MAKING THE PERFECT PANCAKE—CHILDREN'S MANNERS AND MAIDS—NOVELTIES IN THE SHOPS

CRISP WAFFLES AND SALLY LUNNS; MRS. WILSON TELLS HOW TO MAKE

Recipes for Griddle Cakes Also Given, and Other Quick Breads Much in Demand

Muffins That Can Be Made From a Drop Batter and Baked on the Griddle or in Rings

By MRS. M. A. WILSON

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QUICK breads include griddle cakes, waffles, muffins, Sally Lunns, shortcakes and biscuits. These doughs are made light or leavened by the use of eggs, baking soda, baking powder, steam created in baking and by air beaten into the mixture. Their entire success depends upon the careful measurement of ingredients, the mixing and the baking. Sift all flour once before measuring and then fill the measuring cup with a tablespoon, piling it high; then level it, using the back of a kitchen knife.

Griddle Cakes

Place the griddle on the range to heat slowly, while mixing the batter.

Place in a bowl or a flat, wide-mouthed pitcher,

One cupful of milk,
One cupful of flour,
One-quarter teaspoonful of salt,
Two teaspoonfuls of baking powder,
One tablespoonful of sirup,
One cupful of milk.

Beat with a Dover egg-beater to mix to a smooth batter. This amount of batter will make hotcakes for two people. For larger amounts, multiply; one egg may be used for every two cupfuls of flour.

Test the griddle by dropping a few drops of water on it; if the the water boils, the griddle is sufficiently hot to bake with. Aluminum griddles do not require any grease. Rub with a clean cloth dipped in salt. Grease iron griddles slightly. Pour on the batter; just as soon as the cakes are full of air bubbles slip a cake-turner under the cakes and turn them.

Now, if large bubbles rise at once to the top of the cakes, the griddle is too hot and the heat should be reduced; while, if the cake stiffens before the underside is brown, the griddle is not hot enough. Never turn a griddle cake twice—this makes them heavy. Serve them as soon as baked, piling not more than five or six together. Sour milk may be used in place of sweet milk. Discard the baking powder and use one-half level teaspoonful of baking soda for each cup of sour milk. One egg and two cupfuls of water may be used in place of two cupfuls of milk.

Waffles

Waffles are made from a thin batter and are baked in a well-heated waffle iron. Many failures to make good waffles are due to the fact that the iron is not sufficiently hot. The iron must be thoroughly cleaned after each baking. Place the iron on the range to heat, turning it several times.

Try this method of greasing the iron: Purchase a large size sewing machine oilcan and wash well in plenty of hot water and soap, then rinse thoroughly and dry. Now fill with a good salad oil and when the iron is heated, oil it on both sides. Now you are ready to bake the waffles. Reverse the iron, having the hot side on top, and pour in the batter and then bake about, reversing the iron once.

When the waffles are baked remove from the iron and then oil and reverse it again, putting the side that was next to the fire on top, and then pour in the batter and close and bake as before.

Waffle Batter

One cup of milk,
One cup of water,
One egg,
One teaspoonful of salt,
Two cupfuls of flour,
Three teaspoonfuls of baking powder,
One tablespoonful of sirup,
One tablespoonful of shortening.

Beat to a smooth batter in a wide-mouthed pitcher. One-half of this amount for two people.

Cold boiled rice, hominy, oatmeal and stale bread, that has been soaked in cold water and then pressed dry and rubbed through a sieve, may be added to the griddle cakes and waffle batters.

Muffins are made from a drop batter and may be baked in rings, on a griddle, in muffin pans or in custard cups. To bake the muffins in rings on a griddle upon the top of the stove—grease the griddle well, and also have the rings well greased. Put the griddle on to heat when starting to mix the drop batter and keep the rings cool until ready to bake.

The Drop Batter

Place in a bowl or pitcher

One and one-half cupfuls of milk or equal parts of milk and water,
One egg,
One teaspoonful of salt,
Two tablespoonfuls of sirup,
Two tablespoonfuls of shortening,
Two and three-quarter cupfuls of flour,
Five level teaspoonfuls of baking powder.

Beat this mixture smooth and then place the muffin rings on a hot griddle and half fill with the drop batter. When well risen and nearly dry, turn over, using the griddle-cake turner to turn the muffins and rings. Bake on the other side. It will require about eighteen minutes to bake these muffins. Tear them apart, butter and serve at once.

To bake muffins in pans or custard cups grease the pans or cups well and half fill with the drop batter and then bake in a hot oven for fifteen minutes.

Sally Lunns

Sally Lunns are made from a drop batter and are usually baked in deep layer-cake pans. To serve cut in wedge-shaped pieces like pie—and then split and butter and cover with a napkin. Serve at once.

Place in a bowl

One-half cupful of sugar,
Four tablespoonfuls of shortening,

Cream until light and then add

One egg,
One and one-half cupfuls of equal parts of milk and water,
Three cupfuls of flour,
Five level teaspoonfuls of baking powder.

Beat to a smooth batter and then pour into well greased pans and bake for twenty-five minutes in a moderate oven. When nearly baked brush the tops quickly with milk and sprinkle well with granulated sugar. One-half cup of finely chopped citron or seeded raisins may be added if desired.

USE A THERMOMETER IN BAKING

In her lessons in baking, Mrs. Wilson lays great stress on the importance of the correct heat of the oven. Here she is shown in front of her own range with a thermometer, use of which is the safest way to insure the required temperature

Mrs. Wilson Answers Housewives' Questions

Miss Lucy B.—Please write me again; you have evidently left something out of your note and also please sign your name in full, not for publication, but as evidence of good faith.

My dear Mrs. Wilson—Will you please give a recipe for sticky cinnamon bun that can be made at any time without setting a sponge or having to use yeast cake. Thanking you in advance.
Mrs. J. T. H.

Sticky Cinnamon Bun

Mrs. J. T. H.—

Three cupfuls of flour
One teaspoonful of salt
Six level teaspoonfuls of baking powder
Three-fourths cupful of sugar

Place in a bowl and then sift to mix and then rub in five tablespoonfuls of shortening and mix to a dough with

One and one-fourth cupfuls of milk
One egg

Knead to a smooth, elastic dough and then roll out on a slightly floured pastry board one-fourth inch thick. Brush with melted shortening and then spread lightly with brown sugar and currants or finely chopped raisins. Roll like for jelly-roll and then cut into pieces one and one-fourth inches thick. Place in prepared pan and bake for forty-five minutes in a moderate oven.

To prepare the pans: Grease the pans very thickly and then spread an even layer of brown sugar over the bottom and add one-half cupful of currants or raisins. Place the buns closely together.

My dear Mrs. Wilson—I am a daily subscriber to the EVENING PUBLIC LEDGER and I notice your invitation to bring all cooking problems to you. Now I am going to ask you to print through the EVENING PUBLIC LEDGER a recipe for Dutch cake with raisins. I have several cook books, but none has the recipe for Dutch cake. Thanking you in advance, I am,
Mrs. M. S.

Mrs. M. S.—Use the same dough as for making cinnamon bun. For making the Dutch cake, when the dough is ready to use, round up into loaves and add one cupful of raisins to every three loaves of bread. Place in the pan and let rise. Wash with egg wash and just before removing from the oven wash again and then dust with pulverized sugar and return to the oven to glaze.

My dear Mrs. Wilson—How long do you shake French dressing until it becomes creamy? If shaken long enough, will it separate after standing? How do you make the thick icing which is used between some layer cakes? It holds its shape between the cakes. Ordinarily boiled icing will not do it. Do you mean you should grease the ordinary wooden bread board on which to turn out the cinnamon bun after it is baked? Thanking you for your answer.
E. B. S.

Mrs. E. B. S.—Shake French dressing until creamy—usually five or six minutes. The oil and vinegar will separate if left for any length of time.

Fondant Icing

One and one-half cupfuls of sugar
One-half cupful of cold water
One-fourth teaspoonful of cream of tartar
One-half cupful of white corn sirup

Place in a clean saucepan and bring to a boil. Cook until it will form a firm ball when tried in cold water. Then pour in a fine stream upon the stiffly beaten white of egg. This icing may be kept for several weeks if covered with a damp cloth. To use, reheat in a double boiler.

Yes, grease the board with shortening. This will prevent buns sticking.

My Dear Mrs. Wilson—Before the war I had my cook use paper bags for cooking meats, fish, etc., after the Soyer plan, and found it the very best way of cooking. Our stock of bags gave out while the war was going on and I wrote to Soyer at the Ritz-Carlton, London; to another large paper house in that city and to paper dealers in New York and Philadelphia, but without success. Nowhere could I obtain the bags. They seemed to have quit making them. Now that the war is over, it is possible perhaps to get the bags again. Can you give me some information in regard to the bags and oblige me? Wishing you a happy New Year and thanking you for the many valuable recipes which you publish in the Sunday PUBLIC LEDGER,
I remain, J. S.

J. S.—I am afraid it will be some time before we can get the parchment bags again. The labor and material shortage will be a big factor for some time to come. I agree with you in thinking that this is the only way to cook real food. In the meantime try using the glassware cooking utensils.

PLEASE TELL ME WHAT TO DO

By CYNTHIA

Cynthia Enjoyed It

Dear Cynthia—I am inclosing a poem that was sent to me from a friend in Virginia. I thought you would like to have it to print in your column so others could read it. I will look for it every evening. I always read the woman's page before any other part of the paper. So here's to long life to the woman's page and your corner.
A WELL WISHER.

I am sorry not to be able to print the poem. It was a very nice one, but too long to print. Thank you for your kind wishes.

When a Girl Is Sincere

Dear Cynthia—I am a constant reader of your column in the EVENING PUBLIC LEDGER and I have been reading the letters on how to tell when a man is sincere. I would like to ask you and the girls and boys how a man can tell whether a girl is sincere. Also whether it is possible for a boy to love a girl as a friend and not to marry her? What is the best test of true love?
ANXIOUS.

Our readers seem very capable of giving opinions on these subjects, so I turn the queries of Anxious over to them.

Have a Little Party

My Dear Cynthia—As I am a daily reader of the EVENING PUBLIC LEDGER I am coming to you for advice. About two months ago I met a bluejacket at a club supper. About a week later he called up and asked to come out, which he did several times after. One day he called up and asked to come out on Sunday afternoon, but the day before he called up and said he couldn't come, but he would try to come out later on. I told him to call up the end of the week, but he never did. So, will you please advise me what to do about it, as he is an awfully nice fellow.
ANXIOUS.

You might have a few boys and girls out some evening and ask this boy to come, too. There would be no forwardness in that. But I would not simply ask him to call alone, as it is the place of a boy to do these sort of things. Boys often promise to call up and seem to forget about it.

How to Meet Him

Dear Cynthia—I am a young girl sixteen years of age. Now there is a boy twenty-three years of age who used to work at our place and he used to flirt with me every time he would see me, although he never spoke to me. He is a handsome chap and of course I liked him. Now last week he left the place and since then a couple of girls who know him personally have seen him and he was asking for me, and he says he thinks I am a very nice girl and that he would like to get acquainted with me.

Now, Cynthia, he didn't ask the girls to introduce him to me and I wouldn't like to ask them to introduce me to him, so how are we to get acquainted? I am just crazy about him, as he is just the kind of a boy I want. Won't you please give me advice on this subject and I will thank you generously.
A LOVESICK CHILD.

It was a pity that you flirted, for somehow I think the flirting could not have been all on the young man's side. But think how much more of girls with whom they cannot flirt even though they try to make them. The only way for you to get acquainted would be through these mutual friends of yours. So screw up your courage and tell the girls you would like to meet him. Remember though, dear, at sixteen you are too young to be thinking of falling in love and a boy of twenty-three is a little too old for you.

Poor Soldier Boy!

Dear Cynthia—I have known a young man for about a year and he has been in the army for about seven years. He wrote me a letter, stating that he would be here on Christmas, but he came on New Year's. As I did not know he would come then on his furlough, I made an engagement with one of my friends for that day. When he came New Year's Day I happened to find me home, but was busy, so I did not have much time to talk to him. Then he wanted to make an engagement with me for the evening, but I was not able to, for I had made another appointment with my friends, but I told him I was very sorry that I had made another appointment for the evening and I asked him to call in the afternoon, which he agreed to do.

That afternoon he did not call to see me, so on the following day I called him up and they answered me that he was not home. I care for this young man and I know he cares for me, for he told me so many times, and still he did not show up. So please tell me what to do.
ANXIOUS.

The boy is evidently put out, although he shouldn't have made an engagement for the afternoon if he didn't mean to keep it. From your letter I imagine you two have been good friends and he probably thought you could have broken at least one of these engagements, with friends whom you could see any time, for him, as long as his furlough was so short. Couldn't you have included this soldier in your evening's fun? It seems to me the soldier boy got a rather poor welcome home from the girl who cared for him. Why not write a little note saying how sorry you are that your time was so taken up while he was there and say you had hoped to see him New Year's afternoon.

About "Keeping Company"

Dear Cynthia—I would like very much to say something to Helen H. through your columns.

Helen H.—Reading your arguments in the EVENING PUBLIC LEDGER to "One Who Knows," I have come to the conclusion that your idea of men and women's habits and enjoyments are extremely dull. I have seen girls in every seaport town on the east coast of the U. S. A. I have seen them in Europe, Asia, Africa, Central and South America, as I have been a sailor for four years, but never have I seen a girl who could hold her own in any kind of company with powder and paint.

A young lady who has any beauty about her at all never thinks of painting, because she knows she can attract attention. A young lady who has not had the good fortune to be good-looking will, if she wants to attract attention, put on a little artificial beauty.

You talk about keeping "steady company." The man or woman who goes out looking for a new companion every night or week is fickle-minded. They don't know what they want. I have been "keeping company" with a young lady for about one year, and let me tell you it is a great improvement over my old habits. Helen H., when I was in the navy "sailor" was the polite way of saying "bum," and that is what any fellow will come to who goes around donating or sowing his love to a different girl every three days. Once a fellow gets in that habit it is not easy for him to buck it and be sincere once again. I have been there. It took all of my will power to change.

I am to be married in a few months. What do you say to this, Helen H.?
H. D. G.

When you say "keeping company," sailor friend, do you mean being engaged? If you do then we heartily agree that that sort of "keeping company" reforms many a man and brings great happiness. But "keeping company" so often means an endless going together of young people with no definite decision on the marriage question. This really doesn't bring happiness, H. D. G., but very often great unhappiness to girls. Because men have a habit of going around with them, taking up all their time, and then finally sliding away without marrying 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.

ONE OF THE NEWEST OF THE DANCE FROCKS

Fashion dictates two types of evening frocks. This one, described in today's fashion talk is for youth

A Daily Fashion Talk by Florence Rose

THERE are two very distinct types of evening gowns being shown for the advance spring season, or the southern season, if you prefer. This really does sound better, when we are about to face the coldest part of the winter. At any rate, the fact remains that the designers are giving us two very different styles in evening attire. There is the style that might be called youthful, though, to be sure, it is more often worn by the older women. This type usually shows a fullness of some sort about the hips, either the puffy drappery, the peg or the short tunic; the bodice snug and nearly always sleeveless. The materials chosen are satin, tulle or lace.

The other style shows long, graceful lines, and is far more mature in its appearance. The bodice also is snug and the entire garment has a tendency to show the silhouette of the figure. This style is nearly always trained, which has the effect of slendering the figure. The drape, for there is nearly always one, is in the form of a loop at the right side thus forming a peg. The skirt is very small about the hem, with an opening at the left side or at the back to facilitate walking. For this type of evening gown the materials are either velvet or metallic brocade. As these materials are very handsome there is very little trimming used.

Of the two styles, I personally prefer the last mentioned; though the other is more frequently seen. Therefore, I am giving one of the newest of these youthful frocks that I have seen. This dress is of satin with quite a full skirt. The color is a pale shade of blue. The bodice is of silver lace and is sleeveless. Bands of blue velvet ribbon form the shoulder straps, extending down over the skirt, thus serving to cut the line of the full skirt.

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Today's Beauty Hint

Local treatment for perspiring and clammy hands, due to nervous condition, is not sufficient. Outdoor exercises and proper diet are essential. A little alcohol rubbed into the palms each day helps, but if the condition is persistent a doctor should be consulted to prescribe the proper exercises and diet.

Use Every Damper

Learn to use every damper in your kitchen range. The important dampers are:

First, Damper in the ash-pit, which lets in the air which passes through the fuel-box making the fire burn.

Second, Damper over the fire, controlling air to flow in above the fire.

Third, oven damper, which switches the current of hot air around the oven instead of letting it go by the shorter path up the stovepipe.

Fourth, check draft damper in the stovepipe just above the range. This is not always found and is less important than the rest.

Fifth, Stovepipe damper, which checks heat from escaping up the chimney.

Make Your Fire the Right Way

To make a fire in a range, whether coal or wood, close all dampers of the stove and shake the fire-box to free it from ashes, dust and cinders. Take off the lids over the fire-box, place crumpled paper in the fire-box, arrange kindlings over and around it so that air can pass freely between them, and put on a small shovelful of coal. Light the paper, open dampers Nos. 1, 2 and 3, and put on lids. When the coal glows red a little more coal should be added, and when the fire is burning well, the fire-box may be filled. If wood is used as fuel, put on a few sticks at a time.

Banking the Fire

It is an economy to keep a hard-coal fire over from day to day, especially if the range is used as a source of heat for the room. As a rule a wood fire is hard to keep over, but the hard-coal fire can be easily kept. In the evening rake out the ashes, put coal on, and open the dampers until the fresh fuel is burning well. Put on coal until the fire-box is almost full and close all the dampers except the check draft damper in the stovepipe.

The Woman's Exchange

TODAY'S INQUIRIES

1. What is the average weight for a woman five feet in height?
2. When wall paper is faded what can be done "to bring it back"?
3. In using mahogany furniture in a small room, is it better to have the woodwork white or dark?
4. How should delicately colored enameled furniture be cleaned?
5. When a room is small should small or large patterns in chintz or cretonne, etc., be used?
6. In a house where the staircase runs up straight from the first floor to the third, how should the walls be treated?

YESTERDAY'S ANSWERS

1. The correct way to massage the perpendicular wrinkles between the eyebrows is to place the two thumbs firmly just in front of the ears and then to rub the lines with an upward and outward motion with the other fingers.
2. In washing the face do a small portion of it at a time. The general sweeping motion puts wrinkles into the face.
3. Old sweaters too badly worn to be mended can be made into leggings for children. Pick up each stitch where the parts have been cut and crochet them. Then lap over and sew firmly.
4. Spatter work is the old-fashioned pen-and-ink work done on cloth or cardboard with the aid of fern leaves, an old tooth brush, a comb and a piece of wire netting. Many pretty effects for bureau scarfs, blotter pads, etc., can be obtained.
5. Old crocks can be transformed into attractive vases by enameling them in plain colors and, pasting over this decorative figures cut from magazine covers.
6. Sandpaper will remove marks from stone steps or window sills.

Canceled Check Is Receipt

To the Editor of Woman's Page:

Dear Madam—Kindly advise me through your column whether or not it is necessary when paying a bill by check to return bill to be receipted. I consider the canceled check sufficient receipt, but am doubtful about it. LANSFORD.

The canceled check is sufficient receipt.

Wants a Kitten

To the Editor of Woman's Page:

Dear Madam—In answer to Mrs. T. who wants a home for Kitty. If you will please forward Mrs. T's address to me I shall be so grateful.

We've been trying to get a kitty for the longest while and I've jumped at the first opportunity available—that is Mrs. T.'s petition. R. H.

So many letters made application for the little lonely kitten and for Mrs. M. A. K.'s little pets that I am going to ask if someone else hasn't a little kitten she would like to place in the hands of the writer of the above letter. Communications for R. H. will be forwarded.

Free Drawing Classes

To the Editor of Woman's Page:

Dear Madam—Since you have given so many people advice, I come to you also for some information. Is there a drawing school where I could go at night, and I shouldn't have to pay? If so please answer me as I have a little talent and would like to learn it. RUTH.

There are free drawing classes in the evening public high schools. For girls you will find these classes at the William Penn High, Fifteenth and Mount Vernon streets; West Philadelphia High, Forty-seventh and Walnut streets, Northeast High, Kensington, and Southern High, Broad and Jackson streets. Apply to any of these schools at night.

The Mother-and-Daughter Problem

To the Editor of Woman's Page:

Dear Madam—I read your article in the EVENING PUBLIC LEDGER every night and want to compliment you on the one of December 27, in which you speak about mothers and their daughters' company. I am in the same predicament.

No matter whom I bring to the house, mother dislikes him. She speaks to him when he comes in, but as the evening grows on and as 10 o'clock nears my mother and married sister come into the adjoining room and mumble words. By the tone they use I know and so does the young man know that they are talking about him.

I wish in the near future you would write another article similar to that to emphasize these facts.
A CONSTANT READER.

The eternal triangle of the mother, her daughter and her daughter's "young man" is an interesting and a very perplexing problem, and before long I can promise you more will be written about it. But, dear little girl, perhaps your mother does not realize how much the whispering upsets you, as it would anybody. Why don't you have a talk with her about it? Also, dear, are you sure about the subject of their conversation?

An Ambitious Artist

To the Editor of Woman's Page:

Dear Madam—I am just fifteen, and have a remarkable talent for drawing figures and faces. Don't mistake me, please, I am not trying to boast. I only want to explain. I remember when I was quite little how I drew from morning till night. I loved it then and I love it now. My drawings can almost be put on equal basis with the fashion figures in the paper.

I have never had any instruction of any kind, that might lead to drawing. I have a large pile of papers on which I have drawn. My fashions are invented by myself. My mind is full of fashions which some day I should like to bring into play.

It has been my sole ambition to be a designer, and I have practiced with untiring energy. I am advised to go to a school for drawing. Would you please tell me of one? I cannot afford to pay much, and would prefer night school.

With every wish for a prosperous and happy New Year to you and your column, I remain, ANXIOUS.

You go to the School of Industrial Art at Broad and Pine streets at night and take up studies just in the line of what you have been doing yourself. The tuition from now until the end of the term for three nights a week would be ten dollars. Your letter is full of ambition and enthusiasm, little friend, and I am sure you are going to work hard and win.

A Letter From Michigan

To the Editor of Woman's Page:

Dear Madam—Can you tell me where I could obtain information and views of the Memorial Chapel, monument and other things of interest? I have been there once and remember much of what I saw, but it is one of those places you cannot have too much of. I refer to beautiful Valley Forge Park. JACKSON, MICH.

These views, etc., of the park are sold right there on the grounds, and if you address your order to the caretaker, Washington's Headquarters, Valley Forge Park, Pa., it will be attended to. Indeed, it is nice to have those places linger in your memory. It is nice, too, to hear from far-off Michigan.

MOTHERS LEAVE MANNERS OF CHILDREN TO THE MAID

"If We Are Uneducated," Writes a Girl in Service, "Why Are These Things Trusted to Us?"—Women Who Get Up at 10 o'Clock in the Morning

The Roll of Honor

We read the list at sunset, when the sky
Was all a-stream with splendors multiform,
Rose-color lit to flame, that still swept by,
Bright spirits thronging from the battle-storm.

Against the royal purples of the east,
The pride of our great mourning, fair they glowed.
Our heroes from all agony released,
Speeding to Honor's beautiful abode.

Still eager with their youth's unslaked desire,
Leaping the clouds with feet too light to fall,
Beneath a many-bannered arch of fire
Those glories raced like boys to festival.

—Katherine Lee Bates, in January Good Housekeeping.

IN A LETTER which comes from a girl who signs herself "From One, Too, Who is Called a Servant Girl," there is hidden a shining bit of wisdom.

"It is held that the servant girl does not have or need a good education," she writes. "It seems strange then that the manners of the children are left entirely to the servant girl."

In no spirit of complaint this girl goes on to tell how it is she who dresses the little boy in the morning, gives him his breakfast, sharpens his pencil and sends him off to school. It is she, too, who goes upstairs then to take baby from her bed, give her breakfast and then put her in her coach on the porch! All the while, where is mother? Well, she is sleeping!

ONE half of the world does not know what the other half does. Every day thousands of mothers in this city are up in the cold and at the business of starting the day right at 6:30 or 7 a. m. They would gasp if they went into the home where the mother, she on whom the whole household pivots, is to be found serenely sleeping at 9 or 10 o'clock. It is not that the woman who reaches out quickly to shut off the alarm before it wakes any one else likes to get up in the cold. She, too, before the days of her marriage was a young girl who knew what it was to turn over for an hour or two more of blissful dreams. But responsibility has a way of taking hold with some women. Life cannot be slept away!

THE raising of a child is big, important business. There is no other real way for a woman to do it but to do it herself.

All life stretches out ahead of a little boy or girl. Mothers look to a child's food to see that he be physically equipped to tread this path. They buy warm clothes for him lest he take cold and impair his health. Fathers work hard that all these things may come easily. Yet of what use all of this if mothers do not look to the spiritual development of their children? By spiritual development I mean manners—not the little pretty outward courtesies children are taught to practice—but the inward graciousness of the soul which cannot help but result in outward graciousness.

GOOD health and beauty and a sufficiency of this world's goods do not equip a child for life, even a bald materially successful life. Children must be drilled in the great scheme of dealing with the rest of us. How they are going to act with their fellow beings when they grow up will depend largely on how they are taught to act with their little playmates.

Real manners are nothing more than this. It is up to mothers to get up in the morning and get acquainted with their children. If they had wished to sleep day after day as life rolled on, then single blessedness would have been the kinder choice.

Adventures With a Purse

DO NOT read this paragraph if you find no fascination in earrings, for it is of most alluring jewels for milady's shell pink ears that I write. The pair which quite captivated my fancy consists of a single amber stone which rests on the soft lobe of her ear, and depending from it is a drop of captive sunlight. Clear, glowing, and of rich yellow, it catches the light, and holds it until you'll declare that a sunbeam must be imprisoned in it. You will look far and wide before you find a pair to match these lovely baubles, and you will think the price—$1.80—most reasonable.

"I wish to meld," you say, and pause a moment dramatically, "one hundred and fifty trump." And in the ensuing excitement down goes the pencil on the floor or out comes a peg from the cribbage board. But this need happen no more, gentle pinochler, for I bring to your attention a little pinochle score-card, containing three dials, counting by fives, tens and hundreds. Here is an infallible score marker, and one may be yours for twenty-five cents.

'Tis a fashion these days for milady's eyebrows to be finely pencilled and delicately shaped. But in faith, if nature has given milady eyebrows which are "sparsely populated" and lashes that are too short even to shade her eyes, then by the Goddess of Beauty, her plight is a sorry one. Sorry but not irremediable. For a very wise and clever woman, who has given many hours' thought and study to the subject of feminine charm and beauty, has compounded a salve which will coax a little growth at least from the most mutinous and rebellious of brows and lashes. One applies it before retiring, and the eager watch for an improved appearance is seldom in vain. The price of a jar is fifty cents.

It is not every boy who likes to read books of travel, so that if your son does, it would be well to encourage this tendency. For certainly books of travel have an immense educational value. The book I bought for Andy, who devours travel tales, I ran across quite by accident and it is a treasure. Well printed and bound, it is written in easy understandable style, and the illustrations, pictures in rich warm colors on gray mats, are themselves a delight. A few copies of this book may still be had for $1.50, although originally the price was much higher.

"I have yet to find," exclaimed my discouraged friend, "a face powder that sticks." Womanlike, she was blaming the powder, when the fault is probably in her own skin, which may be dry. In New York is a shop which makes a soft face cream, especially prepared for using on the face before applying powder. It is greaseless, which means that it will not encourage the growth of unwelcome hairs. And the assurance is that it will make the powder stick. The price is seventy-five cents for a generous-sized jar.

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.

Boy of Fifteen and Girl Wed

Williamsport, Pa., Jan. 9.—Jacob S. Dreese, just turned fifteen years, and Edith Thatcher, not quite fifteen, are the youngest bridegroom and bride ever appearing at the Northumberland County courthouse for a marriage license. The homes of both are in Milton. The couple went before the marriage license clerk armed with their parents' consent to wed. When they appeared at the building the youthful bridegroom-to-be was wearing his first pair of long trousers.

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