

THE COSMOPOLITAN KITCHEN—THE VOGUE OF BEADS—SOMEBODY'S AUNT KATE—CYNTHIA

OLD-TIME KNICKERBOCKER RECIPES ARE OFFERED BY MRS. WILSON

A Delicious Dutch Apple and Raisin Pudding That Is Apt to Grow to Be a Favorite

By MRS. M. A. WILSON

The housewife today should realize fully the change in the times. Women's sphere today enables them not only to avail themselves of the opportunity to keep abreast of the times by study, but they have now within their reach, for a trifling sum, a daily paper that features the best, and most economical methods of planning, by practical and scientific method, the proper feeding of the family.

The housewife of yesteryear must needs know how to bake, churn, cook, care for the poultry and do the many other things that a hundred years ago filled the greater part of the housewife's time.

Quakers, Jewish and Holland Dutch were among the early settlers of New York state, and they were exceptionally good housewives. In times gone by they had to provide plenty of attractive and palatable as well as nourishing food for the hard-working and very large household.

Cheese Pastries This pastry, made by the good Quaker housewife of New York state, comes from the counties of merrie old England.

Place in a mixing bowl Two cups of flour, One teaspoon of salt, Two teaspoons of baking powder.

Sift to thoroughly mix and then rub in the flour and eight table-spoons of shortening and mix to a dough with one-half cup of ice-cold milk. Roll on a lightly floured pastry board one-quarter inch thick and spread the pastry with one-half cup of finely grated cheese, and then fold the pastry by rolling as for jelly roll. Pat out gently until flat and then fold in three parts and roll out one-quarter inch thick. Now spread this prepared pastry with one and one-half cups of finely minced cold cooked meat and season with

One large onion, grated, One teaspoon of salt, One teaspoon of pepper, Three tablespoons of finely minced parsley.

Roll as for jelly roll and then place in well-greased and floured pan and bake in a slow oven for forty minutes. Serve with cream sauce. This dish replaces meat and is a splendid way to utilize cold left-over meat and at the same time provide variety. Use the cheese pastry in the following menu:

Clear Tomato Soup Celery

Cheese Pastries Cream Sauce Mashed Potato Buttered Beets

Apple Sauce Coffee

Sweet and Sour Beef

This is a Jewish dish. Select a three-pound cut from the holar shoulder, fancy brisket or chuck and tie into shape. Wipe with a damp cloth and then rub well with salt and let stand for one hour. Lift into a bowl and add

One and one-half cups of sliced onions, Three-quarters cup of vinegar, Four tablespoons of brown sugar, One-half teaspoon of salt, Pinch of nutmeg, One bay leaf.

Cover the meat and turn three times each day in the pickle. Let the meat stand for two days. When ready to cook, remove from the pickle and allow to drain. While the meat is draining melt two ounces of finely chopped beef suet in a deep saucepan and when hot roll the prepared meat in flour and then brown quickly in the hot fat.

When well browned add the pickle in which the meat lay and one cup of boiling water. Cover closely and cook very slowly, allowing one-half hour to the pound. When ready to serve add sufficient water to make one pint of gravy. This dish may be served either hot or cold.

To Serve Cold Place three tablespoons of gelatin in a cup and add one-half cup of cold water. Set aside for twenty minutes to soften and then melt by placing the cup in a pan of hot

water. When the gelatin is melted strain into a bowl and add

Two cups of strained gravy, One-half cup of vinegar, One and one-half teaspoons of salt, One-half teaspoon of mustard, One teaspoon of paprika, One tablespoon of Worcestershire sauce.

Stir to blend thoroughly and then rinse an oblong baking pan with cold water and drain; pour in the prepared gelatin. Set aside to mold. When firm cut into blocks and then serve with the cold meat, cut in very thin slices.

To serve, line a large platter with crisp leaves of lettuce and lay in the center a mold of potato salad. Place the thin slices of meat overlapping around the edge of the plate and then lay the blocks of meat gelatin on each slice. Garnish with finely chopped parsley.

Dutch Apple and Raisin Pudding Place in a mixing bowl

Where You Can See Mrs. Wilson's Movies

MRS. WILSON'S interesting cooking scenarios that are continuing to create such interest are being shown this week as follows:

CHARLOTTE RUSSE Wednesday—The Plaza, Broad and Porter streets.

Thursday, Friday and Saturday—The Leader, Forty-first street and Lancaster avenue.

CORN MUFFINS Wednesday—The Leader, Forty-first street and Lancaster avenue.

Thursday, Friday and Saturday—Apollo, 1237 North Fifty-second street.

LEBANON CRUMB CAKE Wednesday—Somerset, Twenty-sixth and Somerset streets.

Thursday, Friday and Saturday—Danzand, Frankford avenue and Birch street.

For copies of the recipes apply at box office or send self-addressed envelope to Editor of Woman's Page.

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There Are Cheese Pastries of Yesteryear Here and a Dish of Sweet and Sour Beef—Meat Gelatin

One-half cup of brown sugar, Two cups of flour, Four teaspoons of baking powder, One-half teaspoon of salt, One teaspoon of nutmeg, Mix thoroughly and then rub in six tablespoons of shortening and mix to a dough with seven table-spoons of water. Roll on a floured pastry board one-quarter inch thick. Spread lightly with shortening and then with four apples which have been chopped fine and

One-half package of seeded raisins, One-half cup of brown sugar, One teaspoon of cinnamon, Roll as for jelly roll and then place in a well-greased and floured pan and bake in a moderate oven for forty-five minutes, basting every ten minutes with

One-half cup of sirup, One-half cup of water, One-half cup of brown sugar, Four tablespoons of shortening, One-half teaspoon of nutmeg, Mix well before using. To serve, cut in slices and serve either hot or cold with custard sauce.

The Woman's Exchange

To Make Money at Home

Dear Madam—Kindly advise me what work I may be able to do at home during my leisure hours, while doing housework.

MRS. F. H. You could take orders for making sweaters and build up quite a profitable business in this line, the customers furnishing the wool. Do this work first for your friends and they will advertise you among their friends. You might make very dainty baby bonnets or specialize in some other line. Perhaps some other housewife who has found a way of making money in leisure hours at home will write and make further suggestions.

Spanish Costumes

Dear Madam—We are six girls, ranging from fourteen to sixteen years of age. We are going to a Halloween party and would all like to dress like Spanish girls. Could you kindly tell us an inexpensive way of making these costumes?

Dear Madam—In the Spanish costumes a little white waist is worn and skirt that is wide and flaring at the bottom. A large piece of goods made out of a shawl and with fringe at the bottom and sides is draped around the waist and hips princess dress fashion. It comes almost to the bottom of the skirt at one point and is draped over the left shoulder with fringe hanging down over the front. A fan, earrings, Spanish hank-cloth and flowers for the hair are important. The costume can be carried out in red and black, yellow and black, black and white or red and white. The materials used can be satin, cheese-cloth, etc. High-heeled slippers are worn.

Sending Shoes to Ireland

Dear Madam—I have written you before and have always received valuable information. If you answer the following questions I will be most grateful to you. I have some relatives living in Ireland and would like to send them some shoes. Now what I would like to know is this, if I send them by parcel post or express will they have to pay on the other side for them? I mean duty on them. If I thought they would have to pay I wouldn't send them. FAITHFUL READER.

The shoes can be sent parcel post and there is no duty either here or when the shoes reach Ireland. So you can send them with an easy mind.

On the Tie Rack

No matter how careless that man of yours is, there is one thing that he is very particular about, and that is his necktie. He will actually take the trouble to string it on a tie rack if one is placed conveniently near his bureau or chiffonier. The fault that most women have to find with such racks is that they allow ties to collect dust. Here is an idea that every one will appreciate: It is a small linen cover, which folds over the hanging tie and snaps into place. Any one can make one of these affairs, and an embroidered monogram will improve it. Don't make it too hard to adjust, or you will find friend husband railing against it instead of blessing it.

Yesterday's Answers

1. A woman whose height is five feet should weigh 114 pounds.

2. Remove the soiled line on the collar of a serge dress by rubbing it with cornmeal or magnesium that has been warmed. Allow it to remain overnight before brushing it out.

3. Train unruly eyebrows by rubbing gum arabic and water on them and leaving it overnight. Wash it out in the morning.

4. Taupe is the French word for mule. When the color of the mole became popular in this country the French word was borrowed as a name for it.

5. An attractive desk set seen in the shops is made of bright colored cretonne with edges and corners of black patent leather.

6. Many of the dark blue serge dresses for fall have collars, cuffs and belts of angora wool.

SMART LITTLE OFF-THE-FACE HAT



Jet beads, panne velvet and heavy silk are combined in this modish "off-the-face hat" for fall and winter wear.

Also could high-heeled slippers be worn with them?

SCHOOL CHUMS. In the Spanish costumes a little white waist is worn and skirt that is wide and flaring at the bottom. A large piece of goods made out of a shawl and with fringe at the bottom and sides is draped around the waist and hips princess dress fashion. It comes almost to the bottom of the skirt at one point and is draped over the left shoulder with fringe hanging down over the front. A fan, earrings, Spanish hank-cloth and flowers for the hair are important. The costume can be carried out in red and black, yellow and black, black and white or red and white. The materials used can be satin, cheese-cloth, etc. High-heeled slippers are worn.

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Furs & Fur Garments at Manufacturer's Prices. Save the Middleman's Profit. Schwartz Practical Furrier & Designer 125-127 S. 13th St. Take Elevator in Millard's Dress Shop RE-MODELING AND REPAIRING

Please Tell Me What to Do

By CYNTHIA

A Word to "Bobby"

Dear Cynthia—I would like to say a few words to "Bobby" in answer to his letter which was published in your column.

"Bobby," you're a "brick." I mean you're about the first sensible fellow who ever wrote that way about a girl who "dolls up." I agree with you about her looking like a "bobby-horse." But "Bobby," may I ask you a question? Think hard and look into your soul before you answer: Did you (who thinks so much of a "doll") ever take one out? I mean one that really was all masked up. If you did, you're just like the rest of the boys. You can't blame it all on the girl, "Bobby." If boys and men wouldn't make them, you think you liked their "dollish appearance," perhaps the girls would realize that they would be better liked if not made up. Also, if you would tell the "doll" frankly what you think of her, while with her, and if you would also tell her that a boy would respect and like her much better when natural, I believe you'd do much better than this: While you're with the girl you tell her she's sweet, stunning, etc., and after you leave her you speak of her as a "bobby-horse," masked parader, etc. I know many men like that, and answer me, "Bobby," don't you think they're a little to blame for a girl "dolling up"? By saying "you, I don't mean you, "Bobby," I mean men and boys in general. I personally don't "make up" a man. I don't use rouge or anything else which actresses alone were supposed to use. Of course, I use a little powder, but that isn't wrong I'm sure. The reason I don't use rouge is because I have my own color (natural). I'm not "showing off"—I'm simply saying that because that's why I don't use it. Now if a girl is pale, there is nothing wrong in her using a little artificial color, provided she takes care not to look like a "bobby-horse." Another little thing before I finish, "Bobby," don't you think that you want a little too much "home-made" food from your poor little wife especially for one meal? NINETEEN.

Is She Jealous?

Dear Cynthia—Will you kindly give me your opinion? Do you think it was very nice for my husband to disguise me with a strange woman whom we had only met three weeks ago, telling her I am jealous of him? If we go out together he will turn around and stare at every woman we pass. I consider it disrespectful; he says I am jealous. Please tell me which is correct. PETTY.

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THE UNMARRIED SISTER WHO HELPS MOTHER OUT

Aunt Kate Would Be Accused of Selfishness if She Made a Stand for the Work That She Loves to Do

THEY think I'm doing too much work, that I get too tired. They never seem to think that it might be too much for me to give up everything and come take care of their children."

It was Aunt Kate who made the remark; made it without bitterness, with only a faint amusement in her tones. Aunt Kate is mother's older sister, unmarried, living alone now since grandmother and grandfather died and Uncle Ben was married. She is a splendid housekeeper, and lovely with children. Do you begin to recognize her? Her life-work, now there's nobody left to make a home for, is the work that she loves—missionary and charity work. She is secretary of three societies in the small town where she lives, and her work is so systematized now that she knows just what to take up next and what to do about it.

But often there are interruptions. Sometimes, without warning, mother goes away, or mother's nurse goes away, and then there's a hurried call for Aunt Kate to come help take care of the children. And Aunt Kate, without a word of protest, puts aside her work, leaves her comfortable little house, and comes hurrying to make her home in a small third-story room, and she up her involuntary calling of being "lovely with children." The children seem un-

necessarily healthy and energetic sometimes. To Aunt Kate's unaccustomed ear, but they love her and she loves them, and they get along beautifully together.

After mother's affairs are straightened out, Aunt Kate very often finds the trouble contagious and insists on Aunt Kate's making her a visit before she goes home. Aunt Kate is not deceived by the cordial invitation, but she goes, just the same.