

**Mrs. Wilson Suggests Fillings for Pies**

The Success of Your Pastry Depends Upon the Manner in Which You Prepare the Custard

MRS. M. A. WILSON  
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THE filling for the pie will make or mar the entire pie. In custard, lemon, cream and butter scotch pies the filling must be of a creamy nature, firm enough to hold its shape, yet show no traces of the thickening agent used to secure this firm but creamy texture. The first filling used today will be the custard filling. Prepare the pie plate by covering with a well-rolled crust of pastry, now turn in the bottom three tablespoons of either melted and strained butter or salad oil; turn and tilt the pie plate so that the melted butter will entirely cover the bottom of the pastry. If you desire to drain off the excess butter it is alright, but it is not necessary. This will prevent the bottom crust from becoming soggy or soft. Place in a saucepan

Two-thirds cup of sugar,  
One and one-half cups of milk,  
Three level tablespoons of cornstarch.

Stir to dissolve the starch and sugar and bring to boiling point. Cook for two minutes, then remove and let partially cool; and add

Yolks of two eggs,  
Two well-beaten eggs,  
One teaspoon of vanilla,  
One-half teaspoon of nutmeg or cinnamon.

Whip up, using egg beater to blend well, and turn in the prepared pie plate. Bake in slow oven until the custard sets.

**Lemon Filling**  
Place in saucepan  
Three-quarters cup of water,  
One and one-quarter cups of sugar,  
Three tablespoons of cornstarch.

Stir to blend sugar and starch and bring to boiling point. Cook two minutes. Now add

The grated rind of one lemon,  
Juice of two large lemons,  
One-half cup of melted butter,  
Yolks of six eggs.

Whip up hard to blend and return to

the stove to cook for three minutes. Remove and add one-half cup of coarse bread crumbs. Turn in a prepared pie plate and bake for twenty-five minutes in moderate oven.

**Bohemian Cream Pie**  
Place in saucepan  
One cup of cold coffee,  
One cup of syrup,  
One-half cup of brown sugar,  
Five tablespoons of cornstarch,  
One-half teaspoon of cinnamon,  
One-quarter teaspoon of nutmeg,  
One-half teaspoon of ginger,  
Pinch of allspice,  
Two tablespoons of cocoa.

Stir to dissolve and bring to boiling point, cook slowly for five minutes, now add

Two tablespoons of butter,  
One cup of marshmallow whip,  
Yolks of three eggs.

beat hard to blend in the marshmallow whip, and egg yolks. Turn in a deep pie plate that has been lined with plain pastry and bake in slow oven for thirty minutes.

**Highland Butter Scotch Pie**  
Line a deep pie plate with plain pastry, placing an extra strip about the edge to build up the edge. Now place in saucepan

One and three-quarters cups of brown sugar,  
One-quarter cup of butter,  
Cook slowly until a nice brown color, now add

One and one-quarter cups of milk,  
Five level tablespoons of cornstarch,  
dissolved in the milk, whip up steadily and bring to boiling point, cook slowly for ten minutes, remove from the fire and add

Yolks of three eggs,  
Two teaspoons of vanilla,  
Pinch of allspice.

Whip up well, and pour in the prepared pie plate and bake in slow oven. Use the whites of the eggs left over in the above recipes for making meringues for each pie.

**Molasses Raisin Pie**  
Line a deep pie plate with plain pastry, and place a layer of raisins in the bottom, pour over the raisins one and one-half cups of molasses, and dot with three tablespoons of butter.

Place in mixing bowl  
One-quarter cup of flour,  
One-half cup of coarse bread crumbs,  
One-half cup of brown sugar,  
One-quarter cup of butter,  
One teaspoon of cinnamon,  
One-half teaspoon of nutmeg,  
One teaspoon of ginger,  
One-quarter teaspoon of allspice.

rub up between the fingers until in a fine crumb, then spread thickly over the top of the pie and bake in slow oven.

**AMERICAN STORE CO.**

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The way a loaf of bread is baked makes a big difference in its eating quality.

For instance, two bakers can work with the same oven, use the same flour, lard, yeast, sugar, salt, etc.—yet the two finished loaves may be entirely different in quality.

In baking the big golden brown loaves of Victor Bread, we use the purest ingredients, but to this must be added the painstaking efforts of our Master Bakers, who take a genuine pride in their art. They're as proud of Victor Bread as we are—for there is a difference!

**Victor Bread**

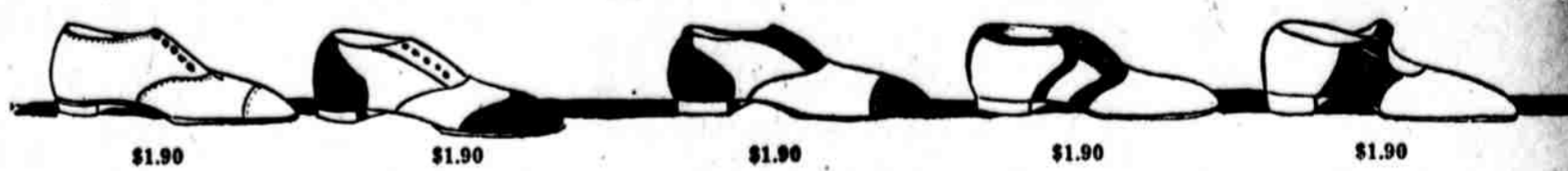
Unusually popular because it's *unusually good.*

**Big Loaf 6<sup>c</sup>**

Sold only in American Stores, located all over Phila., and throughout Pennsylvania, New Jersey, Delaware & Maryland.

WANAMAKER'S JULY 25, 1922 WANAMAKER'S

**Sale of 4,460 Pair of Women's White Sports Shoes at \$1.90 In Wanamaker's Down Stairs Store**



Mid-Summer special purchase of inexpensive sport shoes of a type that we can recommend for jolly vacations. Good for tennis, golf, tramping and many other sports! Five new styles are pictured, including all-white canvas oxfords with plain tips, three types of oxfords trimmed with brown or black kid and one style of pump with black kid ankle strap. Each shoe has comfortable plain rubber soles and low rubber heels which will make walking and running delightfully easy and fatigue-less.

It's the end-of-season clearaway of a shoe manufacturer and the price—\$1.90—is a good deal lower than anything we have been able to offer heretofore. All sizes in each style. This sale starts tomorrow, Wednesday.

**New Dresses at Average Half Price**

**\$1.65 \$3.50 \$5.50 \$6 \$8.25**



Frocks of checked Scotch gingham as low as \$1.65—cool frocks of black and navy dotted voile as low as \$3.50 and \$6—quite distinguished "gowns" of plaid and dash voile in dark colors as low as \$6—delightful silk foulard frocks in light colors at \$5.50 (but not many of these)—besides interesting dark silk foulard dresses veiled with Georgette crepe at \$8.25. All these are an average half less than our earlier prices this season for similar qualities. In addition we have taken various styles from our stocks and freshly reduced them to meet the new prices—some a quarter, some a third less than the special rates at which they were marked until now.

In the sale plenty of the cool dark colors so many women want for city and country wear, as well as the lighter shades for vacationists. Most of the styles come in sizes 16 to 42—some come in sizes up to 44. Nearly five hundred of these frocks will be shown for the first time Wednesday. All pleasantly fresh, ready to step into with a sigh of real pleasure.

**Silk Dresses Price Lowered to \$10**  
About a hundred silk dresses of various kinds from our own stocks are now marked down a third and to less than half. Black and navy taffeta, plain and printed crepe de chine and other odds and ends. Chiefly sizes 14 to 38. One is sketched. A few of the finer ones show marks of handling.

**Wool Jersey Sport Coats Are a Surprise at \$3.25**

Just the right kinds of short mannish coats at the right sort of price to take away on a vacation. Wear them in place of sweaters or with a sport skirt. Jockey red, black, brown, red and various heather mixtures. Women's and young girls' sizes 14 to 42 in the lot. As every one knows, this new price is only half of what similar coats were marked earlier this summer.

**Women's Unusual Princess Slips Are \$1**

Slips of white cotton with 18-inch double hem are trimmed with embroidery or lace. Slips of white sateen are heavy enough to be shadow-proof and have hemstitched tops. **Silk-and-Cotton Envelope Chemises, \$1**  
Pretty pink or white chemises with silky dots and satin ribbon shoulder straps.

**Babies' White Nainsook Dresses, 50c and 60c**

Little bishop style frocks with tiny lace edging at neck and cuffs. They come for babies up to two years, and will save mother many an hour of sewing.

**Voile House Frocks, \$2.85**

Printed ones in light cool mixtures of black, blue or tan with white. Made in a simple style easy to launder and with plain organdie collar and cuffs. **New Aprons—85c and \$1**  
85c ones are of navy and white check gingham in an interesting cross-over style. \$1 style is of blue or rose colored cretonne with a sash.

**This Vacation Luggage Is \$3.50 to \$5.50**

Kinds mostly made to our own order. Durable, good looking, yet pleasantly inexpensive.



**Deep Suitcases With Reinforcing Straps All 'Round, \$5.50**  
Shiny black-fabric cases, 8 inches deep, attractively cretonne lined and equipped with tray and pocket in the lid. Two strong leather straps add to their durability. 24-inch size. With short straps, \$5.

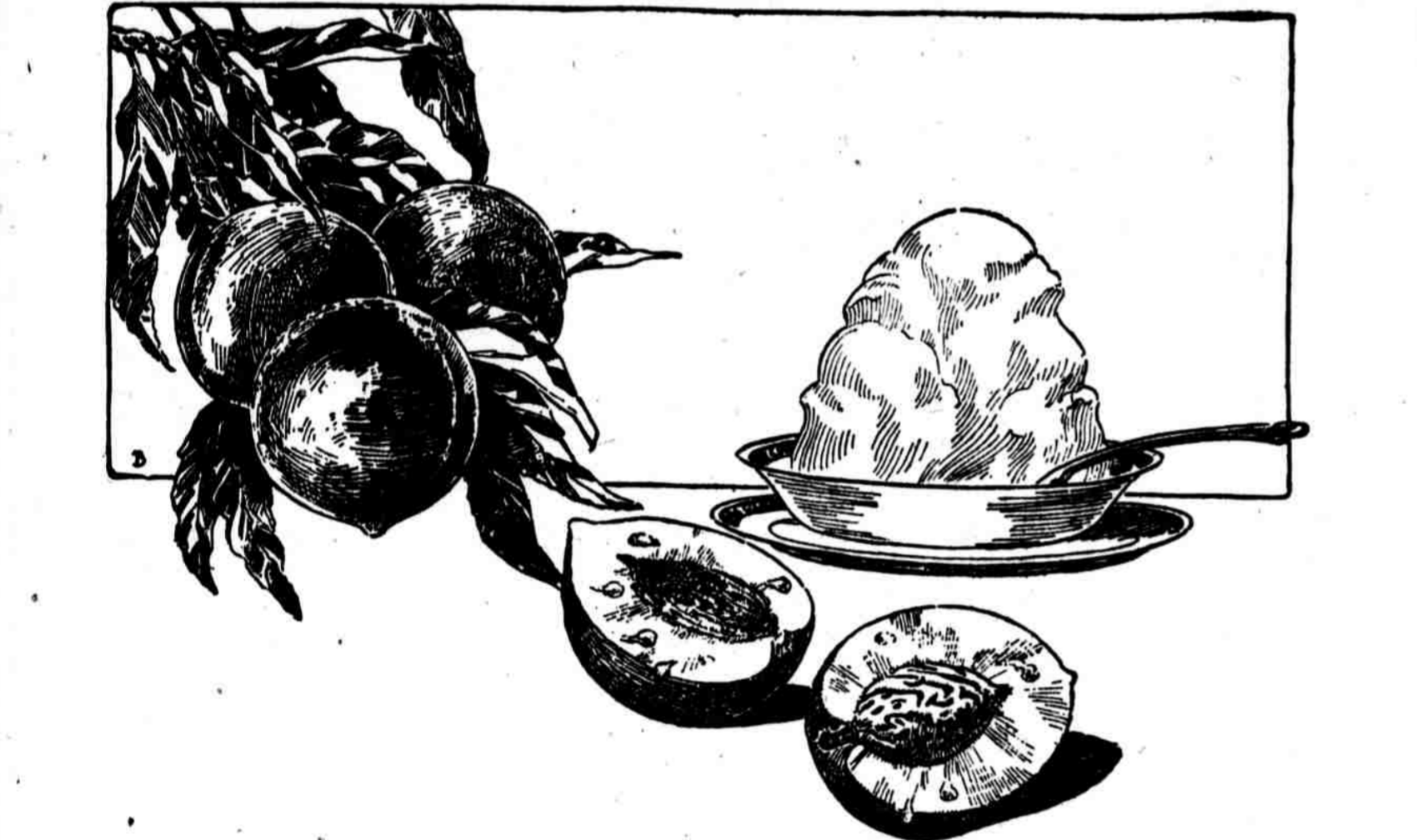
**Round Hat Boxes of Shiny Black Fabric Bound in Tan, \$5**  
Hat boxes, you know, will hold a multitude of things beside hats! These are 18 inches across and have two removable hat forms and a pocket. Lined with sateen. Leather handle, top lock and two side catches. **Black Enamel Suitcases, \$3.50**  
Good-looking, light-weight "week-end cases" with leather corners and handles; side catches. Sateen lined, and each with a pocket in the lid. Sizes 18 to 24 inches.

**Good 20-Button Length Milanese Gloves a Third Less at \$1.50**

Silk gloves that were made to our own order—if you turn back the tops you will read "Wanamaker" in the hem of each pair. The 20-button length recommends them for immediate wear with short-sleeve frocks. The double-tipped fingers make for durability. Paris-point stitched backs. Full range of sizes in white and pongee color.

**Mohair Suits to Make a Man Cool and Well Dressed, \$15**

Well-made, well-finished 2-piece suits of excellent mohair. Neat striped patterns predominate, with the wanted darker grays, blues and blacks in the majority. Not every size in each style, but every size included in the lot—in fact, the assortment's sufficiently varied for almost every man to find a suit that he will like and that will fit him.



**SUPPLEE Peach Ice Cream from fresh Georgia Peaches**

Right from the home State of good peaches to the home city of good ice cream come big, blushing-red, juicy peaches.

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