Three Souffle Surprises



A FEATHERY light souffle adds a chef-like touch to any lunch or dinner. And now that eggs are down in price, housewives may now achieve an economical dish and a culinary triumph at the same time.

For now, thanks to an ingenious American recipe, this once difficult dish can be made even by inexperienced cooks without fear of disappointing failure. The secret of successful souffle is a small quantity of quick-cooking tapioca. This acts as a precision ingredient, a safeguard to hold in the air and moisture during cooking so that the souffle will not fall from a sudden jar or through delay in serving at table.

Cheese Souffle

1 cup grated cheese
3 tablespoons quick cooking tapioca
1 cup milk, scalded
3 egg yolks, beaten until thick and lemon-colored
3 egg whites, stiffly beaten with
1 teaspoon salt

Add tapioca to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add cheese and stir until melted. Cool. Add egg yolks and mix well. Fold in egg whites. Bake in greased baking dish, placed in pan of hot water, in moderate oven (350°F.) 50 minutes, or 30 minutes in ramekins. Souffle is done when it shrinks a trifle and is brown. Serves 4.

Coffee Souffle

1 cup milk
4½ tablespoons quick cooking tapioca
1 tablespoon ground coffee
Dash of Salt
⅓ cup sugar
3 egg yolks, beaten until thick and lemon colored
3 egg whites, stiffly beaten

Scald milk with coffee and strain immediately. Add tapioca and salt, and cook 15 minutes, or until tapioca is clear, stirring frequently. Add sugar. Cool. Add egg yolks and fold in egg whites. Bake in greased baking dish, placed in pan of hot water, in moderate oven (325°F.) 60 minutes. Serve with Custard Sauce. Serves 6.

Chocolate Souffle

2½ squares unsweetened chocolate, cut in pieces
2 tablespoons quick cooking tapioca
1 cup milk, scalded
3 egg whites, stiffly beaten
2 tablespoons butter
½ cup sugar
3 egg yolks, beaten until thick and lemon-colored

Add chocolate and tapioca to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add butter and remove from fire. Combine sugar and egg yolks. Add tapioca mixture slowly, stirring vigorously. Cool. Fold in egg whites. Turn into greased baking dish. Place in pan of water and bake in moderate oven (350° F.) 50 to 60 minutes, or until souffle is firm. Serves 8.

Women's Page

BY A WOMAN



CATHERINE I OF RUSSIA

There is not a more interesting character in the annals of history than Catherine I of Russia.

She was the daughter of a poor Swedish peasant who could give her no education and very early in her life she was left an orphan.

She was born in 1685. At her father's death she became the servant of a family named Gluck. Her beauty and amiable nature attracted many suitors and at the age of eighteen she became the wife of a Swedish dragoon. Six months later the town of Marienburg where she lived was invaded by the Russians, and her husband fled leaving her at the mercy of the enemy. The brigadier General claimed her, but he was compelled to give her up to his superior, Sheremetev, who took her in triumph to his mansion in Moscow. There he entertained Prince Minshetov, who was then prime minister of Russia. The prince was so much impressed by her beauty that he offered Sheremetev ten thousand rubles for her, and he was forced to give Catherine to him. Then the Prince surrounded her with every luxury and indulged her every whim. One night, at a great banquet given the guest of honor was an illdressed rough boor, but a great genius, a builder of empire and civilization. Peter the Great, Czar of Russia.

He was captivated by Catherine's charms, and there was nothing for the Prince to do but to yield her to his ruler. It does not seem that Catherine's will was at all consulted but, she became the wife of the Czar. It is said that he worshipped her, that she was the one woman who meant more to him than a mere toy and his rough magnetism brought out latent and undreamed of mental powers in her: Beneath her illiterate exterior she was one of the clearest headed and tenderest of women, and gradually Peter began to rely upon her in all things. She bore him three children and maintained a good influence over him by her vivacity activity and good temper.

Sharing all the fatigues and troubles of his campaigns, she frequently calmed the wild outbreaks of his savage temper. In the war with Turkey when Peter found himself reduced to the extremity of surrendering his army, Catherine saved [illegible] by bribing the Turkish grand vizier with her jewels.

Peter proved his gratitude by having her proclaimed empress of Russia at Moscow and declaring that she was a worthy successor, that she was a a worthy successor. in 1724 Peter, the Great died and she was declared ruler of the kingdom and for two years she reigned absolute monarch of that mighty empire, until her sudden death in St. Petersburg May 17, 1727 at the age of forty two years.

Had she had the advantages of so many rulers her name might be written as one of the greatest of Russia.

RICH AMERICAN GIRLS BEING TAUGHT HOW TO GUARD MONEY

Rich young American women now may marry the chauffeur or fortune hunting nobleman with a greater degree or impunity than before.

A college for the conservation of the fortunes of young heiresses is opening it fourth season here.

For may years Roger W. Babson, economist and statistician, has been assembling facts and making deductions concerning business.

Mrs. Babson decided that wealthy young ladies should know something about these things if they desire to remain wealthy.

So Webber College, named in honor of Camille race Webber, infant granddaughter of the Babson,s was founded. A beautiful building was constructed here at the Babson winter home. A score or more of wealthy girls are in attendance.

Lessons in the best methods of making investments, selecting securities, business usages and other practical subjects are the majors, though the usual "finishing" courses such as languages, arts, social graces and sports are given attention.

CARE OF FEET

This is a most important subject as it is almost impossible for people, however, energetic to carry on with sore an aching feet.

If they do ache, give them a good soak in warm water in which soda has been dissolved.

If corns or bunions are sore, a piece of lemon, bound to the foot over night will take the soreness away, caster oil rubbed on a bunion or corn is also good. Do not wear high heels if your feet are not perfectly healthy.

WHAT IS WORN SILK GLOVES FOR SUMMER

Long silk gloves in pastel tints will be much worn this Summer, a fact that is very interesting to the woman of limited income, for very long kid gloves to match everything run away with a large part of the accessory budget.

When gloves are not dyed to match the costume they are black, white or deep chomois color. These glove colors, have been endorsed by smart women here. Brown gloves are also notable. Beige and gray gloves have momentarily, at any rate, disappeared from fashionable hands.

STOCKINGS GO BEIGE

For pastel shades with which this season abounds the correct hosiery is a real beige with an inclination toward tan. This tint has the right degree of depth without too much ot it. For the chic black evening frock the right hosiery, oddly enough, is black with a brownish cast or dark brown chiffon. Gypsy beige and thunder are good shades for respectively the light dresses and the black gown.

RECIPES

RICE MUFFINS

Stir two cupfuls cold boiled rice and two cupfuls warm milk until smooth, add one tablespoonful melted butter and the well-beaten yolks of three eggs. Mix and sift two cupfuls flour, one tablespoonful sugar, one and one-half teaspoonfuls baking powder and one-half teaspoonful salt. Add to the rice and milk and beat until smooth and firm. Heat muffin pans hissing hot. Fold the stiffly-beaten whites of the eggs into the batter, turn at once into the pans and bake in a hot oven for 15 minutes.

PARSNIP STEW

Take four slices of fat pork salt and fry a good crispy brown in the kettle in which you intend to make the stew, then add four good, large parsnips, which should have been previ ously cleaned and soaked in cold water for some time; put lengthwise and quartered, four potatoes size of teacup sliced one-fourth inch thick, and enough hot water to cover; add pepper. Cook slowly for about an hour. Just before serving add a pint of hot milk and a few crackers split, on top, and you have a dish fit for a king and very inexpensive.

ORANGE MARIE

Eight oranges, eight dates, stoned and chopped; one tablespoonful cocoanut, one tablespoonful raisins, one tablespoonful chopped walnuts.

Cut off tops of oranges. With a sharp paring knife hollow out a small portion of each orange near the top. Then work the knife around to lift out pieces of the remaining pulp, until orange shell is clean. Mix orange pulp with dates, cocoanut, raisins and nuts. Return to orange shells. Place oranges in a baking dish with one-half inch of water in bottom of pan. Bake in a slow oven for 45 minutes. Take out of oven and put on each orange a spoonful of meringue made from:

One egg white, stifly beaten; one teaspoon sugar.

Sprinkle meringue with coconut and return oranges to oven to brown. Serve hot or cold. A marshmallow may be used to top each orange in place of meringue.

CHEESE SALAD DRESSING

Add one beaten egg yolk to one cupful of cottage cheese and stir well. Add half a cupful of salad oil to one teaspoonful of mustard, half a teaspoonful of salt, two tablesoopnfuls of vinegar or lemon juice, and a little paprika. Beat all together well. A smoother dressing can be made from cottage cheese which is made with junket in place of using cottage cheese. This dressing would be somewhat like a stiff mayonnaise.

Crumpton Vicinity

Mr. and Mrs. Edward Jester, of Baltimore, spent a few days last week with Mr. and Mrs. James Walls.

Mrs. Sallie Harrison was called to the bed side of her brother, Mr. Josh Walls, of Claymont, who is ill in the Delaware Hospital.

Mrs. Lula Meisel, of St. Mary's, spent Wednesday with her parents, Mr. and Mrs. W. R. Coleman.

We extent a hearty welcome to our new pastor, Rev. Mr. Hufnal and wish him much sucecss during the coming year. Rev. Mr. Strickland left Wednesday for his new appointment at Red Line.

Mrs. Addie Sheppard is spending the week with relatives in Wilmington.

Miss Edna Coleman was called to the home of her brother, Mr. Wright Coleman, of Wilmington, who's wife was killed last Saturday in an automobile accident near Magnolia, Del.

Mr. and Mrs. George Clew, of Coatesville, Pa., and Mr. and Mrs. Earl Carney, of Wilmington, spent Sunday at the home of Mr. and Mrs. Pere Lynch.

Mr. and Mrs. John Nance are receiving congratulations on the birth of a daughter borne Wedesday, April 15th.

Mr. and Mrs Harry Harrison and son, of Philadelphia, spent the week end with Mr. and Mrs. George Harrison.

WORTON

Mr. and Mrs. M. W. Hadaway entertained Mrs. Claude Mullins and children, of Church Hill, and Mr. and Mrs. John Burris, of Quaker Neck, Sunday.

Mrs. Julian Crew spent Tuesday with her parents, Mr. and Mrs. S. J. Lee.

Mr. and Mrs. Joseph Duyer visited their daughter, Mr. and Mrs. Joseph Korycka, of Baltimore, last week end.

Mr. C. G. Hadaway is at the Ear, Eye, and Throat Hospital, Baltimore, for treatment of an infected eye.

Mrs. Davis and son, Mr. Walter, of Still Pond, and Mrs. J. A. Money, of Kennedyville, spent Thursday with Mr. and Mrs. S. J. Lee.

Mr. George T. Williams, Jr., of Baltimore was the guest of his parents, Mr. and Mrs. George T. Williams last week end.



It is easy to make smart drsseses this thrifty way both for yourself and your children, besides there's the fun of competing for a substantial prize. You have many chances to win while you sew. You do not need previous experience. Hundreds of women have won national prizes who have never entered in contests before. All you need to do to enter the contest is to purchase enough material in the contest designs to make one or more dresses. See the materials and ask for Contest Booklet.



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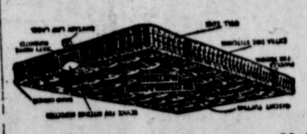
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All New Patterns, sale $8.50



The $20.00 Stearns and Foster Mattress, full size, extra quality satin ticking, in this sale at only $12.50

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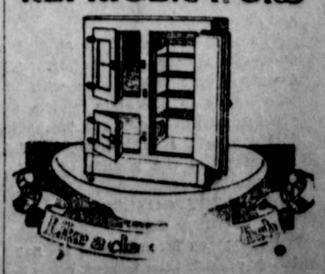
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