

HOW CAN WE TELL A LADY IN THESE SHIFTING DAYS?

Best Families Orate From Soap Boxes, Drive Trucks and Wear Overalls—All the Old Sure Indications of Judging Have Gone—What's Left?

What is a lady? Never has there been such an uncertain time to find out as now. Remember when a lady was ever seen walking on a street alone at night without an escort. I remember when driving an automobile was considered far from becoming or lady-like. I remember that the nameless woman who spoke from a soap box on the street corner was all right, but it didn't do to have one's wife chum with her. Next it comes to mind that the woman who wore skirts? Divided forms of war-brobes were all right for Della Fox, circus performers and the more daring squerries. But trousers, knickerbockers on ladies? Oh, me! Oh, my!—permit me to withdraw and blush.

THE reason it is particularly interesting to answer the question "What is a lady?" now is because women do all of the beyond-the-pale things mentioned above at the present writing.

Who would wait for a man to take one down the street? Besides, our young men have gone to war and ladies must live and see the movies. We don't think it's particularly exciting any more to drive a touring car. We would like to have a truck, and please, and as for soap box orators: There wasn't a woman

ADVENTURES WITH A PURSE

PEARLS FOR BRIDES AND GIRL GRADUATES

Not Real, of Course, but Lovely—An Exceptional Sports Suit

THE sweet girl graduate and the blushing bride have several things in common in the matter of dress. Unconsciously one thinks of soft white dresses and pearls. No other necklace seems quite right. Of pearls that necklace must be. We all know, of course, that real pearls are most expensive, but I wonder if we also know that there are exceedingly attractive strings to be had at low prices. I was delighted to string a fell upon a three-quarter length. Their price is only \$1.90. There is only a limited number of these strings.

Have you a "hankering" after a sport suit of Jersey cloth? But have you full perhaps that your purse could not be stretched to the thirty or thirty-five dollar point? If such be the case, I know you will be interested in hearing of a discovery I made today. I found a very smart suit of khaki-colored Jersey cloth, with large patch pockets on the coat, ending in a point, and extending a little below the bottom of the skirt. The suit is made of a light weight material giving a loose, easy effect below the waist. The skirt is plain. The price—and this is the best part of it—is only \$21.75.

It's all very well to plant seeds and wait for the garden to grow, provided you know enough about planting seeds and growing gardens. But the problem of how to plant those seeds and when, will sometimes perplex sorely us amateur

THE WOMAN'S EXCHANGE

TODAY'S INQUIRIES: 1. What is the answer way for a woman to solve the fluff? 2. Name four women poets whose names have become household words in recent-day public. 3. What are the simplest and most effective remedies for "headaches" or "freebies"? 4. How can strawberries be preserved in the winter? 5. What is the newest type of sewing stand to make its appearance on the market? In making fish what utensils should be avoided?

Many Different Matters: To the Editor of Woman's Page: Dear Madam—My sister did Lincoln... I have been reading your column... I have been reading your column... I have been reading your column...

Two Cleansing Preparations: Dear Madam—I have noted in various inquiries the assistance you have rendered... I have been reading your column... I have been reading your column...

Centimeters and Inches: Dear Madam—I need your kind help... I have been reading your column... I have been reading your column...

Don't Play Kissing Games: Dear Madam—I am a little girl of twelve... I have been reading your column... I have been reading your column...

His Girl

The day you went away to France I came back through the streets With burning eyes and feet that dragged.

I came home to my father's house And stood beside the empty stair Where you had stood and where we said.

And yet—God hears!—no dusk nor dawn Could bring me peace had you not gone.

Hunting a Husband

By MARY DOUGLAS

MRS. ASHBY had interesting news for Mrs. Margot, Winthrop Carter and Mr. Arnold were to come to dinner. My heart was glad and my eyes were wet.

I will do something—find some way to get my hands on that money. But now—I would see George Arnold again.

My hair was done. Again I slipped into my little white frock of chiffon. I had worn it every evening at Longue Vue.

I did not leave my room until seven. At the turn of the stairs I met Mrs. Ashby. She was even more stunning than usual.

Well I might; for George Arnold acknowledged my presence only with a look. My eyes were on his feet.

But the color burned in my cheeks, and my eyes were on his feet. "Only to get away," I thought. The next moment I was startled, frightened.

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OLD FAMILY WASH BOILER IS ALLY OF UNCLE SAM'S IN CANNING TIME



With Tight Cover and Rack It Makes Ideal Sterilizing Equipment

Detailed Directions for Preparing for Summer Conservation Given

Who Can? Everybody

This is the first of a series of three articles on canning to appear in the EVENING PUBLIC LEDGER. The second will take up all the actual processes step by step.

With a tight cover and rack, this simple home canner made from an old wash boiler and fitted with a rack of wood is all the "machinery" necessary to translate the products of a garden into the neat little jars that help the nation and make good defense against the cold, winter.

- (a) Good, sound fruits or vegetables freshly gathered. (b) A large metal vessel, with tight-fitting cover, such as a wash boiler or big pall fitted with a false bottom of laths or wire and partly filled with boiling water. (c) Heat to keep the water boiling. (d) Tight-sealing jars and rubber rings (or cans and soldering outfit). (e) A yard or so of cheesecloth. (f) The ordinary enameled tin, china bowls and other equipment found in every kitchen.

EVERY provident and patriotic woman who is thinking of canning just now. But a great many have vague fears—canning sounds like such a high-brow process to those who have never tried it.

Well, this isn't true. Canning is neither high-brow nor does it require a lot of tools that have to be bought.

Fruits and vegetables may be successfully canned with very simple and cheap appliances. Thousands of women, girls and boys every year can fruits and vegetables successfully with home-made equipment—in fact, so successfully that many find a profitable outside market for their surplus home-canned products.

You can almost any fruit or vegetable or fruit juice—especially for home use—the conserves them only.

The Hot-Water Bath: With a hot-water bath outfit the home canner can boil (process) the filled jars or cans so that when finally sealed the contents are reasonably certain to keep. A false bottom for the processing vessel is practically an essential. Its purpose is to allow free circulation of the boiling water around and under the jars and also to prevent the jars from resting on the metal bottom right next to the flame.

Such a false bottom can readily be made out of pieces of lath or wood or by bending a piece of stiff wire netting. Still more convenient will be a wire basket with small legs and fitted with handles on either end which stick up above the hot water. This basket makes an excellent false bottom and at the same time enables the housewife without trouble to lift several jars in or out of the hot-water bath at one time.

With such equipment, a clean, airy kitchen and utensils, or a fire and clean tables in a shady clean place out of doors, the housewife will need only to follow directions carefully, work quickly and be ever watchful of sanitary conditions to can and preserve garden products successfully. When the required temperature to sterilize, that is boil or steam, various products is reached, they must be held for the length of time stated in the time tables that give the schedule for boiling, and the jars must be sealed airtight immediately after the processing.

Some steps in the procedure may seem unnecessary to the amateur, but the operations of blanching, boiling or steaming of jars, attention to rubber rings and final sealing have an important function in aiding to kill molds, yeasts and bacteria that cause the canned goods to spoil.

Since all successful canning is dependent upon sterilization by means of heat, it is most important to apply sufficient heat to really sterilize the product. Do not let filled jars cool before they are sealed. Seal them tight while they are still hot from the bath. The hotter the product when sealed the less chance that molds and bacteria from the air will enter the jar, live and cause the canned goods to spoil.

The jars must be absolutely airtight—hermetically sealed. The slightest leak anywhere in a jar or can at the rubber ring or through a crack means that the contents are not sterile. The hotter the jar if the seal is not perfect and there is the slightest opening. Molds, yeasts and bacteria are likely to be carried in by the air and the very things the conserves tried to kill by heat and keep out by sealing are present in the jars and all effort and labor is lost.

Examine jars or cans carefully. Throw aside bent lids, even if the lower lip is indented only slightly. Discard jars with faulty screw threads or unevenness where the rubber must fit. Take no chances with leaks. Every leaky container must be reprocessed and sealed absolutely tight before it can be expected to keep.

Use only new rubbers and test them by stretching or purchase one of these forefinger. If the rubber does not spring back it is bad. Don't use it.

Alice Kent and the Day's Work

The Story of a Business Girl Who Would Not Fail

By MARTHA KEELER

RICHARD and I were among the last to leave the scene of the lawn festival. As we drove home in the moonlight I forgot the unkind comments of Miss Link Parson and, instead of being a girl from nobody knew where who tried to make a living by going from door to door in Westchester, I became for the time being the well-to-do young lady who had a tall figure turned for counsel on matters varied and debatable.

Richard was my senior by almost six years and to have him ask my opinion about anything was extremely flattering, especially as in each instance (with the sole exception of one occasion) he conveyed the impression of accepting my say-so as the last word on that subject. He listened with an air of absorbed interest to whatever else I could find to talk about; this wasn't much, since except for answering his questions I much preferred listening to him.

Arriving at the farmhouse we found Mrs. Carruth waiting up to give me the nourishment she insisted on my having during my "excursion"—a package to hear about the lawn party and to have a good visit with her son. I felt guilty, however, as all evening I had been deprived of his society when he had already been absent in Rutland a whole week. He had a handkerchief of his with the egg-nog and bidding them good night.

Next morning I was up before breakfast, and I mean to stay here. This was my last day with the Carruths and I mean to stay here. I mean to stay here. I mean to stay here. I mean to stay here.

The Art of Cooking Rice

Southern people, who use more rice than the other people of the United States, have many good methods of cooking it. They will tell you that rice, when well cooked, has each grain well swollen but separate from every other grain.

To Boil Rice Southern Style—Have a quart of water in a double boiler. Add a level teaspoonful of salt. Wash a cupful of rice carefully and add it a little at a time slowly so that the boiling does not stop. Boil for about twenty minutes or until a grain taken and drained through a colander and pour a little hot water through the rice to separate the grains. Cover with a cloth and set in a warm place on the stove for about ten minutes to allow the grains to swell, or pour it in the upper part of a double boiler over hot water, cover and allow to steam. If you cook rice in this way the water in which the rice is cooked should be saved, as much starchy material is left in it. Use it for thickening soups. One cupful of raw rice makes four cupfuls of boiled rice.

Other Ways to Cook Rice—Some people prefer to cook rice in a double boiler, so that none of the food material is lost. If you cook rice in this way, use only a little at a time slowly so that the boiling does not stop. When the required temperature to sterilize, that is boil or steam, various products is reached, they must be held for the length of time stated in the time tables that give the schedule for boiling, and the jars must be sealed airtight immediately after the processing.

Rice Cooked in Milk—If you have plenty of skim milk, try this way: Use four or four and a half cupfuls of milk to one cup of rice. Add the rice to the hot milk and cook until the milk is absorbed and the rice is tender. The milk greatly increases the food value of the dish.

Try a Treatment with Cuticura For Dandruff

Before scouring your floor, sprinkle a good washing powder mixed with sand over it. Do this at least an hour before scrubbing, and walk over the mixture with a broom until all grease and leaves the floor very white.

The jars must be absolutely airtight—hermetically sealed. The slightest leak anywhere in a jar or can at the rubber ring or through a crack means that the contents are not sterile.

Examine jars or cans carefully. Throw aside bent lids, even if the lower lip is indented only slightly. Discard jars with faulty screw threads or unevenness where the rubber must fit.

Use only new rubbers and test them by stretching or purchase one of these forefinger. If the rubber does not spring back it is bad. Don't use it.

More Elaborate Canning Outfits: Those who wish to save time and labor in canning can purchase steam-pressure canners, which produce temperatures higher than 212 degrees F., or that of boiling water, and shorten the period of processing.

Pressure cookers, which are light to handle and which may be obtained upon the market in various sizes, are especially well adapted to home canning, and at the same time are most valuable for the quick and effectual preparation of such foods as cereals, beans, meats, etc., which ordinarily require long cooking. They may be used to advantage three times a day, the year round, and the investment of the small amount of money required to purchase one of these is real kitchen economy as regards time, fuel and work. The use of such an outfit and also full directions on filling, heating and sealing ordinary cans are given in bulletins supplied free on request to the Department of Agriculture, Washington, D. C.

Look in your glass before and after this treatment! Moisture, dandruff, and itching scalp never so quickly removed as by Wildroot. Always add your unconditional guarantee that it will do what you say or your money will be refunded.

Wildroot Soap, when used in conjunction with Wildroot, will hasten the treatment.

Wildroot Chemical Company, Buffalo, N. Y.



When Jim Went Crabbing

he came back with some beauties, and, of course, he thought they were going to be boiled in the old-fashioned way. But I surprised him. After boiling I took out all the fine white meat, made a cream sauce, put it in the little ramekins, grated Parmesan cheese on the top with a dab of butter, and ran them into a hot oven for fifteen or twenty minutes. And then, just as they came to the table, I added a few drops of Pilsener. I added a few drops of Pilsener.