DUMB WIFE MORE DESIRABLE THAN CHATTERER, SAYS M'LISS

The Question of the Feminization of the American Youth by the Predominance of Women Teachers Also Is Discussed

AN INTERESTING letter has come to me in reference to a comment that I made in this column several days ago on Anne Morgan's statement decrying the incompatibility of husbands and wives and their seeming inability to

meet on a common conversational ground, "I agree with you," my correspondent writes, "that evenings would be much less boring if husbands and wives canned the shop talk. I do not expect my hosband to be interested in how many dishes the cook smashed in the course of the day, but somehow he seems to think I ought to show a wild enthusiasm over the trials and tribulations he had in getting an order for a welding machine,

"The fariff and its evils is another one of his conversational fancies. Persimally, I loathe the tariff. I don't understand it-not because I can't. I can understand anything my husband can. But because I don't want to.

Why should I bother my head about such things? I like the movies. So Neither of us is above enjoying the latest neighborhood gossip. He hears plenty of good stories and jokes down town. I know. Why doesn't be tell me these? The newspapers always have articles about people that are interesting. There are plenty of subjects to talk about without having to depend on the cook's activities or the tariff. I'd rather sit quiet and hold hands any time than gabble about something that bores me."

I'll refrain from comment on my correspondent's substitute for the boresome loquacity, but I agree with her that almost anything is better than the bromidie talk "stuff" that passes everywhere for modern conversation.

No more delicious demonstration of this was ever given than in Anatole France's "The Man Who Married a Dumb Wife," being played here this week, A charmingly attractive woman cannot talk. Her husband, the Judge, adores her, not because of, he thinks, but in spite of her affliction. A cure is discovered, The woman talks and lo, such a velley of stilly nethings issue from her lips all within hearing are driven to the point of insanity.

You've met her prototype everywhere. She jabbers in the subway; she chatters at the dinner-party; she holds up the bridge game with her continuous verbal outbursts. Analysis shows it to be quantity-much quantity-without The Judge realizes his awful mistake. "If this thing keeps up," he says to

himself, or words to that effect, "I'll and by hating flercely the woman I thought I loved to distraction." Somebody suggests that the only respite will be to have himself made deaf. He hesitates. A conversation flow, volcanic in every way except that it is seem-

ingly interminable. He hesitates no longer, "Give me surcease or give me death!" The doctor makes him deaf. And they live happily forever after.

A pointed moral, ladies, adorns this tale.

Little Men Versus Sissies

In the whirling, swirling maelstrom of topics that are never far away from us, the question of the feminization of boys by their female teachers is up again. Hugh Cabot, of Boston, has declared that the predominance of women teachers is bad for the American youth. Frankly I don't agree with him, but he nearly all the men I know were taught by women at some stage of their lives I endeavored to get some light on the subject from them.

"Look at me," said one virile creature pridefully, "see how I've been feminized. Is my hair curly? Do I pink my nails or use scent? Do I cling as the clinging vine? I do not. I am not afraid to go home after dark. Furthermore, I believe my mental processes might be described as masculine, and yet I had a bevy of the gentlest, sweetest women as teachers. I never felt more masculinely protective than when I was around them."

"I used to think that I disapproved of women teachers," another told me, "because I had one who wouldn't let me fight. I remember being grossly insulted by another fellow one time. I think he called me names or something. I was just about to punch his nose when the teacher spotted us and pulled me away. I remember further though that we had it out later, after school on the back lot. And so I don't believe I was feminized."

The strong big men of all ages have been taught by women, because women have always been the teachers. One of the best arguments to be advanced on the negative side is, I think, the fact that a boy's mother does not feminize him. Chesterton has said that there is not much use in teaching a boy enything after he has left his mother's tutelage, as she has probably taught him all that's

Will the people who suggest removing boys from the feminizing influence of the teachers also advocate taking them from their mothers?

They've Decided for Us

Physical culturists advise pedestrianism for women. Style-makers tell us that our skirts must be nine yards in width if we are to be "in." Between the upper and the nether millstone what is a willing victim to do anyway?

A Matter of Pride

Hosiery makers declare that women's feet are growing bigger. Every year the demand for size 10 increases. But what is more invoctant is the sidelight cast on these facts by the saleswoman at the stocking counter.

"Women are really bigger-minded, too, she told me. "The time was when a woman who were size nine would ask for number eight and pinch her toes to save her pride. Now she speaks up manfully. Yes we're getting emancipated."

Letters to the Editor of the Woman's Page

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

Dear M'Liss-Please tell me what to do for "perspiring hands." Perspiring hands are really a sign of nervousness. They show, first of all, that you must start much farther back than any local remedy in your selftreatment. Lead a regular life, go to bed early, and don't worry and then after a bit of that, consider the hands themselves.

Exercise-good, snappy brisk walks-will keep the blood circulating as it should and that should be somewhat of a deterrent to excessive perspiration

In all such cases, of course, the first and best advice is to go see a decay Dear M'Liss-Please tell me the meaning of the names Leonora and Lillian.

Leonora is a form of Eleanor which is derived from the same root as Helen. It signifies brightness. People by this name are supposed to have good heads on their shoulders. Lillian is from the Latin word which means "lily." It signifies

Dear M'Liss-What meats are best at this time of the year? HOUSEWIFE. January is said to have the finest of beef, mutton, pork, lamb, turkey, chicken, capon, geese, ducks, pigeons, guinea hen, robbit, quail, venison, equirrel and all kinds of fancy game.

Dear M'Liss-How can I keen my face vells in good condition?

STENOGRAPHER. Never iron them, simply roll them on a cylinder and steam over the tea-

Dear M'Liss-Can you tell me anything about the hospital method of caring for the hot-water bag? Fill the bag three-quarters full of boiling water, then lay the bag flat and fold it over before you put in the stopper. This will prevent the accumulation of

steam, which makes the bag hard and unyielding. Dear M'Liss-In going South would you advise me to purchase low or high footwear? The shoes that I buy now I should like to be good in the summer. Please let me know what is going to be worn. TOURIST.

Because of the short skirts, which will hold out even until the spring and summer, I am told, high shoes will be worn in hot weather for street wear by the ultra-smart. Satins, suedes and soft kids are among the latest novelties to be prophesied for the spring.



A DAINTY FROCK FOR A "PARTY GOWN"

THIS smart little afternoon dress for the little miss is recommended for almost any informal occasion, particularly for dancing school or children's parties. Youthful lines are gracefully combined with touches of hand smocking, which is decidedly fashfomable at the present time on all articles of feminine apparel. The fulness at the yoke is accentiated by using the smocking, which is done in pastel, shades on a white ground. The material is the new grow de Londres silk, and comes in pink, rose, sky, copen and white.

A soft crope de chine collar is picot edged in color with a hemstitched border of the same. A next low the finishes off the neck. The frilly sleeves are ruffled in an attractive manner. The little redictle of self-naterial at one side of the frock gives it a region of the same.

frock given it a quaint appearance, and the price is only \$12.75

Full particulars as to the place where this garment may be purchased can be obtained by sending a stamped, self-addressed envelope to the Editor of the Woman's Page. EVENING LEPSIER, 508 Chestnut street. Please mention the date

Marion Harland's Corner

Wheat Bran Muffins

"SEVERAL restaurants serve a coarse-grained muffin made of coarse material like cracked wheat. I should like to get the recipe for the above or any information you can give reserving it.

I fancy the coarse-grained malerials may be wheat bran prepared for the purpose. If you will send me a stamped and self-addreade ovelope I will direct you how you may obtain this and how to use it. I shall be glad to print any recipe that may seen to meet your derecipe that may seem to meet your de-

Gluten Bread

"If possible, will you kindly send me a recipe for gluten bread and oblige?"

Dissolve a cake of yeast in half a cup Dissolve a cake of years in balf a cup of warm water. Have ready a pint of boiling water and one of sweet milk in which you have stirred a tenspoonful each of salt and sugar. Let this get blood warm before adding the yeast. Stir into this enough gluten flour to make a good batter. Begin with a pint and add at discretion. Beat hard for five minutes and work in coough flour to minutes and work in enough flour to make a soft dough. Knead for ten min-utes and let it rise until it doubles the original bulk. Knead again for five original bulk. original bulk. Knoad again for live minutes, make into loaves, and set for the second rising. When light, bake. Some cooks and white flour to the batter to make the dough. This recipe is selected from a dozen. I shall be happy to publish a better voucled for as such by any member.

Cup Puddings

"My mother used to please us by what ie called cup-puddings. I am sure she was this what she called cup puddings? Four eggs, the weight of the eggs in segar and in flour, half their weight in butter, two inblespoonfuls of milk, one scant reaspoonful of soda dissolved in hot water, juice of half a lemon. Cream, butter and sugar, beat yolks light and mix with the butter and sugar, next the milk and soda, lastly flour and beaten whites alternately. Fill six well-buttered caps three-quarters full and bake in a brisk oven to a nice brown. Cover with thick paper until the pul-dings are fully risen. Serve hot, turn-ing them out of the cups. Cream cheese

Chunk Pickle Recipe Wanted

"Will you kindly send me the address of Mary J. C.? I have music and maga-zines to send her. And, please, I sent a cines to send her. And, please, I sent a setter several months ago asking for the ecipe for sweet chunk pickles, which I and mislaid from the year before, but I

have not seen it published. I suppose it was overlooked?

The recipe for awast chunk pickles went duly to press and was published. You may have overlooked it. If a member reading this recalls that she clipped it out and saved it—as is the commend-

able custom of a host of our colleagues she will confer a favor upon the Corner by sending in a copy. Your kindness in by sending in a copy. Your kindness in offering music and magazines deserves more than a verbal acknowledgement. The address of Mary J. C. went promptly to you by mail.

Two Cake Recipes

"I should like to give a few hints to oung housewives in the form of recipes; Devils Layer Cake-Boll together half a Devils Layer Cake-Boll together half a cup each of granulated, unsweetened chocolate, sweet milk and brown sugar. When they are creamed, take from the fire and set aside to cool. Cream half cup of butter, cup of brown sugar, and two beaten eggs Flavor with lemon, add two-thirds of a cup of milk and mix well. Beat into the boiled mixture, strinto this two cups of flour sifted with one temporary of baking powder. Bake in layers. When they are cool but together with boiled leing Here is another recipe which makes a nice cake—fee Croam Cake—One cup of sugar, piece .Ice Cream Cake-One cup of suxar, piece of butter the size of an egg, whites of two eggs beaten well, half cup of milk, two cups of flour, one teaspoonful of baking powder. Flavor with lemon. Bake in a loaf, Jeing-Volks of two eggs, beaten well, Thicken with pulverized sigar; flavor with vamilin. "C. R."

Young bousekeepers and their elders.

Young housekeepers and their elders ever havel ways of preparing dally food. Those two words spell "monotony" in many households, and never more dreary than at this sesson. Sammer fruits and vegetables tempt us continu-ally by their variety and profusion. In winter we are too prone to fail into a jogtrot of rount, boiled, laked and fried from one week-end to the other. Canned foods mean so little to the average cook that she takes little interest in the famly menu beyond seeing that her houselly menu beyond seeing that her household have enough to eat and that it is cooked properly. It is a good plan to consult your cook book several times a week and to read the contibutions of sister housemothers, who obey the editorial injunction to "do good and to compunicate" the result of that right doing. Do not lose interest in your daily food. Study new dishes and new ways of serving oil. Try the recipes for which serving old. Try the recipes for which we are indebted to C. B.

All communications addressed to Miss Harland should inclose a stamped, selfaddressed envelope, and a clipping of the article in which you are interested. Send to Marion Harland, Evening Ledger, 608 Chestnut street, Philadelphia.

Try These Little Helps A pinch of soda in sour truit, milk or ream, will often restore it to absolute sweetness.

Pecan and bickory nuts may be re-moved whole if you pour boiling water over the nuts and allow them to stand until coel. Then crack on the small end of the nut.

Hang clothing which is scorched in the bright sunshine until clean.

olved and what the society does with its

CHARITY'S REAL END

CLEARLY INDICATED IN

EDUCATIONAL DISPLAY

Exhibition in Widener Building

a Practical Demonstration of

How to Help the Needy

to Help Themselves

DIFFICULT PROBLEM MET

"Motionless Movies" and Three-act

Drama Carry Their Lesson

to Spectators

"So far the most vizorous objection to the work of the society," said R. M. Little today, "has been that it spends more money on the salaries of its workers than it does in material goods for the peor. While I do not say that this is strictly true, I would not be alarmed if it were the case. For it is principally by the efficiency of our workers that we are able to accomplish as much as we do. We seek to put our fingers on the very able to accomplish as much as we do.
We seek to put our lingers on the very vital spot of a family's distress. It takes a sympathetic expert to do this. Food and clothes are generally only the very surface of the needs of a family in distress. Pouring out money in a ceaseless stream would be just like pouring water into a cask with the stop-cock open at the bottom. It passes that the stop-cock open at the stop-cock stream wound be just the posters of the first a cask with the stop-cock open at the bottom. It passes right through, and when it is gone the need is still there. Our aim is to help the family help them.

EXPERT EFFICIENCY AIDS.

The best booth of the society to illust trate the work it does is that in which there is a telephone exchange, with streamers branching out in every direction, connecting courts, churches, schools, hospitals, charities and aid societies of every kind. By this means duplicating the work of other charities that may be working on the same case is avoided. Every bit of available data on the case can be obtained, thus enabling the society to render intelligent aid at once,

There is a huge wheel, which registers every cry for help received by the society during the days of the exhibit. Nearly 200 have been received so far.

THEIR SCHOOL VISITORS. Among the visitors to the exhibit yes-terday afternoon was a class of about 50 young ladica from the West Philadelphia High School. It was a class in "Palla-delphia Government."

The speakers today at the exhibit will be John Story Jenks, director of the Society for Organizing Charity, and R. M. Little, secretary. They will speak on the "Homeless Man." This afternoon there will be a discussion on "Co-opera-tion With the Churches." The speakers will be Franklin Spencer Edmonds and the Revs. William Gray Jones. H. T. Drumgoole, Joseph H. Earp, Edwin Heyl Delk, Louis C. Washburn, D. D., William Quay Rosselle, D. D., William A. O'Donnell, John B. Laird and Edgar R. Appen-

ing snow; . There's a joyful thump to the frozen pump when the moreury's ten below. No throne for me, when at half past three I can sit on a milking stool in delightfut bliss—I have learned all this at a correspondence school.

To comb the locks of the placid ox as he

To comb the locks of the placid ox as he solemnly chews his cud,
While the snow fakes full on the stable wall with a dult and elekening thud;
2 catter the chaft, or the new-weamed calf, while the rossue crows aloof;
By the light of a match or two to patch—the locks in the cowrhed roof,
To teach the hen not to set again, to curry the silvering horse.
You can learn to do—and you ought to, too—in a correspondence course.

Just sit by the light of a fire at night in a

snug and sheltered nock.

With your pen and ink and a nice hot drink and a farm instruction book.

And comfortably learn to milk and churn

and to shake the potators down, to harrow and rean till you fall usleep and dream you have moved to town. The course you will find will improve your mind: it's utterly free from harm-And, take it from me, it will always be the best way to learn to farm.

-James J. Montague in St. Louis Star.

ASK FOR and GET HORLICK'S THE ORIGINAL MALTED MILK

Cheap substitutes cost YOU same price ***

this:

"I am a young girl of 22, and for a long time I have been feeling run down and poorly. I work in an office where the ventilation is not just what it should be. I was told my trouble is norvousness, and advised to take various medicines. But after several experiments I still feel as bad as ever. I have a little catarrhal trouble in the throat, and sometimes a slight cough, but my lungs seem to be all right; there is no pain anywhere. I have lost it rounds in weight. My back achies some, but my kidneys seem to be normal. Won't you please suggest something to help me."

The young lady—like all others who write in that vein—labors under a misapprebension. Her letter details some vague symptoms which might mean any of a dozen or more things. It tells absolutely nothing upon which an opinion or

An additional squad of demonstrators had to be added today to the staff ex-plaining the displays at the Educational Exhibit in the Widener Building, under

Charlty. More than 5000 persons have already visited the exhibition, and those in charge have been so swamped with questions from the interested ones that a "berry call" for more aides was sent out this morning by Stevens Heckscher, president of the society.

The purpose of the exhibit is to demonstrate in the most tangible way, by the means of booths, "motionless movies," and a three-aid drama, the real inside of the daily problems the society faces in its efforts to set the pour and distressed on their feet again. It is also intended to demonstrate just how these problems are solved and what the society are solved as a solved are solved as a solved are solved and what the society are solved as a solved are solved as a solved are solved as a solved are solved and what the society are solved as a solved are solved and what the solved are solved as a so

The solution of the second of

ILLS CANNOT BE DIAGNOSED WITHOUT EXAMINING PATIENT

By WILLIAM BRADY, M. D.

A GOOD many letters from readers of this column ask us to base an opinion or advise a suitable diet or tell what should be done for some such trouble as through correspondence with their physicians and dentiets. If am a young girl of 22 and for a long time I have been feeling run down long time I have been feeling run down and young it work in an office where

But we wish to protest once monagainst such letters as that quoted, is a dangerous thing to trust to a danosts made by long-distance communication, and still more risky to the treatment based upon such a diagnostic treatment base and upon such a diagnostic treatment based upon such as the contract of the treatment based upon such a diagnostif you have any questions upon which you desire information that we can muguit them to us. But do not ask us tell you what is the matter with Do not expect us to do by mall what a doctor can do—even in his private one

QUESTIONS AND ANSWERS

Kidney Trouble Never Causes Backache

Is backache, dull, deep-scated, always present, a symptom of kidney troublet. Answer—In all our hospital and prival practice we cannot recall ever having met with backache due to kidney trouble.

Her Joints Grate

Can you explain what causes my kee to grate when I go up and down stan or turn in bed? My hand feels the gra-

Answer-Either loose body in the kne

SEASONABLE RECIPES

Apple Cake

make and half pint of raisins. This will make two loaves and last for weeks. It improves with keeping.
Golden Chips (for a relish).—Seven pounds of pumpkin, five pounds of sugar, half dozen lemons, I cents' worth of white ginger root. Cut the pumpkin in small cubes and leave it standing with sugar over with. In the morning add the lemon and code.

Shepherd Pie

hot oven."

Shepherd Pie
"Would this recipe he of help to any one? It is a good way to get rid of leftovers: Shepherd pie-Collect all the bits of meat that have accumulated; chop them not too fine and heat them in various kinds of gravies (also leftovers), add pepper and sait to taste, with a generous pinch of poultry seasoning. Sometimes, not always, I add one or two onions, chopped fine. If preferred, you may add a cup of cooked ries. Line a baking dish with mashed potatoes, set in the oven to harden slightly, pour in the filling, cover with mashed potatoes, dot with bits of butter and brown in a hot oven."

Plain Sponge Cake

Five eggs, one cup of sugar, one cup of lour, one teaspoon of baking powder. flour, one tenspoon of baking powder. Heat egus, whites and yolks separately. To the yolks add the sugar and beat till light; then add flour in which the baking powder has been sifted, allernating with the stiffly beaten whites. Jave about a third of the flour to be added last. Any flavoring desired may be used. Bake rather quickly. It is nice eaten with a sauce or so a roll.

Graham Bread

farm when it's covered with gleam- Neglect to supply this causes many a in M. Metcalm; secretary, Charles ing snow; M. Metcalm; secretary, R. Harrison

Croton Sponge Cake

One cup of butter, one cup of smeet milk or tepid water, three cups of sugar four cups of flour, six eggs (whites are yolks beaten separately), two tenspoon of baking powder, sifted with the flow Cream butter and sugar together, as yolks, beat all till light, then add swee milk. Now add a small portion of flow then whites or eggs, alternately with the the batter, or adding fruits or set Filling: One cocoanut and milk, juice and grated rind of two lemons, two cups of sugar, one cup of Boiling water, one haping tablespoonful of cornatarch. But until thick and spread between layer. More cornstarch may be added if necessary, owing to the quantity of milk in the core country.

Queen Corn Sauce

One and one-half good-sized ears of corn, a lo-cent can of mustard (dry), the pounds of cabbage, two red sweet peoper and two green; two tablespoons it turmeric, two pounds of sugar, half gallo of good apple vinegar, six onions, his cup of salt, three bunches of celery. But until the green peopers turn brown. The may be made at any reason, using the same quantity of canned corn.

SEEKS KIN GONE 50 YEARS

Fireman Seeks Brother Said to Be in New Orleans

Every effort is being made by Henry Seidenburg, a fireman attached to Engla Company No. 54, of this city, to find in brother, who has been lost for 50 year. Seidenburg has asked the police, pos-office authorities, the detective bursal and the newspapers in New Orleans in help in the search for his brother, Jon Seidenburg, who he says, may be known help in the search for his brother, John Seidenburg, who, he says, may be knwa under the name of John Sithel, or a John Franks, and who lives in that chi John Seidenburg was taken to New Ocleans with his mother 50 years ago. The mother died of scarlet fever and the boy, then about eight years old, as taken in by a milkman. The fireman say he will go to New Orleans upon be ceipt of any hint that may lead to long-delayed reunion of the two brothers. Graham Bread

"Here is a recipe for graham bread:
One cup of sweet milk, I cup of molasses,
I egg, 1½ cups of graham flour, ½ cup of wheat flour, ½ teaspoonful of soda, I of baking powder. This makes one good-sized loaf and may be doubled if required.

"Hassochusetts has started a correspondence required it is oh! to rise ere the wintry skies grow red with approaching day.

To wake the cows as they stand and drowse mild the frost-bespangled bay.

There's a subtle charm to the dear old farm when it's covered with gleam.

There's a subtle charm to the dear old farm when it's covered with gleam.

Sonn France, and who to two we concent to the scale of scarlet fever and it is one cup of sweet milk, I cup of molasses, I egg, 1½ cups of graham flour, ½ teaspoonful of soda, I of baking powder. This makes one good-sized loaf and may be doubled if required.

"J. B."

Readers with his mother 50 years ago. The mother died of scarlet fever and its late.

The wake the cows as tarted a correspondence of and may be doubled if required.

To wake the cows as they stand and drowse mild the frost-bespangled bay.

There's a subtle charm to the dear old farm when it's covered with gleam.

Neglect to supply this causes many a



MILLIE AND HER MILLIONS

111

TWO WHILE THE HOUSE)

(Copyright, 1915.)

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NOISE IS VERY ANNOYING

YES, BUT WE DON'T NEED IT L

UNTIL NEXT MONTH AND WE









