

WHAT EVERY WOMAN WANTS TO KNOW—THINGS THAT INTEREST MAID AND MATRON

THE WORLD—AND DELIA

How the Country Mouse Came to Town

With wistful eyes, she gazed down the long dusty road, a small and slender figure, clad in a shabby gown of blue. At the first glance one could not think that she might be the heroine of a tale—for to her belonged none of the characteristics of the modern heroine! She had a faded, rather drab appearance, and she was not young. Added to that, she never had been beautiful, and even pretty—and she was 25 years of age, without the shadow of a lover ever having appeared upon the horizon!

Upon this autumn morning she gazed down the long road that wandered over wood and hill down to the railroad station. "Oh! how I wish that something would happen today!" she said aloud. "This little village seems to have grown suddenly very dull! Even the sewing circle seems to have lost its interest lately! I guess it's because I'm not a very big change so badly? Yet I do! How I would love to travel, but we are so dreadfully poor, there is no chance of that!"

"Delia, Delia, come right in and pare the potatoes, and the beans are waiting to be shelled! I guess you're real lazy this morning, standing out there doing nothing!" cried a harsh voice from within.

The little shabby, blue-clad figure hurried to the kitchen door. "Why, sister, I was looking for the mail carrier, and forgot about the dinner!" she said apologetically.

"You are always dreaming," was the scornful answer. The speaker was a tall and angular woman close on 40, with a harsh, forbidding face.

The sisters lived together in a little cottage all by themselves—and to the elder this was all sufficient. But the younger sister sometimes had stirrings and strange longings for the world outside!

"We are half asleep in this little village," she would sometimes say, "we merely vegetate! Even good books are hard to get here. Don't you ever think that you would like to travel and see a little bit of life?"

"Delia, you are too young and therefore foolish!" the hard-faced sister would reply. "I am 10 years older than you, and I know enough of the world to know that it is a very wicked place! As for the big cities that you hunger for, they are like unto Sodom and Gomorrah for evil! No, you are better here!"

"But, sister, I am 20 now, and that is not young!" the other would reply. "In worldly wisdom you are very young!" the hard-faced elder sister answered—and the little Delia would be crushed!

This sunny morning had encountered a new rebellion in her heart. She had decided that somehow or other this dreadful monotony must be broken—but no solution offered itself.

With a wistful little sigh, she set about the business of potato paring. Her elder sister clattered round the kitchen.

A sudden knock came to the door. It was the mail carrier, and he had a letter with him bearing a new handwriting. It was addressed to Delia, and she opened it with trembling hands.

Her cheeks flushed while she read it, and she looked perplexed. "I cannot understand this letter, sister, will you look at it?" she said.

It was a lawyer's letter, and it stated simply that the little Delia Craven had received a legacy of \$50 from a certain distant relative. The sisters stood there on the kitchen floor, and gazed at one another dumbly.

"Five hundred dollars—that is a great sum of money, sister!" said the little Delia. "Of course, you must take half of it, because you really did more for Aunt Priscilla than ever I did! I cannot think why she left me this money, and not you!"

"I guess you have a more taking sort of way about you than I have," Delia said the elder sister in a softened tone.

Milady's Toilet Table

Face powder is so universally used nowadays that it pays to use a good brand. This is very hard to decide upon for the inexperienced, but there are certain qualities all good powders should have.

First of all, it should be very finely pulverized. Nothing clogs up the pores so quickly as a coarse face powder. This will block up the mouths of the tiny skin glands and blackheads will result. Also, beware of the highly perfumed powder.

These "flour" perfumes are often put in to disguise the odor of inferior chemical products. The skin will be greatly irritated by these cheap imitations.

The careful woman who wants to have her face powder strictly pure can have one made of the following ingredients:

Bismuth subcarbonate, 1 drachm; zinc oxide, 4 drachms; French chalk, 3 ounces; corn flour, 2 ounces; star of roses, 2 drops; carmine, a sufficiency.

Make this into a very fine, well-mixed powder. This is for the light complexion. A good brunette powder is composed of: White talc, 1 ounce; fine kaolin, 1 ounce; powderedorris, 2 1/2 drachms; oil of ylang-ylang, 4 drops; cadmium yellow, a sufficiency.

This gives the creamy effect so popular this season.

Wise Sayings

Bachelors eulogize the joys of single blessedness in public and then sneer "home" and confess it's a lie.

To tell lies successfully, remember to cultivate a very good memory.

The proper salutation for a Standard Oil man is, "I hope you're feeling oil right."

They say the greatest thing in life is to be in love. That might mean mostly anything.

Don't blame a girl for holding on to a detestation. He may be alright when you get to know him.

"No fool like an old fool." Why the useless limitation?

Carrot Marmalade

One dozen raw grated carrots; one cupful of sugar to each cupful of carrots; strained juice of three lemons; one teaspoonful of powdered cinnamon; one teaspoonful powdered cloves; one teaspoonful of sugar. Mix the grated carrots with the sugar and let stand over night. In the morning add the lemon juice and the spices. Cook slowly for one hour.

Quick Cinnamon Bun

Rub one tablespoonful of lard into one quart of flour and add one teaspoonful of salt and two teaspoonfuls of baking powder. Stir in quickly half a pint of milk. Roll out in a thin sheet, cover with a thick layer of sugar, another of cinnamon and then a sprinkling of cinnamon. Roll up and cut into buns about two inches long. Stand those on their ends in a greased pan and bake 25 minutes in a quick oven.

Rice Soup

Get a marrow bone from the butcher, put it on to boil for three or four hours (the longer the better) with two good-sized onions chopped very small. About half an hour before dinner time take out the bone and add two teaspoonfuls rice, one large carrot (grated), pepper and salt. You will find this soup very nourishing.

THE TIRED BUSINESS GIRL SAYS

Mind, I am in a little awe of those severe folk who look down upon human weakness, and speak scornfully of "rest gowns," and the like. But, all the same, it is positively good for a tired girl to slip into a garment that clings coolly and yet warmly to her wearied frame. So don't be in the least concerned over the possible remarks of such superior people, and fashion for yourself this adorable garment.

You can make it in any material that takes your fancy, and you simply cannot imagine how thankful you will be for it when you come in worn out or soaked with rain. For not only is it cozy, but it is also so pretty, that one is absolutely "presentable" if obliged to receive an unexpected caller while in its folds.

If made in wash goods, it is the least of garments to launder at home—another amiable quality it possesses.

Best of all, I like it in crepe, cotton if you must, woolen if you can. It only takes 25 yards of 36-inch material. So your rest gown can cost you anything from 50 cents up.

By the way, what about making one as a present for a chum?

A Useful Home-made Wrap

In these chilly fall days when the sun refuses to shine it is really necessary to see that we have a coat handy for the times we want it. Yet a heavy affair is still a little out of place. So a home-made "between seasons" coat will be just the thing.

Ideas in Idleness

Ridicule is a poor weapon to display when a sound argument is lacking. The suffragettes will win yet.

Every cloud may have a silver lining, but its shadow may have spoiled your eyesight.

"She's such a nice girl," is the last case of summer in the garden of compliments.

Bankruptcy is the art of getting somebody else to pay your honest debts.

Never try to force a man to do what you want him to do. It's much easier to convince him that he intended to do it, anyway.

Journeyman Cakes

Beat up an egg thoroughly and stir it into half a pint of milk; stir into this mixture, gradually, 1 pound of flour. Roll out on a floured board to half an inch in thickness. Then cut into small rounds about 2 1/2 inches in diameter. Fry these in deep fat, out in two and butter. Serve hot.

Gingerbread Pudding

Take 4 tablespoonfuls of bread crumbs and mix them with 3 of flour. Add to these 4 of chopped suet and a teaspoonful each of ground ginger and baking powder. Then dissolve half a teaspoonful of treacle in a teaspoonful of milk and stir into the other ingredients. Steam for three hours.

Dates and Pineapple Jam

Take 3 pounds of dates, a small tin of pineapple chunks and 3 pounds of preserving sugar. Stone and cut the dates lengthwise, cut the pineapple into ribbons and put all in a preserving pan with the liquor from the pineapple and a pint of water. Boil for half an hour, then simmer till tender.

Cocoa

One and a half tablespoonfuls of cocoa, 2 tablespoonfuls sugar, 2 cupfuls of boiling water, 2 cupfuls of milk and a few grains of salt. Scald the milk, mix sugar, cocoa and salt, add half of the water. Stir smooth, then add the remainder and let boil for two minutes. Add the scalded milk and serve.

A LITTLE FROCK OF DECIDED CHARM

TRY SOME NEW DISHES

By MRS. CHRISTINE FREDERICK

Author The New Housekeeping.

If half a dozen dinners of your friends and mine were laid out on a table without any name we could probably pick out which was the typical dinner of the Joneses or the Browns or the Smiths. By this I mean that in many families there is a tendency to get into a rut in the matter of the kind of meals.

I know one family where they don't think it is dinner unless they have a quantity of meat with a thick brown gravy; another family thinks it's a poor meal indeed which does not include a steaming plate of soup every night; some

husbands feel unhappy if a single meal should lack potatoes.

I lived for three years in an institutional boarding house where the girls had dubbed the ever-present daily creamed potatoes "library paste" and where we threatened to go out on strike if we had pork chops more than three times a week. As I analyze the matter it seems to me not so much a lack of knowledge on the part of housewives as to what is new and changeable in the menu, but an unwillingness on the part of some members of the family to depart from what they like in a meal.

When I showed a young friend how to make a beef loaf she was delighted, but a short while later told me her brother, for whom she was keeping house, refused to eat it. Similarly, guests at my home have enjoyed a mock duck of inexpensive round steak, but have remarked that such and such a member of the family would not eat "made" dishes.

I think one of the best influences now at work is the tendency among many to adopt the foods and dishes of other countries into their menu from time to time. How much each country can give to the other, if we will let it! The goulash of Hungary, the spaghetti of the Italian, the unsuppressed broth of Scotland, the Chinese method of cooking rice and hosts of dishes from France teach housewives of other nations new ideas, new ways of serving and new food combinations. It is for this reason that the shelf in the kitchen should include volumes describing dishes of other lands. Many such are on the market. We have an "All Around the World Cook Book," "A Saucepan from Over the Sea" and others.

I think it would be a good plan if an entirely new dish were made and added to the menu at least once a week. Not until one begins to ferret out the economy and flavor of strange dishes does she realize that her own routine of roast and chops is not only expensive but monotonous. The same vegetable which we serve unvaryingly with a cream sauce, like asparagus or onions, may actually be a new vegetable if served with a curry or vinegar dressing. Rice, which is ordinarily patty and apparently a cereal fitted only for children, becomes with tomatoes, peppers, etc., a staple dish suitable for adults.

Perhaps one of the worst criticisms of average home cooking is its monotony, particularly in the methods of serving. It is in these details that the hotel is often superior to the home. What we need first is a willingness on the part of members of the family to try to eat the same foods served in a new way; and, next, a desire on the part of the housewife to increase her knowledge so that she can have placed before her family differing and appetizing dishes which do not fall into the same monotonous round. Indeed, those couples I know whose little dinners are most successful are not those who spend a great deal of money on the typical standard meal from soup to nuts, but who offer one or two dishes so original or well cooked that they are not only enough for an entire meal, but that their variety gives the appetizing touch necessary to the enjoyment of any meal.

Who has courage to try new dishes? Copyright, 1914, by Mrs. Christine Frederick.

OUR W. PHILA. OFFICE
51st & Warrington Avenue.Burn Cummings' **Coal**

Nature's finest family fuel.

25.00 Box; 50.00 Box; 75.00 Box; 100.00 Box
4 Yards: Main Office, 413 N. 13thFurs of the Better
The J. Siefert
1426 Walnut St.

MODES OF THE HOUR

Use of Plaids as an Established

Fashion Offers Opportunity for Exploitation in Many Attractive Ways.

Frocks Can Be Made Over to Look Like New.

The use of plaids in combination with materials of solid color is being exploited in many attractive ways. The fact that it is an established fashion opens up unusual opportunities for the making over of frocks for the big and the little so that they will look like new creations.

The little girl's costume sketched today can be made up in two ways, either to serve as a Sunday frock or an every day rough-and-ready one. In the latter case, dark blue or brown or green serge and a woolen plaid that harmonizes with the color chosen would be the most appropriate materials.

It would make a distinctly dressy little frock if velvet or silk were used together. The skirted skirt is such a distinctive one that it would not require many yards of silk, even in the very narrow widths. The sleeveless jacket in velvet or in fine broadcloth would not be an item of heavy expense, and it is designed on such absolutely simple lines that it would lend itself easily to home manufacture.

The front of the coat is cut away to show the tied ends of the ribbon sash. A satin ribbon would harmonize with a velvet jacket, but if broadcloth is used for the coat, then a velvet ribbon would show off to advantage.

This is a detail, however, that might be omitted without spoiling the effectiveness of the dress. Just a straight little jacket would be pretty enough, certainly, for everyday wear.

The gumples, made of sheer lawn or muslin, could be simplified or elaborated, according to individual taste or the occasion for which it is intended. A few hand run tucks and scalloped collars and cuffs add so much real beauty that they will let the trouble to any one whose tastes run in this direction.

Speaking of the possibilities of tartans where making over is concerned, an old serge frock can be treated in such a way that it will look like a reincarnation with not a trace visible of its former existence.

Serge can be washed and ironed, regularly tubbed, and come out, not shining, but looking as if it did in the original bolt.

Sash or girle and collar and cuffs of plaid silk will give the plainest frock a modish air, and if it should be a little bit worn, the bright plaid will deceive the eye into thinking it quite new.

A drop skirt of plaid, with a long tunic of the plain color, and plaid sleeves in a plain blouse will work a transformation without much expense or trouble.

Plaids, the tartans of all the famous clans, are on the crest of fashion's wave this winter, and indoors or out, the bright colors add quite definitely to the gaiety of the general scheme of things.

Correspondence of general interest to women readers will be printed on this page. Such correspondence should be addressed to the Woman's Editor, Evening Ledger.

IN TIMES OF ILLNESS

Ellen Adair Believes That the Tactful Visitor Is Somewhat Rare.

Job's comforters are always plentiful around the sick bed—I have frequently noted that! But the tactful visitor is a blessing that comes to the favored few.

The necessity of adopting the right attitude toward the invalid cannot be overestimated. People are so apt to run to ridiculous extremes. Surely a happy medium can be found between wild bedside hilarity and a lugubrious air of deepest melancholy.

It always strikes me as peculiar that, on visiting the sick, so many people love to give the full recital of all their particular past and present ailments to the unfortunate invalid. Such a detailing of ailments is scarcely conducive to cheerfulness! In times of robust health, the hearing of this chronicle is depressing anyhow. Then why detail it all to the sick person who cannot get up and run away?

When you visit a sick-and-bed friend, don't discuss her complaint at all—make just one short inquiry and then change the subject. If the patient shows a tendency to talk about aches and pains and temperatures, it is your duty to turn the topic to something more cheerful.

Don't be sympathetic, either, for, generally speaking, sympathy is out of place. Accuse the patient of shamming; assure her you think she is lucky to have such a nice long rest in bed, but, whatever you do, never lean over the pillow with tears in your eyes and a woe-begone expression on your face, and exclaim, "Oh, dear, you do look ill!" Be a tactful talker and what is much more difficult, a tactful listener. Do not make the sick one talk her voice to drown yours.

Remember that short visits are best. Stay long enough to tell all the news, but don't leave yourself any time for the bad. You must not tell the patient that you have known three cases just like hers, and they all died. The flowers you take must not be heavily scented. Tuberoses, for instance, are forbidden. They make one think of funerals.

Make the patient wish to see you again; some visits to the sick room are followed by an earnest prayer that they may never be repeated.

Remember all the amusing little trifles that you have recently heard, and relate them to the invalid. Bring sunshine with you into the sick room. The value of a sunny smile cannot be overestimated in times of illness.

Tactful, amusing literature is always welcomed by the convalescent. Bring some amusing magazines with you. Do not relate the tale of all your year and pleasant doings, or you may make the invalid feel that her lot is very hard in comparison with yours. Tact and kindness will guide you right in the task of amusing and interesting the invalid.

WOMAN OUTSIDE THE HOME

Invitations have been sent out by the alumnae of the Philadelphia School of Design for Women for a "rally." This is to be held in the school building at Broad and Master streets this evening at 8 o'clock.

The affair promises to be a very successful one. There are a number of hostesses, among them Miss Emily Sartain, of the Plastic Club. Among the most interesting features will be an address by Mrs. Rudolph Blankenburg. Music and dancing will complete the entertainment.

The open air meetings under the auspices of the Equal Franchise League will begin today. They will be held once of twice a week, at noon, at Ninth and Chestnut streets. The speakers today will be Mrs. Frank Miles Day, vice president of the Child Labor Association of Pennsylvania, and members of the Advisory Board of the Equal Franchise Society, and Ferdinand Graser, a graduate of the University of Pennsylvania.

His subject will be "Made in Philadelphia." Thursday, at 2 p. m., will be the first meeting of the sewing circle. Miss Clara A. Michelbach is chairman of this movement. The meetings will be held every Thursday at the same time at the Equal Franchise headquarters, 35 South Ninth street. They will make a specialty of aprons and orders given will be filled promptly. Among the other members are Miss Marjorie A. Bennett, Mrs. J. D. Copperfield, Mrs. John Schell, Miss Carl Dudley.

At the Carnegie Library, Broadway and Line streets, Camden, Frau Rosika Schwimmer will speak Thursday, at 8 p. m. Her subject will be the same as she gave here, "Women and War," and is under the auspices of the Equal Suffrage League of Camden.

Anticipating the ballot, every Friday, from 3 to 4, will be given to a class in government. This will meet at the Equal Franchise headquarters, 35 South 9th street, under the direction of Miss Margaret R. Kollock, head of the history department of the West Philadelphia High School. Doctor Kollock is a graduate of Goucher College, Maryland, where she took her A. B. degree, and has a Ph. D. from the University of Pennsylvania in 1906. She is greatly interested in government, Federal and local, and in social work, being superintendent of the Industrial School connected with Holy Trinity Church. Among the books from which instruction will be given is "Citizenship," by George and Mary Beard.

Household Hints

It is a good plan to pepper a carpet thickly just where any heavy piece of furniture has to rest on it, as this helps to keep moths, etc., away.

To serve up cauliflower whole and unbroken hold in a cloth, as it may then be lifted out of the saucepan without any detriment to its appearance.

Sprinkle dry flour over any jannaped trays that are beginning to look shabby. Leave for an hour or so, then rub off the flour, and polish with a soft dusting cloth. It is wonderful how this treatment will improve even a shabby tray.

How Shall I Mark My Ballot?

The thousand and one technical questions that election day brings forth are always a source of trouble to voters. In order to make the casting of the ballot easier for those who may be confused on certain points and to answer any questions pertaining to the election on Tuesday, the Public Ledger, through Ledger Central, has arranged a most efficient service.

From Saturday morning until the polls close on Tuesday this service will be under the direction of a lawyer of wide experience and training in this particular field. Ledger Central will iron out difficulties and give definite information. This service is strictly non-partisan.

Here are some of the important facts that Ledger Central can supply:

Location of polling places

Marking the ballot—how to vote a straight party ticket or how to split it

Rights of the voter at the polling places

Duties and powers of election officials and watchers

Explanation of the election law

If any citizens who learn of irregularities at the polling places will report them to Ledger Central, their complaints will be turned over to the Committee of Seventy for immediate action.

Every voter in Philadelphia is cordially invited to use this election service without hesitancy.

Ledger Central is open from 7 a. m. until 11 p. m.

LEDGER CENTRAL

Broad and Chestnut