# HOLIDAY DISHES—STUNNING EVENING GOWN—CYNTHIA'S OPINIONS—WOMAN'S EXCHANGE

## MRS. WILSON GIVES ECONOMICAL RECIPES

### *Miscellaneous Dishes for Various Times, All Appropriate for Just After the Holidays*

By MRS. M. A. WILSON

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HERE is a dinner to conform to the H. C. L.

Clear Tomato Soup
Onion Relish Curly Celery
Baked Chicken
Spicy Filling Brown Gravy
Cranberry Jelly
Sweet Potato Pone Mashed Turnips
Coleslaw
Mince Pie Coffee

This meal can be prepared at the maximum cost of six dollars for six people. Here is the market list:

*One can of tomato soup,*
*One bunch of celery,*
*One quart of onions,*
*Five pounds stewing chicken,*
*One pint of cranberries,*
*Three pounds of brown sugar,*
*One quart of turnips,*
*One head of cabbage,*
*One green pepper,*
*Two loaves of bread,*
*One-quarter pound of butter,*
*One-quarter peck of sweet potatoes,*
*Two ounces of coffee,*
*Materials for pie,*
*Seasoning, etc.,*
*One cup of salad oil,*
*Two eggs.*

Open the can of tomato soup and add one can of boiling water to it and then heat slowly until scalding. Serve in bouillon and demi-tasse cups.

**Onion Relish**

Chop fine sufficient onions to measure one cup and then place two tablespoons of fat in a frying pan. When hot add the onions, cover closely and simmer slowly until tender. Season with salt and paprika and three tablespoons of vinegar. Cool and serve as a relish.

**Curly Celery**

Scrape and thoroughly cleanse two stalks of celery and remove part of the green top and the bruised outside pieces. Cut each stalk in half from the root to the stem and then split again. Place in cold water and allow to crisp and cool.

**Baked Chicken**

Select a plump stewing chicken about five pounds and then singe, draw and wash thoroughly. Place in a deep saucepan and add two quarts of boiling water. Cover closely and steam until tender, then fill with a spicy filling and place in a moderate oven to roast for one and three-quarters hours, basting every ten minutes.

In order to be sure that the fowl will be sufficiently tender, remember to steam it ahead of time.

**Grandma Perkins's Spicy Filling**

Put the green and rough outside parts of the celery,
*Four onions,*
*One bunch of potherbs,*
through the food chopper and chop fine, then add:
*One loaf of stale bread,*
*Three cups of stale bread crumbs,*
*One and one-half teaspoons of salt,*
*Five tablespoons of shortening,*
*One teaspoon of pepper,*
*Three-quarters cup of chicken stock.*

Mix and then fill into the prepared chicken. Sew the opening with a stout darning needle and string. Now rub the chicken thoroughly with shortening and cover with flour. Place in the oven and let brown slightly, then turn the chicken breast down and baste every ten minutes. Turning the chicken with the breast down causes the juices to permeate the white meat and thus make it tender and juicy.

Turn the chicken and allow the breast about twenty minutes for browning before taking from the oven.

**Cranberry Jelly**

Wash one pint of cranberries, then drain and place in a saucepan. Add three-quarters cup of water. Cover and cook until soft, then rub through a fine sieve. Add two cups of brown sugar and bring to a boil. Cook for ten minutes and then pour into small custard cups to mold.

**Sweet Potato Pone**

Wash and then boil one-quarter peck of sweet potatoes. Cool and remove the skins. Place in a bowl and mash, seasoning with:
*One-half teaspoon of nutmeg,*
*One and one-half teaspoons of salt,*
*One-half teaspoon of pepper,*
*Two tablespoons of butter.*

Grease a baking pan well, then dust with flour and spread the prepared sweet potatoes in the pan about one inch thick. Sprinkle the top thickly with brown sugar, then dust with nutmeg and place one tablespoon of butter over the top in tiny dots. Bake in a moderate oven for twenty-five minutes. Remove from the oven and let stand for five minutes. Cut into squares and lift with a cake turner to a hot plate.

**Coleslaw**

Shred the cabbage fine and then chop one green pepper. Place in water to crisp. Make a mayonnaise dressing by placing on a plate
*Yolk on one egg,*
*One teaspoon of mustard,*
*One-half teaspoon of paprika,*
*One teaspoon of sugar,*
*One teaspoon of vinegar.*

Work to a smooth paste and then add the oil slowly at first and then faster until all the oil is thoroughly incorporated, beating it quite hard. Add the salt to taste. Now add the vinegar to reduce to desired consistency, then drain the cabbage, turn on a cloth and let dry before pouring over the dressing. Use three-quarters cup salad oil.

**Mince Pie**

*Two cups of flour,*
*One-half teaspoon of salt,*
*One teaspoon of baking powder,*
*Two teaspoons of sugar.*

Place in a mixing bowl and then sift. Now rub three-quarters cup of shortening and mix to a dough with about six tablespoons of water. Divide the dough, then roll out and cover a pie plate. Use one and one-half pounds of mincemeat to fill. Cover with a crust and then wash with beaten egg. Bake in a moderate oven for forty-five minutes.

Note: To wash the pie use one-half of beaten egg, using the balance in the chicken filling.

You know there is a great little story told about the pie-loving New Englanders, and as the story goes, there are only two kinds of pie, namely, "'Tis mince and 'tain't mince." So, as Grandma Perkins says, this is all mince.

**How to Prepare the Mince**

*Twelve medium-sized apples,*
*One-half pound of candied citron,*
*One-half package of seeded raisins,*
*One pound of shelled peanuts,*
*Three-quarters pound of suet,*
*One pound of dried peaches,*
*One lemon.*

Put all through the food chopper and then place:
*One quart of sirup,*
*One pound of brown sugar*
in a preserving kettle and bring to a boil. Cook for ten minutes and then add the prepared fruits and suet that have been put through the food chopper and add:
*One package of seeded raisins,*
*One tablespoon of cinnamon,*
*One teaspoon of ginger,*
*One teaspoon of cloves,*
*One-half teaspoon of allspice,*
*One-half teaspoon of nutmeg,*
*One-half teaspoon of salt,*
*Three-quarters cup of strong cider vinegar.*

Stir to mix thoroughly, then cook for ten minutes. Cool and then fill into fruit jars. Pour one tablespoon of salad oil on top, adjust the rubber and lid and seal. Process in hot water bath for twenty minutes and then cool and store.

This mince will be found to be most delicious and it will keep until used. Grandma Perkins's grandad was a Hiram Teesdale, of Gloucester, England, and this recipe is over 400 years old. The original recipe was named Christmas Mynce Pye, and on the holidays, a great pye of Gloucester mynce, made by good dame Teesdale, was always sent as a tithe from the county to the good Queene Elyzabeth, and in this way royal favor was conferred on this family by the queen, who was delighted with the wonderful concoction.

Black walnuts and hazel nuts were used in the original recipe, but as these nuts are quite expensive, the peanuts will do just as well.

### *Ask Mrs. Wilson*

If you have any cookery problems, 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.

## *Mrs. Wilson Answers Queries*

No. 2

My dear Mrs. Wilson:

Will you please suggest some way of using honey, as I have had some sent to me from the country? Also how should I make some bread, about three loaves? I surely like to make them. I have been following your recipes for about four months and find grand results. Thanking you very kindly. MRS. W. A. P.

Use honey in place of sugar or sirup for baking and cooking fruits and on cereals. Where sugar is short in the country, people frequently sweeten their tea and coffee with honey. See bread recipes of November 10.

No. 5

My dear Mrs. Wilson:

In your articles for women, will you answer these questions? (1) What can be added to home-made library paste to keep it from molding? I used carbolic acid, but cannot buy it now except in very weak solution. (2) What can be done to a brush which has been used in varnish to keep it from becoming too stiff to use again? (3) What can be done to a varnish which is hardened in the can, to make it fit for use? M. C. H.

Use glycerin or any toilet water. Consult any painter for replies to No. 2 and No. 3.

## *The Woman's Exchange*

**Where to Send Stories**

*To the Editor of Woman's Page:*

Dear Madam—I am fond of writing stories. Can you tell me where I can sell these stories? I will look for your answer in the EVENING LEDGER.

DAILY READER.

You can send your stories directly to any of the magazines or to a syndicate which distributes to the magazines. If you will send me a self-addressed, stamped envelope I will send you a list of syndicates to try.

**To Clean Velvet Hat**

*To the Editor of Woman's Page:*

Dear Madam—Could you please tell me what to use to clean grease marks from a light velvet hat? C. A.

You can clean the hat by rubbing it with benzine weakened with a little water. Dry it thoroughly, but not too quickly. That is, keep rubbing it until it is dry instead of drying it over heat. Brush it carefully to straighten out the nap.

**Wants to Be Stouter**

*To the Editor of Woman's Page:*

Dear Madam—I am a girl nineteen years old and I would like to know of a way to get stouter. What should a girl five feet three inches weigh? I would like to be stouter, as every one considers me thin. I would also like to know how to meet some nice fellows, as I would like to go around with them.

BLONDY.

Eat plenty of good food, as much milk and eggs as possible, and get plenty of fresh air and exercise. Try to get eight full hours of sleep, if not more, every night. A girl of five feet three should weigh 126. Don't you know some girls who would introduce you to some nice boys? Join a club of some kind, the Y. W. C. A. or the Girls' Protective League if you don't know any girls. You will make some nice friends there who will introduce you to their own friends. The Girls' Protective League is at 1505 Arch street.

**Tin Wedding Party**

*To the Editor of Woman's Page:*

Dear Madam—On the 28th of December I expect to celebrate my tenth wedding anniversary, which I believe is the tin wedding. Kindly give me some suggestions regarding the style and wording of invitations for this occasion. Also a nice but inexpensive menu to serve about twenty people. Suggestions regarding table decorations would also be gratefully received. Should the meal be served in any special manner? Any suggestions that you may have to offer in any way regarding this anniversary will be very much appreciated. MRS. H. C. K.

For your invitations cut tinfoil the required size and write a formal invitation on it in red ink.

For refreshments have oyster or chicken patties in tin patty or muffin pans, hot biscuits, salad and coffee in tin cups. For dessert have individual pies or tarts served in tin baking dishes. Use tin plates as much as possible in serving the supper.

Use a tin pail for the centerpiece, or else cover a vase with tinfoil and fill it full of flowers.

Have the candy, nuts and olives or whatever small dishes you have placed in tin candy boxes.

As favors you might have small tin boxes filled with pieces of the wedding cake.

## *THE SPORT COSTUME FOR EVERYDAY WEAR*

Peacock blue wool jersey makes this suit attractive. The rest of the get-up is entirely in keeping with the mannish effect of the belted jacket. The hat is tan leather with a narrow band of grosgrain ribbon

**A Daily Fashion Talk by Florence Rose**

DON'T imagine that sport suits and sport hats and sport toggery in general is worn appropriately only at the country club or at the winter resort where you go to play golf and tennis in midwinter. No, this type of get-up is eminently suitable for general utility wear in town as well. There are smartly-dressed business women who adopt it as their working uniform and there are society girls who wear it for their morning shopping, committee meetings and even for an informal luncheon appointment.

But be sure of this: that the picture is consistent. Don't wear a sport suit with a flower toque or an ostrich-trimmed hat. Don't wear a sport coat with white kid gloves. Don't wear sport shoes with thin, lace silk stockings and don't wear high-heeled shoes, ever, with the sports get-up.

The collar with the sport suit may be either a high, soft collar of the sort that men wear—most women actually buy them at the men's haberdashery. Or the shirt may have an open neck like the one in the picture. In either case a soft four-in-hand is the best necktie.

Wool jersey is still the favorite fabric for the sport suit and this season perhaps no color is better favored for this sort of suit than a peacock blue, sometimes distinctly showing a white or light gray thread in the weave. Various shades of beige are also good and so are some of the browns, providing they are not too dark. Military-looking pockets like those on the suit shown today are in very good style. The straight up and down belted type of jacket continues to be the favorite among smart women and you can tell from the sketch what is the smart length for skirt and jacket in this sort of suit.

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### *Water Vessels in Home*

The greatest care is required to keep household water vessels clean and in good condition. Water coolers should be of some material, such as porcelain or enameled ware, which is easily kept clean. They should be scalded at frequent intervals. The ice, if it comes in contact with the water, should be of known quality. Doubtful ice should be kept from contact with the water. Many families cool drinking water by putting it in the ice box in glass fruit jars or bottles.

Where it is believed or known that the water supply is not pure, a filter should be used. If a filter is used every precaution should be taken to keep it clean and in good condition, United States Department of Agriculture specialists suggest. An earthenware filter may be cleaned by thorough scrubbing with a brush. Then it should be placed in a pan or kettle of water and boiled. A small piece of wood should be placed under the jar to prevent direct contact with the heated bottom of the pan.

### *The Question Corner*

**Today's Inquiries**

1. What use can be made of used tea leaves?
2. How can a good rubber for polishing furniture be made at home?
3. What is habutai?
4. Describe a novel way of using satin frills on a serge dress.
5. What is the birthday superstition for Saturday?
6. In what form should an invitation to a children's party be written?

**Yesterday's Answers**

1. Soap bark, which can be bought at the drug store, is excellent for washing dark silks and cottons.
2. A scratched talking-machine record can be padded and covered with cretonne or denim to make a hot dish holder for a Christmas gift.
3. A pretty waste basket to hang on the work basket can be made of a straw cuff protector by adding a bottom of cretonne or heavy silk.
4. The birthday superstition for Friday is "Friday's child is loving and giving."
5. The bouffant effect is acquired in coats of soft material that have a short full skirt by adding a band of stiff fur or lining with stiff material that will stand out.
6. Bandeau and metal lace or ribbon caps are returning to style for the evening headdress.

Cuticura For Baby's Tender Skin

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


## They Write of Many Things to Cynthia

**Has Various Opinions**

Dear Cynthia—I would like to voice my opinion on some of the letters which were published the last month.

Now some believe in marrying for money and some for love. A pair of dames not long ago wrote they were going to marry rich men. Yes, that's O. K., but how do "we" know "we" are?

"We" can't always get what "we" want. And if "we" do marry for money without love, "we" are most likely to end "our" careers in a divorce court.

You will soon tire of luxuries, whereas true love lasts till death. Give me love and a flat in preference to half a dozen gas wagons and a castle.

I do not mean for a girl to marry a man who cannot support her.

I could marry a certain girl in twenty-four hours, but what would I do with her?

I am not in a position to support her in the manner in which she is accustomed.

The trouble today is that the girls are so afraid of being left old maids they grab the first thing that comes along, regardless of love, money or anything else.

And about kissing—I wouldn't marry a girl that kissed every man that she "went with."

A kiss now and then is relished by the best of men.

Yet these kissing games at a party or sitting on a settee and kissing every five minutes until the small hours of the morning get my goat.

I admit men do it every chance they get, but I couldn't respect the girl as highly as I would one that I didn't kiss.

I have a girl whom I have kissed many times, but she kisses no one else and neither do I, and I respect her as much as any girl I know.

WESSON.

**These Boys Are Jealous**

Dear Cynthia—I am seventeen years old. I met two very nice young men, one being three years my senior, the other one year. They are very refined, indeed, and have the best dad and mother I ever met. They have both taken a very great liking for me, and, being brothers, are rather envious of one another. For instance, if I pay more attention to one, the other feels slighted.

They have often asked me to their home, but I refused, thinking it improper to do so, but they insisted that I should, so now I spend many pleasant evenings at their home. Is it wrong to do so? TAILOR.

Be pleasant to both young men and laugh at any idea of jealousy. I do not mean poke fun at them—few men can stand ridicule; but show them that you like both equally well. You can do this tactfully—try to persuade your parents to let these boys visit you. It is all right to go to their house once in a while, if their mother asks you and your parents are willing.

Parents are apt to make a mistake when they do not welcome their children's friends to their home. But try your best to be dutiful and obedient.

**Advises "Worried"**

Dear Cynthia—Please let me answer "Worried." Now, my dear friend "Worried," your trouble is just what mine was. I am twelve years older than my wife. I was thirty-two and she was twenty. Her people did everything they could think of to part us, and almost succeeded. They even finally tried the law, as she was under age. So we waited until she was of age and we were married. All her folks, also mine, turned against us, but we had each other's love, so did not care.

For two years they did not bother us, nor did we bother them. And today they are all glad to come and visit us.

Now, "Worried," if you love her as you say you do and she loves you, my advice to you is, get married. When you marry her you don't marry her family, but her alone. So what do you care? Let her people be cross; they will come around all right. Show them that you can make her a good home and a loving husband. They might be cross at first, but that will come out all right. Every cloud has a silver lining, so buck up and tell her that no matter if the whole world turns against you and her, you will marry her.

Then, if she will not marry you unless her people are willing, it would show that she does not love you as she says she does. Then drop her as you would a hot iron, because if you wait until they give their blessing you will never marry her.

AN OLD READER.

**She Now Makes Friends**

Dear Cynthia—I wrote you once and I told you I had nice clothing and all the money I want to spend, but could find no friends. Now, Cynthia, I used to sit in the house and think they would fly to me. I thought because I had style and money that was all I needed. I was invited to a party a couple of months ago. I went to it and I learned why some girls could get some friends and others could not. I followed the right way and I go out to parties five nights a week now. I also go with a nice crowd of young girls and fellows, at this party there were girls with classy clothing, paint and powder on their faces. And they were too stuck on themselves to get up to dance or play games; and girls just dressed plain and pretty and a little powder on their faces would get up and dance and play games. That is the kind of girl to be. The fellows just make a fool out of the other kind of girls. You don't have to have a lot of money to make friends. Let me tell you that I used to be that way and never had a good friend, but not any more, let me tell the world! What do you think, Cynthia?

They call me baby because I am the baby of the crowd.

BABY LOUISE.

Cynthia is very glad you have found friends. Keep it up, Louise.

**Rather Inconsistent, Isn't It?**

Dear Cynthia—I highly respect your advice to all the lovesick who come to you with their troubles, but excuse me if I think you are a little wrong on the kissing subject. I certainly would like to meet the man or woman who has never kissed anybody before they "mate," and if you are a man (which I surmise you are) I am positively sure you have kissed a whole lot of girls, and if you happen to be a woman there surely is more than one man who can say he has kissed your lips. Now, "fess" up, Cynthia, am I right?

I do not see any harm in kissing a dear friend, although I object to kissing every Tom, Dick and Harry that comes along. But if a girl goes steadily with a boy for three months, and likes him a whole lot, I can't see why she should refuse him if he asks for a "good-night" kiss. I am sure many girls and boys agree with me on this.

I have noticed that most fellows, after taking a girl out a couple of times, think her "slow" if she does not kiss them good-night, and the fellows do not bother with her any more.

Probably that is why so many girls go alone through life.

Although I am twenty-four winters, I have a lot of boy friends and am considered a "good and jolly pal" among them. I have not as yet found my "mate." But I think the whole trouble is that I am unfortunate in having for friends the kind of fellows who like to "kiss a girl the first night." And even if I do not want to give in to them, I can't give them up, as I see them all three times a week at different clubs.

Before I close I want to say a few words to "Jack" and "Bachelor." Don't give up your hopes! There certainly must be one good girl for you some place in this world. Don't think for a minute that all girls are like your "lost" girl, because when a girl loves she loves with all her heart and soul, and there is no other man in the wide world for such a girl but the one she loves, Cynthia can assure you of that. Take her advice, and let us all hear from you again.

By the way, why can't you let us know who you are, Cynthia?

EVERYBODY'S PAL.

If you see no reason why girls should not let boys kiss them, why do you regret the fact that your friends are those who want to kiss you? Pretty inconsistent, don't you think? Promiscuous kissing is a very great mistake, both for moral and sanitary reasons. Many a silly girl has had reason to regret promiscuous kissing all her life. There is no argument for it.

**He Does Not Call Now**

Dear Cynthia—I am a young girl still in my teens.

In September I met a boy whom I learned to like very much. He used to come to see me as often as three times a week and this kept up for six weeks. About four weeks ago he stopped coming entirely. I know he cared for me, but, oh! Cynthia, I allowed him to do that one horrible thing and that was to kiss me. He came twice after this and then stopped.

I see him very often on the street and when I go and come from school, but he never speaks to me nor even notices me. Was my allowing him to kiss me the whole cause of this?

Please, Cynthia, can't you tell me how I can regain his friendship, as I really do like him very much?

"ANXIOUS" J. E. M.

It is a pity you did let him kiss you, but he must be a poor sort to behave as he has. Do not look on your act as horrible. It was a mistake, indiscreet, and should not be repeated.

Make other friends and do not bother with him.

### *What Do You Think Is the Trouble Here?*

Dear Cynthia—Do you think a girl seventeen years of age should be shut up in the house as soon as she comes home from working hard in an office all day? Well, that is my case. I have very strict parents, due to the misfortune of having a rather hard-hearted stepmother, so I am not allowed out at nights after 7, and am not permitted to have company and if I am seen speaking to any man my parents immediately have a remark to pass about it.

Please tell me why my parents are so strict, as I never have an opportunity to have a good time, and whenever I am invited to any party it always results in a refusal on my part. I am sure I can behave, as I was educated in a New York academy and am rather particular about my company. SAILOR.

**A Whole Lot to Talk About**

Dear Cynthia—In my mind a girl with a pure white chin and nose and, still worse, a little daub of paint on each cheekbone is a "freak." Now, please don't misunderstand me. Powder and rouge are a necessity to some girls.

My friend and I are both known as girls with wonderful complexions. Her complexion is natural and mine comes in box form. That certainly proves that rouge can be applied to look natural. Please do not think me an egotist, but people so often remark on her complexion and mine.

About this everlasting kissing business. Girls, have you any self respect at all? If so, prove it. Don't let every Tom, Dick and Harry kiss you and gloat and boast of it. They say they won't but I have heard them and hear them every day. I work in an office and I am the only girl employed there. Men come in and men go. There one's reputation exactly what you resire it to be. My hand never hesitates to slap the person who "thinks he has known me long enough for one little kiss," if indignant words make no impression.

No, I am not a man hater, but just a girl who knows she is doing right.

Please tell me why almost every girl who writes to this interesting column always starts out as follows: "I am a girl considered very cute, attractive or good looking"? That is something I cannot understand. My looks are positively disgusting and I am perfectly willing to admit it.

To this young miss who signs herself "Marine Hater:" Do you realize what you are saying when you sign that name? You mean you hate every marine who went over to save you from the wrongs that the French and Belgian women suffered. Do you realize that every blow they received was a blow that you would have received if it hadn't been for them? Do you realize that you are making some mother's, sister's or sweetheart's heart ache who has had a marine who fell in the service? I had one. My sweetheart was a marine. Letters of hope and cheer and letters that talked about the little house for two came to me and cheered me, and I tried to cheer him, but one day a telegram came saying that he was killed in service. Oh, how my heart ached and now aches! But what is to be will be. Please, "Miss Marine Hater," write and say that you don't mean what you said. TOMMY.

## *MARIE WANTS TO KNOW IF DANCING IS WICKED*

### *Her Parents Will Not Allow Her to Learn, She Says, but She Loves Music So and It Seems to Be Such Fun*

"IS DANCING really so wicked?" asks a wistful young correspondent, "It seems to be so much fun, and I love music, but my parents will never allow me to learn to dance or go to dances. They say it is wicked."

If a girl's parents want her to think that dancing is wicked, then an outsider has no right to tell her anything different. But an outsider can (and herewith does) put in a few words of pleading for the sake of that girl. It's only natural for a girl to want to dance, if she's young and full of life and health, and, above all, able to keep time to music. When a girl of this kind is very, very happy, that feeling goes straight to her feet. If she knew how to dance she could start a dance record and dance out her joy in about ten minutes. As it is, she must take it out all day long at intervals in the ungraceful hops and skips of a young bird that has not learned to fly. "I don't see why Marie walks so heavily," her parents will complain during these paroxysms. "Why, at her age I was as light as a feather!" She has never been allowed to learn to be light; that's all.

There is such a strong argument in favor of allowing a girl to dance. If that desire of hers to dance is strong enough—and it's bound to be pretty strong when she is the only girl who doesn't dance among a dozen or more who do—she will learn somehow, somewhere—in school during recess, at another girl's house, at a party. Once she knows how the temptation to try her skill will be irresistible. If she is not permitted to have that pleasure in the natural, proper way, in her own home, with the consent and encouragement of her parents, then she will find that other wrong way—sneaking off unchaperoned to the public dancehall without permission. The fact that she is doing something that her family does not know about, and would not allow if they did know, makes a thrilling adventure of every visit to the place. And undoubtedly this is wrong. Both what she does and the way she does it.

WHEN a little girl starts prancing along the street in time to the grinding of a street organ, that's not considered wicked. It's cute. When she gets a little older must she restrain all that love of rhythm, that gift that is not given to all of us? Singing, expressing a love of music with the voice is not wicked, it is beautiful, it is an art. Dancing may be considered as simply using the feet instead of the voice as an instrument with which to express that same art in a different way.

If Marie is taught the right kind of dancing under the proper influences, she will never find anything wicked in it. If she is allowed to dance with other girls, with boys, in her own home with the approval of her parents, she will be satisfied, and it will never occur to her to sneak off to a dance hall when she is supposed to be practicing basketball. Anything that a girl is denied in this way, anything that is refused admittance into her home and her life, will become one of those delightful stolen pleasures. "I'll do it just once, nobody will know," she promises herself each time. But the habit grows.

Taken this way, or rather taken away this way, there is no doubt that dancing is wrong. But it is the way Marie is compelled to find expression for her love of rhythmical music, on account of the attitude of her parents.

### *Vase Coasters*

These pretty trifles protect table tops from the stray drops from the flower vase. Have circles, about six inches, cut from ordinary glass (I got three from a broken window pane). Cut paper the same size and plan simple border design by folding circle in equal parts and cutting a pattern. Paste paper on one side of glass and on opposite side paint in the design with enamel. For the edge: use passe-partout binding; or take a long piece of reed, and at one end coil into circle about one and a half inches less in diameter than the glass. Continue to sew rows of reed round and round with raffia, using buttonhole-stitch, until it forms a little frame size of glass. Sew two more coils inside last to come over edge of glass. Bright-colored pictures or milkweed may be put under the coasters if they have heavy cardboard backs.—Modern Priscilla.

### *Peasant Blouses*

The peasant blouse which slips on over the head and fastens on the shoulders is very popular now, and surely there is nothing more convenient for housework. No buttons to button, no collar to arrange, no possibility of the tail of the waist coming up above the belt. It is over the belt, and so that worry is relieved. These waists are not hard to make, either, as they are usually cut with a square or V neck and kimono sleeves. All that is necessary is to put a band of trimming around the edge, the sleeves and the neck, make a belt and put some snap fasteners on the shoulders. And there you are with a new blouse.


Hand Sapolio
Sapolio Toilet Soap
Cleanses Invigorates Softens the Skin

PURE AND DELICIOUS
BAKER'S COCOA

Is a most satisfactory beverage. Fine flavor and aroma and it is healthful.

Well made cocoa contains nothing that is harmful and much that is beneficial.

It is practically all nutrition.

*Choice Recipe book free.*

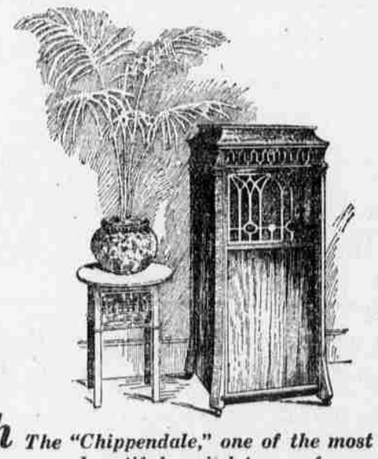
Walter Baker & Co. Ltd.
*Established 1780.* Dorchester, Mass.

The EDISON PHONOGRAPH SHOP
Thomas A. Edison

*In the Wanamaker Store*

*Edison's Musical Miracle*

may be seen, heard, weighed and tested in the new shop opened on the Second Floor of the Wanamaker Building. There you will find the NEW EDISON Phonograph in the various Period cabinets, and the Re-Creations made for them by some of the most gifted artists of the day.



*"The Phonograph With a Soul"*

*The "Chippendale," one of the most beautiful period types of the Edison*

Why should you see this phonograph before you decide on your Christmas purchase for your home?

*Because it is—*
"a convincing demonstration of the power of a man to produce tone from an instrument so perfectly as to defy detection when compared side by side with the tone of the original producing artist"—
Says Musical America.

*Because—*
"the ear could not tell when it was listening to the phonograph alone and when to actual voice and reproduction together"—
Says New York Evening Mail.

*Because it is*
"impossible to distinguish between the singer's living voice and its recreation by the musical instrument that bears the stamp of Edison's genius"—
Says the Boston Herald.

*Because—*
the paragraphs just quoted were written by music critics who had been asked to comparison tests of the voices of living artists with the NEW EDISON Re-Creations of those voices.

*We invite you*
to come to the NEW EDISON Phonograph Shop at your convenience and see and hear and judge for yourself. This is the great music period of the year—the home period—the period of long evenings indoors, when music makes the hours fly. If you haven't got a phonograph in your home—if you haven't got one that gives you the sort of music you want,

*Come and hear the NEW EDISON*
A phonograph, once bought, should be the companion and inspiration of a lifetime. It should be carefully selected.

(The Edison Phonograph Shop, Second Floor, Central)

*John Wanamaker*