

VARIETY OF LITTLE CAKES TO MAKE—BARGAINS IN CULINARY—WOMAN'S EXCHANGE—CYNTHIA

MRS. WILSON TELLS HOW TO MAKE BRIOCHE, RUSSIAN RUSK AND OTHER FOREIGN BREADS

All of Them Are Sweet, but Based on a Simple Sponge Dough—Easy to Make

Jelly, Chopped Nuts, Fine Cake Crumbs, Citron and Raisins Add a Delicious Tempting Variety

By MRS. M. A. WILSON

IN THE days of long ago yeast, ammonia, pearl ash, honey water and a treacle mixture were used to lighten cakes—before the time of dependable baking powder.

In Europe the housewife makes from bread dough delicious cakes with yeast. These provide splendid variety. They include savarins, babas and yeast-raised fruit cakes.

Many women fail in making these delicious goodies because they do not realize that the addition of large amounts of sugar, fruit, shortening and eggs to yeast dough, unless carefully handled, is apt to produce heavy, moist cakes that lack the light velvety texture which makes cake a success.

The addition of nuts, cake crumbs and fruit will afford a large variety. A sponge dough is necessary for successful results.

How to Make the Sponge Dough Scald one cupful of milk and add one-half cupful of cold water. Cool the mixture to 85 degrees. Now add four tablespoonfuls sugar, one teaspoonful salt. Crumble one yeast cake in the mixture and stir thoroughly until yeast is dissolved.

Now add four cupfuls of sifted flour and beat to a light batter. Cover and set in place free from drafts where it will be kept warm in a temperature of 80 degrees and let raise for three hours. Now beat the dough with a spoon and let raise again three-quarters of an hour.

Now while dough is raising, place one cupful sugar and one-half cupful shortening in a bowl and cream until light and frothy. Add three eggs, one at a time, and beat until very light. When the dough is ready add the sugar, eggs, shortening and one and one-half cupfuls of flour. Beat this mixture with the hand for twelve minutes until thoroughly mixed. Now pour in prepared mold, filling the mold half full. Set in warm place with a temperature of about 80 degrees Fahrenheit, to raise for one and one-half hours or until the mixture fills the mold.

Bake in moderate oven for three-quarters of an hour. Remove the cake from the mold and cool on wire rack. This cake may be iced or served plain; or chopped nuts, raisins or citron may be added to the dough with the sugar and eggs.

To prepare the pans: Grease them thoroughly, then coat them with finely chopped nuts or fine cake crumbs before pouring in the dough.

Brioche is a French sweet bread and while the different authorities do not agree as to both the consist-



MRS. M. A. WILSON

Mrs. Wilson strongly advocates the use of wooden spoons in the kitchen. Here she is shown in her own well-equipped kitchen "practicing what she preaches." A metal spoon coming in contact with metal utensils chips off particles, which get into the food. This is perhaps even more dangerous than it sounds, for many serious surgical cases in the hospitals have been traced to nothing more or less than bits of metal taken into the system with food. A wooden spoon does away with this danger.

ency and methods, without doubt these cakes figure largely in French cuisines.

One French bakery prepares the brioche in loaf form and when cold it is cut in slices and steeped in orange sirup. Then again the brioche is spread with jam and then covered with icing or the brioche may be steamed in prepared cordials and then dipped in a batter and fried golden brown in hot fat. Spread with jam and serve with orange or lemon sauce.

The actual preparation of the brioche involves very little trouble and can be made from bread dough on baking day. Now one point in making these sweet breads; there is just the same trick as in molding the loaf of bread. One can learn by careful attention to details and with practice. Some stress may well be laid upon the lightness of the dough; for heavy, overrich dough that is poorly baked is injurious to health.

To Make Brioche

When the bread is ready to put in the pan cut off one pound and place the dough in a bowl. Now cream three ounces shortening, four ounces of sugar until very light, add one-half cupful milk and five eggs. Beat until light and creamy, adding about one pound flour. Now

add the sugar, shortening, eggs and flour mixture to the yeast dough. Knead until well mixed and smooth and elastic. Place in greased bowl and let raise for three hours; now turn on board, divide into eight pieces and mold into balls. Cover and let rise ten minutes. Now roll out one-half inch thick. Brush with shortening, strew with brown sugar and nuts. Roll like jellyroll and then flatten well with rolling pin. Place in greased pan, cover and let rise one-half hour. Now cut down the entire length of the dough, leaving two inches on each end. Wash with egg wash and bake twenty minutes in hot oven. Sprinkle with sugar, then return to oven five minutes.

Babas

Prepare dough as for brioche and when ready to pan, mold into loaf shape, adding nuts and finely shredded citron. Place in well-greased Boston brown-bread mold. Let raise for two hours. Bake in moderate oven forty-five minutes. Then begin to baste the baba with a sirup made from

- One cupful of sirup. One-half cupful of water. One tablespoonful vanilla. One teaspoonful mace.

until entire sirup is absorbed, then turn on plate.

Russian Rusk Prepare a dough as for brioche, adding one cupful of finely shredded almond when ready to mold for the pan. Use a long narrow pan to bake loaf in. When baked, cool and then cut in one-inch slices and toast light brown in the oven.

Anise Seed Rusk

One tablespoonful of anise seed. One-half cupful finely shredded citron. Add the above ingredients to the brioche dough; mold and bake as for Russian rusks.

These crisp slices will keep for a long time if placed in an air-tight box.

This dough may be used for the old English crull cakes, which is nothing more than the cruller.

Prepare a dough as for a brioche and when ready for the pans turn on the molding board. Roll out one-quarter inch thick. Cut with doughnut cutter. Set on cloth to raise for fifteen minutes. Stretch to shape and fry in hot fat until golden brown. Roll in pulverized sugar and cinnamon.

These doughs may be molded in wreaths, crescents and bowknuts. When risen, wash with egg wash, then sprinkle with granulated sugar and chopped nuts and then bake in moderate oven.

Mrs. Wilson Answers Housewives' Questions

Dear Mrs. Wilson—Will you explain just how you cut a pie in pieces for stewing? I regret to say, always looks as though it was torn apart. Also full directions how to stew it and make noodle soup. I do not mean the noodles, as I have splendid success with them. Second, I am at a loss here to a recipe which I read from a friend for springerli. Do you know if this is a good recipe? I dislike to try a thing, and waste make a success of it and not make the material. I read your recipes in your column for springerli, but was under the impression that the mixture had to be beaten for one hour.

Thanking you for this information, yours very truly, B. T.

B. T.—The very best way for you to learn how to cut a chicken is to have your butcher show you just where to find the joints, removing the wings, then the thighs and the legs. You may leave the breast whole or cut it in two or four pieces.

To cook the chicken, sing, wash and draw the bird, then cut, wash again, place in the steppan and add three pints of boiling water; adding the well-cleaned giblets.

One onion. Two bunches of celery. One small carrot.

Bring to a boil, then simmer slowly until tender, the age of the fowl determining the length of time required.

Thicken part of the gravy and season to taste.

You may add dumplings, if desired.

To make noodle soup strain part of the broth into a saucepan, season with the noodles; cook fifteen minutes, then add one tablespoonful of finely chopped parsley.

My Dear Mrs. Wilson—Can you tell me whether bran, brown sugar, molasses and yeast in the form of compressed yeast cakes are commonly used in England or

are they an American product? Thanking you very much for this information, very truly yours, L. T.

Compressed yeast is commonly used in Europe. It consists of yeast, rye flour, malt extract, etc.

My Dear Mrs. Wilson—I have eaten fried oysters in a restaurant and they were considered the finest oysters in the city. On opening them I found each contained only a small oyster and a filler which made a large fry. Could you tell me how this is done and oblige. Respectfully yours, A. W.

Madam—To pad oysters for frying, look over the oysters carefully to remove all bits of shell, now roll the oyster in flour then dip in an egg-and-milk mixture, then roll in corn flour; let dry for ten minutes, then redip in the egg-and-milk mixture, then roll in fine breadcrumbs. Fry golden brown in very hot fat.

To prepare the egg and milk mixture:

- One egg. One-half cupful of milk. One teaspoonful of salt. One-half teaspoonful of paprika. One teaspoonful of Worcestershire sauce.

Beat to mix.

My Dear Mrs. Wilson—I would like a recipe for the fondant foundation for candies. I have always used the confectioner's sugar for these French creams, but it is so hard to get that I am writing to you.

I have a son in the service and want to send him a box of candy. Respectfully yours, H. J. J.

Fondant for French Creams Place in a clean saucepan

- Two cupfuls of granulated sugar. Three-quarters of a cupful of water. One-quarter teaspoonful of cream of tartar. Six tablespoonfuls of white corn sirup.

Bring to a boil, then cook for ten minutes, stirring constantly. Put through a sieve and serve.

Stir to dissolve the sugar, then wipe down the sides of the saucepan to remove the sugar crystals, then bring to a boil; cook until it will form a soft ball in cold water, or 240 degrees Fahrenheit, on a candy thermometer. Remove from the fire, pour on a greased platter and when partly cool begin to knead, and work until creamy and white; set in a bowl, cover with a cloth rung out of hot water and set aside to ripen for twenty-four hours.

Use for creams and dipping.

My Dear Mrs. Wilson—Would you kindly tell me how to make tomato sauce for meats; also a recipe for salmon croquettes.

You speak often in your recipes of a cream sauce; may I ask just how to make this sauce? I read your articles with a great interest. Thanking you very kindly, Mrs. S.

MRS. S.—To prepare tomato sauce rub one cupful of canned tomatoes through a fine sieve, place in a saucepan and add

- Three level tablespoonfuls of corn starch. One level teaspoonful of salt. One-half teaspoonful of paprika. One-half teaspoonful of mustard. One level teaspoonful of sugar.

Mix the seasoning with the corn starch in the water to dissolve, then add to the tomato, together with

- One tablespoonful of finely grated onion. One tablespoonful of finely chopped parsley.

Bring to a boil, then cook for ten

minutes, stirring constantly. Put through a sieve and serve.

Open a can of salmon, remove the skin and the bones, drain free from liquid and break in flakes.

Now soak sufficient stale bread in cold water to soften, so that when pressed dry will measure two cups, then add

- Three tablespoonfuls of finely minced parsley. Three tablespoonfuls of finely minced onion. One teaspoonful of salt. One teaspoonful of paprika. Two teaspoonfuls of Worcestershire sauce. One well-beaten egg.

Mix to thoroughly blend, then mold into croquettes, roll in flour, dip in beaten egg and then in fine crumbs. Fry golden brown in hot fat. A lesson on the making of sauces is coming very shortly.

My Dear Mrs. Wilson—I am reading in the EVENING PUBLIC LEDGER, and I see in the making of bread and rolls that you punch the dough down several times. Will you kindly tell me what advantage there is in doing this; also in making the Norwegian springerli, do you use the granulated sugar? You have tried your fruit paste and used the corn starch for dipping. Thank you, Mrs. W. B.

MRS. W. B.—The dough is punched down several times to develop a strong and healthy fermentation. This gives to the bread a full nutty flavor of the wheat. Either granulated sugar or the pulverized may be used in the making of the springerli. It will require just a little longer to cream the granulated sugar and the eggs.

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PLEASE TELL ME WHAT TO DO.

By CYNTHIA

Bashfulness Dear Cynthia—Will you kindly tell me how to get rid of bashfulness and of blushing? Thanking you in advance, I am, ANXIOUS TO KNOW.

Bashfulness comes from thinking too much about yourself. So does blushing. Take up some sort of recreation that will occupy your mind. You do not tell me whether you are a boy or girl, so it is a little hard to give you definite advice. If you would tell me more about yourself, I perhaps can help you further.

To Live Up Party

Dear Cynthia—I wonder if you could help me out with a few suggestions? I am having a small party at which there will be eight or ten couples, and would like some ideas as to how to entertain them. I have from previous experience found that if I just plan for dancing and nothing else the party is apt to lag, and I do want this one to be a success. I forgot to add that the young folks coming are around the age of twenty to twenty-five.

If you will send me a self-addressed envelope I shall be glad to send some suggestions for games and odd stunts that will help to liven up the party. They take up a little too much room to print in this column.

Take Trouble Lightly

Dear Cynthia—I am an Italian girl with no mother. She was a victim of the influenza. I have three brothers and four other sisters. Nothing is wrong with me. It is only six weeks since my mother died. One week after her death he wanted to marry again. I told him if he would do that I would take the children and keep them. The children all want to come with me, but the mother sometimes cries for papa. He says he is going to have me put in a home of correction. I am nineteen. I work in a factory. I make from \$18 to \$24 a week. When he comes home he fights with me. Would you tell me what to do, or won't your readers? I AM BILLY.

You would not have the right to take the children away from their father, as you see. There is no legal reason why he cannot marry again. Nothing you can do has the right to put you in a home of correction. It must be proved you had done something wrong before a judge would send you there. I would not take any step at all, but just try to make up to the little ones for the loss of their mother and then try to be as happy as you can yourself. Fathers say a great deal of things together. You must remember many a girl has to swallow these sort of things in order to keep the family together. Try to be big and busy. Buy neat, practical clothes, and with your girl friends and some nice boy friends and be sure that God watches over the motherless ones. Things will come out all right!

Goes to Dance With Brother

Dear Cynthia—Is there any harm in a girl going to a dance once in a while? I went with a young man for two years. He was called for the war, but now he is back again. We were never engaged. I went to dances three times with my brother while he was away. He found out and I have told him myself. He said that he had no objection to my going to do with me. I said, "Thank you, but promise you will never try to see me at any dance." He said, "I do not care for him any more. I am not worrying. But, Cynthia, tell me, is it all right to go to a dance. I would like to hear some young fellows' opinions what he thinks of it. He is a very nice fellow, and goes to dances with his brother, DIMPLES.

As you were not engaged to the young man he has no right to demand your return to him. Even if you were engaged to him there is no reason why you should not go to a dance with your other man, provided you do not flirt with other men. Do not let your brother, as such foolish and unreasonable jealousy would be a very unpleasant thing to have when you might care to have as a friend.

A Prescription for Kitty

Dear Cynthia—A very merry, happy New Year!

Please do introduce me to Kitty—whom all the boys follow—whose troubles were told in an editorial on the "Woman's Exchange" the other night.

Please do introduce me to Kitty. She is so strict an adherent of Hoyle that she thinks of me as a lawbreaker. Fortunately, I believe I am the poor soul with whom Kitty refuses to flirt.

Dear, please do not think me a professional masquerade, even if the style of it is a little innocent flirtation occasionally. And why not? There are ten of the girls and boys who are between the innings?

If it were not for our friends this we would be as dull and dreary as a graveyard. We should always be glad to make friends with people who are worth our acquaintance. Many dear friends have been made by doing. I know of several instances where this is true. The result of a flirtation to which a "good friend" is invited is a very happy marriage. Having flirted, acquaintance ripened and the parties soon discovered they had quite a number of mutual friends. I happened to be one.

Therefore, therefore, is O. K. if the parties involved are of right mind and sound judgment. They need not become friendly until their respective opinion of the other is formed. It is a very simple ship. Until that time, it may be only a day, or so, a little diplomacy should be used. That is where the sound judgment comes in.

Now, Cynthia, dear, from the history Kitty gives I have diagnosed her as suffering from a case of "shyness." Please! Please! Kitty, dear, do not think I am calling you names and don't take offense if I say that or that sort. All medicines are tendered with kindness and sympathy, and if the taste is bitter, what matters it as long as a cure is effected?

PRESCRIPTION: Become chummy with prettier girls than yourself. If you do as prescribed your super-consciousness will pass away. You will believe the people in the cars, etc., to be flouting your charms.

Cynthia, dear, I do not mean any of this as sarcasm. It is an honest report of what I see in the "Woman's Exchange." You see, it is evidently good-looking. She knows it. She is dignified, but does NOT know it. She has not been around much or she would not feel so inferior. She dresses neatly and wants to be admired. That's natural. In a car, crowded with people, she is the object of admiration. Therefore, the prescription, JOHN ALDEN.

P. S.—Kitty, dear, after all, you may not have her chubby arm as being a miniature knitting bag. She may be purchased for \$2.25 and she will bring much joy to a small child's heart.

FIGURED GEORGETTE FOR SOUTHERN WEAR



Figured georgette is seen in the make-up of frocks for the southern resorts. This one is trimmed with bands and georgette and heading

A Daily Fashion Talk by Florence Rose

AS I HAVE said before and will say again many times again, my favorite material is chiffon. And as georgette is first cousin to chiffon it should be treated in a like manner. The favorite since georgette made its appearance a couple of years ago, it has virtually crowded out all other materials of a like nature.

Last season the figured georgettes made their appearance. Throughout the season they were very popular for waists and dresses. The softness of the fabric of the year, however, did prevent the figured georgettes from becoming a huge success. But for the coming spring they are to be launched again, in new and wonderful designs. The softness of these show a decided leaning toward the Chinese effects and follow very closely their ideas in coloring as well as design. Probably the most explicit definition of the new georgette has been to say that in effect they resemble wall paper printed with large swirling designs.

The artist has sketched for you today a model made for the southern season of this new printed georgette. The foundation skirt is of the figured georgette, and, as is usual with this year's frocks, it is straight and narrow. The drape, also of the figured georgette, starts either side of the front and is edged with plain chiffon and white beads. The line of the drape is carried up to the bodice. For the woman who wishes a frock that will give her long lines this is an excellent model, because of the treatment of the plain georgette and the bead trim.

Inquiries are solicited and may be addressed care of this newspaper. (Copyright, 1919, by Florence Rose.)

Adventures With a Purse

"WON'T you tell me what this is for?" I inquired in my most polite voice, of the attendant. "This is a round, silver, fitting one which is another disk, and the inner is formed by a fussy little hand-painted wooden lady standing probably four or five inches high. That is for a glass in the neck, and the top of the purse stands on the bottom disk, which prevents a water mark on highly polished table, and the upper part goes over the top of the glass and the top of the inner disk and prying particles of dust. It is really a splendid idea.

The bird in a gilded cage, is, I can now move to another home, and a much prettier one. The stand of white wicker rests on the floor, and the wicker is very much like a question mark, and the dainty wicker cage with delicately colored flowers hangs from the top of the cage. Certainly this beautiful, practical and attractive addition to any room and surely the most exciting and fastidious canaries would be happy in such a home. The price is \$3.

"I always buy a coffee cake for Sunday morning" breakfast, and a woman. "With fruit and coffee we enjoy them so much." If your family enjoys coffee and cake and the like, for breakfast, or for any meal, for the matter of that, let me tell you about the delicious nut cake which one shop makes a specialty of. In appearance it is a kind of brownie, and is made with coffee and cake, but it tastes much better than either—or both. All through the cake are nuts, ground fine. But there, I can't begin to tell you how good it is. All I can say is that a six-ounce cake costs fifty cents and should do you for two meals. And if for the second meal you want pieces of it—well—words fail me!

Have you seen Nettie Knit, one of the most fascinating and irresistible of dolls? It is doll born? Nettie Knit, we are told, is doing her bit. And indeed, she is doing more than her bit to bring happiness and good spirits. Standing probably ten inches high, and resembling in form and general appearance a Kewpie, she is simply clad in a sack around her fat little "tummy," and a band of ribbon around her hair. In her hands are clasped two steel knitting needles, and over her chubby arm is hung a miniature knitting bag. She may be purchased for \$2.25 and she will bring much joy to a small child's heart.

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 4000.

A Hat-Trimming Party

An evening of great fun can be had by making the men guests trim hats. Before the party tables are arranged for the guests to be seated, have one piece to each man. Then on each table there is plenty of trimming for the milliner and general appearance. Kewpie, she is simply clad in a sack around her fat little "tummy," and a band of ribbon around her hair. In her hands are clasped two steel knitting needles, and over her chubby arm is hung a miniature knitting bag. She may be purchased for \$2.25 and she will bring much joy to a small child's heart.

STARTING THE DIARY HABIT AGAIN WITH OUR NEW YEAR

The Charm and Delight of a Little Leather Volume Faithfully Kept, But Some of the Difficulties in Keeping It Set Forth by Arnold Bennett

A LOT of nice little leather books were given as Christmas presents this year. They were intended to pave the way to the diary habit. Will they? Perhaps and perhaps not. The last is a much better illustration of the weakness of the human will than in the way it starts out to keep a diary and then after two or three days just naturally doesn't.

A faithfully kept little book binding in our thoughts from day to day is truly a source of joy. Even a line-day diary can be a treasure on a rainy night, but a real little vault of what goes on in our minds all this indeed is a rare, dear friend, our other self, in fact.

THERE are ways and ways to keep a diary. It is less a science, of course, just to make record of events. But it is intensely more interesting to put down events as they apply to our selves. For instance, I knew a girl who, in crossing the ocean for the first time, was given a leather book entitled "My Trip Abroad." Now there were others who kept similar diaries on that trip. In the evenings they would whip out the book, and copy down what they had seen during the day. But this girl of whom I speak? No! "Rueful" for hers! Little did she care for dates and things. It was how she enjoyed the trip, the impressions on her life that concerned her in this little book. And now, six years after the trip is over, that little diary is her most treasured possession.

One can picture it being handed to generations to come.

DIARY-KEEPING is not so easy as it sounds. In his book, "Self and Self Management," Arnold Bennett devotes a chapter to the diary habit. It is interesting just at this time, when so many of us are embarking once more on our whimsical adventure.

"You may keep a diary," writes the distinguished Englishman, "but beyond question it will not be absolutely true. You will be lucky, or you must be rather gifted, if it is not studied with untruths. You profess that you have a well-earned reputation for veracity. I would not doubt it. When I say 'untruths' I do not mean, for instance, that if the day was beautiful, fully fine you would write in your diary: 'A very wet day today; went for a walk and got soaked through.' I am convinced that you would be above such lying perversion. But also I am convinced that if a husband and wife, both as veracious and conscientious as yourself, had a quarrel and described the history of the quarrel each in a private diary, the two accounts would by no means coincide, and the whole truth would be in neither of them. Some people start a diary as casually as they start golf, stamps or a new digestive course. Whereas to start a diary ought to be a solemn and notable act, done with a due appreciation of the difficulties, thereby initiated. The very essence of a diary is truth—a diary of untruths would be pointless—and to attain truth is the hardest thing on earth. To attain partial truth is not a bit easy, and even to avoid falsehood is decidedly a feat."

And so they were married. Episode Two—(Each Other's Friends) By HAZEL DEYO BATCHELOR Copyright, 1919, by Public Ledger Co.

ALICE amused herself during the call of Gene and Betty by disagreeing with everything that Betty said. They did not stay long and Ruth was sorry when they finally rose to go.

"You'll come again, won't you?" she asked coyly.

"Of course," Betty agreed, "and you and Scott please feel that we want you to run in on us whenever you can. Don't wait for a special invitation."

But Ruth, herself actually assuring Betty that she would come down soon, she had no idea of Betty's place, nor anything much about her life, but somehow she found it difficult to disappear from Ruth's thoughts. Betty had been quite a leading part in most of the plays that were put on. Ruth privately intended to go down and see a performance sometime soon. She was curious to know just what Betty could do in her heart too, there was a vague feeling of unrest that she could not understand it