

Mrs. Wilson on Preparing Fish

Ways of Making Mussels, Crabs or Lobsters Appetizing Are Shown Her by Old Seagoing Man

By MRS. M. A. WILSON

During the spring and summer, all roads lead to the streams and the sea. Devotees of the rod and line usually bring home large catches of fish, with stories of the abundant run.

The fisherman by trade is also sending to the markets splendid catches of the finny denizens of the briny deep.

Except in the lake and mountain regions we have very little fishing in fresh water; and an old fisherman explained to me this week that the noise of the dikes and the craft upon the water scared the fish into quieter places.

Old Doc Stephens, an old New England fisherman, invited me to his summer home on the Maine coast, and together with a small party of people who love to fish and loaf on the rocky shore, I visited the genuine captain of the fishing club in the club quarters, on a small island directly off the Maine coast.

Here we had the most delicious dishes from the briny deep, all cooked by the skipper, and most stay ashore, and do not go to sea.

I was joined a master hand at preparing sea foods.

All folks who visit the island eat their meals at the club house, which Bob Lawrence presides. Bob, as every one calls him, is an old seafaring man, whose greatest delight is to toss up a mess of vittles, and if you are with you and spin yarn after yarn about the coast boats on which he fished in his younger days, for you know, Bob is badly crippled with rheumatism, and must stay ashore, and do not go to sea.

Stewed Mussels The mussels may be purchased at the fish dealer's, and if you wish to use the shells there can be had when the tide changes just for the gathering. Wash mussels in plenty of running water, to free from sand, then place

Two cups of boiling water. Two tablespoons of bacon drippings. One small grated onion

In large kettle, place the mussels in colander, or sieve, and place in the kettle, covering closely. Steam for about fifteen minutes; the mussels should be well opened. Lift to hot soup plate, piling about fifteen mussels for each person; strain the stock in the kettle and then stir with the mussels. Place one-half cup of melted butter in small ramokins and serve in separate dish with the mussels.

Mussel Chowder Prepare and steam fifty mussels as for steamed mussels, and cool; then remove the meat from the shells; strain the liquid in the kettle in which the mussels were steamed. Now mince very fine

One-quarter pound of salt pork. Place in kettle, or saucepan, and cook slowly until a very delicate brown. Now add

One cup of chopped onions, and cook slowly until onions are soft;

Things You'll Love to Make

RUSSIAN BATHING CAP



We see Russian blouses and Russian caps—here is a RUSSIAN BATHING CAP. The crown of this cap is of rubber or silk draped over any round rubber cap. For the turned-up brim that gives it the Russian effect, cut a piece of patent leather or black oilcloth the shape indicated. If oilcloth, embroider a Russian design on it.

Take care not to brown the onion. Now add

One-half cup of flour, and stir well to blend. Add the liquid

A Wise Mother and a Good Dessert

"I wish I could find something for the children that they would like as well as corn-starch pudding or blanc mange," said Mrs. Matthews, as she and Mrs. Edmunds sat talking one afternoon.

"Why don't you make Pudding?" That always turns out right, Mrs. Matthews questioned Mrs. Edmunds, with interest.

"What is it? Another dessert that sometimes is a success, but generally isn't?"

"No, indeed," said Mrs. Edmunds emphatically. "Pudding is a perfectly wonderful dessert that always turns out right. You just add milk and sugar to it and boil for three minutes, and you know that when it has cooled you will have a nice, rich mold of delicious creamy dessert."

"It sounds wonderful," interrupted Mrs. Matthews.

"It is wonderful," replied Mrs. Edmunds. "You can get it in a number of flavors—chocolate, vanilla, orange, lemon—and you can use Pudding for all sorts of things. It makes the most luscious cake and pie fillings, and smooth, velvety ice cream."

"Is it expensive?" asked her friend.

"Oh, no, indeed. You can serve seven helpings from a 1-lb. package or fifteen from a 5-lb. package of Pudding. And then what I like about it is that I can let the children have as much as they want, because it is pure and wholesome."

"I certainly shall get some Pudding," said Mrs. Matthews. "I'm glad you told me about it."

A week later the two friends were talking together on the phone.

"My whole family simply loves Pudding. I think they'd like to have it for every meal. I certainly am glad you told me about it."

Include a box of Pudding with today's grocery order.—Advt.

strained, after steaming the mussels, and sufficient water to make one quart. Simmer slowly for five minutes, then add

Three potatoes, paring the potatoes and slicing very thin.

Two large tomatoes, or one cup of thick tomato pulp. One teaspoon of thyme. One-half teaspoon of sweet marjoram. Two teaspoons of salt. Two teaspoons of pepper.

Simmer slowly on the simmering burner, for one-half hour, then add

One-half cup of evaporated milk. One-half cup of finely chopped parsley. Four tablespoons of butter.

Bring to boiling point, and cook for ten minutes. Serve with toasted ship biscuit or the large flat water, or pilot, cracker.

Stewed Crab Meat Place in saucepan Two ounces of finely minced salt pork. Two onions minced fine. Cook slowly until the pork is a delicate brown; then add

One and one-half cups of fresh cooked crab meat. One teaspoon of salt. One-half teaspoon of paprika. Pinch of cloves. One-half teaspoon of thyme. Four tablespoons of finely minced parsley.

Toss to blend; now sift over, while tossing the prepared crab meat. Six tablespoons of flour. Then add

Two cups of milk. Three tablespoons of butter. Bring to boiling point, and simmer slowly for ten minutes; then serve in hot soup plate in nicely buttered toast.

And your tender and the temperature just "bite."

Sound the clink of tinkling glass, so Get a drink of cooling Asco Orange Pekoe—it will soon bring out the smile

For Relief on Hot Days

When the day is hot and sticky And your disposition "sticky,"

ASCO Orange Pekoe TEA 12c

1-lb pkg 23c; 1b pkg 45c

Four other delectable blends—India, Ceylon and old Country Style (also nice for making Iced Tea), Plain Black and Mixed.

N. B. C. Chocolate Fingers 29c lb

N. B. C. Fireside Coconut Jumbles 21c lb

Princess Salad Dressing 21c bot

Stoher's India Relish, bot 15c

Reg. 29c can Calif. PEACHES cut to 25c

Big luscious fruit, picked in all their ripeness and packed in a rich sugar syrup. A most enjoyable dessert these days.

Reg. 7c tumbler Princess Mustard cut to 5c

Reg. 12c jar Asco Mustard cut to 10c

Makes good things taste even better.

Asco Cornstarch 7c pkg

Asco Corn Flakes 6c pkg

Asco White Distilled Vinegar 12c bot

Asco Cider Vinegar, bot 16c

Borden's Chocolate Flavor Malted Milk can 35c

Malted Milk with the chocolate flavor already in it. The delicious drink you order at the soda fountain you can now make right in your own home. Try it.

Tasty Apple Sauce, can 15c

Harvester Apple Butter, can 15c

Asco Oloomargarine, lb 22c

Rich Cheese, lb 21c

Gold Seal Flour 12-lb 55c

Fresh Country Eggs doz. 28c

Gold Seal Eggs carton of 33c

Victor Bread 6c

Wholesome as though it came out of your own ovens. Children thrive on it.

Victor Raisin Bread loaf 10c

Ever try toasted Raisin Bread?

Temptor Strawberry Preserves, jar 20c

Pure Vanilla Extract, bot 12c

Swift's Soap, 10 cakes for 23c

Calif. Tuna Fish, can 10c, 15c

Salt Shaker 15c

Pepper Shaker 15c

Louella Butter 45c

You haven't tasted butter supreme until you've tasted the delicious Louella.

Richland Butter lb 42c

Pure, creamery prints.

Asco Ginger Ale 10c bot

Asco Grape Juice 23c pt bot

We Guarantee that you will like Asco Coffee. Try it, and if you don't consider it the best cup of coffee you ever drank in your life, bring back the unused portion and we'll gladly refund the full purchase price.

ASCO Coffee 29c

Asco Evaporated Milk tall can 9c: Pure as the morning dew.

Specials for Tuesday In Our Sanitary Meat Markets

GENUINE NATIVE BEEF Whole Cut Chuck Roast, lb . . 9c

Small Lean Regular Little Skin Back Hams lb 35c

Large Skin Back Slicing Milk-Fed Chickens lb 35c

Roasting, Frying, Stewing, Broiling

These prices effective in our Phila., Camden and suburban Stores and Meat Markets.

WANAMAKER'S JUNE 26, 1922

The Wanamaker Down Stairs Store

Airy Voile Frocks in Light Colors At \$5 to \$10

For real coolness and Summer comfort these voile frocks are perfect. The material is airy, colorings are light and the frocks are in simple, wearable styles.

An especially pretty frock has six bands of white organdie in the skirt.

A Special Group of Checked Tissue Voiles, \$4

Very sheer with two-tone checks or club checks in tan, Copenhagen, Nile green or pink. The sheer white organdie which finishes the neck, sleeves and pockets is set off by small black ribbon bows.

Darker Voile Dresses, \$7.50

Two unusually pretty models in women's sizes are in brown, navy, Copenhagen and black with large coin dots or ring dots of white. Knife-pleated panels and broad belts are becoming features.

Linene Dresses, \$2.50 and \$3.50

Simple tailored dresses in dark brown and dark Copenhagen are in sizes 16 to 42 at \$2.50.

Frocks with white Peter Pan collars and cuffs are in dark Copenhagen, brown, pink or green at \$3.50.

All Gingham Dresses Lowered in Price—Now \$1.90 to \$7.75

Checks, plaids and overplaids in all the sunshiny colorings so charming in gingham. They are made in more ways than anybody would care to count—some even quite fluffy with organdie. \$1.90, \$3, \$5 and \$7.75.

A Little Clearaway of Boys' Furnishings

Shirts, 85c—blue grounds with white stripes, made with neckbands or attached collars. Sizes 12 to 14 1/2.

Shirts, \$1.15—of striped percales with attached collars or neckbands. Sizes 12 to 14 1/2.

Neckties, 25c and 50c—open-end four-inches in a variety of colorings.

Sweaters, \$5—good thick wool sweaters for camping or bathing. They have shawl collars and are in maroon, navy, gray or olive drab. Sizes 8 to 18 years.

Raincoats, \$4.50—another essential for every boy going camping. Of black rubber, like policemen's coats, in sizes 8 to 18 years.

Boys' Camp Suits, \$2.25

All ready for the best kind of fun on the Fourth of July or any time. These thoroughly practical suits, for all kinds of playtimes, are made of sulphur-dyed khaki jean that keeps its color.

Shirts have two breast pockets; trousers come just above the knee like the "shorts" that English boy scouts wear.

Fine, cool suits, open at the neck and with short sleeves—just right for boys of 8 to 16 years.

Boys' Athletic Combinations, 50c

Made of sturdy white checked nainsook in the comfortable athletic style for boys 2 to 12 years.

Big Boys' Shoes Special at \$1.90

Black leather shoes, on English lasts, in straight-lace style, have good soles. Sizes 1 to 5.

Particularly Sturdy Shoes at \$2.90

Play and dress shoes of excellent sturdy quality for long wear. Of black and tan leathers, in Blucher and straight-lace styles. Sizes 10 to 13 1/2.



\$5 \$7.75 \$7.50

MEN'S SPORTS AND BUSINESS SUITS, \$25

Of All-Wool Fabrics

Sports suits are of tweeds and business suits are of mixed chevots and cassimeres of excellent quality, well tailored. A man gets a brim-full and running-over measure of value in one of these \$25 suits!

(Gallery, Market)

White and Black Predominate in Women's Sports Hats, \$1.85 to \$6

If it isn't all white, as it is very likely to be, then the hat is touched with black. Or it may be almost all black and touched with white—any one of which is smart.

The hat that is sketched is a black felt with white silk braid stitching used most effectively.

Black-and-white hats of corduroy are very becoming.

Plain sailors are well represented in white and colors. Soft felts and good leghorns are much in favor.

A word to the wise: just the hats for the Fourth!

Women's White Leather Pumps and Oxfords, \$7.50

The leather is soft, like buckskin, snowy white and easy to clean. The low shoes are well made, finished with perforations and white welts in the soles—a good point when they are cleaned.

Pumps are in Mary Jane style, with in-step strap and low heels.

Oxfords have straight tips and low or Cuban heels.

Heels of all three are covered and the low shoes are finished with perforations.

(Best Hat)

All Kinds of Pretty Summer Skirts at 85c to \$5.75

Most summery, of course, are the white skirts. These preserve a charming simplicity of line, as should all skirts destined to frequent tubbings.

They are of mercerized gabardines, linenes and surf ratins at 85c to \$5.75.

Plain Colors in Cotton Eponge Skirts, \$3

Rose, brown or green skirts of this practical material which does not muss easily.

Plaid Skirts, \$5.75

Of wool-mixed eponge in plaids of black-white-and-red. Some of these skirts are fringed.

(Market)



\$5.75 \$3

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Ar. Atlantic City, Chelsea Station 6:28 a.m. Weekdays 7:47 a.m. Weekdays 10:10 a.m. Weekdays 1:10 p.m. Weekdays 8:19 a.m.

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