THE CLEAN-CUT PIE

(@ by D. J. Walsh.)

THE little waitress in the blue dress had an uncanny ability to take pie from the pan without breaking the crust or losing the slightest bit of the precious filling. And as the result of her ability she was unanimously elected by the other waitresses of the Coffee Cup Inn to stand at the pie case during each meal hour and slice off the delicious morsels for the patron's desert.

But it happened that on the very morning when the pastry cook pushed several dozen steaming blackberry pies into the ple case the telephone rang and the news was given to the manager that the little waitress in the blue dress was sick. Four other waitresses flurried helplessly around the pie case at intervals attempting to discover the mysterious secret. They burned their fingers on the sizzling juice that oozed up through the curved little air holes in the crust. They pushed dull knives slowly into the pastry only to find that the crust followed the blade to the bottom of the pan while the delicious filling oozed messily to the top. It was a precarious situation and every assistant in the cafe was at his wit's end. Customers began to kick, the coffee urn boiled over and the manager had been out too late the night before.

The same situation existed when the good-looking young express driver arrived for his breakfast and sat down at the blue-eyed waitress' table. Somehow he always sat at that table and always she found herself expecting him. This morning she was in unusually bad spirits because of the terrible mess she had made of her ple cuts but was slightly cheered by - the sight of hlm. She was very glad | ful tooth and Sheriff Lester Patterson this was breakfast. He rarely ordered ple for breakfast.

Now, it happened that the blue-eyed waitress had already had the pleasure of three dates with the young express driver on three successive pay nights. She was angling for a fourth, with in the dental chair, however, when the smiles, favors and pretty words at the end of her well-baited line. But she remembered that on her previous eve- and the dentist, after administering nings with him she had adopted the famous domestic lines. She had led putting the patient into a coma, starthim to believe that she was highly efficient in all the arts of housekeepmore disastrous than any of them, of

She smiled at that, and instantly the explanation from the dentist. the hint of a tear disappeared.

"I burned my finger, but it doesn't hurt now," she replied.

"All right," he said, "don't cry over a little thing like that. Just run along and gather me up a nice, big, brown waffle and a cup of coffee. And don't be stingy with the sirup," he added as she started toward the counter with a satisfied smile.

she didn't have to embarrass herself | York Evening World. by taking her lover a piece of messy pie. It didn't matter about the other customers. But her express driver-She had just neared the counter

preparatory to giving his order to the chaotic chef in the kitchen when she heard the tapping of a knife on a glass of water behind her. Quickly she looked and saw the young express driver beckoning to her. She hastily went to his table.

"I smell nice, fresh blackberry pie," he said, sniffing slightly at the blackberry laden air. "Just bring me along a nice, big piece of that, too."

The blue-eyed waitress turned quickly away so he could not see the sudden alarmed expression that crept to her face nor the tears that threatened to film her pretty blue eyes. She swore sadly under her breath, a thing she seldom did. Pie-this morning of all mornings he wanted pie. Then, suddenly, an idea struck her. She would tell him the blackberry pie was all gone. That would solve the problem once and for all. At noon, if he wanted some, the pie would be cold and much easier to cut. Perhaps, also, the waitress in the blue dress would be back to her accustomed stand by that time. She sighed as she thought of the regular ple cutter. She was a pretty good scout after all, even if she did make eyes at the express

She returned to his table and hesitated slightly as she started to tell him the story of the ple-that it was gone-all gone.

"The blackberry pie is-" But she got no further. Her eyes drifted away from the express driver as she started to tell a lie and fell upon a figure in a blue dress just entering the front door. The express driver saw a sudden delighted expression cross his waitress' face as she saw the newcomer. And then she started on a run for the door and threw her arms around the new

arrival. "Oh, you dear thing!" cried the blue-eyed waitress without looking back at the express driver, "We've missed you so. We thought you were

The waltress in the blue dress smiled knowingly and shook her head in the negative. She leaned toward her friend and whispered:

"Just had a late date last night and didn't want to get up. My sickness was a stall.'

The waitress in the blue dress took her customary stard by the pie case and began slicing off perfectly cri pleces of the lovely pastry. The other girls stood around and appreciated for the first time the art that lay in

this bit of a girl. The waitress with the blue eyes waited enthusiastically until her order for the waffles had been filled by the cook. They were perfect specimens of culinary art and she proudly delivered them to the young express driver. A moment later she left the counter with a perfectly cut and steaming piece of blackberry pie. Every spot of the crust remained intact without the slightest depression of any kind. All of the juice and filling had been artistically saved.

The express driver looked down at the pretty morsel before him and smiled.

"What a mean pie you cut," he said blue eyes. "Say, I bet you'd make a fine little girl in a fine little home somewhere, wouldn't you?"

The blue-eved waitress smiled again, one of her finest smiles. He did not know how happy she was.

"And how about tonight?" he said. Shall I call for you tonight? Harold Lloyd is playing at the Standard to-

The blue-eyed waitress accepted the invitation as he attacked the delicious

Taunt of Cowardice

Too Much for "Tough" There is a dentist at One Hundred and Sixty-third street and Third avenue, the Bronx, who is a strong believer in psychology and he calls upon Henry M. Schiller, equity clerk of the Bronx, to back up his latest demonstration of faith in that science. The other day there appeared at his office for treatment an inmate of the Bronx county jail. The patient had complained for several days about a painfinally ordered him taken to the dentist.

The prisoner was a real, hold holdup man who had used a gun fearlessly in carrying out his crimes. He showed the average human trait of weakness doctor appeared with the forceps, and demanded gas. He was a drug addict twice the normal dose of gas without ed to use the forceps.

The prisoner howled and refused to ing, cooking and, what might prove let the dentist near him. Several attempts brought the same antics from cutting pie. She knew he believed the man in the chair. Finally the docthat she could cut pie to perfection. | tor winked to the keeper and Equity "Good morning, little sweetie," he Clerk Schiffer and the pair left the said tauntingly. He looked up into room. In a few moments all was quiet her blue eyes and noticed a vexed sort and the prisoner walked out gazing of expression. "Well, what's the mat- intently at a big molar in the palm ter with my little dimpled darling?" of his hand. Schiffer's query brought

the doctor, "I told him you two had ensembles of this description was sneered and that one of you said he shown at a private exhibition of a was a brave guy with a gun in his prominent New York house. The hand, and a helpless holdup victim in front of the gun, but when he was unarmed he was a coward and whimpered like a baby. That turned the trick. 'Til show them,' he said and he gripped the arms of the chair and She was happy now. Happy that in a moment the job was over."-New

Plenty of Experience

A burly man sauntered into the premises of a film producing company and managed to reach the managing director's office without being ac-

He told the director he wished to obtain an engagement with the company. As the applicant looked a most unlikely person for such a post, the director asked if he had had any previous experience.

"I get Saturday afternoon off," stated the would-be player, "an' I reckon I might as well spend the time actin' for picters."

"But have you had any experience in moving pictures?" asked the director, who was rather doubtful on the point.

"Have I?" exclaimed the man, and his voice was full of scorn. "I've been vanman to the Shiftum Furniture Removing company for the past five years."

Right, to the Letter

After receiving his first check for work, a young man, desirous of owning a pair of high-top shoes, went to a shoe store and presented the check in payment. The clerk received the approval of the merchant on the check, returned to the young man and told him to "put your John Hancock on it." The youthful buyer indorsed the check and then inscribed, under his name, "John Hancock."

The merchant asked him why he inhe said he was following the instructions of the clerk. Despite the laughhigh-top shoes.

Too True, Alas!

Although the mistress of the house was constantly laying in a supply of food, the larder invariably seemed empty. So she spoke to the cook about it.

"I am sorry to have to mention it, cook," she said, "but don't you think the food disappears rather quickly in the kitchen?"

The cook was very much annoyed. "Look here, ma'am," she retorted wrathfully, "I may eat 'earty like, but no one could call me gorgeous!"

Ensemble Favored in Sports Attire

Three-Piece Frock for Daytime Wear Suitable for Various Occasions.

In the collections of the latest styles there are presented this season some innovations of especial importance-new ways in treatment which distinguish a costume and add at the same time to its fashion dignity, originality in design and in the handling of fabric, and in composition of color. All of these significant qualities are given anew to modern dress in the present styles, and there is a positive thrill in viewing the beautiful and artistic models that are now being shown. With a fine sense of restraint, observes a fashion correspondent in the New York Times, and looked up into a pair of happy the new styles illustrate a certain added elegance in fashions, and the ultra smart has become a convention in the standards of the day.

With the new order of things in many other interests the styles also are arranged in a new and different order. Adjustments and changes in the routine of social life have made demand for the types of dress that will meet its activities and illustrate a complete reversal of the fashious of even a few years ago. Life in the open, which is more general each season, is a call to which the most intelligent designers are responding. It is always most emphatic in the spring, and this year it seems almost to overshadow every other consideration. This, of course, makes demand for the sports costume, which may be any one of several styles, for this is the outfit developed from the all-day dress worn during the war days of practical or theoretical economy, and every woman who keeps up with the mode realizes the advisability of having several costumes of this sort in her spring wardrobe. This new version of daytime frock, which, to be up-to-the-minute, is called "sports," might be known by any one of several other names-all day, occasional or ensemble-while it is really the last one of these.

The Three-Piece Costume. In the design which has brought an immediate reaction from exclusive women are three-piece costumes made in all the different fabrics, in many clever combinations and exceptionally fine technique. A three-piece ensemble is presented in one of the lightweight woolens built in a sort of tailleur, yet feminized with tucking, cording, plaiting. A skirt, sweater or blouse and coat all of one material, or of two arranged in striking contrasts, is typical of this ensemble, which will serve for any informal occasion in town or country from breakfast until dinner. This is not because It is in strictly good taste for any and all affairs, however informal they chance to be, but because it is ac-"The old psychology did it," said cepted. One of the most chic little



New Neckline and Scarf Are Presented in a Daytime Frock.

skirt is of scarlet and white checked wool, the blouse of white crepe de dorsed the check in that manner, and chine. The three-quarter coat of white wool is lined with scarlet and the colors in an Agnes hat are arter he left the store proudly with his ranged in the same relation of scarlet, white and checked material. In this three-piece the new style of piping, with the checked goods on the plain, is introduced, inconspicuously, but ef-

fectively. In this version of the three-piece are countless attractive combinations of materials, wool crepe, jersey, satin, taffeta and, latest of all, alpaca. The fancy of one shade throughout the ensemble which was seen in the earlisome and altogether changed in other designs are shown, some with un- corsage bouquet.

usual harmonies of color. One of these colors repeats the ground of the skirt and the coat or short facket.

Cae costume compose just brought from Patou is a symphony in green and gray, the plaited skirt being of green, the sweater of slik and wool in stripes of green and gray with fine lines of mauve, the coat of gray wool lined with green crepe and a Reboux hat of soft gray felt, with upturned brim of the green.

Even more popular are the ensembles in several shades of one color, three and sometimes four tones of one shade being used in .some of the latest models. It was this conception of artistic possibilities in the ensemble that Jane Regny is employing, and the same scheme in more elaborate dress in which she introduces



Introducing Latest Arrangement of Girdle: Lace Collar, Cuffs.

floral applique. Nor is Mme. Regny alone in the design of this type of entones from navy to pervanche and the lightest pastel.

Generally Satisfactory. A costume of three pieces delights the artist who creates it and the woman who wears it because of the opportunity it offers for color treatment. In a three-piece, especially the tiered model, which is distinctly chic and flattering, three and often four tones of one shade are used with charming effect. In some very smart models of this type the bolero, which is seen in ensembles of almost every material, is introduced in a continuity scheme. Iteb has done this effectively with a suit of crepe georgette, in shades of blue, the tiers having rounded corners in the front-a line which is repeated in the lower edge of the jacket. Interest in the bolero for morning, afternoon or evening dress is shown in a variety of models. From Paton there is a little ensemble of navy blue rep, made with three tiers, each tier running upward toward the front and finished with a frill of black grosgrain ribbon. The bolero jacket, worn over a blouse of blue georgette, is cut with the curved line of the skirt and finished with the same ribbon trimming. Molyneux is among the well-known couturiers who are using the bolero in many designs, and we shall see it through the early summer and on to autumn, in wool crepe, taffeta and linen.

In the manipulation and assembling of materials some interesting results are shown in both the French and American designs in which shantungs and tussahs are combined with woolens, and an especially subtle composition is achieved with wool crepe and silk crepe that are woven in the exact

Afternoon Frock Is Graceful.

Contrasting with the sports ensemble is another version, also classified as sports, which is in reality an after-

noon costume. In this type are shown some of the most delightful fabrics of the season, the wools, light as thistledown; voiles, crepes, both silk and wool, and the sheerest georgette, marquisette and even chiffon. These are made with a two piece or a one-piece gown in which a girdle arrangement is introduced and a coat, dolman or jacket. The cont, long or knee length, is lined with a color in crepe or of the same fabric, or, as in the models for early summer, the coat is sleeveless or unlined. One of these threepiece costumes in beige georgette has a coat full length, with wide dolman sleves, is unlined and is trimmed est collections, is now modified in on straight lines to the hem of the ing the texture. gown. One of the new flower toques models. Sweaters are, of course, to be worn with this ensemble is made much in vogue, and many charming of dark violets and is matched with a

The Kitchen Cabinet

Since nothing whatever happens to us outside of our own brain, the supreme importance of being able to control what goes on in that mysterious organ is apparent.-

SEA FOODS

In the eastern markets there are three kinds of clams obtainable all the year, the hard

clams, called quahog, the soft clams and the razor clams. The small sizes of hard clams are called little necks and are the sizes

used for serving on the haif-shell. As clams of both kinds are considered one of the most nourishing and easily assimilated-of all foods, they are now almost universally employed as food for invalids, when the hard or indigestible portions are removed. Clam luice is now available canned, and may be procured in any market. If one has never eaten steamed clams he has something yet to look forward to.

Steamed Clams.-Use clams of medium size, scrub well and place in a large kettle, allowing one cupful of hot water to four quarts of clams. Cover and let steam slowly until the shells open. Do not boil furiously or the clams will toughen. In a bowl have a tablespoonful of butter, melted, or more for each person, add a dash of lemon juice and a shake of worcestershire sauce. Dip the steamed claims into the butter and eat with pilot biscuit, hard tack or wholewheat bread. With a saind of lettuce and tomatoes this makes an ideal luncheon or supper dish.

Mock Clam Soup .- Take one cupful of codfish cut into bits, one pint of tomatoes, one pint of water. Simmer for one-half hour. Strain, add one pint of milk, a pinch of soda and paprika to season. Serve in cups with a spoonful of whipped cream on each.

Clam Chowder,-Take one pint each of minced clams and cubed potatoes, one large sliced onion, a thick slice of bacon or fat salt pork, one clove of garlic, one quart of milk, one pint of boiling water, one-third cupful of pork fat, one-half cupful of flour. Season the colors with large conventionalized to taste. Boli the potatoes in the salted water. Fry the pork, add the onion and garile, cook un'il tender, semble, but her models are done with then add the milk and heat. Strain truly conspicuous success. Some of the juice from the clams and add to the loveliest are in tones of green, the milk with the boiling water. Heat mauve, ashes of roses-or rose ash as the fat, add the flour; when well it is now called-and blue, which has blended add the onions and bacon come into first place in shades and Add to the boiling milk, stirring well, add potatoes, water and all the clams. Add salt and pepper and a tablespoonful of butter just before serving. This will be found to be a very savory chowder.

Seasonable Good Things.

Carrots are such wholesome food that when they are coming into the market fresh from the gardens they may be

served at least once a week. Carrots Piquant .-Take two bunches of new carrots, wash and scrape

and cut into quarters lengthwise, cover with a pint of boiling water and one-half teaspoonful of salt, and cook until tender. The water should then be absorbed. If any water is left add to the sauce, using less milk. Melt two tablespoonfuls of butter, add one cupful of milk and the yolks of two eggs, cook over hot water until the sauce is thick, add two tablespoonfuls of lemon Julce gradually, and one-half teaspoonful of sugar. Pour the sauce over the carrots and serve at once garnished with finely minced parsley. This dish is rich in food value, especially good for children, rich in iron, lime, vitamins and a building diet in the egg yolk and milk.

Salmon Salad .- Flake a little leftover salmon and add to an unsweetened lemon jelly. Put a very thin slice of lemon in the bottom of the mold and fill with the seasoned jellied salmon. Serve unmolded on lettuce with mayonnaise dressing.

Salmon a la Genevese.--Put a teaspoonful of butter in a saucepan, add a chopped onion, a sprig of parsley, a small piece of carrot, a blade of mace and a bunch of herbs, a few cloves, and a half-pint of white stock. Simmer these for half an hour, then strain over the salmon in another pan and cook for a quarter of an hour. While the fish is cooking melt three tablespoonfuls of butter in a pan, add three tablespoonfuls of flour and the liquor from the pan, cook until well blended, then pour round the fish, which has been placed on a hot platter. Add a little lemon juice to the sauce and serve at once.

Nabisco Bisque .- Prepare a vanilla ice cream and add o e or more cupfuls of crushed nabisco wafers; freeze as usual. Serve with ice cream,

Devil's Food .- Take one cupful of sugar (brown or white), two tablespoonfuls of butter, one cupful of sour milk, one tenspoonful of soda, about the edges with beige fur. A two cupfuls of flour, one-half cupful lovely creation in mauve and blue of cocoa, sifted with the flour. Bake wool crepe and silk crepe is softly in loaf. No eggs are required in this combined in the dress and a coat cut cake, but one may be added, improv-

Nellie Maxwell

Baltimore Barber Routs Rheumatism

Herman P. Brill, 2439 Fleet Street, almost crippled for ten years, recovers perfect health and feels fine. Gives full creditto Tanlac for marvelous aid

"I could hardly raise my hand to my head," said Mr. Brill, in telling of his experience. "Rheumatism caused terrible pains in my back and shoulders that nearly crippled me, and to make matters worse, indigestion developed. It was a great

effort for me to raise my arms while working on my customers. "Between nervousness and pain sleep was out of the question. I rolled from side to side all night, and could not rest easily in any position. appetite disappeared, too, and I had to force myself to swallow a little food. Even that would lie like a lump in my stomach for hours. I tried almost every known medicine in those ten years; nothing helped me till I started on Tanlac. Since then my headaches and stomach troubles have disappeared and the rheumatism has ceased to bother

I'm a new man altogether." Tanlac is nature's own tonic and body builder, made from roots, barks and herbs. If you are rundown and in poor shape, build back with the help of Tanlac. Your druggist has it. Over 52 million bottles sold.

Divorceward Bound

Texas Quinan, the New York night club hostess, said to an interviewer the other night:

"Whenever a new divorce scandal crops up I think of a conversation I once overheard between two women. "'My husband,' said the first wom-

an, 'just dotes on sardines and all kinds of canned goods.' "'Yes,' said the second woman. 'I'm

a bum cook, too."

Not the Place for That Ted-"What did you think of the

game?" Rod-"I didn't, I just yelled." Sore eyes, blood-shot eyes, watery eyes, sticky eyes, all healed promptly with nightly applications of Roman Eye Balsam. Adv.

When friends meet ceremony often goes up in smoke.

Special Offer to Victims of Indigestion

Your Druggist Says Pleasant to Take, Elixir Must Help Poor Distressed Stomachs or Money Gladly Refunded.

You can be so distressed with gas and fullness from poor digestion or dyspepsia that you think your heart is going to stop beating.

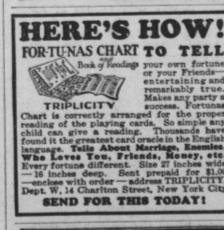
Your stomach may be so distended that your breathing is short You are dizzy and pray for quick relief-what's to be done.

Just one tablespoonful of Dare's Mentha Pepsin and speedily the gas disappears, the pressing on the heart ceases and you can breathe deep and

naturally.
Oh! What blessed relief; but why not get rid of such attacks altogether? Why have them at all?

Especially when any druggist anywhere guarantees Dare's Mentha Pepsin, a pleasant elixir, to help you or money back







ASK FOR

LE'S At the first sneeze, ONEY etc. with HALE'S.