USINESS WOMEN DO NOT HAVE MONEY IN THE BANK—BITS OF OLD LACE—NEW CUFF LINKS

OW MUCH OF YOUR SALARY DID YOU SAVE LAST WEEK?

urance Statisticians Say the Higher a Woman's Wages the Less She Puts Away—Girl Who Makes Six Dollars a Week Outstripped Her

HAT do you do with your salary? A man whose business it is to figure up insurance statistics tells us the business woman who saves is very rare. And it is strange, but true, he adds, that the higher a woman's income goes the less apt she is to save. The girl who earns from fifteen to twenty dollars a week seldom regularly puts away part of the pay envelope. Her little sister who makes from six to nine dollars a week takes out industrial insurance and thus stores at least a tiny part of her earnings. Barring this little sister the only other two classes of women found to have acquired the saving habit are the trained nurse and the school teacher.

Even without statistics to tell us it is very easy to look around and find that business women, on the whole, do not save. I have heard countless numbers of them say that Liberty Bonds made them do their first systematic saving. Only the future will tell what a really stupendous influence that simple little process of having a dollar a week taken from your pay envelope for a Liberty Bond has been to the woman's community. The same can be said of regular investments made in thrift and war savings stamps.

BUT to return to this matter of not saving. The accusation is brought by statistics that the higher a woman's salary rises the more careless she becomes about it. Let us see. Take the average woman who earns twenty dollars a week. What becomes of her salary? Ask her. Ask yourself. I am afraid she cannot tell. I am afraid you cannot tell. Yes, occasionally on the street car you see a woman frantically figuring up her expenses on the back of an envelope. And if you have a sense of humor you smile. Because a spasm of accounting for every penny spent since Saturday—or was it Tuesday?—seizes every woman once in a while. It is like a sudden resolution to do morning exercises. It is also like an island, that expense account. It begins and stops and has no connection with the mainland which we might call systematic regular keeping of accounts.

I lay particular stress on that phrase, "keeping of accounts." No woman can save systematically without keeping track of what she does with her money and what she is going to do with it. Of course, she could dash away seven dollars and then say, "I'll make the rest do." But there's the rub. The rest won't do unless you plan what you're going to spend; unless you figure up the expenses of the week; unless when you go shy you find out the item you spent too much money on. That's the way a business is run. If too much money is spent in one department the budget is sliced there. That is the only way.

THE business woman as the careless custodian of her own money never stands in a worse light than when ranged alongside her brother-man who, often on the same salary portioned out to her, is raising a family. And right here I think can be found the secret of why women do not save. They seem to have no particular incentive. Very often the business girl first sets out to work to make extra pocket money. She never quite gets over the idea that she is making pocket money no matter how big the pay envelope grows. Man does not go into the business world with that idea. It is up to him eventually to found a family, and to provide for that family.

It comes back to the old saw. Women have learned to lean on men. Not all but nearly all have high hopes of being eventually carried off to a home provided with some one else's earnings. Perhaps war will change this. Perhaps now that women have taken the middle of the road the very love of the game will instill in them the ambition to become substantial members of the community.

Eleanor Gilbert, author of "The Ambitious Woman in Business," tells us the efficient business woman should have in her possession by the time she is thirty:

First. A piece of land on which she can build; or her house paid for in full, or in part.

Second. An endowment insurance policy to safeguard her old age.

Third. A small bank account from which she can draw ready cash in case of need.

And there is no time to begin like today!

ALL CANNING STEPS ARE IMPORTANT

Steps in canning: At the left, packing the produce in the jars; at the right, placing the jars in the washboiler or any clean vessel with a tight lid that can be used for canning

MAKE YOUR HOME GARDEN LAST ALL WINTER; CAN ALL YOU CAN AND HELP THE NATION

An Expert Gives Details of Process Step by Step—Wise Canners Read Directions Carefully, Heed Every Rule and Do Not Trust to Pot Luck—Aim to Get Produce Into Jars as Quickly as Possible

This is the second of a series of three articles on canning to appear in the EVENING PUBLIC LEDGER. The first, which was published Saturday, June 1, described the preparation of home canning equipment. Today's article tells in detail the different steps in canning. The final story will deal with the canning of fruit.

These articles have been specially prepared by an expert in the home science section, Department of Agriculture.

THE first step in home canning of vegetables or fruits is to make sure that all the needed apparatus is handy and in condition for immediate use. As explained in the EVENING PUBLIC LEDGER of Saturday, June 1, this consists of a hot-water bath outfit (such as a washboiler with a wooden or wire rack) or a steam-pressure canner, glass jars, tops and rubber rings (or cans and soldering outfit), a yard or two of clean cheesecloth for blanching and dipping and the usual kitchen equipment of clean enameled pans, knives, spoons, wooden paddle and sugar, salt and other condiments for flavoring. Tables and all utensils with which the product is to come in contact must be scrupulously clean—preferably scalded with boiling water.

Use Fresh, Sound Products

The fruits or vegetables to be canned must be fresh, sound, and neither too green nor too ripe. Young vegetables give better results than old, woody or tough ones. Aim to get the products into the jars as quickly as is practicable. Every minute's delay lessens flavor and adds to the difficulty of canning. Such products as green peas or sweet corn are not fit to can if they are off the vines more than a few hours. Peas for canning should be picked early in the morning or during a cool spell and rushed into the cans. Don't let peas stand after they are shelled.

Prepare Water Bath and Empty Jars and Lids

Start your day's canning operations by putting your washboiler or hot-water bath with its wooden or iron rack to boil on the fire. Before the water in it gets too hot place clean empty jars on their sides and put glass covers or metal caps in the bath, the metal caps preferably in a piece of cloth which may be lifted out conveniently. Cover the jars with water, put the lid on the boiler, and let the jars boil until you are ready to use them. They should be allowed to boil for at least 15 minutes. As it takes time for a big vessel of water to come to a boil, start this boiling of jars some time before you begin actually to prepare your fruit or vegetables. Try not to have your prepared fruits or vegetables wait any length of time to be put into the boiled jars.

Meanwhile start water for blanching to boil in a clean enameled pail.

Use only new rubber rings. Shortly before you will use the rubber rings add a teaspoonful of bicarbonate (cooking) soda to a quart of boiling water. Cleanse the rubber rings just before putting them on the jars by dipping them for one minute in this hot soda water.

Preparing Fruits and Vegetables

Select sound fresh fruits and vegetables and carefully wash in cold water. Do not put soft berries into water. Rinse them by pouring water over the berries in a colander, being carful not to mash or bruise them. Sort the product again and discard all bruised or defective pieces.

With clean hands and scalded utensils peel or scrape or cut up large products into pieces of canning size. If the hot jars are not yet ready—and they must have boiled for at least fifteen minutes—cover each dish of prepared product with a clean towel or scalded cover. Better yet, prepare only a small quantity at a time and rush into one or two jars. Then prepare another batch. The quicker the product is prepared and packed into the hot jar the better.

Blanching

Just before placing in the jars put the prepared product in the center of a clean cheesecloth square. Take the cloth by the corners and plunge the product into the clean boiling water in the blanching vessel. Allow it to remain in the boiling water only for the time specified for the particular product. Remove immediately and either dip into cold bath or place directly in the jars, as directed for the product.

Cold Dipping

If dipping in a cold water-bath is advised for the product, the moment the bag of blanched material is taken from the boiling water plunge it into a vessel of clean cold water—the colder the better. Allow it to remain in the cold water only for the time specified. Do not allow it to soak in the cold water.

Packing the Jar

Remove from the water bath the jars and covers, which must have been boiling for at least fifteen minutes. As quickly as possible pack the blanched (and dipped) product into the boiled jars. Pack quickly and carefully, using a flat and narrow wooden paddle or wooden spoon. Eliminate all bubbles. Pack tightly, but not so as to mash or crush the product.

Fill the jar to within one-half inch of the top with hot brine or water or juice if you are canning vegetables, or with hot syrup, fruit juice or merely clean hot water if you are canning fruit. Directions for making brines and syrups are included in the bulletin on canning issued for free distribution by the United States Department of Agriculture.

Partial Sealing of Jars

As each jar is filled and while it is still hot, place a rubber ring, cleansed in boiling soda and water, on the jar. Screw down the boiled top, if a screw-top jar is used, but do not screw it tight. If any signs of leaks, replace faulty rubber, cap or container and reboil.

Now the jars of produce are ready for boiling or sterilizing—that is, placing in the boiler. The period of time required for boiling different fruits and vegetables in the jars is different. A time table which tells of the different lengths of time required is issued by the Department of Agriculture, and may be had free by writing for it. The time must be strictly adhered to, and it is folly for any one to try to can without knowing this time.

If the product is one that can be canned by a single period of boiling in a hot-water bath, your product, after it has been boiled the required length of time, tightly sealed and allowed to get thoroughly cold, is ready for storage.

There is another process of canning which requires intermittent boiling.

Special Considerations

A single period of boiling in the water bath has been found generally satisfactory for the canning of fruits and such acid vegetables as tomatoes. Lima beans, peas, corn and certain other vegetables having a high protein content, or which, because of their thick consistency, do not allow the heat to penetrate to the center of the can readily, are more difficult to sterilize, and hence where the hot water bath is used, either by the single-continuous or by the intermittent process, a small percentage of loss by spoilage may be expected. However, scrupulous care in the selection, preparation and processing of these products will reduce this loss to a minimum.

A single-period processing with steam under pressure of ten to fifteen pounds, in a pressure canner or cooker, is strongly recommended for the handling of such products, for by its use loss due to insufficient sterilization may be largely eliminated.

Intermittent Boiling

For the benefit of those to whom the intermittent boiling or processing may not be familiar, it may be explained that this consists merely of placing the cans or jars of material to be treated in the boiler or canner, and boiling for the required length of time on each of three successive days. By many this is considered a safer procedure than the use of a single, long period of boiling.

If you employ this method, when the jars are being given the second and third boiling treatments, you should loosen the clamps or unscrew the lids slightly just before you place them again in the boiling water. Tighten covers at the end of each boiling. As the seal of the jars is loosened slightly during each boiling, the metal-capped jars, sometimes called "hermetic" jars, are not suited to intermittent work. Jars with self-sealing wire-clamped tops are most satisfactory to use in intermittent canning. Save your screw-top jars for packing fruits and tomatoes, which require but one period of boiling in a water-bath outfit.

Canning in Metal

Wash the cans carefully and scald with boiling water to make certain that they are absolutely clean. In the case of cans, prepare the product the same as if it were to be packed in jars. Fill the cans. Solder on the tops, leaving open the small hole in center of the cap.

Hunting a Husband

By MARY DOUGLAS

(Copyright)

CHAPTER LXXX

A Letter Is Written

IT SEEMS too wonderful. Last night George Arnold chatted with me all evening. He neglected Margot—and even Mrs. Ashby. He said to me, "You are that rare thing, a modern girl with delicacies!"

It has made me happy ever since. That he should say that. He, a man among men. A man with the sure way that comes only from handling big things, and men. And I interested him, when I had given up all hope, because I was myself—was modest.

But my little triumph has alloy. It runs through it all. The problem of Bennie. He says he loves me; and he thinks it, too. And I must do something to make him forget.

At last I have hit on a plan. By my advice, he would study at the Art League this winter. But it is secondary, a time-filler. While Bennie's whole heart is set on going to war.

I shall write to Bennie's mother, my great-aunt, whom I see seldom. I shall tell her Bennie loves me. Is bent on marrying me. Swears he will do wild things if I will not marry him. And says many foolish things. Foolish, but they worry me.

I shall tell her I am six years older than Bennie. But I am very fond of Bennie. Love him, in fact. But I shall tell her it is in a big-sisterly way. I shall write her, too, that Bennie's one aim is to go to war. If she will let him do that, it will save him. But otherwise I do not know where his madness may lead him. Nor where my pity shall make me follow.

The letter is written. I feel relieved. It would be such a splendid way out. It will make a man of Bennie. And though he is only nineteen, he is not too young to serve his country.

The die is cast. I can only hope she will see it as I do.

George Arnold is coming again tonight. And Judge Ashby. I cannot but wonder what he is."

A while ago I went to Mrs. Ashby's room. She lay on her couch. The glaring morning sun streamed over her. I could not but notice the sallowness of her skin. And the deep lines cut in her face. They are erased under a delicate make-up.

But I almost felt as if she were worried, frightened. As if she would tell me something, but had laid a restraining finger on her lips.

With all her charm and fascination, can she not hold her husband? Or is he jealous of the attention she attracts? Or is it something else?

I am curious—I admit—to see the husband of the bewitching Mrs. Ashby. But not as curious as I am happy.

For George Arnold is coming tonight.

Tomorrow—Judge Ashby Comes

Red Cross Wants 20,000 Nurses

Washington, June 3.—The Red Cross started campaigning today to enroll 20,000 graduate nurses for army and navy, nurse corps and to encourage nurse civilian training schools.

Deep Silk Fringe Is in Again

A Daily Fashion Talk by Florence Rose

ALREADY I have advised you to cherish the lace bag and if you have heeded the suggestion, you will find many ways this summer to utilize what you have so carefully laid away, for the designers are beginning to realize once again the beauty of lace and the various ways in which it can be adapted to give the maximum of trimming value with the minimum of labor. They are therefore not inclined to let such a good thing "slip through their fingers."

Another revival is the use of fringe, which, it might be said, is as yet in its infancy. We have had the narrow fringe used at the hem of the skirt for several seasons, but this season the deep fringe was introduced on several of the French models. We saw it in heavy wool and also in silk, but the latter seems to have made the real hit. This deep silk fringe is quite the same as the fringe which was favored by our mothers for the black satin dress; and here again is a revival, for, without doubt, the black satin dress will be considered very smart for the coming fall and winter.

To illustrate the use of lace, I am giving you a model today which shows how lace used in small quantity can dress up a frock. This is one of the cotton voiles which are proving their worth for summer wear. In this particular instance the color is yellow, and white filet lace insertion is set in two rows, either side of the plaited front of the skirt. It is also used as an inset on the sleeves. The sash is of yellow satin ribbon.

The hat is of black listered straw with under-brim facing of white chiffon. The ribbon which ties around the crown is of white satin.

(Copyright, 1918, by Florence Rose)

The dress in the sketch only goes to show how small pieces of left-over lace can be put to very good use. The frock is of yellow cotton voile with white filet lace insertion set in rows on either side of the plaited skirt and in the sleeves. A yellow satin sash completes the frock. The hat is of black listered straw with facing of white chiffon and a ribbon band of white satin

Ask Florence Rose

If you want to know where the costume sketched in today's dress talk can be secured, Write to Miss Rose if you want her own personal advice on materials, colors and styles suitable for you. PATTERNS CANNOT BE SUPPLIED. Address Miss Rose, in care of the EVENING PUBLIC LEDGER'S woman's page. Send self-addressed stamped envelope for reply, as all inquiries are answered by mail.

To Enforce Mothers' Pension Laws

Reading, Pa., June 3.—After receiving petitions with more than 10,000 signatures, the county commissioners have decided to avail themselves of the mothers' pension law. The board has appropriated $4459 for the current year for the fund and the State will furnish a like amount.

To Parents of High School Graduates:

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Alice Kent and the Day's Work

The Story of a Business Girl Who Would Not Fail

By MARTHA KEELER

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XXV

THE cordiality which had been shown to me throughout my visit at the farm, and the nature of the farewells spoken on the front porch of the boarding house in Bellington, formed a strong contrast to the reception which Mrs. Bordon, the landlady, gave me when I stepped inside the door and told her I was through with canvassing.

"Why, all sold out?" said she, standing with arms akimbo in the hall. "You look like ready money, that's a fact." Just these words my face fell. "Oh no, Mrs. Bordon," I explained. "You see, I asked at one place where I stopped. If the lady—it's Mrs. Carruth who lives two miles beyond Wessex—took pity of me and made me stay there till now. She was just as kind as she could be, and I promised her that I wouldn't go to sell books any more."

"But what are you going to do?" Her expression was no more piercing than was her glance she bent on me before she ushered up with a careful hand to turn on the hall gas.

Even in the dim light I had not the slightest difficulty in making out the lady's opinion of a girl who was withdrawing with the rent and yet voluntarily abandoned a possible means of raising it. The silence in which she waited my reply was more reproachful than any words she could have said, so I hasten out quickly to confess: "I don't have it—yet."

"Well, I should think," she flashed back at me, "that these fine friends of yours could give you something better than advice to put you on your feet."

"They did," I promptly informed her. "They invited me to stay a week and when I wouldn't they insisted upon feeding me eggnogs and a lot of other things I never saw before. Also subscribed for two copies of the 'Presidents' and what's more," here I straightened up a bit as I faced the landlady, "Mrs. Carruth told me to call on somebody she knows first thing tomorrow morning, somebody living right here in Bellington, who will probably hire me to take care of her children."

"'Probably'!" Mrs. Bordon took up the word but in a tone quite different from mine. "Folks snatched at straws before ever you were born. If I had a passel of young ones I should want a woman, not a half-grown girl like you, to take care of 'em. But, land sakes, I hope you get the place! I have waited just about as long as I can afford to for what's owing me."

"I know it, Mrs. Bordon," here I reached out, took her hand, and said contritely, "That's what makes it so terrible. If I had anybody belonging to me who would lend me enough to live on for awhile, or if I had anything on earth to pawn, you may be sure I wouldn't keep you waiting for the rent. And—"

"It's this way," the landlady broke in, now somewhat mollified. "When college is open things are different, though I lose something by the students now and then. But in summer Bellington is as dead as a doornail. An' it hadn't ought to be, what with the lake an' all an' the climate so healthy. Why, it's just the place f'r city boarders if they only knew of it. An' it's harder f'r me to make out this year than usual on account of Captain Willoughby's bein' transferred. The Captain was detailed to Bellington University—'detailed' is what they mean by him marchin' the boys around on that lot up back of the college—an' f'r three years he occupied my big front room but took his meals to the VanNess. An' in vacation, even if he went away, he always kep' his room. Then this spring like a thunderbolt the orders come an' he had to pack up an' move out West somewheres. An' my front room is empty. I can tell you I miss him. Not the least trouble in the world, an' always paid so prompt." Mrs. Bordon had been fingering her apron but now dropped it, along with the recital of the past, and looked on me with new interest as she asked: "What did you say was the name of that woman you're a-goin' to call on in the morning?"

I hadn't mentioned it before, but now satisfied her curiosity: "Mrs. Modry."

"H'm! Lives on South Union street. Nice woman too, they say."

"And I expect to work for her," I continued in a tone full of confidence. "For I like children, and know more about them than you seem to think. And Mrs. Carruth spoke a good word for me. So pretty soon I can pay you every cent." On this cheerful assumption the landlady and myself parted for the night.

THE WOMAN'S EXCHANGE

TODAY'S INQUIRIES

1. How should the cards of a woman married to a lieutenant in the army read?
2. Who is Mrs. Chalmers Watson?
3. What is the woman's metal helmet, and in what city abroad are they worn?
4. How many yards of baby ribbon are required to make an average size ribbon sweater?
5. What is pectin?
6. What fruits contain enough of pectin and acid to make them admirably suited for jelly-making?

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 below are invited. It is understood that the editor does not necessarily indorse the sentiment expressed. All communications for this department should be addressed as follows: THE WOMAN'S EXCHANGE, Evening Public Ledger, Philadelphia, Pa.

Whew!

To the Editor of Woman's Page:

Dear Madam—Can you settle an argument for us? If a man was sentenced to be hanged at 2 o'clock in the morning on the fourth Sunday in October, October 27, the date the daylight saving stops, would he have an hour longer to live? Or if a man's wedding was set for that hour would he be a bachelor an hour longer? The clocks are set back an hour, as we understand it, at 2 o'clock. Would that be the time for the sentence to be carried out? Would that be the time for the man's wedding, or would he have to wait for the second 2 o'clock?

THE BOYS.

The man who was sentenced to be hanged would wait for the second 2 o'clock, but he would not really be living an hour longer to live, although it seems so. You see, when we set the clocks ahead at 2 o'clock in the morning March 31, we lost an hour. That, you might say, took away an hour from the doomed man's life. When the clocks are put back an hour on October 27 the hour is given back to us. Therefore the official 2 a. m. of October 27 does not arrive until we have made up the hour we lost in March, which will be when we set the clock back and make up the hour. There is an exception to this rule in the case of the man to be hanged. If he was sentenced after 2 o'clock on March 31 he does in a certain sense have an hour longer to live. Since the numbered days to live started in the first place he did not lose an hour of life. And yet he gains an hour while waiting for the second 2 o'clock, which is really be 3 o'clock according to daylight saving time.

Of course, all this applies to the wedding, too. He would have to be a bachelor for an hour longer.

Should Give Dresses to Little Girls

To the Editor of Woman's Page:

Dear Madam—Will you kindly give Mrs. A. Subscriber, as I have some dresses, also little coats, which will be good for little girls. I have been who have outgrown clothes, as they are eight and nine years old. Hoping this will reach her, I am

(Mrs.) A. D.

Subscriber was forwarded to Mrs. A. Subscriber. It will make her a good bit lighter to know somebody is able to have some clothes for her children.

Better Tell Him All

To the Editor of Woman's Page:

Dear Madam—I am engaged to a man for whom I have had the greatest esteem, and, as I thought, love, for two years. We expected to be married in the late fall, but just two months ago I met another man. He did not know I was engaged and he came to see me several times. Now we have had a letter from him telling me of his love and I am terribly upset, for I find I love this man better than the one to whom I am engaged. What shall I do? It is unthinkable to break it off, when I know the first one loves me so dearly and I have given him my word, and yet I love the other one infinitely more.

HEARTBROKEN.

It is too bad you did not let the second young man know that you were engaged to the other. You have given your word to the first, but, my dear, you had better tell him what has happened. Tell him you feel that you love another better, but will keep your word with him if he wishes to hold you to it. He would probably far rather know of your feelings than find them out by your indifference and coldness later in life.

Of Course Walk With Him

To the Editor of Woman's Page:

Dear Madam—I am a young girl of eighteen and have been going to Sunday school and other kinds of picnics for several years. But I have never gone out alone with a young man. Now one has asked me to walk with him next Saturday afternoon. Is it proper for me to do so?

MARY.

Indeed, my dear little girl, why should it not be proper? Of course, go walking with your little friend and have a good afternoon of exercise and fun. There's no reason on earth why you should not if you know he's a nice young man.

A Sweater From Detroit

To the Editor of Woman's Page:

Dear Madam—I enjoy reading your very beneficial column and saw a request signed "A Mother" for children's clothes. Am inclosing under separte cover a sweater which I hope she can use for her week-old baby and am sorry I have nothing else at present. Am sending also a self-addressed envelope, and if possible will you send me directions for knitting men's socks, the ones with the heels not spiral? Hoping this is not too much to ask, I am, very sincerely,

E. C. L., Detroit, Mich.

The little sweater was speedily forwarded to the mother of the week-old baby, together with the name of the kind, far-away friend who sent it to her. How nice it is to know we have a friend in Detroit! And we are only too glad to play tit-for-tat and send her the directions for knitting men's socks—NOT SPIRAL. Friend, let me hear from you again.

SATURDAY'S ANSWERS

1. A woman salutes the flag by placing her hand over her heart.
2. Four women poets whose names have become well known to the American public are Edith M. Thomas, Jessie B. Rittenhouse, Margaret Widdemer and Amelia Josephine Burr.
3. The simplest and most effective remedies for freckles are lemon juice and buttermilk. Use only one treatment at a time.
4. To preserve strawberries in the sun, hull them and place in a strainer and rinse. Then drain and put in single layers on trays or platters. Government instructions then say sprinkle with granulated sugar and next pour over the fruit boiling hot extra thick syrup. Next cover with a piece of glass to keep away insects and let stand in the hot sun for eight or ten hours. Then pack in clean glasses and cover with paraffin before putting on covers.
5. The newest type of sewing stand to make its appearance on the market is a portable one, something like a tea wagon.
6. Enameled utensils are best for cooking fish. Metal ones should be avoided.

Games for Lawn Party

To the Editor of Woman's Page:

Dear Madam—Kindly let me have a list of games to be played at a lawn or house party for young folks under twenty. Thanking you in advance.

C. W.

A hoop race arranged as a horse race is lots of fun for the outdoor party. The hoops must be prepared in advance. They are either plain or trimmed with flowers. The hoop race is arranged as a horse race. The men receive so many pebbles with which to bet on the races. The girls rolling hoops are the "ponies." From one to five prizes are presented and these are purchasable with the pebbles, so that the man who wins the most pebbles can present the highest, or first prize, to the lady of his choice, the second highest number of pebbles buying second prize if there is a second. The girls simply try to roll the hoops down a race course on the lawn. There is a starting place and a finish, which can be marked with tape. If a hoop falls down its owner is disqualified for that race.—From Mary Dawson's Game Book.

Other games for the party have been mailed to you.

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HONEY CUSHIONS

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A Truly Noteworthy June Sale of LINGERIE

Thousands of dollars' worth of thoroughly dependable merchandise at savings that will tempt the thrifty woman to immediate response to this sale. When one stops to consider the constant increase in price of merchandise you should not hesitate even a minute to share in these splendid bargains. A trip to this big store will compensate you greatly.

THIS WEEK'S SPECIALS

Corset Covers, trimmed with embroidery or lace. Values 75c to $1.75. June sale price, 50c to $1.25.
Camisoles of Crepe de Chine or washable satin. Values 85c to $2.50. June sale price, 59c to $1.98.
Envelope Chemises, made of fine material, neatly trimmed with edging of embroidery. Value 79c. June sale price, 59c.
Envelope Chemises, of fine lingerie cloth, trimmed with lace and embroidery medallions having the same trimming, both front and back. Value $1.25. June sale price, 98c.
Envelope Chemises, of pink batiste, in various styles. Value $1.25 to $2.00. June sale price, $1.00 to $1.50.
Gowns, made of good quality longcloth, with embroidery on neck and sleeves. Value 75c. June sale price, 59c.
Crepe Gowns, made of the best quality victory crepe and neatly stitched in blue. Value $1.65 to $2.50. June sale price, $1.35 to $2.00.
Gowns of Lingerie cloth, neatly trimmed with lace or embroidery in round, square or empire effects. Value $1.50. June sale price, $1.35.
Gowns, extra size, trimmed with embroidery. Value $1.00. June sale price, 85c.
Gowns, extra size, of fine cloth, trimmed with filet lace or embroidery on neck and sleeves. Value $1.25. June sale price, $1.15.
Children's Princess Slips. Value $1.00 to $3.50. June sale price, 89c to $2.98.
Children's Gowns, made of longcloth, lace trimmed. (Sizes 4 to 14 years.) Value 75c. June sale price, 69c.
White Skirts, made of fine longcloth, with deep embroidery flounce, also with underlay. Value $1.25. June sale price, 98c.

Many Other Bargains in Silk and Cotton Dress Goods, Ribbons, Handkerchiefs, Laces and Embroideries, Leather Goods, Bathing Articles, Children's Dresses, Bed Linens, Towels, etc.

Open Friday and Saturday Evenings

The Big Uptown Store of a Thousand Bargains

McCurdy Bros.
MARKET & YORK STS.

FRONT & YORK STREETS

AMERICAN STORES CO.

Important Announcement!

New Opening and Closing Hours

Beginning today the business hours of our Stores will be as follows:—

DAILY EXCEPT SATURDAY
OPEN 8 A. M.—CLOSE 6 P. M.
SATURDAY
OPEN 8 A. M.—CLOSE 9 P. M.
CLERKS' SUMMER HALF HOLIDAY
Beginning Wednesday, June 5th, and continuing during
JUNE, JULY AND AUGUST
Our Stores Will Close
Every Wednesday at 1 P. M.

This has been our custom for several years and affords our faithful employees opportunity for rest and recreation during the summer months.

We kindly ask the co-operation of our customers in this effort—please trade as early in the day as possible to avoid the rush at closing. In this way we can give you better service—Thank you. AMERICAN STORES CO.

Good Quality Beans 10c can

Regular medium size can—splendid for a hasty lunch. Selected beans packed in a tomato sauce dressing—a limited quantity in all Stores.

Choice Evaporated Peaches 12c lb

Big value in carefully cured California fruit—the price is low for fruit of this quality.

Best Kiln Dried Corn Meal 5c lb

Your choice of either yellow or white. These goods are kiln dried; will keep in hot weather.

National Oats 9c pkg

The very finest White Oats grown; packed with great care. A regular 10c package.

For a Hasty Luncheon or a Day in the Woods

Uneeda Biscuits	pkg. 7c	Sardines	can 8c, 15c
Potted Meats	can 5c, 10c	Salmon	can 18c, 25c
Potted Beef	can 10c	Kippered Herring	can 15c
Corned Beef	can 34c	Tuna Fish	12c, 20c, 32c
Asco Beans	can 10c, 15c	Salad Dressing	bot. 12c
Apple Butter	big jar 15c	Pickles	big bot. 12c

Stuffed Olives ..... bot. 10c, 13c, 15c, 18c

Stores all over Philadelphia and throughout Pennsylvania, New Jersey, Delaware and Maryland