

### Mrs. Wilson Suggests Menus for Sunday

The Housewife Should Do Her Marketing Early in the Morning, Before the Vegetables Have a Chance to Spoil

By MRS. M. A. WILSON  
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MARKETING this week should be an easy task for the housewife, as fruit and vegetables are abundant and reasonably priced. Market early and make your selection before the heat causes the food to dry and lose its fresh appearance; and then place in the refrigerator just as soon as the food reaches the home. Many complaints come at this season concerning the toughness of the young corn and other vegetables. This is due to the fact that these foods are permitted to wilt, then are freshened by soaking in water; this will make the young and tender variety as tough as though they were left on the vine to mature. Just a little meat and plenty of both fresh vegetables and fruits should be the rule for marketing this week. I have some unusual recipes, that will lend spice to the menu.

- Suggestive Menu for Three Meals on Sunday
- Sunday Breakfast**  
Cantaloupe  
Fried Tomatoes With Bacon  
Au Gratin Potatoes Drop Biscuit  
Coffee
- Dinner**  
Chilled Cantaloupe  
Radishes Garden Onions  
Pot Roasted Steak With Onion Gravy  
Potatoes Succotash  
Bean Salad  
Lemon Curd Pie Coffee

- Supper**  
Cheese Custard Baked in Tomatoes  
Bean and Potato Salad  
Johnny Cake Caramel Custard  
Stewed Fruit Sauce  
Cookies Tea

**Drop Biscuit**  
Grease a baking sheet and place in cool place; now place in a mixing bowl  
Three cups of flour,  
One teaspoon of salt,  
Three level tablespoons of baking powder,  
Two tablespoons of sugar,  
Sift to mix, and rub into the flour six tablespoons of shortening, and use one and one-quarter cups of milk to form a stiff dough that can be worked with a spoon. Drop in little piles from the spoon, keeping each biscuit about two inches from the other and bake in hot oven for fifteen minutes. Serve in napkin to keep warm.

**Lemon Curd Pie**  
Line the deep pie plate with plain pastry, and then place a strip about one inch wide about the edge to reinforce the edge. Place in saucpan.

One and one-quarter cups of water,  
One cup of sugar,  
Four tablespoons of cornstarch.  
Stir to dissolve the sugar and starch and bring to boil. Cook for two minutes; now add

One-half cup of bread crumbs,  
Juice of two lemons,  
Grated rind of one lemon,  
Three tablespoons of butter,  
Yolks of three eggs.

Beat up hard to blend and return to the fire and cook for three minutes; turn in the prepared pie plate and bake in slow oven for two to five minutes. Whip up the whites of the eggs until stiff and add one-half cup of sugar, beating the sugar in well; pile on the pie, and place in oven to brown well.

**Cheese Custard Baked in Tomatoes**  
Select a large tomato for each person, and carefully scoop out the center, taking care not to break the skin; turn the tomato upside down on cloth to drain.

Place in mixing bowl  
One and one-half cups of thick cream sauce,  
Three-quarters cup of grated cheese,  
Two well-beaten eggs,  
One teaspoon of salt,  
One-half teaspoon of white pepper,  
One teaspoon of oil of onion,  
Two tablespoons of finely chopped parsley.

Mix well and use to fill the prepared tomatoes; then sprinkle with grated cheese, and bake in moderate oven for thirty minutes.

Add one-half cup of boiling water to the dish in which the tomatoes are placed to bake. This will prevent the skin from bursting.

**Caramel Custard With Stewed Fruit Sauce**

Place in cup one and one-half level tablespoons of gelatin; add one-half cup of cold water, and set aside for twenty minutes.

One and one-half cups of brown sugar,  
One and one-half cups of milk,  
Four level tablespoons of cornstarch.

Stir to dissolve and bring to a boil. Cook slowly for five minutes, then add the prepared gelatin.

One teaspoon of vanilla,  
One teaspoon of maple flavoring and yolk of two eggs.

Beat well, bring to boiling point; cook for two minutes. Remove custard cups with cold water, and turn in the pudding, cool and chill.

Stew fruit and sweeten and serve over the pudding.



Things You'll Love to Make  
**"FRINGED BATHING SUIT"**  
Bathing days are here and every one wants to look her "charmingest"; therefore this FRINGED BATHING SUIT. Stitch a slipover black satin bathing suit with brightly colored yarns, in chain or darning stitches to form the checked trimming shown around the top, straps and bottom of the suit. Stitch three-inch circles in the same way. Sew them around the waistline at intervals of four inches. From the middle of each circle suspend a long tassel. Make the tassel of the same bright yarns as the stitching, or if you can get it, use strips of colored rubber. When worn on the beach this FRINGED BATHING SUIT will look graceful with its tassels blowing to permission. FLORA.

Store Open 9 A. M. to 5 P. M.

For Monday

Most of the great modern hotels hereabouts were furnished by Gimbels.

# GIMBEL BROTHERS

MARKET · CHESTNUT · EIGHTH · NINTH

Philadelphia, Friday, July 14, 1922

Pleasing you is what brought this furniture business to the top.

For Monday

## Gimbels Twenty-fifth August FURNITURE Sale

### Is Preceded With Courtesy Days—Beginning Monday, July 17th

August furniture sales were organized years ago, to fill in a month otherwise very dull. So doing, helped reduce the average expenses of business and justified a lower price to the customer.

The idea grew—the idea born of the judgment of the man who organized the Gimbel furniture business—he starting the August Sale-idea before coming with us. This towering genius in the furniture world later opened our business in New York—then gave the remainder of his days to the making of wonderful furniture. Creating the "sale," progressive steps led to having furniture makers take great orders that could be put in work in dull periods. This led to very large economy—bringing the possibility of added savings for the customer.

Next, we sought large users of furniture—great hotels—and we are first in this line. This made our business still more important to cabinet-makers.

It did this, too—it made our furniture organization a student of furniture "periods" in all countries and led to large association with a wizard worker who had access to the great houses of England—and, of course, to the museums. What things he found! How he reveled in the examples of Early Renaissance (Elizabethan), Jacobean, Georgian, Hepplewhite, Chippendale, Adam (Robert Adam, 1728-92), Sheraton. And the French Louis styles yielded much, and Chinese Chippendale—though that has no large demand.

## Two Million Four Hundred Thousand Dollars of Furniture in the Three Gimbel Stores

—Philadelphia, New York and Milwaukee working together in buying—a million dollars' worth in the Philadelphia store and its warehouses.

### Furniture is Decidedly Less Expensive

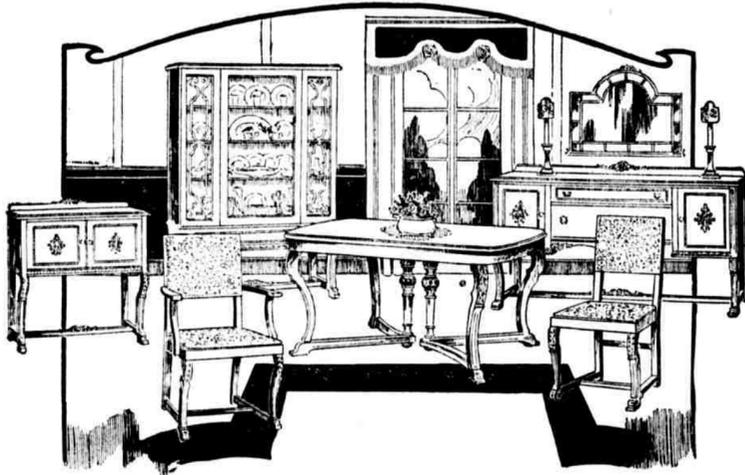
—We resolutely refused to buy from any concern that held to wartime prices.

Furniture wizards have done this, too—produced furniture for apartment houses, where space saving is important—and yet, the reductions in size are so wisely done that the furniture loses none of its glory. One maker found a home for the extension table leaves under the table top.

This sale is newly rich in interesting odd pieces, as Windsor chairs, gate-leg tables, rush-bottom chairs, tea wagons, davenport-tables.

We Ask You to Begin Monday the Enjoyment of Strolling Through the Vast Stocks—Seeing the Sale Being Arranged—and Making Such Selections as You Please.

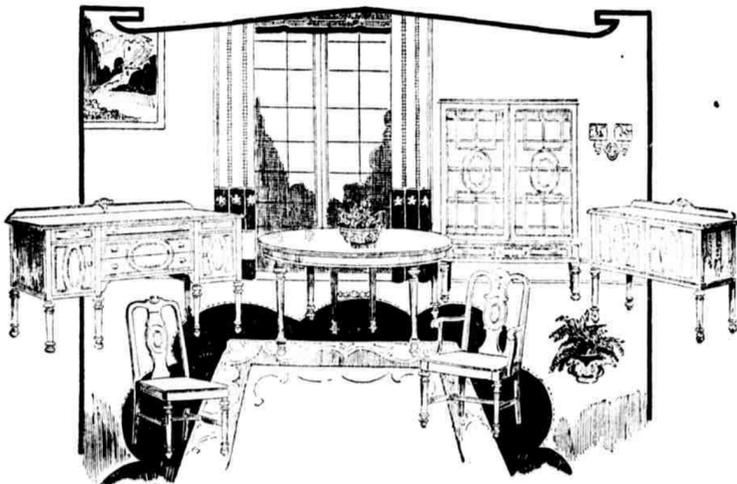
### Dining-Room Suite, Ten Pieces



Italian Motif. Beautifully Figured Walnut. Finest Finish and Construction. Chairs Are Covered in Tapestry. Extension Table 45x60".

Regular value \$400.  
Specially Priced in This August Sale at } \$285

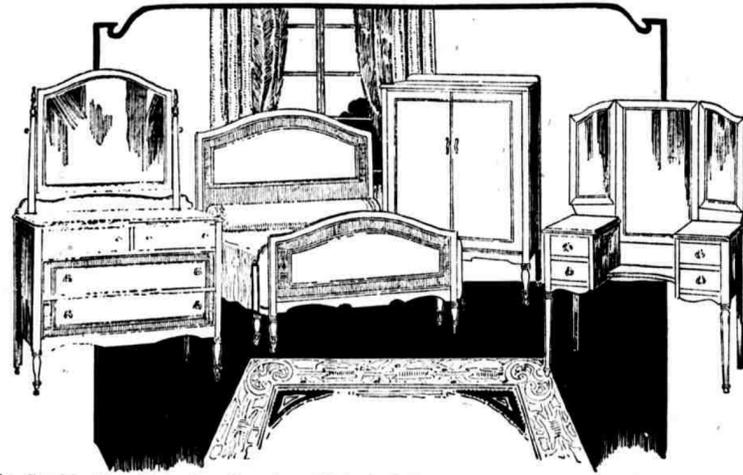
### This Handsome Dining-Room Suite—Louis XVI Period



Made With Solid Mahogany Posts, Cross Rails and Tops. Beautiful Crotch Mahogany Built-Up Panels, Overlaid; Finished in Two-Tone Effect. Finest Construction and Finish. Buffet 72" Long, Extension Table 54" Top, Beautiful Console Serving Table and China Closet. Set of Chairs (Five Sides and One Arm Chair). Slip Seats Covered in Tapestry.

Regular Value, 10 Pieces, \$550.  
Specially Priced in This August Sale at } \$325

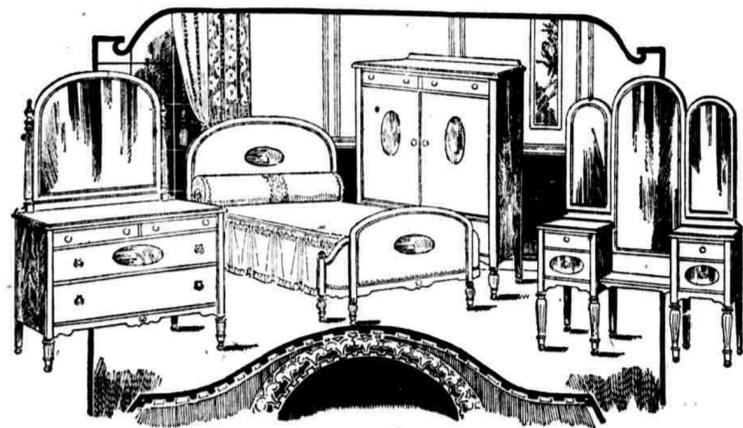
### Bedroom Suite From the "School of Windsor"



Made in Combination Walnut. American Walnut Built-up Drawer Fronts, Sides, Panels and Tops. Bureaus 46" Wide, Semi-Vanity Dressing Case 40" Wide, Large Chiffonobe With Sliding Trays and Wardrobe Compartment. Full-Size Bow-End Beds

Regular value \$285.  
Specially Priced in This August Sale at } \$165

### Beautiful Suite in Louis XV Period



Finest Construction and Finish; Made in Combination American Walnut. Bureau 48" Wide, Fitted With 28x34" Mirror. Extra Large Vanity Dressing Case, 46" Wide, With 18x46" Center Mirror and 10x32" Swinging Side Mirrors. Chiffonette is 36" Wide, Equipped With Sliding Trays and Three Drawers. Full-Size Bow-End Bedstead.

Regular value \$350.  
Specially Priced in This August Sale at } \$225

We long ago realized that buying furniture is a family event—calling for considerable expenditure—and in many cases selections were made to fit the purse, the feeling that the furniture was not as handsome as the tastes demanded. We, therefore, have arranged to accept—

Partial Payments—while giving the purchaser all the advantages of the sale and the same low prices. Interest is charged on the deferred payments.

August Sale really opens July 24th, but no need to wait—these courtesy days are fine for looking.

# GIMBEL BROTHERS LARGEST AMERICAN RETAILERS OF FURNITURE PHILADELPHIA