

MAKING CHICKEN CHOP SUEY—HOW TO MANAGE THE FLIRT—NOVEL KITCHEN SET—INQUIRIES

TASTY CHINESE DISHES GIVEN BY MRS. WILSON

This Week's Cosmopolitan Kitchen Contains Recipes for Chicken Chop Suey, Mushroom Soup, Savory Duck Biscuits and Other Novel Ones You Will Like to Try

By MRS. M. A. WILSON

(Copyright, 1919, by Mrs. M. A. Wilson. All Rights Reserved.)

IN Nankin, China, a city near the Great Wall, the court which approaches the inn is used as a doorway and barnyard. The inn itself is like a large compound; it contains a one-story building with many courts. Each room is furnished with a K'ang, which is placed in a stationary position, either across one end or a side of the room.

These K'angs are Chinese beds; they are usually from four and one-half to six and one-half feet wide and about two feet high; they are walled in with brick. The Chinese usually build under the K'ang a brick hearth, upon which a fire is made during the winter.

The K'ang is covered with a reed matting and on this is set a low bamboo table. Each room is usually furnished with a second table about three and one-half feet square, two chairs and two small stools or benches. The floors of the rooms are brick and the windows and doors are paper covered. Meals are usually served in the room.

SOME CHINESE DISHES

Chicken Mushroom Soup

Three cups of chicken stock. One cup of finely diced mushrooms. One teaspoon of Chinese sauce. One teaspoon of soy. One-half cup of chicken meat, picked from the bones and carcass. Add the above ingredients to the chicken stock. Cook slowly for ten minutes and then add:

One well-beaten egg. One tablespoon of cornstarch, dissolved in the egg. One tablespoon of butter. One teaspoon of white pepper. One and one-half teaspoons of salt. Stir well and then cook slowly for five minutes. Serve in deep individual bowls, accompanied by a dish of steamed rice.

Chow-Min

Cook one package of noodles in boiling water for ten minutes. Drain and then turn on a cloth to absorb the moisture. Now beat one egg well and then place in a frying pan two tablespoons of cooking oil. When hot add the beaten egg and tilt the pan so that the beaten egg will cover the entire surface. Cook until set and then turn on a platter and let cool. Roll and cut with scissors into thin threads; cut three-quarter cup of onions into thin slices, then parboil and drain. Now fry the noodles golden brown in fat. Drain and then lift to a hot platter. Make a gravy, using the flour and stock. Add one cup of finely chopped pork and the onions.

One teaspoon of Chinese sauce, Two teaspoons of salt, One teaspoon of pepper.

Now add the egg threads and bring to a boil. Pour over the fried noodles and serve.

Guy Chow-Min

Prepare as for the chow-min and add the chicken meat in place of pork. Now add one cup of finely chopped and parboiled mushrooms and then finish as for chow-min.

Chicken Chop Suey

Place four tablespoons of shortening in a frying pan and add:

One cup of cooked chicken meat. One cup of cooked brussels sprouts, using the small ones cut in slices. One-half cup of celery, cut in thin pieces. One cup of mushrooms, cut in thin pieces.

Toss gently for frying for three or four minutes and then add Two cups of chicken stock, Two tablespoons of cornstarch, dissolved in the chicken stock.

Mrs. Wilson Answers Questions

My dear Mrs. Wilson—Can you give me a recipe for a tomato or any other suitable sauce, to be served hot with a boiled smoked ox tongue? Mrs. J. H. H.

Try This Creole Sauce

Place in saucepan One cup of canned tomatoes, Two onions, chopped fine, One green pepper, chopped fine, One-half teaspoon powdered thyme.

Cook slowly for fifteen minutes, rub through sieve and add

Two tablespoons cornstarch, dissolved in One-half cup water, One and one-half teaspoons salt, One teaspoon paprika, One teaspoon Worcestershire sauce, One-half teaspoon mustard, Two teaspoons sugar, Pinch of cloves.

Mix starch in water, add spices, blend well before adding to the hot sauce. Cook five minutes and serve.

My dear Mrs. Wilson—Will you kindly let me know how to cook squabs? C. R.

How do you want the squabs, broiled, baked or smothered like chicken? I will give the recipe for broiling.

One-quarter cup of chestnuts, parboiled and cut into pieces. One tablespoon of Chinese sauce. One tablespoon of salt. One teaspoon of pepper.

Cook slowly for one-half hour and then serve in individual bowls with saucers of steamed rice.

Pork may be substituted for the chicken meat and almonds in place of chestnuts.

Gar Gee Guy

Split down the back and then draw on medium-sized broiler. Wash and wipe dry. Place in a saucepan and add:

Two cups of boiling water. One tablespoon of Chinese sauce. One leaf, cut fine.

Steam gently for ten minutes and then cut into four portions. Now place in the frying pan four tablespoons of salad oil. When hot add the chicken and cook slowly until nice and brown, then add two tablespoons of cornstarch. Stir until brown and add:

One cup of mushrooms, cut in pieces. One and one-half cups of chicken stock.

Two teaspoons of salt. One teaspoon of pepper.

Cover closely for five minutes and then dish on a bed of steamed rice. Pour the gravy over it and then serve.

Roast Duck Biscuits (Sue arp Bow)

Chop fine the meat from a cold roast duck. Measure and then to one cup of the prepared duck meat add:

One onion. One green pepper. Two branches of celery, chopped very fine.

One teaspoon of salt. One-half teaspoon of pepper.

Mix well and then place in a mixing bowl

Two cups of flour. One teaspoon of salt. One-half teaspoon of pepper. Pinch of thyme. Two teaspoons of baking powder.

Rub between the hands to mix and then rub in four tablespoons of shortening and mix to a dough with three-quarter cup of cold water. Cut thin biscuits. Roll each biscuit out thin and then spread with the prepared mixture. Then roll into a ball and place on a baking sheet. Brush each ball with water. Bake in a moderate oven for eighteen minutes. Serve with brown gravy made from the carcass of the duck.

Note—These biscuits may be steamed if desired.

Jout Yue

Scale and cleanse two medium-sized bass. Place the heads and fins in a saucepan and add two cups of cold water. Bring to a boil and then cook slowly for fish stock.

Split the fish and then dip in cold water. Drain. Then place in a hot frying pan containing about one-half cup of vegetable cooking oil. Fry until golden brown on both sides. Now add

Two tablespoons of flour to the fat. When browned, add

Three-quarters cup of fish stock. One green pepper, chopped fine. Two onions, chopped fine. One-half cup of mushrooms cut in pieces.

One tablespoon of Chinese sauce. One teaspoon of pepper. Two teaspoons of salt.

Cook slowly for five minutes. Dish the fish on a hot platter and pour the gravy over it. Serve with a bowl of steamed rice.

Broiled Squab

Split squab down back, draw, wash and wipe dry. Parboil ten minutes, now rub with shortening, coating thickly. Broil in gas oven ten minutes, spread with butter, garnish with bacon and parsley and serve on toast.

My dear Mrs. Wilson—It is with great pleasure I read your page each evening, and have used your recipes with wonderful success. I made the Spanish buns and I would like you to tell me what I could do with the three egg whites left over from it? Also have you published a cookbook? I save all your recipes, but cannot get them fixed as nicely as a cookbook would be. Constant reader.

Mrs. H. D.

Use white of eggs in white cake. Place in bowl Three-quarters cup sugar, Six tablespoons shortening. Cream well. Now add

One teaspoon vanilla, One-half cup milk, One and one-quarter cups sifted flour.

Two teaspoons baking powder. Beat to thoroughly blend. Now cut and fold into this dough the stiffly beaten whites of three eggs, pour in tube-shape pan and bake thirty-five minutes in moderate oven. I am sorry, but I have no cookbook.

GEORGETTE WITH WHITE BEADS



When a frock is beautiful and practical at the same time it does much in the way of appealing to a woman. Here is one in mouse-color georgette, with white beads in a novel square design and red and orange wool embroidered flowers to add life and color. Nothing on the frock to soil! The hat is in brown and navy flowered chiffon, brown glazed milan and little chestnut burrs supply the trimming

THE WOMAN'S EXCHANGE

To Remove Shoe Polish From Dress To the Editor of Woman's Page:

Dear Madam—Will you kindly let me know how I can remove ox-blood shoe polish from pongee silk? R. H. Chloroform or one of the prepared liquid cleaners will remove the shoe polish stains. Wet a cloth with the chloroform and rub it on the stains. The directions are on the bottles of the other cleaners.

How to Store Large Rug

To the Editor of Woman's Page: Dear Madam—Could you kindly suggest a safe way of storing a large rug to prevent it from getting moth eaten, also where I could have the rug dyed. MRS. H. W. P.

Roll your rug up in newspapers, using several thicknesses, and enclosing every inch of the rug. Sprinkle the rug thickly with cedar shavings as you roll it, and cover the whole thing, newspapers and all, with a cloth, pinning the cloth securely around the roll. If you call up rug-cleaning establishments, you can find place to have a rug dyed. There is a list of them in the business directory of the telephone book.

Difficult Stains on Georgette

To the Editor of Woman's Page: Dear Madam—Will you please tell me how I can remove water spots and perspiration stains from a taupe georgette crepe dress? READER.

To remove water spots take a piece of the same material and dampen it in lukewarm water. Place over spots on the right side and press with moderately hot iron. Perspiration stains are particularly difficult to remove, but lemon juice is

The Question Corner

- Today's Inquiries 1. What is the animated advertisement social? 2. In serving afternoon tea what bit of flavoring makes a dainty and tasty addition to the tea? 3. Describe a lovely and simple way to embroider a child's little blue chambray apron and hat for the sunshower. 4. Will dainty little touch for window curtains can be made in crocheted or tatting? 5. What will clean soapstone? 6. In washing blankets what makes the task of rinsing easy?

Yesterday's Answers 1. Little May baskets can be used to give a novel Maytime shower for the engaged girl. Each guest brings a little basket filled with spring flowers at the bottom of which the small piece of linen, etc., is placed. Each guest, as she comes, quietly leaves her basket at the front door and steals about to the back door where she is admitted by previous arrangement. The girls are kept hidden away in the kitchen, for the guest of honor must be brought to the house beforehand. When one is there some one rings the bell and runs away. The engaged girl is sent to the door and discovers her baskets. 2. There are now between 11,000,000 and 12,000,000 women at work in the United States. 3. Three novel gifts for the June bride are a little magazine table to place beside a lounge, a candy jar for the living room table or sherbet glasses for which there are so many uses. 4. To make linoleum last longer wax it lightly once a week and have it varnished when new, if this has not already been done. 5. Fasten baby's bonnet strings on with snap fasteners securely sewed. They can be so easily removed when laundered. 6. Honiton lace is made by stitching braid on lace.

Adventures With a Purse

IT LOOKED like a particularly good idea—a kind of metal circle with six holes for eggs and a handle. You lower it into the water and when the eggs have boiled to your liking you lift it out and can, if you want to, serve the eggs right from it at the table. "How much is it?" I inquired. "Why," she replied, "it's part of the set." "Set?" I said. "Yes, here is an egg-beater, a measuring spoon, a sifting spoon, a new kind of potato masher that works something like an egg-beater, a toasting fork—all of them with black wooden handles and of good metal—eight pieces in all." "Price again," I thought to myself. "A kitchen set like that of eight pieces is going to be no small amount." But the price, if you please, is but \$1.50. It seemed so surprisingly reasonable that I thought there must be a mistake somewhere. But no, we even called the most highest, and he assured me that \$1.50 is right. You'll be delighted with one of these sets.

"Oh, look!" exclaimed Dorothea, "see those ducky chains." I love her enthusiasm. We examined them together. Of silver finish they are. Some have beads of green, others of rose, still others of blue and again others have beads of pale clouded amber. Each has a pendant, two oval beads covered over the top with silver filigree work. Each is three-quarters length, and any one of them would look most attractive with a dainty waist. Alice had one on last night with a fluffy little georgette blouse and it looked lovely. They cost but \$2.

The mosquito is a malicious "bird," but a sociable one. A body has to show a lot of force of character to keep it away. A gentle, firm word counts for naught. But here's a plan that looks like a good one to me for telling that mosquito once and for all he is not welcome. It consists of a metal stand which holds five, or maybe it's six pieces of slender incense or punk. You tuck it up on the porch post and insert these sticks, which when lighted warn away the most aggressive and daring mosquito, and you can sit peacefully and talk. The holder is 240 sticks of punk cost but twenty-five cents. A good summertime investment.

"Have I ever played this for you?" he asked me, and sat down obligingly to play it when I said he had not. I prepared to listen to it with a perfectly open mind. I was willing to like it, but I wasn't going to be influenced. It is one of these pieces that make you want to sit sort of still and quiet as you listen to the tenderness and yearning of each soft note, each elusive chord. For a minute after he had finished playing it, and he plays most sympathetically (I love to hear a man play anyhow, don't you?) I couldn't say anything, and then I told him that I must have it. I could hardly wait to get home to play it. As a matter of interest, it is written by a man who, it is predicted, bids fair to be a second Ethelbert Nevin.

For the names of shops where articles mentioned in "Adventures With a Purse" can be purchased, address Editor of Woman's Page, EVENING PUBLIC LEDGER, or phone the Woman's Department, Walnut 3900.

The Bride's Veil

The bride's veil arranged coronet fashion is graceful and unusual. The coronet is made of lace and pearls mounted on slender white silk wire. The lace of the veil is pulled up through the coronet and then cut loose at the sides so that the general effect is that of the Castle cap. The veil is fastened in loosely at the nape of the neck.

MANY PEOPLE

Take a few steps off Chestnut Street on 12th Street simply to see the

BEAUTIFUL FLOWERS

We shall be glad to have you come in. Please don't feel obliged to purchase.

The Century Flower Shop 12th Street below Chestnut Street



WHAT KIND OF TEA SIR?

The answer to this question is always the same—Tetley's. Here is why—

Clear, fragrant, and refreshing, a steaming cup of Tetley's Tea brings with it a world of cheer. It helps you enjoy that lunch or dinner more!

Tetley's Teas are made from the choicest blend of the finest tea plants. They are packed in closely sealed packages which keep the impurities out and strength and fragrance in.

You will like Tetley's Orange Pekoa Tea, deep colored and soft flavored. It gives a new meaning to tea. Try some today!

TETLEY'S TEA

A COMBINATION SUIT THAT'S NEW



The coat is velvet with trimmings in check velvet, and the skirt is check, too, but the practical charm of this suit is that one may wear the little sports coat with any number and variety of shirts

A Daily Fashion Talk by Florence Rose IT WOULD be difficult, I am sure, for any one to say from what source the term "sports clothes" was derived, but for several seasons it has been used to great extent in describing fashions. Last year, however, it was not considered correct to speak of this sort of garment. There were, of course, such garments worn, but they were not in high fashion. This year the term "sports clothes" is again with us and is a definition of plain clothes, in bright colors, or different combinations from those usually worn.

We have all become educated to the fact that sports clothes do not mean those which are worn for golf, or even for tennis, but for a dressing type of clothing when a woman just wants to look well and at her best.

Use Cuticura Soap For Your Skin

All drug stores; Soap 15, Ointment 25 & 50, Talcum 25. Sample each free of "Cuticura," Dept. 41, Boston.

LEADING ELDERLY FLIRTS BACK TO THEIR FIFTIES

Some Advice Given to a Girl Who Was Bothered on the Train by a Man Who Ought to Know Better

NOT so long ago there came to the page a letter from a young girl who had been annoyed by the attentions of a married man who happened to go to town each day in the same train as she did. His remarks were extremely distasteful, more like those that might come from a flippant and rather disrespectful youth than those befitting a more or less elderly gentleman, to whom carpet slippers and grown-up sons and daughters ought to be more or less becoming.

Life at fifty and fifty-five and so on can be so intensely interesting and comfortable that it seems only kind and not cruel to lead the flirtatious gentleman carefully back to it.

Our Best Little Imitator

The catbird is so called because the note by which he is most commonly known is like the meow of a cat, but as a matter of fact he imitates almost every other sound he hears, says the American Forestry Association, of Washington, whose nation-wide bird-house building contest is attracting attention to the country's feathered host. It has been said that the catbird can imitate anything from a squeaking wheel to the song of a thrush. He sings along apparently without knowing what he is going to imitate next. In color this bird is rather somber, being dark gray with a black cap. He is one of the most common birds throughout the United States, although rare west of the Rockies.

Safe Milk

Infants and Invalids HORLICK'S THE ORIGINAL

MALTED MILK

Rich milk, malted grain, in powder form. For infants, invalids and growing children. Pure nutrition, upbuilding the whole body. Invigorates nursing mothers and the aged. More nutritious than tea, coffee, etc. Instantly prepared. Requires no cooking. Substitutes Cost YOU Same Price

YOU will be agreeably surprised to see the variety of new styles that we can remodel your old and worn furs into. Dozens of the newest modes are here for your choice. Work done now at a third below regular winter price. "Pay the cost in the Fall."

Mawson & DeMany 1215 Chestnut Street

By the Fit of the Gown One Knows the Corset

That is—you can easily tell whether it is a well or an ill fitting model.

Buy your corset with your own personality in mind. The right model properly fitted is "the same as if made for you."

Redfern models are superior. They are the high grade economy corsets! And a Redfern Front Lace or Back Lace is the

Corset of the Hour

Redfern Corset

Front Lace Back Lace



Made by The Warner Brothers Company, Inc.