

MAKING THE HOLIDAY CANDIES : BEAUTY AS A DUTY : RUTH AND SCOTT : IN THE SHOPS

NOVEL EASTER EGG IDEAS BY MRS. WILSON

Recipes for Holiday Delicacies That Will Delight the Youngsters Next Sunday Morning and an Easy Way to Color Eggs

By MRS. M. A. WILSON (Copyright, 1919, by Mrs. M. A. Wilson. All rights reserved.)

MANY mothers object to the use of dyes in coloring Easter eggs that the small children use. Yet they are most anxious that their wee folk have variety of Easter goodies.

Have you ever tried the home vegetable dyes? Eggs may be dyed a lovely shade of yellow by cooking the eggs in a pan with the skins of yellow onions; the amount used will determine the amount of coloring. Spinach and parsley will give the green coloring, while beets will color from the shade of delicate pink to a deep red. Names, dates and mottoes may be readily written on the eggs by using a small brush and a liquid fat. Write this on before dyeing. The surface of the egg must be absolutely clean and the writing should be set about one hour before cooking the eggs. It will take but a little practice to provide a large variety of these eggs.

The eggs may be made from sponge cake, dipped in either fondant or water icing, and then decorated with small flowers or a name or greeting written with icing.

To Make This Cake Place the yolks of three eggs in a bowl and add

- Three-quarters cupful of sugar. Cream until light and lemon colored, and then add. Four tablespoonfuls of water. One cupful of flour. Two level teaspoonfuls of baking powder.

Beat to mix, and then cut and fold into this mixture the whites of three eggs, beaten stiff. Pour in a greased and floured pan, and bake for forty-five minutes in a moderate oven. Remove from the pan and cool. Cut into pieces and then trim into shape with scissors into the shape of an egg. Cover with either fondant or water icing.

Fondant Icing Place two cupfuls of granulated sugar in a saucepan and add

- Three-quarters cupful of boiling water. One-quarter teaspoonful of cream of tartar. Five tablespoonfuls of white corn syrup.

Stir until the sugar is dissolved and then with a damp cloth wipe down the sides of the saucepan. Bring the mixture to a boil and cook until it forms a soft ball in cold water, or if you use a candy thermometer cook until it reaches 240 degrees Fahrenheit.

Remove from the fire and pour on a large well-oiled metal platter. When partly cool, work, using the cake turner like a hoe to knead. Do this until it turns creamy white, and then work with the hands into a ball.

To Use When ready to use place in a

Mrs. Wilson Answers Questions

My dear Mrs. Wilson—Can you give me a reliable recipe for making baking powder, also how can I keep lettuce from turning rusty-looking after it has been on the ice for a couple of days? You will greatly oblige by answering. Yours truly, Mrs. S. L. P.

It is neither profitable nor successful to prepare baking powder at home, it would require many siftings through bolted silk sieves. Wrap lettuce in damp cheesecloth and set in cool place. Frost will tinge lettuce a rusty brown.

My dear Mrs. Wilson—Will you kindly give me directions for preparing bismque mousse and also your recipe for preparing candied sweet potatoes? S. H. G.

Bisque Mousse One and one-half cupfuls of grated stale cake crumbs. One and one-half cupfuls of whipped cream. One-half cupful of powdered sugar.

Two teaspoonfuls vanilla extract. One teaspoonful almond extract. Beat cream, add sugar, crumbs and flavoring, pack in mold and then bury mold in mixture of salt ice, using three parts ice to one part salt, for two and one-half hours.

Candied Sweet Potatoes Cook potatoes, pare and place in baking dish and add

- One cupful syrup. One tablespoonful of butter. One teaspoonful almond extract. Beat cream, add sugar, crumbs and flavoring, pack in mold and then bury mold in mixture of salt ice, using three parts ice to one part salt, for two and one-half hours.

My dear Mrs. Wilson—Will you kindly tell me how to make a rich mocha filling for a layer cake? Thanking you, I am, very truly yours, F. L. C.

Mocha Filling One cupful XXXX sugar. Five tablespoonfuls butter. Two teaspoonfuls mocha extract. Beat butter to cream, add sugar and flavoring and beat until mixture is creamy.

My dear Mrs. Wilson—I wish to do a recipe for a light and moist layer cake and orange

double boiler and heat slowly, stirring constantly. Add the flavoring and just a tablespoonful or two of boiling water to thin it sufficiently, so that the fondant may be poured over the prepared cake.

Place the eggs cut from the cake on a wire rack, and have a large platter underneath. Pour the fondant over the eggs and then let dry. Gather up the fondant on the platter and repeat the process. If you pour the fondant over the eggs, using a spoon, take care that they are well coated. You will waste less of the fondant.

Water Icing Place in a bowl

- One and one-half cupfuls of XXXX sugar. Three level teaspoonfuls of cornstarch. One teaspoonful of lemon juice. One teaspoonful of vanilla. One teaspoonful of almond extract.

Add just sufficient boiling water to allow the mixture to spread. Beat with a wooden spoon for five minutes. Coat the eggs in the same manner as for using the fondant.

Cocoa-Nut-Coated Eggs Cut the eggs from the sponge cake mixture and spread lightly with raspberry jam. Then roll in cocoa-nut.

Nut-Coated Eggs Cut the eggs from the sponge cake and spread with a mixture prepared as follows: Place in a bowl

- Five tablespoonfuls of butter. Three-quarters cupful of XXXX sugar. One teaspoonful of mocha flavoring. One teaspoonful of almond extract.

Beat until creamy and then spread on the eggs prepared from cake. Roll the eggs in finely chopped nuts.

Crumb Eggs No. 1 Dry the trimmings from the cuttings of the eggs from the sponge cake. Put through the food chopper, then measure the leftover fondant, and to each cup of fondant add

- One-half cupful of raspberry jam. Mix well until well blended, and then add sufficient cake crumbs to form the mixture into eggs. Roll in XXXX sugar and then coat with water icing.

Crumb Eggs No. 2 One-half glassful of peanut butter. One-half glassful of raspberry jam.

Place in a bowl and beat to mix. Add sufficient cake crumbs to mold. Form into eggs and cover with chocolate icing.

Chocolate Water Icing One cupful of XXXX sugar. One-half cupful of cocoa. Three tablespoonfuls of cornstarch. Sift to mix and then add

- One teaspoonful of vanilla extract. One teaspoonful of lemon juice. Beat hard for five minutes to blend, and then dip the eggs.

filling. Two layers and not three, please. I like thin layers and thick filling.

I have what I consider repeated failures in layer cake, the cake being too solid and stiff, yet am considered a most successful cook in most other things and would appreciate a response to this request. Thanking you in advance, I remain, A. P. C.

See replies to Mrs. L. A. B. Bake mixture in two layers and reply to J. A. R. for fillings.

My dear Mrs. Wilson—Would you give me a recipe for biscuits? Although mine are always very light, they never rise. Would you also give me recipe for pie crust (standard measure) and the best shortening to use? I hope you are going to stay with us a while and that we will often have an opportunity to hear your lecture. Your lesson at the armory Saturday evening was much appreciated by, very sincerely, ELIZABETH.

Biscuits Two cupfuls of sifted flour. One teaspoonful salt. Four level teaspoonfuls baking powder.

Sift to mix. Now rub in two level teaspoonfuls shortening and mix to dough with three-quarter cupful of milk or water.

Work to smooth elastic dough in the bowl, then roll out on flour-dusted board three-quarters-inch thick, cut, brush tops of biscuits with shortening and bake in hot oven fifteen minutes.

My dear Mrs. Wilson—Will you kindly give me a recipe for a creamy, rich rice pudding? Mine are always so stiff. Thanking you, MARY L. BROWN.

Rice Pudding Wash four tablespoonfuls of rice in warm water, then place in baking dish and add one cupful warm water. Cook until rice is soft, add

- One pint milk. Five tablespoonfuls sugar. Stir to mix, bake slowly, stirring frequently. Flavor with cinnamon or nutmeg. Your trouble is too much rice.

A RUFFLED FROCK IN BLUE AND WHITE



The ruffled frock is high in favor, and here is one that uses ruffles in novel fashion. Navy blue and white georgette, a combination smarter than black and white, forms the color scheme.

Daily Fashion Talk by Florence Rose

FROM the clothes point of view the world of femininity might very conveniently be divided into the women who like ruffles and the women who do not.

If you like ruffles, it is quite natural, because you appear to advantage in ruffles. If you storm and sputter whenever the fashion for the ruffled frock sort of clothes comes in, it is because you are of the type whom this sort of thing does not become. You look best in the more severe or less fluffy sort of thing. You revelled in the noyenage frock, which was at the other end of the pole from ruffles. It was as far removed from ruffles as Queen Berengaria, bride of Richard the Lion Hearted, or any other medieval beauty, was from Marie Antoinette or La Pompadour.

Well, the anti-ruffles women have had their turn. Now it is time for the women who appear charming only when they wear the less severe type of clothes to have the field. Just at present we are in the transition stage. The frock depicted today is evidence enough of this, and instead of being rather hotch as a result it is entirely charming. These are ruffles aplenty and a skirt that suggests Joe Peep and a daintiness that we have had little to do with within the last few days. But in the plainness and the simplicity of the bodice there are the best features of the modern age type.

It is designed in georgette—a material that seems to lend itself to any sort of fashion. And the colors are navy blue and white—which, by the way, is one of the smartest combinations of the moment—every bit as much as, in fact, black and white, and much less usual. The white is used to form the bodice and the skirt, with its rows and rows of ruffles, and the blue is fashioned into the overbodice and a large sash that is tied in the back. A truly French touch is the short sleeve that you must take with you, whether you have a lovely figure or not, if you are in the vanguard of fashion.

The hat, which is made up of the navy georgette, with a circle of small ostrich tips about the crown, though it is especially made to go with this frock, is just the sort of hat that will find a ready sale as the summer, with its need for the hat that gives shade and is light, sets in.

(Copyright, 1919, by Florence Rose.)

Of Interest to Women

The champion woman trapezist of the world is Mrs. C. E. Grant, of Los Angeles, whose record of 1474 out of 1600 targets is the best average ever achieved by one of her sex.

The coming of peace has seen the passing of the conductresses who were employed in numerous cities of the United States and Canada during the war, when male help was unobtainable.

Mrs. Lenora Z. Medler did not succeed in her candidacy for mayor of Chicago, but she declares she is satisfied with having "broken the ice" for a woman to become chief executive of the second largest city in America at some time in the future.

Industrial demonstration centers, in which the knowledge gained by the industrial workers of the Young Women's Christian Association during the war as to the problems of working girls will be put into practice under peace conditions, are soon to be established in ten of the larger cities of the United States.

A Private and the Ladies

There is a close connection between members of the American Peace Commission and members of the Y. W. C. A. The connecting link is one Dennis Low, private of the "fighting 69th" from New York city.

It happened like this: Captain Merle Smith, also of New York city, who wears the rainbow insignia of the 42d Division on his sleeve, is an aide to the Peace Conference attached to Secretary of State Robert Lansing. Captain Smith is also son-in-law to Mrs. Margaret Fowler, of Pasadena, Calif.

Mrs. Fowler is hostess to the Y. W. C. A. headquarters. Mrs. Fowler is a very busy woman. One day Captain Smith sent his orderly, Private Low, to do an errand for Mrs. Fowler.

And now Private Low comes daily to headquarters "to see if there's anything I can do for you and the other young ladies here," as he puts it.

Please Tell Me What to Do

By CYNTHIA

Calls Down "Adventurer"

Dear Cynthia—I am a reader of your column and have just been reading about the boy who called himself the "adventurer." He is only a boy, because a fellow with any sense wouldn't talk that way. Did he ever think that his mother was a young girl, and would he have liked somebody to break her heart? And also when it comes time to pick a wife nobody with any sense will want him.

I am a young girl past seventeen. No one ever accused me of being good-looking, but I am considered a good scout. The boys have a club and we girls go out with any of the boys and have no thought of seriousness. Let some of the boys and girls speak up. LORRAINE.

Try and See

Dear Cynthia—I have been reading your helpful column for some time, and I wonder if you can help me now. I used to keep company with a girl whom I loved dearly. We kept company for two years. About six months ago we broke off. I loved and still love her, but she has another sweetheart. (1) How can I get her back? (2) Would it be proper for me to try to get her back? S. E. A.

If this girl is engaged to another man the only honorable thing for you to do is to let things rest as they are; but if she is not engaged to him, there is no reason why you should not call to see her and have a talk with her. You can tell her that you care for her still and ask her if there is any hope of gaining her love. It can do you no harm, and if you find she cares for the other man, at least your mind will be settled on the matter, and that is better than uncertainty.

Wonders if He's Engaged

Leona Lee: What do you mean, dear, about meeting him at the movies? Does not this young man take you to the movies? Surely you don't make appointments to meet boys inside of these places. There is something so wrong in the attitude of young girls with boys that it is very difficult to understand the habits they have gotten into. Nice little girls do not go to movies alone, dear, nor do they meet boys inside the movies by appointment.

If this boy likes you and wants to go see you let him go by all means, and if he wants to take you to the movies and your parents approve, go with him. Don't meet him in the street or movie houses.

Another thing, if the boy says he is not engaged to this girl why should he not call on you? There is no reason for you to know, and in fact it is very foolish to think of sentiment in every friendship with a boy. Be sensible and friendly, and when it is time for love it will come.

Stands Up for the Boys

Dear Cynthia—I am a non-stant reader of your column and of all the interesting stories the most interesting is the one "Babe" writes calling the boys "heart-breakers." I am a girl who has seen seventeen winters and am proud to say that I have gone out with boys for the last four years. I have never got into any trouble, and I have never had a "heart-breaker." Of course, if a girl meets a fellow, throws him all different looks and then tells him that he is the nicest and prettiest boy she has met, he will love her for that minute. Then when he turns away she calls him a "heart-breaker." I think that the girl who says that may be a young lady in age but a child in sense.

Now, "Babe," place yourself in a boy's place and you meet a nice-looking girl and she tells you things nice to the ears, will you not fall in love with her talk instead of her? I should say you will. The way I talk to my boy friends is the way I would talk to a brother. Now I perfectly agree with you. I should say to parties with them and have never yet had a "heart-breaker." If you do, I think the boys are the best part of a girl could wish for. Now please, Cynthia, will you publish this little note in regard to "Babe's" heart-breakers? F.L.O.

Things to Know

Clean stained knives with a raw potato kept damp with water and dipped in powdered brick dust.

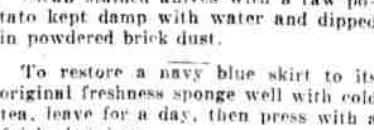
To restore a navy blue skirt to its original freshness sponge well with cold tea, leave for a day, then press with a fairly hot iron.

When boiling fish remove all scum quickly as it rises to the top of the water, as it deadens the flavor of the fish if allowed to remain in the pan.

The case of the great Napoleon was one of the few on record of a person whose first finger was longer than his middle finger.

Spanish paper money bears the portraits of great literary men, painters, musicians, generals and other notable of the nation.

A Chair for Dolly



Four spoons, a little piece of cardboard and some glue are all the materials needed for this little chair for Dolly. If you want a little gold chair, paste gilt paper on the cardboard; or if you want a novelty chair, cut out little dolly figures from the magazines and paste them on. Cardboard strips hold the back in place.

FOR SUMMER MORNING WEAR



Recreation View Company

The Backyard Kitchen Garden Must Have Its Own Sunshine

By JANE LESLIE KIFT

WHERE you plant your garden is of paramount importance. There are four locations usually spoken of as "exposures." We have northern exposure, meaning that such a plot faces the north, and also southern, eastern and western. Each exposure, if there is an absence of complete shade, has its own different lengths of time each day.

Now before attempting for the first time to use a backyard or other area the amateur gardener should consider carefully how many hours of the day any part of the space is in shadow from fences, trees or buildings. Because an amount of fertilizer, water and earth will make up for the absence of sunlight in a garden.

At least five hours of sunlight are necessary for a garden, each day. Of course, the more sunlight the better for most vegetables.

Now when you lay out your garden or other plant, keep this in mind and therefore never make the mistake of setting low growing varieties between tall growing kinds, because the tall ones will shade the low ones several hours each day and when they have attained their greatest height will likely prevent them getting any direct sun.

As a rule fallage crops, such as spinach, Swiss chard, kale and lettuce will grow in partial shade, but they must have direct sun two or three hours a day. Therefore, when you lay out your garden plant these four varieties in the shady places and the others in the sunny spots.

After you have prepared the soil and you have everything at hand to plant, go carefully over the entire plot with a rake and make the surface smooth and fine. Use an iron rake for this purpose.

Now that every thing is ready let me make a suggestion. Take a piece of heavy paper and carefully number your rows and write opposite the numbers just what each row contains. Where you finish planting one variety, take a stake and attach the empty seed package to the ground. They may last for weeks and some times when the winds are not too strong, they will remain all season. These aid in the identification of each crop as it comes up. This may seem to some readers like unnecessary labor, but even experienced gardeners have trouble telling the different varieties when they first appear above the surface of the ground.

Adventures With a Purse

DOROTHY was with me as I was "adventuring." I find she has a keen, sharp eye and remarkable judgment. "Look at these cunning book covers," she exclaimed, and we examined them eagerly. "Some are book covers," explained the shopkeeper, "and others are writing portfolios. They are made of American cloth, which is like black patent leather, and in the lower right hand corner is a little Japanese scene in yellow. They are uncommonly attractive and would make a most welcome gift. And here is a secret about them—originally they were priced at \$1, but there are only a few remaining, and so they have been re-priced at fifty cents. One of the book covers, in addition to protecting a borrowed book, would look very nice on the living room table.

This is a story for thoughtful people, because it tells of a most remarkable display of Easter cards and the thoughtful person it is who always remembers to send you a card at Easter time and on your birthday. There are many beautiful cards among them, with dainty little scenes, there are booklets, and in fact every kind of card you could hope to find, and the prices will fit most any purse, from the slenderest to the fattest.

Remember how, when you go to the shore, there is one thing you never overlook, crinkly Japanese rice cakes. I did not know until today that you can get them in the city. I thought it was a delight confined to the seashore alone. But I have found a little Japanese shop, a veritable fairland, that among its other surprises has the rice cakes boxed in most attractive white Japanese boxes, with little scenes silhouetted in black, for thirty-five and fifty cents. As Dorothy said, the boxes themselves are pretty enough to keep and use afterward.

And now, along comes the time for summer petticoats. Of course, you Triumph Those with their soldier dead. How wonderful they are! No grief-bowed mourning theirs, No bitter moans and cries; They stand with upraised head Looking with radiant eyes Above this earth, far, far, To where each golden star Shines in the darkened skies. They have the answered prayers! They wear a glory, shed From the bright spirits fled Beyond the western bar Into God's Paradise. These with their soldier dead, How wonderful they are! —Mary Stewart Cutting, in Every-body's.

LIVING UP TO THE EASTER PRETTY THINGS YOU BUY

Skin Clear, Hair Becomingly Dressed and Hands and Nails Well Kept—The Story of a Girl Who Built Beauty Around a Simple Little Inspiration to Take Care of Herself

I KNOW a hopeless-looking girl who built something close to beauty all around a little bottle of hand lotion. One night she was tired and went into a drug store to get a glass of egg-and-milk and she spent this little, she looked as though it might smell nice. So she bought it, not particularly to rub on her hands—she never bothered about them, although they were rough and red-looking from "lick-and-a-promise" washings, hurried dryings and general lack of care. Her investment was just a white, soft, creamy, and dainty and nice to watch. That night the redness had begun to creep on the hands again, as it will when one has put the lotion on only once. But the inspiration had been won and the girl was undaunted. She sat up until 12 o'clock with a bowl of warm, soapy water on the table in her little boarding-house room and worked with all the fragrant little salves and bottles, and some times when the winds are not too strong, they will remain all season. These aid in the identification of each crop as it comes up. This may seem to some readers like unnecessary labor, but even experienced gardeners have trouble telling the different varieties when they first appear above the surface of the ground.

When she got home, of course she did put the lotion on her hands, for that was the best way to get fragrance. The next morning her hands felt soft, at least softer than they had been for a long time. But the fingernails! Suddenly even all by herself there, she became ashamed of them.

At noon she went into a drug store and bought all the little mysterious jars and bottles of things a woman uses to make her hands soft, creamy and dainty and nice to watch. That night the redness had begun to creep on the hands again, as it will when one has put the lotion on only once. But the inspiration had been won and the girl was undaunted. She sat up until 12 o'clock with a bowl of warm, soapy water on the table in her little boarding-house room and worked with all the fragrant little salves and bottles, and some times when the winds are not too strong, they will remain all season. These aid in the identification of each crop as it comes up. This may seem to some readers like unnecessary labor, but even experienced gardeners have trouble telling the different varieties when they first appear above the surface of the ground.

THE next day—well, I don't think a queen was ever prouder of her jewels than was this young lady with her hands. Any morning, anytime, she would stop a second in her work to look at them, posing them this way and that. But when she looked in the mirror suddenly at the rest of her face, she shabby. Her hair was frizzy—it had been falling out, but somehow she never did anything about it. Her face was pale and yellow from lack of exercise, too little sleep and eating meals at any old time and holding them down until she spent plenty of money on her clothes, which was true, but who would have suspected it?

The rest of this little true story is as far as the girl is concerned. The reliable hairdresser to have her hair treated, which she did and got so used to having it fixed nicely she has never got out of the habit since. She also made up her mind to join a gymnasium class and take a walk every day, which she did, and with steady little calls on will power, came easy. A little health and a little vigor create more health and determination to get out that you can have glowing pink

cheeks and sparkling eyes through following a certain routine for a day or so makes you want to follow that routine every day. And so my little friend, fairy story-like as it may seem, was turned into a new woman.

I WRITE of this young woman at this particular time because I don't think there is any time for beginning all over again as when one has new clothes. And at Easter time most women and girls have pretty new things. But how much lovelier pretty clothes are when one lives up to them. Skin, hair and hands at their best! It is a woman's duty as well as her pleasure.

In French Gray

French gray is a charming tint for the south room and every sort of picture and drapery goes with this attractive wall paper. A bedroom in French gray, with the pretty light painted trim that are so much in vogue, some little conventional design on each piece; cushions in delicate cretonnes, cream curtains and valance for top of each window, is restful and easy to keep clean.

Better than the Best Toast you ever tasted

Here is an old Holland dainty—made from the original recipe. Everyone likes

HOLLAND RUSK

Far more delicious and nutritious than toast. Wholesome, appetizing, and healthy, good every hour of the day. The economy snack and a nutritious, easily digested food for the children. Try it today—warmed and buttered. Large package 15c—don't pay more.

Made only by

Holland Rusk Company, Holland, Michigan, Makers of O-Jay Custard Desserts

George Allen, Inc.

1214—Chestnut Street—1214

Easter week finds us ready to care for the greatest Easter millinery business we have ever known.

Easter Millinery that is Distinctive, Fashionable, Attractive

No end to the many pretty styles we are showing. Ladies, misses and the younger set are all considered in the varied styles embraced in this most comprehensive display of Allen's quality millinery.

\$7.50, \$10, \$12, \$15—up to \$40

Dainty Trimmed Hats for the Little Folks, \$4.00 to \$8.50

"Kaiser" Gloves—in Silk and Chamoisette

Silk Gloves in black and white, in fancy and plain stitched backs—90c, \$1.15, \$1.50, \$2.00 pair.

Chamoisette Gloves in white, grey, mastic, pongee and tan, \$1.00 a pair.

Paris Veilings—Just in Time for Easter

Latest novelties and conservative styles in motifs, scroll and dot veilings, navy, brown, taupe and black—25c to \$1.50 yard.

Allen's French Hair Nets, 10c each; \$1.00 dozen

The quality is the best obtainable and are sold with our guarantee to replace any found imperfect or that do not give satisfactory wear. Cap shape or straight shape to match any shade of hair.

Must others enjoy life while you suffer?

USE Resinol FOR THAT SKIN TROUBLE

That skin trouble makes you feel as though you must creep away and hide. While there is fun and laughter on all sides, nobody seems interested in you. Possibly you could enjoy life as they do if you would but give the Resinol treatment a fair trial. Anoint the red rough spots and irritated places with Resinol Ointment.

Keep the face and skin well cleansed with Resinol Soap for it contains just enough soothing medication to relieve the clogged irritated pores. For other skin disorders on the body or limbs, the same treatment may be applied.

At All Druggists.

For a free trial of soap and ointment please Resinol, Baltimore, Md.

At Your Dealer's All Colors and Clear

Felton, Sibley & Co., Inc. Philadelphia.

Manufacturers of Colors, Paints and Varnishes since 1893

LAVA-VAR Floor Finish Dries Hard as Lava

"I fixed our kitchen floor in about two hours; made it look almost like new with 'LAVA-VAR.'"

"You can put furniture, floors, and all woodwork in first-class condition at the small cost of 'LAVA-VAR,' and with little work."

"It lasts a long, long time, even on floors. It dries quickly and smoothly, and won't turn white."

At Your Dealer's All Colors and Clear

Felton, Sibley & Co., Inc. Philadelphia.

Manufacturers of Colors, Paints and Varnishes since 1893

LAVA-VAR Floor Finish Dries Hard as Lava

That skin trouble makes you feel as though you must creep away and hide. While there is fun and laughter on all sides, nobody seems interested in you. Possibly you could enjoy life as they do if you would but give the Resinol treatment a fair trial. Anoint the red rough spots and irritated places with Resinol Ointment.

Keep the face and skin well cleansed with Resinol Soap for it contains just enough soothing medication to relieve the clogged irritated pores. For other skin disorders on the body or limbs, the same treatment may be applied.

At All Druggists.