

RECIPES FOR ATTRACTIVE AND PRACTICAL DISHES—THE HOUSEWIFE HONOR SYSTEM—CYNTHIA

TRY THESE PRUNE DELICACIES MRS. WILSON TELLS HOW TO MAKE

First Learn That Prunes Must Be Baked and Never Boiled, to Preserve Their Delightful Flavor

And Then Read the Recipes; Spiced, in Bread, in a Jelly With Nuts and California Cake

By MRS. M. A. WILSON

OUT in the Santa Clara Valley early in the spring the tourist beholds the most beautiful sight in the world—a valley covered with pinkish-white blossoms, their loose petals covering the ground as far as the eye can see for miles on miles—and the odor of the plum tree blossoms.

Naturally, here in the home of the prune they have many delicious ways of preparing and serving this fruit. Now, do I hear some one say, "Well, I don't care for prunes"? Well, my friend, I would like to tell you that the good folk in the Santa Clara Valley assert that if you have eaten prunes properly cooked you would be like the small child, always crying for more.

The folks in the valley have the best of green fruit, berries and melons growing the year round, yet a large portion of the people eat baked prunes and cream the year round for breakfast. Their prune bread is delicious.

You know that the prune is the dried fruit of the plum tree. This fruit is dried in shallow trays in the sun. Now, California is a dusty country, owing to its rainless summers, so you can easily realize that the fruit while drying accumulates some of this dust. Therefore it is very necessary to wash it thoroughly. Wash them through several waters before putting them to soak. You will find that lukewarm water gives the best results for this purpose. Rub the prunes briskly between the hands and then place them in a bowl and add three tablespoonfuls of sugar to each half pound of fruit. Add just sufficient warm water to cover the fruit. Now, although the fruit is usually sweet enough, the adding of the cane sugar changes by chemical process the fruit sugar and thus brings out the true fruit flavor. Soak for twelve hours and then place on the stove, where the fruit will just simmer slowly until tender. You may add the thin paring of an orange or lemon. It will give the sirup a rich color and flavor.

You know that out in the valley the folks will tell you that a boiled prune is a spoiled prune, so keep this in mind and let them simmer gently.

Baked Prunes

Prepare one-half pound of prunes for cooking and place in a casserole dish. Add one-half of an orange cut in thin paperlike slices. Cover the dish and place in the oven to bake very slowly. Now, if the prunes are soaked early in the morning and then prepared for baking and placed in the oven when the fire is slacked off for the night, they will be done very nicely in the morning. This long, slow cooking is just what the prunes require.

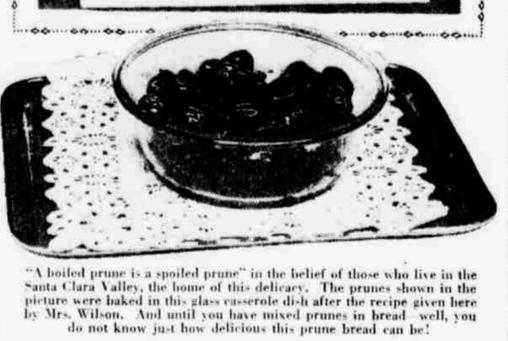
Some Prune Delicacies

Wash the prunes thoroughly and then drain and turn on a cloth to dry. Remove the stones and fill the center with a mixture of chopped nuts and ginger. Roll in granulated sugar. Prunes may be filled with fondant or fudge.

Prune Salad

Prepare the prunes as for stuffing and then place one-half cupful of cottage cheese in a bowl and add one green pepper chopped fine.

BAKED PRUNES AND PRUNE BREAD



"A boiled prune is a spoiled prune" in the belief of those who live in the Santa Clara Valley, the home of this delicacy. The prunes shown in the picture were baked in this glass casserole dish after the recipe given here by Mrs. Wilson. And until you have mixed prunes in bread, well, you do not know just how delicious this prune bread can be!

One-half teaspoonful of salt. One-half teaspoonful of paprika. Blend thoroughly and then fill into the pitted prunes. Now arrange the stuffed prunes upon crisp lettuce leaves and sprinkle with lemon juice. Serve either paprika or mayonnaise dressing. This is nice for luncheon or supper as a salad.

California Prune Cake

One cupful of sugar. Six tablespoonfuls of shortening. Cream well until light and creamy and then add. Yolks of three eggs. One cupful of water. Two and three-quarter cupfuls of flour. Five level teaspoonfuls of baking powder.

Beat thoroughly to blend and then fold in the stiffly beaten whites of three eggs. Now line a cake pan with greased paper and pour in a layer of the cake batter. Spread evenly. Now spread a layer of finely chopped nuts and then a layer of well-drained and cooked prunes that have been chopped fine. Cover with a layer of the cake batter and then repeat this until the pan is three-quarters full. Then dust the top of the cake lightly with sugar. Place in a moderate oven and bake for one hour. Cool and then ice with icing made of.

Three-quarters cupful of XXXX sugar. One tablespoonful of lemon juice and sufficient boiling water to moisten. Then spread on the cake. Spiced Prunes. Prepare one pound of prunes for cooking and then place in a casserole dish and add.

One cupful of water. One-half cupful of vinegar. One cupful of brown sugar. One piece of white muslin. Six cloves. Five allspices. Two blades of mace. One-half teaspoonful of nutmeg. Cook slowly until prunes are tender and then drain the sirup and boil for ten minutes before pouring over prunes. Serve cold as a condiment with meat.

Prune Sauce. Rub one cupful of cooked and stoned prunes through a fine sieve and add. One cupful of prune juice. Juice of one lemon. Six tablespoonfuls of sugar. Heat to dissolve sugar and then cook before adding to the gelatin. Now place a few spoonfuls of the prepared gelatin mixture in a mold and turn to thoroughly coat the mold; then line the mold with cooked and stoned prunes. Pour a few spoonfuls of the gelatin mixture over the prunes and set them in place before pouring in the remainder of the mixture; then set aside to mold. When ready to serve unmold on platter and serve with prune sauce.

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Mrs. Wilson Answers Housewives' Questions

My Dear Mrs. Wilson—I am a steady reader of the EVENING PUBLIC LEDGER and do so appreciate your recipes in same. Will you at your convenience publish a recipe for making corn beef hash and different ways of cooking finnan haddie? Thanking you very kindly, Mrs. W. P. H.

Corn Beef Hash

MRS. W. P. H.—Cut the cooked meat into one-half-inch cubes and place in a saucerepan and add to each cup of meat.

One and one-half cupfuls of potato and diced potatoes. One-half cupful of finely chopped onions.

One cupful of boiling water. Cover closely and steam until meat and potatoes are tender and the water is evaporated, then season. Now melt three tablespoonfuls of shortening in an iron frying pan and when hot turn in the hash, forming into an omelet shape in half of the pan. When nicely browned turn the hash with a cake turner, still keeping the omelet shape, and brown. Turn on a hot platter and garnish with finely chopped parsley. Finnan haddie may be served

creamed, au gratin, grilled or in a chowder.

My Dear Mrs. Wilson—I have tried some of your recipes and found them especially good. The cookies made by your recipe disappeared very quickly; you may assume that they were delicious. Will you please tell me how to make good molasses candy—the kind to pull? Also does wax paper hurt cakes when put in the pan and then the cake baked and poured into it? I have had some trouble getting the waxed paper off. Thanking you for your trouble, Mrs. M. C.

Molasses Candy. One cupful of sirup. Two cupfuls of brown sugar. One tablespoonful of vinegar. One tablespoonful of butter. Place in a saucepan and bring to a boil. Cook until it will form into a hard ball when tried in cold water or 300 degrees Fahrenheit on a candy thermometer. Pour on a greased platter to cool. When partly cooled begin turning in the edges and when cold enough to handle begin the pulling. Rub the hands with salad oil to prevent the candy from sticking. Add the flavoring while pulling. Do not use wax paper for lining cake pans. Use plain paper,

first greasing and flouring it; for ordinary cakes just grease the pan and then coat with flour. Use a moderate oven and you will have no difficulties.

My Dear Mrs. Wilson—Can you publish a recipe for braised celery with a brown sauce? Mrs. F. A.

Braised Celery. Scrape and thoroughly clean the coarse outside branches of celery, cut into thin pieces and then parboil gently for fifteen minutes. Drain. Now place two tablespoonfuls of butter in a saucepan and add one and a half cupfuls of the prepared celery. Cover closely and cook until tender, shaking occasionally to prevent sticking to the pan. Season and when ready to serve cover with espagnole or brown sauce made from stock.

Place two table-spoonfuls of fat in an iron frying pan and add four table-spoonfuls of flour. Work to a roux, browning well. Now add one and a half cupfuls of stock and bring to a boil. Cook about five minutes and then strain and return to the saucepan and season. Use a bouillon cube to make the stock if none of the regular stock is on hand.

PLEASE TELL ME WHAT TO DO

By CYNTHIA

Answer to B. P.

Have you not a brother or father or even an uncle in whom you can confide who would advise you to marry him? They would be able to handle the matter factually and you are right to question him as some persons do not have any scruples about these things of which you speak. If you have no one to speak for you I would advise a tactful talk on your own part.

Scores Helen H.

Dear Cynthia—You have been very patient with Helen H. who, judging from the frequency of her letters, seems to be awaiting here a sort of assistant director general of your column. She remembers the old-fashioned school-teacher standing in the aisle with scowling brow and sharpened chin, his ruler in hand, ready to crack the knuckles of the first pupil who dared to disagree with her ideas and opinions. Helen takes great pride in being a "college" girl and she is jealous of the "collegiate" others do not know anything. But I would remind Helen H. that we all have that common sense before we acquire an education and that the latter is worthless unless it be used to use it. As to powder, I am not ashamed to admit that I use a small amount of it in cold weather as a protection for my skin, following the advice of a skin specialist. But Helen H. will wish to tell him he doesn't know his business.

Woke up, Helen H. and come out of the eighteenth into the twentieth century and learn how to take the "modern" out of nonsense. You are away behind the times.

ANOTHER WHO KNOWS.

Don't you think you are a little hard on Helen H.? She is interested in the readers of the column and so we have published some of the letters she has sent in. She is very young, I should say, and you know the young are apt to be hard on others. It takes experience to judge tolerantly.

Can Jealousy Be Cured?

Dear Cynthia—I am coming to you, knowing that you will give me the best advice to be longed for.

I met a sailor at a dance and after being acquainted for a few days he became the best of friends until now we are what people call sweethearts. Now, my parents like the sailor very much, and I care for him in the deepest way, but I seem to find fault with him in some things. He is jealous of me and I am not a girl to brag about and I can't imagine anybody being jealous of me.

Not long ago, while in the presence of several other couples, I began to tell another boy, and for this simple reason my friends called me a "bitch" and before we parted we had a quarrel. I later received a letter from him stating that he was sorry for his part and wished to be forgiven. This I gladly did, knowing the circumstances, but this happened some time ago. How can I cure him of his jealousy and hurt his feelings, because I really care for him and he is the only one of the age getting jealous. Thanking you in advance, BABE.

It is very hard to completely cure a jealous disposition, but I think you can do it. I am sure that if you can come to it in trying to make the man have confidence in you. The boy evidently realizes his fault and is talking to him about it sensibly would do more good than anything else. Tell him that you love him and that you love and that he must have faith in you. Are you engaged to him? If he has not asked you to marry him, then he would have no right to dispute your actions with any one else. However, since you care for him, you should try to be moderate and try not to arouse his jealousy. There must be a little giving in on the part of both.

An Interesting Letter

Dear Cynthia—For some time I have contemplated writing to you. First I will tell you that I am employed as a manufacturer in the city two years, and although I cannot say these two years have been devoid of interest, they have not been as I would have in my home town.

But it seems that instead of having become acquainted with individuals with whom I could do business, I have only had friends I have only had the luck, as it were, to enter a crowd. These crowds are always full of people who are not acquainted with me. I have not had time to get to know any one and I have not had time to get to know any one.

My own home is in Vermont, where I know so many people. I am not quite eighteen, but am usually considered as a little over for the reason that I have studied music along with my stenography, which means I have taken a few lessons in Italian, which are to be found in girls almost everywhere.

Prepare to my coming to Philadelphia. I traveled in Montreal for one and a half years, but I must admit that I have found it so much more difficult to be alone in a city than I have in a small town. I have been accustomed to associating with the most refined class of girls and my friends here are not so good as those in my home town. I have not had time to get to know any one and I have not had time to get to know any one.

I realize that you cannot recommend ways of becoming acquainted with girls who are not in your city. Nevertheless, I am going to ask you to strain a point and advise me of a small organization where one may join. The clubs which I attend is quite some distance from my home and although I have not a few good friends, I do not know any one at all. I don't know any one at all. I don't know any one at all. I don't know any one at all.

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VANGUARD OF SPRING SUITS ARRIVING

The Woman's Exchange

TODAY'S INQUIRIES

1. What is the "unlabeled race" so frequently used with success at parties?  
2. Where were looking-glasses first made?  
3. Suggest two unusual contrasting colors which would be harmonious if used in an evening dress.  
4. What is the correct way to brush the hair?  
5. When tweezers are new how can it be treated to keep it from rusting?  
6. What weekly treatment should be given to a sink to keep the pipes from getting clogged?

YESTERDAY'S ANSWERS

1. The waist measure of Vogue de Model is twenty-seven inches, the bust, twenty-eight inches.  
2. Annette Kellermann's waist measure is twenty-eight inches.  
3. A poultry scissors is a novel gift for a bride.  
4. Point lace is made with a needle, and gets its name in this way: It is made with a needle and a point, and the needle is used to make the lace.  
5. Soft warm pins are made of brass and are used to hold the hair in place.  
6. Soap and water will remove stove polish stains from washable fabrics. Launder thoroughly.

To Several Readers

The letters for the mother who made appeal for clothes for the poor are being returned for doing plain sewing or for in her own home have been forwarded to her. It is more than a year since we answered them than to have the editor forward them to her.

To Whiten Neck

Dear Madam—Can you kindly tell me how to whiten my neck? I have a very dark neck and I expect to go to a dance soon where all the girls will be wearing necklaces.

Lemon juice faithfully applied to your neck will whiten it. However, whether you will have sufficient time before the party to bleach it very thoroughly in this way. However, you can't begin sooner. Give your neck this treatment each night, and sooner or later you will see an improvement.

Swimming Lessons

Dear Madam—Could you give me the address of a symposium in the region of West Philadelphia? I have a very young child and I would like to teach him to swim. I have heard that there are swimming lessons in the city.

Girls are allowed the privilege of the Y. M. C. A. pool at the half-second and Sansom streets branch on Tuesdays and Fridays from 10 in the morning until 3:30 at night. However, swimming are given, and I have heard girls say the pool is very nice.

To Have Pretty Hair

Dear Madam—First, I have a pink goatee with wavy hair. I would like to have my hair styled in a way that is becoming and attractive. I have heard that there are hairdressers in the city who can help me.

I get one of the most beautiful styles at a drug store and that will take the soil from the panels. Ask for one that is not too dark. Let me know if it places the soiled part on a blotter or Turkish towel folded into a pad and rub it lightly with the fingers. The dirt will be absorbed by the pad, so as often as it becomes soiled put the wash over it.

Some hair is not meant to be very long, and it is inclined to be curly, but at least it should be styled in a way that is becoming and attractive. I have heard that there are hairdressers in the city who can help me.

The smart little hat is made with a satin tan crown, and a narrow straw band that holds it in place around the head. The hat is untrimmed. It is the newest phase of the hat that has been in fashion ever since the artist of the Paris students' quarter left his velvet beret as a fashion inspiration several seasons ago. By the way, if you want to have the very newest thing in the way of hat trimming, get some of the new rubber fruits. It is quite surprising how rubber adapts itself to the color and texture. Rubber has long been used to make stems of artificial flowers used on hats and sometimes bathing caps. Rubber trimmings are one of the new things planned for next spring.

Adventures With a Purse

IF THERE is one phase of housework which is apt seriously to impair the most pleasant disposition, it is the cleaning of the purse. My word, but it is a task to remove stubborn dirt and ends from the frying pan or baking dish! But now comes a hint, fitting over the hand, with specially prepared metal and chemical ingredients which are guaranteed to make any pot or pan bright and clean without injuring its surface. And the price of one is but ten cents.

Perhaps you have had the experience of having your garters wear out and lose their elasticity before your feet have become tired. More than once have I seen garters spoiled in a comfortable, wearable straight form. Because of this you will welcome the garters I just described. They are made of a straight piece across the top which makes sewing them on to the outer a very simple matter. In fact, they have been designed to be made in a straight line, but twenty-five cents a pair.

I am not going to attempt to describe any one of the little girl's dresses I saw today. There was one very nice one, but I advise you to stop and have a look at them. They are priced at \$2.50 and as you see the smart little yellow and tan frock, you will think how well it will look with Betty's straight black hair, and as you pick up an adorable old rose dress, very plain with collar and cuffs and a very nice belt, you will think how well it will look with Betty's straight black hair, and as you pick up an adorable old rose dress, very plain with collar and cuffs and a very nice belt, you will think how well it will look with Betty's straight black hair.

For the purpose of shops where articles mentioned in "Adventures With a Purse" can be purchased, see the list of addresses on page 10 of the EVENING PUBLIC LEDGER, or please the Woman's Exchange Department, Walnut Street.

ALICE G. PEARLMAN Children's Ready-to-Wear Shop 129 South 16th Street

Help Your Skin Help Your Hair With Cuticura

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