

Mrs. Wilson Gives Salad Dressings

Whether Salad Is of Fruit or Vegetables Is Question, Because Accompaniment for Each Is Different

By Mrs. M. A. Wilson

The salad habit has come to stay, and the housewife who provides sufficient variety, with tasty, appetizing dressings, will seldom receive the faint compliment about the salad portion.

The dressing served with the salad either makes or mars it; since the art of preparing a dressing is truly an art, and those who think that any dressing will do soon find the family fire of the salad part of the meal.

Another important point to be considered is this: Don't mix and blend the green and vegetable salads until you are just ready to serve. This is often the reason that so many vegetable salads are not so appetizing. If the vegetable is permitted to stand, it loses its dainty crispness and becomes heavy.

The blending of spices in the salad dressings is an art indeed, and one soon becomes familiar with the secret of making dressings in making these dressings. Paprika is a Hungarian sweet red pepper, mildly aromatic and slightly stimulating.

Before planning to make the different dressings, I would like to say a word about some combinations that are popular, yet are out of dietetic balance. First we have the fruit salads, and my experience in the last few years in having many gentlemen protest in having the serving of oil dressings led me to investigate, and I now can tell you some interesting facts.

Do not combine fruits and vegetables. Do not combine protein foods with either fruits or vegetables. This means that cheese, meats, chicken should not be combined with either the fruits or vegetables.

Spice Vinegar: Place in piece of cheesecloth five blades of mace, one piece of stick cinnamon, twelve cloves, one piece of allspice, one piece of ginger root, one piece of cadmus root or one-half teaspoon of cadamus seed, one clove of garlic, one teaspoon of mustard seed.

Mint Vinegar: Use the white wine or malt vinegar for making this vinegar. Place in pint fruit jar, one cup of vinegar, one cup of finely chopped mint leaves, taking care to pick the leaves from the stem before chopping.

MRS. WILSON'S ANSWERS: Mrs. Wilson—Please give recipe for ginger ale. MARIE FLEMING: Ginger Ale: Place in large preserving kettle five pounds of sugar, three gallons of water.

Two Minutes of Optimism

The Highest Order

Manners, it has been said, are a matter of habit rather than heritage. So it is—for verification observe the next baby you see sailing.

One of the most stiff-necked grandees of the old world was sired by a second-hand skin dealer.

The founders of Europe's leading dynasties were red-haired, ruthless vendaloes who manhandled opposing people before their descendants handled imposing papers; they wielded incendiary torches before their great-grand progeny haunted monarchical accepters.

It is only a short flight backward since Genghis Khan and Attila and Olaf donned stone clubs and palm leaves for their modern ilk have doffed for kid gauntlets and goat braids.

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RADIO IN THE HOME

By HENRY M. NEELY



The stumbling block of most amateurs who contemplate installing an audion bulb set is the high price of the storage battery and the trouble of keeping it constantly charged and in good condition.

Why can't we use dry cells? they ask. Dry cells will light the audion bulb and make it work.

Well, dry cells can be used but, if there were not a very serious objection to them, storage batteries would not be so universally recommended.

But electricity is electricity, you might say. That also is true, but these are different kinds of electricity, just as there are different kinds of beans and potatoes and other things in this world.

All of which being after all the real sum and substance of ability—anybody can be a titleholder of its highest order—can be a lady or a gentleman.

decidedly more force than it did from the tank. Go all the way down into the cellar, open a spigot there and you will find that the water will have force enough to run a small motor or water-wheel.

While the comparison is not strictly accurate, it is sufficient for our purpose to know that amperage is to electricity very much what the diameter of the pipe is to water—that is, more or less roughly, an indication of the quantity.

WANAMAKER'S

JUNE 12, 1922

The Wanamaker Down Stairs Store

A Cool, Well-Ventilated Shopping Place on One Floor

Glistening Sports Satin for Summer Skirts—\$2

Women's White Canvas Pumps at \$5

Oxfords at \$5.75

Beads Like Ice

Women's Knitted Wool Bathing Suits In Large Sizes—\$8.75

Swimming Slippers Entirely of Rubber

1000 Extra-Fine New Neckties, 65c

By far the best we've had in a long, long time for such a price.

Cool Barred Marquisette 25c a Yard

Cretonne, 20c a Yard

Women Are Learning What Real Corset Comfort Is

Light-Weight Mohair Sweaters Only \$2.50

Cool Frocks for Little Girls, \$2

Sale of Women's Muslin Underwear, 50c and \$1

Fresh new undermuslins bought as a first of June special but late coming in. All of the underthings are cool, fresh and most inexpensive.

Other Lingerie Specials

MILLARDS announce A Re-Building Sale! at 127 South Thirteenth Street Commencing—Monday—June—Twelfth Women's and Misses' Apparel "At Drastic Reductions" Entire Stock Included—Without Reservations