

Mrs. Wilson Talks About Meringues

Great Care Should Be Taken Never to Stir Them, as in This Lies the Cause of So Much Failure

By MRS. M. A. WILSON
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MERINGUES for the pie, the pudding and in the form of kisses, have always been the boogie-boo of the housewife. Failure after failure tells the story of wasted materials.

Keep this firmly in your mind when making meringues of any kind, to stir in any form is the cause of failure. Grease in any form will also spoil a meringue for the egg whites will not whip up sufficiently stiff, hence failure again. If you use the egg-beater, make mayonnaise or whipping cream it will not do for making meringues.

When ready to make the meringue, wash the egg-beater and the bowl, and both in cold water to chill and wipe dry on fresh clean towel. The dryer style of beater is best for making meringues as the whip or spoon style of beater does not whip the meringue dry before adding the sugar.

Place whites of four eggs in bowl; now measure out two-thirds cup of granulated sugar and sift the sugar once, place in second cup three table-spoons of the powdered or confectioners' sugar.

Now begin and whip or beat up the whites of eggs until when you lift the egg-beater the little points of egg white are about one-eighth inch long. The egg whites will be quite dry and will not drip when the egg-beater is again. If you use the egg-beater, make mayonnaise or whipping cream it will not do for making meringues.

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Black Chantilly Combined With White Chiffon



By CORINNE LOWE

An avalanche of beaded gowns has descended upon our summer. Steel beads of the white georgette evening frock are a favorite thought with Paris. So are crystal beads. But why mention names in a season when every bead and bugle and sequin of every possible tint and substance is out taking the air.

If you don't want to bend your crepe or chiffon the first way out is by way of the lace path. Lace-trimmed gowns have enjoyed an increasing popularity this summer and none is more popular than the white combined with black Chantilly or other fine weave.

We are showing today a charming version of this costume in the white chiffon model where the black lace forms the tight undersleeves and a rippling train at the side. This train is really a development of the band of Chantilly set under the bodice, and at the point where it begins the corsage is cut away into an inverted V. The grille of black satin terminates in a flower of gold tissue.

MRS. WILSON'S ANSWERS
Dear Mrs. Wilson—My husband has for years spoken of the sponge cake his mother made when he was a little boy. It was made with a bottled sirup, and he as a lad used to beat the hot sirup on the steps in the back yard until cool. Would like the recipe for this cake.

MRS. HENRY WILSON.
Italian Sponge Cake
Place in sauceman
One and one-half cups of sugar.
Three-quarters cup of water.
Bring to boil and cook for eight minutes; remove from the stove and pour in a bowl and add
The yolks of six eggs.
Beat until the mixture is cold; then add
One teaspoon of grated lemon rind.
Juice of one lemon.
Two cups of flour.
Two teaspoons of baking powder, sifted with the flour.
Sift flour and baking powder five times, then beat the mixture until smooth. Cut and fold in the stiffly beaten whites of the six eggs and turn in a well-greased and floured pan and bake thirty-five minutes in slow oven. 275 degrees Fahrenheit is about the right temperature.

My Dear Mrs. Wilson—Could you give me a method for using lamb tallow for making a hand soap? Would honey or almond oil be any addition to same? I. McM.

Melt and strain the lamb tallow and add to three pounds of lamb tallow and equal measure of salad oil.
One-quarter cup of borax.
One cup of almond meal.
One cup of oatmeal ground fine through the food chopper to six pounds of the prepared fat.
Now dissolve one can of lye in three pints of cold water and add to the mixture, stir until creamy and then turn in a pastboard box lined with paper, set aside to become hard, then cut in pieces to suit you.

Meringue Shells
Use boards similar to the board sold for cutting bread on, cover the board with paper, prepared as for the meringue pudding, and then form the meringue mixture as made for the kisses on large tablespoon and place on the prepared board. Dust with granulated sugar and place in very slow oven to dry; this usually takes about three-quarters to one hour. When cold lift carefully and scoop out the centers with a tablespoon and return to warm place to continue to dry, be sure and turn the shell down for it may break up if the bottom is placed upward to finish drying out. The pulp center may be used for cake filling or placed on pudding.

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Little Benny's Note Book

By Lee Page

Mr. Parkins came to see my sister Gladdis last night and they were in the parlor talking about different subjects and I was sitting there listening to them on account of Gladdis not having chased me out, yet and pop came and stood in the parlor door and looked at Mr. Parkins a while, saying, "Good evening, Mr. Parkins."

Evening, said Mr. Parkins. And pop looked at him a while longer saying, "You're not by any chance a gambling man, are you, Mr. Parkins, you don't play poker, for instance, I suppose."

"No sir, certainly not, I'm quite settled in my habits, you might say, thank you for inquiring, Mr. Parkins said."

"O that's all right. I have some friends up stairs, there are 3 of us altogether and I thawt if I could dig up a 4th I thought we might stir up a little innocent game of poker, but of course if you don't play you don't play, pop said."

"I see, well, as far as that goes, of course I have a smattering of the game, that is to say I know the rules and that sort of thing and I have a fair idea of what to play and what not to play under various circumstances, in other words I've had enough experience to sit in on a friendly game and take care of myself, as I were, Mr. Parkins said."

Mr. Parkins is perfectly free as far as his actions are concerned, I'm sure, Gladdis said looking independent but mad, and Mr. Parkins said, "That's very good of you, I'm sure. And he went up in the setting room with pop looking glad and Gladdis picked a book up off of the piano and slammed it down again hard, she said, "Wats a matter Gladdis, are you mad?"

"Specs, wen you're spoken to, said Gladdis."

Proving she was.

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187 Samples Upon Request
Colonial Yarn House
1231 Cherry St. Phone LOU 2010

Third Annual SALE
Reductions on all CORSETS
Exceptional Values in lots at \$2.98 and \$4.98
BRASSIERES REDUCED
Madams Clare
CORSET SHOP
835 Chestnut St. Prices Always Moderate.

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Gas hot water service is all-year insurance of a plentiful supply of piping hot water for all household needs at the turn of a faucet.

Have you inspected the Storage System? A tankful of hot water always ready. No work. No dirt. Little expense. Automatic. Demonstrated whenever you please at any U. G. I. store. If you cannot come in, ask us to send a representative.

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Sleeves

There are all sorts of sleeves and rumors of sleeves in circulation just at present. An interesting model is slashed above from shoulder to wrist and held together by a band of white organdy permitting a little overflow of cuff. Another arresting sleeve is the one which cuts out a triangle of the material right on the top of the arm. And, by the way, this same surgery is observed in the side panels of a few of the latest frocks, where either triangles or ovals disclose the material beneath.

Best Home Treatment for All Hairy Growths
(The Modern Beauty)
Every woman should have a small package of delatone handy, for its timely use will keep the skin free from beauty-marring hairy growth. To remove hair or fuzz from arms or neck, make a thick paste with some of the powdered delatone and water. Apply to hairy surface and after two or three minutes rub off, wash the skin and it will be free from hair or blemish. To avoid disappointment, be sure you get real delatone and mix fresh.—Ade.

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Every woman should have a small package of delatone handy, for its timely use will keep the skin free from beauty-marring hairy growth. To remove hair or fuzz from arms or neck, make a thick paste with some of the powdered delatone and water. Apply to hairy surface and after two or three minutes rub off, wash the skin and it will be free from hair or blemish. To avoid disappointment, be sure you get real delatone and mix fresh.—Ade.

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