

Wilson Urges Aid for Europe

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led to France. The ceremony—one of the most colorful and dignified to take place during Mr. Wilson's visit to Paris—was scheduled to begin at 5 p. m.

The cordiality shown at the meeting between Mr. Wilson and King Victor Emmanuel yesterday was a subject of much comment by those who were present. The President had been somewhat concerned as to the event, not knowing that the Italian King speaks English. After the exchange of greetings, the two statesmen came to a mutual understanding and during their conversation they could be seen to be smiling and gesticulating in the most friendly manner.

Envoys Will Confer
It is probable that members of the American peace delegation will hold informal conferences with Premier Orlando and Baron Segrino for the purpose of gaining personal knowledge of their views, which have been explained in a preliminary way by Count Di Celozzo, recalled ambassador at Washington. This will go far toward laying the ground work for consideration and determination of Italy's claims in actual conferences later.

Mr. Wilson's first week in France is drawing to a close with his advisers feeling that much has been accomplished in a preliminary way toward establishing personal relations with statesmen with whom the American delegation will have to deal during the Peace Conference.

President Wilson and Mrs. Wilson last evening motored in a driving car to the Franco-American committee rooms on the Champs Elysees, which is lined with captured enemy guns.

The President and Mrs. Wilson remained in the room for half an hour, surrounded by persons thronging the sidewalks, notwithstanding the downpour and cheered when the President and his wife appeared.

Second Lichnowsky Appeals to Wilson

Match, Dec. 20.—(By A. P.)—General Count Max Lichnowsky, who was recalled from Switzerland to enter the Bavarian cabinet on November 21, and who has been referred to by French newspapers as the "second Lichnowsky," because of his revelations of conditions prevailing in Germany early in the war, has published an open letter to President Wilson. It follows:

"In these decisive weeks the eyes of all the world are upon you. Above all, the eyes of the German people in the present difficult crisis are watching you. We do not beg, we do not want forgiveness, but want justice. We do not

paraphrase that one of us is guiltier than the other. We do not separate ourselves in these days of suffering from any of our countrymen, high or low. We want to hear in common a portion of the blame devolving upon our people in this world catastrophe.

Each of us who knows your country, knows well that proud, conscious American nation beneath the Star Spangled Banner and honors it. We disdain to blame others, but we expect Mr. President that you will, despite all opposition, achieve success with the principles you laid down. We are building upon the words you spoke at Washington's grave when you said that every arbitrary power, regardless of what side it appears upon, must be destroyed or condemned to impotency. We are building upon the word of impartial justice, which knows no difference as to those to be judged. We are confident that you want to create a league of equality between nations, in which each people may freely breathe and work and prosper spiritually.

"You know better than I what the German spirit has given your great people. You know the world can do without this spirit less than ever, after it has been freed from the bonds of militarism. If our expectations are deceived we shall not cease fighting for the attainment of better days. Your message is hopeful, but we must be afraid that not all the Allies will listen to your words. You have power and you have a duty to perform."

President Will Be Guest of King George
London, Dec. 20.—(By A. P.)—It was definitely announced this afternoon that President Wilson and Mrs. Wilson would arrive in London on Thursday of next week, December 26. They will be the guests of King George at Buckingham Palace.

Carl Curzon is active for the war cabinet. The arrangements being made by the Lord Chamberlain's department for the reception and entertainment of the President and Mrs. Wilson.

John W. Davis, the American ambassador, was received by Foreign Secretary Balfour today in connection with the arrangements for the visit. The London correspondent of the Manchester Guardian suggests that President Wilson's sudden determination to come to England is due to his desire to consult the British Government regarding the Russian situation before the preliminaries to the Peace Conference.

Senate Plans Holiday

Will Take Series of Recesses Until January 2
Washington, Dec. 20.—(By A. P.)—Plans for a Senate holiday until January 2, without formal suspension, but by a three-day recess agreement for transaction of routine business only, were completed today by the Senate Democratic Steering Committee.

The recesses will begin as soon as the war revenue bill is passed, probably Monday. The House is expected to adopt a similar schedule.

What Are You Going to Give to Dear Old "Dad"?
By EMBE
(with apologies to the other fellow)

Friend Santa Claus is calling now on every one of you. You're not too old, nor not too young to show your love anew. If you have done a bit before, don't let the matter rest. At Christmas time all grateful hearts should surely do their best.

What are you going to do for dear old Daddy? What are you going to do to make him glad? If you mean to make him smile, Give him something that's worth while; The least that you can do, is buy a handsome gift or two. If you're going to be a misanthropic miser— The kind that only gets himself "in bad"— You're no better than the one who loves the Kaiser, So what are you going to give to dear old Dad?

A fine pair of gloves? A handsome necktie of exclusive design? A bathrobe? A beautiful silk shirt? A pair of suspenders? A house coat? A box of silk socks? We have them all—and many others—at specially low pricing for Christmas.

We invite ladies to shop here for Christmas
\$7.50 SILK SHIRTS \$5.65
HOPKINS 1217 Market St. Also at Chester, Pa., 2d & Market Sts. OPEN EVENINGS
\$1.50 TIES \$1.00

Outings Sunday

Wildwood
Angloese, Wildwood Crest
EVERY SUNDAY
SPECIAL TRAIN
Lvs. Market St. Wharf 7.30 A. M.
Pennsylvania R. R.

Jiffy-Jell
Flavors in Vials
In Jiffy-Jell the flavors come in liquid form, in vials. They are made from fresh, ripe fruit. They give to Jiffy-Jell desserts a wealth of fresh-fruit taste.

There are 10 flavors, but we suggest Loganberry or Pineapple. Try it today. It will bring you a new conception of gelatine desserts.

2 Packages for 25 Cents
At Your Grocer's
Jiffy-Jell, Waukesha, Wisconsin

George's

Tomorrow—
One Day Only
We Repeat That Big Drive
Choice of All-Wool
SUITS and
OVERCOATS

Direct from America's foremost makers of hand-tailored clothes for men and young men, which you see advertised in the leading magazines and newspapers.

AT THE ONE FLAT PRICE
\$26.50
Every Garment this season's make. Sings to fit men of all proportions.

Save \$8.50 to \$18.50
No man familiar with America's best clothing brands can fail to realize the importance of this extraordinary event, which presents an opportunity to buy Suits and Overcoats that sell regularly for \$35, \$37.50, \$40, \$42.50 and \$45 at the one flat price—\$26.50.

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SEPARATE Fur Collars
Made to simply and quickly attach to any style overcoat whenever desired, according to weather conditions. Choice of Beaver, Nutria, Huson and New seal, Musk and Opossum.
\$10 to \$35.
Why not one of these as a gift for him?

One of the many smart WAIST LINE MODELS
direct from a celebrated maker, selling regularly at \$35—at Georges for \$26.50

15th and Chestnut
New York Headquarters—15 W. 34th St.

DIAMONDS FOR XMAS
Direct From the Diamond Cutters
I. Press & Sons
SPECIAL BARGAIN
We have laid aside 1000 of these beautiful diamond rings. The diamonds are of a magnificent blue-white color, weighing 1/2 carat and of specially selected quality and the most scintillating brilliance. Each diamond is cut in our own cutting establishment, and are so proportioned as to look like a diamond weighing 1/2 carat, and realize the utmost fire possible. The mounting is hand-wrought of 14K. solid gold, pierced and engraved style, and set off the beauty of the diamond to greatest advantage. This ring is at least a \$100.00 to \$150.00. Our Special Low Price \$50.00
Handsome Gift Case Free
Any style 14K. men's mounting at the same price

Ready for the Pie
No Sugar Needed
On Christmas Day
Your family will want a luscious mince pie for Christmas dinner dessert. It is the fitting end of the best dinner of the year. Give them the best. Use
ATMORE'S MINCE MEAT
The plump, seedless raisins, full of rich juices, and the spicy-chopped fruit, together make a mince meat that is as nourishing as it is delicious. It is all prepared and ready. It is sweetened, too. No sugar needed. You make the crust—that's all.
MAKE LIBERTY FRUIT CAKE
With Atmore's Mince Meat
Ingredients
3 lbs. Atmore's Mince Meat
1 lb. Sugar
1/2 lb. Shortening
1 tablespoon Salt
2 tablespoons Baking Soda
1 teaspoon Cinnamon
1 teaspoon Nutmeg
1 teaspoon Allspice
2 lbs. Flour
Method
Cream shortening, sugar and salt. Then stir the soda into the mince meat and add both together and mix thoroughly. Then mix flour and spices together and add to the mixture. Beat all together thoroughly and bake one hour in a moderate oven.
To Prepare
Add one pound of water to three pounds of mince meat.
Order Atmore's today. Make this Christmas dinner the best you've ever had.
Every Grocer Sells Atmore's Mince Meat
Most of Them Also Sell
ATMORE'S PLUM PUDDING
ATMORE & SON, Philadelphia

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