

WOMAN'S VARIED INTERESTS IN HOME AND OFFICE-DAILY FASHION HINTS-RECIPES

WHAT ARE THE REASONS FOR THE PERPETUAL WALLFLOWER?

Not a Girl's Looks, Nor Her Dancing Ability Which Make or Unmake Her, but Something Less Tangible Than These

WHY is the wallflower? One often wonders just what it is that makes some girls invariably adorn the wall spaces during a dance, while others are besieged by men "cutting in"?

Men's preferences certainly are not confined to good dancers, for there are plenty of girls who dance extremely well, yet are forced to take to the dressing room to hide their discomfiture. And it isn't a girl's looks, for the hothouse, as well as the common or garden variety, is frequently at a loss for partners.

I BELIEVE the pretty girl is often a wallflower because she is conceited; she feels that she should attract without making any effort. The plain girl because she is plain, the one who dances badly because of that, perhaps, but what of the girl who is good looking, dances well and makes herself pleasant, yet is not a success?

The only possible reason for her lack of partners, I believe, is her extreme self-consciousness and anxiety lest she be without them, which is reflected in her face. Men are afraid to ask her to dance for fear of being "stuck" for a number of dances, and no man likes that, even though the girl with whom he is thus forced to dance is as graceful as Pavlova herself.

SEVERAL nights ago at a supper dance a group of girls were sitting together talking; the musicians had not yet come in. But as they made their appearance, one girl grew uneasy and gradually edged away from the others, who laughed, for it was an old trick of hers. She was so evidently afraid she would not have the first dance taken if she didn't separate herself from the crowd of females. She was successful in being "claimed" for that one, yet later in the evening she sat disconsolately in a corner for dance after dance, until one brave youth finally, with an air of resignation, went over and de-

front of this hat bends back to form a background, against the right side of which ostrich tips stand and nod in the breeze.

Men in their preferences are queer. If two or three men cut in on one girl during the first part of the evening, she will find a handful always on the side lines waiting, for they follow like sheep the lead made by one of their number.

"DO YOU not think the popular girl is, after all, she who never forgets the personal equation?" The query comes in answer to my talk yesterday on the secret of popularity. "The girl who has something personal and pleasant to say to each of her friends, who is 'going' to always alive with life, draws others to her. And she accomplishes this by being apparently forgetful of herself, her own interests and prejudices, and becoming absorbed in the things others are doing. "By so doing she constantly widens her sphere."

THE WOMAN'S EXCHANGE

Letters and questions submitted to this department must be written on one side of the paper only and signed with the name of the writer. Special queries like those given above are invited, and it is understood that the editor does not necessarily endorse the sentiment expressed. All communications for this department should be addressed as follows: THE WOMAN'S EXCHANGE, Evening Ledger, Philadelphia, Pa.

TODAY'S INQUIRIES

- 1. What should be used in scouring varnished woodwork to avoid scratching it?
2. What sort of implement is best for scraping aluminum or enameled pots and pans?
3. How can the dining room table best be protected from hot dishes?

ANSWERS TO YESTERDAY'S INQUIRIES

- 1. If hanger is broiled slowly over the open fire or under a gas grate it will be crisp and free from grease.
2. Cakes will fall sometimes if the oven door is closed too quickly. If they are baked too quickly or if there is too much sugar in the batter.
3. A wooden spoon is best to use in stirring mixtures while cooking.

Several Toothsome Dishes

To the Editor of Woman's Page: Dear Madam—I am sending you in several good recipes.
Clove apples—Pare and core apple, then place four or five apples with sugar and a little water in a deep dish until they are tender.
Crispy sauce—This is to be used with left-over chicken, veal or lamb, dried and heated to serve.
Cold appetizer—Put the stalks of asparagus until tender, then drain, chill and serve with mayonnaise.
Hollandaise sauce—Served with a sauce of oil and vinegar sprinkled with chopped chives.

Utilizing Tough Ends of Steak

To the Editor of Woman's Page: Dear Madam—Can you suggest a way of using up the tough ends of steak which are never eaten, also scraps of left-over chicken and beef?
They may be chopped fine, seasoned well with salt, pepper, butter and a little onion juice and formed into balls or cakes for sautes or broiled for hutchon. Scraps of fowl may be chopped, mixed with a white sauce, warmed up and garnished with parsley and hard-boiled eggs. Left-over bones can be used in nourishing soup. Below is a letter on this very subject from another reader.

Left-Over Bones

To the Editor of Woman's Page: Dear Madam—Did that very delicious soup may be made from bones left over from chicken and chops as frequently as you suggest? I have left on them, chops in particular. Most persons throw away the bones left on individual plates, but I find them thoroughly in hot water then stew them. (Mrs. J. WILLIAM C.)

Covering Walls With Burlap

To the Editor of Woman's Page: Dear Madam—Please give directions in your column for covering the walls of a room with burlap?
The covering itself is not difficult, but the fitting may be bothersome. Strike a plumb line the same as for wallpaper, then measure lengths, cutting to match the grain. Allow an inch for turning under top and bottom unless the burlap is to be moidered for that tack single. Have your gimps on reels so it will not snarl and provide plenty of tacks. Sew lengths together on the machine, using flax thread, but not too coarse, and a moderately long stitch that will not draw. Fit the lengths to the wall as several are sewn together. In this way trouble may be avoided. The burlap may be pasted on the same as paper, although it looks better with a line of tacks at top and bottom.

Clear Starching for Fine Lawns

To the Editor of Woman's Page: Dear Madam—Will you tell me the best way to starch fine lawns? (Mrs. J. L.)
Dip the pieces in gum water, two tablespoonfuls to a quart of boiling water. To make this pour a pint of boiling water on four ounces of dry gum arabic which has been picked over carefully, the dark pieces thrown away and the dust blown off. Let stand until dissolved, filter and bottle. After dipping in the lawn pieces squeeze them without wringing them and hang up smoothly to dry. Take down when barely damp, roll tightly and smoothly, loosen a little and pat between the hands until dry, sprinkle lightly and evenly and iron on the wrong side with moderate heat.

Mending Broken Ivory

To the Editor of Woman's Page: Dear Madam—Is there any way of mending broken ivory? I. J.
You may be successful in using fish glue such as shoemakers use. Use a few drops, then press the pieces together hard, wipe away the excess, wash in cold water, then dry in a sun and screw tightly, but not too

IN THE MOMENT'S MODES

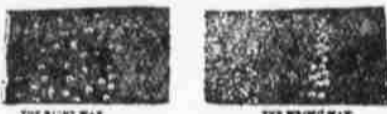


White pique breathes of childhood days as no other fabric can, and happily, it is just as thoroughly good style today as it ever was. In this case, with its clever trimming of blue batiste embroidered with white cotton in fanciful irregularity, it is exceedingly smart, and yet not so much so as to detract from the little woman's freedom of motion, or from her joy of life in general.

LATENESS OF SEASON GIVES TARDY GARDENERS OPPORTUNITY Not Too Late Yet Even to Plow and Spade the Ground—Many Vegetables Can Be Put in This Week and Later

By JOHN BARTRAM

This year the season is from two to four weeks behind for home gardening. If you have not already spaded or plowed your garden and the ground is in error, so to be worked, get the soil ready for planting as soon as possible. There is considerable variation in times for planting, but many things can be planted now in the latitude of Philadelphia. Allow a week's latitude for each 100 miles further north and that much earlier for 100 miles south. The advice given here is based on the latest frost dates in the section.



METHOD OF SEEDING

Illustration shows the proper method of sowing fine flower or vegetable seeds (such as cabbage, celery, lettuce) in seed bed for transplanting later. Seeds put in drills or furrows directly, however, are sown as singly as possible and the surplus plants pulled out later.

Variations in weather conditions from year to year influence planting periods, as in the case this season.

The following cultural suggestions are made for the crops which may be planted at this time with fair chances of success throughout most of a zone based on Philadelphia, counting in twenty miles north and south.

PEAS—Peas should be planted first. There is time to make three or four successive plantings at ten-day intervals, thus assuring the family a supply of peas for a month or six weeks after they come into bearing. Plant in rows three or four feet apart for horse cultivation or two and one-half to three feet apart for hand cultivation. Space the seeds about one inch apart in the rows. A pint of seed is sufficient for a 100-foot row.

BEETS. Beets may be planted at any time from now on. The young, tender beets make fine greens, and every gardener should make an immediate planting, so there will be an ample supply. Sow in rows fifteen to eighteen inches apart for hand cultivation.

SPINACH. For hand cultivation sow in rows fifteen to eighteen inches apart. The plants should stand one to two inches apart in the rows.

SALSIFY. Plant about the same as carrots. In ten days it will be time to plant string and wax beans and sweet corn. If the weather is warm it will be safe to set tomato plants at the same time.

Lima beans should not be planted until the ground is very warm. Lima beans, especially the red pepper are heat-loving plants and should not be put out until all danger of cool nights is past. Make plantings of sweet corn and string beans at intervals of ten days up to the first of July and have a constant supply of these.

Large seeds, such as corn, peas and beans, can be planted one and a half to two inches deep. Fine seeds, like beets, carrots and lettuce, one-half to one inch deep.

GARDEN QUERIES ANSWERED Exposure for Garden Mrs. L.—If possible, run the garden rows north and south. This will give the greatest amount of sun and eastern morning exposure and western in the afternoon.

Colors of Roses E. C. H.—You have made no mistake in buying the roses, even if you bought merely by the name. The light pink is the one you want. The dark pink is the one you want. The dark pink is the one you want.

Planting Lima Beans O. T.—You planted your bush lima beans too soon. The seed probably rotted in the soil, and the plants are now in the ground, but they are not coming up. Do not plant anymore until the soil is warm. Do not plant in the soil, but in the ground.

For Succession J. B.—If it can be avoided, do not let the same vegetables follow in the same rows. Especially do not follow beans or peas with the same. Rotation of varieties permits the soil to restore certain elements taken out by a specific crop.

Graham Bread One-half cupful sweet milk, one-half cupful water, one-quarter cupful molasses, one-half teaspoonful soda; one-quarter teaspoonful salt, graham meal and flour in equal quantities to make a stiff batter. Last of all add a teaspoonful of melted shortening. This is best baked in a cake pan and set in a hot oven, but is also splendid cold with cottage cheese.

BECOMES BRYN MAWR DEAN Miss Helen Taft, daughter of the former President, has been elected unanimously dean of Bryn Mawr College. She is only twenty-six years old, and after her graduation from Bryn Mawr in 1915 she took a post-graduate course at Yale.

U. S. RED CROSS FACES STUPENDOUS LABORS

Workers From Chapters East of Mississippi Gather in Washington to Plan

H. P. DAVISON'S SPEECH Points Out America Has Suffered Little and Should Contribute Generous Share of Prosperity

WASHINGTON, May 24. "The most stupendous and appalling call in the history of the world to aid suffering humanity confronts our Red Cross," declared Henry P. Davison, chairman of the Red Cross war council, at the conference today of representatives from forty chapters invited to Washington by President Wilson to make plans to raise the money with which to finance the Red Cross during the war.

Mr. Davison pointed out that to comply with even the minimum duties and opportunities of the American Red Cross would require a fund of \$100,000,000.

"At the moment," said Mr. Davison, "the Red Cross must—and it alone can—become a real foster parent of our soldiers while they are in Europe. To perform that function well will require a large amount of money. He declared that probably nothing that can be done immediately will do more to win the war than to strengthen Russia. The opportunity and the duty give to this labor of humanity the best ability at its command.

While the duties and the opportunities which confront the Red Cross are not human estimates, today, the war council can make definite plans and budgets only to the extent to which it is supported by the generosity of the American people. "At the moment," said Mr. Davison, "the real question is not so much how much money we need, but rather how much can be wisely spent and made effective in the immediate future. It is an enormous problem and must be handled with a big heart, a broad vision and with the ablest business ability. The war council regards its task as a very sacred trust and will give to this labor of humanity the best ability at its command.

CAMPAIGN SKETCHED C. R. Ward, international secretary of the Young Men's Christian Association, was introduced as the "greatest money raiser in the world," and sketched a preliminary campaign for the raising of Red Cross funds.

Mr. Malcolm, a member of the British commission, portrayed the needs of Europe today, and John H. Cuddy, of the Belgian relief commission, pointed the pressing wants of Belgium. The burden that the Red Cross is voluntarily assuming will, of course, be carried on in conjunction with the Governments of Belgium and France, which have already outlined comprehensive plans looking to the alleviation of the hard lot that will fall upon the people of these countries when they are able to get back to their ruined homes and start life anew.

Preserving Green Vegetables Beets—Leave only one inch of the stem of the leaves on and the root so they will not bleed; wash clean. Pickles for Foundation, String Beans and Cucumbers—Put four quarts of boiling water in an agate or aluminum kettle, add two cupfuls of coarse fine salt, one tablespoonful (weight) of pulverized alum and stir until it will keep hot (don't boil) for ten or fifteen minutes. Take from fire, set it to cool for twenty minutes, then add one pint of good cider vinegar. When cold it is ready to use.

Pick dandelions, clean and wash as to cook, drain dry, then put in pickle. As they shrink, put in more greens until full. Then cover with cloth large enough to tuck down around them, cover with plate or board on top smaller than jar or crock, as it may work, also mold some, but that does no harm. Weigh them with a flat stone washed clean. Be sure the pickle covers over plate.

To cook, take out, pour on cold water. To wash off the pickle, cover with cold water, change two or three times. To hasten the freshening set where it will just keep warm.

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PATSY KILDARE, OUTLAW

By JUDD MORTIMER LEWIS

Learning About Snakes an odd little girl!" I said. "Ain't it the truth?" Miss Jones tossed her head and Miss Jones's beau smiled at me as if he would like to bite my head off. I came near telling Rowdy to go after him for it.

Then we went away, and by the end of the day we were at the pond where the windmill is. The snake was not there. We went up to the house and met the young man, and he said, "Hello! Here we are again," I said, "Yes. I see you have lost your snake." He said, "My what?" I said, "Your snake." Then I told him of the snake by the pond. The man said he was a water moccasin.

We went up to the house and he said the folks would be glad to see me, and I told him I would be glad to see them, and they were, and I was. The old man grinned at me and chewed his tobacco and said nothing, and we had eggs fried in pork grease and hot biscuits and sirup. When I went to bed I knelt down and said, "Here I come again, dear God, which art in heaven, hallowed be thy name. I thank you for the good story Miss Jones's feller told, but I thank you more for the circus which is coming and one of which I had never seen. Bless my mother and my father, and do as usual about me. Amen."

(Copyright.) We loped back and got to the library hall just in time for the story telling. The crowd was all there, and I had to stand on a window sill in the back of the room. The library lady was making a speech and telling the children what a nice man Mr. Smith was to tell them stories, and you could see from the way Mr. Smith looked that he thought she was right about it.

He told a story about some kind of goose that kills snakes and looks like a rat, and a little boy who had it for a pet, and a number of snakes and some birds he called tailor birds, and it was very exciting. I learned for the first time that snakes lay eggs, and I shall have to be very careful now when I buy eggs that the groceryman doesn't get to talking to me and then slip me a couple of snakes' eggs, the way he does rotten pears and peaches.

We all cheered Mr. Smith when the goose thing killed the last snake and the little boy was saved. Then Miss Jones and the library lady and I went up and shook hands with him. Rowdy went with me, and the library lady looked at me and said, "What

"PLANTING THE OLD MAN," another Patsy Kildare adventure, will appear in tomorrow's Evening Ledger.

THE CHEERFUL CHERUB

I like to feel I'm a part of the race. I don't know why but I do I simply love to live in the world With all of the rest of you.



Meat Hash

Hash is good if made properly. Grind meat with some of the fat of itself—about one-quarter fat, if possible—put in fry pan and fry it out well, but not crisp. Add as much potato as meat and one-third as much stale bread crumbs as potato. Stir well and add some hot water so the mass is rather soft. Stir well and often to prevent scorching. Do not salt corned beef. Salt fresh meats. Cook for ten minutes, then smooth into a nice cake and brown bottom slowly. The secret of good hash is in long cooking and good blending, and the bread crumbs keep it from being soggy.

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