CONFESSIONS OF A BOY ALL THE GIRLS LIKE—COOKING ROOT VEGETABLES—HOLIDAY SHOPPING

MRS. WILSON DISCUSSES WINTER VEGETABLES AND GIVES RECIPES

How to Serve Cabbage, Carrots, Spinach, Cauliflower and the Other Varieties Available Now

The Importance of Having Some Sort of Greens on the Family Table Every Day

By MRS. M. A. WILSON

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THE season of summer vegetables has closed, leaving us to provide our necessary bulk food from the late harvests. The actual preparation of winter vegetables need not involve either an additional expense or a great amount of labor. And while many housewives have a goodly store of dried or canned products, we must all keep in mind the fact that nature had provided abundantly for our winter table.

Parsnips, brussels sprouts, squash, red and white cabbage, beets, carrots, celery, turnips, spinach and cauliflower will afford us an abundant variety.

The cleaning and preparation of green vegetables will count as much as the cooking itself. If wilted, they can be restored by a bath in cold water. Every particle of decay and wilt should be removed and a washing in three or four waters to remove the sand and insects that may cling to the vegetable—all this is necessary.

Carrots, turnips and parsnips should be diced before cooking. Wash the beets and cook without breaking the skins and leave three inches of the tops on the beets to prevent the loss of color. The tops of the beets when fresh and in good condition can be boiled like spinach and cooked until tender. Chopped fine and seasoned with salt and pepper, they make a very good dish.

Cabbage

How frequently do we see cabbage cooked in large pieces, cut in quarters or perhaps in eighths. Try shredding the cabbage as fine as if it were to be used for coleslaw. Wash it thoroughly and then cook in boiling water until tender. Serve with well-flavored sauce.

Every housewife knows that real success in cooking spinach depends entirely upon the washing, chopping and seasoning. Green or string beans must always have the strings removed and then cut the beans lengthwise rather than across.

All vegetables should be started to cook in boiling water, cooking gently until tender. Hard, rapid cooking will break or tear apart the tissues without softening the vegetable itself. Rapid boiling or overcooking spoils the color, flavor or texture, as well as breaking up the shape of the vegetable. Do not cover vegetables while cooking. Watery vegetables, like squash, spinach, cabbage, beet tops, etc., require very little water. Many vegetables depend entirely upon the seasoning for their success. This also includes the sauce that is poured over them.

Every housewife knows how to make a cream sauce, using butter, flour and milk; but do you know that this method is wasteful? Every domestic science teacher knows that the laws of chemistry tell her that butter burns at a low temperature and that the fatty particles quickly decompose and are unfit for human consumption. So, in making cream sauce, it is not necessary to use butter at all. Blend the flour and cold milk and then place on the fire and bring to a boil. Cook for five minutes and then the sauce is ready to use.

A standard method of gauging the thickness of the sauce is necessary, if successful results are to be obtained:

One level tablespoonful of flour to one cupful of milk for cream soups.

Two level tablespoonfuls of flour to one cupful of milk for thin cream sauce.

Three level tablespoonfuls of flour to one cupful of milk for medium cream sauce.

Four level tablespoonfuls of flour to one cupful of milk for thick cream sauce.

Five level tablespoonfuls of flour to one cupful of milk for sauce for molds, cutlets, croquettes and made dishes.

Use a fork or egg whip to mix the flour and milk together. This will prevent lumping. Many varieties of sauces can be made from this plain foundation.

For a mock hollandaise: to one cupful of cream sauce add

Yolk of one egg.
Two tablespoonfuls of lemon juice.
One teaspoonful of salt.
One teaspoonful of paprika.
One teaspoonful of grated onion.

To make a sauce American take

One-half cupful of thick cream sauce.
One-half cupful of stewed tomatoes.
One tablespoonful of chopped onion.
One teaspoonful of salt.
One teaspoonful of paprika.
One tablespoonful of grated cheese.

Blend and put through the fine sieve. Serve hot.

Sauce a l'Admiral

One cupful of cream sauce.
Three tablespoonfuls of finely chopped parsley.
Two tablespoonfuls of finely grated onion.
Two tablespoonfuls of finely chopped green or red pepper.
Juice of one-half lemon.
One teaspoonful of paprika.
One teaspoonful of Worcestershire sauce.
One teaspoonful of salt.

Mix thoroughly and then serve either hot or cold.

Batardi Sauce

One cupful of thick cream sauce.
Yolk of one egg.
One teaspoonful of paprika.
One teaspoonful of salt.
One teaspoonful of grated onion.
Juice of one-half lemon.
One-half cupful of stewed tomatoes.
One tablespoonful of finely minced parsley.

Heat slowly, beating thoroughly to blend. Rub through fine sieve and then serve cold.

Bohemian Sauce

One cupful of thick cream sauce.
Juice of one-half lemon.
One teaspoonful of paprika.
One teaspoonful of salt.
One tablespoonful of fresh grated horseradish.

Beat to mix and then serve either hot or cold.

The above variety of sauces will make it possible for the housewife to serve the homy winter vegetables in an endless number of ways. Keep in mind that the winter season causes the blood to become thick and sluggish, and unless we supply the diet with abundant roughage in the form of coarse winter vegetables intestinal troubles in the early spring are very apt to be our portion.

The cold weather causes the human engine to call for large portions of fuel foods, namely, starches, sugars and fats, and unless sufficient amounts of the coarse bulky winter vegetables are served daily, digestional disturbances are sure to follow.

Get the habit of eating every day a bit of green; the natural mineral element, the vitamines, are abundant in watercress, celery, radishes, lettuce, corn salad, scallions, endive, escarole, cabbage and parsley. Physicians and chemists tell us that two unknown factors called the fat soluble A and water soluble B are vitally necessary in addition to the other foods, if life and growth are to be maintained; and so, by eating our full share of winter vegetables, we are sure to get the needed supply of these valuable foods.

Questions and Answers

"My dear Mrs. Wilson—Kindly print on the Woman's Page of the Evening Public Ledger a nice setout for about eighteen persons, to be served at a "welcome home" party. My idea was to start with fried oysters and finish with ice cream and cake. What would be the right things to have with fried oysters? Also, if you think of something else that would be better, would be glad to have a menu. Thanking you very kindly,

"BETTY."

BETTY—You do not state in your request at just what time you intend serving your repast or the amount of money you would care to spend; if you intend serving a supper late in the evening here are several choice menus:

(1)

Fried Oysters Potato Salad
Celery
Cake Ice Cream Coffee

(2)

Oysters Supreme
Celery Pickles
Chocolate Eclairs
Coffee

(3)

Celery Olives
Shrimp and Potato Salad
Devil Food Cake Coffee

Menu No. 1

Chicken salad may be substituted for potato salad in menu No. 1.

For menu No. 1 you will require fifty-four fried oysters. For potato salad:

Four pounds of boiled potatoes cold.
One cupful of onions chopped fine.
One-quarter cupful of finely chopped parsley.
One and one-half cupfuls of mayonnaise dressing.
One-half cupful of vinegar.

Cut the potatoes in slices and add the finely chopped onion, parsley and then season with salt and paprika. Now add the mayonnaise and the vinegar. Toss gently to mix.

Three heads of lettuce.
Nine stalks of celery.

Remove the coarse outside branches and trim the tops of the celery and then cut the root into a short point. Now split the stalk of celery in half from the root to the top. Set in cold water to crisp. Each portion is a service.

Three quarts of ice cream. (Have the cream cut in blocks of six to a quart.)
Two pounds of cake cut nine slices to the pound.
Three and one-half quarts of coffee.
One pint of thin cream for coffee.

Menu No. 2

Nine stalks of celery.
One quart of pickles.

For oysters supreme you will require

Three quarts of thick cream sauce.
Three eggs.
Ninety stewing oysters.
One cupful of mushrooms.
One-half cupful of finely chopped parsley.
One onion grated.
One green pepper, minced fine.
One red pepper, minced fine.

Wash and look carefully over oysters and then prepare cream sauce. Add oysters, onions and peppers. Mince the mushrooms fine and parboil, then drain and add to oysters, when boiling. Cook for three minutes and then add well-beaten eggs. Bring to boiling point and serve on slices of toast garnished with four shrimps.

The same amount of coffee as in menu No. 1 and one and one-half dozen chocolate eclairs.

Menu No. 3

Nine stalks of celery.
One quart of olives.
Five cans of shrimp.
Four heads of lettuce.
Potato salad as in menu No. 1.
Five hard-boiled eggs.
One cupful of mayonnaise (extra).

Open the shrimp and drain, then turn into bowl and keep cool until needed. Make the potato salad. When ready to serve make a nest of the lettuce leaves, place in the nest the shrimps and cover with mayonnaise and garnish with the slices of hard-boiled eggs. Place a large spoonful of potato salad along the side of the dish.

The same amount of coffee as in menu No. 1.

Devil food cake may be made at home:

One and one-half cupfuls of sugar.
Three-quarters cupful of shortening.

Cream until light and then add

Yolks of five eggs.
Two cupfuls of milk.
Six cupfuls of sifted flour.
Three-quarters cupful of cocoa.
One teaspoonful of cinnamon.
One teaspoonful of nutmeg.
Two tablespoonfuls of baking powder.

Beat hard to mix and then cut and fold in the stiffly beaten whites of three eggs. Bake in two layers in oblong pans and, when cold, put the two remaining whites of egg in a bowl and add

One glass of apple jelly.

Beat with Dover egg-beater until the mixture holds its shape. Now use this meringue to put the cakes together with; ice the tops by melting three ounces of sweet chocolate.

Cut cake in nine pieces and then cut again in half. Serve with a maraschino cherry on top.

Serve one buttered roll with either of the suppers selected. These menus, with the exception of the ice cream, may be prepared at home.

Buckwheat Cakes and Coffee

Who wouldn't "hurry up down" to breakfast with the lure of them both stealing their way up the back stairs? The coffee, of course, you know how to make. But the hotcakes? How do yours turn out? Golden and crispy, browning evenly on the griddle and then coming on the table by the tens because everybody eats 'em up as fast as you can bake 'em? If your cakes aren't like this, then don't fail to read Mrs. Wilson's article tomorrow. It's on hot cakes!

Delicious Sauces That Give an Almost Endless Piquant Change to the Homy Winter Green

A Way to Avoid the Wasteful Method of Making Cream Sauce With Butter

Cookery Problems

If you have any cookery problems bring them to Mrs. Wilson. She will be glad to answer you through these columns. Address question to Mrs. M. A. Wilson, EVENING PUBLIC LEDGER, Philadelphia.

Two Smart Fur Capes

A Daily Fashion Talk by Florence Rose

There are shown today two very distinct types of fur capes. At the left is a cape of marten. The shawl collar forms a vest and is trimmed with the tails of the animal. A belt of the fur holds the vest in place, buttoning with two fur buttons. The cape is trimmed with the tails. At the right is a square cape of sealskin, which buttons at the left side. The huge collar is of tailless ermine

Adventures With a Christmas Purse

WHY NOT

1. **A beaded chiffon velvet bag for mother?**
2. **Marrons for a friend?**
3. **This fascinating flat powder box decked with gold lace and tiny ribbon flowers?**
4. **Candy chains for the Christmas tree?**

SOMEHOW when I see something particularly nice, but a little expensive, for a gift for a friend, I always think that some one will want to know about it as a Christmas gift suggestion for her mother. So it was with the lovely

velvet bag I discovered today. I can hardly do justice to it. It would be chiffon velvet, the material, with broad square top of lustrous beaded design. I say "top" but as a matter of real fact, I suppose I should say "side," for, if you please, the bag fastens on the side, which gives this smart bag a most uncommon appearance. But the most attractive feature is the beading. Mother would love one to carry when she is dressed up. The price of this well-lined bag is $5.

Now, here is a suggestion for the friend who has everything, whom you want to remember, and for whose gift you'd be willing to spend as much as $1.50 if you only knew what in the world to buy. My suggestion is brandied marrons. "And what," I inquired politely of the pleasant young man, "are marrons?" "Chestnuts," he replied in a rather superior tone. And that's what they are—chestnuts—brandied. They come in a good-sized glass jar, and, as I said when I started, they're $1.50.

Now here's a most uncommon gift, and withal a useful one—a large flat powder box. As large around perhaps as a tea cup, the box is covered with a rich shade of blue or old rose, bedecked with gold lace and tiny ribbon flowers of delicate shades. The powder is in the popular cake form, and of course, there is a powder puff. This is the gift for the woman who loves the fussy little extras for her toilet table, and it is well worth the price, which is $1.35.

Even with Christmas tree balls one must resort to all sorts of ornaments to help out. Candy chains, for instance, take up a real comfortable lot of room. And they're really most effective. Made of colored candy beads, the chains are hard on to two yards long, I should say, and their price is but five cents per chain. Ten chains, now, at 50 cents, would garland your entire Christmas tree.

For the names of shops where articles mentioned in "Adventures With a Purse" can be purchased, address Editor of Woman's Page, EVENING PUBLIC LEDGER, or phone the Woman's Department, Walnut 3000.

THE WOMAN'S EXCHANGE

TODAY'S INQUIRIES

1. **Name two Christmas gifts for a young girl or old woman that can be made at little cost.**
2. **How can a cocoa stain be removed?**
3. **What will prevent cold starch from sticking to the iron, and give a very satisfactory polish at the same time?**
4. **In cooking cereals, what can specially add to their nutriment?**
5. **What will keep bed springs from rusting?**
6. **How can stains from brass be removed?**

SATURDAY'S ANSWERS

1. **There are approximately twenty-five servants employed in the White House.**
2. **Before the war the famous East Room in the White House was used for all big formal affairs. It is so named because it covers the whole eastern side of the President's home.**
3. **It is correct for a young man to remember a girl whom he has only met in a business way at Christmas time, provided the gift be an impersonal one, such as a book or candy, etc.**
4. **Small pieces of fur can be combined with velvet or plush and made into a smart little hat or a fur throw for the neck. They can also be used as a crown for a large evening hat.**
5. **During the cranberry season it is practical to put up the berries for use when this delicacy is out of season.**
6. **When the glass top of a percolator breaks, use a small jelly tumbler for a substitute.**

Gratitude From That Poor Family

The editor of the Woman's Page wishes to acknowledge the receipt of $28 from kind readers interested in the poor family mentioned on the Woman's Page. There was a ten-dollar bill, two fives and the rest came in two and one dollar bills. This money was taken to the family and will be used to defray back rent. Most of this amount was given anonymously, therefore the mother wishes to offer her sincere thanks through these columns. There were telephone calls and letters from generous readers and a large Chestnut street store very kindly interested itself in the case. I am also glad to report that the father of these nine children has now sufficiently recovered to go to work and the family is now on the upward road. When it was felt the case was amply provided for the address of this family was no longer given. Therefore I wish to thank the many kind readers who asked for it and are perhaps wondering why they have not received it. We are very grateful, indeed, for all this response.

From a "General Housework" Girl

To the Editor of Woman's Page:

Dear Madam—Several nights ago I read in your column the complaints of a servant maid and also in this evening's column an article signed "Three Maids Who Work." Fine. I will tell you I am not in the specializing class, being just a general housework maid for a family of five, including three little children, who are very naughty sometimes, but also very lovable. I do the cooking, bake bread and cinnamon buns and cookies for the children twice a week and do the entire cleaning of this eleven-room house, and the house is thoroughly cleaned, for I was taught to clean thoroughly by a Quaker family who raised me until I was seventeen years old.

My madam has a woman to come on Tuesdays to wash and iron. There are a number of pieces that cannot be all done in one day so on Wednesday morning I finish the ironing. I received $6 a week until last July, when we had so much trouble every week or two baling no laundress show up, until three weeks ago from July I started to do all laundry work except the sheets and my madam then started to give me $7 a week; but now we have a good laundress and I still receive $7, for which I am very thankful, and feel happy, for my people are good and kind to me.

When there was so much sickness around our neighborhood the latter part of September I was ashamed to see so many in my position leaving their places without notice, because it made a little more work for the maid because one or more of the family were taken sick. So you see there are two sides to a story. I do believe there are some ladies hard to live with if I believe what some of my friends say. My madam was not able to keep a maid more than a month for two years before I came here, but I know now she was unfortunate in getting girls who wanted wages to room and eat in her house.

Next month I will be here two years and five months. I save more than half of my wages and go to a movie show always on my afternoon out, which is on Thursday, and I go to church every Sunday evening if there is no company to tea.

On Thanksgiving Day we had four extra for dinner and every one said what a fine dinner I had prepared for them, and I was just as happy as they were (every one had enjoyed the dinner so much) even if I was tired, for I had gotten up that morning at 4:45 and really did not do anything that day but cook and serve. We had no bought desserts, so I made vanilla ice cream to go with the plum pudding I made more than a week before and also made hard sauce for fear the company would rather have it instead of the ice cream with their plum pudding, and of course all the things that go with a good turkey dinner I made, too. I only speak of this because it takes time to make ice cream, etc.; but I was given the time and was well paid for my efforts by the kind words I received.

I do not understand why the help will speak so disrespectfully of the persons they work for and still continue to live in their home and take their money. This really is disgusting to me. Even some of my friends have said to me I was foolish to do so much when I have all the cleaning to do, but I tell them I have a more comfortable home than I ever had in my life and also that is what I get my $7 a week for. Some girls are so foolish they object to being called a servant. To my mind, no girl working of our education can save as much money and have the comfortable home the servant maid has, and after all, don't we all serve? I am contented with my lot and wish more of my sisters were.

Girls, don't be looking for trouble. Try to find out the meaning of the word loyal, take an interest in your work and do unto others as you would like to be done by. I know that you will be happier and the specializing idea will not run riot with you. Just give a thought to the prices of the food your madam provides for you. I am only one who tries not to discourage, and proud that I am able to earn my wages as a servant girl. J. O.

This is indeed a splendid letter. It offers much food for thought, and we would like to hear from more girls, either for or against general housework or specializing. Thank you, J. O.

Directions for Rag Rug

To the Editor of Woman's Page:

Dear Madam—Will you please tell me how to curl a willow plume? Would also like to know how to make a hand-braided rag rug, as I have a lot of old pieces. Hope you can suggest an easy way. (Miss) K. M. F.

Curl the willow plume over the steam coming from a kettle. After it has been steamed take a blunt knife and draw the tendrils of it over the blade one at a time.

The directions for making the rag rug are quite lengthy. If you send me a self-addressed stamped envelope I will be glad to send them to you.

To Make Skin White

To the Editor of Woman's Page:

Dear Madam—Would you kindly suggest to me some method of making the skin white? My neck is rather yellow and I would like to bleach it. R. M. E.

Lemon applied faithfully to the skin will bleach it. If this is a little too sharp, use a few drops of glycerine with it. You can simply cut a lemon and apply it to your neck that way. Go through this treatment nightly, pressing the lemon close to the skin

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OTHERS are IMITATIONS

PLEASE TELL ME WHAT TO DO

By CYNTHIA

AN OPEN CONFESSION FROM A HEART-BREAKER

Somewhere in Philadelphia.

Dear Cynthia—Ordinarily I am not given to airing my trouble and opinions in the "sob" columns of our newspapers, but the question raised by "Perplexed" regarding the sincerity of the average young man who insists on "joshing" every girl he meets has touched a vital part of me and has excited my interest.

Being of the "kidding" type myself, I felt that an open confession would verily "be good for the soul" and might settle the troubled mind of some doubting girl who, perchance, would read what I have written.

I will try to refrain from following the usual style of such letters in so far as a description of my physical being is concerned. I'm no Beau Brummell, neither am I a Charlie Chaplin, still I've seen uglier fellows posing as clothes trees in trolley-car ads.

Since early childhood, however, I have been the pet of all the ladies, big, small, young, old and of even that most queer type of womanhood, the confirmed old maid. Yes, honestly, the women seem all to like me, and therein lies the evil, the cause of all my fickleness. The ladies, bless them, have fawned over me until I have grown to expect it as I do my cup of coffee in the morning. And with my increasing popularity among the girls so did I begin to find enemies among my young men friends, who seemed to (pardon my blushing) be jealous of me. Don't imagine for one moment that I have no men friends, for I still can find a pal who thinks a little of me (who would loan me $5 if necessary), though generally the boys seem a trifle anxious at the favor I find among the females.

For some time past I have called frequently on a young lady with whom I profess to be in love. She is well aware of my popularity with her sex and, knowing of my capricious nature, is much worried always about it; and so am I, for reasons which I will explain. We are not engaged and for that reason I feel that the habit of "drawing the ladies out" is not really a crime on my part, yet, truly, I would that I could be free of it. Understand me now, I don't mean to insinuate that every girl I meet "falls" for my banter, but in the majority of cases I can succeed in having them lend an eager ear for my "soft stuff."

Why? I don't know. As I have hinted, I am no perfect specimen in looks nor a model in dress. I am no reckless waster of my hard-earned substance. I am no high school graduate, with a flow of words as long as the Liberty Loan parade. I'm not athletic nor a "swell" dancer. Why, honestly, now that I'm thinking seriously of it, I'm a pretty small piece of cut glass at that. Right here and now I find it difficult to suppress a snicker which insists on coming out when I try to find my good points. But, nevertheless, somehow the girls seem to like me and seem to fall for the half-serious remarks which I hand out right and left. And, if I must admit it, I find great delight in watching the effect of my words on credulous woman—an inexplicable delight.

Seriously, I wish that this gift or power, whatever it might be, were not mine. Why, some girls take me so serious that when they find I am just one of the ordinary dyed-in-the-wool "heart-breakers" I lose the friendship of some whom I would have been glad to keep as friends. But I don't seem to be able to overcome this way of mine and I fear that it will be my own undoing some day. There is only one sweet girl whom I really love, and I know it is unfair for me to be always playing the part of "lady killer" with others, yet woman is so easily flattered that I simply just can't help heaping one more coal on the fire of their vanity.

And for this reason alone do I hesitate at engaging myself to the one little girl in the world. There is something that tells me that, perhaps even though bound by sacred promise I will fall into the old ways. And Heaven forbid that this should ever happen.

This is my point of view on the question which "Perplexed" so anxiously raises. Accept no banter from any man whom you know is inclined to be of the "kidding" variety, but rather, if you care for him, don't let him feel at all sure of it, and in the course of time he is bound to offer substantial proof of his sincerity—the diamond ring placed on the engagement finger being the only sure measure of a man's true feeling. He out to "know the truth" and it won't cost you as much as a trolley fare to find it. The next time your several "wise kidders" approach you with their usual line of "stock" be quiet, even to yourself, don't even try to understand them, and if any of them is in earnest it won't take years for you find it out. It might be wise to have a motto hung over the door of the sitting room, thus: "Hell hath no fury like a woman scorned. I treat 'em rough." At any rate, if you don't have it printed let them read it in the twinkle of your eye and I guarantee you'll soon be rid of this braid of pest (they are "buss") and you'll be better off and happier in the end.

This letter, though, it written in all sincerity by one who regrets that he is a flatterer of women. By one who could produce quires of testimonials as to his morality. By one whose main fault seems to be a desire for the favor of any one whomever he can "kid" into believing him. By one who knows he is successful in gaining the affections of a great many of the opposite sex, but who regrets the presence of the unfathomable power through a realization that it is ruining his own happiness. By a mere boy, just twenty-one.

Read this scribble again, girls; let it sink in. Resolve to "kid the kidders," it's fun-fat, and pity yours.

"BLARNEY."

"Blarney," you deserve credit for coming out in the open. If the girls won't commend you, Cynthia will. But, girls, what do you think of this "letter"? Write in and tell us.

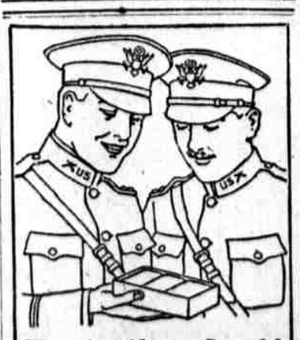
Be Patient and Kind

Dear Cynthia—I am a girl of seventeen years and love a fellow dearly, but I don't know if he loves me. In one way I think he loves me, but there is a girl that is trying to take him away from me. What do you think that I can do to win his love?

CURLY HAIR.

Be your simple self and show an interest in the things he likes. Never say unkind or catty things about this girl and do not let her think that you are worried about it. You are very young, dear, and have plenty of time to decide about love and your future life. In a few years you will probably wonder how it was you cared for this man. If, on the other hand, you both care for each other it won't do either of you any harm to wait to find it out.

The Daily Novelette is printed today on Page 20.



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MAKE ROOM FOR CHRISTMAS IN YOUR LIFE; TAKE TIME

Time to Put the Tissue Paper, the Baby Ribbon and Holly on Your Gifts—Taken Together They Tell the Story of the Love and Thought in Their Selection

ONE of the great national pastimes at this time of the year is giving Christmas presents at the last minute. For instance, there is always Johnnie, who comes and bring's mama's gifts on Christmas Day itself, or there is the postman, who delivers the present postmarked December 25 on December 26. If a thing is worth doing at all isn't it worth doing well? It is hard to look a Christmas gift in the face that was mailed December 25 and not let your thoughts wander to the gift you mailed to a certain party on December 22. Such is the suspiciousness of human nature.

Time is time and what must be done must be done. That is to say, if gifts must be sent before Christmas they take no longer to wrap on December 18 than they do to hurriedly scramble together on the evening of December 24. And then—forgive me for being practical—but they will be out of the way. And forgive me for being catty, but they place one above suspicion. It is the same way with Christmas cards. Doesn't the card lose half its charm if it arrives on the 26th? For when it does, isn't there that same sneaking thought that hurries to the card you mailed yourself on, say the 22d? Sit down and write your cards in time.

I KNOW a girl who goes about wildly buying Christmas gifts on the 24th of December and then sending them off with none of the little tissue paper and ribbon trappings that make opening gifts such fun. "I haven't the time," she cried, at her wit's end, fishing for her Christmas list in the bottom of her pocketbook. "I'm so busy all the time I don't know whether I'm coming or going. Why, I haven't even had my lunch today." This was a conversation we had at 3 o'clock last Christmas Eve. But I know my little friend, who seems to be busier than President Wilson, will be engaged in exactly the same way. At 2 o'clock she will be thinking longingly of a cup of coffee and a sandwich and at the same time wondering, desperately wondering, whether Jennie C. gave her anything last Christmas.

NO TIME? My friend reminds me of the man who can never live within his income. If year after year you never have time, life then is too crowded for you. Take out some of the manifold interests. Make room for the flavor of life, for the things without which all the concrete commonplaces in the world do not avail. Make room for Christmas.

The tissue paper, the red baby ribbon and the sprig of holly on the top seem like little things, but taken together they mean all the love and care and thought one puts into the Christmas gift. Sometimes it seems as though it would be a good way to divide the people of the world—those who put ribbon and holly on their Christmas gifts and those who do not. It is carelessness rather than lack of love, of course, that causes the cold-looking gift to make its appearance on our friendly holiday hearths, but still, there is a failing called carelessness of the heart.

Japan Tassels

Tassels and fringe both became so popular last summer that there was some doubt about their remaining in favor with women who dress well. But they have both been retained, in spite of their popularity, and somehow by using them in new and unusual ways the designers of smart clothes will give them distinction. One new way of using long jet tassels is to fasten one pendant on each side of the brim of a wide hat.

Concerning Women

Over 1000 girls are employed in the big seaplane factory at the League Island Navy Yard.

Over 275,000 women are now working in the textile mills in the United States.

Mrs. Harold Dodd has the honor of becoming the first woman radio operator and inspector of the northeastern army district.

Geo. Allen, Inc.
1214—Chestnut Street—1214

A Limited Number of
Dress Hats in the Millinery Sale
Just the models for Theatre, Restaurant and Social Functions.
$10 and $15

Ivory Toilet Articles
Averaging 1-3 Off
The short quantities of America's best manufacturer at a worthwhile price saving.
Mirrors, Bristle Hair Brushes, Puff Boxes, Hair Receivers, Cloth Brushes, Files, Button Hooks, Combs at special prices.

Xmas Greeting Cards
$1.00 Dozen Value—50c Dozen
Fine Steel Engraved Cards; scores of styles from which to choose—several designs embossed on gray kid finish cards. We would advise an early selection as these values will only last a few days.

Just in Time for the Xmas Shopper
Sale of
Crepe de Chine and Satin Lingerie
Camisoles Skirts
Night Gowns Pajamas
Combinations Negligees
25% Less Than Regular Value

"Weary Little Faces Pressed So Tight Against the Pane"—

Heart-hungry and toy-hungry they stand, longing as only children can long for the things which Santa should bring.

Will their stockings and their hearts be full on Christmas morning? Or will the one day in the year that belongs entirely to children be sad and cheerless because no one thought of them?

To help make a Merry Christmas for 20,000 of Philadelphia's poor, send a check or some toys or some candy to the

Ledger Santa Claus Club

LEDGER CENTRAL Broad and Chestnut