

MATTERS OF INTEREST TO WOMEN IN WHATEVER SPHERE—REVELATIONS OF A WIFE

THE FAN REVIVED IN ALL ITS GLORY—LONG MAY IT WAVE!

The American Girl Does Not Know How to Make Full Use of This Exquisite Ornament—Or Is the Latin Temperament Lacking?

NOT for many seasons have fans been so much in evidence. And never have they been more elaborate. But have you ever watched the present-day maiden make use of hers?

THE CHEERFUL CHERUB

I wouldn't be too circumspect Or all the pleasure's lost I'd rather live than spend my time In counting up the cost.

time of her "Philosophical Works," notes a hundred ways of using it, and goes on to say that "although a woman of the fashion should take snuff with the grace of the Duke of Devonshire, who has the elegance of the Countess of Devonshire, she should never be so much as to fall in the supreme elegance, a dexterous use of the fan."

This hurried little flip-flop of fans seems to express the American idea, somehow. We fan for a minute or two as if our lives depended on it, then subside and allow the exquisite thing to lie idly in the lap.

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. Spectacular questions are those which 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. When is the word "blame" applied to men?
2. Which is the most unwholesome meat?
3. Why are fried eggs not so digestible as eggs cooked in other ways?

- ANSWERS TO SATURDAY'S INQUIRIES
1. Rinse a plate or bowl with cold water before breaking the eggs into it. Then add a pinch of salt to the water and place them where there is a current of air while heating and they will come to a froth much more rapidly.
2. Bread dough which has become slightly sour can be redeemed by adding a teaspoonful of bicarbonate of soda dissolved in warm water and kneading the bread over again. If too thin, add a little more flour.
3. Turbid water can be cleared by adding powdered alum to it—a tablespoonful to four gallons. This will cause a precipitate and a settlement, and the clear water may be carefully drawn off.

Hints on Cookery
Dear Madam—Here are a few household hints. In boiling cabbage be sure to have the lid off of the pot and you will have any odor in the house. If you put in a pinch of bicarbonate of soda that will keep it from getting so hard when it comes to the boiling point. It will cook in twenty minutes and will stay green and be far more tender than when cooked in the usual way. I also cook green string beans in this way. I always wash the soda water off the cabbage and beans by taking them through a colander and pouring cold water over them; then I put them in hot water and put them on the stove until they come to a hard boil. Do the rinsing about five minutes before you wash them.

One Way of Baking Beans
Dear Madam—Although this is not the regular way of baking beans, they will have any odor in this manner: boil one quart of white beans until tender in a quart of water. Add a half cup of sugar, and a pinch of salt. Boil for one hour. Drain off the water and add one cup of butter. Boil for one hour. This is a very good way to cook them. If you want to cook them in a pot, add one cup of butter to the beans and boil for one hour.

Caramel Almonds
Dear Madam—Caramel almonds made as follows are delicious: Shell, but do not blanch, a pound of almonds. Wash them in cold water and dry them in a sieve. Boil them in a granite saucepan with two tablespoonfuls of water and stir constantly with a wooden spoon until melted and slightly brown. Move to one side of the fire and let them stand for three well-greased pie tins. With the left hand drop the almonds into the tins and with the right hand, slightly in the oven without Browning and remove quickly with the left hand. Dip them in light brown sugar and place on the greased tin to harden and serve when cool. S. T. D. O. R.

Freshening of Hair Ribbons
Dear Madam—Hair ribbons are quite an item in the family budget these days and they can be kept in good condition by a little care. Wash them very carefully in warm water and soap. Do not wring them out, but squeeze between the hands, so that they will leave creases that are impossible to iron out. Boil them for five minutes in clear water, then in two cups of water in which two teaspoonfuls of alum have been dissolved. Iron while damp between cloths. Press them with the warm iron without the cloth. They will look like new.

Removing Ink From Bedspread
Dear Madam—Ink stains on bedspreads can be removed from a linen bedspread. HEATHCOTE'S Oxalic acid will remove stains. It must be used with care, however, as if allowed to remain for any length of time, it will eat the linen. Wet the linen first with boiling water and hold it in steam close to a very hot iron for a minute or two after applying the acid, then wash out the acid with clear hot water. Some authorities recommend the use of buttermilk for removing the stains. If peroxide of hydrogen is applied, followed by ammonia water, the stains will sometimes disappear.

Oldest House in Philadelphia
Dear Madam—Which is the oldest house in this city? The William Penn house, which now stands in Fairmount Park, is believed to be the oldest, having been built for Penn in 1682 from brick brought from England. It originally occupied a site in Little City, adjoining between Market and Chestnut Streets. Records indicate that it was razed in the year 1822.

MY MARRIED LIFE

By ADELE GARRISON

How Lil Saved the Day for Madge

I had suddenly thrown a bomb at Dicky he could not have looked more surprised than he did when I said I had a dinner engagement for Sunday, and, therefore, could not accept Lillian Gale's invitation for that day.

An Eggless Recipe
Put one quart milk, after cream has been taken, into double boiler. Mix five even tablespoonfuls of cornstarch with four tablespoonfuls of sugar. This may be put into the milk without blending. Add very slowly, stirring all the time. When it begins to thicken add one-half teaspoonful of salt and either a pinch of whole cinnamon or a strip of orange or lemon rind. This should cook—not rapidly—for half an hour. Stir often to avoid a skin forming on the top. Pour into molds that have been wet with cold water. Set aside to cool gradually. May be served with any fruit juice or cream.

Boston Brownies
One cup of sugar, one-third cup of butter, two eggs well beaten, two squares of bitter chocolate, one teaspoonful of baking powder, one cup of nut meats broken in pieces (English walnuts), one-half cup of raisins, one quart of flour. Drop by the teaspoonful on waxed paper two inches apart. Bake in tin, ten to twelve minutes. Bake in a moderate oven.

Cocoanut Cookies
Butter, one cup of sugar, one-half cup of flour, one teaspoonful of cream tartar, one-half teaspoonful of soda, pinch of salt, one egg, one-third cup of milk, three-quarters cup of cocoanut, four enough to roll, one teaspoonful of vanilla.

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TODAY'S FASHION



Smart street costume in black and white.

Quite the newest thing in street costume is the one-piece frock of velvet with a jacket of cloth. The black velvet frock has sleeves and a chemise of white cloth. The shirt is very full and gathered about the waistline. The black jacket is white inside and lined with white satin. It is trimmed with white fox and lined with white broadened satin. A muff of fox and a large black velvet hat trimmed with ermine complete this smart costume.

If we were not particular about the milk we use, Meridale Butter would not be much better than ordinary kinds. Usually farmers separate the cream before it is gathered for the creameries. Good and bad, rich and poor, clean and dirty, are all cleaned together. When we buy milk, it must measure up to our high standard—no gathered cream for us. MERIDALE BUTTER is, and can only be, made from rich, pure milk, whether it is the milk we buy or comes from our own healthy cows. That is why we can guarantee uniform quality—and purity—in Meridale. AYER & MCKINNEY (Makers of Meridale) Philadelphia Bell Phone, Market 3741 Keystone Phone, Main 1783 Look for the "Meridale" wrapper—air-tight, anti-rust and odor-proof—at your grocers.



Smart street costume in black and white.

Eggless Plum Pudding
One cupful bread crumbs, two cupfuls flour, one cupful chopped suet, one cupful raisins, one cupful molasses, one cupful milk, one chopped apple, one teaspoonful soda, in little hot water, one teaspoonful cloves, one teaspoonful cinnamon. Steam two and one-half hours. Serve with hard sauce.



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