

BOYS CANNOT KEEP AWAY FROM DELICIOUS COOKIES

Mrs. Wilson Gives Some Choice Recipes Sent to Her by Housewives in Many Parts of Country

By MRS. M. A. WILSON

EVERY one in so often some good-hearted housewife sends me her pet recipes for this corner. Today we have one sent by an interested reader of our column from Rochester, Mich. One from a little Jewish housewife, a very tasty string-bean recipe from Mrs. I. Frank Irwin, and a Texas way of cooking onions from Miss E. V. Brown, of the Lone Star State.

PRIZE MENU CONTEST

The winners of the prize menu contest for last week have been announced. Three prizes are offered each week for the best menu for a dollar and a half dinner for four people.

First \$2.50
Second, \$1.00
Third, \$1.00

Rules: The foods used must be staples and in season. Each menu must be accompanied by a sales slip showing the cost of all the materials. The name and address of the sender and the date must be distinctly written on the envelope.

Address all menus to Mrs. WILSON'S MENU CONTEST, EVENING PUBLIC LEDGER, INDEPENDENCE SQUARE.

The recipe: Place in a mixing bowl one cup of sugar, one egg, one cup of melted shortening, one cup of molasses, one cup of cold water, two tablespoons of vinegar, one tablespoon of ginger, roll on an eight-inch covered table. Cut and bake in a hot oven for eight minutes. Use cold left-over coffee if you have it in place of the water.

Almost any good sweet dripping may be used for shortening. So if you have some sausage fat just melt it and add one-half mutton or beef dripping. Strain and use. For small families just cut this recipe in half and keep in mind that one level tablespoon equals three level teaspoons.

One level tablespoon of baking soda. Mix and then add flour enough to make a dough so that you can handle it; this usually takes about ten or twelve cups. Chill and then roll on an eight-inch covered table. Cut and bake in a hot oven for eight minutes. Use cold left-over coffee if you have it in place of the water.

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String the beans, then cut in pieces and place in a bowl. Cover with cold water for one hour, then drain and place in a saucepan and add the drained beans. Cover with a close-fitting lid and let steam. Be sure that the flame of gas is low. Stir frequently, cooking for ten minutes, and then add barely enough boiling water to cover and cook until tender. Drain and then season.

Sometimes, for variety, finely minced onion or sweet green or red peppers are added, and it will be found to be equally delicious.

The southern cook likes a bit of saw belly or "hawg" cooked with her "snaps," so try for these tasty methods and see how much real flavor it adds to the beans.

Miss E. V. Brown, of the Lone Star State, writes that they had a bumper crop of onions and, as Texas onions are the best ever grown, she has sent some of their ways of cooking them. First, the onions are always sorted so as to have them of equal size; they are graded as follows: Little, large, medium-sized onions and large onions.

For this dish select little onions. Peel and drop into cold water, then drain and cover with boiling water and cook until almost tender. Drain and then place four tablespoons of bacon or ham fat in a frying pan, adding one level tablespoon of sugar. Cook until the sugar is brown and add the onions. Shake gently and cook very slowly until the onions are nicely browned. They are delicious with roast pork, chicken, turkey or steak.

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FOR THE MOTOR GIRL



Have you seen the new cover-all cape coats of rubber tissue which are worn over light frocks for motor-ing? The one in the picture is of bottle green, which changes to a sort of sea green when worn over a white frock. The lace and chiffon veil, which is the latest thing for motor-ing, is of fawn color.

Central News Photo Service.

Two Minutes of Optimism

By HERMAN J. STICH

Work

"WORK!" Thank God for the glory of it! So sings the modern poet. But it has not always been so.

All through the centuries all over the world foolish humanity has blundered along with the idea that freedom from work is a sign of gentility, not to say superiority.

The long-tailed Prince Albert, for instance, comes to us from way back in the time of Chaucer when English shoes, gloves and other apparel were made in all sorts of fantastic designs which made the privileged wearer uncomfortable and made it hard for him to get around to show that he was not dependent upon labor.

The Spanish hidalgos (aristocrats) let their finger nails grow almost into claws to advertise that they do not do and never have done any work.

Strangely enough this same practice has traveled to the other end of the world, where the Chinese of corresponding caste follow the same custom and for the same reason.

Gibbon tells us that Rome declined because work was considered undignified, even disgraceful.

All the members of the Roman aristocracy, and everybody else who thought himself of any account, wore garments with sleeves so long that they hung over the fingers, and proclaimed to the world that the hands they encircled were not tainted with toil.

We moderns pride ourselves on our ingenuity; but it might shock many Parisian fashion creators if they are not already aware of it to know that the skirt that hampers present-day femininity was first worn many thousands of years ago by the women of the Egyptian nobility (the other women were wide, loose, flowing skirts) to show that they did not engage in any useful labor.

Everywhere and at all times the so-called leisure class has affected some sort of confining custom or garment to indicate that they did not have to work. But we have changed all that.

Not only do we expect every man to work, but we do not respect the man who does not work.

Labor is the highest caste, and honest work the sole badge of nobility and respectability.

John D. Rockefeller, Jr., himself calls too much leisure an "aid to Satan." And the devil has little opportunity to seduce this young millionaire, who crowds more worth while work into his every twenty-four hours than almost any one of his hundreds of employees.

"When I die," said one of the world's greatest benefactors recently, "all I should like to have said of me is: 'He died in harness.'"

And Samuel Gompers, grand old man, who a few months ago celebrated his seventy-second birthday in the midst of hard work, says he feels like forty and attributes his youthfulness to the fact that he has always worked hard.

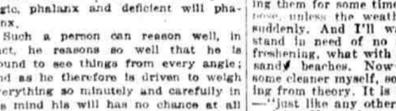
In spite of all his union affiliations, Gompers has never for a moment thought of observing union hours!

"My work takes my entire time awake," he says. "I believe that work is the most wonderful medicine known to man. It is the greatest invigorator and the grandest incentive to greater and better things."

"Work! Thank God for the glory of it!"

Your Soul's in Your Hand

By IRVING B. BACON



THUMB WITH SHORT FIRST AND LONG SECOND PHALANX

To be normal, the second phalanx of the thumb should be a trifle longer than the first phalanx. If it is disproportionately longer than the first phalanx, it is long.

XXII

You've often met a person who is unable to make up his mind whether to go out or stay home; whether to put on a black tie or a colored one; whether to work or rest, or do any other of a hundred possible things, unimportant or important. Well, he's the owner of a thumb with an excessive second phalanx.

Please Tell Me What to Do

By CYNTHIA

About Nightmares

Dear Cynthia: First, what danger has one who has nightmares? In two ways.

Second, why do they have them? Third, can it be cured? If so, how? Fourth, can they do harm to any one?

Please let me know all you know about it. I thank you.

Nightmares are usually due to some digestion disorder. They can be cured, and if the person who has been having them has really had many it would be wise to consult a doctor, as they are very bad for the nervous system.

Adventure to "Zadee" Dear Cynthia—A word to "Zadee."

You are that old boy who used to talk foolishly. I agree with you there. When I was eighteen years old I thought I was a great deal better than I am now.

He Seems a "Tightwad" Dear Cynthia—Please print this in your column. Well, friends, how would you like to have a girl like I have?

Be a Man and Apologize Dear Cynthia—I am a man of eighteen and considered good looking in the crowd.

Oh! Such Awful Puns Dear Cynthia—What "tough monnds" within shouting distance of Cynthia's column is earnestly endeavoring to place in your hands.

Making More Money The Cows That Went to College There was no doubt whatever that Patrick Goen, of Harvey, Texas, wanted to go to college.

Western Electric Washer (Stationary Wringer Model) If you buy before September 15th you can obtain immediate delivery on this standard and widely known electric washer for \$125.

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WHAT'S WHAT

By HELEN DECIE



Too-talkative women sometimes harm by thoughtless gossip, especially in the hearing of some maid or seamstress who makes a slight secret of an exaggerator.

The Woman's Exchange Would Exchange Foreign Money Dear Madam—Kindly tell me at which place I can exchange English money.

Ask Your Pastor Dear Madam—Your kind information on the following will be greatly appreciated.

Schools Near Tenth and Chestnut Dear Madam—Would you kindly print in your column the names of public schools and also their addresses that are anywhere near or around Tenth and Chestnut streets?

Would Clean White Hats Dear Madam—How may I clean a white taffeta hat and a georgette hat without burning it a yellowish color?

When Love Enters In Julian and Diana Long, having known each other from childhood, decided after a marriage of two years' standing that they have missed romance, the big thrill in life.

CARELESS HEARTS By HAZEL DEVO BACHELOR Copyright, 1920, by Public Ledger Co.

conscious of the fact that he had helped her real advice. He had known that five minutes after the approach, Hortense would have realized that there is no such thing as a free lunch.

Iron With Clothes-Wringer On the warm days when ironing is so difficult and not at all pleasant, a great deal of it can be done with the clothes-wringer—all flat pieces, pillowcases, towels, aprons, underwear and stockings, if carefully smoothed out.

Tired of fish on Friday? Try a cheese dish A GOOD many people who feel it their duty to abstain from meat on Friday dislike or fear fish.

KRAFT CHEESE KRAFT CHEESE is the modern, efficient, safe and sanitary way to buy cheese. It is the best cheese made, put up so it will keep indefinitely in any climate.

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THE PERSON WHO WANTS TO SHOW HER AUTHORITY

Goes to Much Trouble and Wastes Time Breaking Down the Things Other People Do and Building Them Up in Her Own Way

The "new" salesgirl wasn't really new; she had just been transferred from the silk stockings to the silks.

She had always been crazy about silks, and now that she had a chance to be with them she took the greatest pleasure in arranging the "show."

"I love the way you want to do it," she answered. "Don't you want them fixed this way?"

"That's all right," he drawled, "but this is the way we usually fix them."

HE IS a member of a type that wastes most of its own life and all of other people's time, scoffing and changing things, just simply in order to show its own authority.

There is usually one, older than the rest of you, in the kitchen, when a lot of you get together and get supper for the "bunch."

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