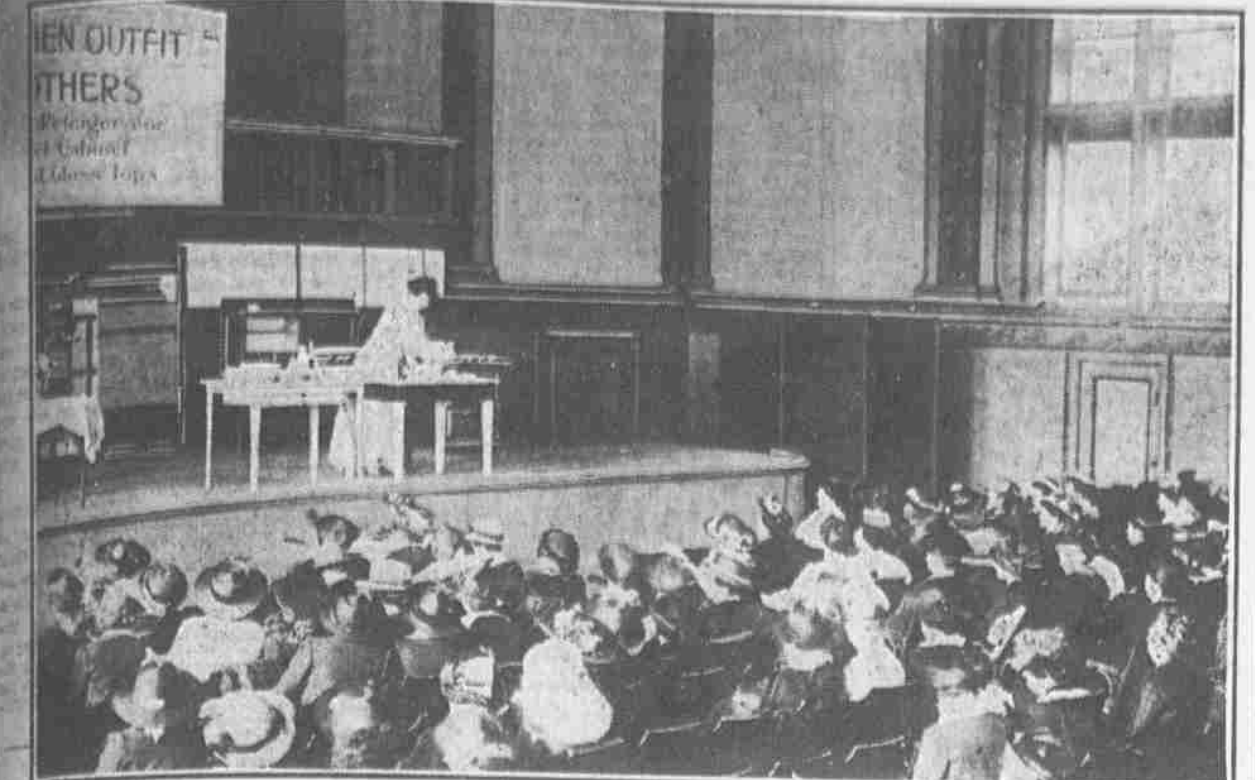


# WOMEN HEAR LECTURE; CHILDREN BAKE FOR EVENING LEDGER COOKING CONTEST



Mrs. Carroll giving demonstrations and part of the audience at the Evening Ledger Free Cooking School.

## Expert Demonstrator Corrects Common Errors in Roasting Beef—Teaches Many Other Dishes.

Do you roast the beef for your table or just bake it like you do a cake, bread or a pie?

Most people actually bake it and call it roast beef. This point was brought out yesterday afternoon at the EVENING LEDGER Free Cooking School at Horticultural Hall, Broad street below Locust.

Mrs. Anna A. Carroll, the cooking expert, demonstrator and lecturer, who is delivering the addresses, roasted beef in the spot old-fashioned way. It was not baked in the oven, but roasted in the boiling oven of the gas range. Every woman in the audience was convinced that it was far superior to beef as ordinarily prepared for their tables.

At the beginning of the lecture Mrs. Carroll displayed a seven-pound roast. She explained that this was much thicker than the average roast, as usually they are from larger cuts. The fact that the cut was thick, she said, made no difference except in the time required to cook it.

She placed the roast in a pan and then in the boiling oven after the burners had been lighted 10 minutes. Immediately there were questions as to how she expected to roast meat without putting it in the baking oven. This was her chance to make the explanation. She said:

"You are talking about baked beef when you refer to the baking oven. I am roasting this beef. Roast beef can be prepared only by having direct heat. Originally roast beef was prepared before open fires. That was before the days of ovens. Since ovens have come into use most people have made a practice of baking their beef. You will find a big difference in this roast and the kind you usually see served in the home when cooked in a coal stove oven."

The roast was seared quickly on one side and then turned. After it had been seared on the other side Mrs. Carroll turned it every 10 or 15 minutes until it was completely roasted. This took about 40 minutes. When the meat came out it was both tender and juicy. The searing had kept the juices inside and the flavor was excellent. The meat was nicely browned on the outside and pink in the center, but thoroughly cooked.

**WANT COURSE EXTENDED.**

As much interest has been displayed by the women who have attended the lectures in the new and entirely modern methods used by Mrs. Carroll and in the excellent appearance and flavors of the dishes which she daily prepares for her audience that many have asked if she would not prolong the course or organize a new one. Many of them have expressed deep appreciation to the Evening Ledger for conducting a free cooking school of such excellent character. The following letter was received yesterday:

"I have been attending Mrs. Carroll's

## PRIZES FOR THE WINNERS IN BIG COOKING CONTEST

Cabinet Gas Ranges, valued at about \$35, all made by Philadelphia manufacturers, will be given as first prizes, as follows:

A \$35 Quality Cabinet Gas Range, offered by the Roberts & Mander Stove Company, for the best sponge cake.

A \$35 Fortune Cabinet Gas Range, offered by the Thomas, Roberts, Stevenson Company, for the best bread.

A \$35 Cookeasy Cabinet Gas Range, offered by the Hale & Kilburn Company, for the best cookies.

A \$35 Imperial Excelsior Cabinet Gas Range, offered by Isaac A. Sheppard & Co., for the best biscuits.

A \$35 Roud Gas Circulating Water Heater, offered by the Roud Gas Circulating Water Heater Company, for the best custard.

A \$35 Comfort Gas Iron, offered by the Strause Gas Iron Company, Philadelphia.

Other suitable prizes will be announced later.

lectures and found them very profitable, so much so that I asked Mrs. Carroll whether or not she was connected with a cooking school or interested in conducting one. I have found her advice very beneficial, so that I would like to take a practical course with her if she will conduct a school.

This letter is from a West Philadelphia housewife.

## TODAY'S MENU

The following menu will be prepared by Mrs. Carroll during today's lecture:

**BROILED MUTTON CHOPS**—Place chops in a folded wire broiler in broiling oven. When brown on one side, turn over and broil on the other. Have broiler close to the flame, and leave broiler open door open when broiling.

**CURRY SAUCE**—Two tablespoons finely chopped ham, 3 cup flour, 3 cup butter, 1 1/2 cups stock, 1 cup tomato ketchup, 1/2 teaspoon salt.

Cook ham and butter until butter is well browned, add flour and salt, the stock slowly and then the ketchup. Cook 10 minutes. Strain and serve with broiled mutton chops.

**POTATO SOUFFLE**—Six potatoes, 1 tablespoonful butter, 1/2 pint milk, 1 teaspoonful salt, 1 saltspoon of pepper, whites of four eggs, 2 tablespoons Parmesan cheese.

Steam or boil the potatoes; when done mash quickly. Add the butter, milk, salt and pepper; beat until perfectly smooth; then stir in carefully the well-beaten whites; heap the mixture into a baking dish; dust with grated Parmesan and bake in a quick oven until a golden brown, about 10 minutes.

**FRESH PEAS**—Shell and throw into cold water for 20 minutes. Put on to boil in salted boiling water and cook from 20 minutes to half an hour. Drain carefully, add pepper and half a teaspoonful butter to a pint of peas.

**EGG AND LETTUCE SALAD**—To half a head of lettuce add the whites of 2 hard-boiled eggs cut in crescents and the yolks grated over the top through a sieve. Serve with French dressing.

**CARAMEL CHARLOTTE**—Quarter box

gelatine, 1 cup sugar, 1/2 cup of boiling water, 1/4 teaspoonful cream of tartar, 1 cup cream, 1 teaspoon vanilla, whites of 5 eggs.

Soak the gelatine in the cold water. Scald the cream. Cook the sugar, boiling water and cream of tartar in a sauce pan until the liquid becomes a dark brown. Add 2 tablespoonsful of boiling water and add the mixture to the hot cream. Pour this mixture over the gelatine. Add the vanilla and place bowl in a pan of ice water. Stir constantly until the mixture is of a consistency of thick syrup; then add the beaten whites and beat the mixture until the eggs do not separate. Pour into a wet mold and put in a cold place.

**RAISIN MACAROONS**—Three-quarters cup shortening, 1 cup sugar, 2 eggs, 2 cups oatmeal, 1 cup raisins, 1/4 teaspoon salt, 2 teaspoons cinnamon, 1/4 teaspoon baking powder, 1/4 cup flour.

Cream shortening and sugar. Add eggs, then oatmeal and flour, salt, cinnamon; then chopped raisins and baking powder. Drop from spoon on greased pans. Do not put them too close, as they spread.

Recipe for rock chocolate, which was prepared by Mrs. Carroll yesterday in addition to the recipes published in yesterday's EVENING LEDGER: One pint milk, 1 tablespoonful cornstarch, 1/4 cup of sugar, 4 eggs, 1 teaspoonful of butter.

Moisten the cornstarch with one-half cup of cold water and stir it into the milk until it reaches the boiling point; put in sugar and boil at least three minutes. Beat the whites stiff and pour the hot mixture into it, beating steadily, then add vanilla and pour into mold. Serve with soft custard made from a pint of milk and the yolks of eggs.

**SUFFRAGIST PLEDGES AID.**

"I shall certainly do all I possibly can to aid in carrying out the good work the cooking lectures have begun," said Mrs. George Piersol, State chairman of the woman's suffrage movement. "They want the suffragists to continue the lectures under their auspices and I think that anything which serves an educational purpose should be encouraged. Nowadays, during these hard times, there are a great many women who are economizing in various ways. Some of them do their own housework. They began like that as brides and necessity makes them do it again. These are the women who profit by your instructions. I haven't had time to hear Mrs. Carroll myself, but I know that she is an authority and I have heard from those who attended her lectures how thoroughly efficient she is.

"You can't do too much to improve home conditions. Why, it would be impossible to estimate the good this series of lectures might do. It isn't the actual number of people who are present at the lecture which is to be considered. It is the ones they tell, and the ones they tell, and so on. It is the same with any work, settlement, study or suffrage. The results are incalculable.

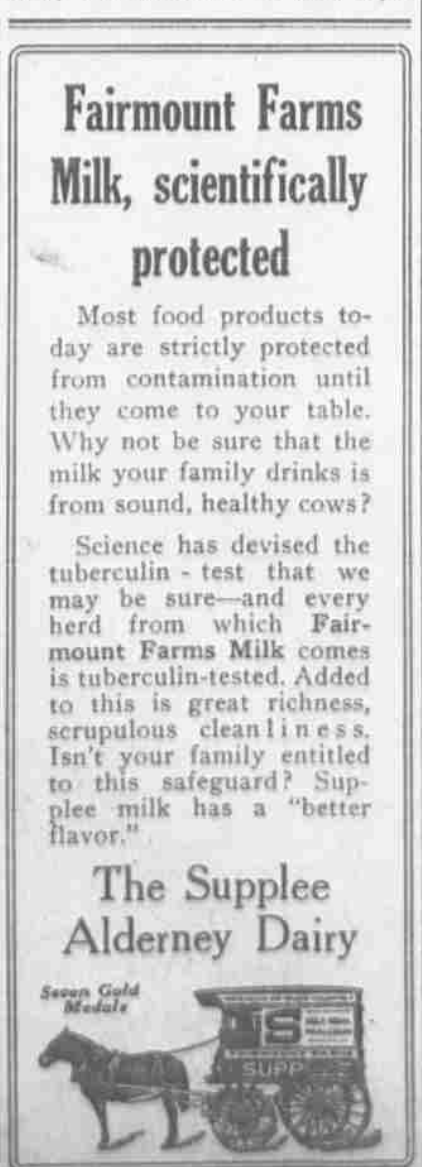
"No, I don't believe in the old superstition about the old-fashioned methods. They weren't the cleanest by any means, and I'm sure of one thing, and that is that, year by year, we are getting cleaner and cleaner. In what? In everything. It is the domestic science courses, the home economics and the sanitation courses which have brought about these tremendous changes. Women should know these things. They should not be contented to order their meals and let it end there. Economy is a point for consideration. Cleanliness is another. The proper combinations of foods is another. Dietetics in its simplest forms is another. And so on, it could tell you innumerable things which women ought to learn. But, generally speaking, efficiency and method are the main requirements.

Fairmount Farms Milk, scientifically protected

Most food products today are strictly protected from contamination until they come to your table. Why not be sure that the milk your family drinks is from sound, healthy cows?

Science has devised the tuberculin test that we may be sure—and every herd from which Fairmount Farms Milk comes is tuberculin-tested. Added to this is great richness, scrupulous cleanliness. Isn't your family entitled to this safeguard? Supply milk has a "better flavor."

The Supplee Alderney Dairy



sites, and you are taking a great step toward securing both."

Mrs. Piersol has held many positions of responsibility in civic and suffrage organizations, as she is chairman of the Woman Suffrage party, vice president of the State Federation of Pennsylvania Women, one of the directors of and a former president of the Philomathean Club.

**NOTES FROM YESTERDAY'S LECTURE.**

Always roast pork or veal in the top oven.

There are many ways of economizing in using a gas range by planning ahead in time, cooking a number of vegetables and the meats in the ovens at the same time.

Always parboil potatoes before roasting them. Otherwise they will be hard, soggy and unpalatable.

Use the counter method of checking up on the amount of vegetables. For instance, count your potatoes and learn how many it takes for a meal. It is better to be a little short than to be wasteful.

It is just as much of an art to do the cooking properly and neatly as it is to do painting or china, embroidery and other fancy work. At the same time a woman should not give up all of her time to cooking and housekeeping. Much unhappiness is caused in the home owing to the housewife not knowing how to do her work in such a way that it becomes a pleasure.

In cooking onions boil them in salted water. They lose their sweetness when cooked in unsalted water.

All vegetables should be put on in boiling water.

**TARZAN OF THE APES**

Continued From Page 8:

be so easily had. Seen the warriors beat the women away from their prisoner. He was to be saved for nobler sport than this; and the first wave of their passion having subsided they contented themselves with crying out taunts and insults, and spitting upon him. Presently they gained the center of the village. There D'Arnot was bound securely to the great post from which no live man had ever been released.

A number of the women scattered to their several huts to fetch pots and water, while others built a row of fires in which portions of the feast were to be boiled while the rest would be slowly dried in strips for future use, as they expected the other warriors to return with many prisoners.

The return of the warriors who had remained to engage in the skirmish with the white men, so that it was quite late when all were in the village, and the dance of death commenced to circle around the doomed offender.

Half fainting from pain and exhaustion, D'Arnot watched from beneath half closed lids what seemed to be the vagary of delirium or some horrid nightmare from which he must soon awake.

The bestial faces, daubed with color—the huge mouths and flabby hanging lips—the yellow teeth, sharp filed—the rolling, demon, eyes—the shining naked bodies—the cruel spears. Surely no such creatures really existed upon earth—he must indeed be dreaming.

The savage, whirling bodies circled

**MORE THAN 1000 CHILDREN PREPARING FOR CONTEST**

This afternoon and tonight bring the busiest hours of the whole year to the children who are entered in the EVENING LEDGER cooking contest. They are preparing hundreds of cookies, biscuits, sponge cakes and loaves of bread, in the hopes of winning the valuable cabinet gas ranges, gas water heaters, barrels of flour, aluminum ware or gas irons for honorable mention.

The exhibits are to be delivered at Horticultural Hall, Broad street below Locust, tomorrow between the hours of 9 a. m. and 7 p. m. Children unable to deliver their exhibits may have some one else do it for them, but they must make sure that a coupon, clipped from the EVENING LEDGER and completely filled in with name, address and other required information, is pasted on the bottom of each loaf of bread, on the side of each sponge cake and on the wooden plates on which cookies and biscuits are presented.

Children who have not sent in their entry blanks to the EVENING LEDGER have until 5 o'clock tomorrow night to put them in the mail. If entry blanks have not already been mailed, these may be delivered at Horticultural Hall when entries are made.

**MORE THAN 1000 ENTRIES.**

On Saturday night nearly a thousand entries had been made in the four divisions of the contest. The entries which arrived in the mails of Saturday night and yesterday have not been counted. The indication is that this will be the biggest baking contest or cooking contest for children ever held in Philadelphia.

This contest opens exceptional opportunities for children of cooking school. The cabinet gas ranges which are being given as first prizes in the bread baking, cookie baking, sponge cake baking and biscuit baking divisions are first-class ranges, such as the average housewife is very anxious to obtain. Thousands of such ranges are being installed in Philadelphia homes at a cost of approximately \$35.

The Clever Triumph gas circulating water heater, which is being given for the second best biscuits, and the No. 25 Roud gas circulating water heater, which is being given for the second best bread, are both valuable prizes. Thousands of this type of gas water heaters are in use in Philadelphia homes. They are worth approximately \$15 each. Any housewife knows the value of the barrel of

nearer. Now a spear sprang forth and touched his arm. The sharp pain and the feel of hot, trickling blood assured him of the awful reality of his hopeless position.

Another spear and then another touched him. He closed his eyes and held his teeth firm set—he would not cry out.

He was a soldier of France, and he would teach these beasts how an officer and a gentleman died.

Tarzan of the Apes needed no interpreter to translate the story of those distant shots. With Jane Porter's blouse still warm upon his lips he was swinging with incredible rapidity through the forest trees straight toward the village of Mtonga.

(CONTINUED TOMORROW.)

**MAN, 56, TO WED GIRL, 30**

Henry H. Bonnell, of Chestnut Hill, to marry Chester Maid.

A marriage license was issued today to Henry Houston Bonnell, a trustee of estates, with offices in the Land Title Building, and Miss Helen Sanford Knowles, daughter of Mrs. William Gray Knowles, of Chester, Pa.

Mr. Bonnell lives at 802 Semmole avenue, Chestnut Hill. The date of the wedding has not been made public.

Mr. Bonnell's wife died about 10 years ago. He has one daughter. He gave his age at the Marriage License Bureau as 56 years. Miss Knowles is 30 years old.

**Problem of Fresh Eggs Solved**

See Our Booth at Horticultural Hall

**BONSOR**

Of Terminal Market

Eggs only 24 hours old. Laid today—sold tomorrow. Nothing finer for Invalids and Family Trade.



Built on honor, scientifically correct, graceful in design, varied in size and type, "Quality" Gas Ranges are the standard for Philadelphia homes.

On display and for sale at all U. S. I. show rooms, department stores and dealers. Used in cooking demonstration at Horticultural Hall this week and next.

ROBERTS & MANDER STOVE CO., PHILADELPHIA

**BAKER'S GELATINE**

(PLAIN)

is of superior quality and is favored by the most careful housekeepers. Try this recipe.



Milbourne flour, which is being given for the second best sponge cake, and of the barrel of King Millas flour, which is being given for the second best cookies.

**GOOD THIRD PRIZES.**

The third prize for each division is a "Weaver" aluminum tea kettle, and the fourth prize in each division is an "Iwanta" gas iron. These prizes are high standard and are well known in Philadelphia homes.

Handsome little cups and medals, properly engraved, are to be given to the winners in each of the divisions and for honorable mention, so the children will have small mementos of value to show for their victories in the contests.

The exhibits will be carefully arranged on Wednesday night, after they are delivered on Wednesday. The judges will meet on Thursday morning at 9 o'clock and the judgments will be made during the day. In order that the judges may not be interfered with, the exhibits will not be open for view by the public until Friday morning after 9 o'clock. During Friday and Saturday any person interested may enter the hall and see the bread, cakes, cookies and biscuits.

**TARZAN OF THE APES**

Continued From Page 8:

be so easily had. Seen the warriors beat the women away from their prisoner. He was to be saved for nobler sport than this; and the first wave of their passion having subsided they contented themselves with crying out taunts and insults, and spitting upon him. Presently they gained the center of the village. There D'Arnot was bound securely to the great post from which no live man had ever been released.

A number of the women scattered to their several huts to fetch pots and water, while others built a row of fires in which portions of the feast were to be boiled while the rest would be slowly dried in strips for future use, as they expected the other warriors to return with many prisoners.

The return of the warriors who had remained to engage in the skirmish with the white men, so that it was quite late when all were in the village, and the dance of death commenced to circle around the doomed offender.

Half fainting from pain and exhaustion, D'Arnot watched from beneath half closed lids what seemed to be the vagary of delirium or some horrid nightmare from which he must soon awake.

The bestial faces, daubed with color—the huge mouths and flabby hanging lips—the yellow teeth, sharp filed—the rolling, demon, eyes—the shining naked bodies—the cruel spears. Surely no such creatures really existed upon earth—he must indeed be dreaming.

The savage, whirling bodies circled

nearer. Now a spear sprang forth and touched his arm. The sharp pain and the feel of hot, trickling blood assured him of the awful reality of his hopeless position.

Another spear and then another touched him. He closed his eyes and held his teeth firm set—he would not cry out.

He was a soldier of France, and he would teach these beasts how an officer and a gentleman died.

Tarzan of the Apes needed no interpreter to translate the story of those distant shots. With Jane Porter's blouse still warm upon his lips he was swinging with incredible rapidity through the forest trees straight toward the village of Mtonga.

(CONTINUED TOMORROW.)

**MAN, 56, TO WED GIRL, 30**

Henry H. Bonnell, of Chestnut Hill, to marry Chester Maid.

A marriage license was issued today to Henry Houston Bonnell, a trustee of estates, with offices in the Land Title Building, and Miss Helen Sanford Knowles, daughter of Mrs. William Gray Knowles, of Chester, Pa.

Mr. Bonnell lives at 802 Semmole avenue, Chestnut Hill. The date of the wedding has not been made public.

Mr. Bonnell's wife died about 10 years ago. He has one daughter. He gave his age at the Marriage License Bureau as 56 years. Miss Knowles is 30 years old.

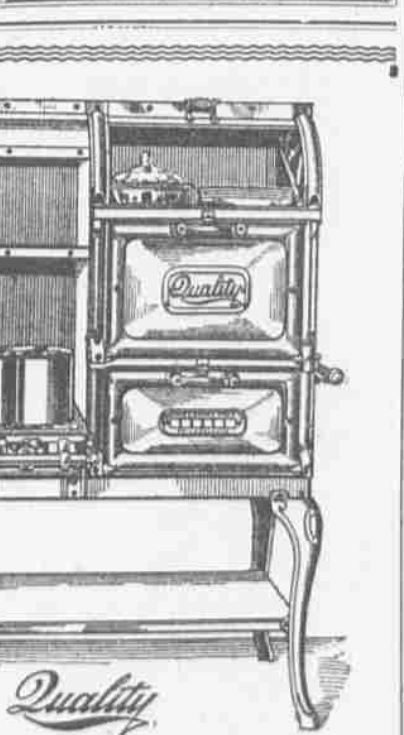
**Problem of Fresh Eggs Solved**

See Our Booth at Horticultural Hall

**BONSOR**

Of Terminal Market

Eggs only 24 hours old. Laid today—sold tomorrow. Nothing finer for Invalids and Family Trade.



Built on honor, scientifically correct, graceful in design, varied in size and type, "Quality" Gas Ranges are the standard for Philadelphia homes.

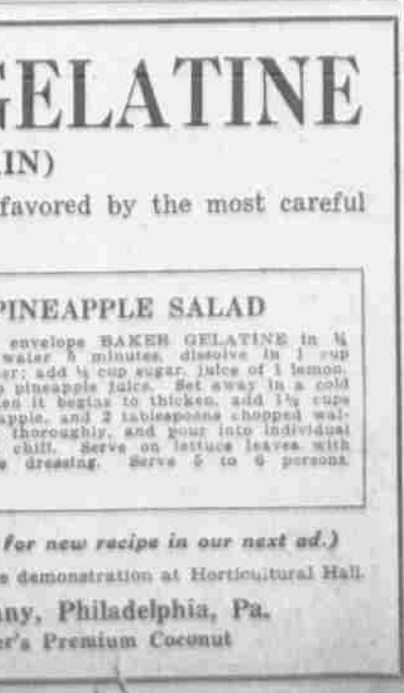
On display and for sale at all U. S. I. show rooms, department stores and dealers. Used in cooking demonstration at Horticultural Hall this week and next.

ROBERTS & MANDER STOVE CO., PHILADELPHIA

**BAKER'S GELATINE**

(PLAIN)

is of superior quality and is favored by the most careful housekeepers. Try this recipe.



**DIPHTHERIA KILLS TWO BOYS IN OLNEY SCHOOL**

Drastic Measures Follow Deaths to Stamp Out Disease—Measles Epidemic General.

The death of two children from diphtheria and an epidemic of measles in the Lowell School, 5th street and Nedro avenue, Olney, have caused general alarm among the parents, many of them withdrawing their children from the school. Stringent methods have been adopted by the school authorities to stamp out the infection, and it was announced today that the building was safe.

Edward Cookrent, 6 years old, and William Harnar Tibbitts, 7 years old, both pupils in the first grade, are the children who died of diphtheria. The deaths occurred within the last few days. Two other children in the first grade died, but their deaths were due to other causes. The room was fumigated three times, and a girl, who is thought to have started the epidemic, is being closely watched at her home. Cultures were taken of all the children.

"The epidemic is well in hand," said Dr. W. S. Cornell, director of medical inspection in the public schools, today.

**MAN, 56, TO WED GIRL, 30**

Henry H. Bonnell, of Chestnut Hill, to marry Chester Maid.

A marriage license was issued today to Henry Houston Bonnell, a trustee of estates, with offices in the Land Title Building, and Miss Helen Sanford Knowles, daughter of Mrs. William Gray Knowles, of Chester, Pa.

Mr. Bonnell lives at 802 Semmole avenue, Chestnut Hill. The date of the wedding has not been made public.

Mr. Bonnell's wife died about 10 years ago. He has one daughter. He gave his age at the Marriage License Bureau as 56 years. Miss Knowles is 30 years old.

**TARZAN OF THE APES**

Continued From Page 8:

be so easily had. Seen the warriors beat the women away from their prisoner. He was to be saved for nobler sport than this; and the first wave of their passion having subsided they contented themselves with crying out taunts and insults, and spitting upon him. Presently they gained the center of the village. There D'Arnot was bound securely to the great post from which no live man had ever been released.

A number of the women scattered to their several huts to fetch pots and water, while others built a row of fires in which portions of the feast were to be boiled while the rest would be slowly dried in strips for future use, as they expected the other warriors to return with many prisoners.

The return of the warriors who had remained to engage in the skirmish with the white men, so that it was quite late when all were in the village, and the dance of death commenced to circle around the doomed offender.

Half fainting from pain and exhaustion, D'Arnot watched from beneath half closed lids what seemed to be the vagary of delirium or some horrid nightmare from which he must soon awake.

The bestial faces, daubed with color—the huge mouths and flabby hanging lips—the yellow teeth, sharp filed—the rolling, demon, eyes—the shining naked bodies—the cruel spears. Surely no such creatures really existed upon earth—he must indeed be dreaming.

The savage, whirling bodies circled

nearer. Now a spear sprang forth and touched his arm. The sharp pain and the feel of hot, trickling blood assured him of the awful reality of his hopeless position.

Another spear and then another touched him. He closed his eyes and held his teeth firm set—he would not cry out.

He was a soldier of France, and he would teach these beasts how an officer and a gentleman died.

Tarzan of the Apes needed no interpreter to translate the story of those distant shots. With Jane Porter's blouse still warm upon his lips he was swinging with incredible rapidity through the forest trees straight toward the village of Mtonga.

(CONTINUED TOMORROW.)

**MAN, 56, TO WED GIRL, 30**

Henry H. Bonnell, of Chestnut Hill, to marry Chester Maid.

A marriage license was issued today to Henry Houston Bonnell, a trustee of estates, with offices in the Land Title Building, and Miss Helen Sanford Knowles, daughter of Mrs. William Gray Knowles, of Chester, Pa.

Mr. Bonnell lives at 802 Semmole avenue, Chestnut Hill. The date of the wedding has not been made public.

Mr. Bonnell's wife died about 10 years ago. He has one daughter. He gave his age at the Marriage License Bureau as 56 years. Miss Knowles is 30 years old.

**Problem of Fresh Eggs Solved**

See Our Booth at Horticultural Hall

**BONSOR**

Of Terminal Market

Eggs only 24 hours old. Laid today—sold tomorrow. Nothing finer for Invalids and Family Trade.



Built on honor, scientifically correct, graceful in design, varied in size and type, "Quality" Gas Ranges are the standard for Philadelphia homes.

On display and for sale at all U. S. I. show rooms, department stores and dealers. Used in cooking demonstration at Horticultural Hall this week and next.

ROBERTS & MANDER STOVE CO., PHILADELPHIA

**BAKER'S GELATINE**

(PLAIN)

is of superior quality and is favored by the most careful housekeepers. Try this recipe.



**DIPHTHERIA KILLS TWO BOYS IN OLNEY SCHOOL**

Drastic Measures Follow Deaths to Stamp Out Disease—Measles Epidemic General.

The death of two children from diphtheria and an epidemic of measles in the Lowell School, 5th street and Nedro avenue, Olney, have caused general alarm among the parents, many of them withdrawing their children from the school. Stringent methods have been adopted by the school authorities to stamp out the infection, and it was announced today that the building was safe.

Edward Cookrent, 6 years old, and William Harnar Tibbitts, 7 years old, both pupils in the first grade, are the children who died of diphtheria. The deaths occurred within the last few days. Two other children in the first grade died, but their deaths were due to other causes. The room was fumigated three times, and a girl, who is thought to have started the epidemic, is being closely watched at her home. Cultures were taken of all the children.

"The epidemic is well in hand," said Dr. W. S. Cornell, director of medical inspection in the public schools, today.

**MAN, 56, TO WED GIRL, 30**

Henry H. Bonnell, of Chestnut Hill, to marry Chester Maid.

A marriage license was issued today to Henry Houston Bonnell, a trustee of estates, with offices in the Land Title Building, and Miss Helen Sanford Knowles, daughter of Mrs. William Gray Knowles, of Chester, Pa.

Mr. Bonnell lives at 802 Semmole avenue, Chestnut Hill. The date of the wedding has not been made public.

Mr. Bonnell's wife died about 10 years ago. He has one daughter. He gave his age at the Marriage License Bureau as 56 years. Miss Knowles is 30 years old.

**TARZAN OF THE APES**

Continued From Page 8:

be so easily had. Seen the warriors beat the women away from their prisoner. He was to be saved for nobler sport than this; and the first wave of their passion having subsided they contented themselves with crying out taunts and insults, and spitting upon him. Presently they gained the center of the village. There D'Arnot was bound securely to the great post from which no live man had ever been released.

A number of the women scattered to their several huts to fetch pots and water, while others built a row of fires in which portions of the feast were to be boiled while the rest would be slowly dried in strips for future use, as they expected the other warriors to return with many prisoners.

The return of the warriors who had remained to engage in the skirmish with the white men, so that it was quite late when all were in the village, and the dance of death commenced to circle around the doomed offender.

Half fainting from pain and exhaustion, D'Arnot watched from beneath half closed lids what seemed to be the vagary of delirium or some horrid nightmare from which he must soon awake.

The bestial faces, daubed with color—the huge mouths and flabby hanging lips—the yellow teeth, sharp filed—the rolling, demon, eyes—the shining naked bodies—the cruel spears. Surely no such creatures really existed upon earth—he must indeed be dreaming.

The savage, whirling bodies circled

nearer. Now a spear sprang forth and touched his arm. The sharp pain and the feel of hot, trickling blood assured him of the awful reality of his hopeless position.

Another spear and then another touched him. He closed his eyes and held his teeth firm set—he would not cry out.

He was a soldier of France, and he would teach these beasts how an officer and a gentleman died.

Tarzan of the Apes needed no interpreter to translate the story of those distant shots. With Jane Porter's blouse still warm upon his lips he was swinging with incredible rapidity through the forest trees straight toward the village of Mtonga.

(CONTINUED TOMORROW.)

**MAN, 56, TO WED GIRL, 30**

Henry H. Bonnell, of Chestnut Hill, to marry Chester Maid.

A marriage license was issued today to Henry Houston Bonnell, a trustee of estates, with offices in the Land Title Building, and Miss Helen Sanford Knowles, daughter of Mrs. William Gray Knowles, of Chester, Pa.

Mr. Bonnell lives at 802 Semmole avenue, Chestnut Hill. The date of the wedding has not been made public.

Mr. Bonnell's wife died about 10 years ago. He has one daughter. He gave his age at the Marriage License Bureau as 56 years. Miss Knowles is 30 years old.

**Problem of Fresh Eggs Solved**

See Our Booth at Horticultural Hall

**BONSOR**

Of Terminal Market

Eggs only 24 hours old. Laid today—sold tomorrow. Nothing finer for Invalids and Family Trade.



Built on honor, scientifically correct, graceful in design, varied in size and type, "Quality" Gas Ranges are the standard for Philadelphia homes.

On display and for sale at all U. S. I. show rooms, department stores and dealers. Used in cooking demonstration at Horticultural Hall this week and next.

ROBERTS & MANDER STOVE CO., PHILADELPHIA

**BAKER'S GELATINE**

(PLAIN)

is of superior quality and is favored by the most careful housekeepers. Try this recipe.



## ENTRY BLANK FOR COOKING CONTEST

Open to girls who are members of cooking school classes in the Philadelphia schools.

Name .....

Address .....

Name of father or mother or nearest relative .....

Age of contestant .....

Name of cooking school .....

Name of teacher .....

Name and number of gas range used .....

Contestant entered for prize for bread ..... cookies .....

..... sponge cake .....

(Place cross after article contested for.)

Clip TODAY'S blank, fill out, and send to Evening Ledger TODAY. Save tomorrow's blank to paste on your exhibit.

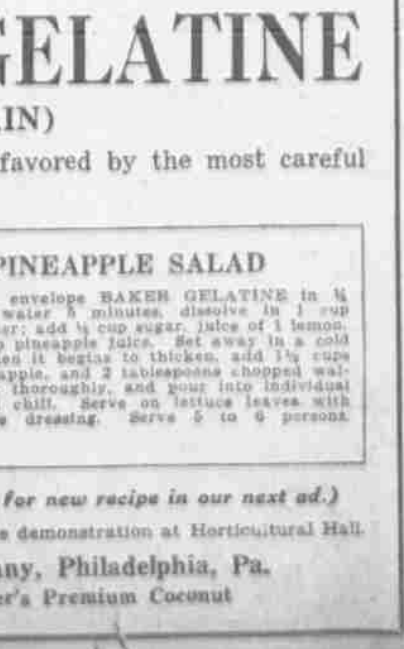
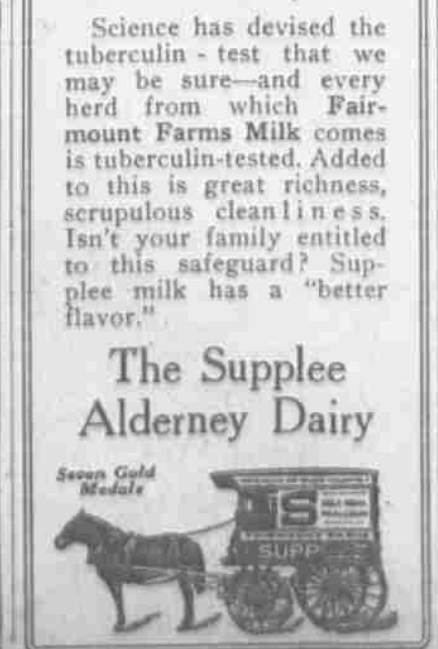
**Imperial Excelsior Gas Range**

"Made in Philadelphia"

This is the range selected as one of the first prizes in the Evening Ledger's Cooking Contest. It includes a box cabinet with warming closet and plate shelf. Large baking and broiling ovens.

For sale by J. G. I. and all their branches, and all good dealers.

**ISAAC A. SHEPPARD COMPANY**  
 PHILADELPHIA, PA.



**BRUNNER & TOLAN**