consternation.
"Dinner ready right queeck," she said worriedly.

"Don't worry about the dinner, Katle,"

"The very thing!" He held it off admir-ingly. "Come on, Madge." "Dicky!" I protested, for I could not be

lieve him serious. "You don't mean to put

kitchen crock,"
"Just wait until you see them in it," he said. "Tou are blinded by prejudice. A brown dish on the kitchen shelf, a common brown dish it is to you, and it is nothing

ose beautiful flowers in that coarse

The parody of the quotation stung me

more than I was willing to admit, even to myself. I had always quite prided myself upon my taste in arranging things. It

seemed to me now as if Dicky put my opinions to one side as if they amounted to

(CONTINUED TOMORROW)

Brand-New Babies

The Evening Ledger will print, free of charge, notices of recent births sent in through proper channels. Address "Brand-New Bables," Evening Ledger, 606 Chestant street. Name and address and, when possible, telephone number of sender must accompany each notice so sent.

BRADFORD, Mr. and Mrs Robert, 1708

GOLDFIELD, Mr. and Mrs. Harry, 425 South Eighth street; a daughter; 7 pounds eight ounces. LA TOUR, Mr. and Mrs. J. F. Amedee,

8104 Norwood street, Chestnut Hill; a daughter, Jean Frances; 8 pounds 11

LEBOWITZ, Mr. and Mrs. Isadore, 807

REED, Mr. and Mrs. George, 2126 Wood street; a son; 8 pounds 6 ounces.

Broiled Oysters

oysters. Mix on a plate a tablespoonful oil, teaspoonful salt and half teaspoonful

pepper. Repeatedly turn oysters in seaning, then roll in bread crumbs; arrange

on each side. Have six freshly prepared toasts on a hot dish; place six oysters on

each toast, evenly divide celery sauce over

Wipe on a cloth thirty-six freshly opened

North Fifth street; a daughter; 7 pounds

## INTERESTING STORY OF ONE WOMAN'S EXPERIENCES—HOUSEHOLD QUERIES AND ANSWERS

## SLANG NOT OBJECTIONABLE IN SCHOOLS, SAYS THIS PARENT

Many Points Can Be More Forcefully Emphasized by the Instructor Who Uses the Boy's Own Lingo. A Plea for Consideration to Animals

last week, urging that something be done to "suppress" the slangy instructor in our schools; this letter from M. G., who prefers to remain anonymous, strikes a new

"Several issues back the woman's page contained a protest against the use of mlang in the public schools. It seems to me that the detrimental influence of such a practice on the part of the teacher in not as great as it is painted. Parents do not understand; slang goes a long way in effective class-room management.

"The 'slangy' teacher presents a curious analogy. The children bring great stories home about her, of what she had to say to this and to that person upon this and that occasion. Frankly, we are shocked. but we don't say as much as we might: nehow or other we realize that the children like her immensely and to speak disparagingly would be to spoil a certain influence she has unconsciously gained over them. Besides, their work is improving. So we pustpone our decision until we meet Miss R. at the faculty reception. Then we are completely taken back. We find her a young woman of refinement and culture-with perfect English at her command-just the sort of person with whom we were wishing William might come in contact. We ask her about the slang and she merely amiles. Miss R. knows what she is about.

. . . "A case in point comes to my mind. Miss M. might easily be rated as the most and girls would work their hands off for her. Outside of the school building her speech was the most correct, but in the classroom, when dealing with children, she employed slang constantly. It was quite a common thing for her to tell a noise.' Upon one occasion a boy who talked incessantly and with the loud booming voice common to the early teens was told 'to shut his trap.' The whole room immediately broke out in an uproar for everybody saw the point. The loke was on the malefactor. Doubtless understanding and gratitude in their dear the laughter and ridicule of his class- kind eyes."

ortant to remember when mixing pastry?

2. What makes a good cleaner for tin?

from copper or brase ash trays,

It and make it easier to chop.

1. How can mud stains be removed from

1. A little denatured alcohol applied to the

A little salt added to parsley will freshen

3. To remove the skin of a tomato: With a large fork prick several holes in the bottom of the tomate and hold it over the fire, far though away not to burn. The heat will cause the skin to crack and it can readily be peeled of.

Salt and Its Many Uses

To the Editor of Woman's Page:

Dear Madam—I am sending you a few suggestions for the use of sait:

(1) To peach eggs properly: Always add a little pinch of sait to the water in which eggs are ing poached to set the waites.

(2) To whip cream rapidly: A pinch of sait will cause cream to whip more easily and rapidly.

(3) To keep icing from sugaring: Add a ach of sait to the sugar, and the icing will t grain and turn to sugar; (4) To keep fire going: Sprinkle a little sait ear the kitchen fire after it is made and it ill keep going for hours without requiring contion.

(5) To crack nuts and leave the meats whole:
To crack nuts properly seak in sait water over
night; apply the hammer to the end and the
meats will come out whole. Soaking in the
sait water also improves to flavor.
Hoping that these bints may do you some
good and I may see them in print I am
ELLA M. G.

Clever Idea for Cucum.

To the Eddior of Woman's Page:

Dear Madam.—Whenever I serve sliced enoumbers they are much admired, so I will tell you want I do. After paring the cucumber I take a silver fork and run it the length of the cucumber, turning it about until it is all marked in grooves. Then I slice it very thin, and have a very pretty little edge on each slice. It takes just a lifty and is well worth the time.

[Mrs.] R. A. W., Cynwyd. Fa.

Novel Recipe

Jean Madam—I am a reader of the Eventus Labours, and find it a very interesting paper. I am sending you a recipe, one which I think the readers of your paper would rains very much; it is something rare and tasty, and committed also

Twelfth Night Cookies

Advocates Sending Clothes to Laundry

It is something rare and tasty, and cal also;
cal also it cabbage with meat halls: Select a nice,
and of cabbage; remove the Isaves whole,
and of cabbage; remove the Isaves whole,
ding them. Now, have hamburg steak
with an oction, paraley, small quantity
and bread trumbel season to taste and
aske into isslis; then roll such one in
leaf, turning in edges so as to hold
and then its securely with white thread
kettle with the remaining cabbage, cover
olding water and cook until tender.

A. H.

sitor of the Women's Page:
Indian-Te make those delicious sockies
a crasma e cupful and a half of sugar
acant cupful of butter, add four eggs
aght, a pinch of sait, the juice and
ind of one ismon and a tesaponn of soda,
cup of bufflar water and feur to mit,
cup of bufflar water and feur to mit,
and bake in a led oven; when sold, frost
the leing, and before it hardens decorate
all pink sandles arranged to form a star
bufflar.

Mild. ANTHUM in

adam—The longer I keep house the clies how solve would are to accept modern tractocis in their housework. The second would be seen to be accepted to the second with the second work of the second without any until a chances along. Every hig sity has alwayfree, equipped with modern maintaines, equipped with modern maintaines, equipped with modern maintaines, any laundry work is made in two the containe clothes to be sent the second work of the seco

To the Editor of Woman's Page:

with a brush will remove tobacco stains

EVIDENTLY all mothers do not share mates went a good bit further toward the opinion of the one who wrote in the reformation of Harold than a quiet the reformation of Harold than a quiet little talk from his teacher would ever have gone

> "Blang, then, is really a classroom ald. To approach a child so as to win his conidence it is necessary to meet him upon a level. Nothing affords this level as readily as the talk of the street. This is especially true of boys. We have got away from the stern straight-lacket methods of a generation ago, and a sort of Montessorian 'let him alone to grow where he has an impulse for growth' requires a tremendous amount of bantering. cajoling, hall-fellow-well-met persuasion on the teacher's part.

"The other day I overheard two high school boys talking together. They were members of a class of bad reputation, one that had given trouble to every teacher who had its management. Recently a new teacher had been installed. 'How do you like Miss H.7' asked the first lad. 'Oh,' replied the other, his face lighting up with boyish admiration, 'She's great Yesterday she called me Peanuts!

WITH the approach of severe weather the following communication from a little lady occupying a large old house in one of the fashionable thoroughfares is not without interest:

"May I register a plea for kindness for my best friends, the dogs? Now that the cold weather seems to be actually with us I know that it will give much added misery to the many poor, homeless and stray dogs one sees wandering around the successful teacher in school. The boys streets and huddled up in cold corners. It would be a very simple and easy thing for most persons to take a moment's time and call up one of the institutions that

take care of just such unhappy animals "I am, perhaps, too easily affected by the sight of an animal in distress, and have child he was 'off his bean' or 'to can that often gone to great inconvenience to carry off a lost and hungry dog to my own home. If people would only realize how utterly dependent on us these animals are, and that a little kindness can make their lives happy and comfortable And they seem to have almost human

1. When attending a formal dinner, how car

me be certain which table implements to use

for each course when there is an array be

2. When sitting in a restaurant should a

3. What kind of material can be used for

I When a table is cleared preparatory to

dessert at dinner everything should be removed with the exception of the centerplece, candela-

bra, silver ernaments and small dishes con-taining candy or nuts.

2. The guest of honor at dinner, when a woman, should be taken in by the host, and should sit at his right hand.

3. A good way to fasten shank buttons so they may be easily taken off is as follows, according to the suggestion sent in by Mrs. A. M. J.: Place the shanks of the buttons in the alits in which they belong, then run a marrow piece of tape through the holes and sew the tape fast to the material at top and bettom. Buttons puts on in this way will also remain firmer than if attached in the ordinary manner.

firmer than if attached in the ordinary manner.

Use of an Eye-Cup

To the Editor of Woman's Page:
Dear Madam—Kindly inform me whether or not it is dangerous for more than one person of the same family to use one eye-cup? Hy doing so you will greatly oblige me. KATHRYN.

It is undoubtedly much wiser for each

member of the family to have his own eve-

cup, for while using another person's merely to wash out the eyes with boric acid solution may not be dangerous, one can never be too careful of the eyes. Of course, if some one member of the family should have any serious eye infection there would be grave danger of affecting the others. An

eye-cup before or after being used she always be sterilized.

Dyeing Rope Portieres

To the Editor of Woman's Page:
Dear Madam—Please inform me if you think I can dre rope portleres satisfactorylly at home?
They look faded in spots and are hardly worth sending to a professional dyor.
CHESTER READER.

You should have no trouble in dyeing them with the dyes you mention.

Ask Them to Dine

To the Editor of Woman's Page:

To the Editor of Waman's Page!

To the Editor of Woman's rage.

Dear Madam—My sister has recently become sugaged, and will you tell me if you think I should ask her and her fance to dine with me and my wife? Should the invitation come from me or my wife? Thanking you very much,

J. L. C.

Yes, it is the proper thing to ask them to dine, and it is better to have your wife, who is hostess of her home, write the invi-

Should She Thank Him?

(1) One of the flowing veils so popular just now may be worn with a blue feather hat. It could be black, brown taupe or white, although the last-named is rather conspicuous. A good idea would be to have the veil match your furs or suit.

(2) A creps de chine waist washes very presentily in tauld waiter and convention.

young girl rise if an older woman should co

THE WOMAN'S EXCHANGE

paper and signed with the name of the writer. Special queries like those given below are invited. It is understood that the editor does not necessarily indorse the sentiments ex-

communications for this department should be addressed as follow THE WOMAN'S EXCHANGE, Evening Ledger, Philadelphia, Pa.

The winner of today's price is Mrs. Thomas M. Weston, of 143 East Tulpehocken street, German town, whose letter appeared in yesterday's paper.

TODAY'S INQUIRIES

ANSWERS TO SATURDAY'S INQUIRIES

side each cover?

deal of ironing?

over to speak to her?

Letters and questions submitted to this department must be written on one side of the

## MY MARRIED LIFE

### Her "Artistic Soul"

ATHEN Dicky told me that he had just | Katle's sanctum she stared at Dicky in had a telephone message saying that Bess Marsden would not be able to come to our little chafing-dish supper because of her brother's liness in Chicago, my first feeling was that of relief. I had so dreaded to meet this woman, of whose life I disapproved, that the postponement of the ordeal ppeared to me very much as I imagine a sprieve must to a condemned murderer.

I suppose my face must have reflected y feeling, for the soowl on Dicky's face

"You seem so pleased over your escape hat it would be a pity not to gratify you urther," he and showly. "I think I had effor telephone Lil and the Lesters, and all the whole thing off for tonight." had a strong incilnation to say curtly, Please yourself," and thus get rid of the hole affair. I understood Dicky's explo-ve temper well enough by this time to now that any irritating remark of mine at his juncture would result in his telephon-ng his prospective guests to stay at home

og his prospective guests to stay at home egardless of what they might think. But my pride urged me to save the situ-tion at all costs. The Lesters, whom I ad never met, might accept whatever extune Dicky might choose to give, but I tnew that Lillian Gale would realize the rue situation in a flash. She would know that Dicky and I had quarreled over our guests, and I was horribly afraid that she would imagine that the primary cause of the quarrel was my jealousy of herself.

A DIPLOMATIC DECISION Fear of this last possibility had been almost an obsession with me. I would not dimit even to the most remote secret cell of my brain the thought that I was jealous of this old friend of Dicky's. Disapprove of her, most certainly; dislike her, I ad-nitted it; but stoop to be jealous of her, never! I told myself flercely. I realized that I would do almost anything to keep her from guessing my dislike of her for fear she might call "dislike" "jealousy."

So I put down with an iron hand my ir clination to say something irritating to Dicky, and thus at one stroke eliminate all possibility of ever having to entertain Lillian Gale. Instead, I forced a smile to my lips and all traces of annoyance out my voice.

"Don't be absurd, Dicky," I said pleas antly. "You are imagining things. I cer-tainly am not pleased to learn of Miss Marsden's trouble, and you surely are jest-ing when you speak of doing so discourteous a thing as recalling your invitations for tonight. I never should be able to face Mrs. Underwood again if you did a thing so humiliating to me as that."

"I don't think that last possibility would cause you any very great grief," muttered Dicky; but I knew from his face and manner that I had won, and that he would soon over his irritation.
"By the way, Dicky," I was glad of the portunity to ask him a friendly question.

did you get the flowers?" "Right here," Dicky's voice was pleasant he sprang to his feet and handed me an ormous box which lay on a chair near m. "I hope they will suit you." "Suit me!" I exclaimed. I had undone

the box and uncovered a great cluster of golden daffodlis and snown narciesus, with the feathery green of the maldenhair ferns completing the incarnation of spring they "They are exactly what I want against that rather dull green of the dining

room paper."

"You have an artistic soul," commented Dicky idly, and I felt my face flush. I knew he meant nothing by the remark, but I am both foolishly sensitive and self-con-scious, and it flashed over me that I had en prating of color tones and combinations when my knowledge of such things was as nothing compared to that possessed by my artist husband. "Will you arrange them for me?" I asked

cover my confusion "Sure," assented Dicky heartily. "They n't take any arranging. They should put in something as carelessly as pos-

sible. Do you want it done now?" "Why, I suppose they ought to be put in water, and then I can put them in here until after dinner. When I arrange the table for tonight it will be a simple matter to set them in here. Or do you want some of them in here?"

"I don't think so," returned Dicket. "I don't think so,"

Thowers for a table where people are to eat are a necessity, but it would look too much like a formal function to have them scattered all over."

"COMMON BROWN DISH" "That is my idea, exactly," I agreed eartily. "Now what shall we put them eartily.

Dicky's glance swept the room. "Nothing here," he said.
"I removed several horrors belonging to the woman who rented us the apartment," I returned. "One of them is an imitation cut-glass vase, an immense thing, but I am afraid it is the only thing in the house big enough. It is in the kitchen cupboard."
"Lead me to the kitchen," returned
Dicky noncommittally. As we entered

### Hints About Mincers

THERE are two utensils in the well-appointed kitchen which are the house wife's first sids to transforming any food all, see that the mesh is firmly attached to into a most appetizing dish. They are the chopper and the several varieties of

Dicky said kindly. "We are seeking food for our eyes, not our stomachs." for our eyes, not our stomachs."

Katie stared open-mouthed, as she generally did at Dicky's nonsense, but Dicky's eyes were roving over the kitchen.

"Aha, me shy beauty, I have spled you," he cried at last, and took down from the cupboard a large, dark-brown jar of the very coarsest kind of kitchen crockery. "The very thing!" He held it off admiringly. "Come on Madge." Of course, the modern chopper is now almost universally used, and it is one of the greatest labor-savers. In a test made not long ago it was found that while it took about seven minutes to chop one pound of meat in an old-fashloned wooden bowl with a sharp knife, it took only one minute to mince the same amount of meat with the meat chopper. This is largely because the knife chops more air than it chops meat. and thus most of the labor of chopping with a knife is waste labor. On the other hand, the meat chopper cuts meat and only meat with every turn. Moreover, the meat chopper, being mechanical, produces more even results than one can produce by chopping with the hand. ping with the hand.

One of the objections occasionally raised against the chopper is that it is hard to clean. This was a considerable objection in the early days of this machine when it was made somewhat clumsily—it took some made somewhat clumsily—it took some time and some mechanical skill to take the chopper apart, and then laboriously to clean each part and to put it together again. But the newer models are made much more simply, and there are now some on the market that open in half, so to speak, and are as easy to clean as a saucepan. There are also some makes that have a little ledge or gutter under the chopper to receive any unce that may escape. Some of the chop-pers that did not have this little appliance very often permitted the juice to escape and drop on the floor or spatter, but with this little attachment there isn't the least bit f wante.

of waste.

The main point to watch in any dish that calls for minced ingredients is that they be minced evenly. Similarly, in a recipe that calls for some ingredients mashed to a ste, it is absolutely necessary that the and creamy in consistency.

It is therefore a good plan not to depend n one colander to do all the work of every kind of "mashing"—potatoes, purees, apple sauce, etc. It is a saving in the long run, so far as wear and tear are concerned, and also an assurance of better cooking to start in with several sizes of strainers. There should be a very fine strainer for making consomme, gelatin, etc., one a little coarser for apple sauce and other fruits, and the parsent can be used for tomatoes and purces.

There is on the market now an inexpensive tinned hoop which can be clamped to the table by its extended handle, which hrings the hoop on a level of about eight inches over the table. Into this hoop various sized strainers can be placed, and the bowl

As the strainer is thus clamped firmly to the table it is possible to smooth any food

## HOUSEHOLD HELPS

the frame, as one of the common faults of strainers of the cheap variety is that they pull out of their frames too easily.

As for cleaning your mincing tools, the strainers, of course, can be cleaned easily by a suday bath and a good hot rinsing. by a suday bath and a good not rissing.
But choppers should be given a little special treatment. About every three or four months the chopper should be given a bath with hot, melted paraffin. Then put it in a drawer for a few days, and before using, run some bread crumbs through the chopper to work off the paraffin. But this little paraffin bath lubricates the parts and helps to make the chopper wear longer. (Copyright)

Priscilla Popped Corn Pick over popped corn and measure there should be two quarts. Put two tablepoonfuls of butter in saucepan; when melted add two cupfuls of brown sugar. one-half a teaspoonful of salt and one-half a cupful of water. Bring to the boiling point and let boil sixteen minutes. Pour over corn gradually, while stirring con-stantly, until every kernel is well coated with sugar.

Celery Sauce Cut into very small dice four branches

white celery and place in a small same pan with three-quarters to ope pint only water and one-half teaspoonful salt; boll for fifteen minutes Drain on a stere and keep the water and celery separate. Heat one and one-half tablespoonfuls melted butter in a small saucepan, add two tablespoontals flour; stir while heating for two minutes; then pour in half the quantity of celery water. Season with two saltspoonfuls salt. one saltspoonful cayanne and a saltspoonful ground nutmeg, adding one gill light cream. Mix well with a wooden spoon; then ass the celery; lightly mix, slowly bott five minutes and use as required.

### Style Hints

Spears of straight ostrich, laid to form a band around the crown, are a novel tri Tiny ruffles give a charming effect to

collar and cuff sets for wear with dress gowns.

A straight figure line and high chokes for fall.

Blue serge dresses have touches of silk

n some strong color-purple or coral Silver gunshells and tortoise shell but-terflies are among the most recent hat ornaments.

SHOP HERE-DRESS SMARTLY-SAVE MONEY MIRE

# FRANKSEDE

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In Serge, Serge and Satin Combination, Charmeuse, Wool Jersey, trimmed with beads and some with wool embroidery. 15.00-25.00-35.00

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Keeps fresh, moist and perfect for several days. BUTit was not made to keep. It was made to eat.

Six Kinds 10c Fine

BUY ONE TODAY





(2) A creps de chine waist washes very successfully in topid water and scapsuds made from a pure white scap, although, owing to the dye conditions, no colors are guaranteed as fast. There are little bottless of colors sold in the stores especially for use when washing creps de chine waist; a small quantity of the liquid is dropped into the rinse water, and will give the waist renewed brillancy. Of course, if you do not want to trust it to scap and water, the waist can be cleaned easily with gasoline.

(3) It is quite the proper thing to do—so thenk the young man. Your remarks need not be attited, but merely cappers your pleasure and appreciation of his having taken you. It is never "countrified" to be