IDEAS FOR BABY'S MEALS—IT'S ALL IN THE POINT OF VIEW—FASHIONS—CYNTHIA'S LETTERS

MENUS FOR THE CHILD GIVEN BY MRS. WILSON

Simple, Easily Digested Foods Necessary for Children in Warm Weather—Glass of Milk Between Meals Provides Good Nutrition—A Warning About Flies

By MRS. M. A. WILSON

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DURING the warm weather, every summer, many children are made seriously ill by eating foods that are either unsuitable or that have been carelessly handled or prepared.

Simple, easily digested foods that are prepared and served in an appetizing manner should be the daily portion of every child. The small child from eighteen months to five years should have food entirely different from that given children six to fifteen years of age.

The average child will require from one and one-half to two quarts of milk per day for the eighteen months' old child to one pint per day for the child of five or six years. The light, delicate cereals, such as natural rice, cream of wheat and barley, when thoroughly cooked, may be served for one or two meals each day. The small child should not be permitted to eat any fresh fruit, with the exception of the orange; this is one of the most frequent causes of intestinal disturbances. A potato, baked or boiled in its skin, should be served at the noon meal.

Many inquiries have come to me lately asking how much meat and how it should be cooked for the child just beginning to eat. Do not give children meat daily in summer unless the physician advises it. The small child is usually a very active person and for this reason he will need food that will help him to build up his body, as well as supply energy for his activities.

He will need food to build muscle, tissue and bone structure, and foods that will give him plenty of energy; foods that will supply the mineral salts and the vitamines that are so necessary for his growth and physical well-being. And fat that will help to supply the energy and lubricate his system, and plenty of cool, but not ice-cold, pure drinking water to help the blood stream carry these nutriments to every part of the body.

Good milk, home-made bread and fresh butter should form the main part of every child's diet until he is over ten years of age. Bread made from whole-wheat flour contains the sixteen needed elements that the human body requires for nutrition. Milk will furnish the child with material for muscle, bone and tooth structure, while good butter will help him with his energy requirement as well as furnishing him with the life-giving vitamines. This may be supplemented with a liberal helping of well-cooked cereals and fresh vegetables.

Do not permit the children to eat green fruits or raw vegetables; these foods must not only be thoroughly washed, but must also be well cooked. Milk, fresh eggs or other protein foods that are permitted to stand in the warm kitchen or in a heated room may become very dangerous foods, for you know that the deadly ptomaine germ will quickly develop in these foods during the hot weather if they are permitted to remain in a warm place.

The wise mother will teach her children very early to eat at the noon and evening meal dainty salads made of crisp lettuce, slightly seasoned with salt and one-half teaspoon of bacon fat, in place of salad dressing. Fish and eggs can be easily prepared in most attractive dishes and will help to vary the monotony of the menu.

Thousands of children every year suffer untold agonies because of the carelessness in handling their food. Unless great care is taken food will spoil very quickly. Flies carry and deposit on food left in warm places the bacteria that quickly develop the ptomaine germ. Screen and use the swatter to banish this pest. Do not under any circumstances purchase food that is kept in overheated places or food that is exposed to the street dust and flies. Demand from your merchant a protection against these pests, the filth and dirt. Your child's life may be the penalty for such carelessness. Boil all water for drinking purposes and then cool it. Teach the small child to wash his hands frequently and thus he will help to safeguard himself.

If you have small children screen in the porch for their comfort. Flies and insects will then be deprived of their victims.

A Few Menus

Suitable for children from one to five years of age.

Breakfast
Stewed Raisins
Boiled Natural Rice
Milk

10:30 A. M.
Bread and Butter
Glass of Milk

Noon
Poached Egg
Baked Potato
Salad
Bread and Butter Sponge Cake

3 P. M.
Glass of Milk

Supper
Milk Toast
Molded Rice, with Fruit Whip

Breakfast
Juice of One-half Orange
Cream of Wheat
Milk
Buttered Toast, with Jam

10:30 A. M.
Thin Bread-and-Butter Sandwiches
Glass of Milk

Noon
Small Piece of Boiled Halibut
Boiled Potato Baked Squash
Lettuce
Bread and Butter Stewed Fruit

3 P. M.
Glass of Milk

Supper
Jam Sandwiches
Two Glasses of Milk
Cup Custard

Breakfast
Baked Prunes
Soft-boiled Egg
Bread and Butter
Milk

10:30 A. M.
Bread and Butter
Milk

Noon
Cream of Potato Soup
Well-broiled Lamb Chop
Baked Potatoes
Bread and Butter Lettuce
Junket

3 P. M.
Glass of Milk

Supper
Bread and Butter
Glass of Milk
Junket

Breakfast
Orange Souffle
Bread and Butter
Glass of Milk

10:30 A. M.
Bread and Butter
Glass of Milk

Noon
Chicken and Rice Broth
Small Piece of White Meat of Chicken
Bread and Butter
Lettuce
Stewed Fruit

3 P. M.
Glass of Milk

Supper
Milk Toast
Sponge Cake

Breakfast
Baked Apple
Cream of Barley
Milk Bread and Butter

10:30 A. M.
Jelly Sandwiches
Glass of Milk

Noon
Soft-boiled Egg on Buttered Toast
Baked Potatoes Bread and Butter
Lettuce
Baked Apple

3 P. M.
Glass of Milk

Supper
Boiled Natural Rice
Milk
Bread and Jelly

Breakfast
Orange Juice
Custard Toast

10:30 A. M.
Bread and Butter
Glass of Milk

Noon
Finger-width of Broiled Steak
Boiled Rice Lettuce
Stewed Prunes

3 P. M.
Glass of Milk

Supper
Bread and Butter
Glass of Milk
Cup Custard

Orange Souffle

Place in a small bowl

Juice of one orange,
Yolk of one egg,
One teaspoon of sugar.

Beat to thoroughly mix and then fold in the stiffly beaten white of egg. Natural rice has the brown coat that contains all the nutriment of the grain. Do not feed children the polished or white rice.

About Japanese Women

A recent governmental report shows there are altogether sixty-four occupations open to women in Japan.

Most of the women in Japan smoke, the girls beginning the practice when they are about ten years of age.

Women barbers are quite numerous in Japan.

Japanese women wear gold pins in their hair until they reach the age of twenty-five; at thirty the pins are white and at forty they wear plain shell com[illegible]

DAINTY MORNING DRESS FOR SUMMER

Photo by Fashion Camera Studio.

Perhaps she knows what a lovely picture she makes standing there in the doorway. At any rate, almost any one would look pleased if she had on such a charming dress of brown-and-white checked gingham, with collar, sleeves, belt and pockets of white organdie. The pockets and belt are stitched in brown silk and brown crocheted buttons are used for the fastenings. Narrow bands and long bows of the gingham encircle the neck, elbow sleeves and belt of the dress

And So They Were Married

By HAZEL DEYO BATCHELOR

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START THIS STORY TODAY

TWO days dragged on this way and Alice did not make her appearance. Ruth felt angry and sore that Scott made no effort to conciliate her, and when she spoke to him at all her voice had an edge to it that did not invite tenderness on his part. Saturday came, and Scott, true to his promise, came home early and they went apartment hunting. Ruth took no interest in anything. She made no complaint, simply followed Scott in silence up and down stairs and into different houses, waiting while he interviewed janitors. When he asked her for an opinion she said what she thought, but in a manner that plainly said, "No matter what we see it will not call forth praise from me, you know what I think about it."

Once she did speak. It was just after they had walked down four flights of stairs from a stuffy dark little flat, and Ruth turned to Scott suddenly.

"You see that I wasn't exaggerating any, don't you?" she flung out.

He nodded, but did not speak.

"Well, we might as well take any of these, there isn't much choice."

"Shall we go home?" he asked, courteously.

"What about a place to live; we haven't decided that as yet?" She stole a look at him, and saw the hurt expression around his mouth. Instantly she wanted to say that she was sorry for being so horrid, but she simply would not give in.

"You wouldn't want to try downtown, would you?" he asked suddenly.

"Downtown?" Ruth's voice was incredulous.

"Yes, we might get a remodeled place down there quite cheap, at least we could spread out a little, even if we didn't have everything modern and up-to-date."

Ruth's thoughts were busy with the idea. Once before Scott had suggested that they live downtown and she had laughed at the idea. Now after a desperate hunt uptown for what they had to have she was almost willing to do anything. Of course no one lived downtown in Ruth's estimation but queer people, who did queer things, or tried to. It was the dwelling place of artists and literary lights, but no one who ever was any one would live there. Of course, it was fun to slum sometimes, to go and eat at the funny restaurants with funnier names, and to be thankful that one didn't have to eat there every night, but to live there was different. After all, her thoughts ran on, why not? They hadn't anything to keep up any more. They couldn't keep up with the old crowd, and do the things they did, and no one seemed to care much what became of them. At least it might be fun to see if there were anything downtown. Why not?

"We could try," Ruth replied in a weary little tone, "but it's too late this afternoon."

"We'll get all the papers tomorrow, and plan to go downtown next week some time after we have looked through all the ads." Scott's tone held an elation that was unmistakable, but Ruth did not respond.

When they reached the apartment, the girl at the exchange beckoned to Ruth.

"Some one was here to see you," she vouchsafed. "Mr. Barry."

Ruth's heart leaped.

"Scott," she called, and then hurried over to him. "Bert Barry has been here," she exclaimed, excitedly.

Scott followed her back to the exchange desk almost as excited as she, and asked some questions.

"Yes, he would be back," assented the girl, "in fact he had been back twice already."

Gone was Ruth's apathy of the afternoon; this unforseen incident changed matters. Here was Bert after Alice, and Alice was gone.

They had hardly climbed the stairs when they heard the telephone ringing through the closed door. Scott hastily unlocked it and had the receiver off the hook before Ruth had closed the door behind her.

"Yes, O, hello Bert, old chap; yes, we were out all afternoon househunting. Where are you now; can you come right over?"

There was a pause while Ruth stood waiting. Evidently, Bert was asking about Alice, for Scott replied, "We'll tell you all about it when we see you; yes, surely, in about twenty minutes then."

"Well?" Ruth's tone was eager.

"Well, he's come on for her all right; now what's going to happen next? What are we going to tell him? I'm worried to death about Alice, anyway. Where can she be? She didn't have any money."

(Monday—The Arrival of Bert.)

Mrs. Wilson Answers Questions

My dear Mrs. Wilson—Some time last winter you published a recipe for biscuits seen in bakery shops; they were fine, but I lost the recipe and would like it repeated if not too much trouble. They were baking powder biscuits, but were kneaded a little. Hope you remember what I mean. Thanking you, C. W.

Baking Powder Biscuits

Place in a bowl

Two cups of flour,
One teaspoon of salt,
Four teaspoons of baking powder,
One tablespoon of sugar.

Sift to mix and then rub in two tablespoons of shortening, and then mix to dough with two-thirds cup of milk and water. Knead for three minutes to blend and then roll out three-quarters inch thick and cut. Brush the tops with milk and bake in a hot oven fifteen minutes.

My dear Mrs. Wilson—Will you kindly tell me how to cook ham. I mean fried, as [illegible] will not be hard. It is so salt and hard when cooked; and how to sweeten lard that is strong. Would appreciate a reply very much. MRS. C. G.

Cut the ham in slices one-half inch thick and soak for ten minutes in warm water. Parboil for two minutes, and then lift and drain. Now quickly brown in hot pan. Long cooking toughens ham.

To renovate lard melt the lard in a deep kettle and add two white potatoes, cut into thin slices without peeling, and one ounce of lump charcoal, tied in a piece of cheesecloth. Heat until the potatoes begin to cook and then strain. Place in a cool place.

My dear Mrs. Wilson—Kindly give a recipe for preserving fresh eggs. Had your recipe which I cut out of paper, but lost it. Thanking you in advance. Mrs. C.

See article on eggs in issue of May 20, 1919, using ten quarts of water to one quart of waterglass.

Please Tell Me What to Do

By CYNTHIA

"Happy" Encourages "Doughboy"

Dear Cynthia—Your comment, and the letter from "Experience," rather pleased me. The thoughts expressed were words of encouragement, which I appreciated, and more strongly convinced me that mine was, indeed, the right attitude.

But today I want to forget "self" and reach out to "A Disappointed Doughboy."

"Disappointed Doughboy," I am wondering if I need your sympathy as much as you need mine? I did not stop at reading your letter just as you sent it, but read "between the lines," as well.

It was good of you to express the wish to hear from me, and yet I am at a loss to know just what you would like most to have me "talk" about. Your desire to meet me, or "one like me," is appreciated. I'll frankly admit that you have aroused my curiosity to the utmost.

Perhaps, if I give you some idea what kind of a girl I am, you won't find it quite so difficult to meet "one like me" as you seem to think.

I am just a natural girl, twenty-one years old. While I do not throw up my hands in horror at the girl who uses "camouflage," that sort of thing does not appeal to me, so I don't even powder my nose. Actually! Modestly speaking, I am not pretty; nor would I have you think of me as some "homely prude." I have a weakness for pretty clothes—as every real girl has. To just be natural and make an attractive appearance interests me more. I have a keen sense of humor and invariably see the brighter side, realizing life is serious and regarding it as such. My disposition is a happy one and, all told, I am a happy girl, full of good, honest fun, and thankful for many real friends.

My recent experience has sobered me somewhat, "Disappointed Doughboy," and I am inclined to be more cautious, though not distrustful. The boy who is so shameless in his treatment of a good girl is bound to suffer some day (or vice versa.) That thought gives me no satisfaction, however. Because I have suffered, I do not want another to share the same fate. It is so much better to have these unpleasant experiences before, than it would be to have married and then find the one you had accepted as a life partner to be unworthy. It would then mean a lifetime of unhappiness for both—and an uncongenial atmosphere is not the one in which to rear children. Marriage involves no end of obligations and one must look far into the future before taking that step which will decide either untold happiness or fatal discontentment. I do not hold one unkind thought toward the "man" who led me to believe in him; in whom I placed my trust; who proved himself unworthy. Instead, I am devoutly thankful that I had not already married him. Could there have been contentment and companionship between two whose ideas were as far apart as the poles? Each must be unselfish, for there can be no joy where one shows no consideration for the other. Each must do his or her share, toward making the union a happy one.

It's hard to love and find the true love not reciprocated, but if some thoughtless girl had disappointed you, please don't let the disappointment embitter you. After all, what is a disappointment? We may awake some day to find ours turning into real blessings. Be glad that you are free to choose a girl worthy of your love, and you will find her. Don't cherish unkind thoughts, nor yet allow yourself to dwell upon fond recollections. Enjoy life and be happy and when you meet the girl who is meant for you, you will know her and be better able to love her with your whole heart.

HAPPY.

She Is Bashful

Dear Cynthia—I am what you call bashful and hardly have any boy friends. I am anxious to have a few, but my bashfulness fails me. My friends tell me that boys do not like to make friends with a bashful girl. Is this true? Is there any way in trying to avoid bashfulness? I hope that one of your fellow readers will kindly give their opinion of a blushing girl.

MARGARET M.

The way to overcome bashfulness is to forget about it entirely. You are thinking too much of yourself, dear. Just put it out of your mind and be natural with boys and girls alike.

Do not pay attention to things people say of hidden meanings. There are always, it seems, some silly young people who take delight in saying such things and trying to worry others. It denotes a rather low type of mind in them, dear. Just do not pay attention to it.

Would Cure Impediment

Dear Cynthia—You have helped so many of our readers and I would be very pleased if you could only help me. I suffer a great deal from what you call tongue-tie. Do you think there is any method of curing this? I would be willing to make any sacrifice, that is not too difficult for me to do, in order to cure this. I feel very much ashamed of myself when I cannot talk clearly, especially when there is company. BETTY G.

An impediment in the speech may sometimes be overcome by the careful following of a doctor's direction. Consult a good physician.

DAINTY DANCE FROCK

Point d'esprit and filet lace combine to make this little summer gown for dancing. The ribbon over the shoulders may be used in a color most becoming to the wearer

A Daily Fashion Talk by Florence Rose

ALL of the younger set have plunged themselves into dancing this summer, just as though it was something entirely new and about which they had never before heard. For those who are fond of dancing the omission of parties during the war was a hardship, but it is all forgotten now in the joy of the dance and added pleasure of having the boys back from the other side with whom to dance.

Not only is it necessary to have a number of dancing frocks for the summer, because there are many parties and one does not wish to be seen continually in the same dress, but dancing in the summer is extremely hard on the frock. The dresses rumple more easily in the warm weather and the heat of the body wears the material very quickly. It is all very well, dancing in sweaters, in afternoon clothes or sport garments, but those who have tried it have found that the garments were ruined for the occasions for which they were originally intended. The cooler one dresses for dancing the more attractive and comfortable.

The artist has designed a dancing frock for today, one which should be interesting to the young women. The material used for this dress is dotted point d'esprit. The band across the shoulders and the trimming on the skirt are of filet lace. The bodice is made full and blouses over the girdle a trifle. The skirt is straight and made like a tunic, hanging over a foundation skirt of white net, finished at the lower edges with two ruffles. Ribbon is used for the shoulder straps and also extends down the front of the skirt at either side. The girdle is of the material and ties in a bow at the left side.

This same design might easily be carried out in net, or even in organdie.

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The Question Corner

Today's Inquiries

1. Is it correct for a young man to speak to girls who happen to share the same table with him at the summer hotel?
2. How can a very dainty touch be added to the white organdie collar and cuffs worn with a taffeta dress?
3. Why is it wiser for a woman whose hair is just graying not to wear a taupe veil?
4. Suggest three attractive wedding gifts that are reasonable in price.
5. What cool white fabric is being used for the negligee?
6. When was silk first discovered?

Yesterday's Answers

1. There were 14,394 pairs of twins born in a year in the United States, according to the latest birth rate census.
2. The number of sets of triplets born was 155.
3. Novel place cards and invitations for the summer party can be made by cutting out flowers from colored paper and stiffening the backs of them with pliable cardboard.
4. The black jet buckle is a very striking bit of trimming for white kid or satin slippers.
5. Sleeping without a pillow or with the smallest, flattest sort of pillow and taking deep breathing exercises helps to keep the neck young.
6. To prevent the chin muscles from getting flabby give this treatment: Let the finger tips meet under the chin and then with the backs of the hand press firmly upward toward the ears.

TWO IN THE SAME FAMILY DIFFER MUCH ON VACATIONS

The Fashionable Resort Is a Red Flag for Daughter and Roughing It Is Mother's Favorite Firecracker

"I CAN'T see what under the sun you find to do up there," said mother, as she sat and darned sundry holes in daughter's collapsible bathing suit. "Poor beds, no hot water, no chance to show your pretty dresses or anything. There's a lake. Well, what of that? Well, we'll say that you can sit and look at a lake all day. Now, what's the difference between that lake and any other lake around here?" (Holds bathing suit up to look for more holes) "I bet I can tell you just what you do. You get up in the morning, eat your breakfast and go down and sit in the sun and watch the water. Then you walk a mile or so to get the mail. Then you come back and go in bathing. Why you have to go 300 miles away to go in bathing when there's one of the finest resorts in the country an hour's ride from here is certainly beyond me. You never have a chance to wear a pretty bathing suit. Nobody cares how you look. Gracious, I'll have to let this bathing suit down. You don't mean to tell me you wore it like that all that time last summer? You don't seem to have any sense of decency at all. I'm going to buy you a new bathing suit, roughing it or no roughing it.

"Well, that's the way it goes. And let me see what else you do. You go fishing. Well, what pleasure you find in sitting in the hot sun all day with a line in the water and handling angle worms and frogs is beyond me. Not for mine. You can have your camp life. Poor beds, no hot water—not even a good movie."

AND for a moment there was silence. Then daughter came to life, as it were!

"Well, what you see in sitting in stuffy moving picture places at a crowded summer resort and walking your feet off up and down a boardwalk is just as much beyond me. Takes you two hours a day in a little two-by-four bathhouse getting ready and unready to spend a measly little half hour in the water. And what do you do then? Jump up and down in the waves and scream if one hits you above the knees. I can tell you what you do, all right. You dry your hair and then you go up and listen to the auction sales until lunch and then you go in the dining room of the hotel and find that the chicken is all gone and they've just served the last plate of ice cream.

"Then after lunch you take your crocheting and sit on the porch and rock and rock, and everybody rocks until somebody yawns and then everybody yawns and one by one you go off to hot rooms to take naps. Then you continue the crochet party later in the afternoon on the pier and listen to the band. And that night you simply have to go out because if you don't people'll think you haven't any friends or don't know how to take a vacation.

"And if you're a girl and want to stay on the porch for the evening it's considered more or less of a disgrace. No questions asked—at least not more than thirty; but plenty of whispering. Poor girl, good to her mother, but it's too bad the boys don't take to her. If you told them you just wanted to sit still and then sneak down to the walk later on to have a look at the water and the stars and talk to them all by your lonesome, they'd think you had gone mad. Summer resorts—not for mine. Me for the great outdoors!"

QUEER, isn't it, how two people living in the same house all through the winter time and mingling with the same people can have totally opposite ideas about vacations. There is simply no use in the world trying to get together on the subject. One word about the seashore is like waving a red flag in front of the daughter of the house and one word about the camp in the woods by the lake is like putting a favorite firecracker under mother's chair.

The only way one can hope to settle it is to apply the philosophy of a certain versifier who wasn't talking about vacations at all. "You go your way, I'll go mine. Neither of us need repine."

GILDING GLASSWARE IS INTERESTING VOCATION

A NEW vocation for girls is glass gilding. A number of girls who had been doing "war work" have taken it up.

The tools for the gilding work are the simplest imaginable—a gilder's cushion, consisting of a little narrow board, with a leather pad and on a narrow side a protective shield of strong paper, or thin pigskin, nailed on. On the under side is a leather loop, in which the thumb of the left hand is inserted, so that the cushion can be handled like a painter's palette. From the book of gold the gilder carefully blows several leaves of gold against the protective shield, passes the gilding knife under one of these leaves and spreads it smoothly on the cushion. With the knife it is then divided into strips of the requisite length and breadth, which are laid on the surface to be gilded. For this purpose one uses a broad brush, thinly set with hairs, which is known as the gilding tool.

As the adhesive medium, or binder, between the gold and the glass, one employs a solution of alcohol and isinglass. The preparation of this adhesive demands the greatest care, and experience is the best teacher. Upon this depends the success of the work.

Take a small piece of isinglass, boil it out thoroughly in water, pour the solution through gauze and add a little alcohol to it. With a short, thick brush of hair apply this solution quite liberally to the glass surface to be gilded and lay the proper piece of gold on it. Proceed in this manner until the entire piece has been gilded. In the meantime constant moistening again and again is necessary. This must be done in such a manner that the gold is not floated off. After gilding, place the article gilded in a sloping position and allow the surplus water to drain off. Then place the article gilded side up in a box, place over it unsized tissue paper and dust over this washed chalk. The object of this is to absorb the moisture, and the paper interposed is to prevent the balling up of the chalk, just as the alcohol expedites the evaporation of the fluid and insures a brilliant gloss to the gilding.

When the gilding is perfectly dry one can proceed to the polishing. For this purpose a rag of silk velvet is used and the piece of glass is rubbed vigorously backward and forward over the gilded surface. If during the polishing the gold rubs off, then either the gilding was not properly dry or the solution was too weak. If too much isinglass was used the gold will show spotted places and the high polish will be lacking. These are signs of which every one can avail herself, and patience and practice will soon bring good results.

Dull gilding requires a cell of varnish. The surface to be gilded must be covered with damar or copal varnish by means of a soft, broad brush, thinly and evenly, which is the principal thing. After drying, which must be proceeded so far that on touching the varnish with the finger nothing comes off, the gold leaf is laid on evenly and smoothly. This gilding is not polished over.

What is said of gold gilding applies also to leaf silvering, except that the solution for bright silver gilding must contain rather more isinglass, as the silver leaf is harder than gold.

This vocation is one that does not seem to be overcrowded. There is a demand for good gilders in factories where beautiful hollow glassware is made. Of course, one must be artistic, too, for the gold decoration on high-priced glassware is very beautiful and the work of artists.

Simple Garments

The absolutely plain garment, with slots for ribbon to be passed through, is looked on with the greatest favor for underclothes, no matter whether it be nighties, camiknickers, envelope chemises or camisoles. The hems are often scalloped and finished with blanket stitching.

Use Cuticura Soap For Your Skin

All druggists; Soap 25, Ointment 25 & 50, Talcum 25. Sample each free of "Cuticura, Dept. 6 L, Boston."

PHOTOPLAYS PHOTOPLAYS

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The following theatres obtain their pictures through the STANLEY Company of America, which is a guarantee of early showing of the finest productions. Ask for the theatre in your locality obtaining pictures through the Stanley Company of America.

Alhambra 12th, Morris & Passyunk Ave. Mat. Daily at 2; Evgs. 6:45 & 9. WALLACE REID in "YOU'RE FIRED"

APOLLO 52D AND THOMPSON STS. MATINEE DAILY CHAPLIN in "SUNNYSIDE" VIOLA DANA in "The Partisian Tigress"

ARCADIA CHESTNUT Below 16TH 10 A. M. to 11:15 P. M. MARGUERITE CLARK in "GIRLS"

BLUEBIRD BROAD STREET AND SUSQUEHANNA AVE. ALICE BRADY in "RED HEAD"

EMPRESS MAIN ST., MANAYUNK MATINEE DAILY MAY ALLISON in "ALMOST MARRIED"

FAIRMOUNT 26th & GIRARD Av. MATINEE DAILY MONTAGU LOVE in "THROUGH THE TOILS"

FAMILY THEATRE—1311 Market St. 9 A. M. to Midnight. WM. S. HART in "THE FUGITIVE"

56TH ST. THEATRE—Below Spruce 10 A. M. to 11:15 P. M. ANITA STEWART in "A MIDNIGHT ROMANCE"

GREAT NORTHERN Broad St. at Erie 5, 7 & 9 P. M. REX BEACH'S "THE CRIMSON GARDENIA"

IMPERIAL 60TH & WALNUT STS. Mats. 2:30. Evgs. 7 & 9. PRISCILLA DEAN in "PRETTY SMOOTH"

LEADER 41ST & LANCASTER AVE. MATINEE DAILY SHIRLEY MASON in "THE FINAL CLOSE-UP"

LIBERTY BROAD & COLUMBIA AV. MATINEE DAILY SHIRLEY MASON in "THE FINAL CLOSE-UP"

333 MARKET STREET THEATRE 9 A. M. to 11:15 P. M. TOM MIX in "FIGHTING FOR GOLD"

MODEL 425 SOUTH ST. Orchestra. Continuous 1 to 11. NORMA TALMADGE in "The New Moon" "SILENT MYSTERY," No. 13

OVERBROOK 63d & Haverford. Mat. 2:15. Evg. 6:30, 8, 9:30. WILLIAM FARNUM in "THE JUNGLE TRAIL"

PALACE 1214 MARKET STREET 10 A. M. to 11:15 P. M. ELSIE FERGUSON in "THE CITY OF COMRADES"

PRINCESS 1018 MARKET STREET 8:30 A. M. to 11:15 P. M. LOUIS BENNISON in "THE ROAD CALLED STRAIGHT"

REGENT MARKET ST. Below 17TH 11 A. M. to 11 P. M. BRYANT WASHBURN in "A VERY GOOD YOUNG MAN"

RIALTO GERMANTOWN AVE. AT TULPEHOCKEN ST. CONSTANCE TALMADGE in "THE VEILED ADVENTURE"

RUBY MARKET ST. BELOW 7TH. 10 A. M. to 11:15 P. M. ETHEL CLAYTON in "MEN, WOMEN AND MONEY"

SAVOY 1211 MARKET STREET 8 A. M. TO MIDNIGHT WM. S. HART in "REFORMED OUTLAW"

STANLEY MARKET ABOVE 16TH 11:15 A. M. to 11:15 P. M. TOURNEUR'S "THE WHITE HEATHER"

VICTORIA MARKET ST. AB. 9TH 9 A. M. to 11:15 P. M. LOUISE GLAUM in "SAHARA"

When in Atlantic City Visit the Colonial Theatre LEAH BAIRD in "AS A MAN THINKS"

PHOTOPLAYS PHOTOPLAYS

THEATRES
OWNED AND MANAGED BY MEMBERS OF
THE UNITED EXHIBITORS' ASSOCIATION

BELMONT 52D ABOVE MARKET BLANCHE SWEET in "THE WARRENS OF VIRGINIA"

EUREKA 40TH & MARKET STS. MATINEE DAILY EARLE WILLIAMS in "THE USURPER"

JEFFERSON 29TH AND DAUPHIN STS. MAT. DAILY THEDA BARA in "THE SIREN'S SONG"

JUMBO FRONT ST. & GIRARD AVE. Jumbo Junction on Frankford "L" STAR CAST in "DOMBEY & SON"

LOCUST 52D AND LOCUST STREETS Mats. 1:30, 3:30. Evgs. 6:30 to 11. W. S. HART in "SQUARE DEAL SANDERSON"

NIXON 52D AND MARKET STS. 2:15, 7 and 9. CHRISTIE COMEDY "WHEN MARY MOVED IN"

PARK Ridge Ave. and Dauphin St. Mat. 2:15. Evg. 6:45 to 11. NORMA TALMADGE in "THE NEW MOON"

RIVOLI 52D AND SANSOM STS. MATINEE DAILY BILLIE RHODES in "IN SEARCH OF ARCADY"

STRAND GERMANTOWN AVE. AT VENANGO WALLACE REID in "YOU'RE FIRED"