A PAGE OF REAL AND PRACTICAL INTERESTS FOR WOMEN—COOKING—IN THE SHOPS—LETTERS

SPICED FRUITS AND GINGER NOVELTIES; MRS. WILSON GIVES RECIPES FOR THEM

Now Is the Season for These Piquant Delicacies—Bonbons and Dates Stuffed With Ginger

How to Use Curry Powder. An Appetizing Chicken and Rice Dish—A Curry of Mutton

By MRS. M. A. WILSON

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IN TROPICAL countries the natives season their food abundantly with highly flavored aromatic spices. They also include the green and red peppers, chilies and gingers on their daily bill of fare.

The intense heat causes the liver to become inactive and torpid and thus the patient lapses into a prolonged sleep. The intense cold will have somewhat similar effect upon the human body; the blood becomes thick and sluggish and the liver torpid, which leaves the person without ambition.

This is a seasonable time of the year to vary our diet with the addition of curries, spiced fruits and ginger novelties. The East Indian curry is a blend of aromatic spices; it may be purchased in every high-grade grocery shop. Leftover portions of meat, fish and vegetables may be used for making these appetizing dishes, which lend piquancy and vary the monotony of the winter menu.

Chicken and Rice Curry

Wash one-half cupful of rice in plenty of warm water and then drain. Rinse again and then place in a saucepan and add two and one-half cupfuls of boiling water. Cook gently until the grains are soft and the water absorbed. Now place

One tablespoonful of butter

Three tablespoonfuls of flour

in an iron frying pan and brown carefully until a dark brown, then add

One and one-half cupfuls of chicken stock

Two large onions, chopped very fine

Two tablespoonfuls of catsup

One tablespoonful of Worcestershire sauce

Three-quarters teaspoonful of curry powder

One teaspoonful of salt

Cook gently to the boiling point and then add one cupful of shredded chicken meat and the prepared rice. Heat slowly until very hot and then turn on a hot platter and garnish with finely shredded parsley, then serve.

Curry of Mutton

Have the butcher cut the neck of mutton into cutlets and then wipe with a damp cloth and place in a saucepan together with

Two medium-sized onions

One carrot, cut in dice

Gently brown the meat before adding any water. When meat is browned add

Two cupfuls of boiling water

Cook until tender and then season and thicken the gravy slightly with cornstarch. Now add

One-half teaspoonful of curry powder

To serve, place a border of cooked noodles around a large platter and then lift the mutton curry in the center and garnish with finely chopped parsley.

Spiced Apples

Place six medium-sized apples in a casserole and then add

One piece of stick cinnamon, broken into bits

Four cloves

Two allspice

Two blades of mace

One-half teaspoonful of nutmeg

Three-quarters cupful of brown sugar

One-half cupful of cider

Bake until tender and then serve cold.

Ginger Delicacies

The West Indians make and serve many delicious desserts and conserves made with ginger. Either the prepared ginger in pots may be used or the ordinary ginger root may be obtained from the grocery shops. Ask for stem ginger, as this kind is less apt to be stringy and coarse.

To Prepare

Soak the ginger in warm water overnight and then in the morning wash, using a vegetable brush. Now scrape well and then place in fresh water—enough to cover—and cook gently on the back of the stove until tender. Or it may be placed in the fireless cooker overnight. When the root is tender, place

Three cupfuls of sugar

Three-quarters cupful of water

Juice of one lemon

in a saucepan and bring to a boil. Cook for ten minutes and then add the ginger. Now place where it will just keep warm and simmer until the sirup is absorbed. Remove and stand in a cool place for two days. Reheat and then drain on a sieve and roll in sugar. Pack in an air-tight tin box and the ginger will keep indefinitely.

TOOTHSOME GINGER DAINTIES

This is a seasonable time to vary the diet with spiced fruit and ginger novelties. In the pictures are shown the jar of Canton ginger, a plate of home-cooked ginger and then the candied ginger and stuffed dates

To Make Ginger Bonbons

Prepare some fondant, as given in the Christmas recipes, for candy. Cut the ginger the desired size and then roll in the fondant, then roll in XXXX sugar.

To Stuff Dates With Ginger

Remove the stones from the dates and then fill the center with a piece of candied ginger. Press firmly and then roll between the hands to restore to shape of date. Roll the finished date in granulated sugar. Prunes may be used to replace the dates.

Ginger Creams

Heat some fondant in a double boiler and stir frequently to prevent it turning into a sirup. When creamy add one-half cupful of finely cut candied ginger. Beat to mix and then drop from the spoon on waxed paper to harden.

Ginger Cream

Soak one-half box of gelatin in one and one-half cupfuls of cold milk for one-half hour. Now add one-half cupful of sugar and set in a pan of warm water. Stir until gelatin is dissolved and then set aside to cool. While cooling place

White of one egg

One-half glassful of jelly

in a bowl and beat with a Dover egg-beater until light and fluffy. Add one-half cupful of finely shredded candied ginger and then cooled gelatin. Whip until it begins to thicken and then pour into molds to become firm.

Note—Do not add the gelatin mixture to the fruit whip until just before it thickens.

Ginger Jelly

Soak one-half package of gelatin in one cupful of cold water for thirty minutes and then add

Juice of one lemon

One orange

One-half cupful of sugar

One cupful of boiling water

Beat thoroughly to mix and then let cool. Just before it begins to thicken stir in one-half cupful of finely candied ginger.

Mrs. Wilson Answers Housewives' Questions

My Dear Mrs. Wilson—Will you kindly publish a recipe for making terrapin stew from the canned terrapin? Thanking you in advance, very respectfully,

H. M. W.

Terrapin Stew

Open a can of terrapin and turn into a dish, now place in a saucepan

Four level tablespoonfuls of butter.

Five level tablespoonfuls of flour.

Cook until the flour is a dark brown then add

One and a half cupfuls of good stock.

Cook gently for ten minutes, strain and return to the saucepan and add

The terrapin.

Three hard-boiled eggs, chopped coarsely.

Juice of one lemon.

Grated rind of one-quarter lemon.

One-quarter teaspoonful of nutmeg.

Pinch of cloves.

Heat the mixture until it reaches boiling point. Season with salt and pepper.

My Dear Mrs. Wilson—Please tell me how to make pepperpot.

Very truly, Mrs. C.

Pepperpot

Cut one pound of honeycomb tripe in tiny dice, wash well, place in a soup kettle and add

Two well-cleaned calf's feet; have the butcher crack them well.

Six quarts of cold water.

Two cupfuls of chopped onions.

Two faggots of soup herbs.

One teaspoonful of powdered thyme.

Bring to a boil, then cook slowly for four hours; now remove the feet, chop the meat fine and return it to the kettle and add

One quart of diced potatoes

And dumplings made as follows:

One cupful of sifted flour.

One teaspoonful of salt.

One teaspoonful of pepper.

Two tablespoonfuls of finely chopped parsley.

One teaspoonful of baking powder.

Mix thoroughly, then add five tablespoonfuls of water and work to a smooth elastic dough, roll out on a slightly floured pastry board one-quarter-inch thick, cut in one-half inch cubes, drop them in the boiling pepperpot. Cook until the potatoes are tender then season with salt and pepper.

Lehigh University Campus
Bethlehem, Pa.

My Dear Mrs. Wilson—If you have any economy recipes for special occasions, will you kindly send copy of same. We tried your grape pie and found it fine.

E. P. R.

E. P. R.—Just before the various holidays special menus and recipes will be one of the features of the household page. Watch for them.

Ask Mrs. Wilson

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

THE WOMAN'S EXCHANGE

Today's Inquiries

1. How does a can of water on the radiator or stove help to cut down the coal bill?
2. When the income is $100 a month what per cent should be allowed for food?
3. To what use can an old piece of mosquito netting be put?
4. Lemon juice will remove stains from the nails, but what should be used in conjunction with it to keep the nails from becoming brittle?
5. What material is especially useful in mending corsets?
6. How can black ribbon be freshened?

Little Girl's Party

To the Editor of Woman's Page:

Dear Madam—I am planning a birthday party for my little daughter and expect ten children to be present, their ages ranging from eight to ten years. Could you kindly inform me how these little folks can be entertained successfully? (Mrs.) A. F.

Games for the party have been mailed and I trust all the little ones have a good time.

A Little Lonely Kitten

To the Editor of Woman's Page:

Dear Madam—I always read your Woman's Page and find it most useful. Now I am wondering if you could kindly help me to find a home for a lonely little kitten that is lost and cries all day this cold weather to come in. But as we have a big cat ourselves, we cannot have him, so I feed him and give him a bed outside. He is a lovely, smoke-colored kitten, about three months old, male, and so tame and lovable that I would just hate to have to send him to the home. I am afraid his owners have moved or he has run away and got lost. He really is a lovely kitten and very pretty. I should be so grateful if you can help me, and if I knew when any one was coming for him I would take him in. (Mrs.) T.

We will most happily forward applications for the kitty to Mrs. T.

Gift for Belgian Soldier

To the Editor of Woman's Page:

Dear Madam—I have been writing to a wounded Belgian soldier at a request from one of the heads of the Belgian relief. In one of my letters to the soldier I asked him if he would like me to send him anything and he answered that he would like a "water pen and a pocket case." I think he meant a fountain pen, but I cannot imagine what sort of a pocket case to send him. Could you suggest what to send? I would ask him, but it takes so long for an answer. What kind of a pen would you advise me to send? May I send it? If I may, how should I go about sending it? I usually put a five-cent stamp on my letters to him. Is this correct? I thank you very much.

ONE WHO WANTS TO PLEASE.

The soldier certainly means a fountain pen and I rather imagine a pocket case to hold the pen or a wallet or pocketbook. It is impossible to send things by parcel post to Belgium just now, but if you got a license from the war-trade board, Fifth and Chestnut, it would be possible for you to send the pen first class, as it takes up so little room. Any good make pen would do. It is hoped the parcel post service to Belgium will soon be running now, as the mails are coming through. If your Belgian soldier happens to be in France you can get a package through. Five cents is the correct postage for the letter. After you get the license take the pen to the Postoffice, Ninth and Market, and ask for the foreign section.

To Annie

Thank you very much for kind remembrance of the dear old lady of eighty-four who is supporting her bed-ridden husband of ninety. I am sure the world would be better off if every one did as you say. The old lady is very grateful.

Worried About Brother Overseas

To the Editor of Woman's Page:

Dear Madam—I have a brother in France whom I have not heard from for some time. He is in the regular army with the famous Third Division. But I have written to you before and you wrote a special article for me, which, indeed, I read with great pleasure and it seemed to put new light into my life. In the article you told me to write to his commanding officer, which I did, and after a little delay I received an answer saying "We can say that your brother has been slightly wounded in action and was sent to a hospital, the numbers of which is not known." He said they would let me know the number as soon as they found out, and I guess if it wasn't for you, you directed me to write there, I would not know yet. But the thing is, why doesn't he write home? The last letter received from him said that he was resting behind the lines and had been in the fighting nine times and expected to return soon again. It was dated September 20. I really cannot understand why, in keeping him from writing if he is well. Could you not help me as you did before, and perhaps my letter's answer might reach me and many others. Are there boys over there who haven't written that long? Could you tell me if I could obtain a picture of his company somewhere? L. E.

If you write to the Personnel Bureau of the American Red Cross, Washington, D. C., you can have your brother's present address looked up. Be sure to give his full name, rank, company and regiment when you write. Of course, you must be worried, for it is terrible to be kept in such anxiety for so long; but I can hold out this hope for you—I know of another soldier who was so busy during the last drive before the armistice that he had no time to write, and then was in the hospital for almost a month and had no chance to write. The letter received from him this month was the first since September, and he was well and safe. So there is every chance that the same thing has happened to your brother and that he will write as soon as he possibly can. If you have seen a picture of his company in some newspaper and you can find out what number it is and who took it, you can write to the committee on public information, Washington, D. C., and ask for the picture. There is a small charge, otherwise it is virtually impossible for you to get a picture of a certain company, squadron or unit. I hope you will hear from your brother very soon, and that you will keep on hoping and smiling, hard as that may be, until you do know surely all about him.

Saturday's Answers

1. Winter shoes can be made waterproof at home by soaking overnight in neat's foot oil.
2. The best way to sterilize a brush and comb is to wet them in a solution of formalin, using a teaspoonful to a pint of water.
3. Mary Van Kleeck is head of the woman's division of the Department of Labor.
4. Use the worn-out cuffs of a man's shirt as lining for kettle holders.
5. Powdered French chalk will remove a spot from light tan suits.
6. It is correct to send a formal invitation to a children's party, but it is also correct to send an informal little note.

PLEASE TELL ME WHAT TO DO

By CYNTHIA

Don't Think Much of Her

To tell the truth, M. M., I would not think much of her nor of the parents or guardians who allowed her to do so.

A Troubled Girl

The first Mrs. Woodrow Wilson died on August 6, 1914.

The President's engagement to Mrs. Norman Galt was announced on October 6, 1915.

The President's marriage to Mrs. Galt took place on December 18, 1915.

There are many differences of opinion as to the exact motives for the trip you and your fiance discussed. It was a pity to call him a liar because he voiced his own opinion. All public men are subject to criticism and it does not do to get excited over adverse criticism. It is, of course, a mistake to criticize, and it is always well to put the best motives on a person's acts.

Most ocean steamships are equipped with orchestras or bands, and it is highly likely that there was one or there may even have been two on the George Washington.

If any personal friends of the President were in the party, doubtless they went on their own accord and will foot their own bills. Those who went on official business will have their expenses paid.

Worried Mother

Have you tried questioning the young man himself? You have every right to demand that he tell you all about himself—who his parents are and where he has lived before he went into the service. Every mother or father whose daughter wishes to marry has not only the right to demand an account of himself from the suitor or from his family if she knows nothing whatever about him, but should do so.

Write to marine headquarters in Washington, D. C., giving the man's name and regiment and division, and ask about his record. Tell plainly why you want to know and send an addressed stamped envelope for a reply. It may take some time to find out what you ask, but you will finally hear from them. In the meantime make all possible inquiries here. Write in confidence to Brigadier General Waller here in Philadelphia (that is, if the young man is stationed here) and ask him what he knows of his record. I would leave no stone unturned if you think you really have reason to doubt his integrity. But do it quietly and do not talk about it to your friends. Handle your daugher gently on the matter, as too much opposition might precipitate things.

Wants Her for Steady Company

Dear Cynthia—I have known a girl for over a year, and I recently asked her to keep "steady company." She refused to give me a definite answer, but finally she told me that I should not ask her such a question until I had graduated in my course of study. As I am able at present to earn a fine salary after study hours, I feel justified in having asked her the question.

But she has shown that she likes to flirt. She carries on flirtations with different fellows at various times and does not seem to settle down. She admitted to me some time ago that she cared for me, but I do not know whether her actions toward me are sincere or not. When at parties she sometimes has a tendency to pick a quarrel with me if I happen to see her flirting with a fellow.

As I care for her very much, what would you advise me to do, continue our friendship or break it on account of her "flittiness" and flirting? NAT. S. R.

You do not tell me the age of this girl. Perhaps she is very young and thoughtless. She is right to refuse to "keep steady company." There is nothing that is a greater mistake. Either ask her to be engaged to you outright and be engaged openly or else remain friends if she thinks you and she are both too young to become engaged before you have been graduated.

You have no right to object to her seeing other men, and if you are both young it is better for you both to see plenty of girls and boys so that you may be sure you are choosing rightly when the time comes for you to marry.

To Dear Old Puzzled Twenty

Dear Cynthia—Please print this in your column:

Dear Old Puzzled Twenty—I am surprised at you! Piqued at you? Everything imaginable at you! Well, dear Twenty, we will now get down to business. Your complaint is that you think you are ugly and can't get a girl for that reason. Why, Puzzled Twenty, here is an incident from the church I go to: There is a young man there so ugly—why, I wouldn't like to tell you how ugly—but that doesn't matter; he is the secretary of our Young People's Club. He is the hero in all the sketches and plays. Why, it is not looks at all; it is just ways, character and, well, style of neatness.

Puzzled Twenty, I will give you some advice, and please accept it from a girl who is interested in your welfare: Determine to "beat" the other fellows to it. Be independent, be a good pal and ask the girls after church if you may take a walk with them. Tell them that you like so and so and then they will try to make you like them. (I know it—I am a girl and I know it from my friends.) Tell them that you know how to dance. Don't tell them you have just learned, for it is none of the girls' business how long you have known how to dance. Don't think of your looks, dear Puzzled Twenty. Any young man who is ugly I like, for the good-looking ones are too conceited for me. I like a young man who is good at heart, not fickle at heart, for all good-looking ones are fickle. Don't be afraid to ask a girl for a dance. All she can say is no.

Don't think about your looks, for that is not your fault. If you are not mannerly and a good young man it is your fault.

There is a way out of it. If the girls don't bother you don't bother them. But do not be afraid to talk and have a good time when you can.

Laugh and the world laughs with you. Weep and you weep alone.

Forget your looks, Puzzled Twenty, and think of this: I am a young girl eighteen and have two young men whom I have singled out from all the rest. The one is ugly, the other good-looking, and if they both should ask me to become a life partner tonight I would say "yes" to the ugly one and "no" to the good-looking one.

So this is the end of my lecture.

A word to Cynthia: I know your good, kind guardianship over many young people in this city and others has led them right.

And one word more: I am ready to have a mortal combat through this column with any young man who is good-looking and thinks he is not conceited.

DIMPLED BLONDE.

Thank you for that nice commendation.

BRIGHT COLORS RULE IN THE AFTERNOON

Raspberry georgette is the foundation of this very attractive afternoon frock

A Daily Fashion Talk by Florence Rose

Everywhere one looks these days there is color. Quite true, it may be only a bright-colored toque, a string of vivid-hued beads about the neck, or simply a dark frock enhanced with embroidery in high colorings, but nevertheless every one is interested in having some bit of color about her attire. A few months ago the woman who saw fit to wear a frock of a brilliant hue was looked upon by the rest of women as almost a traitor. The sudden change in the affairs of the world has completely turned the tables, and the woman who clings to the colorless garments is the one who is mistrusted by the rest.

It is not uncommon at afternoon affairs to see whole frocks of bright red or of brilliant green, while that beautiful soft shade of blue, which is nevertheless a strong color, more often than not outnumbers the rest.

One of these bright-colored afternoon dresses is shown today. Raspberry colored georgette crepe is used to construct the frock. Over the straight, narrow foundation of georgette hangs the bodice, which is in Russian blouse effect. The lower edge of the tunic is scalloped and is decorated above with circles of sealskin, which are applique to the georgette. A row of these same circles enhances the upper part of the bodice. The sleeves are long and loose and are decorated with deep plaits and hemstitching. The neckline is finished with a rolling collar of the georgette. The girdle is of satin in the raspberry shade and is finished at the left side with a huge bow.

The large hat is of black satin, trimmed very simply with a ruching of black tulle.

Inquiries are solicited and may be addressed care of this newspaper.

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Adventures With a Purse

A DIAMOND may be flawless, blue white, and of dazzling brilliance, and its setting may be of rarest and finest platinum, but if dust and soap collect, gone is the brilliance and dull indeed is the platinum setting. Comes a set for cleaning jewelry—a liquid called jewel water (and wouldn't you somehow know from the name that it would restore to clear brightness the dullest gem?), a powder and a brush whose bristles have been fashioned to reach under the most intricate prongs. A set which costs but fifty cents would leave no excuse for clouded stones.

The most natural thing to do when Johnny comes marching home is to give him a rousing good Victory party to which you will invite all his friends. And what a reception they will accord him. Decorations, of course, must be appropriate, and for this reason I want to tell you of some victory crepe paper you will want for the table. It is white, and is decorated with flags and soldier boys in khaki and is most festive and "victory appearing." The price is twenty-five cents a roll.

I wouldn't mind playing solitaire once in a while; in fact, I might enjoy it were my knowledge of it not limited to but two forms—Canfield and Clock. And after playing each a couple of times and never winning, I'm awfully bored. But now I've found a little book containing simple explanations of probably two dozen kinds of solitaire, and, as it says in the front of the book, they're "easy to learn, easy to remember, and easy to play." The book costs only fifty cents and my aunt, whom I firmly believe would play cards before breakfast, which I tell you merely to show you that she's a good player, says the book is fine. She ought to know!

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 5000.

WHAT WOULD WOMEN DEEM JUSTICE FOR THE KAISER?

If a Tribunal of Mothers Who Lost Their Boys in the War Sat as a Court of Justice, What Would the Verdict Be?

A Suggestion From a Belgian

WHEN Miss Susanne Silvercruys, the Belgian girl who came to this country three years ago, left for home a few weeks ago she had a very original little idea about what to do with the ex-Kaiser. This young girl, who so endeared herself to America during her stay here, thought she would like to put the arch-Hun in a cage on wheels, hitched to a donkey and then she would like to dress in her Belgian costume dragging the Hohenzollern from city to city of Europe, exhibiting him for money and then turning over the receipts of the side show to the Belgian children who were made orphans at his hands.

It was intensely interesting to hear this. While the great jurists have weighed the facts of the case and speculated on the legal amount of punishment due Mr. Hohenzollern, there isn't a family in this country who has not cast a vote as to what should be the ultimate fate of the ex-Kaiser. These home courts may not know a great deal about law, but they would mete out justice swift and sure.

SOME ONE has suggested that women be allowed to vote on the Kaiser's punishment. Looking over America and knowing that from thousands of homes went laughing, carefree boys who will never come back again; looking and knowing how mothers are, we wonder what a tribunal of these mothers, for instance, would do. If called and asked to decide the fate of the man at whose gigantic sword their boys died.

Would death be good enough for this man—just after all one of the millions of men of the earth who stepped forward and stilled forever the voice that used to ring such a little while ago through the cheery rooms of the little home?

Are exile and life imprisonment enough to satisfy the woman whose boy came back to her with groping steps, with eyes that said a fleet good-by to life's vivid pictures on some immortal battlefield of France?

There was a boy who leaned over a wounded comrade in the heat of battle to loosen his puttees in order to administer first-aid treatment to a shattered leg. At that moment a shell exploded and destroyed his eyesight. What would this boy's mother say if you asked her what she would judge a fitting punishment for the Kaiser.

MADAME STEPHEN LAUZANNE, wife of the editor-in-chief of Le Matin, a Paris paper, not long ago expressed herself in a statement in the New York Times, not particularly in regard to the Kaiser, but in regard to the entire German situation.

"What America wants," she said, "we want as badly as she does. We want this horror to be the last, we want free people to live free under the flag of Liberty, we want our children and the children of our children to live proudly and happily and to enjoy the fruits of this earth without fearing a return of such abominations. But for this justice is needed, and there is no justice when the guilty go unpunished."

The question is how can we punish the guilty?

And So They Were Married

Episode Two—(Each Other's Friends)

By HAZEL DEYO BATCHELOR

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CHAPTER XXIII

RUTH felt as though she was standing on the brink of a precipice. A great vague space had opened before her. She felt as she had felt in college when she had contemplated the future, only that what faced her now seemed much more imminent. Why, she argued in her mind, had woman been given to understand one kind of a marriage and had been prepared for just that? For generations they had given no thought to anything but children and having their husbands take care of them, and now things were so complicated, it seemed as if all kinds of things were happening. A woman's life generally begun with marriage, according to Betty Lambert; a woman could never be contented with her life, she had to think and plan constantly in order to hold her husband's interest. Why should things be that way?

Inwardly Ruth rebelled, but with Alice and Bert as an example before her she was not outwardly rebellious. She was afraid to be, and besides there were vague reminders in the way of Isabel Carter and others too numerous to mention. Certainly she did not want to pattern her own life on any of theirs, neither did she want to live as Scott's own friends did, but she believed enough in what they stood for to have it make her uncomfortable.

After Alice and Bert had finally departed that night, Scott returned from seeing them off, to find Ruth reflective in the big chair. She smiled up at him, but made no impulsive effort to get into his arms. Before their last difference she had always nestled up as close as she could to him.

"Won't you come over to the davenport?" he asked pleadingly.

She hesitated, and then got up and followed him across the room.

"Now," he said, when they were settled, "let's talk."

But they didn't talk, not just at first. Finally Ruth burst out, "Scott, isn't it awful about Alice and Bert? You agree with me now, don't you, that she is impossible?"

"She certainly was impossible tonight."

"That's her attitude always, and her treatment of Bert is awful."

Scott was silent and Ruth was vaguely irritated because he did not immediately agree with her. She had expected a full surrender after Alice had acted before him as she had tonight. In Ruth's mind there was simply no room at all for capitulation.

"In my opinion," she went on, "Bert won't stand it forever."

Ruth felt infinitely superior. She took the attitude of the successful wife toward the wife who has messed things up. She forgot her vague disturbed feelings of a few minutes back in her righteous indignation against Alice. Scott's next words brought everything back again.

"Just what do you think a successful marriage" he queried.

Ruth was instantly on the defensive. "Meaning, of course, that you are not satisfied with your own," she flared.

Scott laughed. "You don't mean that?"

"Yes I do," Ruth insisted. "Betty Lambert has upset us all with her queer theories," she went on.

"Then you admit she has set you to thinking."

Ruth drew away to stare up at him.

"Scott, I was right then, you're not satisfied with me. Sometimes I wish I had never married," she said passionately, "or that I had married some one not so hard to please."

"But I'm not hard to please."

"Of course it's easy for Betty to theorize," Ruth went on, not heeding; "she's not married, and when she is, she'll discover how difficult it is to play the siren all the time when one lives intimately with a man and when there are countless irritating little household problems constantly coming up."

"You couldn't help being a siren if you would allow yourself to be," Scott said quickly. "It's only because you allow yourself to be swayed this way and that way so easily that you're discontented with things. Why don't you think for yourself and let the others go hang?"

"I hate life," Ruth returned illogically enough.

"Do you, dear?"

"Yes, I do; it's not simple enough. All these things for instance, that Betty spoke of, wives interesting themselves outside of the house, independence for women, and so forth. I don't want to seem old fashioned and yet I don't see why things can't go on as they are and as they have been."

"As they were in your grandmother's day, for instance."

"Well, yes, things were all right then; women had a certain path to travel, and that's all there was to it."

"And men never gave them credit for any brains outside of taking care of a house. Women were inferiors then, not equals."

"They were superior in their own way," insisted Ruth; "they were adepts in the art of romance."

"But a man wants a companion these days; a woman who reasons, not just a pretty doll to play with in his lighter moments."

(Tomorrow, the second episode of the series ends with a certain clearness of vision.)

Things to Know

The first wedding anniversary is cotton, the second paper, the third leather, the fourth fruit and flowers and the fifth wood.

In making a skirt for a person who is very slender, it is sometimes necessary to lift the skirt in the back and slightly to the sides to prevent it from swinging front and pouching out or sagging in the back.

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Nemo CORSETS SAVE HEALTH AND MONEY

NEMO CORSETS furnish a distinct and specific hygienic style-service; and their ackowledged scientific value cannot be estimated in dollars and cents.

HYGIENIC STYLE-SERVICE: This prevents and cures physical weaknesses and improves health and appearance.

DURABILITY: The Nemo reputation for durability and economic value is well established and deserved.

The Nemo Corset System is divided as follows:

Self-Reducing Service, $4 to $7
Wonderlift Service, $6 to $12
Marvelace Service, $6 to $12
KopService, $3 to $10

Nemo Hygienic-Fashion Institute, New York

Nemo Juspul the Strings BRASSIERES

"They Fit as You Fasten." Self-Adjustable, the only brassiere that molds and controls the top of the figure where the corset stops. A variety of styles and features. $1.00 and $2.00

Lisette IMPORTER
1426 WALNUT ST.
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Final Clearance
$20 to $40 Hats, Now $5 to $10