# PHILOSOPHY OF THE CHEERFUL CHERUB—SUGGESTIONS FOR THE HOME—FASHION FEATURES

### THRIFT MOST HOMELY OF THE VIRTUES, BUT NOW NECESSARY

The Lavish Spender Being Forced by the High Cost of Living to Retrench—We Would Do Well to Pattern After Europeans in Saving Habit

Vyvettes

The one side of this hat has kept

high; it has been arrested at a

moderate height, so that things

shall be well-balanced-and, inci-

dentally, becoming.

him to sounder his hirthright without

Among Europeans he has a certain repu-

tation for recklessness, although they

consistent. Once the spirit of reckless

relief in sight, the only way to meet the

situation is to make one penny do the

work of two. Old practices must be over-

hauled, and every item made to count.

The other day I had occasion to buy such

2. Is there any rule regarding the wearing

of white gloves with black or colored stitching and those with white stitching?

3. When a man stops on the street to talk to a woman is it necessary for him to remain standing with his head uncovered in frigid

2. A fishbone can be dislodged by swallowing

3. When giving a dinner for an engaged girl

and her flance the former should be sented on the bost's right, while the flance is placed at the left of the hostess.

Plans for Party

To the Editor of Woman's Page:

Dear Madam—I am giving a narty next month
to thirty of my friends. Would you be so kind
as to word an invitation for me and tell me
whether the invitation to the girls and men
should read the same was? I would like to
have my friends in the evening. We have a
talking machine and some good records. Would
these do for dancing? What light refreshments
would be nice?

The invitations to men and girls should

Miss Mary Brown Ward

requests the pleasure of Miss (or Mr., as the case may be)'s

company at a small informal dance

worded in exactly the same way, as

To the Editor of Woman's Page:

other side from soaring too

WE HAVE had Thanksgiving Day and Independence Day, Labor Day and many other days set aside for the cele-bration of some national feast, but that Thrift Day should be observed is indicative of the times.

It is a new sensation, indeed, to feel the need of pulling up and economizing, and only now that our resources have een taxed do many of us realize the virtue of thrift as practiced by the Swiss, Dutch, the Belgians and the inhabitants of many other parts of the Continent

In this connection it is interesting to read what a correspondent has to say To set apart one particular day on which to focus the popular interest in a widely felt though little discerned national need is to accomplish much toward the realization of its reform. Conservation of national resources and individual powers is the crying need of the hour. The moral effect of collective effort, such as the celebration of Thrift Day calls forth, will go long way toward remedying a national shortcoming. It makes us sit up and

"But the real persuasive argument comes from another source. Whether we probably would have been no better under like it or not, here is a virtue that is similar circumstances, and to abandon being forced upon us. As the saying goes, the impression already made touches his necessity is the mother of invention, and | pride and bravado as not being altogether by the same genealogy circumstance is the parent of reform. It is the ever tightening grip of economic pressure that hastens the average American along the straight and narrow path. No matter how indifferent his pet inclinations may make him toward the value of little things, conditions, financial and physical, are placing them under a magnifying glass and increasing their importance to such an extent that where they are not used as stepping stones they prove to be stumbling blocks. A power far more compelling than his own desires or his own will is mapping out the chart for his personal behavior. It is a case of muscular conversion to righteousness.

"This state of affairs does not set well a pound," the grocer said. 'We only sell with the average American. For so many them by the pound. Ever since I've been generations past a prodigal supply of it business that's the first t've done that natural riches have made & possible for We have to. They cost too much?"

2. How can a rubber bose be softened?

to the quantity?

3. What simple thome will serve to keep one

tine butter will boil with little noise and pro-

If wood or coal is dampened slightly be-per being put on the fire steam will be pro-seed and the beat will be thrown to the top of

3. Cold water should be used to remove egg

Household Advice to Future Bride

Dear Madam—I am a young lady of twenty-two years and am about to marry. Will you be kind enough to tell me which is the best cook book to purchase—one that gives directions for keeping house as well? I have beard of books containing such things, but do not know the names of them.
What is a sice way to arrange a china close? What is a sice way to arrange a china close? Would it be proper to put little fancy covers on the shelves and then arrange your close.

Names of any special books cannot be given in these columns. If you go to a reliable book store the salesperson there

can advise you as to the proper book to buy. There are several good publication

buy. There are several good publications

These are complete in every detail and give advice on everything pertaining to the home. Or if you care to send me a stamped addressed envelope I can give you the names of several good books on

The dressing table should be covered with

dainty runner, and numerous toilet fit-tings, such as the powder box, toilet water

Bottles, pincushion, pin tray, mirror, etc., can be arranged on it. If your toilet set is of sliver or ivory or otherwise decorative you can keep it in view; otherwise, it is better to put it in the drawer when not in

use. Never leave uncovered toilet articles around. A photograph of some one dear to you, if framed, can likewise be kept on

Hooks can be placed on the under side

of the shelves in a china closet and the teacups be hung on these. This gives a pretty effect and at the same time utilizes

shelves. Be careful not to crowd the closets, or the effect will be bad.

Easily Prepared Salad

Recipe for Scalloped Oysters

r of Woman's Page: lam-How do you prepare scallope INEXPERIENCED.

that would otherwise go to waste.
plates and platters can be stood up
back of the closet and the smaller
and saucers placed in piles on the

To the Editor of Woman's Page:

hold matters.

dressing table.

ed as to the weight of water in proportion

THE WOMAN'S EXCHANGE

of the paper and signed with the same of the writer. Special queries like those given below are invited. It is understood that the editor does not necessarily indorse the centiments expressed. All communications for this department should be addressed.

TODAY'S INQUIRIES

ANSWERS TO YESTERDAY'S INQUIRIES

1. Butter can be tested as follows: Melt a mail lump of butter the size of a chestnut. bolding it in a tablespoon over a coal oil lamp and stirring it with a small splinter of wood.

Then forcease the heat and bring to a boil and the local stand in a buttle in a boil and the stand of the contents and properties.

es follows: THE WOMAN'S EXCHANGE, Evening Ledger, Philadelphia, Pa.

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



Why Madge Decided to Keep Katie

T AROSE unusually early Monday morn-1 lug. I wanted to be in the kitchen when Katle came, if she came back at all. She might be so angry, I told myself, at being barred from the apartment by the lanter the day before that she would never return. Would I be glad or sorry if she did not

Would I be glad or sorry if she did not come? Frankly I did not know, om the one hand, I did not know Just how I was to get along without her. Dicky's mother was to arrive in a little more than twenty-four hours. Then in a week began my series of latks to the listory cubes of the Lotus Study Club. I needed a good deal of line to outline the course I was to give. If ever I needed Katle, I needed ter during the week before me.

But, on the other hand, the knowledge hat had come to me the day before that Katle had been runninging in my trunk, and had taken my prized in valuere from its case had been a distant shock. True, she had put the ornament back, but i could not decide whether she had returned it from fright on some one's sudden entrance or whether she never had intended to stagt

could not keep nor. Hot if she were imply curious and moddling well those rails were annoying. I reflected, but Katie's good qualities certainly outweighed

With a sudden thought I took the in val-With a sudden thought I took the la val-liero from its case and fastened it about my nech, the beautiful black onal peridual resting outside my simple blue morning gown. I knew that Katie would not fall to naive its appearance, for I never wore the organism inhers I went out in the evesectously suffering the consequence,

of in some matter.

As I walked into the kitchen, I heard ness gets into the blood, it is a hard mat ter to come down to brass tacks and for the quietness of her movements. The knob turned, but the door refused is move, as I had not yet drawn the bott I had slipped the day before. I heard a muffed exclamation and I hurried to the door, draw the but and three the door open.

Come in Natic. I straye to enter in weigh the consequence of every little de and trivial. Nothing on the grand scale, just plain, ordinary, everyday grind. It does not appeal to the imagination, Thrift is the most homely of the virtues: Come in Natie." I strove to online my otce cordial. "The door was bolted, that "Nevertheless, we have to come to it. With the cost of living soaring and no

aught sight of the la vallere minimal in-neck. She lifted a shoking finger are soluted to it. "Why you got dot on?" nice demanded.

"Why do you ask that, Katle?" I returned, scaking very glowly, and looking her marely in the eyes.

by my side and grasp my hand in HOW KATTE EXPLAINS

"Oh, Missia Graham, plees forgive me il no mean steal locket. I never steal noting. no mean steal locket. I never steal noting, but I tink it so pretty, I want to get me one, so I smeak one day watch you put it away. Den one,day you out, I go look at it, try it on. Bell ring queeck, I put it back, but not tice put back, not like you, and go to door; dot Moods Unferwood she dere. Den you Len you came, den no chance since a. Oh, I so sorry. Don't send me

to jail. Oh—"
She began to howl, and I put my hand on her shoulder and shook her.
"Get up. Katie." I said stornly, "and stop this nonsense. Nobody is going to put you in jail. But I am going to sold you. Don't you know how dangerous it is to meddle with things? Many women would feel that you meant to steat the la valliere, whether you really did or not, and would discharge you.
"Oh. Missis Graham, dear Missis."

"Oh, Missis Grahma, dour Missis hours this norning, but no Oh, you so good!" The girl's face was convused with grief. I thought of the convused with grief. I thought of the convused with grambled Dicky, "but I may be convused with grambled Dicky," but I may be convused with grambled Dicky, "but I may be convused with grambled Dicky, "but I may be convused with grambled Dicky, "but I may be convused with grambled Dicky," but I may be convused with grambled Dicky, "but I may be convused with grambled Dicky, "but I may be convused with grambled Dicky," but I may be convused with grambled Dicky, "but I may be convused with grambled Dicky," but I may be convused with grambled Dicky, "but I may be convused with grambled Dicky," but I may be convused with grambled Dicky, "but I may be convused with grambled Dicky," but I may be convused with grambled Dicky, "but I may be convused with grambled Dicky," but I may be convused with grambled but the grambled with grambled with grambled but the grambled with grambled but the grambled with gr Then there are the leaf and bring to a bond and when belling hard stir the contents, not neglecting the outside edges. Oleomargarine and results are novated butter will boil noisity and will splutter as grease and water would naturally do when the splut of the splut to soak in. It will also preserve the leather. iplined girl! But there was something

THE CHEERFUL CHERUB

like to walk down crowded streets Where every face brings fresh surprise, And like a wireless \_.I take The messages from people's eyes.

on Thursday evening, March the eighth at eight o'clock. As you will have only thirty persons, talking machine should give you loud enough music for dancing; having an or-chestra would make too much of an informal affair.

Light sandwiches of cheese and nuts, or deviled chicken or ham, or lettuce, with ice cream, cakes and candles, would be quite sufficient. One kind of sandwich would do. A bowl of fruit lemonade would be nice to have while your guests are dancing, as they are apt to become overheated and thirsty.

Break With Him

To the Editor of Woman's Page: To the Editor of Weman's Page:

Dear Madam—I have been going with a young man for about two years and we are good friends—in fact. I love him very dearly. He has seemed to care for me a good deal and in fact, has shown that he loved me in various wars. He always kisses me when he leaves in the evening, and yet he has never asked me to marry him. Ho you think I should break with limit of do you think I should let this go on? I will be very terrible to break off the friendship but somehow after two years, my mother shape she thinks he ought to propose marrage. What do you think?

CASSIC.

What do you think?

You should never have allowed the attentions you refer to unless you were engaged to marry the young man. If he can secure kisses for the asking he will not take the trouble to change the state of affairs. Some men are content to go on taking up a girl's time and keeping her from the attentions men are content to go on taking up a girl's time and keeping her from the attentions of other men, and yet they are too selfish to suggest a condition which would entail an effort on their part to support a wife. Your mother is quite right. After claiming the privileges he has he should certainly propose marriage, and if he does not you should break with him.

Not Too Stout

Not Too Stout

To the Editor of Woman's Page:

Dear Madam—I am a young girl nearly seventeen years old, have quite a number of boy friends and am considered rather good-looking. I am about five feet two inches in height and weight 136 pounds. My friends of both sexes tease me very much about my weight, and this anneys me. What would you advise me to do in a matter like this? Its swimming a good exercise for reducing? Also, how long would it take before signs of reduction would show by swimming two hours a week?

W. H. H.

about her that appealed to me. I deter-mined to give her another trial.

"No. Katie, I will not discharge yo long as you live you will never meddle with anything that does not belong to

"No. I never, I promise, See, I swear,"
"Very well, Katie. Wash your eyes
now and get breakfast, We have a long
day before us, and there is much to do.
You know Mr. Graham's mother comes rrow, and I want to have everything

"Yes, I know, I feex so nice. You see." She smiled through her tears, with the familiar little phrase I had grown to I had turned toward the door, when sudden thought made me turn back

again again.
"I think you said you wanted to get a
la valliere. Kutle. I ought to tell you that
they cost a great deal of money. I
wouldn't like you to be disappointed about

"Oh. no. Missis Graham." Katie caroled enthusiastically. "I know a place where nice one, almost like yours, only big red stone. I get for four toller feefty cents. Det not mooch. I get it for myself Enter present." She laughed gleefully. I went into the living room smiling. Dicky, in his bathrobe and silppers, was crossing the hall to the bathroom for

his morning tub. "What's the joke, Madge?" Wait until you are properly clothed and til tell you," I returned gayly. When we met at breakfast Dicky raised entrance.

DICKY BORROWS KATIE see the prodigal has returned," he attacking his grapefruit vigorously, mildn't you screw up your courage to the

"O Dicky, I know she never meant to real it." I said warmly, "She said she and sait. Tomato-I added demurely.

"the "that's a good one," Dicky retorted nickily. "What did you tell her?" "That it voot a great deal of money." I good dripping in a frying pan; add a table-went on smiling, "but Katle assured me good dripping in a frying pan; add a table-went on smiling, "but Katle assured me good dripping in a frying pan; add a table-went of smiling, "but Katle assured me good dripping in a frying pan; add a table-went it didn't, that she could get one almost like it, only with a big red stone, for four dollars and fifty cents, and that she intends to buy it for herself for an Easter pressible pudding may be added if desired.

"Well, I'll be-- " Dicky threw back his ad and roused. "But, honestly, Madge, ou don't believe that yarn of hers do

Why, I wouldn't keep her in the house a amule if I thought she were a thief."
"Well, it's perhaps just as well you didn't fire her. I've got a chance this week to to some work on that portrait of her as Poland, that I have planned for so long. 'an yet let her come over to the studio this

norming for three of four hours?

"O Dicky!" I gasped, dismayed. "I don't e how I can this morning. Your mother s coming tomorrow, you know, and I've "What in the world have you got to do that can't be done in two or three hours?"

Dicky demanded, irritably,
I made a quick decision. I knew that Neky was utterly unreasonable to ask for

Katie's services at such a time. But I knew also that, like most men, he had no idea of time which housework takes, or the naxiety every housekeeper has to have her domain spick and span for the inspection of woman guest. Perhaps we could compromise the matter. At any rate, I would not risk a quarrel about it.

"You are talking on a subject of which you know nothing." I said, making my voice gny and bantering. 'but I'll tell you what I'll do. I'll let you have Katle for two hours this morning, but not a minute more.

"Well, I suppose that will have to do," grunhled Dicky, "but I must say I don't think you are very accommodating." conversed with greet. I thought of the time only two or three days before, when. Katie had declared that she would leave because Dicky's mother was coming to live with us. What a bundle of contradictions she was, this untrained undisdictions she was, this untrained undisdictions she was, this untrained undisdictions she was. not hope to cure. I could only endure it. (Copyright.)

(CONTINUED TOMORROW) .

Codfish Salad

Put a piece of salt codfish to soak over-night. In the morning pour off the water, put on fresh cold water and let come to a scald. Try, and if still salt, repeat, as it wants to be tender and soft like fres fish. Pick up, in flakes, cut a hard-bolled egg in pleces, mix with it crisp leaves, cover with the mixture and pour salad dressing You have no idea how nice !

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### Tasty Suggestions:



ARBLE CAKE is a pleasing dessert. Choose two or three TASTYKAKESchocolate, white or yellow -cut them into thin layers, alternate the layers, then

cover the top or sides with icing, or serve with sauce.

"The Cake That Made Mother Stop Baking" 10c White Yellow Chocolate

10c

### **SPRING FASHIONS** An impressive showing of the new styles for spring. Coats—Suits Dresses-Gowns-Wraps "Sterling" Modes Correctly Forecast the Fashion Mr. Sterling personally superintends the cutting, fitting and making of every custom garment.

1910 WALNUT BT.

### HOUSEHOLD HINTS

BUTTERMILK SCONES

THERE are various recipes for the making of scones, but this is one of the best Take one pound of flour, one teaspoonful of sait, about half a pint of buttermilk or milk, one small teaspoonful of carbonate of soda, one small teaspoonful of cream of tartar. Mix all the dry ingredients together and add enough buttermilk to make light dough, which should be turned on to floured board and quickly kneaded until it is smooth. Press the dough into a round cake and divide crosswise into scores, which should not be much more than a quarter of an inch in thickness. Bake the scones in a quick oven, then split them open, butter and serve. The scones may be cooked on a griddle, and if this is done they should be turned once.

TOMATOES AND CHEESE

Six tablesmoonfuls of broad countly and Six tablespoonfuls of bread crumbs and the same quantity of grated cheese should be well mixed together. Butter a pie dish and sprinkie the inside with a layer of crumbs and cheese. Wash and dry two pounds of tomatoes, then slice them thickly. Put a layer of crumbs, then one of toma-toes, till the dish is full. The last layer should be of crumbs and cheese and slightly thicker than the others. Put a few pieces of butter on the top and bake in a quick oven for about thirty minutes. As seasoning, add pepper and sait.

HOME-MADE SAUSAGES Two pounds of pork should be minest ne. Mix the product with a quarter of pound of stale bread soaked in cold a pound of stale bread sousces water and squeeze as dry as possible. Add water and squeeze as dry as possible. Add pepper and sait to taste and a little sage mix thoroughly and pass through the mincer again. If made into little rolls they made no comment until she had left the will fry equally well without being put introduced to comment until she had left the sausage skins.

STEAMED BARLEY

Wash a teacupful of pot barley in plenty of cold water and boil it slowly for a few minutes; turn it now into a jar or a pod-ding basin, and let it steam for six or eignt hours; when it is quite tender and cream; it is ready to serve with butter, peppe

UTILIZING SPARE BOILED POTATOES Prepare two tablespoonfuls of butter or

#### STEWED APPLES

Pick out apples of equal size, wash and peel them, stalk each, and pur them into a saucepan of water with a slice of lemon. Allow them to stew until tender. Should the water boil away, add more, then doch with a little of the liquor and serve with powdered sugar.

Remove all bones from about half a pound of cold fish. Chop up a hard-holled egg and add to this the fish. Add half a teacupful of botled rice, a descentspoonful of finely chopped parsley and nopper and salt to taste. Mix all well together. Make half a pint of white sauce and add to the other ingredients. Mash half a pound of cooked potatoes and sufficient flour salt. cooked potatoes and sufficient flour and dripping to make a nice pastry. Roll out. dripping to make a nice pastry. Roll out, and line some saucers with this; then fill with the mixture. Bake till brown, after covering with the rest of the pastry.

CHEESE PUDDING

Butter a pie dish and put into it alternate layers of bread and butter and cheese, grated or sliced. Whisk an egg in half a pint of milk and pour over the dish. Allow it to stand so that the bread is quite scaled. then bake in a gentle oven until well browned. Use a baking tin for the purpose

### DIARY OF A WELL-DRESSED GIRL



A sport hat for spring.

I WAS mad through and through at myself for letting dad see that I was disappointed when he said that an important case would keep us from going to Palm Beach this season. When he generously suggested that mother and I go without him I wanted to walk over red-hot coals or wear a halreioth shirt to do penance for my selfishness.

But mother rose to the occasion and But mother rose to the occasion and flatly said that we'd do nothing of the sort, that there would be no pleasure in going away without him. She followed this by saying that she knew the only reason I liked to go South in the winter was the excitement of getting summer clothes so long in advance of the season. I could have hugged her for being so tactful.

Dad beamed at me and said: "If that's all she wants let her go ahead and buy some summer togs. I'll gladly furnish the wherewithal. I was afraid she had her meant set on the trip."

So I started right in trimming spring hats to "make good" mother's statement Last year I made the discovery that one needs more sport hats than anything else. Mine room got faded and shabby looking, and it kept me poor buying new ones. I rolemnly vowed to have a goodly collection this year and to make most of them myself.

I bought two good-looking straw hats, one n mushroom of medium size and the other a wide-brimmed sun hat. The mushroom is of brown straw of a

pitable quality, woven with a rough surface. I decided to trim the bowl-shaped crown with a band of embroidery done with plored worsteds. For this I selected soft tones of blue, green, red and yellow, and effectively combined them in a conventional

Then I bought a tassel-like ornament of black con-plumage, with touches of green and bronze, and hung it from the very center of the crown. It droops gracefully over the brim in a most becoming way. The shade hat is of natural manila straw.

sign, and narrow green faille ribbon t

trim It.

PIMPLES, WRINKLES

Unrefined Skin. Warts, Moles, Scars, Birthmarks, Red Veins, Superfluous Hair, etc., removed without pain or knife or sear. Phone, write or call Dr. Montgomery Face specialist 907 Flanders Building, Walnut at EGYPTIAN COLD CREAM 

From the challis I cut out a circular piece to be used as a facing for the upper brim. I cut a piece from the center large enough to slip the crown through, and basted it smoothly over the straw. I stitched it about both edges, using a narrow cording as a finish.

I covered the head band of the crown with the challis, applying it in the same way as the facing. Only the beenlye top of the straw crown can be seen above the challis band.

Then I made a stunning little cockade by using three rows of pleated frilling of the green faille ribbon and sewed it in the center front. I lined the crown with white silk and the hat was ready for the first sunny spring day.

When I showed the hats to Dad he pro-nounced them "some stylish." Cicely, being a senior, has been granted the "special privilege" of spending this week-end with us.

(Copyright.)



Spring Opening Tod ay

SPECIAL WEDNESDAY Afternoon and Street Dresses.

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The gown you buy and never wear is the really expensive gown. Gloves, boots and hats that just mise being what you hoped for are the ones that cost more than you can afford.

Why take chances this year when, by spending \$2 for 12 issues of Vogue, you can insure the correctness of your wardrobe for the entire Spring and Summer-and save yourself from costly gowning errors—errors that may mean \$200, \$300 or even \$400 a year.

### The Numbers of Vogue That Unfold the New Spring Mode

Vegue suggests that before spending a single penny on your new clothes, before you even plan your Spring wardrobe; you consult these six lastes of Vegue—the first six numbers you will receive on Vegue's special offer of 12 issues for \$2

Forecast of Spring February 1st

The earliest and most trustworthy forecast of the Spring mode. Authentic information on the correct fashions for the coming season. An insurance against the most costly of all wardrobe errors—a wrong start. Spring Millinery

February 15th Smart hats, bonnels, vells, conflures fresh from Paris. Everything pertain-ing to the smart accessories of the new Spring mode. The best 100 model hats that Paris has produced for the season of 1917.

Spring Patterns and Materials March 1st Practical advice on how to plan and build your Spring wardrobe. Over 250 pattern designs at once modish, simple to make and sure to hold their style. An interesting number to the devotee of fashions: an indispensable number to the woman who makes or plans her own gowns. Spring Fashions March 15th The last word on Spring models in-cluding many that hark forward to the styles of Summer. Gowns, tailleurs, blouses, hats, wraps and all the neces-sary accessories will be pictured and described so that at one glance you can tell what all the dressmakers and shops are showing. Paris Openings

This is the "All Paris" Number devoted to the newest French creations. Every noteworthy gown, hat, wrap, cloak or suit produced in Paris this Spring will be faithfully reproduced. The best creations of the smart couturiers showing the accepted sleeve, akirt and collar lines.

April 1st

Smart Fashions for Limited Incomes April 15th To dress well one must have either taste and time or taste and money. Time to plan things economically or money to buy them extravaganily. This number shows how you can curtail your dress allowance and still be in the height of taste and fashion. A help to the woman with an inflexible allowance.

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These six issues and the six that follow for two dollars if your order is received before February 15th

In the next few months, during the very period in which these issues appear, you will be selecting your entire wardrobe for the coming Spring and Summer and spending hundreds of dollars for the suits, hats, gowns. and accessories which you will select.

Consider then, that for \$2, a tiny fraction of your loss on one ill-chosen hat or gown, you may secure Vogue for six months—an assur-ance of new and valuable ideas and an

