

LIBRARIAN POURS WOEFUL TALE INTO EAR OF M'LISS

Says Salary Is Not Commensurate With Ability Required to Select Books for City's Readers

ONCE upon a time there was a young librarian who was described by her friends as being very smart indeed, and in the branch library in the suburbs where she served a voracious public, she daily justified her description.

There wasn't much that this librarian did not know about books and their contents. She knew her Santayana and her Swinburne. She could place a quotation as easily from the "Iliad" as she could from Milton's "Paradise Lost."

When one of her elderly patrons who had a forgetful memory approached her and said he'd forgotten the name of the book he wanted, but he knew there was a character in it who was always cracking his knuckles, she replied without hesitation:

"I suppose it's Tolstoy's 'Anna Karenina' you're looking for." And it was. Likewise when a youth approached her and said he'd heard a lot about "this here 'Three Mosquitoes,'" she went to the shelf where Dumas' immortal romance stood.

But, although the young librarian became of great value to the community she served and was thoroughly appreciated by all, there was sometimes a harassed wrinkle in her brow.

"What's up?" I asked her on one of these occasions.

"I'm thinking of leaving," she answered pettishly, "and of taking up stenography, or salesmanship, or teaching—something that I can make more money by."

And because I wore a sympathetic look she unfolded her tale of woe.

"There's much discontentment among librarians in this city," she said. "Philadelphia demands good service in its free libraries, but it is not willing to pay for it. Before a girl can enter the library training school at 13th and Locust streets she must show her diploma from one of the high schools, then she is put through a stiff entrance examination.

"She must demonstrate her familiarity with the literature of all ages; must know the lives and works of prominent authors. Furthermore, she must be 'up on' current topics, must know who's who and why, and what the leading periodicals are dealing with.

"If she passes the exam she then is given a six-months' course in the Library School, after which she can get at job at \$40 a month—not quite \$10 a week.

"In time she may be raised to \$50 a month. This is the most that an assistant can ever get. A few, as the years go by, become chief librarians. Then they are rewarded with a princely sum ranging anywhere from \$80 to \$75 a month. This is the summit of achievement in library work in Philadelphia.

"Certainly," she went on, "our work is of as much importance as that of teaching. A good librarian's influence on the reading public is tremendous. Just as the children depend on the teachers, so our patrons look to us to help them in the choice of books. Almost any other profession or business demanding the same amount of mentality and information would pay several times as much. There is woe among us." Her companion standing by nodded her approval.

"Do you think there'll be a strike?" I asked.

"Oh, no, not that," she said, "but the dissatisfaction is so universal that if something isn't done, I think the most capable girls will look to some other profession to make a living by."

And she went to help a perturbed student look up Cooley's "Constitutional Law."

The Lesser Evil

Would not bull fights for the edification of university youths be much less dangerous than bowl fights?

A Return of the Complex

Daily, life becomes more complicated. I was walking through the basement of a shop the other day when I noticed a curious little pair of scissors lying on a counter devoted to household articles.

"An egg-scissors," the saleswoman said, in answer to my query. "You work it like this," she went on demonstrating how the curved blades operated. "You see it does away with the inconvenience of catching hold of a hot egg and whacking it with a knife. Only 25 cents."

A small amount, surely, that any one would be willing to pay to forego the burnt fingers and general discomfort attendant upon opening a hot egg.

The egg-scissors are but one more example of the difficulty of getting back to the "simple" in customs and manners. About eight years ago the complexity in table etiquette seemed to have reached its climax. There were forks for this, and forks for that, and all sorts of weird and confusing implements to face one at a dinner party.

I remember the look of helpless confusion on a dinner-partner's countenance when he found himself at the ice-cream course with nothing left to tackle his ice but a nut-pick!

Those were the days when one watched one's hostess with a strained and feverish expression, and nothing more terrifying could be imagined than the solid phalanx of silver which had to be used with discretion.

"Start from the outside and work in," was the rule to go by—a safe one in most cases, except when the maids or butlers had a system all their own for placing them.

But latterly the tendency has been toward a more simple table ceremony, only the really necessary cutlery being set out. The advent of the egg-scissors, however, would seem to indicate a return of more complex days. M'LISS.

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—Would it be all right for me to go down to Atlantic City with a young man to visit for a day a girl that we both know? We do not think we need a chaperon.

Madame Grundy usually decrees that where out-of-town trips are to be taken a chaperon should accompany the party. But if your girl friend is living at the shore, and if her family is known to yours, and, furthermore, if the young man who is going to take the trip with you is a gentleman, I see no reason why you should not go.

Dear M'LISS—Please tell me the meaning of the names Rose and Robert. ANXIOUS.

Rose is from the Latin rose, meaning a rose. It was a term of endearment among Roman lovers and their sweethearts. Robert means "red beard."

Dear M'LISS—Can you tell me anything about the State medical examinations? STUDENT.

These will be held on the 18th, 19th and 20th of January, but if you are counting on taking them you must have your photograph, credentials and other requisite identifications in at least two weeks before the time of the examinations.

Dear M'LISS—Can you give me any clue as to the author of the "Goldfish"? BOOKLOVER.

No, I am sorry to say, I cannot. The book is anonymous.

Dear M'LISS—I have a very fine black mohair gown, and was wondering if you could tell me if it would be a good idea to have it remodeled for spring. DRESSMAKER.

I would advise you to remodel your frock by all means, for more mohair has been purchased for spring than in several seasons past, I understand.

Dear M'LISS—Can you give me any idea of the number of American soldiers engaged in the Spanish-American War? M. M. K.

According to the latest estimate, there were 274,717.

Dear M'LISS—Can you tell me who is the consul to America from the Netherlands in New York city? Where could I write him? D. H. J.

A. Van de Sande Bakhuizen, C. G., 11 Broadway, New York.

SEEN IN THE SHOPS



A FORECAST OF SPRING STYLES IN HATS

WITH winter scarcely commenced, some of the more exclusive shops and most of the large stores are showing spring millinery. Characteristic shapes in silk and straw are seen, designed for Southern wear, but nevertheless interesting as an early forecast of the fashionable modes for spring.

The figure at the left shows a sports hat of brilliant orange crepe. The facing is of white tulle. A corded ornament is seen at one side of the crown, and the edge of both the crown and brim is corded in self-tones, too. The angle at which the hat is worn gives it the finishing touch. Price, \$12. This includes several colors. The good-looking blouse of white crepe de chine has as its only trimming self-trills and beaming. It sells for \$8.25.

The other hat is distinctively tailored, being developed in rose linen straw, with a gem-like blue fluff band, finished off with beaded ornaments. The same may be had in various two-tone combinations at \$12. The smart jacket has a rolled satin edge on a chiffon foundation. The grosgrain tie and buttons come in black or colors, and the cascade fall is piped. Price, \$2.25.

Full particulars as to where this costume may be bought will be supplied by the Editor of the Woman's Page, EVENING LEDGER, 608 Chestnut street. The request should be accompanied by a stamped, self-addressed envelope, and should mention the date on which the article appeared.

Marion Harland's Corner

Cleaning Red Fox Furs

COULD you tell me how to clean a set of red fox furs, and also a set of beaver furs? I saw directions for cleaning white furs some time ago, but supposed this method would not apply to red fox and beaver. We have plenty of old school books to give away to those who will pay postage or expressage on them.

I have cleaned colored furs with success in this way: With a whisk-broom, wet in alcohol until it drips, brush the fur until every hair is saturated down to the hide. While it is still wet sift in all the pulverized fuller's earth it will hold. The darker the earth the better. Cover to exclude dust and do not touch for two days. Then brush and beat out the powder and smooth the furs with a hot brush. Grime and grease will come out with the alkaline powder. I have not tried this upon beaver furs, but I see no reason why you should not. The process will certainly clean them. Of course, all the dust that clings to the furs must be well brushed out before they are wet, otherwise you have to get rid of a deposit of mud.

Vegetable Mince Pie

"This seems a little different from any that I have seen, so I send it in answer to a call for green tomato mince-meat: Four quarts of green tomatoes, put through the meat grinder. Drain, then cover with cold water and cook till tender. Turn into a colander. Drain thoroughly, put into a saucepan and add two pounds of brown sugar, one pound of raisins, half pound of citron cut thin, half cup of butter, half cup of vinegar, one level tablespoon of salt. Boil thick and add one tablespoon each of cinnamon and nutmeg and a teaspoon of mince-meat. ELIZABETH R."

You have given us a new idea in your recipe. I only wish it had come earlier in the winter, when it was practically to get green tomatoes. Sensible housemothers will clip it out and save until "green leaves come again." This being the season of mince pies, I reprint a recipe for one which may be made at any season and is warranted to be more digestible than the conventional mince-meat. It is likewise palatable, which may not be affirmed of all substitutes.

Mock Mince Pie—Mix well together one cup of raisins chopped fine, one-half cup of chopped dried currants, one-half cup of salt, one tablespoon of vinegar, two-thirds of a cup of molasses, one-half cup of cider, one-half cup of sugar, one-half cup of cut citron and the juice and rind of two lemons, two Boston crackers, rolled, and one well-beaten egg. Line a

pie pan with paste and fill with some of the mixture, cover with a puff paste and bake.

Orange Cheese Tarts

"May I join in the discussion of cheese-cakes and cheese pies by contributing a recipe long in use in my family, which we all like exceedingly? It is called orange cheese tarts. Peel and seed four large sweet oranges, saving every drop of the juice. Cut half of the parings into strips and cook them in clear water until they are tender. Throw away the water and lay the parings in ice water until they are cold. Drain and dry and pound them to a paste with twice their weight in powdered sugar. Now stir in the reserved juice and the finely minced pulp of the oranges with a tablespoonful of warmed butter (not melted). Beat all together light with the stiffened whites of two eggs added at the last. Fill the pate pans, lined with a good puff paste, with the mixture, and bake in a steady oven. You may, if you like, lay a teaspoonful of meringue upon the top of each when they are done and set upon the upper grating of the oven to form and to color lightly. Eat cold. They are really delicious. My neighbor adds the yolk of two eggs, but we do not think this an improvement.

"MRS. J. T. A."

We fully credit the assertion that the tarts are delicious and proudly allot to them a place among our holiday delicacies. For let it not be forgotten Christmas with the H. H. C. lasts all the year long.

Citron Marmalade

"The recipe for citron marmalade, though the name is new to me, is as follows: One grapefruit, one orange, one lemon. Slice in wafers or put through the food grinder, rejecting nothing but the seeds. Measure and add three times the quantity of cold water; let stand 24 hours, boil 10 minutes, let stand 24 hours. Add to the fruit and juice an equal quantity of sugar, boil two hours, or until it will jelly when chilled, and pour off into jars or tins as preferred. This is an excellent recipe, which is in constant use among my friends, and which has the double merit of economy and ease in preparation. It is really delicious! The poor soul who wants to get up a 'pungent cook-book'—what sort of 'yarn or wool' do you suppose she wants and what is her address?"

"ADMIRER OF THE CORNER."

Accept a unanimous vote of thanks from 'Cornerites'! Had you trusted us with your full address and sent the clipping with initials of the 'poor soul' attached, we might have complied with your request. As it is, we are helpless in the matter.

"Will you kindly send a good recipe for butter scotch pie?" MRS. M. J. W.

Get two cups of coffee "A" sugar with four teaspoonfuls of vinegar, and the same of water. When the sugar is thoroughly dissolved put the mixture into a saucepan and bring to a boil without stirring. Cook ten minutes in this way and take from the fire. Stir in with as few strokes as possible four teaspoonfuls of butter, and cook ten minutes longer. Take from the fire, add cinnamon or ginger to taste, and pour the mixture into pie plates lined with pastry. Cook in a brick oven, covered, for ten minutes, then brown lightly. Eat cold or lukewarm.

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

BUDGET EDITOR LEARNS NEW WAYS TO ECONOMIZE

Housewives Have Solved the Problem of Living on Twenty Dollars in Various Ways

THE value of systematic housekeeping over the slipshod method of paying out for supplies with no regard for ways and means is shown by the contributions of budgets that the Budget Editor is receiving daily in the economy contest.

The detailed budget, for instance, submitted by M. R. is printed below as a striking example of how a housewife can manage to get the most for her money. The smallest expenditure has not been overlooked by this contributor. She has cut her coat, it is very evident, according to her cloth.

The second budget published demonstrates once more how firmly established is the idea of saving in the minds of most good housewives. Nearly one-sixth of her weekly income is saved by Mrs. T. More budgets will be published tomorrow.

To the Budget Prize Editor, EVENING LEDGER.

Dear Sir:—The following is what I have found out by experience can be done with a \$20 a week income. We have no visitors, however, and had very few friends calling on us, otherwise we should have been in a whole lot of trouble.

Table with 2 columns: Item and Amount. Includes: Rent, Heat, Light, Groceries, Coffee, Tea, Bread, Eggs, Vegetables, Toilet soap, Other toilet necessities, Fruit, Apples or oranges, Bread, One-half pound cooking butter, Must have some sweets, Meat, Salt, pepper, etc., Soap, Mocha, once a week, Mocha, once a week, Shop stock benefit society, Postage, if you like.

Total \$20.00

First two years we were married there were only we two and we saved \$10 week and with this money we furnished our home and put down \$400 on a small property, which makes our rent at present \$10. In the summer instead of coal there is ice at 25 cents per week, which makes the actual summer expense \$19.72. You can save the 28 cents over and take your-

Advice to Budget Contributors

On Monday, January 10, a first prize of \$5, a second of \$3 and two of \$1 each were offered for the most practical household budgets of a \$20-a-week income for a family of five.

The contest is still open, but as many of the letters received are being written on both sides of the paper, the Budget Editor must insist that they be written on one side only.

Contributions should be addressed to the Budget Editor, EVENING LEDGER, 608 Chestnut street.

selves on a trolley ride when you have enough.

I forget to mention that our family consists of my husband, three children and myself. Yours truly, M. R.

Another woman writes: Eighty dollars a month or \$20 a week requires a little planning:

Table with 2 columns: Item and Amount. Includes: Food, Rent, Carfare, Gas and oil, Incidentals, Amusements, Building and repairs, Saving fund, Clothing.

Total \$200.00

We do not always spend \$1 for amusement, what is left goes into saving fund.

MRS. C. THORN.

ARCHBISHOP ASSIGNS PRIESTS

Three Newly Ordained and One Is Transferred

Archbishop Prendergast has assigned three newly ordained priests to parishes as follows:

The Rev. Boleslaus J. Zwickl, to St. Ladislav, Philadelphia; the Rev. Anthony J. Stuhlmann, to St. Mary's Church, Catasauqua; the Rev. Plus C. Caernaga, to St. Peter and Paul's Church, Tamaqua. The Rev. Sebastian Jermak has been transferred from St. Ladislav's Church, Philadelphia, to St. Mary's Orphan Asylum, Conshohocken.

NEURITIS OF ONE ARM AND RIB IN YOUR NECK

By WILLIAM BRADY, M. D.

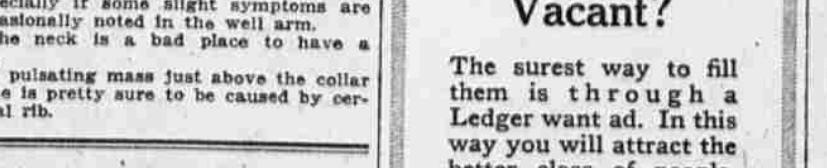
TO EVERY person who has suffered for many months with neuritis of one arm we would put this seemingly irrelevant query. Have you a little rib in your neck?

Virtually every case of "cervical rib" is treated as a case of "brachial neuritis" for a long time before the real nature of the trouble is discovered, if it ever is discovered. There shouldn't be any ribs in one's neck. The place for ribs is farther down the spinal column. But now and then one is discovered with a rib or usually a pair of ribs in the neck, and the symptoms, if any, are very much the same as those of neuritis. There is pain of a most persistent kind, although it is not continuous. The patient notices numbness of the hand, numbness and at times cramps of the fingers. There is remarkable sensitiveness to cold—an attack of pain will come on at night if the arm becomes uncovered. Perhaps the patient finds temporary relief from pain by elevating the arm above the head—a symptom which in itself is against the diagnosis of neuritis. But pain from the pressure of a cervical rib on the nerve plexus of the arm and the great vessels in the neck is not accompanied with much atrophy or wasting of muscles, as is the case in neuritis.

There is but one way to diagnose cervical rib. An X-ray photograph, or rather two or three X-ray photographs, of the neck taken from different planes will show the superfluous rib. It usually can't be felt by the physician. As a rule a cervical rib is only an inch or two or at most three in length—but that is long enough to keep one miserable for years. The symptoms generally do not appear until early adult age, often not until nearly middle age.

Any victim of an old neuritis of the arm which has not responded to medical treatment inside of a year will do well to consider the investment of a small wager on an X-ray photograph, especially if some slight symptoms are occasionally noted in the well arm. The neck is a bad place to have a rib. A pulsating mass just above the collar bone is pretty sure to be caused by cervical rib.

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are true and natural—not artificial.

H. O. WILBUR & SONS Philadelphia

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Boards who are looking for a place with an atmosphere of "home away from home"; men and women who appreciate such accommodations and can meet the financial requirements, read the Ledger daily. Fortify yourself today with a Ledger want ad.

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LOUVAIN SENDS BOOK

U. of P. Professor Gets Series of Lectures From Belgian Institution

The University of Pennsylvania has received a copy of a University of Louvain publication. It was presented to the University by Dr. Joseph C. Toennies, professor and librarian at the University of Louvain, and is of particular interest to the University of Pennsylvania because of the addition to the staff of Dr. J. Carnoy as research professor of the University of Louvain and was drawn up with others by the ruthless and energetic of the venerable and magnificent library. Its splendid library building, one of the glories of Louvain, and its conquerors, the book takes new significance as a relic of the ruins.

EVERY NEMO is an extra value simply as a corset. For the hygienic features, which are genuine, you pay nothing extra.

DEAR MADAM:

A lot of you ladies, some time ago, got the idea that you didn't need much of a corset, and began to wear flimsy things that gave no support, cost you your shape, and developed bunches of fat where you didn't want it.

Most of you have come back to the sensible idea that corset-support is necessary to good health and good looks. Some of you are having a hard time to recover a symmetrical form, and therefore will welcome this—

Introductory Sale



Self-Reducing Corsets \$3.00

Never more popular corsets than the original Nemo models 318, 319 and 321. Now rebuilt, with the fashion lines of 1916; better, more stylish and more comfortable than ever.

Each of the three models is proportioned to suit one of the three distinct types of the full figure:

318—For short, stocky figures, medium bust and hips, large heavy abdomen.

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Choose the model that is built for YOUR figure, and it will FIT YOU without altering a stitch.

You will get an ultra-stylish corset that will give you perfect comfort and outwear any two ordinary corsets.

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ASK YOUR DEALER For Nemo "EGO-SHAPE" Home Hygienic-Fashion Institute, New York

MILLIE AND HER MILLIONS



THIS SORT OF THING NEEDS A GUIDE AND AN INTERPRETER