

Mrs. Wilson Has Easter Good News

Tells How to Make Candy Eggs at Home With Little Trouble

By MRS. M. A. WILSON
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Home-made Easter candies will delight the children; the egg shape is most popular. Easter candies can be made from both the cooked and the uncooked fondant. Let the young folks uncook the fondant; they will help make these goodies; they will enjoy the fun. The newer cream candy Easter eggs are made from the dainty colored fondant; a pure vegetable coloring is used to give the proper color.

The home-made Easter candy eggs may also be decorated, and the name placed on the egg with a white or colored icing that is specially prepared for this purpose. The eggs may also be chocolate-covered, using both the bitter and sweet chocolate.

If some of the older folks and the little children who should not eat quantities of sweet meats are to be given their share of the Easter goodies you can make a sponge cake, about three inches thick, cut in oblongs, and with a sharp pair of scissors cut the block of sponge cake to shape of egg. Give two coats of icing and decorate as desired.

The New Colored Cream Candy Easter Eggs

Place in mixing bowl
White of one egg,
One tablespoon of melted butter,
Three tablespoons of sugar.
Whip to blend. Now add sufficient XXXX sugar to make a stiff dough. Add a few drops of vegetable coloring and knead and work like bread dough. Now add a few drops of coloring as you work and work in the coloring as you knead. This mixture needs to be worked well to make smooth. Now form in egg shape, make a thin water icing and color the same shade. Dip in the eggs and place on wax paper to dry.

Use a hatpin to hold on the egg, and when eggs are dry decorate with this pieces of candied citron and candied cherries, forming a flower. If you desire to have a little more color, just inside a small part of the fondant to color before you start and then after coloring the largest part, color the part intended for the yolk a good yellow. Form in balls a little smaller than the usual size of yolk of egg and place in the center of the egg while forming or shaping.

If you have any difficulty in shaping the eggs, use a large tablespoon with a deep, well-formed bowl.

Cooked Fondant Easter Eggs

Place in saucepan
Two and one-half cups of sugar,
Three-quarters cup of boiling water,
One-quarter cup of white corn sirup,
One-quarter teaspoon of cream of tartar.

Let stand in warm place for one hour to dissolve the sugar, then place on the stove and boil until the mixture registers 240 degrees Fahrenheit on the candy thermometer.

If you do not have candy thermometer you can test this with a cup of water just as the water comes from the faucet. This does not mean ice water; when the mixture forms a soft ball it is ready to remove from the fire.

Pour the sirup at once on a well-oiled meat platter and let stand until cool enough to be handled, then work with a wooden spoon, and when the mixture is thick and heavy just knead like bread dough. When white and creamy place in bowl and cover with a cloth and then with wax paper, set aside for twenty-four hours to ripen and it is ready to mold into egg shape. Color if you desire; these eggs do not need to be iced. After they are shaped just dip a spatula in boiling water and make the surface smooth. Or they can be dipped in the colored water icing and decorated like the colored cream eggs.

To Decorate the Easter Eggs
Names and fancy decorations are quite easy to place on the home-made eggs; purchase a few of the fine decorating tubes; use heavy white paper for making flowers, working care to make them small; about two inches when finished is the right size.

To prepare the icing for decorating: Sift
Two cups of XXXX sugar.

The Luncheon That Was Almost a Tragedy

"My dear," exclaimed Mrs. Newton, with tragic face, "what am I going to do? I'm so glad you're here."

Her friend paused as she was removing her hat, and looked at Mrs. Newton in surprise.

"What in the world has happened?" she asked anxiously. "You do look upset."

"That's just it," replied Mrs. Newton. "That's no name for it. Here are all these people coming to luncheon, and the blanc mange I made for dessert is ruined—lumpy and thin, and impossible."

"Is that all that's causing the trouble?" smiled Mrs. Barker reassuringly.

"All?" retorted Mrs. Newton indignantly, and again she replied, "Why yes, that's nothing to worry about. Simply have Pudding."

"Yes, and have that all turn out wrong, too. No, thank you, I'd rather serve sliced bananas!"

"But Pudding can't be a failure," said Mrs. Barker. "It's the most delicious dessert you ever tasted, and so easy to prepare."

"What's it like?" asked Mrs. Newton curiously.

"It's rich and creamy," answered her friend. "All you have to do is to add milk, either fresh or condensed, and sugar to it, and boil three minutes. Then you pour it into a mould, and when it cools it is firm and smooth, and perfectly delicious."

"How is it flavored?"

"Oh, it comes in all flavors—chocolate, rose vanilla, lemon, orange—your favorite flavor," replied Mrs. Barker, and a 15c. box will be more than enough for your luncheon, because this size box will serve fifteen people, or a 10c. box will serve seven."

A few hours later, as her friend was leaving, Mrs. Newton said: "How can I ever thank you for telling me about Pudding? It saved the day!"

"I knew it would turn out right," she replied. "We simply would not be without Pudding. It makes wonderfully luscious pie fillings. And smooth ice cream. And used for cakes, she added, "Pudding so much more nourishing and toothsome."

You can get Pudding at your grocer. Order a box today!—Adv.

Three tablespoons of cornstarch,
One-half teaspoon of cream of tartar,
four times. Place in mixing bowl and add
White of one egg,
One tablespoon of cold water.

Beat slowly until the mixture will hold its shape, and if too thin add sufficient sugar to make so that after fifteen minutes' constant beating the mixture will hold shape.
Do not place over one-half cup of the

icing in the bag at one time and then see that it will flow freely before starting to decorate the egg. Just a little practice and you will soon do it neatly.

Use the plain tube for lettering and straight lines, and the small star for the roses, and the shell-like decorations on the side of the egg.

Crystal Eggs
This is a new egg. Purchase some coarse crystal sugar; it is called afternoon tea sugar and comes in coarse crystals, looking much like rock-candy crystals. Prepare the Easter candy

eggs, using any formula that you desire and then dip in the water icing and roll at once in the crystal sugar. These eggs must be held up until dry, so you can make a special board for this purpose.

Select a smooth piece of board and drive large nails in it, using the wire nails. Place the nails about four inches apart and in squares. The eggs can be placed on the points of the nails to dry, and when removed the place is made smooth by rubbing with the fingers or with small knife or back of spoon.

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For more than a third of a century we have proved that Quality and Economy is a winning combination. In groceries, particularly, Quality Counts and, because we are able to purchase our merchandise in large quantities for our hundreds upon hundreds of Stores, we are able to sell our high-grade groceries at low prices.

Every day sees new customers in our Stores, and the fact that we today enjoy the confidence and patronage of hundreds of thousands of families proves that "good goods at fair prices" is the best policy.

Where Quality Counts and Your Money Goes the Farthest

Choice White Potatoes 1/4 pk (3 3/4 lbs) **8c**
1/2 pk (7 1/2 lbs), 15c; 1/2 bu (30 lbs), 60c

Fine, dry, mealy fellows that cook like balls of flour. We sell Potatoes by weight because this method insures your receiving your full money's worth.

Fresh Eggs doz **27c** **Gold Seal Eggs** carton **32c**

Twelve good fresh eggs in every dozen. The largest and fullest of the new-laid eggs.

Best Pink Salmon tall can **10c**
Don't confuse this with ordinary chum salmon.

Red Alaska Salmon can **21c**
From the streams of the frozen North.

Victor Bread Big Loaf **6c**
The sort of bread you've always looked for. It's the kind you would bake yourself.

Loella Butter lb **43c**
Made in the dairy paradise of the U. S. It's the finest butter in America!

Victor Raisin Bread loaf **10c**
With California Seedless Raisins.

Richland Butter lb **40c**
Pure creamery prints.

Cake Specials

American Beauty barrel **31c**
Ginger Snaps
Packed in a cardboard barrel that always delights the children.

Easter Rabbits, lb **18c**
Othello Cakes, lb **27c**

Like Codfish Cakes?

Asco Threaded Codfish Cut to **6c** pkg.
Asco Boneless Codfish Cut to **16c** brick
Beardley's Shredded Codfish Cut to **10c** pkg.
These prices while they last.

Gold Seal Macaroni pkg **9c** 3 pkgs **25c**
Baked macaroni and cheese is a mighty nice Lenten dish.

Rich Cheese **25c** lb
Nice and creamy.

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P. & G. Naphtha
P. & G. Star 5 Bars for **24c**
Asco Ammonia..... bot 9c
Asco Bluing..... bot 7c

Gorton's Codfish Cakes **15c** can
Sold elsewhere at 20c.

Soused Herring **12 1/2c** big can
Unusually big value. Try a can.

Asco Sliced Bacon pkg **12 1/2c**
Dry, sugar-cured, trimmed of all waste. Very special price.

Asco Tomato Catsup big bot **12 1/2c**
Made from red ripe tomatoes and pure spices. Adds flavor to your meats.

ASCO Coffee lb **25c**
It has a most delicious flavor that is bound to win you.

ASCO Teas 1/4-lb pkg **12c**
1/2-lb pkg., 23c; lb. pkg., 45c
Five fragrant blends of quality:
Orange Pekoe India Ceylon
Mixed Old Country Style Plain Black

Asco Evaporated Milk tall can **9c**
"Pure as the morning dew."

Values Today You Should Buy for Tomorrow

Asco Buckwheat 5-lb bag 27c
Asco Pancake Flour 5-lb bag 27c
Asco Golden Syrup can 9c
Asco Pork and Beans can 9c
Asco Farina 5-lb bag 10c
Asco Spaghetti 5-lb bag 9c
Asco Cocoa 5-lb bag 15c
Asco Maine Corn can 15c

Gold Seal Flour 5-lb bag 27c
Asco Baking Powder can 5c, 9c, 17c
Calif. Sun-dried Prunes lb 12c, 17c
Choice Tomatoes can 11c, 15c
Chick Chick Egg Dyes pkg 5c
Jelly Eggs lb 15c
Easter Eggs 5 for 10c
60c Quality Chocolates lb 37c

Specials for Tuesday In Our 207 Sanitary Meat Markets

Calves Liver lb **45c**
Lean Soup Beef lb **5c**
Hams for Easter

We will have a special lot of Hams, fresh from the smokehouse, for Easter. They will go on sale Thursday morning. All sizes. Place your order now with one of our Meat Managers to insure against disappointment.

These prices effective in our Phila., Camden and suburban Stores and Meat Markets

Wanamaker's Down Stairs Store



Again! Girls' Tub Frocks Half Price at \$1

Last week we had a sale of similar dresses and mothers bought them in half dozen lots. Here is a new shipment of splendid little tub dresses of checked gingham, plain chambrays and cotton suitings.

Made in 10 Different Ways

Suspender dresses in checks or plain colors.
Checked gingham gimpes frocks.
Plain color frocks trimmed with gay cretonne.
Copenhagen blue regulation dresses trimmed with white braid.
Checked gingham with plain color sleeves set in with a square shoulder line.
Every frock is fresh and new and clean—ready for Spring and Summer service.
Plain colors include Copenhagen, tan, green, red, blue, pink, lavender and brown.
Checks and plaids are in green, red, blue, pink and two-tone combinations.
Sizes 6 to 14 years.



Carved Ivory Pendants \$1 to \$2

The most delightful things we have seen in a long time! They're ivory delicately carved in the most fascinating patterns—a Japanese maid in a wistaria garden, a girl on skis, another on snow-shoes, quaint Colonial cavaliers and dames with powdered wigs, piping pans, flowers and dancing girls. Each one is different and they're in all sorts of shapes—round, square, oblong, diamond and rectangular.

Each tiny detail is done with the utmost care and the designs are as fine as lace. They're wonderfully effective worn on a black ribbon over a dark gown.

Easter Opportunities Central Aisle

Gingham House Dresses, \$1

Good news for a lot of women who were disappointed when the last lot sold out before they had purchased.

Firm, heavy gingham in checks of black-and-white, blue-and-white, pink-and-white, lavender-and-white and red-and-white. Well made and neatly trimmed with rickrack braid.

Pretty Underclothes 50c to \$1.50

Bloomers of the well-liked block crepe are 50c.
Chemises with step-in bloomers to match are in honey-dew and orchid, \$1.50 each.

Snowy New Vestees 50c to \$1.50

Linen, organdie, pique and gingham—some with cuffs—vary in price from 50c to \$1.50.
Gimpes with elbow-length sleeves are attractively trimmed with lace—also at \$1.50.

13th Street Aisle Clearaway of Discontinued Gloves 35c to \$1.15

Chamois lisle gloves, two-class style in gray, black and brown, 35c; strap-wrist style in white, gray, beaver and chamois, 75c.
Brown and tan washable capekin; gray mocha; a few tan suede, all in one-class style, \$1.15.

A World of New Topcoats, Capes and Wraps for Easter

Prices are pleasantly low in every instance! What delightful possibilities the Down Stairs Coat Store holds for any woman who has been looking for a new wrap for Easter.

Capes, \$15 to \$55

There are smart sports capes, severely tailored capes for street wear or traveling and capes for dress or evening wear. They are all here in many variations of style and price. An excellent Bolivia cape-wrap, in blue or brown, is \$20. Sizes 14 to 18.

Sports Coats, \$12 to \$27.50

What could be smarter or more youthful than these toppy coats—some cut so loose they are like men's overcoats. Tweeds or polo cloth in light tan and other popular Spring shades. Most of them are fully lined with silk.

Beautiful Coats and Wraps

Nothing seems to bring Easter so near as these handsome wraps of beautifully soft, fine materials. Lovely blues, creamy tans, grays and the like. \$55 to \$82.50.

Here's Summer Cheer Gayest Couch Hammocks \$10 to \$30

Oh, but they look inviting! Gray trimmed with black-and-white, green-and-white stripes, pretty cretonne—many with deep, thick, padded mattresses, and substantial inviting arms, and backs that lean backward for perfect relaxation!

Not a day too early to be thinking of a new couch hammock, particularly for an inclosed or partially inclosed porch! March is behind us and the fair breezes of April are on the way.

Just a word about quality: this is the soundest, best proposition in couch hammocks that we have ever put forth. They are strong; built right in every essential detail and finished with the care such good groundwork deserves.

Smart Pleated Skirts, \$6.25

A lower price than usual for skirts of such good material in this style. Fine wool pinnella, all box pleated, in combinations of brown-and-tan, blue-and-gray, blue-and-white. All regular sizes.

To Make the Blouse for the Easter Suit

The blouse is sure to be sheer and white and almost sure to be dimity, if the suit is a sports model, as so many are!

Checked dimity, 27 inches wide, is in two good qualities at 25c and 35c a yard. Striped and checked dimity of exquisite clarity and fineness is 36 inches wide at 45c a yard.

Sheer striped white voiles in many patterns are 36 inches wide at 35c a yard. Unusual white voiles in combinations of figures and stripes are 36 inches wide; 50c a yard.

Little girls, too, will like dresses of these fine materials.

For Colored Collars

or whole blouses, that are soft imported gingham in pretty checks and plaids. 32 inches wide, 58c and 75c a yard, but, of course, it takes only half a yard or less for collars and cuffs.

12 Styles of Women's Easter Oxfords and Pumps \$6.50

They are splendid, Philadelphia-made shoes of excellent quality and right in fashion. Among them are: Patent Mary Jane pumps; Patent plain-toe oxfords; Black, tan or mahogany oxfords with low heels and wing tips; Black or brown kidskin oxfords with low heels.

Tan or black calfskin or brown or black kidskin oxfords with Cuban heels and straight tips.

Your Easter Clothes, Mr. Man!

An Easter suit must be all wool, of course, that is the first consideration. It must be well cut and tailored to hold its shape—not merely pressed into shape to lose its lines in the first shower.

Wanamaker suits are good through and through, they will stand up under a great amount of wear and retain their good looks to the end.

Sports suits, which all the younger men seem to be donning, are of tweeds and heringbones with gray and tan predominating. Backs are usually belted and pleated. \$25 to \$32.50.

Business suits are of cheviots, cassimeres and worsteds in the darker tones of gray, blue, brown and olive or of tweeds and heringbones in grays and tans. \$25 to \$35.

Fittings in all regular sizes as well as for men who are taller or stouter than the average. Every Wanamaker suit is guaranteed to give the utmost in satisfaction.

Men's Summer Pajamas in 5 Colors, \$1.50

A very low price for pajamas of smooth, evenly woven cotton material finished with white frog fastening. In pink, blue, lavender, tan and white.



Newest Fabric Gloves Have Interesting Cuffs

One pretty style has a tiny pleated frill around the cuff—in gray, covert, walnut and white. \$1.50.

Another has a pretty design done in chain stitchery in contrasting colors. In white, mastic, covert and beaver shades with two-tone embroidered backs. \$1.50.

A third, in the fashionable sand shades, has a stiff gauntlet cuff smartly braided in self tone. \$1.65.

A Corn-Color Pantalette Frock With White Pippings, \$1.25

Can't you picture it on a sunny-haired child? It's but one of a group of these pretty and practical frocks of chambray in light blue, green and pink as well as maize, all piped with white. Sizes 2 to 6 years.