HORRORS! TEDDY DOESN'T KNOW A PARASITE, DECLARES M'LISS

9 .

In Magazine Article the Colonel Confuses the Clinging Vine With the Home Keeper and Expounds Some Interesting Views

THE ladies! God bless 'end It's his Bull Moostan Highness, Teddy himself, who's chucking the fair sax under the chin once more. Having corralled into his feld those ladies who do want the vote, he now issues a sort of "Come into my garden, Maudie" invitation to those secluded homebodies who don't.

In the current issue of the Metropolitan Magazine, the redoubtable Colonel puts down the big stick, after first swatting the feminists a pulverizing blow with it, and waves the flag for the lowly parasite.

Indeed, just as we had come to regard this clinging vine of humanity-she who is an economic nonenity-as a genus that modern civilization should wipe out, comes Roosevelt to tell us that the parasite is not a parasite at all, but that she is the very backbone of society.

Of course, it's a little difficult to understand just how Teddy managed to confuse the real parasite with what he thinks the world thinks is a parasite. He declares that the assertion that the woman whose primary life work is tak-ing care of her home and children is a parasite is the "sillest of sillness." The fact that every sane-thinking person will agree with him does not seem to penetrate.

"There are men so selfish," he writes, "so short-sighted or so brutal that they speak and act as if the fact of the man's earning money for his wife and children, while the woman bears the children, rears them and takes care of the house for them and for the man, somehow entitles the man to be known as the head of the family, instead of a partner on equal terms with his wife, and entitles him to the exclusive right to dispose of the money, and, as a matter of fact, to dispose of it primarily in his own interest.

"There are professional feminists and so-called woman's rights women who, curiously enough, seem to accept so much of this male attitude as implies that the partner who earns the money is the superior partner, and that therefore the woman, who is physically weaker than the man, should accept as her primary duty the rivaling of him in money making business; and they stigmatize as parasites the women who do the one great and all essential work, without which no other activity by either sex amounts to anything. "The primary work of the man is to earn his own livelihood * * * to do

his own business, and to do it well in order to support himself and his wife and children, and in order that the nation may continue to exist. * * Exactly as it is true that no nation will prosper unless the average man is a homemaker-that is, unless at some business or trade or profession he earns enough to make a home for himself and his wife and children, and is a good husband and father-so no nation can exist at all unless the average woman is the homekeeper, the good wife and unless she is the mother of a sufficient number of healthy children to insure the race going forward and not backward. The indispensable work for the community is the work of the wife and the mother. It is the most honorable work. It is literally and exactly the vital work, the work which, of course, must be done by the average woman or the whole nation goes down with a crash."

To those aspiring women, who dream of pursuing their careers even though they take unto themselves husbands, Teddy says, nay, nay. It is only the exceptional women, he asserts-women like Madame Homer, Julia Ward Howe or Harriet Beecher-who can successfully hold in their hands the reins of matrimony and an outside-of-the-home career at one and the same time.

It seems to me that if this is true there are a great many exceptional women. The number of women novelists who have married, raised families and pursued their line of work meanwhile is legion. Likewise, the number of wives and mothers who have engaged in the work of civic betterment, while keeping a firm hand on the lever of the home, is past counting. Indeed, it is an exceptional woman who isn't exceptional these days.

One thing that Teddy writes, however, will warm the cockles of every womsn's heart. It is:

"The woman who keeps the home has exactly the same right to a say in the disposal of the money as the man who earns the money. Earning the money is not one whit more indispensable than keeping the home. Indeed, 1 am inclined to put it in the second place. The husband who does not give his wife, as a matter of right, her share in the disposal of the common funds is false to his duty. It is not a question of favor at all. Aside from the money to be spent on common account, for the household and the children, the wife has just the same right as the husband to her pin money, her spending money. It is not his money that he gives to her as a gift. It is hers as a matter of right. He may earn it; but he earns it because she keeps the house; and she has just as much right to it as he has. This is not a hostile

it is a right which it is every woman's duty to ask, and which it should y man's pride and pleasure to give without asking. He is a poor creature he grudges it, and she in her turn is a poor creature if she does not insist on her right."

That ought to be enough to get Teddy anything he wants; and who knows what he may not want by the time June arrives? 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-Will you kindly publish in your column the answer to the follow-ing questions: Would it be appropriate for the groom's mother to dress in a white Georgegete cropp gown at a big church wedding? Also, do the bride's parents provide

An Old-Time Ballad

SEEN IN THE SHOPS

LIGHTWEIGHT EVENING WRAP

An all-taffeta evening wrap is cool and becoming for spring and summer wear. The same model in dark colorings is practical as well as dressy. The lines of the cape shown in today's illustration are extremely simple, but quite the proper thing for a summer darks. Brown marsheu hands trim the shell pluk taffeta to very good effect, outlining the wide collar, cuffs and bettem of the coat.

very good effect, outlining the wide collar, cuffs and bottom of the coat. The front of the collar is convertible. It may be worn high of in a deep V shape. Loops and ball buttons of self-material form the only other trimming The same model may be ordered in any color, plain or changeable taffeta, with contrasting bands of marabou. Price, \$32.50. The name of the shop where these articles may be purchased will be supplied by the Editor of the Woman's Prage, Evision Laborni, 608 Chestnut street. The request must be accompanied by a stamped, self-addressed envelope, and must mention the date on which the article appeared.

Marion Harland's Corner

Coffee Stains on Linen TO L. J. H.: Try putting your linen in aweet milk and let it stand in a warm place until thick and sour. Rinse in cold water and then wash, and I think, unless the coffee stains have been repeatedly 'set.' they will come out. Only the stained spots need be put into the milk. I. H."

Can Supply a Copy "In reply to T. P.'s request as to the song, 'I Wonder How the Old Folks Are at Home,' the little is correct, and I would suggest trying the stores. If she is unable to get it, I think I can procure a copy of it if wanted. I think a great deal of your orner, and I am glad to co-operate who

All communication addressed to Marlan Hartand shauld enclose a scamped, self-addressed envelope and a climina of the article in which you are interested. Per-sons wishing to ald in the charitable work of the H. H. T. should write Marlan Harland, its care of this paper. for ad-dresses of those they would like to help, and, having received them, communicate direct with those parties.

neat, rice and seasoning. When it bolls add the beaten egg and stir thoroughly : allow to cool. Shape the croquettes, dip in egg and roll in powdered bread-crumba. Set aside till next morning, when they can be placed in the wire basket and fried in deep fat. Have the fat smoking and brown them a delicious brown, Sprinkle chopped paraley over the croquettes if you fancy this garnle M. A. V."

Another recipe sent by this correspondent will appear later.

Relation of Mother's Cousin

is to me? I have been told that it goes

by generations, and as there are three

generat us of cousins in our family I am

"Will you kindly tell us through your Corner what relation my mother's cousir

THE HOME GARDEN FOR PLEASURE AND PROFIT By JOHN BARTRAM

Plans for Colorful Flower Beds

HERE, folks, are a few designs and hints for garden beds, inspired by the following letter:

Friend John Bartram-Taking ad-vantage of your interesting column, I am writing to ask you if you would help me to design a 10-foot' square plot; something colorful, which, if planted at oncs, would bloom during the summer. Also something to har-monize with scarlet sage. By so doing you will greatly obligs. H. S. F. Friend John Bartram-Taking ad-

monize with scariet sage. By so doing you will greatly oblige. H. S. F. L. P. requests information as to proper time and distance to plant scarlet sage and cannas. Alice wants to know some surc-to-grow plants (from seed) for a small bed. Zimmerman wants directions for a small bed (size unstated) featuring red and yellow flowers. All flower beds should be dug to the depth of two feet and earth raked and fined into a mellow, friable condition. A fistful of it should be firm enough to form a lump carrying the finger prints, yet friable enough to crumble if rubbed gently

friable enough to crumble if rubbed gently between the fingers. The soil should be enriched with hone meal, ground sheep manure or well-rotted stable manure.

thoroughly spaded in. For H. S. F. two plans have been de-signed, one somewhat elaborate and cost-Ing a fair sum of money; the other more simple, but attractive in design and at a less expenditure. The combination in each is based on cannas and scarlet sage. There are no difficult curves, stars or acrolis, which usually are beyond the skill of the amateur. A measuring tape and a good eye are all that will be necessary a good eye are all that will be necessary to attain symmetrical results and the achievement will be a constant joy in con-tinuous bloom. In the centre of plan No. 1 is a caladium esculentum; the cost of a hulb is 25 cents. This is the pivot of a group of 20 cannus, planted in two rows. These will cost from \$1 to \$2 a dogsn. according to the variety selected and whether the roots or growing plants are

uned. Next, working outward, is a series of rows of scarlet sage, about 120 plants being called for, at the rate of \$6 per 100. The finishing edge is a single row, all around, of coleus, the requirement be-ing 120 or so; the cost being \$4 per 100. The cannas abould be planted about one foot and a half apart, the sage about six inches, the coleus about four inches. In each of the four corners is a group of half a dozen scarlet geraniums, costing about a dozen scarlet geraniums, costing about \$1 per dozen. The cannas can be bought as rhizomes, at a discount in price of about 20 per cent., up to the beginning of April. About April 10 they come in grown form, which will make the flowering sea-son carlier. The scarlet sage can be brought up from seed, but this will delay flowering results. It is best to buy the

nowering readity. It is next to buy the colcus in plant form and the greaniums also. Ask for colcus in which bright red predominates in ordering. The following are ideal varieties of canna for the bed; Conomingo, flery scar-let flowers and bronze follage, growing six feet. Wahash four feet bronze follage.

six feet; Wabash, four feet, bronze foliage carmine flower unusually large: William Saunders, also bronze leaved and with a vivid red flower. The standard scarlet sage, Salvia splendens, should be used for he rows nearest the cannas, then should be used Zurich, a dwarfed form, or Golder

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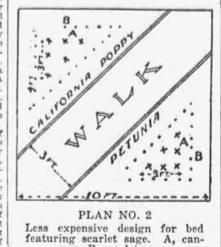
D apart. В, B B, B B В B, B, 8, B B B B B, By EB 2

Bring your problems of gardening to the Evening Ledger for solution. In addition to practical articles, timely to the season, the editor will answer, either out of his own experience as a small-scale gardener or through con-sultation with authoritles, questions of readers. Address John Bartram, Eve-ing Ledger, Philadelphia.

cannot be done with the popples on account of their tender, fleshy roots. Either California poppies (Eschacholtzia) or standard poppies, in a scarlet or crimson variety, may be used. If the former, select

Mandarin or Crimson King variety. Cannas can stand from 12 to 18 inches apart for mass effect, though some gardeners put them as far apart as two feet. Salvia should be planted as near as four inches if a very close effect is sought, but six to nine inches is near enough in a formal design. Coleus, to make a continuous border should be planted three or four inches apart. April 140 is early enough for cannas (reota) +10 is early enough for cannas (roots); April 15-29 (plants); scarlet sage, April

For a small bed of, say, 4 by 4 feet, For a small bed of, say, 4 by 4 feet, featuring red and yellow flowers. I would advise a central row of genista, which grows to 4 feet (three of them will be enough and they will cost about a quar-ter each), on each side, a foot from the



nas; B, scarlet sage.

middle row as described; alternate gallairdia and dictamnus fraxinella at inter-vals of a foot (four of them at 15 or 20 cents each), and for a border. Tom Thumb or some other dwarf nasturiums, planted from seed, the seeds at 2-inch intervals and the rows 6 inches apart. The genista, dictamnus and gallairdia are perennials and will come up year after year if cov-ered with coarse manure and straw in the winter. The nasturtiums must be replant-

ed annually. This bed is casy in design, labor and cost, but will make an at-tractive effect, and will provide plenty of flowers for cutting. of howers for cutting. Nasturtiums, calendula (improved kinds of marigold), popples, both standard and California (eschecholita), petunias, ainnias and masturtiums are all easy and

feathers. sure growers from seed planted in the open border about April 5 to 15, and the crowd-ed seedlings thinned out to 1 or two inches

Coat Hanger de Luxe

A dainty little coat hanger for the kid-les' wardrobe will do much toward indies' wardrobe will do much toward in-culcating a love for tidiness in the young mind. The particular hanger noticed in a shop recently was made of wood, only where the wire hook is placed, a quaint Colonial lady's head is to be seen. She wears a poke bonnet, and her outstretched arms form the hanger proper. A clever girl could make these at home.

Tailored Suits

White broadcloth, jersey cloth, duve-tyne, faille silk or novelty silk may be used on the collar of the dark coat suit. Shawl collars are seen again; some of the models have a plain shawl collar at



French Mayonnaise

Do you know the correct way to make mayonnaise? Here is the recipe as given mayonnaise? Here is the recipe as given by an old French woran, whose mayon-naise has made her famous. Directions must be followed quite litegally, of course, to insure success. One thing to be re-membered is this---the failure of most mayonnaise to "mayonnaise" is due to varying temperatures of the ingredients. This should not be. Don't use one in-This should not be. Don't use one in-gredient right from the ice-chest and the other from the pantry. Take them all out beforehand, if you want them warm, or put them all in the icebox if you prefer them cold. But let them, by all means,

them cold. But let them, by all means, be of common temperature. Take the yolk of a fresh egg and put it in a bowl. Add a bit of sweet oil, drop by drop. When you have dropped about a tablespoonful, having worked it thor-oughly into the egg yolk, add a few drops of lemon juice, blending these ingredients all the time. The mixture will soon be-gin to thicken, but keep on stirring. Now, drop by drop, add more oil. Have an-other spoon ready, and into this put your lemon juice, which must be worked into the contents of the bowl. Keep this up until you have added about 2 gills of oil and the juice of half a lemon. When the egg starts to curdle add a little sait, but do not add until the mayonnaise is madenot add until the mayonnaise is made,

One-Piece Dress

If you find your material for the stre frock is becoming scarce, why not ada the goods you have to the fashionable tw material frock? Make a circular flound as wide as your material will allow any join this to your other goods at the knees. Pockets of the silk on serge, or serge on dik, or whatever the combination happens

slik, or whatever the combination happens to be, are smart. The bodice may feature many styles. You can use a deep foundation of serge laid on to the upper part of slik in Walls of Troy design. A peptum is chic, too, especially on the very slender figure. Be-coming variations of this general design for "deners" are to be seen in any large for "flappers" are to be seen in any large tore.

Ostrich Trimming

The rage for ostrich trimmings of all kinds is very much in evidence this spring. One notices it in the millinery, neckwear and novelty departments par-ticularly. Wide ribbons are edged on one or on both sides with an inch-wide band of ostrich. Hat brims, crowns or any other part which strikes the creator's fancy may be trimmed with curling

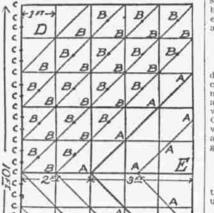
The uncut estrich is smart, too. Beas The uncut estrich is smart, too. Boas of this in shades of mauve, taune and black and white are worn with slik coat-suits. Even the handhags of flowered and striped sliks show touches of ostrich feathers on the bottom.

Spring Silhouette

Have you got a beenive silhouette? Maybe you have and don't know it. Worse still, maybe you haven't! The beehive silhouette is really the same as the Span-sh skirt—that sleek-fitted article which

fits tightly to the knees and then flares out in a full and very abrupt ruffle. Any skirt which is cut full and not gored may be made into a beehive. Just make a very short petileoat which ex-tends about five inches below the hips, ending with a little hem. Into this hem alip a slight wiring of featherbone and weight it. It is the foundation for the fashjonable afternoon or evening frock.





rooms for out-of-town guests, at a hotel, when they have their house filled with

lieve prayers were answered. It was a y impressive play with a short title, the me of which I cannot remember. Can i find it out for me? S. A. P. you find it out for me?

you find it out for me? S. A. P. 1. I do not think there could be any-thing more appropriate at this season for the bridegroom's mother to wear than a Georgette crepe frock of white. By the way, do you know that "groom" means a man who attends to horses. A man about to be married is the "bridegroom." 2. Meanse Grundy does not demand Madame Grundy does not demand that the bride's parents pay the hotel ex-penses of the out-of-town guests to the wool.

actresses? Ethel Barrymore played a role almilar to the one you ascribe to Mrs. when they have their house filled with relatives? I saw Mrs. Patrick Campbell in a play averal years ago, in which she was the invalid wife of a minister and did not be-lieve prayers were answered. It was a

To the correspondent signing his letter "Who Would Like to Know," I regret that I cannot nibble at the balt he throws out to ms. I have made it an inflexible rule not to discuss religion or any of its raminot to discuss recolumn, fications in this column.

Dear M'Liss-Flease describe to me a dress goods called "beige." T. Beiga is a soft woolen dress fabric. Beig without a very distinctive weave,

"Noticing a request for this old-time ballad brings back my boyhood days of 55 and 60 years ago, when I used to sing it. So I send it to you. C. M. S." The song, "The Dark Eyed Sallor," was not so hard to find as we had feared it might be. Other of our elder members have affectionate memories of hearing it sund in "iang super" Second contacting it.

affectionate memories of hearing it in "lang syne," Several copies have sund in reached the Corner.

Preserving Eggs in Liquid Glass

"A reader asks for recipe for preserving eggs in liquid glass. I have used it for three years and have just finished the last of 30 dozen and am sorry we haven't 30 more. The taste is just the same as that of a fresh egg; the whites and yellows are clear, and the whites beat up nicely. There is no odor at all. To one pint of water glass take 10 pints of water that has been bolled and cooled; put into a stone for set of the cooled. has been bound and commy cool cellar. We have one part for fruits and vegotables, which has none of the pipes running into it. I should like to know if you used the same formula. Of course, you must be sure of good fresh eggs. I hope 'Reader' will meet with better success. The shell of the egg usually breaks when bolled for

interested. For instance, my mother and her cousin are first cousins, their children are second cousins, and their children's children third cousins. INQUIRER." Your mother's cousin is your first cousin once removed. Each generation is counted as "a remove." The calculations become confusing after one begins upon

the third generation. I wish somebody versed in genealogies would make out a table of such "removes" for us, to which we may refer with a fair show of establiahing the precise degree of consanguinity.

"Call Books" of Old Dances

"I should like to learn through the Corner if there are any 'call books' now pub-lished for the old fashioned dances, the square dances, Virginia reel, and so on? If there are, what are the names of them? It will inclose a stamped and self-directed envelope for reply. I. A. H." Referred. The Corner owns to unquali-fied ignorance respecting this class of publications. We shall cheerfully communicate to L A. B. any items of infor-

Heat Blister on Mahogany

"Could any one tell me how I can take the heat blisters off a mahogany finished chair? J. C."

Of course the blister must be broken before anything else is done. It cannot be smoothed down to the level of the rest of the wood as it is. If you are expert in the use of varnish you may, after break-ing away the blister, taking care to leave no projecting edges, apply a little thinned marine varnish to the exposed surface, or bleached shellac varnish, thinned to the right consistency with alcohol, and leave covered with a cup or glass all night. Next day rub the varnish down with fine emery paper, and when the surface is perfectly smooth varnish again. Dry for another day, repeat the process, and go through each stage on the third day. It may not be a fine job, but it will not be so unsightly as the blister. I assume in writing thus that you are not near another "A. G." writing thus that you are not near enough to an experienced worker in fine woods to enlist his services. If you could do this it

would be far better than to attempt the "cure" yourself.

Wheat Bran Muffins

CET DE

"Will you kindly give me information on the three inclosed recipes? Are the apples used for apple cake the dried. or sour apples? They make such a dif-ference. Could you give me a recipe for wheat bran multins, and where can I get the four? In the recipe for devil's layer cake, granulated unswestened choo-

ayor cake, granulated unawestened enco-olate is mentioned. I have never seen any but the powdared chocolate, the same as cocoa. Please let me know about the unawestened. M. L. A."

unsweetened. M. L. A." The dried apples are rather tart and sweetened to taske. Dried sweet apples are usually tough in texture. The query as to the flour was answered by mail. To wheat bran add one-half cupful of milk, one well-besten ess, one tesspoonful of butter, one tablespoonful of sugar and one cupful of flour in which has been sifted two tesspoonfuls of baking powder. Stir well together and bake in hot multin many The question respecting the thouslate was answered by mail.



the front and a rippling Premet cape across the shoulders at the back. Jackets are just a shade longer than hip length. They must flare, of course. Platts are fashionable, too. Some of them have facings of white have facings of white.

Fast Black Stockings

loubtful dyes.

Hot Water Nottle Hints The proper way to fill a hot-water bot-tle is given by the trained hurse who This is what she says: First of knows. all, heat the water until it is almost ready to boil, fill the bottle about one-third full, no more. Before you put in the stopper, lay the bag quite flat on a table or bath-A little bit of vinegar added to the water in which black stockings are washed will keep them a fast black. This s a good thing to know in these days of the stockings are stockings are stockings are stocking and black and black stockings are stocking and black and stocking a stocking a stocking a stocking a stocking and stocking and stocking and stocking and stocking a stocki and uncomfortable.



GOOD FORM

Good form queries should be ad-dressed to Deborah Rush, written on one side of the paper and signed with full name and address, though initials ONLY will be published upon request.

On Tuesday the question discussed was, when it is proper for men to wear even-ing dress, and today the query is, when should women wear evening frocks, that is, the low-cut evening grown. The same rule which holds for the man does not hold for the woman. These rules change according to

tom; several years ago it would have been very bad form for women to wear low-cut gowns in the afternoon, and even one who received at afternoon teas and receptions never wore low-necked gowns, now they are the proper thing to wear when receiving. But the guests should not wear low frecks to afternoon affairs. The correct dress for an afternoon tea may be either a tailored suit and fluffy waist, or a one-piece gown. It is always proper to wear evening gowns to dinners. Hats are not worn to dinners or dances,

Company Keeping

Dear Deborah Rush—I am so inter-ested in reading your good form column, It just ascems like the real thing to me. Will you tell me what is meant by keep-ing steady company? Is this a nice ex-pression? I have noticed some people use it and others never do. Why is this? I would appreciate your answer. E. D. Mcfl. Keeping company signifies an under-

B. D. McG. Eseping, company signifies an under-standing between a man and woman that they will go together, excluding other men and girls, with this object in view that if they find in this constant com-panionship great congeniality, they will marry eventually.

panionahip great congeniality, they will marry oventually. The expression is not in good form, nor is it ever used by refined people, further-more, it is very had form to "keep com-pany." Besides being had form it is not fair to the girl, who lets all her other friends go and perhaps, after a time, finits she does not care for the man with whom she in "keeping company." As I said once hefore in this oblumn, expressions such as gentleman triand, girl friand, stendy company and keeping company are vitiant.

Dinner Cards

Dury Dehovak Rush-Is there any spa-mai form to be followed in placing guasts at a dimary How should the cards be erranged for the table? P. M. L. There is an special form to follow. It is well to remember your guasts person-

ality and character and to place those who are congenial or would be apt to be congenial together. Plain cards may be used, though it is always more attractive to use some with dainty or odd designs. The name of each guest should be writ-ten on the card and then it should be placed at each cover in the order which you have planned.

Take Mother's Advice

Dear Deborah Rush-I went to the bedr Debords Rasa-1 went to the movies with a real nice young man last week and he wanted me to go again on Mondhy and yesterday, and my mother said I should not go so often with him so she would not let me accept. Do you are why it was not proper for me to go? JANEL

JANE. It is always hest to follow your mother's advice. If last week was the first time you had gone out with the man in ques-tion, it does seem a bit too much of a good thing to go twice in the next week. I should advise you to do as your mother says in the matter.

Finger Bowls

Dear Deborah Rush-Should finger bowls be used at any time for breakfast? How should they be placed on the plates? J. McN.

J. McN. J. McN. If fruit is served for breakfast, finger bowls are very necessary. The finger bowl is usually of thin glass and comes with a saucer of the same kind. A small doily of lace or fine linen is laid in the centre of the saucer between it and tha bowl. DEBORAH RUSH.

Keeping Nuts Fresh You can keep chestnuts or walnuts for

year in perfect condition if they are acked away in sand. Bags of them pull be placed in a sand-box in the cellar. quick oven.

She Came and Went

As a twig trembles, which a bird Lights on to sing, then leaves unbent, So is my memory thrilled and stirred; I only know she came and want As clasps some lake, by gusts unriven.

The blue dome's measureless content, So my soul knew that moment's heaven; I only know she came and went.

Oh, when the room grows slowly dim, And life's last oil is nearly spent. One such of light these eyes will brim, Only to think she came and went. —Jamas Russell Lowsh.

a hard egg. I think it is due to the con-traction of the shell by the liquid glass, but only a small portion of the white holls out. I have found the process to be satisfactory otherwise. J. A. S.'

Filled Noodles

"In answer to a request for a recipa for The answer to a replace of a result of filed noodles here is one that is delicious: Three cups of flour, 2 eggs, teaspoon of sait. Mix well with a little sait until stiff; put on a floured board and roll out thin; halve and quarter until you have pleces about 6 inches square, then have ready about 30 cents' worth of heef and pork, little more beef than pork (ground). one egg, salt, pepper, a little parsley, a little grated onion, also centre of slice of bread, molsion and break into tiny pieces; mix altogether, take a tablespoon of meat,

put on the dough and pinch together, put into boiling water and let all boil 20 min-utes. Lift out and put on platter and pour hot melted brown butter over them and eat at once. If any are left over they are good cut into small plezes and fried brown for supper; with a little sour relish and dessert they make a fine dinner.

Sour Milk Cakes

"Here is a recipe for sour milk cakes: One cup brown sugar 14 cup butter, 1 cup thick sour milk, 2 cups flour, 1 level teaspoon soda, 14 teaspoon each fine cloves and chromanon, 1 cup seeded raisins. Cream butter and sugar, then add other in-gredients. More flour may be needed to make the cakes stiff enough to keep their gredients. More flour may be needed to make the cakes stiff enough to keep their shape when dropped from a spoon on greased pans. Sift soda in flour before stirring into the wet mixture. Hake in

Rice and Meat Croquettes

Rice and Meat Croquettes "You are always suggesting to house where that they send in recipes that help other women, and while I think many of us have certain recipes that we like very much, we are shy about sending them in. So, with the hope that these I forward may please you. I write. Especially fine are rice and meat croquettes, which can be made of any left-over meats, after be-ing put through the grinder. The sail of al cup of coolesd rice and 1 of chopped meat, I teaspoon of sail, de pepper, 3 tablespoons of butter, he of mik and 1 beaten are. Put the the double boller and let it bolt.

A. S. V.