THINGS OF INTEREST TO THE WOMAN IN THE HOUSEHOLD AND THE SHOP-FASHION HINTS

EPICURES HAIL DISCOVERY WITH GUSTO

"OH, WAD SOME POW'R THE GIFTIE M'LISS ADDS GOOSE SCRAPPLE TO MENU! GIE US TO SEE OURSELVES-"

Every Other Girl Looks Askance at Her Sister, Blissfully Unconscious of Her Own Calcimined Appearance, It Would Seem

SHE was a woman, and young—twenty many women would undoubtedly be improved by the judicious use of a little elimpse of her I had as she stood busily powder or the application of cold creampearing into the mirror dabbing powder I am even willing to admit the efficacy off—off, I repeat—her nose. This un-usual measure was due to the remark of and then when one is pale and wan and another girl standing by, who had told feels she must appear well at a dance, the first young woman there was "too for instance, but this constant and indismuch powder caked on her nose."

Her own proboscis had been painstaking ly gone over until it had attained a remarkable degree of whiteness; her eye-Hnes, her lips lacked not carmine, and on her cheeks was a rosy glow, the kind under an application of soap and water.

or so one would judge from the small part of themselves visible, young, and position? as regards shoes, gloves, hat etc., well smed, but they simply spoiled it all by their lavish use of cosmetics and their exaggerated colffures.

For dressing by the aid of an elec-

Merely to Read Recipe Makes Mouth of Bon Vivant Water

By M'LISS

FF CHARLES LAMB were alive today he'd be bemoaning a terrible mistake. He'd be saying to himself: "Why in the name of all that's good and edible did I ever write my famous Dissertation on Roast Pig. when there was Goose Scrapple to be eckoned with?"

But there wasn't. Hence the poor man had to content himself with Roast Pig. Perhaps that's the reason he became ac juninted with a madhouse.

Now Goose Scrapple is here. It has come to stay. When future historians sit down to tabulate the world's big events in 1916 the Discovery of Goose Scrapple will head the list. Some unimaginative soul may renember that this was the year in which super-Zeppelins and wily merchant subma-rines were perfected, but your true recorder of facts will pass all these up. He will remember only that in this momentous era the most delectable, the most luscious, the most mouth-watering article of food that ever delighted the esophagus of mortal man came into being. He will write:

"Goose Scrappie: Invented and discovered on the top of an almost uninhabited hill in Bucks County, Inventor, a pretty little Polish maid, Hilda. Last name unknown. Discoverer, a mere reporter:"

LUSCIOUSNESS BRUITED ABROAD Like all worth-while inventions, vague rumors of its being preceded its introduc-tion into the world. On the bare chance of running down one of these rumors, I

the question.
"I've heard of making mincemeat out of rabbits." he answered with cutting sar-casm, "but scrapple out of geese. No! But who wants to improve scrapple anyway?

Say this pityingly, "have you ever caten Bucks County scrapple—I mean the regular kind?—That's scrapple as is scrapple. Who wants any other Rind?' But the arder of the discoverer is not

asily dampened. Contented, reactionary couls always decry the coming of the new. The prominent citizen was left in deep con-

Recipe Revealed by M'Liss Epicures All Welcome

To sage and red peppers add parsley and thyme,
With goose, salt and mushrooms,
grind 'em all fine.
Thicken essence of fowl with cornmeal white,

Add seasoned goose and cook slow o'er night. regular scrapple. The discoverer went on. The trail led

out along the Delaware where artists congregate and colonize. Nothing so mundane as goose scrapple had ever come to dis-turb their thoughts or divert their minds from the scenery. Center Bridge was arrived at. "Goose accapple?" Mrs. Connors, a little dry leaf of a woman who keeps the corner

grocery store, raked the dusty memories of the past. She scratched her head and looked reflective. of running down one of these took a train for New Hope.

"Goose scrapple?" A prominent citizen "Go up the bill to Mrs. Warner's," she who stood on the station platform jeered at or something; "and ask for Miss Gwen

Mrs. Warner's is a white, old-fashioned farmhouse, overlooking a valley with won-derful vistas—a fit setting for the invention of a Lucullan product.

"Why, of course, I know all about goose scrapple," Miss Nathans said, delightedly, with an air of being glad to be able to make the world a better place to live in, "my Polish maid, Hilda, invented it. "It happened like this," she continued, lived,

"DEAR OLD FRIENDS"

going to crawl out some way, and I'm eat-

ing humble pie by the panful.
"I didn't mean anything particular about their meeting your friends; that just slipped

in. The idea is this: They are both very busy women, each is at the top of the

busy women, each is at the top of the heap in her particular line, you know, and neither of them does much playing around.

I've heard both of them complain that they never could keep up with the plays-they wanted to see or the books they wanted to read. When Bess has a big

unless you go amasning it with all sorts of foolish little prejudices."
His tender voice, his ardent eyes pointed his words with meaning. Womanlike, much of the bitterness I felt began to melt away.

I asked myself flercely, and with a sense of humiliation, if the real root of my preju-

dice against these women might be my fear that Dicky admired them and wished that

THE CHEERFUL CHERUB

Im very clever by

And everywhere I

They watch for me to scintillate

repute

It's fierce to have a brillient

mind.

I were as brilliant, as attractive and ur (Copyright.) CONTINUED MONDAY

"Please, sweethears, don't persist in be-ig angry. I know I'm in bad, but I'm

Elia, Who Poetized Roast Pig, Would

Have Rhapsodized

MEAN WHILE THOSE LUCKY

Hilds was a beautiful, romantic soul, as wild and as free and as poetic as the Rus-sian Ballet when she came to me. She could translate mere food into a poem. One ime we had a very tough old goose.

'We can't do anything with it.' I told her, after the goose had been cooked and found wanting. 'Walt,' she said, as one "The first thing I knew she was putting

the goose through the meat grinder. it went a great deal of garden seasoning —it seemed to me that she was overseasoning it, but results showed that she knew what she was about. Sage, red peppers. thyme, parsley, salt, a few dried mushrooms all went through the meat grinder with the grosse. The essence in which the with the goose. The essence in which the fowl had been belied was now thickened with white cornment and the minced and reasoned goose added. This admixture was cooked on a slow fire. We stood round and watched, feeling that history was being made. It was even so, in those two hours goose scrapple, a dish fit for the gods and their wives, was born. We were selfish; we did not blazon forth to the world our invention. We simply ate. Hilda is gone now, where all good maids go—no one knows where—and perhaps if is only right that her find should be published."

SCRAPPLE SAGE SKEPTICAL On the way back to New Hope news of the discovery got out. Old John W. the discovery got out. Old John W. Kooker, scrapple sage of Bucks County, who ir" scrapple according to a secret recipe which he got thirty-five years ago and which has been handed down from a long ine of Kookers, nodded his head sadly. "Goose scrapple," was all he said as be sent over a vat in which various portions of

the lowly pig could be seen stewing. There was awe in his tone. It was plain to see that he considered it hereay to use any animal but the fat porker for the making of the famous dish. "Geese should be eaten in the regular

way," was the mandate he delivered. "It ain't right to use 'em for scrapple."

But in the meantime it is said that all the old geese of the country are running to cover and that those who have eaten goose. scrapple deem it a worthy privilege to have

before a month mother left without placing the order. I agreed with her that madame might have been more accommodating, then con-soled her by saying that Mrs. Mathon—with my help—could make her quite as handsome a wrap as "crabby" Mms. Campin ever dreamed of. Whon mother was her calm self again we went down through the shops looking for a wrap that would suggest something sultable. She wanted it for afternoon wear principally, but elaborate enough to wear evenings when she didn't use her opera

DIARY OF A WELL-DRESSED GIRL

A Wrap for the Older Woman

We decided that black panne velvet would We decided that black panne velvet would be the most effective material to use, and then we saw a stunning coat of velvet and satin combined. Mother said it was exactly what she wanted, so I sketched it. We had no trouble getting the materials, and Mrs. Mathon said that she could come to us for two days.

I showed Mrs. Mathan the sketch and explained the construction of the wrap, which is much like an old-fashioned dolman. She said that it would be easy to make, and

MOTHER'S feathers were roughed up when she came home from Mme. Cam-

pin's the other afternoon. She had intended

to order a wrap, but when madame insisted that it was impossible to have it finished

said that it would be easy to make, and

said that it would be easy to make, and soon had the sections cut out.

The satin coat is very full, flaring from the shoulders. As the material was very wide, the back is without a center seam, but has pieced-on sections at the sides. The front is in two sections.

Mrs. Mathon stitched the seams together that the state of the seams together while I worked.

and fitted the coat on mother while I worked on the sleeves. They are quite wide with a slight fullness at the top. I made wide, turned-back cuffs of velvet, lining them with black satin.

When they were finished Mrs. Mathon stitched them into the armholes. Then

she told me to make the collar while she made the circular flouries to be used about the skirt of the wrap.

I was interested in the making of this rimming, and watched her closely.

she cut out a circular flounce of the satin and stitched a wide band of the panne velvet to the lower edge. After this she shirred the top over a medium heavy cord, scattering the gathers evenly. Then she slipped the cont on mother and arranged the flounce in the right place, basting it in position. She turned up the hem of the coat, which is longer at the back than in

When the flounce and hem were stitched asked by our fashionable place Mrs. Mathon cut out the lining we're all "satisfied quite." in place Mrs. Mathon cut out the lining. We had selected a pussy willow taffets in

tinged artificially, as according to the act of Congress of 1896, it is permissible to add harmless coloring matter to cheese.

harmless coloring matter to cheese.

Cream cheese is made either by thickening sweet cream with rennet or by souring, draining and salting the cream. Another method used is to permit the cream to curdle with the rennet, breaking it up so as

o allow part of the whey to escape, then rorking it to a paste and wrapping in

So-called "Swiss cheese" or Emmenthaler

and there is a great deal of American Swiss cheese produced in this country. The

genuine Swiss cheese that we receive here les never less than four months old, but good Swiss cheese can be kept for several years and improve in flavor. In addition to these there are other cheeses which should be more extensively

cheeses which should be more extensively used owing to their wholesomeness. A "cheese taste" usually has to be cultivated in the average American, who is not brought up on the pungent cheese flavors which they so greatly appreciate abroad. Camembert, Edam, Requestort, Gorgonzola, Stilton, Parmesan, Neufchatel and Liptau are excellent varieties of splcy cheese which have been as they as they should be

ments, like a dash of mustard, small, finely chopped pickles or paprika.

Itoquefort, the favorite of most cheese epicures, is probably made with more-care than any other cheese. It is imported from the French village of Roquefort, where cheese-making is a local industry surrounded by the most stringent laws and customs. The sheep who supply the milk for the cheese are carefully pastured on an exceedingly rich plain, and in addition re-

for the cases are arrestly pastured on an exceedingly rich plain, and in addition receive a special diet of prepared food and water whitened with barley flour. The milk is skimmed, mixed with rennet and later when curds have formed and the cheese has

ripened it is rubbed with bread made of the finest wheat or winter barley, but which has been allowed to grow moldy. It is this mixture of the cheese with the moldy bread-

crumbs and the subsequent treatment of

made of whole sweet milk and rennet,

although originally made in Switzer

A charming wrap very much like the "dolman" of grandma's time.

a dainty lirescen to some to see the sec-not take Mrs. Mathon long to see the sec-tions of the lining together and adjust a tions of the lining together and adjust a In the meantime I had made the collect.

It was formed of a long strip of panes velvet, lined with soft, black silk, pleated to form a ruff. Mrs. Mathon decided to leave it detachable so that mother could wear a fur collar with the coat,
When the velvet-covered buttons and con-

responding loops-made of velvet cording-were sewn in place the wrap was ready for Mother says that she has been age. Mra ter than any she has had for age. Mra Mathon and I are convinced that Mra Campin couldn't have made anything smarter. Dad's richer by \$75—ths difference in the cost of the wrap and the pre-

HOUSEHOLD HELPS

Facts About All Kinds of Cheese

costs less than meats if estimated by the nutritive instead of the pound value—it is a wonder that here in this country we consume comparatively little, less than three pounds per year per capita. Of course, cheese is so rich in nutriment that it is not to be eaten in a large quantity at any one time. Nevertheless, if a little cheese were included in at least one of our daily meals, perhaps we would hear less about the great American indigestion. included in at least one of our daily means, perhaps we would hear less about the great American indigestion.

The most common cheese in this country is the so-called "American" cheese, also called "store cheese." This cheese is copied from the English "Cheddar cheese," which is made from sweet milk, sometimes skim milk, and sometimes full or part cream. It is usually colored yellow. In fact, a great many of the cheeses which we know are inseed artificially, as according to the act.

The Evening Ledger will print, free of charge, notices of recent births sent in through proper channels. Address "Brands New Babies," Evening Ledger, 606 Chestaut street. Name and address and, when possible, telephone number of sensier must accompany each notice so sent.

DUKE, Mr. and Mrs. W. Vaugh, 6305 North Camac street, a son. GORENFIELD, Mr. and Mrs. Max 416

BRUNO, Mr. and Mrs. John V., 815 Tailer

MARTINDELL, Mr. and Mrs. L. R. 211
West Wishart street, a daughter; 8 ba
SCHNEYER, Mr. and Mrs. Abraham, 214
North Franklin street, a son.

Boiled Mackerel (Not Very

Cut away the fins and soak in fresh wa-

er for two hours a fine, good-sized salt ackerel. Drain well and then plungs ! nto a pan with two quarts boiling water and drain well, dress on a hot dish with a folded napkin and serve with a little hot melted butter separately. water the evening before.



are excellent varieties of spicy cheese which are not used as much as they should be. Farmesan is the hard Italian cheese which we usually serve grated or melted on erackers, or with spaghetti. It is made of skimmed milk and is hardened by slow heat. Its color comes from a few bits of saffron which are thrown in, but the extreme red of the outside surface comes from coloring matter applied about two weeks after the cheese is made.

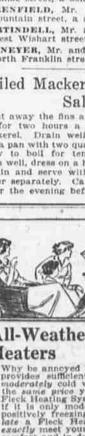
Literal is a Bohsmian cheese made from Liptau is a Bohemian cheese made from goat's milk, and rendered especially pungent by the addition of red pepper. The natives mix the cheese at table with other condi-Heaters ents, like a dash of mustard, small, finely

Why be annoyed by a heater that provides sufficient heat for only moderately cold weather when at the same price you can install a Fleck Heating System? No matter if it is only moderately chilly or positively freezing, you can regulate a Fleck Heating System to exactly meet your every need. In comfort and in dollars it will pay you to install a Fleck Heating System. Not only adaptable to every kind of home, but suited to every kind of packetbook and unequaled in simplicity and cleanliness. Investigate today.

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In the great out of doors or at the evening reception Baker's Cocoa



dainty Dresden design for this. It aid

MY MARRIED LIFE By ADELE GARRISON

ing angry.

What Madge Feared

T CANNOT do this for Dicky. I cannot [those women, you would agree that I had CANNOT do this for Dicky. I cannot meet those people and pretend cordiality for them, when all the time I disapprove of them so strongly. I cannot. I cannot!

Face downward upon the bed in my room, where I had thrown myself when I fied from Dicky's revelation of Elizabeth Marsden's domestic problem, I repeated these words are a near to prove the pattern of the problem of the pro ver and over to myself, like the patter changed his tone.

retically I have always believed in larger freedom, greater opportunities for women. My mother was a suffragist in the days when the fight for suffrage meant atter days I had no conception.

To the Editor of Woman's Page:

Dear Madam—I know a young man who is considered very civile because he is seen with a different young gri every week. Is this your idea of fedience, and should a young gentleman have more than one girl at a time? Most of the grif irlends I have know several men, who call on them, and I am most anxious to know if this is usual.

Decidedly it is "the thing to do"—for a young man to call on several girls or for a young girl to have a number of men friends. When I was four years old, however, anther woman, my mother's most intimate riend, had run away with my father. I ave never seen my father since. I do not mow, nor do I care, whether he he still This foolish custom of pairing off is most unfortunate, and should not be counte-nanced unless the girl and man are engaged lying or dead. But to me the very name of a woman who could claim as her lover the father of another woman's child has always been anathema.

Yet here one of my husband's friends, who was to be my own guest, was such a woman; I thought of Lillian Gale, with her sensational divorce record, and her constant assumption of being Dicky's best Dear Madam—Will rou kindly publish a few manes for a Thanksgiving surprise party? Also, we would like to know of a nice table decoration. The participants will range in age from lateen to nineteen years. W. AND P. S. friend. And these two women Dinky evi-dently meant to be my associates in my new life! It was unbearable! I told my-self as I lay fighting out my battle. characes usually cause a lot of fun.
Characes usually cause a lot of fun.
Choose a word of several syllables and act
it syllable by syllable; then act the word
itself as a whole, and make those who are A GENEROUS OFFER

But unbearable or not, I did not see any way out. They were to be my guests in a watching guess. A guessing game is also interesting. Choose an article in the room and then let the guests tell what you are few hours. The laws of hospitality forbade my being anything but cordial to them in

my own soul, and hurried out before urage should leave me to lay it before I found him still assiduously shelling the

monds, but his face looked troubled. laid my hand on his shoulder, and at the touch he drew me down to the arm of his "Dicky," I suppose my voice trembled,

for the grasp of his arm tightened around me as if to give me courage. "I am going to be very frank with you. I cannot preto be very frank with you. I cannot pre-tend to you that I am pleased with the thought of having Mrs. Underwood and Miss Marsden, especially 'Miss Marsdon, as guests. But I can promise you that when I am with you, either at our home or wher-ever your crowd meets, I will treat them with all courtesy. They shall never know my feeling. On the other hand, please do not ask me to make intimates. not ask me to make intimates of them, to have them meet my friends or do the thou-sand and one little clubby things that women friends usually do.

Dicky threw back his head and laughed uproariously. To me it was no laughing matter that we were discussing. I tried to get away from the encircling grasp of Dicky's arm, but it was too strong for me. "Pon't be angry at me for laughing, sweet-heart." he said, "but the idea of Lil or Bess wanting to meet your friends, or to do any of the ordinary social stunts women do, is the funniest thing I have struck yet. Lil and Bess! I can see 'em at some feminine function. 'Yes, the maid left yesterday, Isn't it awful the trouble it is to get ser-yants nowadays? No, the baby is named after his aunt on the father's side. Is it

arr almost as shown as those of poverty and is named arranks. The lack of freak air at a large proportion of parior returns it is something appailing. Drawing room will be crowded with people open windows aspose those near them to danage out darks, and with company air gashing and sufficients and the company air gashing and sufficients are repleted to take seases close and its rectime to benefic to take seases close and its rectime to beneficially and the company air gashing about 1 was bitterly offended 1 wenched myself free and stood up.

Ask the Wife to Lend Them

To the Editor of Wessan's Page:

Doar Madam—I am invited to attend a maspurade barly where we are all to dreed as little by an entire they are going to wear hoops again? Wow!" and Dicky doubled over in enjoy-ment of his own imitations.

If I had not been so angry I would have laughed also, for Picky had a trick at minner, but I was bitterly offended I wenched myself free and stood up.

"Will you kindly tell me why you should expect me to show any courtesy to your friends when you sneer at mine in such brutal fashion?"

"What do you mean?" Dicky sprang to his feet in amusement. Then a flush spread over his face. "Oh! I say, Madge, I didn't mean that are any reflection on your friends."

By all means ask the wife. I would advise you, however, to make a pair of pompere. I think you would find the rasult mare the remove drip from the words.

Distribution:

Ticky grimed again. "Madge, If you could near the remove drip from the words."

HOW TO OVERCOME THE HANDICAP OF AWKWARD HANDS

By LUCREZIA BORI

Prima Donna of the Metropolitan Opera

WE KNOW that one of the woes of the young girl who has reached the "awkward aga" is not knowing what to do with her hands and feet. She shifts them about and is always conscious of them.

en who never lose their able to use her hands In the first place, if you have allowed the muscles of your hands

to become stiff, how can you expect them to be graceful? Your fingers must be kept limber and the entire hand flexible. The LUCREZIA BORI only way to accomlish this is by exercise.

wanted to read. When bees has a big piece of work on hand she makes a regular recluse of herself; is not to be seen or disturbed for days at a time. When she does play she comes to some of the stunts The expert planist can show you the most of our old crowd. We've all known each other for years, shared each other's nickels when we were broke—and we were always results of diligent exercise performed by the fingers. A splendid exercise for you to practice is to hold the hands slightly above a table and to lower each finger until it reaches the table with a broke in the eld days. Since Lit married Harry she trains around a little with that theatrical crowd he affects, but, you can imagine, neither Bess nor Lil cares anystriking motion. At first it will not be easy to continue this exercise for any length of time, but soon you will find that it will not cause any strain of the muscles at all. imagne, heather Bees nor Lil cares any-thing about making new friends. Incident-ally neither of them cares much about public opinion. They don't defy it openly, but they don't consult it, either."

"I suppose I ought to be flattered that they accepted our invitation." I said.
Dicky looked at me quirzically. "Therenot cause any strain of the muscles at all. This movement will also benefit the wrists. Another exercise that will make the fingers limber consists of holding the hands up in front of you with the tips of the fingers together. Now separate each pair of fingers by throwing them back, without moving the other fingers. are women who would give their ears for a chance to entertain either of them," he answered, and all my pride and prejudices noving the other fingers.

moving the other fingers.

If you are conscious of your hands because they are naturally red, this, too, can be corrected. Make sure that you are not wearing clothing, rings, bracelets or gloves that are too tight. Any of these causes will prevent the blood from circulating freely, and as a result the hands become red. resented his tone. I suppose my face re-flected my feeling, for Dicky suddenly sprang up and selzing my hands swung me so that I stood facing him, his eyes close "Let's clear up one thing," he began. "If and as a result the hands become red.

It is a wise plan for every woman who is conscious of awkwardness in the use of her you have any kind of idea floating around in that needle of yours that either Lillian Gale or Bess Marsden fills the bill as my Gale or Bess Marsden fills the bill as my ideal of women, you are very much mistaken. They are big women, both of them, in every sense of the word. They are dear old friends, and I like them immensely. But I have an ideal of my own, and you ought to know who answers the description unless you so smashned it with all sorts.

hands to carry something when she appears n public. A fan, a flower, a dainty vanity ong or a parasol will serve to keep your







is equally acceptable, invigorating and de-licious.

Walter Baker & Co. Ltd. ESTABLISHED 1780 DORCHESTER, MASS.



To Render Fat Bito ref Wadman's Page: Recipe for Swedish Rolls ar Madam—I am sending a recipe for della is walled relia; in and one-quarter cups, milk, two tables in and one-quarter cups, milk, two tables in the butter, one-half yeast cake, one tables in the butter, one fault years cake, one tables in the cups four, one say one-half sup currants sains. Scald the milk, add butter, sugar sait. When these have melted add two appoints of this liquid to the yeast cake, and when hiskwarm and dissolved pour into the how! Add one and one-half cups lead until full of bubbles. Let it rise year light, add the caps unbeaten, beat them and enough four to make a soft it has a milk and in the caps unbeaten, beat them and enough four to make a soft it is send until clastic them let it rise again, a tribed fo butter oil out, handling as little sendles, into a rectangle one-half inch in mass, spread with anticased butter, expinite coursents and cup into size and out it thus sides one lock their out in the sides class together on shallow greated it them rise until very light disastice consential sugar in two tablespoonfuls milk, the tens of the rolls with the mixture lax for twenty minutes in a hot oven. MISS C. M. D.

Need of Fresh Air

To the Editor of the Woman's Page;

Dear Madam—There is probably no one need of life so inadequalsir met as the need of pure air. In both quality and quantity the supply is almost universally defective. It is a danger in the schoolroom, the locture hall, the theater, sumetimes in the church and very largely in this home. Fresh air is as important as food or alsop, and it is the element which, by its less, makes all else of far less value than it would otherwise he. Bleep in impure air is not into the series of the last of the last in the less of the last in the selection of the reless every fragmentary opportunity for the reless and the various of parior, library
or living room while all members of the household are in the dining room. By the time the
family returns to these rooms be air a completaly changed, and with windows closed the
room is apossilly warm again. Persons trying
this will find themselves refreshed and lovigorated by the daygen instead of becoming languid, weary and suffering pechaps from the
headacies which closs and unvariated rooms
simust invariably produce. At less one window
in sach room should be drawn down from the
top so as to result for fresh pare
air almost he will be crowded with people
and sufficient of parior in a draft by so doing.

It is a question if many of the homes of
lazury po not will wife from the last Handy Luncheon Dish

Suggestion for Washday latter of the Women's Page:

criminate dabhing at one's face with I looked at the speaker and wondered! lip-stick, rouge, pencil and powder could hardly be termed beautifying. I often wonder whether these girls

who are to be seen daily on Chestnut brows were shaped down into thin pencil street and other busy thoroughfares ever really see themselves in the glaring light of midday after making the final that comes in boxes and fades only application of powder to their noses and chins-usually it is a broad white streak Both of these girls were good looking, down the middle of their faces-and pinning the last stiff curl in its distorted

tric light or even the ordinary light that comes in through a curtained window must prevent many girls from really Of course, it is silly to declare that "seeing themselves as others see them" the use of commetics at all is foolish; -one prefers to think so, anyhow.

3. What is a good remedy for perspiring

S. A cup of strong black cuffee will remove

Do Not Have False Pride

Is Young Man Fickle?

young girl to have a number of men friends.

to be married, which, of course, alters

Games and Decorations

thinking of. A book of games may be pro-cured at any bookstore at very small ex-pense, and many will be found which would be feasible.

Autumn leaves and chrysanthemums may

be used in the center of the table in a low howl, corn husks may be placed about the bowl and autumn leaves spread out on the

table. Buy little turkeys of the scrap picture book variety and paste them on small cards, write the name of each guest on a card and place them at each cover.

Need of Fresh Air

To the Editor of Woman's Page:

things.

the odor of onloss from the breath.

To the Editor of Woman's Page:

THE WOMAN'S EXCHANGE

Letters and questions submitted to this department must be written on one side of the paper and signed with the name of the writer. Special queries like those given below are invited. It is understood that the cellior does not necessarily inderes the sentiments expressed. All communications for this department should be addressed as follows:

THE WOMAN'S EXCHANGE, Evening Ledger, Philadelphia, Pa.

The winner of today's prize is Mrs. Henry F. Kunkel, of West Collingswood, N. J., whose letter appeared in yesterday's paper.

TODAY'S INQUIRIES 1. Yeast, if placed in the feebox, will cause i. When enting vegetables should they be cut an unpleasant odor. How can it be kept fresh with the knife? without this disadvantage?

2. How can the flavor of sait fish best be dinner and how should they be used? 3. How can brass and copper vessels be hands?

ANSWERS TO YESTERDAY'S INQUIRIES

1. Water in which two or three onions have been boiled is excellent for cleaning white wood-work. No soap will be needed and the paint and plans and plans and plans and plans and plans are the paint. 2. An ounce or two of saits of tartar diswill be clean and glossy. solved in a pint of warm water, rubbed well into the halr and allowed to remain for one-half hour before rinsing in clear water, is one of the 2. Gasoline will remove rust from nickelware. 3. Office oil will not become rancid if two best preparations for retaining the tint of auimmps of sugar (to a quart) are dropped in it when first opened.

Dainty Gifts for Christmas

reason and time to write to the public is when one has a message to give. I have one for the girls, to whem I bope this may be appealing in its human touch, For I have been a mother and companion of my girls for many years; have lived with them and for them, giving my best to train them. I have rejoiced with them in their piesaures, ideals and irrying my best to train them. I have rejoiced with them in their piesaures, ideals and amhittens, never forgetting to sympathize in their sorrows, whather of childsh nature or mature growth.

I know, too, girls, just how you feel about the disadvantages of limited means, with the taste for attractive environment. But there are so many actual necessities in the home to demand the limited amount of money that comes in wockly that, of course, there is little left with which to beautify the house, In this not so? And sometimes for are diffident about liviling certain persons to your house—those who may ecoupy some social position above yours, and yet seem to admire you and want of cultivate your acquaintance. If these persons Useful Household Suggestions Death Household Suggestions of the Editor of Woman's Page!

Dear Madam—When pressed for closet room, a broom handles may be employed to good so. Nail several of these crosswise in the operand on them suspend clothes hangers.

When cretoner portieres and curtains hang diff use lead dross weights in them at the m. These may be bought by the yard at any tion counter. Measure the draperies and sew a required number of inches across the bottle.

Two Tried Recipes Editor of Woman's Page: Madam—The following recipes are very ad seem appropriate for this season of r, when case are so high. The apple-age is generally liked, but the recipe can the year, when east are so high. The appleaute cake is grishrally liked, but the recipe can be found in very few cook books. The caramei nut iding is very good on it. This quantity makes quite a large cake, which if kept airtight will last indeshitlely.

Appleaute cake—Cream together one and one-half cups of stawed apples into sweetened), two cups of granulated sugar and one small cup of outer. Add one lews tablespoonful of baking soft dissolved in a little hot water; stir well. Then add one laws tablespoonful of vanilla and one tablespoonful of ground channon. Bift and add three cups of flour and one pound of Sultana raisins that have been well dredged with flour. Lastly, add one half of a cup of chapped auta, bakes in two layer-cake pans in a steady even about fifty minutes.

Caramel nut king—Holl together two cups of flows sugar and enchalf cup of water until a little Groppod in coid water forms a soft ball, Pour the mixture over the stiffty beaten white of the egg. beating while pouring. Add one-half cup of account of the country with the icing stiffens. Spread with a knife dipsed in oold water.

MRS, T. C. H.

Cooking Cranberries-Fruit Pudding

Cooking Cranberries—Fruit Pudding for the Editor of Woman's Page;

Dear Madain—Here is a very quick and deficious way of cooking cranberries; Take a quart of cranberries, pick and wash the fruit and gover with cook water. Boil for five minutes, Pour in a patent flour sivey; strain quickly, and to the strained cranberries a pound of cugar to a pint of fruit, Cook about three minutes and pour into mould.

Emglish roiled fruit pudding—This pudding is a great favorite in England, and is very good. Takes one-haif peuind of kinney suit and chop me. Add a Sisch of sait and enough flour and witer to make a soft dough. Powher the plessand with flour and roil out dough about one-haif mouth thick. Spread fruit, such as stawed to make a soft dough. Powher the plessand with flour and roil out dough about one-haif mouth thick. Spread fruit, such as stawed to make a soft dough. Powher the plessand with flour and roil out dough about one-haif mouth thick. Spread fruit, such as stawed to make a soft dough. Powher the plessand with flour and roil out dough about one-haif mouth thick. Spread fruit, such as straing have a boiler two chings fluid the water. But a sauge for the bottom of the boiler so the pudding will not stickly boil for inre-hours; should the water boil away a good day add more boiling water. Serve hot with truit juices or sugar and cream. E. H. B.

Dess Madam To use us cold reast beef Chop be san of the beef very fine, separating is first and in far many file produce the far many file produce the far many file produce the far many file produce a fitted of bused many file out in the call, where and first and file prize and file out in the all the prize of frum cannot but too. Four arms of file out and management of major of the file of the file of major of the file of th