PRETTY, DESERTED: FACING LOVE TEST

Mrs. Florence Kays, Wife of Erring Aviator, May Take Him Back

SAYS HE HAS REFORMED

Has Alternative of Work or Reconciliation, If He Asks

By M'LISS

By M'LISS

A woman, young and good to look upon, with four extraordinarily lovely chiled with the growle of happy married sense heard at the door of her domicile, at snow heard at the door of her domicile, at snow heard at the door of her domicile, at snow hereal suidenly catapulted into the seas hereal suidenly catapulted into the seas hereal suidenly catapulted into the short space of an hour, between him metamorphosed from a Doctor him metamorphosed from a Doctor him metamorphosed from a Doctor line is torn aside and the good man whose is torn aside and the good man whose children becomes suddenly the dope that and plaything of many women.

THE ERRANT AVIATOR

THE ERRANT AVIATOR This was the experience which Mrs.
Forence Kays, 5444 Haitimore avenue, was
fered to undergo six weeks ago when her
lusband, Harvey Wilbur Kays, an aviator,
supped the climax of her distillusionment by ng off, it is believed, with a mani-

it was while she was facing the And it was while she was facing the station brought about by this experience—the problem of getting lucrative work to keep herself and the children from wate—that the errant husband injected a new element into the case by a long-distance telephone call to ansure his wife that he has not forgot her.

The worry Florence, "came the far-

whas not forgot her.

"Den't worry, Florence," came the farsway voice, "I haven't heen with that
the woman for weeks and I can't let
the and the kids go without a Christmas.
I'm ashamed to come back after what has
assemed, but I'll look after you. Take
a smaller apartment. I'm on the trail of
work and I'll send you money every week."

PERPLEXITY PERPLEXITY

What is a wife to do in a case like this? Will she take him back? These are the questions that immediately rese in the minds of those interested in

Mrs. Kaya's plight. Ers Kays's plight.
"A man would never take a woman back,"
the matter-of-fact way in which she
considers the case, "but Mr. Kays has not
gated me to take him back—I think he must be ashamed to—and so I cannot say what I will do. I should have to have a usk with him before I made up my mind. I am certain that he was not himself when

he went away from me.

"He had been living with this woman for
twe months before I knew it. He was alsars kind and generous, and a woman could at help liking him. Whenever he stayed sway from me at night he said it was necessary for him to be down at the navy ard, where there was a valuable airship.

Then these two women called on me one naming. They told me how he smoked top and how he was planning to run away with a manicurist who worked in the same pase that they did. They told me how he had been living with her downtown. I in-refligated and found that it was true.

LOVES HIM STILL I love him still. But I do not love the ms that those other women loved. They aw only the devil in him—they did not get be real man. I did."

he snuggled her youngest child, Kerna, and two months, up to her, and the other ms. Ollesta, Zelda and Veral, clustered sand her knee. They are beautiful blond with no particular feeling of aftion for their father.
"I don't like him at all," said seven-year-

di Dilecta emphatically The mother immediately came to the de-me of the absent man.

Den't say that," she said, reprovingly. Tipa was good to you. Last Christmas," as conlinued, "he went out and spent sev-cal hundred dollars on them. He gave

on everything."
There is a hard practicality about Mrs. May totally irreconcilable with the things the says. When she declares that she loves he husband it is as though she said "Bring may a glass of loe water." Where another soma would be red-eyed and distrait fees indulgence in tears and recriminations, as has kept herself exceedingly pretty and cam. Apparently she is all that man could be seen a supersymmetry of the said that man could be seen a supersymmetry and the said that man could be seen as well as the said that man could be seen as the said that man could be said that man could be seen as the said that man could be said that man could be seen as the said that man could be seen as the said that man could be said that the said that man could be said that the said that man could be said that the am Apparently she is all that man to be sets of woman, and yet the fact that she is been deserted does not rankle. OF CURIOUS TYPE

OF CURIOUS TYPE

I am like that," she said unemotionally. Tent know how to scream and cry. I is interested chiefly in getting a position. It is that the said mother who is dependent on tan for every cent is in an unenviable milian. That's where I am now.

I have never been to a cabaret. Mr. Lays would not let me go in for that sort of thing. But if my voice is still good—and I hope it is—I would go on the stage if I were necessary to give the children the loss they need."

Aspic Salad

small molds in a pan of crushed ice. the bottom of each place half an olive as ring of capers, then pour in about the first of capers, then pour in about the first of chicken aspic jelly, a layer of than meat mixed with cream, then and in a chicken aspic jelly. When the caper of chicken aspic jelly can be made from any stock affiliates. To three pints clear stock add mance gelatin dissolved in cold water.

solious: To three pints clear stock add to succes gelatin dissolved in cold water. It is white and shells of two eggs and solious and to the stock. Put into a success with one tablespoonful of catsup, a lablespoonful of vinegar, one tablescatul such of savory, thyme, marjoram as paraley, a leaf of mace, two cloves, the people and salt. Set over a slow fire, the until it bolls. Set aside to settle; and through a coarse cloth and cool.



FAMILY TO WHICH AVIATOR RETURNS



Mrs. Harvey W. Kays and her children

HOUSEHOLD HELPS New and Delicious Uses for Beans and Lentils

ENTILS as a "meat substitute" used to until serving, then turn out on platter and be considered an economical food, and, perhaps, were somewhat despised for that season. This small legume, however, has now come to be quite a tuxury, for it has more than trebled in price since the out-more than trebled in price since the outseason. This small legums, however, has now come to be quite a fuxury, for it has more than trebled in price since the outbreak of the war. Most of the lentils which we consume in this country are raised in Egypt, and naturally imports from that ection of the globe have been considerably reduced. Consequently, the supply of lentils is slowly diminishing, and unless we can succeed in growing lentils in the warmer sections of the United States this food may come to be in the same class as mushrooms and truffles.

For the present, however, it is still possible to buy the same nutritious lentils. Even at the higher price they are worth buying Lentils contain about thirty per cent of pro-tein, fifty per cent of starch and very little waste, which makes them even more nutri tious than dried beans, which contain 224 per cent of protein. Lentils can be cooked like beans for purce, or they may be baked as the central dish for a substantial luncheon or supper

BAKED LENTILS

Four cupfuls of lentils, four cupfuls of water, one-half cupful of diced salt pork, one small onion, one heaping teaspoonful of salt, one-half teaspoonful of pepper. Pick and wash lentils and soak them i cold water over night. In the morning pour off the water and put the lentils in a sauce pan, covering with eight cupfuls of cold water. When the water boils the lentlis will rise to the top. Then remove them with a skimmer and add died pork and onion and place in a baking dish. Add pepper and salt to a quart of boiling water and pour over the lentils. Bake in a moderate oven for about four and a half hours. This is a dish which can be made excellently in the fireless cooker, as it can be started in the morning and left in the cooker until eve-ning. If preferred, start late in the after-noon, leave in the fireless cooker all night

and serve as a luncheon dish. COOKING BEANS

Boil the beans for half an hour, then re-nove the skin and mash the beans with a rooden spoon until thoroughly smooth Place in a saucepan with enough butter to bring to a creamy consistency, and add a dash of sugar, pepper and salt. Then put in a buttered mold and keep the mold hot



is so "uncommonly good." Everything is clean and sanitary-the cows are healthy—the air is pure—the pasturage is excellent -the creamery is spotless-the whole country vibrates with the freshness, sweetness and purity that are found in every pound of Meridale Butter.

AYER & McKINNEY

(Makers of Moridale) Philadelphia Bell Phone, Market 3741 Keystone Phone, Main 1783 Look for the "Merifoll" wrapper-air-tight, dust- and odor-proof-at your grocers.



Perfectly Protected Deerfoot Farm Sausage fresh from the farm in pound parchment package. Farm at Southborough, Mass.



ASK FOR and GET

HORLICK'S THE ORIGINAL MALTED MILK Cheap substitutes cost YOU same price

Beautiful String of Pearls 5 and 10 Dollars IRA D. GARMAN



Two cupfuls of beans, one cupful of white sauce, two eggs, pepper, salt, breadcrumbs. Soak the beans in cold water overnight. In the morning boil them in a small quantity of salted water and simmer until beans are completely broken. If the water bolls away add more. About one hour before serving prepare the dish. Rub the beans through a colander, mix with the white sauce and then add well-beaten eggs and seasoning. Beat thoroughly for one minute, then pour into a buttered baking dish. then pour into a buttered baking dish sprinkle with breadcrumbs and bake in a hot oven till a golden brown.

(Convelght.)

Brand-New Babies

The Evening Ledger will print, free of charge, notices of recent hirths sent in through proper channels. Address "Brands New Bables," Evening Ledger, 506 Chestnut street. Name and address and, when possible, telephone number of sender must accompany each notice so sent.

FREUND, Mr. and Mrs. Henry M. Jr., 928 Wynnewcod road, Overbrook MILLER, Mr. and Mrs. Jacob, 311 Cantrell

street, a son, 8 lbs. 6 ozs. SCHNEYER, Mr. and Mrs. Abraham, 934 North Franklin street, a son.
WISLINGIR, Mr. and Mrs. Albert, 1839
West Montgomery avenue, a daughter.

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When you buy "Gold Seal" you get the purest, freshest, sweetest Butter made from the richest golden cream.

BUTTER 16. 40°

Fancy Creamery Butter, and exceedingly good value at this

BUTTER 16. 38°

Absolutely Pure Butter of good

GOLD SEAL \$9.75 FLOUR bbl. 12-lb. bag 62c

Do your baking with "Gold Seal" Flour and you will get the best results. "Gold Seal" Flour will please you and our prices will save you money.

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The Stores for particular people. Throughout the city and suburbs.



Complexion! Does a pimply, unattractive skin shut you out from the full enjoy-ment of the summer's pleasures?

Then think of this: To use Resinol Soap means that each time you cleanse your face you give it a "beauty treatment" with the soothing, healing Resinol medication. If aided, in severe cases, by a little Resinol Ointment, this usually leaves the complexion naturally clear and fresh. It is equally effective in protecting deli-cate akins from the effects of aummer's sun, heat and dust. All druggists sell Resinol Ointment and



BRITTLE FINGER NAILS AND THEIR CURE By LUCREZIA BORI

Prima Donna of the Metropolitan Opera THE hands are always very much in evidence. The woman of culture and re-

nement strives to keep them in a perfect

ndition by applying lotions to make the

skin soft and white and by giving the nalls the care necessary to keep them well-groomed and shapely Small wonder then Small wonder then that she becomes an-noyed and discouraged when the nails bebrittle and break off. A single broken nall

a single broken half spoils the appearance of the entire hand.

You may be sure that brittle nails is a certain sign that the nail structure requires nourishment. Begin immediately. mmediately to feed LUCREZIA BORI he nails with vaseline, almond oil, olive oll or cold cream. Use grease all the time, and cleanse the finger tips with it instead of using soap. It will give the nails that

Every hight soak the nails in almost oil which has been slightly heated with great care that it does not catch fire. The liquid should be put into a cup to a depth sufficient to cover the finger tips. Soak them in the oil for a light of the cover the finger tips. o cover the finger tips. Soak them in the oil for at least ten minutes; then the fingers should be wiped, but not washed. After washing the hands, always rub a small portion of cold cream about the halls, then carefully remove every particle of the

ink, satiny appearance which is so destr-

In extreme cases of brittle nails, it is

well to the finger tips in oil for the night. Take small pieces of absorbent cotton, saturate them with almond oil and bind them over the nalls with strips of muslin or anticeptic gauge. After two muslin or antisoptic gauge. After two weeks of this treatment you will notice a marked improvement in the nails.

When the surface of the nails shows ridges, and there is a general appearance of coarseness, I advise soaking the fingers every night in almond off. The same bath may be used over and over again.

After you have bathed your finger tips with the almond oil, take an orange stick, dip it into vaseline, and apply it under the cuticle rim about the nails and at the corners. He generous in the use of the vaseline, and then put on a pair of old gloves, slashed here and there to permit a free circulation of air.

The greatest care should be taken when bathing the hands. Use only such soap as does not dry the skin, and after each washdoes not dry the skin, and after each weahing a little grease must be rubbed over the base of the nails. After wiping the nails with a soft towel, use the burnisher; it will help smooth out the ridges in the nails while they are pliable.

If your nails are flecked with white spots they should be rubbed at night with a mixture of equal parts of turpentine and myrth. This can be removed the next morning with allow all.

Polishing powders should be little used on nails that are brittle, as they are exces-sively drying. A tinted cream is better.

Wear old gloves when doing housework, for this is one of the best precautions against drying the skin and causing the nails to become brittle. If it is necessary to plunge the hands into strong soap water, rub them generously with grease afterward. Follow this by cleansing them thoroughly with a bland scap and warm water. Dry the hands and rub them with a mixture o one-third glycerin and two-thirds rose-water, and apply cold cream or vaseline to the base of the nails.

An excellent nourishing cream for the nails contains the following ingredients:

The wax and resin should be put into china cup and immersed in hot water untities are meited; do not allow them to become hot. As the mixture softens, add tool, alum and sait. The carmine is put come hot. As the mixture softens, add the oil, alum and sall. The carmine is put in last. Remove from the heat and beat until oreamy. Rub this cream into the nails frequently, and before long you will cease to be troubled by brittle nails

(Copyright.)

Grandma's Cake

Work one-half cupful of butter until creamy and add one cupful of sugar gradually, while beating constantly; then add the yolks of five eggs and one whole egg well-beaten. Mix and sift one and threefourths cupfuls of flour, three and three fourths cupfuls of flour, three and three-fourths teaspoonfuls of baking powder and one-fourth of a teaspoonful of salt. Add alternately with one-half cupful of milk to first mixture. Turn into a buttered and floured cake tin and bake in a moderate oven fifty minutes. Remove from pan to cake cooler, cover with mocha frosting, and suchkin with fordan almonder. and sprinkle with Jordan almonds.

Fish Soup

Put a tablespoon of butter in a stev pan over the fire and then fry in it three chopped onions. When a golden brown add a cup of tomatoes, a carret, three or four whole cloves, sait and pepper to season. Put in a dessertspoon sugar, a bay leaf, sprig of thyme and a quart of water. Cook until the carrot is quite soft, then add any cold fish, bones and all, or thin slices of raw fish and simmer twenty minutes. Toast small pieces of bread, enough to cover the bottom of the soup tursen. Add one-half glass of white wine to the soup, strain over the toast and serve.

EVEN SANTA CLAUS HIT BY HIGH COST OF LIVING

Christmas Trees Costlier Because of Smaller Product and Freight Congestion

The high cost of living is now taking a whack at Santa Claus.

Or, in other words, Christmas trees have gone Alpining. Parents could organize into societies and no doubt reduce the prices by a boycott,

but what father of small children would have the nerve to do this? Like everything else, Christmas tress have a perfectly good alibi. And it is not

the war. Scarcity of trees, the high price of labor, the scarcity of freight cars and the embargoes imposed by various rail-roads, causing difficulty to get shipments roads, causing difficulty to get shipments through are reasons given for the advance. Trees this year will be twenty-five to fifty per cent higher than last season. At present they are selling at \$95 to \$120 a hundred, wholesale, whereas this time-last year they brought \$65 to \$100. These wholesale prices will bring the retail price to \$2.25, \$2.50 and \$2 a tree of the same grade sold at \$1.25 to \$2 isst season.

There are only ninety-four cars of Christ-

grade sold at \$1.25 to \$2 last season.

There are only ninety-four cars of Christmas trees at the Nineteenth street and Indiana avenue freight yards of the Philadelphia and Reading Railway, where most of Philadelphia's trees come in. This time last year there were 169 cars, making a shortage of sixty-five cars.

Many dealers in Maine and other northern States cut thousands of trees, but are unable to obtain cars to ship them to the markets. Another reason for the scarcity is the Egyptian moth, which has done great

is the Egyptian moth, which has done great damage to the trees in Maine and New Hampshire, devastating miles of them.

SHOP HERE—DRESS SMARTLY—SAVE MONEY

Our Store Will Not Open Until 11 A. M. Tuesday

In order to have everything in efficient readiness for this wonderful sale.

MAIL ORDERS PROMPTLY FILLED WHEN ACCOMPANIED BY POSTAL-MONEY ORDER FOR FULL AMOUNT. SATISFACTION GUARANTEED OR MONEY REFUNDED



200 EXTRA SALESWOMEN

Have been engaged and properly trained-so that quick, intelligent and courteous service is assured to all.



We Have Bought the Entire EMPORIUM Stock AT A GREAT Sacrifice

Thousands of Ultra-Fashionable Garments Will Be Placed on Sale Tuesday Morning at 11 o'Clock



A Timely and Fortunate Purchase Which Will Save Thousands of Dollars for Our Customers and Crowd Our Store as Never Before! The Emporium, one of the largest and most exclusive stores located in the heart of the Metropolis, 35th and Broadway, meeting with reverses, shortly after opening, was forced to close its doors, and, recognizing our financial strength and enormous outlet, have turned over to us their magnificent stock at a great sacrifice.

stock of coats, suits, dresses, blo skirts and millinery represents at that is elegant, exclusive and authentic.

Not only have we bought their entire stock on the floor, but have also included scores of new shipments from the hands of the cleverest designers and tailors of New York, which the Emporium had not even unpacked.

The Emporium's Stock of

Dress Skirts

Worth \$8.50 \$

Dress Skirts, of velour plaids, broad-cloths, velvets, satin taffetas, fancies and velours in plain colors.

Fine Chiffon Velvet, velour plaid, chiffon

broadcloth, silk, satin and other dress skirts in the smartest models-Em-

porium's prices \$15 and \$7.50

Dress Skirts, of serge, poplin, wool plaid

and satin; pockets and belt, and tailored models; all sizes; Emporium's prices \$5.98 and \$6.98—\$2.75

PRANK & SEDER-THIRD FLOOR

The Emporium's Stock of

Georgette crepes and crepe de chine

waists in white, flesh, mais, rose and peach. A heautiful assortment of exquisite styles.

FRANK & SEDER-FIRST FLOOR

to \$12.50 at

So vast is the quantity of merchandise involved that it is a physical

Catering to New York's most fashionable women, the Emporium's impossibility to handle all of the stock bought at once; hence, every day will deplete.

Every garment bears the original Emporium label and price tag-you pay one-half or less. As this ad is written, a host of receiving clerks are working double speed on the first big shipments that will be ready for the sale which starts

Tuesday morning at 11 o'clock.

Our Price

Choice

The Emporium's Stock of Highest Grade Suits, Coats & Dresses

Emporium's \$49.50 Suits Emporium's \$55.00 Suits Emporium's \$59.50 Suits Emporium's \$65.00 Suits Including English and silk velvets, broad-oths, velour de laine; magnificently fur-immed and tailleur models.

Emporium's \$45.00 Coats Emporium's \$49.50 Coats Emporium's \$55.00 Coats Gorgeously fur-trimmed coats and wraps cluding mole-trimmed seal plush, velours pastel and dark colorings, genuine Bo-rias, velour de hord, etc.

Emporium's \$49.50 Dresses Emporium's \$57.50 Dresses Emporium's \$69.50 Dresses

Unrestricted Georgettes, velvets, satins, finest sorges, etc., in elaborate and plain models for street, afternoon and evening wear.

Coats, Suits & Dresses Sold by the Emporium at \$150, \$125, \$100 and \$85, will be marked at)

Garments of the most elegant and luxurious qualities—in styles shown only by exclusive metropolitan shops.

Miscellaneous Lots From the Emporium Stock Bolivia Coats with Seal Collars; Em-

porium's price \$69.50—our \$35 40 Imported Velour Coats with large

Pay Just 1/2 for Emporium Millinery

A brilliant array of exclusive models, in trimmed and untrimmed hats. Each hearing the original price tickets—from \$20 on down to \$1.00. You pay just \$2 the marked prices. The Empurium had aiready reduced prices on many of these hats, so you will be huying at less than \$5 value in many cases.

We are including in this sale 500 of our own Trimmed Hats. \$1.25 worth up to \$6.95, at..

2000 Garments Crowded Into Our Subway Compelled to Transfer Them From Our Second and Third Floor Stocks and Sacrifice Them For Rapid Clearance

Our Own \$7.98 to \$10.98

Dresses

Frank & Seder-Bargain Subway

Coats that were \$15 to \$25) Hundreds of beautiful Frank & Seder standard quality coats at prices that we would not have named until the season's end, if the Emporium stock didn't compel us to close out a big part of our regular stock. Included are luxurious fur and plush trimmed styles in velour, broadcloths, matelambs

plushes, two-tone corduroys. Scores of models and colors. Our Own Fine Suits Worth to \$25

Stunning fur-trimmed and plain-tailored models in fine wool poplins and some broadcloths.

FRANK & SEDER WINDOWS FRANK & SEDER