lined. One is sketched.

3 New Styles in Plain-Color Tweeds at $22.75
What lovely colors! Warm tan, clear light sapphire blue and the lavender tint that is between orchid and amethyst. All the jackets are fully lined with silk. One style is sketched.
Another interesting model, with a box-pleated back and patch pockets, has a Springlike striped silk lining.

Dark Suits With the New Long Jacket at $35
Three splendidly tailored models of fine quality navy tricotine show the new long jackets.

10 Styles in Suits of Unusual Value at $38.50
Suits worthy of Easter! The exquisite care of the tailoring, the beauty of the materials—tricotines and Poiret twills; the individual and exclusive lines! Every one of these suits has character and distinction.
Three are sketched and tell a little of the great variety of the styles. Many are handsomely embroidered, and most people would think them suits whose price was over the half-hundred mark, at least.
(Market)

Hosiery and Underwear Sale
The Annual Spring Sale is in full swing, with opportunities for all the family — something for everybody at the lowest prices in a long while and good standard Wanamaker quality.
Nothing Over $1
(Central and Gallery, Market)

Dimity Bedspreads
Fresh as the Springtime
63 x 90 inches, $2
72 x 90 inches, $2
81 x 90 inches, $2.25
Dimity bedspreads have the advantage of being easily laundered.

Bed Sets
Both bolster throws and bedspreads are scalloped and the latter have cut corners. The bedspreads are 72x99 inches at $4; 81x99 at $4.50, and 90x100 at $5.
(Central)

Materials for Jumper Dresses
35c to 55c a Yard
Spring brings the demand for slip-on frocks for girls and women, and the best material of which to make them is linen-finished fabric of various weaves.
Heaviest and most durable is the 32-inch material at 35c a yard. This is particularly good for dresses that will get hard wear.
Beach cloth is 34 inches wide at 40c a yard.
An open-weave crepe-like material is very pretty, especially in certain colors. 34 inches wide, 55c a yard.
Many Colors
Orchid, rose, pink, green, brown, linen color, orange, light blue, Copenhagen, yellow, tan and dark blue among them.
(Central)

The Shifter Blouse Checks In
A crisp, fine blouse, perfect to wear with tweed suits or sweaters! It is of a snowy white dimity and very well made. The Peter Pan collar of white is topped by an over-collar of *check* gingham, and the turn-back cuffs (the kind to wear over suit or sweater cuffs) are *check* gingham, too.
$2.25
(Market)

Broken Lines of Fine Corsets Half Price —$3 to $7.50
La Camille, Finesse, Adora, Lily of France and others have prices lowered because sizes are broken. Models to accommodate all figures are made of beautiful brocades or plain materials.
(Central)

March Sales on the Central Aisle

Silk Nightgowns, $3.85
Pale pink, orchid and white ones—lovely affairs of soft lustrous crepe de chine. In tailored style with hemstitched yokes and a bit of shirring. Sleeves are very short—really a happy compromise between straps and sleeves.
Nightgowns of white nainsook have yokes of embroidery with prettily done script initials and are finished with lace at $1.

French Slip-on Gloves $1.85
Beautifully finished French glace lambskin in the well-liked 6-button slip-on length. Overseam sewn and Paris-point stitched backs.
Black, white, brown and tan. Also black stitched with white and white stitched with black.

New Neckwear $1 to $1.50
Guimpes of net and lace are creamy in color and have elbow-length sleeves, which make them extremely desirable for wear with the new sleeveless frocks.
Collar, vestee and cuff sets are of white linen, hemstitched, bound with colored folds, combined with dotted Swiss in bright colors, trimmed with tiny ruffling or finished in a dozen or more attractive ways.

Irish Linen Kitchen Toweling, 25c Yard
So firm is its weave and so soft its creamy bleach that housekeepers will want to stock their linen closets with it. 16 inches wide. Narrow stripes of red or blue at either edge.

Heralding Lovely New Spring Hats—$8 and $9.50
They sing of Easter in their gayness and show the latest turns in millinery styles.
Plenty of large, graceful hats with flowers, hats with glycerined ostrich, tailored hats with smart ribbons and quills, hats with interesting pins and delightful hats of straw combined with silk.
An especially attractive example is a rather large hat with cut-off front brim laden with flowers; another has a crown of silk, top brim of straw, under brim of contrasting silk and a long, wide, graceful streamer floating from the side.
(Market)

Easter Gloves of Fine French Kidskin, $2 a Pair!
Kid gloves belong to Easter! Every woman knows that.
Only a few months ago similar qualities were a dollar more, and every one thought them very good.
These are the best two-clasp gloves at $2 that we have had in all sizes and shades since before the war!
Overseam-sewn gloves are in white, black, tan, brown, beaver and gray, self sewn, or in white and black with contrasting Paris-point backs.
Pique-sewn gloves are of slightly heavier kidskin, very soft and elastic, in gray, brown, tan, white and black, with wide two-tone crochet embroidered backs, or in white and black with self embroidery.
(Central)

7 Styles of Philadelphia-Made Oxfords at $6.50 for Women
Such a trim appearance as they have! They are the type of Oxfords that men always admire on women's feet—with the comment, "Now, that's what I call a neat shoe!" "Neat," as an adjective for a shoe, usually means a man's highest approval.
Low-Heel Oxfords
of black, mahogany and tan calfskins have full wing tips and carefully finished perforations.
The Plain-Vamp Shiny Oxford
of patent leather with a low heel is one of the most fashionable low shoes of the season, and deservedly so.
Conservative Oxfords
with straight tips and medium heels are made to satisfy the discriminating women who wear them. Of black or tan calfskin or dark brown kidskin.
NOTE—All have welted soles that will give good service.
The Down Stairs Shoe Store is well prepared to supply women with exactly the footwear they want, WHEN they want it and at the prices they like to play.
(Central)

Maids' Uniforms at $3.85
Uniform dresses that are absolutely dependable, because they are made of unquestionably good materials that will stand hard wear and plenty of laundering! Some are made right here in our own workrooms.
Choose from
—black soiesette with convertible collar;
—gray mohair with roll collar;
—white uniform cloth (linen finish) with convertible collar;
—fine chambray in lavender, pink, blue, gray, gray-and-white and blue-and-white, with convertible collar.
Special Uniforms at $2.50
A little group of discontinued styles at prices considerably lower. All regular sizes in the lot, but not in each style. Among them pink, blue, white, gray-and-white and blue-and-white uniforms.
Crisp White Aprons and Maids' Sets, 50c to $3
Delightful aprons of lawn or organdie, some with rickrack, hemstitching or ruffling, many with bibs, at 50c to $1.50.
Apron sets, consisting of apron with bib, collar and cuffs, are of crisp lawn, net, organdie or dotted Swiss with lace, $1 to $3.
(Central)