

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

THRIFT MOST HOMEY 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

WE HAVE had Thanksgiving Day and Independence Day, Labor Day and many other days set aside for the celebration 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 been taxed do many of us realize the virtue of thrift as practiced by the Swiss, the 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 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 a long way toward remedying a national shortcoming. It makes us sit up and take notice.

"But the real persuasive argument comes from another source. Whether we like it or not, here is a virtue that is being forced upon us. As the saying goes, necessity is the mother of invention, and by the same genealogical 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 for 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 with the average American. For so many generations past a prodigal supply of natural riches have made it possible for

MY MARRIED LIFE

By ADELE GARRISON

Why Madge Decided to Keep Katie about her that applied to me. I determined to give her another trial.

"No, Katie, I will not discharge you this time, but you must promise that so long as you live you will never meddle with anything that does not belong to you."

"Yes, 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 tomorrow, and I want to have everything nice for her.

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.

- 1. When are bouillon cups used and when soup plates?
2. How can a rubber hose be softened?
3. What simple rhyme will serve to keep me informed as to the weight of water in proportion to the quantity?

ANSWERS TO YESTERDAY'S INQUIRIES

- 1. Butter can be tested as follows: Melt a small lump of butter in a shallow tin, holding it in a tablespoon over a coal oil lamp and stirring it with a small spool of wood. Then increase the heat and bring to a boil and when boiling hard stir the contents, not neglecting the outside edges. Oleomargarine and renovated butter will boil noisily and will splutter as grease and water would naturally do when boiled, and will produce very little foam. Genuine butter will boil with little noise and produce an abundance of foam.
2. If wood or coal is dampened slightly before being put on the fire steam will be produced and the heat will be thrown to the top of the stove.
3. Cold water should be used to remove egg stains from table linens as hot water will cook the 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 heard of books containing such things, but do not know the names of them.
What is proper to put on a dressing table? Would it be proper to put little fancy covers on the shelves 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 your dressing table.
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 publications, some of which come in two or three volumes. 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 household matters.
The dressing table should be covered with a dainty runner, and numerous toilet fittings, such as the powder box, tooth water bottles, pincushion, pin tray, mirror, etc., can be arranged on it. If your toilet set is of silver 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 your dressing table.
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 space that would otherwise go to waste. Large plates and platters can be stood up at the back of the closet and the smaller plates and saucers placed in piles on the shelves. Be careful not to crowd the closets, or the effect will be bad.

Easily Prepared Salad

Dear Madam—If it is necessary to prepare salad at short notice, I always fall back on grapefruit, which is so plentiful just now. After cutting upon the grapefruit, mix the sections with salt breaking them, then sprinkle with powdered sugar, place on crisp lettuce leaves and serve with a French or tomato dressing. A grapefruit can be kept on the ice all the time for such an emergency. (Mrs.) THOMAS T.

Recipe for Scalloped Oysters

Dear Madam—How do you prepare scalloped oysters? INDEPENDENT.

Create a stale loaf of bread or use crumblers. Cracker dust is too fine. But a deep earthenware dish, sprinkle the bottom with the crumbs, then a layer of oysters, sprinkle these with a little salt, pepper and a tiny bit of butter. Repeat until the dish is filled. Bake until the oysters are done.

Not Too Stout

Dear Madam—I am a young girl nearly seven years old and have a very stout friend. I am about five feet two inches in height and weigh 120 pounds. My friends and I are very fond of each other, but this stoutness is very annoying to me. I am very fond of swimming and I would like to know how long would it take for me to lose weight? I would like to know how long it would take for me to lose weight? I would like to know how long it would take for me to lose weight?

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"What's the joke, Madge?" "Wait until you are properly clothed and I'll tell you," I returned gaily. "When we met at breakfast Dicky raised his eyebrows at Katie's entrance, but made no comment until she had left the room."

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 salt, 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 a light dough, which should be turned out on a flour-board and quickly kneaded until it is smooth. Press the dough into a round cake and divide crosswise into scones, 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 over.

TOMATOES AND CHEESE

Six tablespoonfuls of bread crumbs and the same quantity of grated cheese should be well mixed together. Butter a pie dish and sprinkle the inside with a layer of crumbs; board and quickly kneaded until it is smooth. Press the dough into a round cake and divide crosswise into scones, 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 over.

HOME-MADE SAUSAGES

Two pounds of pork should be minced fine. Mix the product with a quarter of a pound of stale bread soaked in cold water and squeeze as dry as possible. Add pepper and salt to taste and a little sage; mix thoroughly and pass through the mincer again. If made into little rolls they will fry equally well without being put into sausage skins.

STEAMED BARLEY

Wash a teaspoonful of pot barley in plenty of cold water and boil it slowly for a few minutes; turn it into a jar or a pudding basin, and let it steam for six or eight hours; when it is quite tender and creamy it is ready to serve with butter, pepper and salt. Tomatoes stewed in a little butter may be added.

UTILIZING SPARE BOILED POTATOES

Prepare two tablespoonfuls of butter or good dripping in a frying pan; add a tablespoonful of finely chopped onion. Cook from five to seven minutes; then add the cold boiled potatoes, season with pepper and salt and serve on a hot dish. Yorkshire pudding may be added if desired.

STEWED APPLES

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

FISH PATTIES

Remove all bones from about half a pound of cold fish. Chop up a hard-boiled egg and add to this the fish. Add half a teaspoonful of boiled rice, a dessert-spoonful of finely chopped parsley and pepper 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 and 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 soaked, then bake in a gentle oven until well browned. Use a baking tin for the purpose.

THE CHEERFUL CHERUB

I like to walk down crowded streets Where every face brings fresh surprise, And like a wireless I take The messages from peoples eyes.

Codfish Salad

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

The Aldine Hotel

Has exceptional facilities for private entertaining. Receptions, Weddings, Cards, Dinners, Dances.

DIARY OF A WELL-DRESSED GIRL

By ADELE GARRISON

From the challis I cut out a circular piece to be used as a facing for the upper trim. I cut a piece from the center large enough to slip the crown through, and fastened it smoothly over the straw. I attached 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 beehive 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 falls 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 pronounced them "some stylish."

Cleely, being a senior, has been granted the "special privilege" of spending this week-end with us.

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 cause 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 hatcloth shirt to do penance for my selfishness.

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 heart 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 month more sport hats than anything else. Mine soon got faded and shabby looking, and I kept the poor buying new ones. I solemnly vowed to have a goodly collection this year and to make most of them myself.

I bought two good-looking straw hats, one a mushroom of medium size and the other a wide-brimmed sun hat. The mushroom is of brown straw of a pliable quality, woven with a rough surface. I decided to trim the bow-shaped crown with a band of embroidery done with colored worsteds. For this I selected soft tones of blue, green, red and yellow, and effectively combined them in a conventional design.

Then I bought a tassell-like ornament of black cotton-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 manilla straw, and I bought some challis in a Persian design, and narrow green fallie ribbon to trim it.

PIMPLES, WRINKLES

Unpeeled Skin, Warts, Moles, Nevi, Birthmarks, Red Veins, Superficial Hair, etc., removed without pain or blotch of scar. Phone 2110 or call Dr. Montgomery, Face Specialist, 107 Flinders Building, Walnut at 15th EGYPTIAN GOLD CREAM

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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 gawking errors—errors that may mean \$200, \$300 or even \$400 a year.

The Numbers of Vogue That Unfold the New Spring Mode

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

Forecast of Spring Fashions

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, bonnets, veils, coiffures fresh from Paris. Everything pertaining to the smart accessories of the new Spring mode. The best 100 model hats that Paris has produced for the season of 1917.

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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 gown.

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 extravagantly. 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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Owing to the higher cost of labor and materials, the price of Vogue after February 15th, is \$5 a year. So this is your last chance to get Vogue at the rate of \$2 a year (24 numbers) or in this offer of 12 issues. By using the coupon below you will offer with one stroke of the pen, solve your entire clothes problem.

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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.

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