

YOU CAN MAKE THIS TABLECLOTH : PUTTING UP CUCUMBERS : CYNTHIA'S LETTERS : IN THE SHOPS

DELICIOUS SPICED CUCUMBER RECIPE GIVEN BY MRS. WILSON

And Several Others That Have to Do With Pickling This Product

By MRS. W. A. WILSON
THE cucumber must first be cured in a brine before it can be made into sweet or sour pickles. Use soft water for making the brine. Place in a large wooden tub...

Sour Spiced Cucumbers
Place in a preserving kettle Two quarts of vinegar. One pint of water. One piece of stick cinnamon. One tablespoon of whole allspice. One tablespoon of whole allspice. Two pieces of ginger root.

Sweet Spiced Cucumbers
Remove the cucumbers from the brine, wash and then cut into one-inch slices. Now place in a preserving kettle Three pints of vinegar. Five pounds of sugar. One cup of water. Two pieces of ginger, cut into pieces.

Plain Cucumbers
Remove the cucumber from the brine and wash well. Now place in a preserving kettle Two quarts of vinegar. One pint of water. Two tablespoons of whole black pepper. Four pods of red pepper, cut into bits.

All-Pepper Relish
Place one dozen sweet peppers in a baking pan and place in a moderate oven for ten minutes to blister the skin. Remove the skin and seeds and cut through the food chopper, using the coarsest knife. Pare and put fifteen cucumbers through the food chopper. Place the chopped peppers and cucumbers in a preserving kettle and add...

Ask Mrs. Wilson
If you have any cooking problems, bring them to Mrs. Wilson. She will be glad to answer you through these columns. No personal replies, however, can be given. Address questions to Mrs. M. A. Wilson, Evening Public Ledger, Philadelphia.

How to Make Dill Pickles, an All-Pepper Relish and a Green Tomato Preserve
Together or else in layers, packing so it will show three pieces of lemon that has been cut in paperlike slices and boiled until tender. Now place in a preserving kettle...

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Pickled Relish
Chop fine One large hard head of cabbage. One-half peck of green tomatoes. Ten large onions.

Green Tomato Pickle
This is a splendid way to use up the odd or misshapen tomatoes that will surely spoil before maturing. Slice them in thick slices and then...

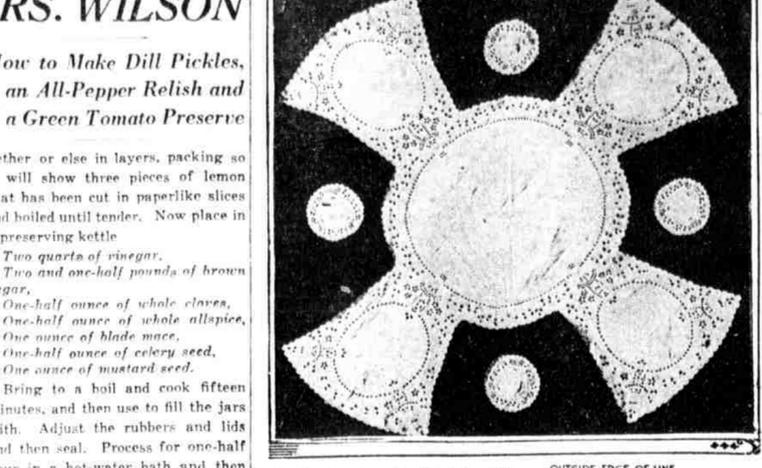
Embroidering It
Cut the cloth out by these lines, and baste a quarter of an inch hem all around the outside edge. Finish with blanket stitching over the hem, taking the stitches a quarter of an inch apart.

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NEW DESIGN FOR TABLECLOTH



WITH the price of tablecloths still going up, and laundry bills soaring skyward, many a thrifty housewife these days is looking about for a tablecloth substitute. The stole cloth pictured in the illustration is both attractive and economical.

How to Make Pattern
To make a cloth the same shape as the one illustrated, one and one-half yards of plain white linen fifty-four inches wide will be required. Linen may be bought for \$1.25 to \$1.50 a yard.

Things to Know
Set delicate embroideries by soaking, before washing, in a tablespoonful of turpentine dissolved in a pail of cold water. When cleaning a vinegar crust put a teaspoonful of lye in it and fill with water. Let stand several days and rinse.

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Please Tell Me What to Do

By CYNTHIA

Dear Cynthia—To introduce myself, I'll say I am a girl of seventeen years, a student of the senior class of high school, have a very good reputation and am much respected by every one.

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MAKING YOUR DREAMS COME TRUE IN A PRACTICAL WAY

An Article Written for the Benefit of a Young Man Who Inquired About Self-Confidence

ONE of the alleged obstacles in the path of the young man or woman who is trying to get ahead is lack of self-confidence. "I continually knock myself," writes "Romance," a boy of nineteen. "We youth are suspicious and doubtful of our own ability and I am sure it hurts us. Don't you really think sincerity and ability should rest within us? I mean shouldn't we believe in ourselves before we expect others to?"

Self-confidence, young friend, in the beginning is a mixture of courage, perseverance and hard work. There are few of us, honestly speaking, who without any outward signs from the world out and about are coming true and go ahead feeling perfectly sure that they will. Self-confidence does not really come until we have actually accomplished one little thing that is a step, no matter how small, toward the goal at which we are aiming.

Let me illustrate: A young girl, we will say, has an intense desire to write—let us say—poetry. After she leaves school she sits up in her little room in the third floor front and composes verse far into the night, some of which she is perfectly confident will gain her recognition. She sends it broadcast to the magazines, and one by one, like stars disappearing in the cold gray of dawn, each little separate dream flickers out, too. Her poems come back, and she wakes up, as it were, in the practical light of day—all the mystic night lamps extinguished.

IT IS good for that girl to lose self-confidence at this point, because hers was the kind that reached the sky but did not take into consideration the very practical world that lay beneath it. To be a success any form of writing, poetry or prose, must be real. Beautiful abstract thoughts and being able to express one's self well count nothing if the writer has nothing necessary, definite or true to say. The successful writer must know human nature.

Let us say this young lady of whom we speak had taken a commercial course in high school and is therefore equipped to go into the business world. Pretend then she had the good fortune to meet some one who advised her to try and get into the House of Letters by the back door—namely, procure a stenographical position in a place where magazines or newspapers are published. She follows this advice and takes up employment in a magazine publishing house. With intelligent questions and using her powers of observation, she familiarizes herself with its workings.

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Louis Stone

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How to Know Which Cream You Need for Your Special Skin Condition
No matter how many creams you have tried, there's always the one best suited to your individual requirements. Each skin defect needs a special preparation. Does your face feel dry? Or is it oily and stippled? Is it marred by blackheads and pimples, or is it sallow and lifeless? For each of these conditions...

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Mrs. Wilson Answers Questions

My dear Mrs. Wilson—Would like to know if you could send me the recipe for breakfast cake, or crumb cake, that was printed in the paper March 16, 1919? Mine got torn in some way and I have only half of the recipe. I made it up twice and it was very, very good, and I would like very much to add it to my book of recipes. Thanking you for this favor, I am, Mrs. M. H. B.

Crumb Cake
Place in a mixing bowl One-half cup of sugar, One egg, Four tablespoons of shortening, Two cups of flour, Four teaspoons of baking powder, Three-quarters cup of water. Beat to mix and then pour into the prepared pan. Now place in a small mixing bowl Six tablespoons of flour, Four tablespoons of sugar, Two tablespoons of shortening. Rub between the tips of the fingers into fine crumbs and then spread on the top of the cake and bake in a moderate oven for thirty minutes.

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