REFRESHMENTS FOR THE PARTY—DEALING WITH FAMILY INCOMES—WOMAN'S EXCHANGE

WHAT TO EAT ON WINTER NIGHTS; MRS. WILSON GIVES SUGGESTIONS

These Recipes Will Serve for the Cozy Supper Party to Be Given When the Wind Blows High—Barbecued Ham, Doughnuts, Cheese Paste, Russian Tea and Mulled Cider

By MRS. M. A. WILSON

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BACK in the early days of yesteryear, before the days of the kitchen stoves and ranges, the open fireplace in the kitchen was the heart of the house. Here the family gathered in the long winter evenings, while the cold winter blasts shook the house and rattled the shutters and the snow and stinging sleet drifted in piles against the door and windows. There, as the fire shed its soft light upon the glowing faces of the family circle, apples were roasted, cider mulled and doughnuts and popcorn eaten. Over the blazing logs extended a long-armed swinging crane with its pot of boiling water.

The hanging of the crane marked the birth of the home. The open fireplace not only cared for the food and physical comfort of the family, but also many hallowed and pleasant associations, which were the center of every household, had their beginnings there.

Nowadays few of us have the open fireplace, but in its place we have the chafing dish and the electric grill. Have the family assemble around the table, stone the dates and prunes and stuff them with nuts; stuff the figs with marshmallows or chopped raisins. Make a pan of fudge as follows:

Two cupfuls of sugar,
Seven tablespoonfuls of milk,
Three tablespoonfuls of cocoa,
Two tablespoonfuls of butter.

Place in a saucepan and boil until it forms a soft ball when tried in cold water. Then remove from the fire and partly cool and then beat until creamy. Pour on a greased platter and then, when cold, cut into small squarees.

Make a cup of cocoa on the electric grill.

Cocoa

Two cupfuls of milk,
One cupful of water,
Three tablespoonfuls of cocoa.

Work cocoa to a smooth paste in one-half cupful of boiling water, add to the milk and water. Bring to a boil and beat continually with a wire whip until the boiling point is reached; then remove and sweeten to taste. Now place a marshmallow in each cup and fill with cocoa.

Welsh Rabbit

Place in the chafing dish two tablespoonfuls of bacon fat and add one large onion, chopped fine. Cover and cook until the onion is tender and then add

Four ounces of dairy cheese cut into tiny bits,
One teaspoonful of Worcestershire sauce,
One - quarter teaspoonful of paprika,
One-quarter teaspoonful of mustard,
One well-beaten egg.

Stir while heating and when hot serve on toast.

Barbecue of Boiled Ham

Cut the cold boiled ham into very thin slices and then place in a chafing dish and add

One-half glass of currant jelly,
Three tablespoonfuls of vinegar,
Four tablespoonfuls of water,
One-half teaspoonful of Worcestershire sauce,
One - quarter teaspoonful of paprika.

Heat until very hot and then serve on toast.

Chicken and Green Pepper Sandwiches

Remove the seeds from two green peppers and add one small onion and chop very fine. Mince one cupful of chicken meat fine and add to the green peppers and onions and then season with

One teaspoonful of salt,
One-quarter teaspoonful of mustard,
One-half teaspoonful of paprika,
Two tablespoonfuls of melted butter.

Mix well and then spread between thin slices of buttered bread.

Asparagus and Celery Salad

Mince sufficient celery very fine to measure one cup. Place in a bowl and add

One medium-sized onion,
One green pepper.

Mince very fine and then add

One-half cupful of mayonnaise,
One tablespoonful of vinegar,
One teaspoonful of salt,
One-half teaspoonful of paprika.

Mix and then fill into a nest of crisp lettuce leaves and garnish with the tips of canned asparagus.

Mulled Cider

Place one quart of cider in a chafing dish and add

One thin paring of lemon rind,
One stick of cinnamon,
Two cloves.

Heat slowly until very hot and then pour into china mugs and serve.

Russian Tea

Heat the teapot with boiling water for ten minutes and then drain and place in the pot one tablespoonful of tea, and then pour over the tea five cupfuls of boiling water. Wrap the pot in a heavy towel and let steep for five minutes, and then place a slice of lemon and one teaspoonful of lemon juice in each cup and fill the cup with hot tea.

Doughnuts

Three-quarters cupful of granulated sugar,
Four cupfuls of sifted flour,
One teaspoonful of salt,
Eight level teaspoonfuls of baking powder,

Sift twice to mix and then rub in two tablespoonfuls of shortening into the flour. Place

One egg,
One cupful of milk

in a bowl and beat with a Dover egg-beater to mix. Add the prepared flour and work to a soft dough, and then roll out on a floured pastry board one-half inch thick and cut with a cutter. Fry until golden brown in hot fat; then roll in granulated sugar and cinnamon. Sour milk may be used in making these doughnuts by cutting down on the baking powder one-half and add three-quarters teaspoonful of baking soda in its place.

Some of the dough may be rolled into strips as thick as a lead pencil and tied into a bow knot and then fried in the hot fat. These fried cakes will keep for one week if placed in a stone crock and covered closely and kept under lock and key.

Spread plain crackers with cheese paste and toast.

Cheese Paste

Melt in a chafing dish one-half cupful of finely chopped cheese and then add

One teaspoonful of Worcestershire sauce,
One teaspoonful of salt,
One-quarter teaspoonful of mustard,
One-half teaspoonful of paprika.

Stir until melted. Spread on toast or thin slices of buttered bread.

Mrs. Wilson Answers Questions

My dear Mrs. Wilson—Would you kindly print an inexpensive recipe for making pound cake, also one for making gingerbread? Thanking you in advance,
Mrs. M.

Mrs. M.—Shortly a series covering these cakes will appear in the EVENING PUBLIC LEDGER. Watch for it. It will explain many reasons for failure.

My dear Mrs. Wilson—Will you please tell me through your columns in the EVENING PUBLIC LEDGER why it is my bread, when baked, is coarse and heavy? I set a sponge at 3 o'clock in the afternoon, and it is right to make up stiff at 8 o'clock in the evening. I set it in a warm room to rise overnight; in the morning it is light enough to make out in the pans. I have a hot fire, but when it is ready to cut it is awfully coarse and heavy. Thanking you for your answer, I am,
Mrs. K. P.

Mrs. K. P.—Your bread is processed or fermented too long. See the methods of making bread in a series starting December 9, 1918, of the EVENING PUBLIC LEDGER. Get these back numbers and closely follow the directions.

My dear Mrs. Wilson—Would you please let me know how to prepare beef brains for frying? My trouble is breaking them getting them ready for frying, and oblige a daily reader of the EVENING PUBLIC LEDGER?
Mrs. C. S.

Mrs. C. S.—To prepare beef brains soak the brains in lukewarm water for two hours, adding either the juice of one-half lemon or one tablespoonful of vinegar. Now remove the loose membrane and wash gently. Pat dry and then roll in flour to coat; then dip in egg and fry until golden brown in hot fat. Try serving them creamed, au gratin or a la Newburg.

To prepared after soaking and trimming the brains, place in a saucepan:

One-half onion,
One-quarter teaspoonful of thyme,

Cover with boiling water and cook gently for twenty minutes. Rinse under the cold water and then serve in the manner suggested.

My dear Mrs. Wilson—Will you kindly give me recipe in your column for making cheese cake?
A READER.

A READER—Line an oblong pan with plain pastry and then let dry for one-half hour, and then brush the pastry with good salad oil. This prevents the moisture from soaking through. Fill with the cheese cream.

Cheese Cream

One cupful of milk,
Four tablespoonfuls of cornstarch,
One and one-half cupfuls of cottage cheese,
Yolks of two eggs,
One teaspoonful of anisseed,
One-half teaspoonful of salt,
One cupful of sugar.

Mix thoroughly and then rub through a fine sieve. Fill into prepared pans and dust the top with cinnamon. Bake for forty minutes in a slow oven. Use whites of egg for baking cake or fruit whip.

My dear Mrs. Wilson—Will you please give me through the EVENING PUBLIC LEDGER as soon as possible a recipe for boiled mayonnaise dressing which will keep for some time bottled?
L. M.

Boile dDressing

One cupful of vinegar,
Three-quarters cupful of water,
Three level tablespoonfuls of cornstarch,

Dissolve the starch in the water and bring to a boil. Cook for five minutes and then add

One well-beaten egg,
Four tablespoonfuls of salad oil,
One teaspoonful of mustard,
One and one-half teaspoonful of salt,
One teaspoonful of paprika,
Two teaspoonfuls of sugar.

Beat to thoroughly mix and then cook slowly for three minutes. Pour into jars or jelly glasses and thin out with cream or evaporated milk when using.

My dear Mrs. Wilson—Will you please tell me how to make oyster pie with a white sauce inside like they used to serve in restaurants and just how much to make for five people? I tried the binnamon bun last week, but before it was nearly baked the bottom was burned black. What caused this? Thanking you for the many helps I receive through your part of the EVENING PUBLIC LEDGER. B. E.

Oyster Pie

B. E.—Make a cream sauce using one part oyster liquid and one part milk. Season with salt, pepper and one tablespoonful of finely chopped parsley. Look over the oysters carefully, removing all bits of shell, removing all bits of shell. Place a layer of oysters in a baking dish and season and then cover with the sauce. Repeat this until the dish is full. Cover with pastry and bake for forty minutes. Fifty oysters Also place an asbestos mat under the pans while the buns are baking, and three cupfuls of sauce will be required for five persons.

You bake your buns in too hot an oven. Use a moderate oven. Also place an asbetos mat under the pans while the buns are baking.

My dear Mrs. Wilson—I have tried many of your recipes which were printed in the EVENING PUBLIC LEDGER, especially the sweet breads. Each time they came out fine. Will you please tell me what to do with brown sugar that has become hard, almost like rock? The day I bought it it was soft, and then the next week, when I made cinnamon buns, the sugar was too hard to use. And kindly publish a good biscuit made with sour milk. Mine sometimes taste bitter and sometimes have yellow specks in them. I will appreciate the favor very much. Mrs. H. W.

Mrs. H. W.—Place the brown sugar in a bowl and cover with a towel which has been wrung dry from hot water. The evaporation of the moisture from the sugar makes it hard. You are using either too much soda or else the soda is not distributed evenly in your dough.

My dear Mrs. Wilson—Your article on biscuit making, which appeared in the EVENING PUBLIC LEDGER Tuesday, January 14, was very instructive. Would you kindly state how biscuits are glazed, what the ingredients are and the method of preparing the ingredients for glazing? Tell me how that golden brown on the bottom of cinnamon buns is obtained. What should be the proper temperature of an oven just previous to putting in the loaves to be baked, and how long should the loaves be kept in the over to insure nice baking?
Mrs. C.

Mrs. C.—To glaze biscuits brush the tops of biscuit with milk or

One tablespoonful of sirup,
One tablespoonful of hot water,

Mix well. See the article on cinnamon bun and bread published in the EVENING PUBLIC LEDGER starting December 9, 1918.

TO CLEAN UPHOLSTERING

(From the Illustrated World)

The rotary button brush is a new labor-saving device for the home. It is ideal for cleaning upholstered articles. The pointed end is inserted into the tuft, the handle turned and the little brush whirrs out the dirt.

THIS TOQUE IS SMARTNESS ITSELF

It's in the hat, and then, too, in how you wear it. A saucy little toque is smart in itself, but worn at the correct angle it becomes even more so

Please Tell Me What to Do

By CYNTHIA

Commends Helen

Dear Cynthia—I plead for space to score the scorer of Helen H., who, by the way, I take to be a very sedate and correct young lady.

The aforesaid "scorer" takes issue with Helen H. for holding pronounced opinions on the much misused and overused powder and rouge pot, and then proceeds to lecture her with all the eloquence of a soap-box orator—"consistency," etc.

I quite agree with much that Helen H. has to say and think, with her, that more soap and water and less rouge would be much better for the little dears.
A MOTHER.

Playing Kissing Games

Dear Cynthia—I am a girl of fifteen and attend high school. I am giving a girl friend of mine a surprise party and would like you to send me some nice games to play.

Is it proper for girls and boys ranging from the ages of fifteen to seventeen to play kissing games? If so, in what form?
B. A.

No, I do not believe in kissing games. There is nothing particularly wrong in them, but kisses should be things esteemed and not gifts to be had so easily. The games have been mailed.

Learning to Forget

Dear Cynthia—I am a young girl of twenty-one. Three years ago I met a young man, and at our first meeting he and I felt that we were created for one another. But circumstances, as he explained, did not allow him to propose or call, for he was a student and was not financially fit to go with a girl. The first two years he called not often but sometimes. We never spoke about our private affairs, but understood that time would bring us there. Now it is almost a year since I saw him. (I do not try to see him, for my love is my pride, and I would never think of running after a fellow.) He is to be graduated this year and he claims he has no time to call on anybody, yet he calls on his friends, who are also my friends and who inform me about him.

Dear Cynthia, I fully understand that he does not care for me any more. If a young man cares for a girl, no matter how busy he is, he always finds a way to call or write. So you see, I understand that circumstances do not keep him away. But he keeps himself away.

Shall I make efforts to forget him and how shall I do it? They say, "Woman is a riddle." I can not understand myself. Is it possible to love a man, so sincerely as I do, not seeing him? I have many chances, but I cannot think of anybody but him.

Please, dear Cynthia, help me, teach me how to forget him. I thank you and remain
A PARADOX.

I would try to forget him and you can, for time and work heal all hurts. Take up some kind of work or recreation that will find new surroundings and new friends for you. Go to night school, for instance, and take up some interesting course—there are many unusual ones. Then make up your mind to go around with the boys you do know. This may be an effort at first, but even if it hurts you try entering into it with all your heart and soul and pretty soon you will find that you will really enjoy yourself. After all, dear, the boy never declared his love for you, and anyway, if he had, this inconstant sort of love would make you unhappy all your life. It is possible to love a man without seeing him, but a girl is very unwise to let one unhappy experience mar her youth. The right one will soon come along. Be bright and pretty for him.

Ask an Explanation

Dear Cynthia—I am seventeen years of age and have recently met a young man of whom I think a good deal. I am not allowed to go out with boys. Don't you think that is unfair, Cynthia?

When this young man talks to me I gladly converse with him, and we talk about everybody and everything. And the first thing I know his brow contracts in a frown and he walks away angry. Then in an hour or so back he comes and starts talking as if nothing had happened. It gets me out of sorts, and then I get worried and think to myself, "What did I say now to offend him?"

I really do not know what to make of him. Do you think it is right for him to act in this way? We both work together and I would not like to give up his friendship, but I do not for one instant like that sort of conduct.
AN IRISH BEAUTY.

You would be very foolish, my dear, to stand for that kind of behavior. Ask the young man what he means by it the next time he walks away angry. If you have angered him, say you want to know how, and if it is for no reason, you want to know that also; that you will not be treated in this rude way, and that if he cannot treat you politely he need not converse with you at all. Just speak right out from the shoulder, my dear. The sooner a man is put into his place when he is rude the better for all concerned.

Dainty Neckwear That's New

A Daily Fashion Talk by Florence Rose

Lovely neckwear will endure as long as woman's love for the dainty endures. Here are pieces that are new. They are described in today's fashion talk

WHATEVER rumors may be afloat from time to time about the complete disappearance of separate white neckwear, there is no necessity for being alarmed about them. For separate neckwear, of the daintiest kind, will endure as long as woman's love for the dainty endures.

To be sure, there are many frocks now made that seem to have no place for the lots of dainty chiffon and georgette and organdie that go by the name of neckwear. But even more sure is the fact that most women look better when some bit of white or light-colored fabric breaks the severity of a dark gown at the neck. Which means that lovely neckwear will persist. Women will find place for it.

In the sketch some of the most fascinating bits of the newest neckwear are shown. On the figure is one of those demure little roundabout collars, of chiffon, bound in satin. In her hand she holds a turned back collar of georgette, with a fagoted edge. The fagoting is done in black. There are many delightful bits of black and white neckwear in the shops, some of it of white georgette touched with little black beads, some georgette with much soutache braid embroidery on it.

At the left, is a dicky of white satin, with a white satin ribbon tied at the left side in a perky bow. This is one of the most becoming styles of the high necked collars. Satin is usually the fabric chosen for the high-necked collars, and it is used in tan and shades of blue and gray as well as in white. Buttons are sometimes used to simulate a buttoned back closing, although the actual fastening is usually by means of hooks or snaps.

Another type of high-necked collar is of filet lace, and an example of this type of collar is shown at the lower right-hand side. The lace is used with georgette. There is a high collar with filet squares inset, and a plaited jabot, shaped to a point at the front, with a square inset of the lace. Above this is a collar and cuff set, showing deep points. It is made of georgette crepe, and the binding and buttons are of satin.

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The Woman's Exchange

TODAY'S INQUIRIES

1. How can a buttonhole be kept from tearing at the edges?
2. What will prevent a placket from tearing?
3. How fast does healthy hair grow?
4. In buying material for house dresses, what attractive plan about aprons can be followed?
5. What will remove soot spots from fabric?
6. What is tumeric?

YESTERDAY'S ANSWERS

1. If the hair comes out while it is being brushed the brushing should not be stopped. This is dead hair and the way to renew it is to brush it away and make room for the new. Of course, strenuous brushing should not be indulged in.
2. The correct way to dry the hair is to remove all the water possible with a Turkish towel, never letting it drip and dry itself. Rub both the scalp and the hair well with the towel. When it is getting rather dry massage the scalp with the finger tips.
3. An ordinary kitchen towel rack placed near a sewing machine is of great convenience. Sewing tapes, linings, etc., can be hung on this.
4. Linoleum will wear better if varnished when new and waxed once a week.
5. Greasing a snow shovel on both sides with some sort of coarse grease will greatly facilitate the task of snow shoveling.
6. Vinegar will remove whitewash spots from window glass.

To B. F., Germantown Avenue

I am sorry not to be able to forward the address of which you speak, but one of the very few rules of this column provides that no business transactions be made through it. I know you just did not understand.

Gocart Found Good Home

To the Editor of Woman's Page:

Dear Madam—I have placed my go-cart and I think it was given to a deserving family. There were six little ones and a sick baby. I want to thank you for your kind assistance.
(Mrs.) H. C.

Directions for Rag Rug

To the Editor of Woman's Page:

Dear Madam—Will you kindly print the directions for making a rag rug? Not so long ago this was mentioned on the Woman's Page.
E. K.

If you will send a self-addressed envelope I shall be glad to forward the directions for making the rag rug. They were printed once and are a little too lengthy to print again.

Thanks "Reader"

To the Editor of Woman's Page:

Dear Madam—I want to thank the kind reader for telling me just what kind of a pen my Belgian soldier wants. It was indeed kind of her to tell me about the inkless pen.

I am sending a self-addressed envelope for the name of the shop where the pen can be bought. I also take this opportunity to ask you where I now purchase the mahogany picture frames that "Adventures With a Purse" spoke about before Christmas? I think they are thirty-five cents. Thank you.
THE ONE WHO WANTS TO PLEASE.

The information has been mailed and we trust "Reader" receives message.

Color Combinations

To the Editor of Woman's Page:

Dear Madam—Would you kindly tell me what colors would go well with these colors: Red, white, blue, pink, brown, orange, yellow, lavender, green and old rose?

This is the first time I have written to you or advice but I read the questions and answers in the Woman's Exchange, and there is lots of things there I find useful for myself.
ELIZABETH.

I wish you had told me how the colors are to be used. I am taking for granted, however, you mean them for club colors. Here are appropriate combinations: Red and blue, red and green or red blue and orange, white and navy blue, white and maroon, white and blue, or, in fact, white goes with anything; dark blue and red, dark blue and crimson, dark blue and gold, light blue and good light blue and black, pink and green, pink and blue, brown and light tan, brown and yellow, brown and light blue; for orange and yellow see how they are mentioned in connection with other colors requested; lavender and white, lavender and dark purple, lavender and pink and blue, lavender and Nile green, green and pink, green and red or green and yellow, old rose and white, old rose and green or old rose and pale yellow.

Hotel Etiquette for Bride

To the Editor of Woman's Page:

Dear Madam—You have helped so many others I am sure you will help me. I am just a bride and my husband and I couldn't afford to take a real trip, but expect to go on week-end trips. What I would like is some points on etiquette. Our first trip will be Atlantic City. Can you give me the name of a very nice hotel there? When we first go in the lobby where do I stand while my husband is registering? Who follows the bellboy? Should we stay in our rooms all the time or are the guests allowed the privilege of the sitting room? Would it be possible for you to answer my queries on Saturday night? I have always enjoyed your column and look forward to it every night. I wish you all success for the new year.
JUST A LITTLE WORRIED.

By looking through the advertisements you can find the names of the nice Atlantic City hotels. You can send away for booklets that will tell you all about them or you can drop a line to the Ledger Travel Bureau, Ledger Central, Chestnut street below Broad, and get very definite information.

While your husband is registering you might sit down in one of the chairs in the lobby or stand and wait for him over near the elevator. You go into the elevator first after the bellboy. The guests of a hotel have the privilege of all parlors reading and writing rooms, etc. Indeed, there is no obligation on you whatever to stay in your rooms. I am sure the little week-end trips will turn out very happily

JUST HOW DO YOU SPEND YOUR HUSBAND'S INCOME

A Short Talk on Budgets, in Which the Importance of Keeping Strict Household Accounts Is Emphasized—Good Neighborhoods and Food

HOW do you spend your husband's income? There used to be a rule which said a quarter of the income for rent and a quarter for food. But times have changed, and the good old days of something for next to nothing at the butcher shop are gone. Even the dog cannot have his daily portion without an appreciable excursion to the bottom of the purse. There then are the days when we treat the family dollar in a different way. For instance, the national industrial conference board reports that last year it took from 40 to 45 per cent of the small income for food.

Here is the new year ahead of us. Food has not gone down in price. To tide the year successfully then it will be necessary to do some careful planning.

In one of the current magazines this month there was an interesting schedule of budgets for families of various sizes and incomes. For the $100-a-month income the following figures were given: When there are two in the family spend $30 a month for food, $24 for house and heat, $12 for clothes, $5 for housekeeping expenses, which means fuel, light, etc., and save $29. With the family of three the allowance for food was $37, with one of four, $44, and with one, of five, $50.

IT IS difficult for families to fit their lives exactly within the confines of certain budgets. But a budget is highly important, in that it acts as a guide line. In the first place, it presupposes keeping accounts in the house, and really no household can ever hope to be a flourishing or sound venture until accounts are kept. Strict home accounts are usually a matter of extreme surprise to the woman who never has kept them before. We rather imagine we can guess at the amount we spend in the various departments of keeping up the home, but the house accounts soon show us we are poor guessers.

After we have kept strict tabs on the way the income is spent, then the budget performs its real service. It teaches us the real value of things. For instance, food is more important than the roof over our heads. A roof is only a roof after all. And a fashionable neighborhood is no healthier than one that leads into less ostentatious streets.

The still small voice of the budget, compiled by an expert who devotes all his or her days to such matters, tells us our income does not warrant a $45-a month home, and points out that the law of things as they should be suggests that we go get a $30-a-month one and at the same time raise the standard of the table. You would be surprised to know how some people do stint on everything in order to live in fine neighborhoods.

The budget points out a great deal of folly indeed.

Many women do not know quite how to get this information about how their husband's income should be spent. To any such readers the editor of this page will be glad to send the names of books that deal with such matters.

And So They Were Married

Episode Three—(Jealousy)

By HAZEL DEYO BATCHELOR

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CHAPTER X

RUTH felt an unreasoning feeling of anger toward Isabel. She resented her superior attitude, and could not imagine why in the world she adopted it.

The somewhat throaty soprano finished her solo, and almost immediately, as though to placate the bored people who had listened through the cabaret number, the orchestra struck up a brisk fox trot.

"Come on," said Isabel, starting up, "let's not miss any of it." And Bill was instantly on his feet guiding Isabel through the maze of dancers that had sprung up as thought by magic everywhere.

Isabel was at her best dancing. She was lithe almost to thinness and ultra-smart in the simple things that fashion was insisting upon just at present. Her sophisticated little face with its slightly bored expression, and the well-bred appearance that she always had made her noticeable on the dance floor, even if her dancing hadn't been flawless.

Their drinks had come and Ruth was sipping hers.

"Shall we dance?" Scott queried.

"Let's watch them." Ruth returned and followed Isabel with her eyes about the room. When she looked toward Scott again he, too, was watching Isabel. A queer little inexplicable feeling went through Ruth as she noticed this. There seemed to be a look almost of absorption in Scott's eyes.

"Isabel's a good dancer, isn't she?" she observed after she had watched Scott for a minute or two.

"Wonderful, I never knew she danced so well."

"Well, of course, she dances will with Bill," Ruth said dryly. "Their steps match beautifully, and there's a lot in dancing with any one you're accustomed to." This was one of the queer one-sided compliments that one woman is apt to give another. There was, of course, the implication that with any one else, although Isabel danced well, she would not dance so perfectly.

Scott said nothing, and then the music stopped and Isabel, still calm and unflurried, followed by Bill, returned to the table.

"The music is really very good," she remarked in her unenthusiastic manner. She did not seem to be flushed nor ruffled at all by the dance. Ruth always marveled at Isabel's absolute calm.

"Will you have the next dance with me?" Scott asked suddenly.

"Of course," Isabel returned, as though it were a matter of course, and Ruth flamed inwardly. Why should Scott ask Isabel to dance before he had danced with his wife? Of course it was all right to exchange later, but at least he might have asked her to dance first.

Ruth hardly heard the tenor who sang a ballad very touchingly, so angry was she at Scott's attitude. She hardly heard the comic antics of the couple that followed him. She was waiting for the music to strike up the next dance, and she wished suddenly that she was dead. She quite suddenly hated Isabel.

The orchestra struck up a one-step and she watched Scott step across and laughingly claim Isabel for the dance. Then she realized that Bill was asking her to dance, and she rose obediently and swung into the step. Round and round the room they swept, Ruth's eyes always following Isabel and Scott. She saw Isabel look up at Scott as she danced; she was talking quite animatedly about something and Scott was laughing. They danced beautifully together. In a dream Ruth followed the steps with Bill; she made no attempt to entertain him beyond answering his few remarks with monosyllables.

Then at last the dance was over and they were back at the table. Over her claret lemonade Ruth watched Scott cross the floor with Isabel. He smiled into Ruth's eyes as he sat down next to her, but Ruth did not smile back. She looked past him stonily and answered Isabel's questions woodenly.

This time there was no cabaret between the dances, for the orchestra began a waltz, of all dances the one that Ruth loved best of all. Scott leaned across to her.

"Shall we dance?" he asked.

"Why don't you and Isabel dance this?" Ruth returned quickly. "You look so well together."

Scott looked at her surprised and hurt. All of his boyishness looked out of his eyes. If Ruth had not been so angry she would have seen that he was utterly unconscious of having done anything to hurt her. But she was angry and he saw that she was.

"Will you dance this?" he asked, turning to Isabel.

She laughed and instantly rose. Ruth turned to Bill and saw that his eyes were following Isabel. Even he was oblivious to any one else, and he was Isabel's husband. If only Scott were more like that, but Scott apparently liked any one else but his wife, he had shown it plainly on more than one occasion. Nothing that she could say or do made any difference, he was bent on hurting her every time they went anywhere together.

(In the next chapter what was said after they reached home.)

The Heart of Woman

When down the mud-black Flanders road
The ranks file by,
You know not that I walk with you,
But there am I.
You limp a little—laugh, and do not care—
It is my feet that leave the bloodstains there.

Through all the fury and the flame,
The hate and wrath,
Through all the ways of dread and pain,
I share your path.
You take it as the day's work undismayed,
It is my flesh that shrinks and is afraid.

There is no burden on your strength
I do not bear,
There is no horror that you face
But I am there.
There is no wound that you may ever know
But that my heart is shattered by the blow.

And if from out the Sower's hand
Your life is thrown
A seed against the harvest—there
I, too, am sown.
You will attain the Grail in that last breath,
But I shall only know the sting of death.

And if at last—at last you come
To home—to me,
Only the woman that you left
Your eyes will see.
And you will never know I enter, too,
And share the rapture of return with you.
—Theodosia Garrison, in January Good Housekeeping.

Adventures With a Purse

YOU will want to see the quaint little frock which should look so well on Mistress Betty, particularly if her hair be dark and boxed. It is of dark blue—a cotton poplin, or chambray perhaps—and the full little skirt is gathered on a very high waisted yoke. A round white collar of piquet finishes the neck and the sleeves have cuffs of the white piquet. A bit of smocking holds the fullness firm in the front of the skirt. The price of this is $2. And there are any number of models.

One of the simplest and therefore prettiest of the white embroidered underwear, is the combination of soft material, which is embroidered with small fine scallops around the neck and over the shoulders. The price is $2.

If there is one thing which takes away every bit of enthusiasm it is tired, aching feet. The woman who has had a busy shopping day, or the tired housekeeper who has been on her feet all day, can find little pleasure at night in reading or movies, or any other blessed thing if her feet hurt. A skillful physician has compounded a certain foot preparation which, it is claimed, is most soothing and refreshing. Certainly a trial of one jar is worth while, for the price is but twenty-five cents.

Many's the time that Andy and I have hung over the bathtub, breathless, he has launched his bark on troublesome seas, and then excitedly beat the water to make waves, so we could play storm. Generally we had but one boat, but from now on, we shall have a modern up-to-date fleet of six—four transports, a convoy, and yes, I think a tiny submarine. This set of tiny ships which would gladden the heart of any boy, costs but ten cents.

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.

Use Cuticura Soap For Your Skin
All druggists: Soap 25, Ointment 25 & 50, Talcum 25. Sample each free of "Cuticura, Dept. 8 L, Boston."

Beef Stew
MADE of left-over roast beef—it can be more delicious than it was yesterday if into it you put a tablespoonful of that rich, Frenchy
A-1 SAUCE