

MRS. WILSON TELLS HOW TO PRESERVE CITRONS

Conserves, Sweet Pickles and Croquettes With Apples Can Be Made Out of This Fruit—Pudding Is Also Good

By MRS. M. A. WILSON

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Let Mrs. Wilson Tell You How

To make your own Christmas candies, right in your own home...

WATCH FOR THIS ARTICLE ON MONDAY, DECEMBER 20.

Put the preserved citron into thin slices and then cut into triangles...

Citron Conserves

Wash and then cut the citron into small pieces suitable for serving...

Three pounds of sugar

One cup of white wine vinegar, One cup of water, In a saucepan, add one pound, cut in thin slices...

Sweet-Pickled Citron

This conservé is usually prepared in fancy form. Wash a three-pound citron and then cut in quarters...

Apple Citron Croquettes

Place a saucepan, One-half cup of milk, Five tablespoons of cornstarch...

One-half cup of water

Permit the citron to stand in brine for twelve hours and then drain...

One cup of water

Bring to a boil and then cook for ten minutes. Add the prepared citron...

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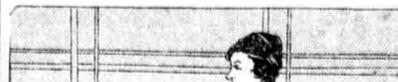
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WHY NOT AN APRON?



If you are wondering what to give the friend who has everything, why don't you make her a pretty apron? She probably hasn't one of those

aprons, let them overlap like the one shown in the picture, baste them carefully in place...

These aprons would be dainty and attractive if the checked fabric were used, making the pocket of the same and cutting the small squares in a dot pattern.

Aprons made of dotted muslin, sheer nainsook, Indian linen, or organdy are in high vogue...

These aprons have lace insertion set in low knots, curves and straight lines...

There is a pocket cut from a piece of small checked gingham—blue and white...

Another idea is to cut apples, grapes, tomatoes, or any preferred fruit or flower color...

Beat to blend thoroughly and then pour into well greased and floured deep layer-cake pan...

Put in wedges of the dried portions at 10 to a serving, drizzle and taste well with sirup from the citron jar.

Citrus with mandarin orange and garnish with thin bits of candied citron.

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Please Tell Me What to Do

By CYNTHIA

"A Friend" Asks Questions "Can't tell you why the men do not ask to call."

It is certainly well for a girl's parents to know something about the men she is associating with.

It would be perfectly right to ask girls to come to your house and to bring several men with them.

Serve lemonade and cake, or ginger ale, cheese and crackers at about 7 o'clock.

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WHAT'S WHAT

By HELEN DEUCE

Everybody knows and nobody loves the man or woman who, talking incessantly, extinguishes all possibilities of conversation.

Some people who talk about themselves as "men who talk about myself."

Whether his talk is self-centered or not, no one should hold the center of the stage for more than ten minutes at a time, unless he is a really brilliant conversationalist whom all are anxious to hear.

Alas! the brilliant one is a comet rarely flashing across the social sky, but the persistent dull talker is always with us.

Even the cleverest cannot be brilliant for more than fifteen minutes, and he should be the time limit for his monologue.

A quarter of an hour is a long time for the unpracticed to hold a conversational heavyweight by talking a young man or woman into a seated position when he or she is not willing to be sacrificed for the general good.

He Blushes

Dear Cynthia—Although a young man writing you for a little advice, I assure you will be very much appreciated.

I have fallen into a very discouraging habit. I am constantly blushing and am self-conscious and therefore do not like to speak to people.

Though I am afforded many chances for advancement, I am unable to take advantage of them.

Kindly inform me through your column how I can get rid of this habit, and I will be very much obliged.

Just as Cynthia has told others who write to the column about self-consciousness, the only thing to do in these cases is to forget it.

You are not the only person who suffers from this habit, and you are not self-conscious and being self-conscious