

PERNICIOUS EVILS OF GOSSIP ARE FAR-REACHING, SAYS M'LISS

More Insidiously Dangerous Than Disease or Pestilence Are the "Sneerwells" of a Village, She Avers

THE long tongue of gossip reached out the other day in a little Maryland town and besmirched with its foul touch a man and woman who were in-

But she reckoned without the village "Sneerwells." With their subterranean faculties sharpened by long practice, they already knew more about the relation than the principals involved—or though they did—and with insidious hints and subtle aspersions, spread their slippery lies broadcast.

The woman became a pariah. The man's wife was made frantic and his home threatened with disintegration. A suicide pact resulted. The man is dead and the woman, according to latest reports, dying. The wife has been administered a shock from which, it is doubtful, if in a lifetime she will recover. And then the notes were found which proved the affair to have been an innocent one!

Such is the power of the breed of whom Virgil speaks as having "one hundred ears and twice as many mouths." Six times as many, I should have said. Gossips tell about six times as much as they hear, and the telling is so elaborated, so embroidered, and, what is worse, so distorted that in less time than it takes to say "Jack Robinson" an innocent tale has grown into a horrible Frankenstein monster.

Somebody has called gossiping "the finest indoor sport of the world." I am woman enough to be able to appreciate and enjoy the rosy feeling that comes from being in a position to impart choice tid-bits of news to one's intimates. But news is news, and, although Mr. Webster would have us believe it to be synonymous with gossip, I think the average person construes it as scandal. At any rate, gossip is never "truth," the whole truth and nothing but the truth. It may in some instances succeed in being the whole truth, but it seldom "is nothing but the truth."

Minus the Inebriation

SARCASTIC bulletins from Washington say that the suffragists fortified themselves with much strong drink, in the form of tea, before introducing their resolution to President Wilson.

What's the matter with tea, anyway? Is it not the original cup that cheers? I ask you.

What is a "Good Catch?"

A CORRESPONDENT yesterday takes me to task for including Judge Sultzberger in the list of bachelors who might be regarded as the city's "good catches" because he has passed the "Osterization" age.

If I didn't know from my own experience what a difficult person the eminent Judge is to interview I might bespeak him on the subject, but I remember well the last time I invaded his sacred precincts in the City Hall for the purpose of getting a "story" from him at the time of his 72d birthday. I heard some wonderfully interesting comments on wild editors and wilder reporters the Judge has known. But I didn't get the interview. The Judge doesn't think much of "personal exploitation," as he phrased it.

But that is aside from the point, which is, Can the Judge be included among the city's good catches? Why not, pray? One Richard Croker, if I mistake not, took unto himself a bride, and an Indian princess at that, at the age of 73. The President at the age of 58 is as happy as a schoolboy over his engagement to Mrs. Galt—another Indian princess. Our own Edward Stotzbury did not regard himself as too far gone down the corridor of time to marry at the age of 63. Even the prisoners at the bar have been known to find the Judge entertaining. There's no reason to think a wife would find him less so.

With a woman it is different. I believe with the 16th century lyric:

"Gather ye rosebuds while ye may, And while ye may, go marry. For having once you lost your prime You may forever tarry."

Which raises the question, "When does a woman lose her prime?"

Is Talking in the Movies a Mortal Sin?

THIS is not a defense of the people who heard their set discussions and conversational hobbies for the tenses moment of the drama you have saved your lunch money to hear. They are an obnoxious breed for whom there is and can be no defense and against whom there has been discovered, up to date, no adequate protection.

But is there not, on the other hand, a clan far more "aggrawating," as Dickens' immortal Jerry would say? Are not the individuals who in tones decidedly audible hiss out, like angry vipers, their protest at the loquacious offenders an infinitely worse variety? And when they insist on solemn silence even in the picture parlors, should not some means for their extermination be devised?

Only the other day a comment far too clever to have been so summarily strangled, was prevented from flowering by a mean-tempered woman who sat in front of me at the movies.

But three words, soft and low, had escaped me when, with a countenance of concentrated rage and hate, she turned and in loud and humiliating voice bade me desist. My companion suggested a change of locality, where wit and wisdom could flow unchecked. Newcomers suffered from her likewise. They, too, moved. Finally the Grouch sat in solitary splendor, with a circle of empty seats around her. She had paid for only one seat, but the surrounding territory was hers by right of conquest.

It seems to me that free, if guarded, speech in the movie parlors will hurt no one.

Letters to Editor Woman's Page

Dear M'LISS—Kindly publish the names of some feminist and suffrage books. Also some standard "anti" literature.

If you want to be converted to the "Cause" read first of all John Stuart Mill on "The Subjection of Women." Then Huxley's "Emancipation Black and White," and Olive Schreiner's "Woman and Labor." Interesting feminist books are: Ellen Key's "The Woman Movement" and "Love and Marriage," and a series of interesting essays written by W. L. George.

Perhaps the "anti" argument that caused the greatest sensation at the time of its publication is Sir Almoth Wright's "Unexpurgated Case Against Woman Suffrage." Senator Martine's speech for the "antis" that has been franked all over the country is regarded as good.

Dear M'LISS—Will you please tell me who made the title role of "Peg O' My Heart" famous? LAURETTE TAYLOR, whose name in real life is Mrs. J. Hartley Manners.

Dear M'LISS—I notice Mr. Tom Daly in his column quotes from an old book that says it is bad form for a woman to speak to a man in a window. Is that true in this age? HELEN R. K.

According to present-day usage even if one's best beloved is ensconced in his club window, Madam Grundy says one cannot recognize him. The etiquette is not so strict, however, regarding just plain windows. I imagine if the light of your eye were engaged in window-dressing or demonstrating it would be quite as fair to encourage him with a nod, at least.

Dear M'LISS—Is it possible to take a trip through the Panama Canal during the winter? TRAVELER.

Not this winter it would seem. Because of great slides the canal has been closed indefinitely. The authorities refuse to commit themselves as to the time of reopening.

Address all communications to M'LISS, care of the Evening Ledger. Write on one side of the paper only

ECCLESIASTICAL CAPES ARE DECIDEDLY FASHIONABLE NOW

THERE is no limit to the ingenuity of designers this year. They have achieved much in giving us the quaint and charming revivals which have characterized most of our evening gowns. When the fall season opened with such an alarming scarcity of models from Paquin, Dreocoll and Worth, the best and only thing to be done was to choose the best points about the work of these artists, and to give as exact and as artistic a version of them as possible. For instance, when Paquin's first velvet afternoon frock made its bow on 5th avenue designers shook their heads. It was made of Bordeaux velvet, to begin with, and it had a narrow ecclesiastical cape which was far from being attractive. But strange to say, the ecclesiastical styles took readily. Perhaps it was because the aristocracy of the period is so conservative, and that they are not so ready to be persuaded, but whatever it was, Milady adopted the styles with eagerness. The arrival of the cold little mitts was the first sign, followed by long, sweeping capes of unique designs, elaborately embroidered in gold and silver threads.

Velvets and nappes are still holding the first place in popularity for evening wraps. Many fashion writers have taken upon themselves to predict the speedy demise of these pretty trifles when the real cold weather came. Then came the opera season with its splendid opportunity for observation, and the number of stunning cloaks in every possible make and shade of velvet made the season a surety. But all the prettiest, and incidentally, the most extravagant capes are far trimmed. Broad bands of Krimmer, coney, Kolinsky and real skins are seen in every shop. The penchant for natural skins is not confined as that for the manufactured ones, because the latter are easier to procure.

Today's fashion picture shows a rather attractive little style for the debutante or small woman. The lines are simple, but the effect is good, being carried out in tones of gold-colored chiffon velvet, with collar and bandeau of skunk fur. The yoke arrangement at the collar is interesting, and the band of fur at the bottom of the cloak is put on by means of elastic, so that it may be used in muff form, or hanging straight around the bottom. The lining is a brilliant gold and not a blue affair.



EVENING WRAP

BREWER'S YEAST GREAT REMEDY FOR VARICOSE OR LEG ULCER

By WILLIAM BRADY, M. D.

THE old, chronic varicose or leg ulcer which is covered with a dry, resistant, indurated scough is one of the most discouraging conditions to treat. Any one who suffers with such an ulcer will do well to consider what the remedy has to offer in the way of treatment.

The suggestion, so far as we are aware, was originally made by the late Dr. Rossell, a distinguished surgeon, author and teacher at Buffalo, N. Y. We have found it very valuable and only our inborn hatred for brewerics and all their works has prevented us from giving the information to our readers. Now, however, the poor brewerics are having a pretty hard time keeping their heads above water; furthermore, they have been remarkably courteous and accommodating in furnishing quantities of their by-product for our patients, so we must suppress our racial antipathy and speak the truth about an excellent remedy—Brewer's yeast.

Any old sore that is covered with a dirty, sanguinous or resistant scough, or any ulcer which refuses to assume the bright red granular appearance of a healing wound (granulating surface) may be treated with Brewer's yeast to good advantage. The yeast is obtained fresh every two or three days from the brewery in a wide-mouthed jar or quart or so at a time—and kept in the refrigerator. If the brewer's real product tastes and acts as well as this by-product smells we do not blame the few million people who consume the former.

Apply the semifluid yeast on sterile gauze folded in several thicknesses. First lather the ulcer thoroughly in sterile water. (Over the gauze apply a layer of rubber dam such as dentists use, or a square of oiled silk, or a piece of oiled waxed paper, to prevent too rapid drying of the yeast. There is a little cotton for padding, and finally a snug bandage preferably an elastic, an ideal, or a woolen flannel bandage made from flannel cut on the bias.)

The yeast smarts a little at first. But it will clean up the ulcer and institute healthy healing. It must be changed about every eight hours. At each re-

dressing bathe the ulcer gently with warm boiled water, but avoid touching it with anything—just pour the water over it to remove all the old yeast and any secretions from the surface.

The yeast dressing may be kept up for a week, more or less, until the ulcer becomes fairly clean.

Of course, the nutrition of the tissues is better when the patient is off the feet. A week in bed is better than a pound of salve for any varicose ulcer.

QUESTIONS AND ANSWERS

I am sure it would gratify many readers other than myself if you would suggest a good application for dandruff.

Answer—We have a letter if you will supply postage. But here is a salve which usually does great good if massaged in systematically, by parting the hair here and there and applying the salve to the scalp only: Powdered sulphur, a dram; salicylic acid, half dram; ointment of rose water, one ounce.

Editor of The Outlook Recovering

Hamilton Wright Mahie, associate editor of The Outlook, author and lecturer, has returned to his home at Summit, N. J., to complete his recovery from the attack of heart disease, which seized him last Friday, the day when he was in this city. He left the University Club last night.

Four Toothsome Cakes for the Amateur Cook

A VERY nice cake to bake for a silver wedding anniversary, or for any occasion where this effect is desired, is obtained by following the directions given below, copyrighted by the New Orleans Picayune. The cake isn't really silver, of course, but the illusion is suggested by the name; the old Creole cooks always made their pastry pleasing in fancy as well as in fact. Here is the recipe:

Required: 1/2 cup of butter, 1/2 cups of sugar, 1 cup of milk, 3 cups of flour, 2 tablespoonsful of baking powder, and the whites of 4 eggs. Beat the butter to a cream, then add the well-beaten sugar and beat well; add the yolks of the eggs and beat till very light. Then add the flour and baking powder together, and add gradually to the mixture. Turn into a buttered pan and bake in a moderate oven for 45 minutes.

Imperial cake is another favorite recipe. Take a pound of butter, a pound of sugar, a pound of flour, the juice and rind of a lemon, a pound of blanched almonds, 1/2 pound of citron, 1/2 pound of raisins, 3 eggs and a teaspoonful of baking powder. Blanch and peel and pound the almonds and crush them in a mortar. Seed the raisins, cut the citron into shreds, and quarter-inch dice, very fine. Grate the zest of the lemon. Beat the butter to a cream, as in the other recipe; add the sugar gradually, beating till light. Then add the yolks of the eggs, beaten to a cream. Beat till very light, then mix the sifted flour and baking powder with the almonds, and add them gradually to the mixture, beating vigorously. Add the raisins, dredging with flour, and the citron; mix well. Add the juice of the lemon and, finally, the whites of the eggs, beaten to a stiff froth. Turn into a moderate oven for an hour in a moderate oven. Use the broom-wisp test before removing from the oven.

White lady cake is a pretty delicacy and is easy to make, too. Use 1/2 cups of flour, 1 cup of sugar, 1/2 cup of butter, the whites of 4 eggs, 1/2 cup of milk, 1 teaspoonful of baking powder and a teaspoonful of peach extract. Cream the butter, add the eggs, beating the whites to a stiff froth, and mixing well. Add the milk and gradually add the flour, blending thoroughly and beating till very light. Add the essence and bake in a moderate oven for an hour.

Madame John's cake is expensive but very good. Use a pound of sugar, 7 ounces of butter the whites of 16 eggs, and a pound of sifted flour, and the juice of an orange. Cream the sugar and butter, then add the whites of the eggs, beaten to a stiff froth, and stir in gradually the flour and a teaspoonful of baking powder. Flavor with the juice of an orange, or with a tablespoonful of orange extract, and bake from 30 to 45 minutes in a quick oven, using the broom wisp test.

Finds Smoke Aids Consumptives

Smoke has something in its favor, according to Prof. W. E. M. Goss, dean of the College of Engineering at the University of Illinois. He has recently studied the smoke situation in Chicago, and in a lecture last night at the Franklin Institute he said that in trying to find out how to get rid of smoke altogether, he learned it was an excellent thing to breathe for consumptives. It acted as an antiseptic, he declared. A smoke-polluted atmosphere, however, was detrimental to pneumonia sufferers, he added.

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Marion Harland's Corner

Music and Magazines "I AM a reader of your Corner and have often wished some good music and magazines that were offered. I did not ask because I thought there were so many other requests before me. This morning I find no one has answered Mrs. M., who offered some in the corner." "E. B. B."

The answer came all the same that swept the offered good things out of our keeping. That particular batch was bestowed elsewhere before we heard from you. But take heart and watch for another benefaction of like nature. We will keep you in mind and believe others will do the same.

Recipe for Popcorn Balls

"I am anxious to get a good recipe for popcorn balls. Can you help me out?" "W. G. G." Cook together a cup each of molasses and brown sugar, a tablespoonful of vinegar and one of butter. When a little dropped into cold water is a brittle thread, add in enough popped corn to thicken it until you can just move the spoon easily. Take the mixture out by the handful and as soon as it may be handled comfortably form into balls. Have more popped corn spread ready upon a big platter and roll the balls over and over in this until no more will adhere to them. Spread in the sun to harden.

Rust Spots on Nickel

"A year ago this fall I purchased a large heater and had it stored in a warehouse over the summer. Now this fall I find it in bad condition. Pipe and iron and nickel parts are rusty; pipe so bad it is doubtful if we can use it. The stove looks good since being brushed and polished. But the rust spots, which are not large, on the nickel do not come off after using several different things. Can you tell me how to keep the stovepipe from rusting when not in use, also the stove itself? Can you tell me how to remove the rust spots from the nickel and also what to do to prevent its rusting again? What is the best way to clean the lining?" "H. B. B." Having cleaned the rest of your heater, dissolve two teaspoons of baking soda in half a cup of water and with a clean, soft rag apply this to the nickel-plated parts, being careful not to spill it upon the rest of the stove. Rub dry with soft flannel. Finally polish with Whiting rubbed on with chamois skin. To prevent rusting keep the metal clean and dry. If you can unscrew the nickel parts, do it. They may be better cleaned when separated from the rest of the stove. Wash the lining with clean soda and a bit of flannel and polish with soft newspaper. To keep your stovepipe from rusting when it is not in use, detach it from the stove and clean out the soot. With a dampened cloth wipe off all the dust and grime from the outside, making clean the inside as well. Then rub the outside well with sweet oil and run a cloth dipped and wrung out in

the same up the inside of the pipe. Then at hand plenty of newspaper and roll them smoothly in place with cotton twine and put it away. This will not prevent the oil and apply the usual polish. Oil can be used when the pipe is not in use. The same may be said of the stored range. Grease it all over and then closely with the invaluable newspaper. They could tell the world yet along without them? and no rust can gather upon it.

Never Used Granulated Sugar

"When I lived in Maryland I found that cheese hardened before we could eat it, and as for our delicious Potomac herring, I grew sick of throwing it away. So I ground up my cheese and 'picked' fine the roe, and my 'cheese' and 'deviled herring' packages tumbled became intensely popular. I reckon you know all about it. It was a dash of essence, a little salt, sugar and mustard. Then it is made into a paste, not too soft, with olive oil. You can't get the Potomac herring here, so never mind about the recipe. I don't pride myself upon my jellies. When I made marmalade and preserves they were lighter in color than my neighbors' productions along the same line. I think it was because I never used granulated sugar—only what was known as 'coffee sugar' among dealers. If I find anything in my old cook books which I fancy you would like, the Corner shall have it." "S. M. B."

I wish we had room for all of a letter that would entertain readers as it has pleased me. The foregoing extract is too good to be omitted from a Corner that is enriched by the acquisition of the best member. I venture to remind her that her herring roe bought in the market is a tolerable substitute for the Potomac variety. Also, that shad roe, treated according to her recipe, is, to some tastes, more palatable than the herring. What do our fellow housewives say of the "coffee sugar" in preserves?

Any communications addressed to Miss Harland should include a clipping of the article in which you are interested, and a reply is desired, stamped, addressed envelope. Send all care of the Evening Ledger, Marion Harland Corner, 608 Chestnut street.

Advertisement for Cut Glass Specials, \$1.50 Olive Dishes 75c, Scarlett's.

Advertisement for Ayers Furriers, 1330 Walnut Street, SPEAKING OF CHRISTMAS, Ayers Furs are inexpensive and they would make a most acceptable gift.

Advertisement for E. Bradford Clarke Co., Sweets and Novelties, 1520 Chestnut Street.

MILLIE AND HER MILLIONS

Comic strip titled 'THE STYLES CHANGE BEFORE ONE CAN TURN AROUND' featuring characters like Monty and Millie. Dialogue includes: 'BY THE WAY, MILLIE, I BROUGHT A PAPER HOME FOR YOU TO LOOK AT.', 'THANKS AWFULLY, OLD CHAP.', 'THERE'S A FASHION PICTURE IN IT OF A VERY PRETTY GOWN.', 'WELL TROT IT OUT AND LET ME SEE IT.', 'ROBERT, YOU MIGHT SEE IF THERE'S A PAPER IN MY OVERCOAT POCKET, PLEASE.', 'YES, SIR.', 'THE PLOT THICKENS.', 'WHY, MONTY, YOU SILLY BOY, I THOUGHT IT WAS RATHER NIFTY.', 'BUT IT'S ALL OUT OF STYLE. THIS IS LAST NIGHT'S PAPER.'