EVENING LEDGER-PHILADELPHIA, WEDNESDAY, APRIL 21, 1915.

FOODS IN SEASON

By MRS. ELSIE C. MCKAY

14

POULTRY

With a Word on the Proper Care of the Refrigerator

Poultry, as the principal dish on the family menu, takes first place at this time bot. of the year, despite the fact that the season for Delaware shad and brook trout is on. It is doubtful if there is anything to equal a nicely browned, well-served fowl

in tempting the lagging spring appetite.

Under the heading of poultry come all domentic fowis-chickens, capons, turkeys, ducks, geese, guines fowl, pizcons and

Just now new spring ducklings are quita plenting and very tempting at 32 certs a pound. 4 to 6 pounds apiece, and souab ducks, Dis to 3 pounds apiece, at 35 cents "Capons are excellent and plentiful. New guines fowl are also to be had. Chickens are not quite so plentiful as they might be but are speed and fresh but are good and fresh.

Fortunately, no cold storage ones are in the market now, with the exception of some broilers from the West.

Squabs are here in abundance and are all fresh. Turkeys still remain, but as the turkey

has first preference from Thanksgiving to New Year's there is not much demand at this season.

CHICKENS.

the markets well stocked with sound chickens suitable for brolling. "Brollers," although they make a very dainty, deloctable dish, are not rich in mourisament, and form more of an appe-tizing morsel than a substantial food. They are not by any means economical Chicken is especially easy of dispation. to choose a fowl weighing 4 to 5 pounds, as there is practically the same waste of entrails, etc., in small chickens. Always choose a plump chicken, preferably a hen with sufficient, fat to make it plump but not enough to increase its weight mate-rially. Avoid old hear, especially those with tremendous bulk at the end of the

with tremendous bulk at the end of the breastbone. They are expensive even at half price, as the intestines, fat and eggs which they contain often weigh 11's to pounds, and the field is neither well flavored nor tender. The end of the breastbone remains car-tilago until a chicken is about one year old. If this is pluable it denotes a young chicken, and especially may you he sure of it where an abundance of pin feathers is present. If long hair abounds you may is present. If long hair abounds of pin teathers be certain it denotes age, as also do scaly feet, although if the feet are tender and the breatsbone is limber you may be as-

The yellow-skinned chickens are preferable, and are supposed, as are yellow-shelled eggs, to possess more neurish-ment. Be this as it may, however, the yellow-skinned chickens make the richent dish. When there is more fat than in necessary for broth and gravy, skim off the top after cooking, or peel it from the meat before cooking and render it. It can be used instead of butter in fry-ing and seasoning, as well as for short-ening in pastry, biscults, or even in cake. Never allow any oils rendered from any meats to be thrown away. They all may be used to good advantage.

may be used to good advantage. A nice way of serving a roasted fowl is to have it browned and garnished with sprigs of celery bound to drumsticks and extending out in place of feet. Also arrange a bunch of celery tastily at the neck for the head. Have all placed on a bed of cress and carrots Steamed or fricasseed chicken is de-licious served in a border of tice. Boiled fowl is excellent served with a rice border or with oyster, egg or celery sauce.

Planked chicken, a dish out of the order parked chicken, a dish out of the ordi-nary, is a splendid way of serving Mary-land fried chicken. Breaded chic, ens, Southern style, must not be forgotten, either. Since casserole cookery has been very much the vogue, this excellent way of cooking chicken is also a forded of cooking chicken is also afforded.

If a large, meaty chicken is purchased, there will usually be enough left over to combine with potatoes and make a nice baked or steamed chicken pie. Chickconvettes can be made from the odda

meat into moderate-sized pieces. Roil ment into moderate-sized pieces. Boil liver and mush it to a paste. Fut it in a saucepan with a tablespoonful of dry mustard, one tablespoonful of sait, a dash of cavenne and juice of a lemon. Mix thoroughly, add two tablespoonfuls of melled butter and one-fourth cup water. melled butter and one-fourth cup water. Into this mixture put one and une-half pints or cold duck. Place saucopan over five and stir until the mixture is smoking hot. Turn it on a hot dish and garnish with sliced lemon and sprigs of paraley. Serve at once with thin pieces of buttered toast and olives.

QUINEA FOWL

The flesh of the guinea hen is very unlike that of any other barnyard fowl. It is all dark, corresponding more nearly to the ficah of wild fowl. The fact is that guineas always remain wild, simply tolerating the domesticity to which they are subjected. Therefore, as they built about in fields largely for their food, they do not accumulate fat like inmestic fowl. This renders them more digestible. Guines fricassee, served with potato croquets, stuffed tomators and salad. makes an excellent meal.

PIGEONS.

The best method of cooking a full-grown pigeon is potting. This gives the moist, slow cooking necessary to all tough or flying birds.

POTTED PIGEONS.

Clean and stuff six pigeons, place them upright in stew pan and add one quart of With the use of the incubator system bow in vogue it is possible to find always the markets well stocked with young chickens suitable for broiling.

 cools springle with four and brown in bork
 Lamb Lamb

 dridge with four and brown in bork
 Shoulder pound
 10.

 dringings Make a snuce with V-cup
 Hind quarter pound
 22c to 30c

 builter and four cooked together with
 Hind quarter pound
 10c to 20c

 tork in pan. This should make two
 Neck pound
 11c to 20c

 cups Place each bird on plece of toast
 Breast, pound
 52c to 30c

 paraley or cress
 Point stuffing is also good
 Studenters
 22c to 30c

 Durate stuffing is also good
 Nithed quarters
 Studenters
 31 Th

Placen bird's nest is a very attractive way of serving this food. Boil some yel-low macaroni until tender, then cut la picors the lengths of a finger and lay on the dish like a straw nest. Trush pigeons with heads on thaving picked them clean), turn under the left wing.

benied vice or bread cut in pieces the Carrs liver, pound ... lard seasoned with stit and pepper. Squabs are nicest broiled and served on toast. They may also be baked in the and carefully wining, inside and out. Cur-sump resat, pound ... Biblio roast, pound ... Biblio rant jelly and peas may be served with

TIMELY ATTENTION TO THE RE-FRIGERATOR.

them.

Now that warmer weather is coming on and the general spring house cleaning season has begun, one of the most im-pertant things claiming attention and one which is often overlooked is the careful investigation of the refrigerator.

Few refrigerators are properly insu-lated, and the less from this alone makes them a regular ice consumer. If one cares not so much for the appearance of the refrigerator, one inclu of compressed cork, bought at a nominal expense, can be tacked on with small nails, covering the entries boxtop, and the sides and bot-tom as well. Be sure to have an "S" trap in the drip to prevent the hot air from going into the refrigerator. The neglect of this often is the cause of great waste of the and prevents the refrigerator from

being properly cooled. On the outside of the compressed cork, a coat of cement. one-quarter inch thick, can be placed to give a finished appearance. Put a cost of duil white paint on before the cement is too dry, so that it will adhere better, and then, when dry, add the coat of white enamel. When this is dry it can be kept clean and will last a long time. The saving on your ice bill will be at least 35 per cent, by having cork insulation.

In these modern days, with all up-todate labor-saving devices, the housewife should have another sort of annoyance eliminated-that of constantly having to empty the drip pan by having the drip pipe attached to sewer with "S" trap at sewer as well as at the refrigerator or ice box, which makes a double trap and



scanons between Florida and South Careina berries. The Florida and South Caro-lina berries. The Florida berries are pretty well exhausted, while South Caro-linas are not in yet. This causes them to be a little higher, but there will soon

be a drop. Quotations FRUIT.

Strawberries. 10.106 Apples, cosking Apples, cating Bananas Grapefruit, 3 for 25c [fei] | anaras, dogen. vangerinen dozen ears fanev, dozen Principales Cranterries quart White grapes, pound. ALE: A THE

Hind quartern Shealder pound Leg pound (horse pound Swelk pound Breast, pound 110 10- 10 13-10- 10 12-

est Shnulder, prond Loin, pound Fillet, pound disc Fillet, pound Cutlets, pound Chops, pound Ridneys, aplece Sweetbreads 10-, 164 Cairs liver, pound

201 40 22 Tat 1%c, to 20c, 20, 10c, to 1%c 20, 10c, to 1%c Bib roast, pound Rump roast, pound Hamburger steak, pound Skift steak, pound Liver, pound Kifney 18c, 10 28-16c, 10 28-16c 10- to 18-.

Kilney Oxtail, each Neck (for soup) Filn hone (for soup) Tripe, raw pound Tripe, bollad, pound Tongue 15c. to 20c 12c. Bei, 10e., 15e. \$1.10 Conservation

Sall port, pound Sall port, pound Bason, silred, pound Bason, in please pound Chique, pound Ham, monked, pound Lard, pound Spare ribs, pound 15c to 20c 25c to 25c 25c to 25c 15c to 20c POULTRY AND GAME

Phrites, poind Prrise, poind Broiling, poind Roasting, poind Squaba, pdr Turkeys, found Ducks, poind Casons, round Guinea, fowl, pair 2%c. to 244

\$1.75 to \$1.50 VEGETABLES. Asparagua bunch ... Reets, new hunch ... Belgium endive Dandelions, quart Carrots (new), bunch Artichokes two for

Waldorf, bunch Caulifower Fabhage new head Cubhage, old head Cucumbere, apiece Kate, peck Spring green onlone Green peppers Exemiant Chicae

12: 10 15-Chicory Horseradiah Peas, ong-quarter peck Letture Tomatoes, box No to So No. to 10c, 055 2 for 3c

"SUGGESTIVE CLOTHES" Furore When Society's "Bul-

torial of the April Bulletin, a monthly

CIVIC CLUB STIRRED BY

"Bold and Insane."

club

cried

for 52 years, treasurer of the Philadel-phia Protectory for Boys, St. John's Or-phan Asylum, St. Vincent's Home for Destitute Orphan Girls, St. Joseph's Hospital, St Ann's Asylum for Widows, and sceretary and treasurer of the Theletin" Raps Modern Styles as

ological Seminary of St. Charles Borro-The funeral services will be held Fri-An urgent call to women's clubs of this An urgent call to women's clubs of this city to begin a campaign against the mod-ern styles, "because of their increasing brating the Solema Pontifical Mass boldness and maanity." made in an edi-

Mr. Power was secretary of the dioces

Mrs. E. W. S. Kempton

publication of the Civic (111b, 1500 Spruce Mrs. Elizabeth Waln Smith Kempton, street, has stirred the members of that widow of James C. Kempton, a wealthy cotton manufacturer of this city, died yesterday at her home, 2115 Pine street. The editorial is a satiric attack on the American society woman for her lack of She was 25 years old. Mrs. Kempton American society woman for her lack of was prominent in church and charity work and was a patron of the Children's apparel. Discussion has arisen largely be-cause the membership of the club includes many of the city's fashionable set. The cultoral asks how a child can be expected to have good tasts and high morals when it sees its mother arrayed in suggestive styles regardless of her area and of condu-Hospital. She was instrumental in build ing the parish house and rectory of the Church of St. James the Less, Falls of Schuylkill, of which her trusband was one of the founders. Funeral services will be held on Friday afternoon at the Church of St. James the Less. styles regardless of her age and of condi-

tion that should regulate taste. The American woman who wears on Mrs. Kempton was the mother of eight The American woman who wears on the street a dress that in France is worn only in private vehicles comes in for a Pine street, this city: Clifford F. Kembnevere attack. The society woman who bedecks herself with too much fewelry is ton, of Springfield, Mass.; Mrs. Henry Winslow, of Boston, and Mrs. Beckman openly ridiculed. The writer laughs at the term "well dressed." claiming that it Remington, of Morristown, N. J.

Col. C. M. Leitch

means in this day nothing but fashion able, radical clothes, made in the lates WILMINGTON, Del., April 21 .-- Colonel style. Attention is called to the fact that the American woman is often the worst-Marion Leitch, member of the Board dressed person in a group, by reason of of Public Education, died today after a long liness. He was about 70 years old the lack of suitability of the garments for the occasion on which they are worn. Frenks of fashion which cause women to and leaves a widow and daughter. The deceased served in the Civil War, where he made an excellent record. For many he made an excellent record. For many years he was deputy collector of internal wear straw hats in January and felt hats in August, and to wear thin allk stockrevenue in this city and also served sev-eral terms as a member of the school board. He was a prominent member of Aabury M. E. Church and frequently di-rected the choir. For some years he was one of the best-known men in the Repub-lican costs is his ward. He was scoulings in winter, are condemned and de-The woman who, as she grows older adorns herself with more clothes and jewelry to offset the ravages of time is mentioned as a menace to her children. lican party in his ward. He was promifor, the writer asks, "with the mother as an example of such bad taste and morals,

ing the young to be moderate and tasteful ing the young to be moderate and tastern in the selection of their friends, pleasures and wardrobes?" The article concludes with the state-ment that women should realize that showy dregaing in public creates ency among thousands of people who cannot the article for the buse of the buse for it there. honestly afford to buy it and who either starve their bodies or sell their souls to been an inmate of the home for 17 years He He was ordained to the ministry at Peekskill, N. Y. procure showy garments of the cheaper grade. The present appearance of the nusjority of women in public is neither

George W. Roberts

WILMINGTON, Del., April 21-George V. Roberts, member of the Department of Elections, died today, aged 75 years He was prominent in Republican politics for years. His widow and three daughters and one son survive him. During the livil War he was a member of the 5th Delaware Regiment. The funeral services of Dr. Robert Isaac

James A. McKnight

tist neveral years ago, conducted a wide practice in Norfolk, Va., were held today at the home of his daughter, Mrs. Albert James A. McKnight, a retired business man, and for years an elder of the Olivet

ALLEN. A) Lorna Linda, Cal., on April 19, 1915. FANNIE T. widow of William H. Alen, Internent wirfelly private, at Phila-delphik, Pa.

ATKINSON. At Norrhalown, on April 20, 1915, CHARLES ATKINSON, In (* 94) year, Relatives and Frienda are invited to attend the function services on From, with pool, at 1.20 websets, at his late residence, at group at Arrights in Internon private at Bion Lutheran Conserver, Spring Circ.

BARRETT,--On April 18, 1915, D JOHEPH BARRETT, at his late residence, 8507 Woodbine ave. oged 68 years. Services and interment private.

BENT.-On April 10, 1015, Major LUTHER STEDMAN BENT Funeral services at his late residence, 6040 Drexel read, Overbrook, on Thursday, the 223 incl., at 11 a. m. In-terment private.

berment private.
DOYLE. — At Allantic City, N. J. on April 10, puts. FREDERICK A. DOYLE. The rel-atives and risens of the family are tapped-ratio private and the family are tapped. April 23, at \$30 o'clock, from his late realnulem Make at B. Veronica's church, 60 and Tioga, at 10 o clock, Interment private

and Thoga, at 10 actock, Interment private. Unit Howers.

 JARDELLA. On April 19, 1913. JEROME B. hostanti of Ella Jardella. Relatives and trends. also 8 John's Louis. No. 115, T and A. M. Columbia Chapter. Philadelinbia Commandery, No. 2, K. T. are invested to at- send the universil periods, on Thursday after- trends. A second second second second constant of the late residence. 159 arts 12 ocleas, at the late residence. 159 arts at 2 ocleas, at the late residence. 159 arts at 2 ocleas, at the late residence. 159 arts at 2 ocleas, at the late residence. 159 arts at 2 ocleas, at the late residence in the the maining Bread Street Station at 118 r. m. Interment private Flasseo mit flowers.

 JONES.—On April 19, 1915. MARTHA, wife of Isaas fonca, aged 54 years fleatives and friends are invited to attend the funeral serv- residence, 2107 defferson at Interment pri- rate mitide to attend the funeral serv- rate wilder on Commery. Ta. Remains may be viewed at the church of the above named commery, R. 2, B. 3.

 KEMPTON.—On April, 29, 1915. At the

KEMPTON. On April 29, 1915. at the residence of her son, 2118 Pine st., ELIZA readence of her aon, 2118 Pins et., EDI2 RETH WALS, widow of dames C. Ketuno In her 10th year. Services and interment the Church of St. James the Jess, Falla Bichuykull, on Friday, April 23, at 200 p. KIMBALL, and Kavandase, an April 19, 1915, ADALINE R., widow of Charles H. Kimboll, In her 7dh year, Relatives and friends are invited to attend the functal services, on Thursday, April 22, at 1 p. m. at her late readence, 4808 Baltimore ave. Interment

privates. **KLAP'ER**, On April 20, 1915, MORRIS, humband of Fanne and father of Anna and Leon Kinpper, aged 6 years. Relatives and friends are invited to attend the function pervices, on Thursday morning, at 10 sciences previces, at his late residence 957 N. 7th-Interment private at Rodeph Shalom Cema-ters.

Interment private at Kodeph Shalom Cemeters.
 LEHMAN. On April 19, 1015, 104N A. LEHMAN, Sr., aged 75 years, Relatives and friends of the famils, also the Pointer Lodge, No. 444; F. and A. M.; Harmony E. A. Chapter, No. 52, St. Alban's Commundery, No. 59, Kt T.; Lu Lu Temple, A. A. O. N. M. S. and Jewelers' Club, are invited to attend the funeral services, on Thurnday aftermon proclessly at 2:30 eclerek, at his late residence, 640 North 13th at. Interment at West Laurel Hill Cemetery.
 McH.VAIN.—Eutered Into reat. In Reading, on 20th finat, scienceR I, McH.VAIN, Relatives and functions are hybride to attend the funeral without interference. The residence, 10, 50 h, 50

Connetery, PARKER-On April 29, 1915, MARY A., who of Edgar Parker, aged 77 years. Itela-tives and friends of the family are invited to attend the lumeral, on Thursday atternoon, at 2 oclock, from her late residence, Sill Lema st. Germantown. Interment private.

Lema M., Germantown, Interment private, PARKER,—On April 29, 1015, MARY A. MIDDLETON, wife of the late Jataes Powell Parker, in her 77th year, Relatives and frienda are invited to attend the functal services, on Thursday atternoon, at 2 o'clock, at her inte resultance, 0628 North still at., Oak Lane. Interment strictly private.

POWER.—On April 19, 1915, WILLIAM J. POWER.—On April 19, 1915, WILLIAM J. POWER, Relatives and friends, also Metro-politan and Particular Councils of the So-cietz of St. Vincent de Paul, Cathedral Con-terence of St. Vincent do Paul, Cathedral Altar and Rosary Society, League of the Sacrad Heart and Heity Name Society, are he-

SNYDER.---On April 20, 1915, at her has residence, 2176 North Grats st., CAROLAN A., wildow Edward Snydor, in Gan jess her age. Due notice of fameral will be me

Rer age. Due notice of idnetal will be size. SOMMER.--On April 18, 1915. GEORGIXA H., daughter of the late John J. and Susan L. Semmer. in her 85 h year. Funeration Less on Friday morning. April 23, at 18 ocidek at her late residence. St. David Pa. Interment at Cedar Hill Cematur. Frankford, at 11:30 s'class.

BAS

Frankford, at 11:30 o'cloub,
 WILSON--ON April 20, 1815, MARY ELD-ARETH, widow William M. Wilson, In Ru-Feitr of hir age. Relatives and friends an invited to attend the functal survives, in Thursday alternoom, at 115 o'clock, at the resulting of hir sen, Robert G. Wilson, II Aberdsen ave., St. David a Pa. Unternal Aberdsen use, St. David a Pa. Unternal St. Station 12:15 p. m.

HELP WANTED-FEMALE

HAMBERWORK and to savid with waiting must white girl; must be thoroughly comp-tent; bust reference; permanent placed good wages, Call Wed., 9 o'clock, 1000 Lacust HILDNURSE White, Protestant, must a thoroughly councernt, with hest reference good wages. Apply Rushton, 4400 Walnut at

COOK and chambernald; two completes majds; small family 20 miles out on Read, ing Railroad, Meet Jair, Reon 230, Ledge Office, Thursday, 16 o'clark.

CORC, Thursday, 10 octors, COOK, young, competent, Prot. for family of 4, wages \$7, 200 W. Tulbehocken \$5, or phone Germanicon 18 COOK and chambermaid, two colored with private family clin. do laundr, Meet Mar. Room 200, Pub. Lad. today, 11 o'clock COOK and waitrees Caperionced while Pro-cetant to go to Bolton at one, small family, refar required, M 220, Ledger Office.

ENPERIENCED, reliable white woman, house-work good cook, washing put out. Mrs. 1, A. Perkins, 65 E. Greenwood ave. Lase nowne. Pa.: phone Lombard 044

GENERAL bounder cambard ded W. to help care for child 3 years old. Phone Baring 1967 W. GIRL, general housework; good cook; refe-cine. 1911 W. Venange.

DIRL, young, white, to mestat with here hnewk: no cools, Fhone Dickinson 3144 W. Houssievents, Settled white Prot. woman. entry, 86; no familier. M 221, Longer Office. HOUSEWORK, white girl; family of 3. Phase Norberth 340

LADY, refined, not under 25, affable, för pri-manent position requiring close attning roam 2 to 1 duly with argo concern, hudans roam 2 to 1 duly with argo concern, hudans experiment on absolutely necessary, but more be widting to learn, vere hear references re-pulred, salary 320 workly. D 1/2, Ledge Office,

OPERATORS on all parts of shirtwalata alla and cotton. The Hagelorn-Merz Company, 54 and Frown.

of and Brown. OPERATORS, experienced on Indica Iana Walkis and dresses, Greenspan & Co., N. E. Cor. 12th and Arch. STENOGUAPHER with experiences in prin-ing business, state particulars as to exper-ence, and ry, etc. E 251, Ledger Central.

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L'PRITATE GIRL, colored, good waitress and laundreas, ref, required, 1255 Locust at WANTED-Reliable Frat, hambermald and waitress; ref, req. sub. Fish, Led. Cent. WEAVER on Oldham witch icom, Scotland Mills, Marcher and Somerset ats. FOUNT LATP, Fratesanch, for hight lunch and ice cream parlor; ref. E 56, Led. Cent.

HELP WANTED-MALE

A BRIGHT BOY, about 17, for an Insurance office, one used to typewriter. Address for a bundweiting, stating references and salary use peried. D. E0, Ledger Office

nent in organizations of old soldiers.

Rev. George C. Rose

and ends, as well as creamed chicken on toast, or pattles. Jellied chicken makes a dainty luncheon

or supper dish for warm weather, as does also mayonnaise chicken, consisting of nice slices of white meat served on a platter with mayonnaise over it and garnished with cress.

Jallied chicken is made by taking chick-en which has been boiled until the meat fails from bones and the stock is reduced to about three-quarters of a cup, strain and skim off fat: season; decorate bot-tom of a mold with parsley and slices of hard-boiled ergs; pack in meat freed from the bone and well seasoned. Pour on stock and place mold under heavy weight. Keep in a cool place until firm. In warm weather it is sometimes neces-mary to add a teaspoonful of gelatine to the stock is arder to make it but bottes

It should always be remembered that a box with the ice chest on top or side without any circulating flues makes the the slock in order to make it jell better. Capona are tender and delicious, and as they always command a high price they are much better cared for than ordinary barnyard fowl. They have the ce box foul by retaining all deadly gases, which soon contaminate any food placed tenderness of very young chickens, with the rich flavor of maturity. Prepare capons the same as chickens or turkey. Promalne poison is often contracted by the placing of warm salads in refrig-erators which have contained food gen-Stuffed and roasted they are best. Oysters erating dangerous gases. As these salads or foods are warm, they rapidly absorb the dead gases and become poisonous. make a very good filling.

DUCKS.

PRICE QUOTATIONS AND A FEW NEW ARRIVALS. There are celery-fed ducks in market now-those fed for one week on celery, which imparts an extremely delicious flavor to the flesh. However, if these are

nut always procurable, the delicious flavor of celery can be obtained by putting havor of celery can be obtained by pitting a few tablespoonfuls of minced celery in the body before it is cooked. Parbolling a duck removes some of the oily flavor. To select young ducks, watch for a soft underbill. In bending, it easily breaks, and the webbing of the feet is soft. They should be sufficiently fattened to have plume breasts DISTINUTION

able. plump breasts. Deviled duck is a dish frequently used

prevents all possibility of sewer gas get-ting into the refrigerator.

ting into the refrigerator. Most refrigerators are so constructed that the currents of air on opposite sides do not cross, but remain in their respec-tive sides, passing up and down on the same side in circulation. Butter will not take up the odor of vegetables, if placed on an opposite side. A properly con-structed refrigerator should have the ice on top in the centre or on the end, but in either case there should be hot and cold air flues, allowing circulation up. Badiahrs Estimati, one-quarter peck Stellus beans, quart Butter beans, quart Lirns beans, Florida, half peck tims beans, Cuba, half peck Turning, while, half peck. Turning, vellow, half peck. Watercreas, bunch in either case there should be hot and cold air flues, allowing circulation up over ice. The water will absorb all odors and pass out in the drip. The cold air will then go down to the bottom, where goods are stored, and gathering up heat from them pass up the hot air flue, thus giving a perfect circulation. To should almost be remembered that a

FIEH, Oysters, stawing and frying. Owster, stawing and frying. Owster, stawing and frying. Shad-mee, sound Shad-mee, sound Hadfock, round Hallout, nound Huldit, nound Coffish, round Coffish, round Coffish, round Coffish, round Coffish, round Coffish, round Flue of sole, pound Markarel, round Markarel, round Markarel, round Carlish pound Seallops, round Seallops, round Perch, pound Salmon, round Finan haddle, round Finan haddle, round Carlish ass, postid Lobsters, pound Carl, man, cond Firman haddle, round Finan haddle, round Finan haddle, round Finan haddle, round Carl, man, cond Car PIEH 60c. 75c. to \$1 75c. to \$1

Florida asparagus still continues good and is more reasonable in price. In about another week dealers expect our de-licious home-grown New Jersey as-

50e. to \$1 BUTTER AND EGGS. Freah segre, dozen. Heat butter, pound Tub butter, freah, pound

N. J. Suffrage Vote October 19 TRENTON, April 21.-In the closing hours last night the Legislature passed a the date of the

store (222 Decohall evenue. He died Presbyterian Church, Ridley Monday in his 76th year. Doctor Hunter took up his residence in this city two YOUTH ago.

OBITUARIES

who will take the responsibility of teach-

uplifting nor edifying, the article con-tinues, and is not conducive to the moral advancement of the community.

The Civic Club up to now has taken no definite action in regard to the editorial.

Funeral of Dr. R. L. Hunter

Hunter, who, prior to retiring as a

MRS, SARAH K. SCATTERGOOD

Wife of Secretary-Treasurer George H West Shoe Company.

H west Snoe Company. Mrs. Sarah K. Scattergood died today at her home, sTI; North 6th street, Oak Lane, after an illness of two years. She was the wife of Frank R. Scattergood, score-tary-treasurer of the George H. West Shoe Company, Inc., and treasurer of Robert Keith & Co., Inc. Mrs. Scattergood was a member of the Review Club, of Oak Lane, and of the Oak Lane Reformed Church. Besides her burshand she is survived by a son. F. Ray-25c. to 20c.

husband she is survived by a son, F. Ray-mond Scattergood. The Rev. Samuel R. Bridenhaugh will conduct the funeral services at the Scattergood home Friday. at 5 p. m. Burial will be in the Chelten Hills Cemetery.

WILLIAM J. POWER

Financial Secretary of the Archdiocese of Philadelphia.

William J. Fower, financial secretary of the Archdiocese of Philadelphia, and honored by the late Pope Plus with the degree of Knight of the Cape and Sword, is dead at his home, 2009 Brandy-

MEARS & BROWN CITY AND SCHURBAN REAL ESTATE Froperties Managed-Rents Collected Insurance and Mortenzes Placed Lists on application

202 South 15th Street

Presbyterian Church, Ridley Fark, died yesterday at his home in Ridley Park, following an attack of heart disease. He is survived by his two children, the Rev. W. C. McKnight, of Detroit, Mich., and Mrs. William E. Hetzel, of Ridley Park.

Deaths

Park, dled

terminer of St. Vincent de Paul, Cathenral Altar and Rosary Society, League of the Sacrud Heart and Holv Name Society, are in-vited to attend the funeral, on Friday mern-ing at 8.30 welcock, from bis hat residence, 2000 Brandywine st. Solemn Fontifical Re-outer Mass at the Cathedral at 10 a. m. In-terment Holy Cross Cametery.

terment Hely Cross Centeters.
 SANFORD. — On April 20, 1915. LUCY SAY, wildow of James H. Sanford, aged 70 years, Funeral and Interment private. New York, Boston and New Haven papers please (my).
 SCATTERGOOD. — On April 21, 1915, SARAH K., wife of Frank H. Scatteraoid, Relatives and friends are invited to attend the funeral services on Friday afternoon, at 5 o'clock, at her late residence, 6717 North Sth 31, OR Lane. Philadelphia, Interment private, Kinsily omit flowers.



AUTOMOBILE SALES ATES-ORT INSURANCE SALESMEN UNITS PRESENT OWNERS IN ULADELPHIA AND NEW FER-SET INSURPASED OPPORT SILLADELPHIA AND NEW FER-SET INSURPASED OPPORT SILARY IN NOLLOANPETTING INSURPASED ON ARE SPIENDED SILARY IN NOLLOANPETTING INSURPASED OF TREESENS SUBJECT AND THE AGE TREESENS SUBJECT STRUCTS CONTROLORS THE STRUCTS CONTROL SET UNITS OF THE AGE AND SALES CONTRACTORS PHILLADELPHIA BRANCH SOLATION AND ALLOND

BOND AND STOCK BROKERS WITH ESTARLISHED IUSINESS AND REPUTA-TION WILL MEET RECLADLE AND RE-STONSIBLE SALESMAN. EVERT EN-COURA-IEMI2NT WILL BE GIVEN A MAN OF DESCORD AND ASELLITY. L. 52-LEDGISR CENTRAL. BOND and stock broker, satablished husiness and reputation will mest reliable and repose, afthe salesman, every encouragements will be Ledger Office. BOY wanted, bright, active, American for office work and errands; must have good education and reforences; chance in de-vancement, 110 S, 6th at. Aak for Mr.

vancement. Metzel.

BOY, bright, neat appearance, good educated alert, for an office; must have these gashe-cations or do not apply to Mr. Must at Ledger Central.

BOY wanted, bright and intelligent, for other work with intrae convert cluster for dynam-routi salary \$4, 110 S. 6th st. Ask br Mr. Matsel.

NO. 98-ASTHMA SIMPSON, THE VILLAGE QUEEN-CON TRAFFIC PULLS SOME FUNNY TRICKS! HERE'S ONE WITH RUBBER SOLES AND BRICKS!!! WILL STEW PIDD POOR PIDD LOST 0 HIS MEAL THANK ME WHEN 0 HE SEES THIS MEAL YESTERDAY I'M BRINGIN' HIM? CAUSE SOME WELL, JIST WAIT AN LOW-DOWN CUSS PUTME SEE! TO SLEEP WITH A BRICK !! BUT TO-DAY HE'LL EAT! BRICKS RUBBER SOLES! VEPROOL

paragus. Delaware shad is now in market at more reasonable prices and in plentiful quantity. Ros will soon be quite reason-Many new onions, silver skins, arrived from Texas-25 cents 14 peck. A fresh consignment of lima beans from Cuba is very nice. Selling at #1 per quart, shelled.

at stag dinners and generally liked. To prepare, boil or roast a duck and let it cool. Remove skin and bones, cut