

Some Dutch Suppers Are Suggested in Mrs. Wilson's Column for Today

Recipes for Two Kinds of Potato Salad Are Given, Also a Delicious Cold Pork to Tempt the Appetite

By MRS. M. A. WILSON
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THERE are many occasions where a Dutch supper fits into the scheme of entertaining much better than a more elaborate repast. This meal can be made quite informal, each guest helping himself, while the hostess is left free to attend to the many little details that demand her attention.

Some Suggestive Menus
Pickles Olives
Toasted Frankfurters
Kee Bread Sandwiches Potato Salad
Mincel Cranberry Tarts Coffee

Pickled Onions Chow-Chow
Garden Onions
Grilled Slices of Cold Boiled Pork
Sauerkraut Mashed Potatoes
Apple Sauce Coffee Cake
Coffee

Celery Garden Onions
Cocolette Sausage
Sliced Hoghead Cheese
Potato Salad
Cinnamon Cake Coffee

Sour Pickles Radishes
Slices of Cold Baked Ham
German Potato Salad
Cold Slaw

Chocolate Cake
Coffee

Cold Slaw Pickles Onions
Sardine, Egg and Celery Salad
Pickled Beets
Cinnamon Roll Coffee

Dill pickles are a part of every Dutch lunch and should be cut in thick slices and placed at convenient places about the table.

A large pitcher of cider and plenty of glasses should be handy. The individual platter service, with several dishes of the menu placed on the table for replenishing, is also an attractive manner of serving. Two varieties of potato salad are very popular in both Holland and Germany for these suppers, and I will give you both recipes.

German Potato Salad
Mince fine one-half pound of salt pork and brown nicely in the skillet, adding two level tablespoons of flour. Three-fourths cup of vinegar, bring to boiling point, and pour at once over 12 potatoes that have been cooked in the skins, and peeled while hot, and cut in thin slices, now add

Holland Dutch Potato Salad.
Cook twelve potatoes until tender, cool, peel and then cut in thin slices, place in mixing bowl and add

Three onions chopped fine
Four branches of celery chopped fine
Two tablespoons of mustard seed
One-half teaspoon of celery seed.
Place in saucepan.
One cup of milk
Two-thirds cup of white wine vinegar
Three tablespoons of sugar
Three tablespoons of cornstarch
One teaspoon of mustard
One teaspoon of salt

One-half cup of finely chopped parsley
One-half cup of finely chopped onions
One teaspoon of salt
One-half teaspoon of pepper
One-half teaspoon of paprika
Pinch of thyme
Bit of bay leaf. Toss gently to mix, and add while tossing, a teaspoon of sugar.

One-half teaspoon of white pepper.
Stir to blend in the starch and spices, and bring to boiling point. Cook slowly for five minutes, and then add the yolks of two eggs, beating in the yolks of eggs hard.

One-half cup of melted butter, and the stiffly beaten whites of the two eggs. Whip up very hard for five minutes after adding the whites of the eggs, and then cook for three minutes, cool.

When ready to add to the potato salad, add to one-half of this recipe, three-fourths cup of thick sour cream, whip in well and pour over the potatoes. Toss well.

Grilled Slices of Cold Pork
Plunge a piece of fresh pork into a kettle of boiling water and cook, allowing about twenty-five minutes to the pound.

Place in the water:
Three whole cloves
Four allspice
Two onions, cut in slices
One teaspoon of poultry seasoning
One-half cup of vinegar.

Allow meat to cool in the liquid.

When ready to use, cut in slices and brown quickly in hot butter. Dust well with paprika. This pork is very nice also when cut in dice and made into salad, using

Three cups of the diced pork
One cup of celery
One cup of sliced cooked beets.

Toss, turn in nest of lettuce and serve with any dressing that pleases you.

Women in Politics
Although it is nearly thirty years since New Zealand gave women the vote, no woman has been elected to Parliament.

One of the greatest of legal discriminations against women that has continued as law since the passage of the equal suffrage amendment to the Constitution of the United States has been removed with the enactment by Congress of the independent citizenship law.

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THE GREATEST CONTEST EVER CONCEIVED

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COLONIAL ICE-CREAM
Mystery Brick Contest

WHEN Dr. Pasteur made his great discovery which brought about the "Pasteurizing" of milk and cream, it was a tremendous scientific step toward greater purity and safety. When Heath, the eminent food scientist, of Chicago, made his remarkable discovery of "heathizing" (carbonating) ice cream, food experts everywhere acclaimed it as an equally momentous achievement.

Always on the alert for new ideas to make Colonial Ice Cream—"Philadelphia's Best"—better than ever, we have at an enormous expense obtained the exclusive rights to the "Heathizing" process.

Heathized Colonial Ice Cream is now made by driving the air out of the freezer and replacing it with a pure, clean, sterile atmosphere 100 times purer than mountain air. The result is an absolutely purer, cleaner, better ice cream of a delicious smoothness and a more pronounced flavor.

To introduce more generally this wonderful new Heathized Colonial Ice Cream we have conceived this novel contest. Any one can enter it. Any one can win free ice cream for a whole year. All you have to do is to select the three flavors which will be used in a new

and different Colonial Ice Cream Brick to be offered to the public for the first time on Saturday, October 21. Every one who picks the three correct flavors will receive a quart Brick of Colonial Ice Cream Free every week for one year.

The new delicacy will be named the Colonial Mystery Brick. Needless to say, it is a triumph in the art of ice cream making. No one except Mr. Jos. C. Trainer, the president of this company, knows the combination of three flavors.

Today at 10 A. M., in the presence of Mr. William W. Foulkrod, Jr., President, and Edwin A. Merrick, Director, of the Southwark National Bank, our Mr. Trainer deposited in the hands of Mr. Walter J. Steinman, Vice-President of the Southwark National Bank, a sealed envelope. This envelope contains a sheet of paper on which are written the three flavors we will use in making the Colonial Ice Cream Mystery Brick.

This envelope will be opened Wednesday morning, October 18, 1922, in the presence of the gentlemen named above, who will certify to the names of the three flavors written on the sheet of paper the envelope contains.



CONDITIONS (Pick the three flavors of the OF CONTEST) Colonial Mystery Brick

Pick the three flavors in Colonial Ice Cream Mystery Brick. To win ice cream FREE for a year—a quart brick every week for 52 weeks—all you have to do is to pick out the three of the 30 flavors, listed in the Voting Coupons, that correspond with the list of three flavors deposited in the Southwark National Bank. Just check off, in the column alongside the numbers of each flavor, which three you think will be in this wonderful new Heathized Colonial Ice Cream Mystery Brick. Don't check off more than three on any one coupon. But you can send in as many coupons as you

want. Use the coupons in the newspapers, or get as many extra coupons as you want from any Colonial Ice Cream dealer.

There are no strings to this offer. It is open to all except employees of this company. You don't even have to be a buyer of Heathized Colonial Ice Cream. Just pick the three flavors from the list, and mail in your selections. Try as often as you like. Ice Cream FREE for a year to every one who picks the three flavors. Contest will close at 9 P. M., October 17th.

VOTING COUPON
COLONIAL ICE-CREAM
MYSTERY BRICK CONTEST

Put names (53) in blank space next to each of the listed flavors you think will be in the Colonial Heathized Mystery Ice Cream Brick. Then fill in your name, home address, etc., and mail this coupon direct to the Colonial Ice Cream Company, or hand it to any Colonial dealer who will gladly forward it for you.

VOTE FOR THREE FLAVORS ONLY

1 Peach Custard	16 Coffee
2 Pineapple	17 Pecan Nut
3 Strawberry	18 Mincel
4 Maple Nut	19 Toasted Almond
5 Vanilla	20 Honey Fruit Salad
6 Peach	21 Cherry Glow
7 French Chocolate	22 Orange Pineapple
8 Sun Maid	23 Binget
9 Raspberry	24 Walnut Fudge
10 Lemon	25 Tutti Frutti
11 French Vanilla	26 Orange Ice
12 Caramel	27 Nut Carmola
13 Pistachio	28 Grape
14 Hazal Nut	29 Currant
15 Roman Punch	30 Biscuit Tortoni

Sign full name here.....
Street and number.....
Name of Dealer you buy your Ice Cream from.....
Address of Dealer.....

Mail votes to **Mystery Brick Department, Colonial Ice Cream Co., Fourth and Poplar Sts., Philadelphia**, or deliver them to any Colonial Ice Cream dealer, who will gladly forward them for you. Contest closes 9 P. M., October 17th, 1922.
VOTE AS OFTEN AS YOU PLEASE

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