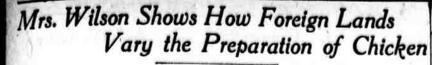
EVENING PUBLIC LEDGER-PHILADELPHIA, MONDAY, JUNE 19, 1922



And, When This Fowl Is Mentioned, Methods of Fixing It Wouldn't Be Complete Without Recipe From **Our Own Southern States**

By MRS. M. A. WILSON Copyright. 1933. by Mrs. M. A. Wilson. All rights reserved THE farmer begins about the middle When the chicken is nicely browned

I of June to weed out the chickens add that have played their part in the fall, winter and early spring production of eggs. The young pullets are nearly Now add ready to begin laying, and the farmer ready to begin mying, and the farmer decides to turn the old hens and cock-erels into ment, so to the market they of four dissolved in the milk.

Stir to blend, and bring to boiling point. Cook slowly for fifteen minutes, Season with salt and pepper and lift each piece of chicken on a thick slice of quickly find their way. quickly find their way. The stewing chicken is reasonably priced at this season, and will add variety to the menu, and if you are careful to utilize every bit, so that there will be no waste, you will find that the chicken is really little more expensive than other meats. Then, too, the family is willing to be served smaller portions of this delicate meat. Freque chickens, the young cockarels

Frying chickens, the young cockerels of the early spring hatch, are also to be had quite reasonably, and make a splendid dish for Sunday dinner or when you have a guest home to dinner. For the newly weds and the "we two family" they are just the right size.

Polish Chicken Paprika Select a stewing chicken and have the

shortening to the saucepan, and when smoking hot add

One-half cup of finely chopped

dealer cut for stewing, leaving the breast whole. Now, if there is any chicken fat, place it in a deep kettle and try out, if not add one-half cup of add One cup of thick cream sauce,

add

sert !

fine. Two teaspoons of salt, One teaspoon of pepper,

Two cups of boiling water, Tiny bit of garlic. Cover closely and steam until tender,

onions. Cook gently for a few minutes, then A New Little Bride With wash the chicken, and, without wiping, dip lightly in flour, and place it in the An Old, Old Problem

After-Dinner Tricks

No. 192-Cut String Restored

A piece of string is tied in a loop. A piece of string is tied in a loop, which is doubled and the string is held as in Figure 3. Some one cuts the string, making four loose ends. The performer places two of these ends in his mouth and chews them. When he takes them from his mouth the loose ends are found to be joined together— the string has been completely restored ! the string has been completely restored! The trick lies in the method of doubling the loop. The string is not doubled as one would ordinarily do it (See Figure 1), but is doubled as in Figure 2. When the string is held between the hands (Figure 3) the joining point "A" is concealed between the left thumb and forefinger. The string, how-ever, appears to be doubled as in Fig-

ure 1. The string is cut at any point along the portion held between the two hands, although the nearer the cut to the point "A" the better for the performer. Thus



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TEA

One-quarter cup of finely chopped paraley, Four hard-boiled eggs, chopped fine. Heat to bolling point and cook slow-ly for five minutes. Remove the crumbs from the center of crusty rolls and brush liberally with drippings. When chicken is nicely browned add one and one-half cups of water, cover closely and steam until the hicken is very tender. Now add One and one-half cups of sour

One-quarter cup of finely chopped parsley, Four hard-boiled eggs, chopped fine. Heat to boiling point and cook slow-ly for five minutes. Remove the crumbs from the center of crusty rolls and brush liberally with bacon or ham drippings and place in hot oven to brown lightly. Then fill with the prepared chicken giblets, and sprinkle a little grated cheese over the tops and dust with paprika. Place in hot oven to melt the cheese. Grecian Braise of Fowl struct the chicken in

oream, One cup of milk, One-half cup of flour. Disolve the flour in the milk and sour cream before adding to the chicken; bring to boil and add One-half cup of finely chopped par-

sley, Two tablespoons of **pa**ted onion, Six small cold boiled succet potatoes that have had the skins removed,

Have the butcher split the chicken in half and remove the breast bone. Singe and wash and dip lightly in flour with-out drying the chicken. Mince one-quarter pound of salt pork fine, place in deep saucepan and cook until the pork is a delicate brown. Now add the that have had the skins removed, One-quarter cup of melted butter. Place in hot oven for half hour and serve on thick, well-buttered slices of toast. Garnish with nicely browned slices of bacon and finely minced par-



Women's Cool White Pumps and **Oxfords**—\$6.50 to \$8.50

Newest of all is the Roman sandal pump with a vertical strap and one that buttons closely about the ankle. One of the coolest and most comfortable pumps in a long while! It is of very fine white canvas, finished inside neatly and smoothly with white kid. \$8.50.

Mary Jane Pumps at \$6.50

WANAMAKER'S

Of smooth white canvas, fitting neatly; they have instep straps and low heels, carefully covered.

White canvas oxfords are also nicely finished and are made with straight tips and low or Cuban heels, both covered, at \$6.50.

is used in four good-looking styles. This leather wears exceedingly well and is easily cleaned.

White Leather, \$6.50 and \$7.50

JUNE 19, 1922

Instep-strap pumps are in Mary Jane style with a low heel at \$7.50. Pumps with instep straps and Cuban heels, \$6.50.

Oxfords of this good white leather have straight tips and covered low or Cuban heels.

This is the best assortment of fashionable low white shoes that we have had this season-and every one of the eight styles is in demand. Sizes are complete. (Chestnut)

New Foulard Voiles 38 Inches Wide 38c Yard Unusual foulard figures on very fine, lustrous voile-navy, brown, gray, black, tan and Copenhagen blue. Exactly the light, cool cotton material in street colors that so many women want for Summer frocks. (Central) Only \$1 for Little Girls' Frocks

Cunning little frocks, too! They are made of durable gingham in cadet blue, pink, green or Copenhagen. Some are trimmed with checks and have sashes. Others are trimmed with maize gingham, sometimes with a hen and her chickies embroidered on the high belt. A few are of sturdy white jean.

Crepe Nightgowns, \$1

Lemon, orchid and pink-a pretty style with

Sizes 2 to 6 years. (Central)

CLEARAWAY Fine White Linen Scarfs Stamped for Embroidering \$1 and \$1.25

This is the finest linen that we have had in stamped pieces for five years. Others, of coarser linen, have been much higher in price.

Three pretty patterns in scarfs and centerpieces, including a particularly attractive butterfly design and basket.

Scarfs will finish to the size of 16x42 inches at \$1; 16x54 inches at \$1.25. Centerpieces are 84 inches across at \$1.25. (Central)

A Bathing Suit Stands for **Coolness and Fun**

It suggests coolness-long, smooth swims in deep, quiet water, shaded by trees; exciting rushes to meet the breakers as they tumble into spray; swift, straight dives into deep water oh, a bathing suit stands for real sport and enjoyment!

Black sateen and surf satin bathing suits in many styles are \$2.25, \$3.75 to \$5.75, including some in large sizes and others for young girls.

Knitted wool suits are very popular this year. In several styles and many colors, they are \$4.50 to \$8.75.

Caps-such an assortment of shapes and colors Caps-such and -are 12c to \$1. (Surf Store, Market)

Emince of Giblets, Turkish Style Mince fine the cooked giblets and add the meat picked from the back of the carcass and neck, put the skin of the chicken through the food chopper and Two onions minced fine, Tiny bit of garlic, One cup of boiling water. and cook slowly for one-half hour. Now

One cup of fresh fomatoes chopped

