

NEAPOLITAN KITCHEN—WOMAN'S EXCHANGE—FLORENCE ROSE FASHIONS—UNPLEASANT HOSTS

MRS. WILSON GIVES SOME ITALIAN RECIPES

Many Kinds and Varieties of What We Know as Spaghetti or Macaroni, Italy's Favorite Food

Neapolitan Mold Is Made of These Pastas With Soup Herbs and Cheese or Some Kind of Meat

By MRS. M. A. WILSON

OUR own Italian districts, where the Italian shops sell pastas arranged in long rows of pale yellow, we find many Italian products which are made from wheat pastas. Some of these are known under such names as vermicelli, a threadlike strand; spaghetti, which is the second size; spaghetti, which is the third size; tortellini, or maccheroni, the first size in the tubelike pastas, farfati or perchiatelli; then comes mezzanelli and macaroni or macaroni ziti, which is the largest of the plain-tube variety. Then there are macaroni rigati, or the small size fancy tubes and ziti rigati, or the largest size fancy tubes.

There are four varieties of flat tubelike of the ribbonlike variety, as well as the elbow, alphabet and scroll, star and animal or fancy pasta, from all of which we can have a splendid range to choose.

Durham or coarsely ground hard wheat flour is used for these pastas. Japan early claims the honor of first discovering the macaroni, and yet it is the favorite dish of the Italian.

One can enjoy these starchy products the entire year without tiring of them. Macaroni holds the same place in the diet of Italy as does the white potato in the United States of America.

How to Cool the Pastas

Place water in a saucepan and add one onion chopped fine and a tiny point of garlic, about the size of a pinhead. When boiling add the macaroni and cook for twenty minutes. Now turn into a colander and rinse under cold running water.

THE NEW NECK LINE IS HIGH BUT WIDE



This little voile frock has a white background with a figure in jade green, blue and terra cotta. Lace edging the overskirt and the girdle is made of jade velvet. The short sleeves show the newest style—very short and very puffy

A Daily Fashion Talk by Florence Rose

IT IS the period of the glorified cotton frock. The time was, not long ago, when dressmakers didn't very much like to make cotton frocks. You see it takes almost as much time and thought to make a cotton frock as a frock of any other sort. But women wouldn't pay anywhere nearly so much for a cotton frock as they would for a silk frock. They seemed to think that it was absurd even to pay half as much for a cotton frock as they would for a frock of silk.

But this prejudice has gradually been fading. For one thing women are now willing to consider any sort of saving in the overskirt and the girdle. If they can save on the fabric of the cotton frock they are willing to do so, even though the actual cost of making the cotton frock is just as great. Moreover, the cotton fabrics are far more charming than ever before. It is only recently that the same artistic talents have been brought to bear on the making of cotton goods that have been used on silk goods.

A good many of the new print cotton goods are made up over silk foundations. The materials are so cheap that this seems imperative. But let me tell you that when you make a cotton frock over a silk slip that is worth using, your materials cost is going to be almost as high as it would be for a silk frock. For this reason I strongly recommend the cotton frock made up as the one shown today is made over a cotton slip. The effect is really just as charming; personally, in this model I like it better.

This little dress is of voile white fabric, with a striking design dotted regularly throughout. The design shows a combination of jade green, blue and a sort of terra cotta. The overskirt is cut in tabs and is edged with a dounce of lace. The foundation skirt is of plain voile. The girdle, which ties at the left side in a charming bow, is of jade velvet ribbon.

And please note first the short sleeves that are gaining precedence every day; the long straight waist—in spite of rumors from Paris to the effect that the form-fitting bodice is soon to be with us—and the mid-Victorian neckline that shows more neck at the sides than it does at the front.

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.

water. It is then ready to prepare into many attractive dishes.

Neapolitan Mold

Place two quarts of water in a saucepan and add: One-half cup of oil, One large onion, chopped fine, Tiny bit of garlic, One faggot of soup herbs.

Bring to a boil and then add one-half pound of macaroni. Do not break; just stand it in the saucepan and boiling water and let it soften down. Whirl around the saucepan and let cook for twenty minutes. Blanch under cold running water and turn on a platter to drain. Now grease a mold. Strain the side baking dish well and dust with fine bread crumbs. Then line with the cooking macaroni. Fill the center with three ounces of cheese.

To prepare the soufflé, place in a saucepan:

One and one-half cups of milk, Six tablespoons of flour, Three onions grated, Stir to dissolve the flour and then bring to a boil and add:

One cup of grated cheese, Two pinches of salt, One and one-half teaspoons of salt, One and one-half teaspoons of paprika, Three tablespoons of finely minced parsley.

Beat to mix thoroughly and then pour into the macaroni-lined mold. Make smooth on top and then place the mold in a pan of warm water and bake in a moderate oven for thirty minutes. Strain with tomato sauce; finely chopped chicken or other leftover meat may be used in place of the cheese. Also the melted butter. Cold cooked liver may be used for variety.

Macaroni Croquettes

Cook four ounces of macaroni as directed for cooking the macaroni and then turn on a platter to cool. Now chop very fine:

Three onions, Four branches of parsley, Tiny point of garlic, Two ounces of fat salt pork.

Cook very slowly in a frying pan until the onions are tender and the pork a nice brown. Add the finely chopped macaroni and:

Two tablespoons of catsup, One and one-half teaspoons of salt, One teaspoon of paprika.

Mix and then form into croquettes and roll in flour. Dip in beaten egg, then in fine bread crumbs and fry until golden brown in hot fat.

Italian Scarpia

Chop very fine four ounces of salt pork. Place in a saucepan and add:

Four onions, Two pinches of salt, Four branches of parsley.

Chop very fine and then cook slowly until the pork is light brown. Set aside, but keep warm while preparing the macaroni.

Cook one-half pound or one package of macaroni and chop fine. While warm add the prepared pork and seasoning; turn into an oblong pan and pack firmly, placing a piece of wax paper to cover and then a weight to press. When cold cut into slices and dip in flour. Fry until golden brown and serve with tomato sauce.

Spaghetti a la Monchille

Cook four ounces of spaghetti and then turn into a baking dish. Make a cream sauce as follows: One and one-half cups of milk or part milk and stock and four tablespoons of flour. Stir to dissolve the flour and then bring to a boil and add:

Five tablespoons of grated cheese, One and one-half teaspoons of salt, One teaspoon of paprika, Two onions, chopped very fine, One dozen oysters, cut in pieces.

Mix thoroughly and pour over the spaghetti. Sprinkle the top with fine crumbs and one tablespoon of grated cheese.

Mrs. Wilson Answers Queries

My Dear Mrs. Wilson—Will you tell me how to make maple sugar out of maple sugar and how to preserve the same? Thanking you. R. O. D.

This question has been answered before. Place one pound of maple sugar in a saucepan and add one cup of boiling water. Let dissolve, bring to a boil and cook for ten minutes. To preserve the same, fill into sterilized bottles, then seal and sterilize by setting the bottles in a large boiler and heating until the water boils. Keep at this temperature for ten minutes and then lift, cool and dip the tops of bottles in melted paraffin.

My dear Mrs. Wilson—Would you be kind enough to let me have a recipe for grape pie, also one for a rice custard? Thanking you very much. M. E. F.

Grape Pie

Stem the grapes and remove the skins. Cook the pulp and put through a sieve to remove the seeds. Thicken with cornstarch and then add the skins. Fill into a pie plate, which has been lined with plain pastry. Cover with a top crust.

Rice Custard

Cook one-half cup of well-washed rice in two and one-half cups of water until the rice is soft and water absorbed. Now place in a mixing bowl:

One quart of milk, Two eggs, Three-quarters cup of sugar, One-half teaspoon of nutmeg.

Beat to mix and then add to the rice. Stir to mix thoroughly and then bake for thirty minutes in a slow oven.

The Ladder of Souls

There's a ladder that reaches from earth

To the blue and purple meadows Where the little stars are tethered— 'Tis the Ladder-of-the-Souls-of-the-Animals!

Up and down, and up and down they pass— They repay— Carrying messages to God they are— Carrying names to God— The names of the merciful on Earth!

—Salade Gerard Ruthrauff, in Woman's Magazine.

Please Tell Me What to Do

By CYNTHIA

What He Would Do

Dear Cynthia—In answer to the \$1,000,000 question, would state, if I had \$1,000,000 I would start a fund to be used to build homes for the poor tenants of the City of Brotherly Love under the direction of the Tenants' Protective Association of Pennsylvania, so as to enable a tenant to buy his home without any deposit and the rate of interest to be as low as is possible, or to build a big place so there would be somewhere for the people to go who are evicted. G. H. P.

This Made Him Angry

Dear Cynthia—Please give me a little advice as to what to do in this case. The young girl I have been going with called me up and told me not to come down that night to see her, and I, of course, asked her why. She said she had an argument with her mother and that made me angry. I told her she was foolish to do that with her mother. Now, Cynthia, I have no mother, and I know. And also told her she would be sorry some day when her mother's eyes were closed, and she said, "Maybe. The argument was over me; what about, I don't know. I never did or said anything out of the way, as I have no bad habits and am a perfect gentleman. I don't smoke, drink or gamble, and go to church often. Should I call on her mother and see what is the matter, as I think an awful lot of this girl?" FRENCH D.

By all means call on the girl and her mother and find out what the trouble is. If you have done nothing that would account for their not wanting to see you, you are certainly entitled to an explanation. Do not be angry or disagreeable about the matter, but try pleasantly to find out whether you really have done something without meaning to that has angered them.

"Plain Jane" Wants Reply

Dear Cynthia—Every one is having his or her say in your very valuable column, so can't you make a little room for me? I hope so.

Let me see, "Why do girls close their eyes when receiving a kiss?" Oh, silly "Back Private"! When I hear successful muscle I close my eyes, and, oh, that "I've feeling of peace!" Now then, suppose a girl is deeply in love and it is her first kiss from Mr. Right? Oh, how you see she is inspired! Don't you know that beautiful peace which steals over her, for she is resting in the arms of her loved one; she has found her "mate." Hence, she closes her eyes candidly, "B. P." I think you like to start something.

Listen, "Vamps," "Dolls," "Dancers," etc., won't you tell Plain Jane how you feel when you see a neat dress, "not-a-drug-store beauty," go by? Don't you feel a "wee!" bit envious? I am plain, and love my neighbor, but I am young, only—but that is a secret. Won't you, your fellow-readers, write in to just.

PLAIN JANE.

If you want to ask Cynthia's advice about a personal matter, don't be afraid to write, "Plain Jane." But Cynthia couldn't call you up, you know.

She Has Long Curls

Dear Cynthia—I am a girl just nineteen years of age. Do you think I am old enough to wear my hair up all the time? I have long, black curls, that my mother doesn't approve of, wearing my hair up on my head on account of ruining my beautiful curls. The only time I am allowed to wear it up is in the summer time. What do you think about this? Should I disobey my mother and put it up? Cynthia, why don't you tell us whether you wear trousers or skirts? Please, tell us. Wish you success. A. L. B.

Of course you should not disobey your mother, but surely you can convince her that a girl of nineteen is too old to wear her hair down. It would not ruin your curls, and you could arrange your hair in such a way as to allow the curls to show. What difference does it make what Cynthia wears as long as she answers your questions?

An Aviator Answers

Dear Cynthia—Will you inquire from the little miss so intensely interested in aviation and wandering into the narrative of a flight as to just what type of flight she would be most interested in hearing of? I should like to read a reading about? There are several as most of us no doubt know. For instance, one's first flight as a cadet and, on the other hand, one's first flight as a cadet, in constant service; one's first night-bombing raid into enemy country and, lastly and by far the least interesting, one's first flight after having been worsted in battle or caught in an antiaircraft barrage. Any or all of the above may be told willingly from actual experience "around the trouble" by one of us. I am glad to hear that you enjoyed

"THE MULES."

From the Kicking-Mule Squadron.

About Sleeves

Some of the very newest sleeves show one of the very oldest styles. They are straight and slim until they reach the elbow if they are short, or the wrist if they are long; then they suddenly develop a flare, which is caught in again into a straight cuff.

An attractive sleeve is a flaring affair, long, with a gauntlet-like cuff that buttons close to the wrist and flares out to meet the sleeve at the top. It is especially appropriate for a street or afternoon dress.

But more than ever you see the short sleeve, puffed, flaring or straight, in street afternoon and evening dresses. Some of the very new cotton frocks for summer or the South adapt themselves charmingly to this fashion, for the volle or organdie stands so prettily from the shoulder.

Sashes

Ribbon sashes are being used again. They add so charmingly to the trimming of a dress that they are very welcome. Some of them are used "throws" with long ends, but more often are seen the crushed girdles with a huge soft bow, some at the back and some, strange to say, on the right, not the left, hip.

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153 S. Kentucky Ave., Atlantic City

IT BUTTONS IN THE BACK



Old blue wool jersey forms a charming background for embroidery in white, yellow, green and old rose. The embroidery looks rather starchy, but that's because it happens only where there are pockets, and there are only two pockets right in the front of the skirt. But if she should stretch out her arm you would see that she is carrying a most fetching sleeveless jacket that is embroidered to match the skirt. She usually wears that with it, but she took it off to prove to you that the fastening is all in the back and that the plain neck is very becoming.

THE WOMAN'S EXCHANGE

To Mrs. M. G. The International Magazine Co., of New York, publishes the magazine that you asked about.

Husband Makes Centerpiece

To the Editor of Woman's Page: Dear Madam—Would you please tell me the name and place where I could take pillows, centerpieces, belts and pocketbooks that are hand-made by me? My husband is an ex-navy man and makes these things. We have samples of all.

MRS. H. J. D.

Send your samples to the Woman's Exchange, 114 South Seventeenth street, or to the Arts and Crafts Shop, Eleventh and Spruce streets, to be passed on by the committee of judges. Articles are sold at these places on commission, you know. In the business directory of the telephone book you will find a list of art shops of this kind, and among them you may find one or two that would sell your articles. Have you tried auction houses? They sell on a commission basis, too, and might be very glad to take these articles for you.

Two Dates Wanted

To the Editor of Woman's Page: Dear Madam—Please tell me on what day of the week October 15, 1897, came, and also what day July 25, 1899, came on.

The fifteenth day of October came on Friday in 1897; July 25, 1899, fell on a Tuesday.

Prevention of Cruelty

To the Editor of Woman's Page: Dear Madam—Can you tell me of any locality in New Jersey, Pennsylvania or any nearby state where cruelty to and neglect of dumb animals is not tolerated?

There are two offices of the Society for the Prevention of Cruelty to Animals in this city. One is at 922 North Broad street and the other is at 39 South Eighteenth street. About the nearest office in New Jersey is at 43 North Third street, Camden.

Likes Serial Story

To the Editor of Woman's Page: Dear Madam—Would you please do this favor for me? I have been reading the story, "Cinderella's Daughter," and I am just in love with it. This is what I would like to do. If you ever when the book is published, would you please let me know, and where I can buy it? I read your column every night and get a good bit of advice by reading it. C. D. I am glad to hear that you enjoyed

Advertisement for MAGUIRE'S IRISH CORN PLASTER. Text: "You can wear your SMALLEST SHOE with EASE and COMFORT while using MAGUIRE'S IRISH CORN PLASTER. NO PAIN TAKEN. Takes Them Out by Roots. Use Cold Cream." Includes a small illustration of a corn plaster.

Advertisement for Mrs. Morrison's Puddings. Text: "Ask for Mrs. Morrison's Puddings. A Healthful Food For the Kiddies as well as a tasty Dessert. Popular Flavors: Chocolate, Golden Vanilla. At Your Grocer's." Includes a small illustration of a pudding.

Advertisement for SUPERFLUOUS HAIR. Text: "Removed PERMANENTLY by Painless Scientific Method. This is the same method so successfully used by the specialist, DR. WELING G. GEBBER, M.D., of New York from any other method. No electric or chemical treatment. The hair will not return. Reeling Geyser Method. 532 Real Estate Trust Bldg., Broad and Chestnut Sts. Phone Walnut 7116."

Adventures With a Purse

THIS is the story of a dish mop. With patient, tired fingers a hole was bored into a wooden handle, measuring six or seven inches, and a string was tied through the hole. Then, heavy white cord, carefully bound together by hands that were, oh, so tired of always having to stay at home and view the busy world from a window. The cord was attached to the handle by these same sick hands, and was then carefully trimmed, so as to be very even. And after the mop was finished, the hands painstakingly wrote a tiny tag bearing a name and price—twenty cents. Then came the mop to a tiny shop, where I found and bought it, for I was impressed at once with its convenience. One can use much hotter water when using this, and the dish water when using this, and the hands are well protected, too. And when I gave my money, the little tag was detached, for most of the twenty-two cents goes back to the tired sick hands that fashioned it. And so a little money is earned. All sorts of things, dish towels, laundry bags, iron holders and the like, may be purchased here.

If you appreciate a touch of the Japanese among your desk fittings you will be interested in the Japanese ink wells, ebony-finished, and decorated with colored insets in lovely design. Each stand holds two ink wells, one for red, and one for black ink, and the lids are either silver-finished or decorated with rich colors. The prices are \$1.50 and \$1.75.

For names of shops address Woman's Page Editor, or phone Walnut 3090.

The Question Corner

Today's Inquiries

- 1. What is a good, easily-made cement for broken china or glass?
2. How can the wall behind the kitchen sink be kept spotless and free from splash stains?
3. Describe a pretty trimming for the front of a nightgown or underdress.
4. What is a convenient household help for cleaning?
5. In what attractive style are many of the new suits for spring being made?
6. Describe a pretty hat for the girl with the piquant face.

Yesterday's Answers

- 1. If beads are too tiny to slip over a needle, the thread on which they are to be strung should be stiffened at one end with a little mucilage and used as a needle.
2. The woman who is clever with a paint brush can make jelly, olive or jam jars into pretty vases or candy jars by painting a few garlands of flowers around them.
3. When a pillow case wears out at the end, the worn part can be cut off and the case made long enough by the addition of a wide strip of hand crocheting.
4. Gauntlet gloves are popular for wear with the sleeve that comes to the elbow or just below.
5. When fur has become stiff after a wetting in the rain, it can be softened by careful, persistent manipulating and rubbing in the hands.
6. The newest skirt silhouette is the lampshade line, wide at the hips, narrow at the ankles.

PARAMOUNT

1342 CHESTNUT STREET. Closed During Alterations. BIG REBUILDING SALE. Starts Friday, Feb. 6, 10 A. M. BLOUSES UNDERWEAR

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Is a time and labor saver. See it demonstrated at your electric dealer's, or phone us and we will tell you where to find it. See also the Free-Westinghouse Sewing Machine.

H. C. ROBERTS ELECTRIC SUPPLY CO. Wholesale Distributors PHILADELPHIA

MARRIED COUPLES WHO QUARREL BEFORE GUESTS

Think That Their Half-Serious Tones Cover the Sincerity of Their Bitterness, but They Only Emphasize It

"THAT'S like a woman!" exclaimed a certain husband, as his wife disagreed with him in something or other. "Always taking the other side of anything a man says; always nagging!" "Well, if I had said that you would have taken the other side," retorted his wife, "Wouldn't he, Mary?" she added turning to their guest. Mary murmured a few embarrassed words, dropped her eyes and became vastly interested in the potato on her plate.

"That's a woman all over," insisted the host. "Always trying to start a fight, always taking the other side of anything a poor man says. Don't you ever try to be pleasant? I should think you'd get tired of always carrying a chip on your shoulder."

"My dear," said his wife, turning to Mary, "Don't ever get married. Enjoy yourself as long as you can!" By the time dinner was over, Mary had decided for herself that if she ran a chance of becoming like these two she never would get married.

HAVE you ever had the experience? Your hostess is a charming woman when you meet her away from home. When you see her husband, you think what a delightful pair they are, so gracious and cordial. But when you go to their house to dinner, what a shock you do get! They're not charming, or gracious or pleasant at all; they're snappy, argumentative and disagreeable. They keep up this continual bickering all the time you are there, half in fun, but with a deadly sincerity beneath the mocking remarks. And worst of all, they insist upon dragging you into the quarrels!

Sometimes you meet unmarried people who have a cynical idea of married life, who scoff at the possibility of happy marriages, who insist that love does not last. You wonder what is the matter with them, but perhaps they have just had dinner with one of these married couples who will not meet each other half way; will not even look toward each other. If they have, you can't blame them.

I wonder whether this hostile man and wife realize the effect they have upon their guests? They seem to feel that



The cup that cheers

No, it really isn't the cup that cheers! It's you who are cheered by the cup when it is filled with Tetley's fragrant full-flavored Orange Pekoe Tea! It sort of gets under your skin, and makes you feel good all over. You forget there ever was such a word as tired!

TETLEY'S TEA

But my word, if you'd been blending tea for over a hundred years as we have, you'd know how to do it!



That craving for good ice cream

Ever stop to think why the children crave ice cream day after day—why the whole family want it? Simply because it's so good for them—good for growing bodies, good to the taste as well.

Supplee Ice Cream is a pure wholesome food, as well as a delicious dessert, made of the same wholesome Supplee-Wills-Jones cream that you've known for so long.

Satisfy this craving with the melting smoothness of this delightful ice cream. There's a shop just around the corner—get acquainted with the smoothness, richness, freshness of Supplee Ice Cream. To learn who your nearest dealer is, call Baring 140.

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