

WHAT TO HAVE SUNDAY : LETTERS TO CYNTHIA : NEW BATH RUGS : HOME HINTS : QUERIES

SAVE THIS MARKETING TABLE OF WEIGHTS MRS. WILSON GIVES

It Explains Just How Much That Quarter-Peck of Apples or Peaches Should Weigh and Should Be Known by Every Thrifty Woman—The Regular Sunday Menu and Recipes

By MRS. M. A. WILSON (Copyright, 1919, by Mrs. M. A. Wilson. All Rights Reserved.)

WHEN you buy food, have you any guide to go by? When a merchant sells you one-quarter peck or one-half gallon of food—do you know how much it should weigh? To market intelligently the housewife must know the various weights of the foods in the markets.

The farmer sells his food products to conform to standard measurements; by using weight you should also be able to receive full value for the money you spend.

Apples should weigh three pounds to every one-quarter peck. Beans, green or string, should weigh one and one-half pounds to every one-quarter peck.

Beans, wax, should weigh one and one-half pounds to every one-quarter peck. Beans, lima, should weigh three and one-half pounds to every one-quarter peck.

Beets should weigh three and three-quarter pounds to every one-quarter peck. Carrots should weigh three and one-eighth pounds to every one-quarter peck.

Cucumbers should weigh three pounds to every one-quarter peck. Kale should weigh twelve ounces to every one-quarter peck.

Onions should weigh three pounds nine ounces to every one-quarter peck. Parsnips should weigh three and one-eighth pounds to every one-quarter peck.

Green peas should weigh one and three-quarter pounds to every one-quarter peck. Peaches should weigh three pounds to every one-quarter peck.

Pears should weigh three pounds ten ounces to every one-quarter peck. Plums should weigh four pounds to every one-quarter peck.

Potatoes should weigh three and three-quarter pounds to every one-quarter peck. Sweet potatoes should weigh three and three-quarter pounds to every one-quarter peck.

Quinces should weigh three pounds to every one-quarter peck. Tomatoes should weigh three and one-half pounds to every one-quarter peck.

Turnips should weigh three pounds seven ounces to every one-quarter peck. The above table is taken from standard legal weights, for all foods sold by dry measure; and as most of our fruits and vegetables are sold by this measure, the thrifty woman will see that she obtains full weight or measure. The law also provides that apples, peaches, pears, cucumbers and cabbage may be sold by numerical count.

It is the small leaks that finally drain the purse dry, for seldom do we waste something that costs fifty, seventy-five cents or a dollar. But we can, if we do not ascertain that we are receiving full weight when purchasing food, waste many dollars each month, and then we feel that while we have spent a large portion of our income for food, we have really received very little actual value for it.

A Suggestive Sunday Menu Breakfast Sliced Peaches Broiled Bacon Rice Griddle Cakes Radishes Coffee Dinner Deviled Cucumbers Watercress Pork Tenderloin Cutlets Brown Gravy Baked Tomatoes Corn on Cob Lettuce Russian Dressing Peach Cobbler, Virginia Style Coffee Supper Macaroni and Cheese, Neapolitan Tomato Salad Peach Shortcake Tea

On Saturday wash one-half cup of rice in plenty of cold water, then place to cook in two and one-half cups of boiling water. Cook until rice is soft and the water absorbed. Then cool and mash and rub through a sieve. Now place one and one-half cups of sour milk in a pitcher and add

One teaspoon of baking soda, Two tablespoons of syrup, Two tablespoons of shortening, One teaspoon of salt, One and one-half cups of flour.

Beat well and add the prepared rice. Beat again to thoroughly mix, then place in the icebox until Sunday morning, then add one teaspoon of baking powder and beat to thoroughly mix. Bake on a hot griddle.

Deviled Cucumbers Pare the cucumbers and then cut in half, then cut into long thin slices length of cucumber. Place in a bowl and cover with two tablespoons of salt and a few pieces of ice. Set aside for two hours, now grate one onion fine, and chop very fine one-half green pepper. Place onion and pepper in bowl and add

One-half teaspoon of mustard, One-half teaspoon of paprika, One tablespoon of mayonnaise dressing. Now wash the cucumbers and pat

Seen It Yet?

YOU can ask that question these days and almost get an answer without having a person say "seen it yet?" Women are keenly interested in Mrs. Wilson's cooking "movie." It seems so easy to learn by the screen method. Almost like having Mrs. Wilson come and pay a visit in your own kitchen. In short, it's an opportunity not to be missed by the woman who takes pride in seeing good things to eat.

Charlotte Russe The Victoria, Ninth and Market streets, every day this week.

Queen Victoria Spang Cake Friday and Saturday, afternoons and evenings, the Globe, West Philadelphia, Fifty ninth and Market streets.

Both recipes can be obtained at the low office of the theatres or by sending to the Editor of the Woman's Page, EVENING PUBLIC LEDGER.

dry. Spread with onion and pepper mixture and sprinkle with paprika and serve. This Swiss appetizer is delicious if served ice cold on crisp lettuce.

Pork Tenderloin Cutlets Have the butcher cut one and one-quarter pounds of pork tenderloin into six cutlets and then flatten well, season and then roll in flour. Dip in beaten egg and then cover with fine crumbs. Fry until golden brown in hot fat. Make a brown gravy.

Baked Tomatoes Cut a slice from the top of the tomatoes and then scoop out the centers with a spoon, taking care not to break. Now chop the pulp fine, place in a bowl and add

One green pepper, chopped fine, Two medium-sized onions, chopped fine, One cup of bread crumbs, Four tablespoons of bacon fat, One teaspoon of salt, One-half teaspoon of pepper.

Mix thoroughly and then fill into the tomatoes and place in a baking dish. Add one-half cup of water to prevent the tomatoes from bursting. Now when ready to place the dish containing the tomatoes in the oven to bake, add a slight sprinkling of grated cheese.

Russian Dressing Place in a bowl: one cup of mayonnaise dressing and then grate

One medium-sized onion, One medium-sized raw carrot, One medium sized raw beet, and add to the mayonnaise dressing, then add

One teaspoon of mustard, One-half teaspoon of salt, Beat well and serve ice cold.

Peach Cobbler, Virginia Style Pare one quart of peaches and then cut into small pieces. Place in a saucepan and add one and one-half cups of brown sugar. Place on fire and bring to a boil and cook for ten minutes. Now add

One and one-half cups of fine bread crumbs, One-half teaspoon of nutmeg, Three tablespoons of butter.

Beat to mix and then pour into a baking dish and cover with a crust of pastry. Brush with water and bake in a moderate oven. Serve with vanilla sauce, either hot or cold.

Vanilla Sauce One and one-half cups of brown sugar, Three-quarters cup of water, Two tablespoons of cornstarch.

Stir to dissolve the sugar and starch and then bring to a boil and cook for five minutes. Now add two teaspoons of vanilla.

Macaroni and Cheese Neapolitan Cook one package of macaroni in boiling water for twenty minutes. Drain and now mince fine

One and one-half green peppers, Two onions, Four tomatoes, Add One cup of cream sauce.

When Birds Fly South Some birds begin their southward flight in July, and they are the ones that have farthest to go, as some are not content until they reach Patagonia, says the American Forestry Magazine, of Washington. D. C. September marks the great exodus, and a majority of birds select the night for flying. In flight the birds can be heard calling to one another on almost any cloudy night. On clear nights they go over several thousand feet and are out of hearing.

Home-Making The art of home-making is very different from the art of dressmaking. Many women have beautiful clothes and beautiful homes. Others dress like frumps and leave one spellbound at the graciousness of their houses. Dressing one's self is a far lesser art than dressing one's home. Dressing one's self is a wholly egoistic amusement, while creating a beautiful atmosphere where others may rest and be happy shows a developed social consciousness and a brotherhood with the world spirit.

My dear Mrs. Wilson—Will you kindly publish as soon as possible a recipe for biscuit tortoni? Thanking you, I am, Miss E. S.

Biscuit Tortoni Crush sufficient well-dried macaroni to measure one cup. Sift and then place in a bowl and add two cups of thin custard. Let soak two hours, then add

One-half cup of liquor from Marschino cherry bottle, Two-thirds cup of pulverized sugar. Place in a freezer and freeze until nearly firm. Add one pint of heavy whipping cream beaten stiff. Now either pack to ripen for one hour or fill into cases and then pack for two hours to ripen.

My dear Mrs. Wilson—Could you tell me how to make nettle beer? It is a nonintoxicating drink that the old folks used to make. B. Nettle Beer Gather the nettles and over large twelve-quart pail pour sufficient boiling water to fill pail. Let cool and then strain, and add

One-half cup of grated cheese, One and one-half teaspoons of salt, One teaspoon of paprika.

Mix thoroughly and then place the macaroni in a baking dish and over it pour the prepared sauce. Place in a moderate oven and bake fifteen minutes.

Peach Shortcake Place in a mixing bowl One cup of flour, One-half teaspoon of salt, Two teaspoons of baking powder, Four tablespoons of sugar.

Mix thoroughly and then rub in four tablespoons of shortening and mix to a dough with one-half cup of water. Turn into well-greased and floured pan and spread with a spoon. evenly. Cover the top with sliced peaches and sprinkle over the peaches one-half cup of brown sugar, and one teaspoon of cinnamon, then dot with one tablespoon of butter. Bake in a moderate oven.

Use the white of egg left from the mayonnaise and one-half glass of jelly for fruit whip, then serve, on the peach shortcake.

The tomatoes, peach cobbler, macaroni and shortcake may all be prepared on Saturday. The tomatoes and macaroni can be reheated as required.

The market basket will require One case of peaches, One-quarter pound of bacon, One bunch of radishes, One bunch of watercress, One and one-quarter pounds of pork tenderloin, One-quarter peck of tomatoes, One-half dozen corn, Lettuce, Carrots and beets, One quart of onions, One package of macaroni, One-quarter pound of cheese.

This menu can be purchased for approximately \$2.50 without including the usual staples.

Mrs. Wilson Answers Queries

My dear Mrs. Wilson—Will you please let me know through the paper how to make yeast? Mrs. B. M.

Home-Made Yeast Pare and grate five large potatoes and place in a saucepan and add seven cups of water. Bring to a boil and then add one-half cup of hops and cook for ten minutes. Let stand until cold and then strain and add

Three level tablespoons of salt, Two-thirds cup of granulated sugar, One yeast cake, crumbled, Two and one-half cups flour.

Stir to thoroughly mix and then let stand in a warm room about 70 degrees Fahrenheit for twenty-four hours, stirring frequently. Store in a crock or jars, filling about two-thirds full. Keep in ice box until ready to use. Use one-half cup of this yeast in place of one yeast cake.

My dear Mrs. Wilson—Kindly let me know through your columns a good recipe for making oatmeal cookies with sour milk, also the best oatmeal to use. I have had splendid luck with all the recipes I have tried so far. Miss F. R. G.

Oatmeal Cookies Place in a mixing bowl Two-thirds cup of sour milk, One teaspoon of baking soda, Three-quarters cup of brown sugar.

Stir to thoroughly dissolve and then add Two tablespoons of shortening, Two cups of flour, One and one-half cups of fine oatmeal.

One teaspoon of baking powder. Work to a stiff dough and then roll and cut. Bake in a moderate oven for ten minutes. Put rolled or flaked oatmeal through the food chopper.

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Please Tell Me What to Do

By CYNTHIA

Here's to Plain Jane Dear Cynthia—Every evening since "A Disappointed Doughboy" wrote to "Happy" I have eagerly watched your column for her answer. You know I am so interested in their correspondence; why, I almost envy "Happy."

And I am interested in the discussion over you. Sometimes I think you are a charming young man, and then a young woman, and then a sweet, "motherly" lady. Which is correct, dear Cynthia?

Let me tell you all the members of the K. U. C. K. my views on life. I think we should be thankful that God gave us this beautiful earth, and I think we should be kind to our fellow creatures, and even if we do find grouchy people here and there forgive them and smile, cheer them and let them see the sunny side of your nature. Of course, it is hard to do that sometimes, but remember God had it hard, too. And when the times come for you to have your share in "love" try to be worthy of the "mate" God gives you.

I am a very free-kicked young girl, and so I try to hide my freckles by smiling and in trying to do my part in making others happy, and I hope some day I shall be other than

PLAIN JANE. Yours is the spirit that wins, Plain Jane. Certainly your mind isn't plain.

To "H. S." Since you are healthy, strong and buoyant I do not see why you should worry. You know some girls never do grow to be very tall and some are naturally thin, no matter what. At sixteen, however, you need not give up hope about getting broader or taller, girls, as a rule, grow until they are eighteen and frequently after that, and then you need never give up hope about getting stout.

Wear your hair parted on the side, with it fixed softly at the sides and a little over the ears. Fasten it with a barrette at the back of the neck, since it is hanging. You are old enough to wear high heels, and they would add to your height, although, personally, I think little girls are very sweet and low heels are comfortable. The skirts should reach almost to the shoe tops.

To "Ingra" If I were you I would let the handkerchiefs go and drop the forgetful young man a note, asking for the little box. Do not refer in any way to the broken engagement—simply ask if he would mind sending the little trunket to you. Infer that you were careless in not thinking to ask him for it after he had been kind enough to keep it. Make your note as friendly, without coloring it the slightest with the suspicion that you might want to resume the friendship. I think eventually an explanation will be forthcoming. The young man probably broke the engagement under heavy pressure on the spur of the moment and is ashamed to come to explain.

Served You Right, Dan B. Dear Cynthia—Speaking of girls reminds me of one we labeled the "flirt" down at the shore last year.

THE FLIRT When she first came on the beach we all thought she was a "peach." And when she walked her manner seemed quite pert.

She looked at me, I think, I'm sure I saw her wink, And now I find she only was a flirt.

She was a flirt and a flirt creature; Her "Very pleased to meet her" Was brought out very snappy, very curt.

She danced so very well, With pride I began to swell, But, oh! I found she only was a flirt.

The moon shone on the beach, Round her waist my arm did reach; She was the loveliest girl that ever wore a skirt.

'Twas a thing too good to miss; Her kiss was, oh! so bliss; Too bad she turned out to be a flirt.

One night we had a date; I waited very late; On the beach I found out she had "done me dirt."

For a fellow in my haste— I saw his arm around her waist; Oh, boys, how I do hate to know a flirt!

DAN B.

Novel Marketing List A novel marketing list is a slate, hung in whatever part of the house is most frequented by the family, on which the needs of the day are written. When one or more of the articles required have been bought by any member of the household a line is drawn through that item or items. In the evening nothing forgotten is carried over to the following day, or if all the articles have been purchased the slate is wiped clean—McCall's.

Don't use cosmetics to hide skin trouble Resinol aids poor complexions

If your complexion is rough, red or unsightly, don't try to cover up the defects with cosmetics which do not conceal, but usually attract attention to the reason for their use. Begin today to clear your skin with Resinol Ointment and Resinol Soap.

This treatment not only cleanses the skin and enables it to breathe, but usually removes redness and roughness. Ask your dealer for Resinol Soap and Ointment.

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BEADED GEORGETTES TO STAY IN VOGUE

The Woman's Exchange



An excellent model for the woman who wishes a dressy afternoon frock or one for informal dinner. The georgette in the Russian Mouse is headed

A Daily Fashion Talk by Florence Rose EVERY year during the late summer there is always some sort of neckwear finished that becomes a fad in New York. This is due, I think, to satisfy the desire of women to dress up their summer frocks a bit and make them last just a little longer. This year, because of the round neck line, the beaded has been extremely popular.

Of course it everywhere, on every type of costume and every sort of material. Lace, however, is the most used and in all widths. The beaded is quite a becoming neck finish for the woman with a sloping shoulder line. But, wear to the woman with the high square shoulder. This is also a fashion for the slender woman.

There has been much discussion regarding the beaded georgette. Some have been of the opinion that this fashion could not last through another season, while others have greater faith in the tenaciousness of this style to endure even longer. At any rate, there are a great number of beaded georgettes made up for this coming season, though as I told you before the way the beads are applied to the georgette is quite different from what has been shown before.

Combining beaded georgette with satin is considered very good, and one of the most interesting of these combinations is shown today. In this instance the beaded georgette is used to form a Russian blouse and the sleeves and the lower part of the tunic are edged with bands made of the satin. The giraffe is of jet beads, which match the beads on the georgette. The skirt is of satin and is draped slightly at either side.

This frock is an excellent model for one who wishes a dress which may be worn at informal dinners, or at formal afternoon affairs, during the fall and winter season.

The hat worn with this costume is of satin and is trimmed with an ostrich feather of jade coloring.

Copyright, 1919, by Florence Rose

For Flowers Of versatile usefulness is a glass mayonnaise bowl, blue edged and gold lined. A lovely flower container for the table center!

Miss Rose Will Help You with your clothes. Perhaps you are wondering just what color in vogue now will be most suitable for you. Or perhaps it is the present-day styles that perplex you. Miss Rose will be glad to give you the benefit of her advice. Address Miss Rose, woman's page, EVENING PUBLIC LEDGER. Send a self-addressed stamped envelope for personal reply, as none of the answers will be printed.

Horlick's Safe Milk For Infants & Invalids No Cooking

A Nutritious Diet for All Ages. Quick Lunch; Home or Office. Avoid Imitations and Substitutes

A BOOKLET WHICH SOLVE YOUR HOT-WATER PROBLEMS

It tells why the "Lovekin" is different—why its gas consumption is surprisingly small—why it is the ideal installation for you. The "Lovekin" is approved by the U. S. G. I. and thousands of home owners.

Let us send the booklet now! LOVEKIN WATER HEATER COMPANY 39 Laurel Street Philadelphia, Pa.

THE Lovekin AUTOMATIC GAS WATER HEATER

The Woman's Exchange

Tar on Rugs To the Editor of Woman's Page: Dear Madam—Can you tell me what will remove tar from the carpets? It has been tracked in from that put on the streets. READER:

Scrub the stains with a cloth soaked in turpentine, changing to a fresh cloth as soon as it becomes discolored, and continuing along as any color comes off. A reader once recommended a mixture of one part alcohol, one part benzine and one part chloroform for removing pitch stains from rugs or delicate colors. You might try this.

Ragtime Playing To the Editor of Woman's Page: Dear Madam—Will you please tell me where I can learn ragtime piano playing? S. B.

I am sorry not to be able to furnish this information. Look in among the advertisements in the papers or ask among your friends.

The Stamp Language To the Editor of Woman's Page: Dear Madam—Will you be so kind as to print the stamp language in your column? CURIOUS:

I find upon investigation all stamp languages don't agree, so I wouldn't put too much faith in any of them. Here is one version of it:

Upside down left—I love you. Crosswise—My heart is another's. Straight up and down—Good-by, sweetheart.

Upside down right—Write no more. In middle at top—Yes. In middle at bottom—No. Right angles at right—Do you love me?

Right angles at left—I hate you. Top corner at right—I wish your friendship. On line with surname—Accept my love. Same upside down—I am engaged.

For Soldier's Party To the Editor of Woman's Page: Dear Madam—I notice where you have given games for parties. I wonder if you could mention a couple of games that could be played at a patriotic party that is to be given for a soldier who returned lately. HIS SISTER:

In one corner of the room have a table with a "tent" arranged over it. The tent may be made of canvas or of a blanket, thrown over a clothesline. At the table sits a "recruiting officer," who, as each recruit for the evening's game comes up, hands out a score card of blue or khaki. The two who receive gold cards are captains of the respective sides. There should be an equal number of players on each side. Each player is equipped with a palm leaf fan and each side has a basket filled with "bombs" made of blue or khaki paper.

The divisions are lined up on opposite sides of the room, and the object of the game is for each side to send bombs into the other's territory and to make them fall to the floor. The opponents try to keep them away with the fans. Each bomb which lands in opponent's territory counts one for the successful side, and a gold star may be pasted on each score card. The greatest number of stars attached to the "captain's food supply" (packages of home-made fudge, wrapped in the divisional colors) entwined and intertwined like barbed wire entanglements, with an end for each player. At a signal the race starts, and the player who first gets through the barbed wire and captures his ration wins a star for himself. The captain whose team has the greatest number of winners at the end of a given time wins the game.

Other games have been mailed.

Talcollette the distinctive Violet Powder for every toilet use

A toilet necessity—it absorbs perspiration odors; keeps the skin soft, cool, healthy and fragrant with the breath of Neapolitan violets. Talcollette, the distinctive violet powder for every toilet use, comes in

WHITE AND FLESH Large Jar 35c Small Jar 25c

Richland Butter lb 60c

"Gold Seal" Eggs carton 60c

Selected Eggs doz 55c

DANCING WITH STRANGERS AT THE SUMMER RESORTS

Is a Hazardous Pastime, but Too Strict Mothers Unknowingly Place Daughters in the Path of It

TWO young girls come to me with the question as to whether or not it is proper to dance with strangers in the pavilions, etc., at summer resorts. The girls are seventeen and eighteen and say their parents will not permit them to make engagements with boys because they think they are too young. Therefore, each night the girls go off by themselves.

A person can't help wondering if the mothers of these girls actually know the danger to which they are subjecting their daughters. I wonder if such parents realize in what an utterly irresponsible way they are bringing up their daughters. Such an utter lack of trust in one way and such a wholesale dose of it another.

At seventeen and eighteen girls are well on the way to giving a great many of their thoughts to boys. All girls are the same at heart and you might as well try to stop a dancing sunbeam from going to do away with those thrills they get from the merest thought of some youth in a blue coat, "ice-cream" trousers and beautifully cleaned white buckskin shoes.

The most successful parents are those who give open ear to these thrills. As you can see from the girls' meaningful query, it is those mothers who do not give ear who are fatally defeating their own ends.

IT IS useless to dwell on the dangers of girls' talking to strange men, whether it be on dance floors, on the beach or wherever it might happen to be. It is simply too great a hazard to allow any girl to run, and the danger on the face of it ought to be enough to make any mother keep her eagle eye open.

But you can't keep your eagle eye intelligently open unless you see to it that a girl's natural interest in boys and pastimes suitable to her age are satisfied. One of the most interesting summer vacation families I ever knew was one where the four girls in the family had a fearful time to get started in the evenings because the boys who came for them loved to linger and talk to their mother and father. The secret of this was, of course, that the parents were jolly good pals with the boys. And because they were and therefore got to know them very well, they knew their daughters were far safer in these resorts' hands than if they had gone mending off by themselves.

Adventures With a Purse

JUST let there be the faintest suspicion of fall in the air and you see the Little-Lady-Who-Loves-Her-Home sitting with contracted brow and pencil in hand. And, oh, the list of things she will make—things she is going to do her home-loving best to have when she dresses her house in fall and winter clothes. Put down this item, Little-Lady-Who-Loves-Her-Home—a bath rug! Not a pink and white affair with "bath" appearing on it. Dear me, no! This bath mat has a foundation color of drift blue, and the design is in yellow and white and black. It is most rich looking—would give the plainest bathroom a prosperous look, and although valued at \$2.65, has been reduced to \$1.75.

We read much about the many hair tonics which are guaranteed to grow hair where there never was a hair before. However, what I really want to talk about is not a hair tonic, which most people do not use until their hair begins to depart, but of a shampoo, which helps to keep the hair from coming out in the first place. It comes from Russia, and every one knows what beautiful black tresses the ladies have, and what bushy beards adorn the Russian gentlemen. It is a powder, makes the hair soft and lustrous, and even has such a foreign look that to see it is to buy it. That is, of course, if you have fifty cents, and like that it will get stringy. This will not, and so you

will like it, I know. It is priced at fifteen cents for a piece.

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.

Cuticura Soap Best for Baby Soap, Cream, Ointment, etc. Sold at all Drug Stores. Sample sent free by Cuticura, Dept. 4, Boston.

Buy Your MEATS Wholesale Butcher Roast Rump Roast Chuck Roast Hamburg Steak Sirloin Steak Rump Steak Round Steak 20c 35c Headquarters for Fish and Sea Food, Shredders & Soft Shell Crabs Special Attention Given Camps and Commissaries Mitchell's Market, Inc. 10 South Delaware Ave., Phila.

AMERICAN STORES CO. AMERICAN ANOTHER CUT IN BUTTER PRICES In Effect Until Saturday Night Why Would You Pay 10c or 15c a Pound More? "Louella" Butter lb 63c The Very Best Butter Made We make no exceptions to this statement, it simply cannot be had any better. Louella is produced from the rich pasteurized cream of finely bred cattle, under perfect hygienic conditions. There is that something about its quality that one never forgets. Richland Butter lb 60c Pure creamery prints, second only to our famous Louella, better by far than some dealers' best. "Gold Seal" Eggs carton 60c Extra selected for their size and quality. If you would know what perfect egg satisfaction means, use "Gold Seal" always. Selected Eggs doz 55c Not so large as "Gold Seal" but the quality guaranteed in every particular. Everywhere in Philadelphia and Throughout Pennsylvania, New Jersey, Delaware and Maryland