THE LATEST IN WOMEN'S HATS—COOKING AND SEWING HINTS—MARION HARLAND'S CORNER

DO AMERICANS EXPECT PROFIT EVEN FROM THEIR PLEASURES

Modern Europeans View Our Amusements With an Eye of Pity—We Are Unesthetic—We Cannot "Idle Exquisitely"

EFFICIENCY is the great American fetish. Since the onslaught of Montessoris and Garys our lives have been well-ordered pieces of machinery, the cogs of which fit one into another like a perfect mosaic. We get up like clockwork, splash in a sterile tub, eat a metabolic meal and hie ourselves to our various pursuits with automatic precision and a virtuous feeling that we have done twice as many things as we could have done in an inefficient way, and in half the time.

But with the ending of the day's work the plague of efficiency is not abated. We must take our amusements efficiently. The least possible effort must be scientifically expended, bringing the best results. When the Tired Business Man goes rolling in his limousine to the latest musical comedy his efficiency expert chorties with glee and marks off three hours from the spare time that must be used up.

Men and women of today are too serious about their pleasures, declares a writer in the Unpopular Review. The fact that they want to be efficient in the business of enjoying themselves destroys the illusion and makes happiness a duty. The efficient woman is really the most restless; her home is a horrible example of efficiency run rampant.

The wide-awake middle-class woman who has organized her household so well the she need spend no farther thought or affection on it next sets about correlating her spare time, he declares. (It would be a "he.") When you meet her, properly furred and gowned, coming from a lecture, she will converse pleasantly on the new inhumanity of art and keep her eye fixed on her wrist-watch, because in just fifteen minutes she will be at Carnegie Hall or miss the symphony.

Always coming and going, in what repose can her mind think out the problems she hears of every day? Even if she did commit the absurdity of setting aside thirty minutes to meditate (and she is quite capable of it) the human mind does not work that way. In the midst of work comes the understanding of Hjaestad, in listless, idle hours, the sudden snapping together of disjointed thoughts, and an idea is born.

There is no human machine for living. A cloudless sky and the smell of new grass is as likely to inspire us with love for our fellow man as the systematic reading of the reports on the condition of the poor.

But this isn't all. The American man is the worst offender. Women at least are intellectual in their choice of amusements. The American man is not. He is a low-brow. He has never learned to "idle exquisitely."

The writer continues:

"I have spoken of the women of America because there seems some hope of saving them. The men, one fears, are spoiled forever. They are the laughing-stock of Europe in their inability to amuse themselves outside of business and vaudeville, ignorant of the arts, impatient of the length of time it takes 'pure science' to produce results, smug in their tacit assumption that the bustling American is the last product of the final civilization. They are viewed with indulgent sarcasm by the more leisurely and more cultured European, who cannot regard life as such a hand-to-mouth affair, the accounts of which have to be balanced daily and must always show a surplus on the side of accomplishment. To idle exquisitely is an art which the American middle class cannot understand."

Letters to the Editor of the Woman's Page

Address all communications to Editor of Woman's Page. Write on one side of the paper only.

Dear Madam—I have read so much of your advice in the EVENING LEDGER that I have decided to ask your assistance also.

I would like to know if you know of any reliable hospitals where a girl under eighteen can enter for training. I would like very much to do so, but am not yet eighteen. Do you think if I made it plain to the superintendent of the hospital that I feel it is a waste of time to wait, that I am eager to learn, not to enter training for the novelty (for, goodness knows, I have had too much experience not to know there is no fun or novelty in hospital work), she would permit me to enter? If possible, I would like to enter without deception. I am very large and not so very good-looking, so I often pass for more than eighteen. A READER.

The required age for girls who enter training in Pennsylvania is twenty-one years. However, exceptions have been made to this, and might be made in your case, if you are mature-looking, I am told. The only way to determine this is to see the superintendent of nurses in any of the large hospitals personally.

Peach Recipes

Peaches, perhaps more than any other canned fruit, lend themselves to dainty desserts in winter. Peach tarts made of drained canned peaches piled in a rich baked crust and heaped with whipped cream are one delicacy which can be prepared from the plain fruit. Peach custards of various sorts made of canned peaches covered with boiled custard and macaroon crumbs and meringues is delicious, too. Half a canned peach in a tart of individual size with whipped cream, or a whole canned peach served in a cooked meringue shell with vanilla ice cream, also makes a tempting dessert.

Peaches that are canned for the purpose of making winter desserts should, of course, be thoroughly ripe and perfectly fresh and quite the best peaches that are procurable. Smaller peaches can be reserved for marmalade or some other peach preserve.

Sweet peach pickles—White peaches are the best for pickling, since they will keep their shape better than yellow peaches. Peel carefully and weigh. Allow to each four pounds of fruit two pounds of sugar, one cupful of vinegar and one cupful of water, and a tablespoonful each of mace, cloves and a half ounce of cinnamon. Tie the spices in muslin bags. After the spices have boiled in the vinegar for 15 minutes, remove bags and put in the fruit. Simmer for 15 minutes or until tender, then remove and pack carefully into jars. Boil the syrup until thick and pour over the peaches.

Canned peaches, syrup method—Drop the prepared fruit into boiling water and continue the boiling until a silver fork will easily pierce it. In another granite kettle make a thin syrup, using enough sugar to sweeten the fruit. Remove the peaches from the water and drop them carefully into the boiling syrup. Let them simmer for five minutes, then put them in sterilized jars, put new rubbers in place, fill the jars to overflowing with the boiling syrup and seal them at once.

Peach butter—Wash the peaches and remove the fuzz, but do not peel them. Place them in a granite kettle with a little water and stew them until they are very tender, then run them through a colander to remove the seeds and skins. Put the pulp into a clean preserving kettle and sweeten it to taste. Boil it until it is very thick and of a rich color; during this process constant and vigorous stirring is necessary to prevent burning. While the butter is still hot seal it in jars.

Three Cookie Recipes

Cornflake kisses—Two cups of cornflakes, one cup of sugar, whites of two eggs, one teaspoonful of vanilla extract and one cup of cocoanut. Beat white until stiff, add sugar gradually and beat continuously for two minutes; then add other ingredients, stirring only long enough to mix thoroughly. Drop on oiled paper and bake in a moderate oven. This receipe will make about thirty kisses.

Sugar Cookies—One cup of granulated sugar, butter size of an egg, two eggs, two tablespoonfuls of baking powder, two teaspoonfuls of vanilla extract and flour enough to roll. Cream sugar and butter, add eggs, milk and flavoring and mix well. Then add a little flour in which the baking powder has been mixed; then more flour until stiff enough to roll. Bake in moderate oven.

Oat meal cookies—Four eggs, three cups of oat meal, two cups of flour, one cup of milk, one cup of butter, two cups of sugar, two teaspoonfuls of baking powder and one cup of chopped raisins. Rub raisins in flour and put in last. Grease the pan and drop, very thin.

SEEN IN THE SHOPS

AUTUMN SUIT FOR THE FLAPPER

TYROL WOOL has come to stay, as any one who has had any experience with this unusually serviceable material will be glad to know. This suit comes in sizes 14 to 18 for misses and in 34 to 48 for women. It may be had in a wide range of colors, including pastel tints and heather shades. It makes an excellent suit for the college and school girl.

The coat with its tailored collar, straight belt and patch pockets is quite mannish. Black bone buttons afford a contrasting note.

The skirt is plain, with two pockets on either side and buttons down the front. Price, $22.50.

A useful hat of the same material, Tyrol wool, is shown here. Silk of the same color is combined on the crown, and forms a facing. The hat is trimmed with machine stitching. Price, $5.75.

The name of the shop where these articles may be purchased will be supplied by the Editor of the Woman's Page, EVENING LEDGER, 608 Chestnut street. The request must be accompanied by a stamped self-addressed envelope and must mention the date on which the article appeared.

Chocolate Hermits

One-half cup butter, two-thirds cup sugar, two eggs, one-half cup raisins (seeded), one-fourth teaspoon salt, two teaspoons baking powder, one-fourth cup chocolate powder, two tablespoons hot water, one teaspoon cinnamon. Cream butter, add sugar, eggs, raisins, flour in which baking powder has been sifted, chocolate melted in water, salt and cinnamon. Drop from a teaspoon into a buttered baking sheet. Put a raisin in centre of each hermit and bake in moderate oven.

Collar Conceits

The neck line is like the waist line, no longer a stationary thing. From Paris comes a high collar of black taffeta tied in the back with a flaring bow and falling over it a circular collar of white organdy—the whole a smart little conceit which is especially becoming to the tall, slender woman. High collars are not easy to wear, but they are smart.

A Breath

A breath can fan love's flame to burning—
Make firm resolve of trembling doubt.
But, strange! at fickle fancy's turning,
The selfname breath can blow it out.
—Mary Ainge De Vere.

THE WOMAN WHO SEWS

Readers who desire help with their dress problems will address communications to the Fashion Expert, care of the Editor of the Woman's Page, the Evening Ledger.

AS LONG as there are women to please—and it has been frequently intimated that this isn't the easiest job in the world—there will be novelties in woman's apparel. A season is not considered a success unless it sees the launching of something distinctive in styles, whether it be in furs, hosiery, outer garments, lingerie or bags. There's always something that you can put your finger on and say, "This is new; I've never seen anything just like this before."

That is your opinion when you first behold the canteen muff. Made of raccoon or cross fox it looks as if the wearer had the animal itself tucked away under her arm. For it's a round muff—round like a large circular boudoir pillow. It hangs around the neck on a cord, and may be slipped away beneath the arm or held flat against the chest, like a warrior's shield. Other pelts are equally striking.

The scarf worn with this is made on muffler lines, crossed at the front. The set is extremely smart—and new. Touches of panne in lovely royal blue or old gold are seen on many fur sets this year. Combinations of two, and sometimes three, different kinds of fur are popular. It's going to be a fur season.

Dear Madam—What can I use to remove grass stains from a white serge coat? Do you think a long white serge coat could be made over to wear to dances in the fall? SERIOUS.

Alcohol, applied with a soft sponge, is said to remove stains. Or apply a paste of molasses and flour. Let it remain on the spot for two hours, then remove.

Yes, if the coat is full enough. Why not put a deep band of black velvet on the bottom? Make large buttons, rolled collar and deep cuffs of the same.

Dear Madam—Are there any new styles in neckwear this season? I am making a frock and would like to put a fancy collar on it. Your advice will be appreciated. DRESSMAKER.

White broadcloth collars are smart this year. They are high and are gathered into the back in cartridge pleats. A jabot of creamy lace and black panne Picadilly points gives distinction.

Paper Canteens

Kettles made of thin paper are used by Japaness soldiers.

When needed for boiling, the kettle is filled with water, and then water is poured over it.

It is hung over the fire, and in 10 minutes the water is boiling.

The kettle can be used 5 or 10 times.

Potato Salad Dressing

Grind a sweet green pepper, a cup of celery and a small onion and add to the salad dressing, which should then be mixed with two cups seasoned diced potatoes.

FARMER SMITH'S RAINBOW CLUB

WHAT DOES MOTHER DO?

Dearest Children—Are you interested in your mother? Don't forget she is YOUR MOTHER. She may be president of the sewing circle or sing in the choir, but she is YOUR MOTHER.

What does she do?

Of course, I can think of a lot of things mothers do, but I know one thing they do and that is try to look beautiful for their children.

Talk about electric lights, they are not to be compared to the light in your mother's eyes.

The most beautiful face in the world is mother's.

It seems to me when mother puts up her hair unusually well it would please her to have you tell her about it.

Why not PRAISE MOTHER—once a year, say. You ought to do it every day, every hour! But that would be monotonous.

Get interested in what mother does.

Ask her about the sewing circle or the choir.

I am informed, but, of course, I don't know it to be true, that some mothers of children have dogs.

If your mother has a dog, ask her about him.

Be interested in what mother is interested in!

FARMER SMITH, *Children's Editor.*

DOINGS IN PIGVILLE

Miss Fish Hawk Flies Away

By Farmer Smith

After leaving Pigville, Mister Jay Bird went up to the highest sycamore tree he could find and went fast to sleep.

He slept so long that when he awoke it was light and he had to wait a few minutes to see whether it was morning or evening.

"What am I thinking of?" he exclaimed. "I went to sleep with my tail toward the setting sun. Now the light comes right in my face. Of course, it's morning. Another time when I didn't think. Well, the early worm catches it! Let me see, how does that go? 'The early bird catches the worm.' I am good at quoting.

"Let me see. What is there to do today? Oh, yes! I must get my choir together. Birds who can't sing. We will take lessons from Mrs. Fig—the opinal lady."

"Tra-la-la-la!"

Mister Jay Bird hopped this way and that singing, "Tra-la-tra-la."

Suddenly he saw Miss Fish Hawk soaring far above his head. "Hey there!" he shouted, but Miss Fish Hawk did not hear him, so he went after her.

"Whoa, whoa, whoa!" he shouted. Miss Fish Hawk turned around, and together they circled around the sycamore tree and finally alighted on a big Lough.

"Do you know how to sing?" asked Mister Jay Bird of Miss Fish Hawk.

"No, and I don't want to know. We have enough noise in the sky now. Every time I hear the noise YOU make I want to fly up to the moon. There are no Jay Birds there!"

And with that Miss Fish Hawk flew away, but Mister Jay Bird always got his way; in fact, Miss Fish Hawk came back that very afternoon. You just wait and see.

Things to Know and Do

Conundrum—What is it that by losing an eye has nothing left but a nose?

The Last Flight of Lincoln Beachy

(Continued from yesterday)

By MARY ARMORY GRIGSBY, W. 116th street, New York city.

This time Beachey did not make the loops, but went on until the gathering fog, coming through the Golden Gate, hid him from view, and although we could not see him, we heard his loud motor. Presently the motor stopped and he did what he called the death dive, for with the nose of his monoplane pointed downward, he started straight for the earth, not realizing the momentum he was gaining every second. He had planned to turn his plane just before landing and right himself, and then glide down like the gulls who glide over the bay. But when he did turn it was too late, for his plane crumbled like paper and he looked like a gigantic bird which had been shot on the wing. Faster and faster he fell into the bay.

The horror-stricken crowd turned, each knowing well that Beachey had no chance of escape, because he was strapped in by three heavy straps and had dropped into the bay at the rate of two miles a minute, and, I later found out, went 15 feet under the mud or ooze of the bay.

Immediately, our battleship Oregon sent down divers, and after an hour and a half Beachey's body was finally dragged aboard.

On my way home from the bay I could think of nothing but how his last flight looked, and it filled me with sadness to see such a brave young man killed. When the great crowd had left the grounds and the lights were being turned off at midnight, one of the exposition guards found Beachey's automobile on the Marina, awaiting his return.

Advance Peeps at Freak Fall Styles

"Two-in-One" Spanish Toreador

High-Crown Turban

Empire Bonnet

Bishop Crown

Military Helmet

Courtesy of Gimbel Brothers.

MARION HARLAND'S CORNER

All communications addressed to Marion Harland should inclose a stamped, self-addressed envelope and a clipping of the article in which you are interested.

Individual Chicken Pie

I am a reader of the Corner and should like to ask a favor. Is it possible and convenient for one of your readers to have a recipe for meat pie and another for individual chicken pie? I do hope I do not ask for too much. M. K. H.

Some months back we published a recipe for turkey pie, contributed through the kindness of a United States official resident in Denmark and translated expressly for the Corner by a distinguished linguist. We present, in reply to the request of our correspondent, a formula for another poultry pie, for which we are indebted to the same friendly sources. The goose is not so popular as an article of diet in this country as it is upon the other side of the water. But he may be had, and in prime condition, in all parts of the United States, and is highly esteemed by excellent judges of culinary achievements. Our distinguished countryman who selected this dish for the translator is a connoisseur of note in all pertaining to gastronomy:

"Goose pie—The dish, as usual, is covered with paste or forcemeat. To the gravy, which is poured over the various layers, is added some sherry, pepper and a small part of sugar. If some goose livers are available, one alternates with layers of roast and thin slices of liver; the liver should be previously turned in flour and browned in butter in a frying pan, then covered with a cup of cream, in which it is left to boil slowly for a little while. When the dish has been filled it is covered with forcemeat, and on top of this is placed a layer of the paste in which incisions have been made by means of a sharp knife. The pie is baked slowly for one and one-half hours. It may be made without the forcemeat and without the paste covering. In this case bake only one hour, but before doing so a round hole is made in the layer of forcemeat. Through this hole is poured about half of one pint of boiling brown gravy with wine. The opening is then covered with a layer of forcemeat. In the case when no paste is used the pie may be served with glazed potatoes or hot stewed prunes, over which one pours some browned butter."

Foreign but attractive, when one can render into plain American phrases the directions for preparing the delicacy.

Individual chicken pie (American recipe)—For these have several stoneware or other fireproof deep dishes about the size of a bird bath. Cut up a young fowl into joints, cover with cold water and cook tender, but not until the meat falls from the bones. Lay a piece of dark meat and one of light in each dish; sprinkle with minced salt pork and drop into each dish potato marbles which have been parboiled for 10 minutes. Add small cubes of pastry, three to each dish, and two small young onions no bigger than the end of your thumb. Have ready two cups of the liquor in which the chicken has been cooked. Thicken with a lump of butter rolled in browned flour; season with paprika and minced parsley. Fill the dishes, cover each with a good crust, make a slit in the middle, and bake, covered with paper, half an hour. Then brown.

You may, if liked, make one dish out of this, but many prefer individual portions.

Cleaning Black Straw

Will you kindly advise me through the Corner how to remove dust from a black chip hat? I have used soap and water on it, but have not made the hat look like new. Also, how can I clean a gray wing that is on the hat and is a little soiled? AMATEUR.

I am afraid you have made matters worse by the use of soap and water. You may try a better method now. It can do you no harm. Take out the lining and remove the band, clipping every stitch and taking out the bits of thread. Then brush the hat, inside and out, with a stiff whisk broom. This done, cover the hat with the fine corn meal, dampened with gasoline, and rub it into the straw with a soft cloth. Leave it on for half an hour and brush out the dry meal. This will clean any dusty straw. But I cannot warrant the color of one already scrubbed with soapsuds. Wash the wing in clear gasoline and hang it, tip downward, in the air and sun to dry. Have no artificial light near it at any stage of the process.

Teaching Night Classes

Is there any opportunity for a young man possessing a complete high school and business college training to secure some experience in teaching a public or any kind of a school during the evening, through the winter? I am employed through the day, and should like to get that kind of an experience. ARTHUR K.

Your questions are referred. We crave replies from readers who are better qualified to deal with the problem.

Words and Music Wanted

You have helped me before, and I am coming again for help. I should like to know if any reader can give me the words and music of this song:

"Methinks I see mother kneeling down at night to pray,
Asking God to give her boy who is soldiering far away."

I have some foreign stamps to pass along. MARIE R.

Referred to members versed in popular verse and home ballads. I hold your address. The lines are utterly unfamiliar to the Corner. The stamps will be claimed duly and gratefully.

Letters for Missionaries

"Please give me some home missionary's address. I should like to correspond with one. Or is there a missionary who would like to come into the country for a month? I will give her a free home as long as she is here. I should like to visit or write to invalids. Please send the name of M. W. L. M. L.

The address of M. W. went to you by mail. We are so fortunate as to number a goodly company of home as well as foreign missionaries among our members. I hope one of them who would like to have a brief vacation from work may see your kind proposal and write to me for your address. You are evidently infused with the true missionary spirit. "I was sick and ye visited me," is a sentence that never loses its meaning for you and your fellow disciples.

Gown and Fur Shop
1206 WALNUT ST.

Announces an advance opening to present for your inspection and selection a complete showing of the new

DRESSES
SUITS
COATS
BLOUSES

Furs of all Description
Tailored Suits at special prices this month
Best Quality Velour Hats, all colors, $10.00
J. ULRICH

SCHOOLS AND COLLEGES

Oratory
Elocution — Salesmanship
Journalism — Dramatic Art
Mind Building — Authorship
Force of personality, fullness of knowledge, vividness of conception, sympathetic appreciation and invincible logic are the essentials not only of Oratory, but of success in any vocation. There are few Orators, few highly successful people, because these qualities are not inherited in sufficient degree and because Education made no scientific effort to strengthen these qualities.
The New Education of Neff College in all cases greatly increases the power of these essentials and advances men and women commercially, socially and personally.
Dr. Neff has written a booklet on "The New Education and Success," which we will mail on application. Fall Term September 25th; classes forming; morning, afternoon and evening. Call, write or phone Spruce 3218. Office open evenings 8 to 9.
Neff College
1730 Chestnut Street

Positions Guaranteed
We train students for good positions as Stenographers, Bookkeepers, Secretaries and Salesmen and find good positions for them. May we serve you? Experts as teachers. Charges moderate. Day and Night School opens Sept. 18. Why not register now?
Strayer's Business College
801-807 Chestnut St., Phila.
Walnut 384 Main 23-90

Y. M. C. A. 1421 Arch St. Booklets on request
Central Preparatory School
DAY AND EVENING
Gives complete preparation for college or professional school. Certificate recognized by leading colleges. Faculty of experienced, college-trained men. All facilities, such as Gymnasium, Natatorium, Socials and Religious Instruction, develop all-round manhood. Business Department prepares for stenographic, bookkeeping and secretarial positions. Elementary School. 100 other high-grade courses—Commercial, Engineering, Music. Day School opens Sept. 18; Evening School Oct. 2.

BANKS BUSINESS COLLEGE
Paying Places are open for every young man or young woman who will undergo the training in our school.
Day School opens Sept. 18th.
Night School opens Sept. 18th.
Enter any time.
925 Chestnut Street.

FRIENDS' CENTRAL
And its Elementary Schools offer graded courses of education from kindergarten to college. Write for Year Book. Schools open 10th mo. 2d. Enroll now.
JOHN W. CARR, Ph. D., Principal
15TH AND RACE STS., PHILADELPHIA

FRIENDS' SELECT SCHOOL
"Almost a Country School" on the Parkway
BOYS—140 N. 16th St.—GIRLS

TEACHERS for schools and schools for teachers; free to employers. Nat'l Teachers' Agy., D. H. Cook, 527 Perry bldg. Spruce 2722.

SWARTHMORE, PA.
SWARTHMORE PREPARATORY SCHOOL
Every facility in modern, well-equipped buildings, recreation and refined surroundings. Mental, moral and physical development. A. H. Tomlinson, Headmaster, Box H, Swarthmore, Pa.

Young Men and Boys
UNIVERSITY OF PENNSYLVANIA
Wharton School of Finance and Commerce
OFFERS EVENING COURSES
Accounting and Commercial Law
Real Estate and Insurance
Advertising and Selling
Finance and Banking
Registration every evening except Saturday, 7 to 9. Sept. 18 to 30. Sessions begin Sept. 29. Logan Hall, 36th and Woodland Avenue

GERMANTOWN, PA.
GERMANTOWN FRIENDS SCHOOL
OPENS 10 MO. 3D. OFFICE OPEN DAILY
STANLEY R. YARNALL, Principal.

BETHLEHEM, PA.
Bethlehem Preparatory School
Prepares for leading colleges. Ext. grounds and athletic fields. New bldgs. Catalogue on request. John D. Tuggey, M.A., Headmaster, Bethlehem, Pa.

BORDENTOWN, N. J.
BORDENTOWN MILITARY INSTITUTE
Our methods of instruction develop habits of concentration, as proved by the success of our graduates in college and business. Our system of military drill develops habits of neatness and self-control. Send for catalogue. The Principal, Bordentown-on-the-Delaware, N. J.

NEWTON, N. J.
Newton Academy, Semi-military, 50th year. Home school for 40 boys near N. Y. Rate and Catalog. F. S. Ulmer, Principal, Box L, Newton, N. J.

Young Ladies and Girls
Phila. School of Design for Women
BROAD & MASTER STS. REOPENS OCT. 5
Full courses in Art and Industrial Art. Practical Designing in all its branches. Illustration. Fashion Illustration.
P. A. B. WIDENER FELLOWSHIP TO EUROPE FOR DESIGN

MISS HILLS' SCHOOL
1808 SPRUCE STREET
MAIN LINE BRANCH
ARDMORE
ELIZABETH HILLS LYMAN, Principal.

SWARTHMORE, PA.
THE BARY LYON SCHOOL.—A Country School in a College Town. College Prep. Certif. plus General and Finishing Courses. Upper, for girls 16 to 21 yrs. one-com.-sept. M. H. Grier, A.B., Principal, Box 1608, Swarthmore.

OVERBROOK, PA.
MISS SAYWARD'S SCHOOL FOR GIRLS
Overbrook, Phila., Pa.—College Preparatory, Special Courses. Junior and Musical Departments. Athletics. Domestic Science. Carriage calls for pupils in Bala, Cynwyd, Merion, Wynnefield. Miss S. Janet Sayward, Principal.

MUSIC
SCHOOL OF MUSIC
20 Courses. Vocal and Instrumental. Open to Men, Women, Children, day and evening. Catalog. 1421 Arch St.

DANCING
THE C. ELLWOOD CARPENTER STUDIO OF CORRECT DANCING
1123 Chestnut Street—1123
Private lessons day and evening. Adult classes forming. Circulars and terms upon application.