

M'LISS DISCUSSES WOMAN'S ACHIEVEMENT—SEWING ADVICE AND QUESTIONS

WHO WOULD BE A MERE MAN? M'LISS ASKS, DEFENDING WOMAN What Every Woman Ought to Know Is That She Has Made Man What He Is—the Clever Thing

It is strange that no man envies us; that you never hear one of these lords of creation bemoaning the fact that he was born male and not female. Time and time again women will be heard to cry out loud against the unkind fate which made them women. A thousand times a day they will rail against the supposed handicap of their sex. Without so much as a protest they let the poet write about man as "the noblest work of God." It never so much as occurred to them to dispute or deny it.

It is refreshing and no less surprising, then, to find in one of the current magazines—the Unpopular Review—an article on the joy of being a woman. If I were altogether certain in my mind that no severs masculine eye ever cast itself over this space I should say unhesitatingly that I was inspired with a feeling of malvolent glee at the anonymous writer's courage in declaring woman's superiority, mental, moral and physical, to man.

Men are geniuses, the lady contends, merely because women permit them to be. Working by this generosity, since it is infinitely more gratifying, more soul-satisfying, to have made a Plato than merely to have evolved his philosophy. Woman deliberately and with malice aforethought permitted herself to be added with a reputation for weakness so that man might grow strong enough to be considered a worthy mate for her.

"Man is a timorous, self-distrustful creature," the author writes, "who would never have discovered his powers if not stimulated by woman's weakness. Probably prehistoric woman voluntarily gave up her own muscle in order that man might develop his by serving her. It is only recently that we have dared to be as athletic as we might, and the effort is still tentative enough to be relinquished, muscular or moral, in men. Women, conscious how they hold men's welfare in their hands, simply do not dare to discover how strong they might be if they tried, because they have so far used their physical weakness not only as a means of arousing men's good activities, but also as a means of turning to nobler direc-

tions their bad ones. Men are naturally acquisitive, impelled to work for gain and gold, gain and more gain, gold and more gold. Unable to deter them from this impulse, we turn it to an unselfish end; that is, we let them support us, preserving for their sakes the fiction that they are too frail to support ourselves. If they had neither child nor wife, men would still be rolling up wealth, but it is very much better for their characters that they should suppose they are working for their families rather than for themselves. We might be Amazons, but for men's own sakes we refrain from what would be for ourselves a selfish indulgence in vigor.

"Man is not only naturally acquisitive, but is naturally ostentatious of his acquisitions. Having bled for his baubles he wishes to put them on and strut in them. Again we slip in and redirect his impulse. We put on his baubles and strut for him. We let him think that our delicate physique is better fitted for jewels and silks than his sturdier frame."

"Not only for the moral advantages gained by men in supporting us do women preserve the fallacy of physical feebleness, but also for the spiritual exaltation men may enjoy by protecting us and rescuing us from perils. The truth is that women are not really afraid of anything, but perceive how much splendid incentive would be lost to the world if they did not pretend to be."

"The universality of the mouse fear proves its prehistoric origin, showing how consistently and successfully women have been educating men in heroism; in earliest times it probably required a whole dinothorium ramping at the cave-mouth to induce primitive man to draw a weapon in his mate's defense, but now to evoke the quittance of chivalry all a woman has to do is to hop on a chair at the sight of a mouse."

"In other words, instead of having been, as a feminist writer has dubbed us, 'the world's worst failures,' we women have made a pretty neat job of the world set out for us—that of making real heroes out of the creatures who are our fathers, sons and sweethearts."

M'LISS.

SEEN IN THE SHOPS



FURS AT SUMMER PRICES

WITH the price of everything advancing, it is the wise person who buys a staple article when it is offered at its lowest figure. One of the furreries, who is continuing his summer sale through September, is offering, among other things, this handsome set of Kamtschatka dyed, featuring the solid animal scarf and barrel muff, the latter trimmed in crepe de chine, for \$120, the former price being \$150.

The smart flat sailor is of hatters' plush, with a velvet top crown. Its only trimming is an effective arrangement of burnt ostrich feathers. In black or colors. Price, \$12.50. 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.

Tasty Stews

Veal Stew with Shortcake—Cut in cubes three pounds of breast of veal. Put in a stewpan, cover with boiling water and cook slowly for one hour. Then add one dozen small peeled silver-skin onions, which have been parboiled 10 minutes, and one dozen small new potatoes and cook another hour. Season with salt and cook until vegetables are tender. Remove meat and vegetables; add one cup of hot cream or milk to liquor, season again with salt and pepper and thicken with four, diluted with cold milk. Make a shortcake in layer, cakepan, place one round on a warm choppilatter, spread with butter. Heat meat again in gravy, pour over shortcake and place remaining round over meat. Surround whole with vegetable, pour gravy over all, sprinkle with one tablespoonful of finely chopped parsley and serve.

Rabbit Stew—Take a dressed young rabbit, cut in small pieces and soak in cold water for an hour or longer; drain, roll in flour and fry a light brown in hot lard and butter, mixed; cover with boiling water and simmer until tender; drain, pour stock over meat, surround whole with vegetable, pour gravy over all, sprinkle with salt and pepper and celery salt if desired. Add one cup of hot milk and pour the sauce slowly over one well-beaten egg, stir well and put in hot dish. Garnish with a few sprigs of parsley.

Spaghetti Stew—One 5-cent package of spaghetti, one-half pound of sliced bacon, three medium-sized tomatoes or a small can of tomatoes, two medium-sized onions and two medium-sized sweet peppers. Cook spaghetti to boiling salt water 12 or 15 minutes, drain and remove from the fire. While spaghetti is cooking, cut bacon in small squares in frying pan and stir until brown; then place onions, peppers and tomatoes, chopped fine, in frying pan and add to which you offer it. It would be impossible to tell you the yearly increase an interior decorator could be certain of. That, of course, would be dependent also upon her. Why don't you go to an interior decorator of big reputation in Philadelphia and ask him or her to tell you about the practical side of the profession before relinquishing your present job?

Letters to the Editor of the Woman's Page

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

Dear M'Liss—Some months ago you were kind enough to mention my name in your column. I am again coming to you for help. I am already too many interior decorators in the field. I would like to know if it is difficult to obtain a position, after taking such a course, with a firm in Philadelphia. The average salary to start and the percentage of increase would be much appreciated. I hope I am not asking you to do too much for me. I am sure I am not making a mistake in turning to you for help. I am going to be hard for me to give the time and money necessary to do this.

It is certainly a truism to tell any one that there is always room at the top for a man or woman in any profession, but that

PHILADELPHIA WOMEN TEACHERS LOSE THEIR POSTS ON MARRIAGE

Assistant School Solicitor Merchant Says Forfeiture Is Automatic Under Rule of Education Board

UNLIKE PITTSBURGH CASE

Women school teachers automatically forfeit their positions in this city at the performance of the marriage ceremony, according to Edward Merchant, assistant school solicitor. Mr. Merchant's opinion was prompted by a dispute in Pittsburgh between a married woman who insists upon her reinstatement as school teacher and the local Board of Education, which refused to reappoint her. The solicitor in that city has decided that marriage is not sufficient reason for discharging the instructor, but the School Board has not yet returned her to her old post and her counsel threatens court action.

"I am not familiar with all of the circumstances of the Pittsburgh case," said Mr. Merchant, "but I believe that the solicitor's opinion there was based upon the fact that the board had taken no action relative to married teachers generally before they considered this particular person's case. The Board of Education of Philadelphia, however, established a rule on the subject ten years ago. It declared that without formal notification every teacher who marries must be considered as no longer an employee of the school system. Considerable argument on both sides of the question was heard by the board of this city before the decision was made. The only exceptions to the rule are teachers who were married and already in the service when the action became effective."

"If a teacher is married and her husband dies, she can be reinstated at the salary which she received when her name was removed from the payroll. The same conditions apply to women who are divorced. If the husband of a married teacher becomes mentally or physically incapacitated and she deposits an affidavit to that effect with the Board of Education, she can be reappointed at her former salary. The proper authorities must be satisfied, however, that the husband is not capable of supporting the wife."

TOMORROW IS 'TAG DAY' FOR MADONNA HOUSE FUND

Young Men and Women Will Seek Aid in 'Little Italy'

"Tomorrow will be 'Tag Day' in Little Italy. Three hundred young men and women members of the Madonna Catholic Club will stand in front of all the Catholic churches in the Italian section and 'tag' persons going and coming from mass. This is the last part of the campaign to raise \$10,000 to rebuild the Madonna House, 814 South Tenth street. The Madonna House is an old institution in this city, and it is here that little children and motherly old people, usually emigrants, are taught the doctrines of the Catholic faith."

ADMIRAL GOODRICH TO WED MISS SARAH MINIS HAYS

Retired Officer Born Here in 1847, Same Year Fiancee's Father Was

There is much interest today in the engagement of Rear Admiral Caspar F. Goodrich, U. S. N., retired, to Miss Sarah Minis Hays, daughter of Dr. and Mrs. J. Minis Hays, of 266 South Twenty-first street. No definite plans have been made for the wedding because of the illness of Miss Hays's mother, Admiral Goodrich was born in this city in 1847—the same year in which his fiancee's father was born. He graduated from the Naval Academy in 1864. His first wife, who was Miss Eleanor Milnor, of New York, died several years ago. Miss Hays is a member of a prominent Philadelphia family, her father being secretary of the American Philosophical Society and an author of medical notes.

Descendant of Lincoln Weds

EASTBORO, England, Sept. 22.—Miss Gertrude Aimes Lincoln, of Los Angeles, a great-granddaughter of Abraham Lincoln, was married here today to Lieutenant Arthur Haines, of the British army.

CONSERVATORIES OF MUSIC and INSTRUCTORS

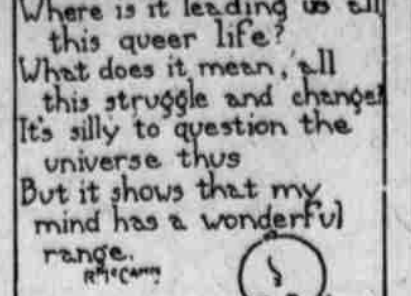
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THE CHEERFUL CHERUB



New Evening Wraps

Colors of depth and richness, including burnt sienna, red violet, old blue, saffron, amethyst, melon pink, pinks and geraniums. Collars and bandings of fur—wolf, fox, lynx, Australian opossum and mole being among those much used. A tassel for every wrap—almost. One and two button fastenings. Pattern velvet, predominating. Generous circumference fullness. Three-quarter lengths. Oddly cut yokes.

Deaths Reported

- BACON, JOSEPH L., 82 yrs. RACON, EDWARD M., 74 yrs. BACON, EDWARD M., 74 yrs. BACON, EDWARD M., 74 yrs. BACON, EDWARD M., 74 yrs.

Deaths

- BALDWIN—On September 21, 1916, EDWARD M. husband of Helen L. Baldwin, Relatives and friends are invited to attend the funeral...

MARION HARLAND'S CORNER

Notes of Appreciation Members and friends of our great family may like to read a few lines of the numerous 'brieflets' testifying to the steady and well-sustained mission we are carrying forward without the aid of advertising paid agents.

Letters for Little Folks

Dear Little Folks—If you are sick and lonely, I would like to let you know that I am sure I could make them interesting enough for you. I am sure I could make them interesting enough for you.

New Potato Recipes

Stuffed potatoes—large winter ones—with this filling: After they have baked in a quick oven for forty-five minutes scoop out the interiors, place in a bowl and season with grated nutmeg, freshly ground white pepper, salt, chopped parsley, chopped ham or tongue, a little cream and butter. Spread over them a bit of grated parmesan cheese, bake in the oven until quite brown.

Care of Beds

If beds received more attention there would be less of that "ired feeling" in the morning. The bed ought to be the most hygienic piece of furniture in the house. It should be well aired and never dressed immediately after the occupant leaves it. And when it is being aired the windows should be wide open.

Gluten Bread

The following is a delicious bread made from buttermilk and gluten flour: Half pint fresh buttermilk, half level teaspoonful each one teaspoonful butter, one egg, half pint soft gluten flour, one rounded teaspoonful baking powder, two eggs. Mix well, put in eight-inch square, well-greased pan and bake in moderate oven half an hour. Bread biscuits with gluten flour, for constipation, are made as follows: Half cupful wheat bran, half cupful soft gluten flour, one teaspoonful baking powder, one teaspoonful melted butter, one teaspoonful salt. Stir dry ingredients, rub in butter and add milk to make a stiff dough. Roll out and bake in hot oven.

Made With Onions

Shred leaves of lettuce, Blanch four large onions and cut in thin slices. Cook in boiling water for fifteen minutes. Drain onions, season with salt and paprika, arrange over the lettuce and add French dressing made with lemon juice instead of vinegar.

Try This

Very frequently when separating the whites from the yolks of eggs the yolks become broken and fall into the whites. Dip a cloth in warm water, wring it dry and touch the yolk with a corner of it and the yolk will adhere to the cloth and may easily be removed.

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