

QUERIES AND ANSWERS—REVELATIONS OF A WIFE—HELPFUL SUGGESTIONS FOR THE HOME

MOTHERS WHO ARE RAISING THEIR BOYS TO BE BOORS

Are You So Filled With the Instinct of Protection That You Fail to Instill in Your Sons the Habit of Uniform Courtesy?

THEY were very evidently on their way to join the throng of Christmas shoppers and as they boarded the car the woman looked around rather helplessly...

THE CHEERFUL CHERUB

Though I've no ingenuity—my mental scope's not wide, I think I could invent a better soup spoon if I tried.



It is a card, this very night, before she has time to send you the usual little parcel. Then if she is sensible, even though she has your gift all wrapped and ready for the mail box, she will have a sigh of relief and mail you a card in return.

MY MARRIED LIFE

By ADELE GARRISON

Madge Compromises With Her Conscience

"What!" Whatever in the world does this mean? Dicky towered over me as I sank into a corner seat in the coach of the Jamaica express. He had followed me from the other coach when I had left my seat so suddenly with the whispered request for him to follow me.

HOUSEHOLD HINTS

Eight Holiday Dessert Recipes
ABOUT four ounces of flour, a teaspoonful of baking powder, a small quantity of sugar and one egg: Mix these with milk until they become a thin batter, then bake in a well-buttered tin, in a brisk oven, for about half an hour.

and knead until smooth. Then roll out lightly and cut it into small rounds with a cutter. These should be placed upon a greased tin, brushed with a little egg or milk, and baked for seven to ten minutes in a very quick oven. Split the cookies open, butter them and serve very hot.

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 editor does not necessarily endorse the sentiments expressed. All communications for this department should be addressed as follows: THE WOMAN'S EXCHANGE, Evening Ledger, Philadelphia, Pa.

- TODAY'S INQUIRIES
1. Children's mittens are always slipping off when they are out playing. How can they be best fastened?
2. What is the easiest way to pad for embroidery?
3. What kind of day is best for cleaning windows?

- ANSWERS TO YESTERDAY'S INQUIRIES
1. Celery which has lost its crispness can be restored if placed in cold water to which the juice of half a lemon has been added.
2. The best way to soften butter to butter bread for sandwiches is to invert over the plate of butter a bowl which has been first heated with boiling water. This will soften the butter more naturally than will any other method, without making it "runny."

- SOUPS WITHOUT STOCK—OTHER RECIPES
Dear Madam—Mock Piqueur Soup—Stew one can of tomatoes with salt, a pinch of cayenne, a dash of Worcestershire sauce and a little red pepper, boil one minute, strain the tomatoes into a white sauce and serve.
Corn Noodle Soup—To one dozen ears of corn or one can of corn add a quart of milk and one-half pint of water, one teaspoon of salt, a dash of red pepper and one cup of noodles until soft, then strain in a colander with cold water, wash the corn and take a small cup of bread cut in dice and brown in butter. Add to the soup and serve.

- SEASONABLE RECIPES
Dear Madam—As I am a reader of your paper, here are a few good economical recipes:
Combination Fruit Salad—One grapefruit, one orange, one tangerine, one cup halibut grapes, one cup raisins and remove pulp to sections, slice banana, cut grapes in half and remove seeds. Mix with one-quarter cup sugar and set on ice half an hour. Arrange on lettuce leaves, put one tablespoon of mayonnaise on top of each one.
Sponge Cake—Mix as written: Four eggs, one cup butter, one cup sugar, one cup flour, one cup milk, one cup cream, one cup vanilla, one cup raisins, one cup currants, one cup almonds, one cup walnuts, one cup pecans, one cup hazelnuts, one cup chestnuts, one cup pineapples, one cup mangoes, one cup guavas, one cup papayas, one cup melons, one cup watermelons, one cup cantaloupes, one cup muskmelons, one cup honeydews, one cup kiwis, one cup figs, one cup dates, one cup figs, one cup dates, one cup figs, one cup dates.

- EMERGENCY APPLE PUDDING
Dear Madam—In spite of the rise in food prices, rabbits are fairly low in price; also, this recipe, which combines the two, will make a toothsome dish: Cut a young rabbit into joints in the same way you would cut up a chicken and wash it. Cut up one-quarter of a pound of butter, one-quarter of a pound of sugar, one-quarter of a pound of flour, one-quarter of a pound of raisins, one-quarter of a pound of currants, one-quarter of a pound of almonds, one-quarter of a pound of chestnuts, one-quarter of a pound of pineapples, one-quarter of a pound of mangoes, one-quarter of a pound of guavas, one-quarter of a pound of papayas, one-quarter of a pound of melons, one-quarter of a pound of watermelons, one-quarter of a pound of cantaloupes, one-quarter of a pound of muskmelons, one-quarter of a pound of honeydews, one-quarter of a pound of kiwis, one-quarter of a pound of figs, one-quarter of a pound of dates, one-quarter of a pound of figs, one-quarter of a pound of dates.

Tomato Sauce

Put two cups of strained tomatoes into a saucepan; add one-half teaspoonful of salt, dash of white pepper, two teaspoonfuls of flour mixed with a little cold water and boil two minutes. Pour on platter or chop plate and lay the meat cakes on; garnish with sprigs of parsley.

Love Inexpressible

If I could only speak, dear, The love that's in my heart; But, ah, the words are weak, dear, And will not do their part. My sweetest measures, halt, dear, Unsteady and untrue, And all my art's at fault, dear, To tell my love for you. —Denia A. McCarthy.

Open Evenings For the convenience of our customers who are unable to shop during the day our establishment will be open evenings until Xmas. C. R. Smith & Son Market St. at 18th

Suggestions for Gifts en famille

- D'Orsay Boudoir Slippers—satin in colors; hand-embroidered vamp.
Carriage Boots—Black velvet, with leather or rubber soles.
Exquisite Buckles—rhinestone and cut steel, in exclusive designs; a very large assortment.

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A Timely Message To the Housewives of Philadelphia and All Our Customer-friends

Every hour counts from now until Christmas, and the stir and jump of Holiday Buying is widely spread. THE CHILDS STORES are lavishly stocked with Dependable Groceries and High-grade Meats (in many of them), reasonably and truly priced. Everything has been carefully chosen to meet exacting demand, and the witchery of saving is everywhere expressed. Our stores have an atmosphere of unusual possibilities.

These are busy days of preparation; but don't put off your Grocery Buying until the last horn blows. We'd like to serve you just at this time, and add the distinctive touch of CHILDS QUALITY to the occasion. You'll find it a real pleasure to deal with us, and everything will be sent home quickly and in nice order. We wish you all A Merry Christmas, wreathed deep in smiles and mistletoe; and "may good digestion wait on appetite, and health on both."

CHILD'S & COMPANY THE STORES OF OPPORTUNITY
"Where Your Money Goes the Farthest"
CHRISTMAS would not be Christmas without a generous supply of FRUIT TASTYKAKE. Always appropriate—no holiday feast is complete without it. Retains its original moisture and flavor for a long period, and never crumbles in cutting. Your dealer has it—sealed cartons—25c.
"The Cake That Made Mother Stop Baking"
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