AN UNUSUAL CAPE

MADE OF TRICOTINE

The silk arrow heads are the un-

cotine wraps are unadorned, except for

the machine stitching and the buttons Then again there are very elaborate ones, beautifully embroidered, either in

silks or in braids. It is quite unnecessary to say that the embroidered wraps son

in price, the price being regulated by the amount of embroidery on the garment. The plain, simple wraps which are un-

one takes into consideration the high cost of other wearing apparel.

This is one of the tricotine wraps that

The hat is of fine straw decorated with an ostrich feather at the back. Inquiries are solicited and may be addressed care of this newspaper.

(Copyright, 1919, by Florence Rose)

Of General Interest

One of the most remarkable type riters in the world was the machine

The popular idea that a person loses consciousness in the course of a fall from a great height seems to be refuted by the experience of aeronauts. Parachutes, although designed to open after 200 feet, frequently do not open under 1000 or 1500 feet, and during this drop the men tied to them are quite conscious.

After the THEATRE

make him some very thin

cheese sandwiches and run

them under a hot flame,

toasting the outsides only,

so that the cheese melts

down into the bread. But

be sure the cheese is seasoned with a liberal

are so strongly featured for spring

adorned are really not expensive,

BROILING AND SERVING STEAK; MRS. WILSON TELLS PROPER WAY

Discussion of Varied Kinds to Be Had-Selection Depends on Number to Be Served

Cooking the Meat and Improving Its Flavor With Different Savory Butters. Recipes Are Given

By MRS. M. A. WILSON

Copyright, 1919. by Mrs. M. A. Wilson. THE selection of a steak depends entirely upon the number of persons to be served. A steak cannot be classed as a cheap meat; the proportions of bone and trimming make this meat a rare luxury in these times of high prices.

Yet there come times when the men folk want steak-and steak it must be. There are three kinds of meats that are cut into steaks. namely, the loin, rump and round, All three will make delicious eating if properly prepared.

The round steak has the least waste, and if steaks are taken from the first three cuts they should be tender and juicy, providing they are cut sufficiently thick and are properly cooked.

The rump steak is fully as tender and palatable as loin and it contains about one-third less waste. The sirloin is the choicest cut in the whole carcass and it contains a proportionately large amount of waste

Have the butcher cut the round steak one and one-half inches thick and then pound it with a meat ax to break the tough tissues. Place on a platter and brush with salad oil and let stand for one-half hour. Now broil in the usual manner, turning every four minutes. Lift to a hot platter and spread with

choice of meat butters given below. Rump steak should be cut two nches thick and the bone and fat trimmed. Now nick and score the edge of the fat and brush with salad oil, and then broil the same as for round steak.

The sirloin steak should be cut two inches thick. Have the butcher remove the chine bone and then the flank end. Let him add a piece of suet to the flank end, then put it through the food chopper for hamburg steak. It is a mistake to cook the flank with the sirloin. Brush the steak with salad oil and then broil. Lift to a hot platter.

Place one pint of water and one tablespoonful of salt in the bottom of the broiling pan to prevent the fat drippings from taking fire, Turn the meat every four minutes, so that it makes the cooking even. To test the meat when broiling press with a knife; if it is soft and spongy it is spread on the meat. Watch carefully and when just beginning to become firm it is Allow four minutes for medium and six minutes for well done. Do not turn the meat with a fork. The intense heat has sealed or seared

the surface and caused the meat to retain its juices, and if you use a fork to turn it you will puncture or make an opening so that these juices will escape.

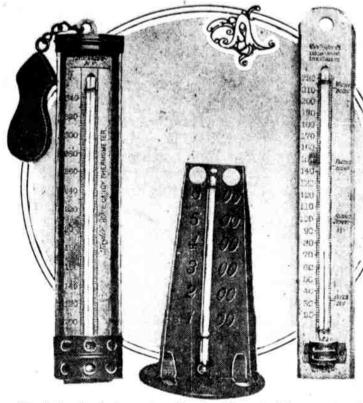
A two-pound steak will be cooked rare in twelve minutes, medium in fifteen minutes and well done in eighteen minutes. Always lift to a hot platter.

English Butter

One tablespoonful of butter. One-quarter teaspoonful of white

One-quarter tenspoonful of mus-

THREE COOKING THERMOMETERS



Mrs, Wilson has had many inquiries about the sort of thermometers she means when she refers to them in her recipes. This photograph was taken to explain. To the left is a sugar thermometer, used in making jellies and icings. No more failures! In the center is the oven thermometer, which makes for success in baking and takes doubt out of the ven. Lastly comes the thermometer to test water, used when setting bread. The water should be 80 degrees Fahr. Good bread follows

One-half teaspoonful of salt. Work to a paste and then spread on a steak as soon as you place it. Work to a smooth paste.

One tablespoonful of melled but- as follows:

One tablespoonful of Worcestershire sauce.

One-half teaspoonful of salt. One-half teaspoonful of pepper, One tablespoonful of lemon juice. Mix and then pour over the steak, fine,

Swiss Butter

One tablespoonful of grated One table spaonful of finely mineed

One-half teaspoonful of salt. One-quarter teaspoonful paprika.

of butter.

French Butter

Two tablesnoonfuls of finely chopped chives. tablespoonful of

chopped leeks. tables poonful of chopped tarragor, Juice of one-half lemon.

Two tablespoonfuls of melted but-

Ask Mrs. Wilson

If you have any cookery probems, bring them to Mrs. Wilson. She will be glad to answer you through these columns. No personal replies, however, can be given. Address questions to Mrs. M. A. Wilson, EVENING PUBLIC LEDGER. Philadelphia.

Please Tell Me What to Do

By CYNTHIA

May Ask to Call Dear Cynthia—As you have helped so many others to solve their problems. I feel sure you will be able to help me. I have met a young lady, in whom I

am very much intersted, several times in a business way. As I do not know any one through whom I might meet her socially, would be permissible to ask her permission to call on her? PERPLEXED.

Since you have been introduced to the young lady, although it is has been only in a businers way, there is no reason why you should not ask if you may call on her. This since there is no opportunity to must her in a social way. The young lady will no doubt accept your respectful advances entirely in the spirit they are tendered.

Ask Your Mother

Ask Your Mother

Itear f'ynthia—I am a girl twenty years oid and am to love with a boy one year my senior. I met this boy about eight months ago. He sometimes acts as though he loves me and at times he only talks as a mere friend. He has taken me to the theatre and also took me out machine riding, never aione, always with girl friends. He wants to take me out Sunday machine riding, but I do not know whether to go or not. He wants to take me out Sunday machine riding, hut I do not know whether to go or not. He wants to take me alone. Although, dear Cynthia, I know I can trust him. Do you advise me to go and do you think he lover me? He tells all his hoy friends that I am his sweetheart, but still hasn't the nerve to tell me. IN LOVE.

What does your higher say, dear?

What does your hother say, dear? There is no harm for a girl of your age to go for a spin with a young man on a Sunday afternoon if she knows her nother approves. Do what she says, little friend, and then you will be right. The hoy is probably on the way to caring for you. Be careful not to scare him away by getting sentimental. Be a solly good pal to him and interested in what he likes.

To a War Bride's Sister What you suggest, my dear, would be very foulish and entirely out of the question if there is to be no chaperon. There are no two ways in a matter like

A Difference in Age

My Dear Cynthia—May 1, too, ask your help in a matter that is troubling the? Two heads are better than one in a case of this kind, and just now it is my heart alone that reems to dictate. Last November 1 slipped on an ley pavement and was helped to my feet by a passing sailor, and he also rescued my flying bundles and muff and purse. I limpet painfully and he kindly offered to help me board a car and see me home, but 1 thanked him and went home by myself. However, he followed me at a chort distance, and when I was on the Eight branches of parsies, chopped fine,
Two onions, chopped fine.
Ten branches of tarrayon, chopped fine,
One-half cupful of chives, chopped fine.
Place four tablespoonfuls of shortening or vegetable oil in a frying pan and add the herbs and cook very slowly until soft, taking care not to brown. Now season with salt, pepper and dress on the hot platter in a little mound at the bottom of the steek. Garnish with a slice of lemon.

Duri divine, and when I was on the hot platter in a little mound at the bottom of the steek. Garnish with a slice of lemon.

Duri divine, I divined him and went home by myself. However, he followed me at a thort dwhen I was on the followed me at a word of the story. However, he followed me at a thort dwhen I was on the care and shance out of the window, there are and glanced out of the window, there are so doubt that the cape wrap, or dolman, is a very convenient to a great dath to a great dath to a great dath to a specific men, and Mr. John introduced him into me quite properly. Well, he's been lots of company and good fun, and I confess I care for him a great deal. Although he does not know I', and I often decline invitations from him, pleading other engagements, which are purely imaginary ones, for this is my serie, Cynthia. I've never before had a man friend, and as I am six years older than this boy. I am afraid that if I confess I care for him and allowing myself to wear the cape wrap as well as her taller sister, there are a great many of the fashions that are her sole possession and utterly inappropriate for the tall woman.

Tricotine is without doubt the favority of the cape wraps shown for spring. In many instances these tricotine wraps are unadorned, except for

Work to a smooth paste.

Italian Butter

One green pepper, chopped very may be cut, into cubes and then shaped like a cork. Cook until tender in boiling water and then brown quickly in a little hot fat.

Two tablespoonfuls of butter.

Work to a smooth paste and then spread on the meat.

Slice of lemon.

Vegetable Garnish

Carrots, turnips and parsnips may be cut, into cubes and then shaped like a cork. Cook until tender in boiling water and then brown quickly in a little hot fat.

Beets and turnips may be cooked until tender and then spread on the meat.

Now, don't think, Cynthia, that there has been any silly lovemaking, for there hasn't, but he tells me all his plans for his future, and I know all about his mother and the dog who is waiting home for him, but there is never any mention of any girl at home, and in his mother's letters to him, which he shows me, she never mentions any home girls, but often any the dog who is waiting home for him, but there is never any mention of any girl at home, and in his mother's letters to him, which he shows me, she never mentions any home girls, but often any the dog who is waiting home for him, but there is never any mention of any girl at home, and in his mother's letters to him, which he shows me, she never mentions any home girls, but often any the dog who is waiting home for him, but there is never any mention of any girl at home, and in his mother's letters to him, which he shows me, she never mentions any home girls, but often any the dog who is waiting home for him, but there is never any mention of any girl at home, and in his mother's letters to him, which he shows me, she never mentions any home girls, but often any the dog who is waiting home for him, but there is never any mention of any girl at home, and in his mother's letters to him, which he shows me, she never mentions any home girls, but often any the dog who is waiting the dog who is waiting the shows me and then show of any girl at home, and it has the dog who is waiting the shows me and then show of

The cape wrap sketched for today shows a very interesting back. The ful There have been happy marriages with box-plaits are held at yoke depth with a difference of six years in ages, but of arrow heads of silk. The front of the course we are traveling a bit fast, aren't coat is held in place by means of a belt. course we are traveling a bit fast, aren't we? But still I think you are wise in being farsighted, for there is no time for nipping trouble like when it is in the hud. But this may never mean trouble, of course. It sounds like real caring. This is what I would do: Ask the young this is what I would do: Ask the young toan to guess your age sort of playfully, and in that way let him understand you are older than he is. Ask him to guess how much, but you don't have to tell him. This will give him an opportunity to do some thinking of his own if a diference in age is going to make a differ ence. If your friendship ripens into something deeper, then the boy will un-

Advice to "Heart-Broken"

Dear Cynthia—Here is an answer to 'Heart-Broken': Your trouble appealed to me very greatly, and I take the pleas-

had never gotten away from that feeling that the walls of a small place were about to close in on him. He had had a good dinner and an interesting talk with Arthur Merritt, and he had enjoyed getting out of town. He had done it partisfor Ruth, and this was how she felt about if

The result of this Sunday's adventure was what caused Scott his restless in the late of you.

As to be expected, you will want your children to follow in your belief and children to follow in your belief and the caused in his religion. The children can part profess both religions, and as a restless with the last resort will be the divorce court. Now, "Heart-Broken," let this young man drop from your mind completely and seek one who is of your own religion. I nope this information will prove of talue to you.

"PAL'L"

Restaurants which serve an imitation are building up a reputation of serving inferior food

Luxurious Box Springs

Dougherty's Faultless Bedding

With a Purse

them a need for veils. But veils can be most untidy and fly away, if not properly handled. Personally, I always manage to pull mine awry and generally find the figures designed to give a bewitching effect when placed against the cheek, adding a most rakish effect by settling above one eye. But today I hought a veil which for sheer comfort and fit cannot, I am sure, be excelled. It is just a close face veil of fine mesh. The elastic arrangement enables one to slip it securely over the face, and it stays firm and in place without even the aid of a hairpin. It is a most trim, smart little affair and the price is but fifteen cents.

HOW old would you take Mrs. Thompson to be " asked my friend to the three and can support their wives. In fact I have heard some of these women openly boast that they do not have to work, but that the

Adventures

the regular sizes.

Thompson to be?" asked my friend curiously. "Well," I replied, cautiously, "ber face is sort of young-looking, but I always think you can tell a woman's age better by her hands—and she bas old-looking handa." I was amazed to hear that she was five years younger than I had thought. But there's no use talking, hands are telitales. And with all the helps for keeping hands in with all the helps for keeping hands in good condition these days there is really no excuse for ill-kept rough skin. This lotion that one of the shops is show-ing, for instance—"it nourishes the skin" is the assurance, and keeps the hands plump and firm. And certainly it would be a simple matter to use a bit after washing and before going to bead. It costs but fifty cents a bottle.

usual feature of this tricotine cape. 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 2000. It is described in today's fashion A Daily Fashion Talk by Florence Rose THE number of cape wraps shown this

What Fashion Says Heavy materials are used for the trinming on sheer white waists.

A pretty tunic blouse of blue linen

One may wear the veil thrown over the hat and let fall as it will. Many of the new evening gowns hang from shining shoulder straps.

Full figures can be made to appear slim with correct straight lines.

The Question Corner Today's Inquiries

Today's Inquiries

Who was Miss Sybil Carter?

When the wallpaper is discolored how can the walls be removated without papering?

What handy invention is convenient to the home dressmaker on a dark day?

If it is inconvenient to take the shoes to the shoemaker as soon as the heels start to run down what temporary straightening can be done at home?

How can the pleats in accordion-pleated collar and cuff set be kept flat during the laundering?

What novelty in sleeveless sweaters is being shown in needlework shops?

Yesterday's Answers

When rugs show worn, frayed ends, buttonhole them over with strong yarn of a harmonizing color. The seventh wedding anniversary

is woolen. Immediately after oiling a sewing machine take the precaution of running some waste material through the machine in order to use up the surplus oil which might come off on the material to be

rewed. Georgette crepe can be used as a tucked vest in a crepe de chine waist with a most attractive ef-

fect.
The newest style of detachable collar is made round like a bib, with the fastening in the back and trimming on both sides.
A day bed is one that is convertible into a couch in the daytime.

writers in the world was the machine especially designed and built for Li Hung Chang, the great Chinese statesman. It was fitted with twenty sets of Chinese characters, comprising a collection of no fewer than 1800 keys. No dies were available, so the engraving of the type had to be done by hand.

Ladies Have a Clear Sweet Healthy Skin By Using Cuticura

Promote skin purity, skin com-fort and skin health by making Cuticura Soap, Oint-ment and Talcum your every-day toilet preparations.

Just touch any

redness or roughness with Cuticura Oint-ment. Wash off in five minutes with Cuticura Soap and hot water, best applied with the hands which it softens won-

derfully, and continue bathing a few moments. Rinse with tepid water. Dry gently and dust on a few grains of Cuticura Talcum Powder, a fascinating fragrance for powdering and perfuming the skin. Contrast this simple, wholesome treatment with tiresome massaging

Sample Each Free by Mail. Address post-care "Cuticura, Dept. 6M. Boston." Sold everywher Soap 25c. Cintment 25 and 56c. Taleum 25c.

now to your Spring and Sum-mer slumber helps. Of course you need new hair mattresses and box springs. Which shall they be, the Faultless kind, unequalled in luxury and endurance, or the usual upholystery sort? In comfort and true economy Dougherty's Faultless Bedding is in a class by itself.

Luxurious Box Springs, Reliable Hair Mattresses, Wooden Bed-steads, Day Heds, English Down Furniture, Dainty Blankets and Comforts, Artistic Lamps, White enamel Nursery Accessories, Baby

MARRIED WOMEN MUST GIVE UP WAR JOBS, SAYS SOLDIER

Did you know that you can get union Suits with bodice silk tops? The silk extends almost to the waist and He Says, Can Well Afford to Support Them—Asserts They there are not even straps over the shoul-ders to show through a fine waist. Yet if your camisole lace is thin and allows Keep Our Boys Out of Positions

keeping the soldier out of a position by need the money and they need jobs holding on to her war job? No less quickly to get a start and to make up S I've been known to say before, than a soldier late of France writes for the time lost in fighting for these A high spring winds do bring with stirringly on the subject urgently as-married women! What is the fair them a need for veils. But veils can serting that hundreds of returned sol- thing to do? AN EX-SOLDIER."

HOW old would you take Mrs. do not have to work, but that the do not have to work, but that the extra pocket money certainly comes in

"Don't you think it is high time these women go home, and that they start to run their homes as they used to run them, now that the war is over? I actually know women who have their children shipped off to their Frandmarcats, in order to be better. grandparents in order to be able to go to work every day. These women belong at home. They are unfair in every way—to their husbands, to their children and to the men who went into the service.

"I had the good fortune to go to France and fight for good old Uncle Sam and also had the good fortune to come back and get my former po-sition. So you see I am not writing in any particular sorehead fashion. But day after day when I see these well-dressed women flashing their wedding rings around an office and know there is a line-up of good smart fel-lows, some of them not knowing where their next meal is coming from, waiting for these positions, it makes me think the married women are giving the soldier boys, for whom they cheered so loudly, a pretty raw deal.

"LET these women stop giving their husbands meals from the delicatesser and start to keep house again as it ought to be kept. Just because we had a war is no reason why mer should eat potato salad for the rest

Some one ought to clean out the

s peep of undervest, to all intents and purposes, your vest is of silk. These combinations are priced at \$2.25 for keeping the soldiers

Removes Wrinkles

Hang all sorts of garments out in the night air to remove wrinkles, whether it be cotton, slik, satin, velvet or chiffon

For Spring

For early spring wear are hats made entirely of ribbon, satin or taffeta. Blouses, designed to be worn with suits, are especially partial to embroid-

Some of the new jerzey frocks for spring come in strong colors like turquoise.

If You Love **FLOWERS**

You Will Not Only Be Interested in the VARIETY But the PRICES

of Flowers The Century Flower Shop 12th Street below Chestnut Street



1423 Walnut Street

Shop, Inc.

FURS HATS WAISTS CLOTH AND SILK TOP COATS SILK AND WOOL **SWEATERS** NOVELTY BAGS

Pattern Pumps

Spring 1919

Smarter Than Ever

PARIS

Distinctive creations in both medium and high Louis heels in white, black and patents.

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More Black Satin Oxfords Ready at 7.50 and 8.50

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Cailored Suits - Street Coals Gowns - Wraps Paris - Hats

The Most Noteworthy and Authentic Fashion Showing of any Establishment

in America

And So They Were Married By HAZEL DEYO BATCHELOR

And Ruth looked about with critical eyes. She tried not to be critical, but found it impossible not to notice things. The tablecloth was clean, but of very poor quality. The china was chean, bit of very poor quality. The china was simply that the rolling countries of the place impossible. Scott had never indicate with furniture and the archinduce of th THEY sat down to the dinner table carriage.

whing chap, blonde and well groomed, in the could not help wondering if he could be contented always with this ay of living, if he would not grow way from his wife in time, particularly the did nothing to keep herself up.

would be contented always with this way of living, if he would not grow in any from his wife in time, particularly if she did nothing to keep herself up.

Left alone with Scott for a few minites, she leaned across and said quickly:

"Let's go."

When the Merritts came back they bound Scott discussing a timetable.

"Oh!" exclaimed Grace, "you're not hinking of leaving, are you? Why, I ad expected to have you for suppercounted thinking of leaving, are you're not hinking of leaving, are you for suppercounted in the first state of the country will be a nice woman, with possibilities, but included the first way in the way in the first way in the

Copyright, 1919, by Public Ludger Co.

Eight branches of

Two lecks, chopped fine,

One-half teaspoonful of nall.

One-half teaspoonful of paprika.

French and Italian and Swiss

cooks frequently serve a vegetable

garnish with steaks. It is prepared

One green pepper, chopped fine,

One and one-half tablespoonfuls

slice of lemon.

centers and fill with onions or cucumber mayonnaise. Broiled Hamburg Steak

Do not fry or pan hamburg steak made from flank of sirloin. Place meat in bowl and add Three-quarters cupful of moist bread crumbs.

One onion, minced fine, Two tablespoonfuls of parsley. One teaspoonful of salt. One-half teaspoonful of paprika,

One egg.

Mix, form into flat cakes, brush with salad oil, place on baking dish. Broil in gas broiler for eight minutes, then place in hot oven for seven minutes longer. Spread with desired butter and send to table in the specific paper. desired butter and send to table in baking dish. This will give a delicious flavored meat in place of the ...

seeing instead that he little room, the unit of the diding was managed. Scott, manilke, had not noticed those things. The Merritts were decidedly not the kind of people he would want for close friends, but if he had noticed anything about the house it was simply that the rooms were walk, Grace could put the baby in the carriage."

Buth remembered remuniscently in mud oozing up between the cracks of the boardwalk, the unfinished bounes, the

the center was a glass candlestick with a pink embossed candle in it.

The dinner was plain and well cooked and the dessert, lemon pie with thick white meringue, was delicious. There was no coffee; tea had been served with the dinner.

Afterward they sat around in the living that could not see anything attractive about it, anything that could possibly waken that look in Grace's yes.

Arthur Merritt talked about the money they saved by having a garden, about ingh cost in general and Ruth almost as alont as Grace, sat and looked at the two men. Arthur Merritt was a good-thoking chap, blonde and well groomed, that could not help wonderfug if he would be contented always with this would not leep wonderfug if he would be contented always with this with the would be contented always with this would be contented to the would be contented always with this would be contented always with this would be contented always with this would be contented to the would be con

throughout. Serve only

Hair Mattresses

1632 CHESTNUT STREET

Softest and Finest Made Characterized by a quality

of materials and workmanship that has no peer. Give thought