MORE CHRISTMAS GOODIES—A CHARMING ROBE—ADVENTURES WITH A PURSE—SEEING THE TOYS

MRS. WILSON'S RECIPES The Woman's TO MAKE LITTLE CAKES

THERE have been several requests

I for recipes for intoxicating bev-

wishes to announce that no requests

of this kind can be complied with or answered.

One-kalf cup of finely chopped citron.

Adventures

With a Purse

first place, you know how difficult it is

And, speaking of candy, I saw a very unusual candy box—the kind you leave around on the fiving room table. You will particularly like it if you are foud of the work of the Jupanese. It is a round lacquer box, covered with a silky material in dull red or tan, elaborated descental with highs and hear.

The

Children's

Christmas

The more beautiful will be because of a hest of extraordinary garments and accessories that have been providing for them at the "CLINE Shop for Children." which is celebrating its first Christmas with an array of fascinating

GIFTS

Children's Apparel
Accessories-Toys

"Everything for Kiddies"
"MEME" BONNETS DE LUXE

Hostess in Attendance Bline CHILDREN'S

135 South 16th Street

es. These have nothing to do cooking, and Mrs. Wilson

The World-Famous Springerli, Which Came Originally From Italy, Can Be Made in This Country, Too

Small Boxes of These Goodies Packed in Snowy
One cup of finely chopped nuts,
One cup of finely chopped seeded White and Holiday Red Make Nice Christmas These cakes will make a sufficient floor to make a stiff dough, usually about two and one-half curs. Work the dough until smooth and then cover and set in a cool place for twelve hours. Roll on a board which is covered with white oileloth until one-half inch thick, cut with fancy cutters and bake in a slow oven about ten minutes.

These cakes will make a valence site. Gifts

PODAY Europe is aquiver with expectancy in preparing for a most glorious Christmas. Forgotten is the bitterness of the last four years in the wildly loyful preparation for this yule-tide. Much happiness at this season of the year comes to the housewife who plans to have the entire family help in the making of the oldtime delication.

As a real way:

Roll on a board with white oldeleth with white oldeleth and bear a slow oven about ten minutes.

These cakes will make a welcome gift they are very deep, usually fade entirely out in time. If you have had they are tied in little bundles of six cach and packed in a nice box or small backets and hampers and decorated with a spray of artificial holly.

As a real way:

As a real part in the celebrating of the helidays, the little fancy cakes are very important. Visitors are also cer-tain to enjoy these goodies with a cup

Making the Springerli

bave either a springerii roller or a sortment of these gift boxes, one in and what board to stamp the various designs on particular of which I think you might informal.

The Recipe

Two-thirds cup of sugar. One large egg. One-half teaspoon of salt.

One-half teaspoon of salt.

One level tablespoon of anisced.
Cream the egg and sugar, salt and curved end, which entches the most stubborn olive and extracts it unresistingly from the narrowest bottle.

Two level teaspoons of baking powder.
Work to a smooth dough, then roll out on a board three-quarters of an inch thick. Mark with the springerly form, then cut the cakes. Now sprinkle an ungreased baking sheet with two

o' and add One well-beaten egg,

One tenspoon of cinnamon.
One-half tenspoon of cloves.
One-half tenspoon of cloves.
One-half cup of finely chapped nuts.
One-half cup of finely chapped citron.
Two and one-half cups of sifted flour.
One level tablespoon of baking powder.
Beat just enough to mix, then spread one-half inch deep in well-greased and floured baking pan. Bake in a moderate oven for eighteen minutes. Remove from the oven and let cool. Cut in squares and spread each cake on top with water leing. Let dry and then tie in bundles of six each. Pack in a tin box to ripen for Christmas.

And, speaking of candy, I saw a very unusual candy box—the kind you leave around on the iving-room table. You will particularly like it if you are toud of the work of the Jupanese. It is a round lacquer box, covered with a silky material in dull red or tan, elaborately decorated with birds and bearing a fat tassel beaded at the end. The price is \$2.

Send a self-addressed, stamped envelope to the Editor of Woman's Page, or call Walnut 3000, for names of shops where articles mentioned in Adventures With a Purse may be purchased.

Pfeffernus

Place in a mixing bowl One-half cup of sirup, Three-quarters cup of brown sugar, One-half cup of finely chapped seeded

One-half cup of finely chopped nuts, One-half cup of finely chopped citron, One-half cup of finely chopped citron, One-half teaspoon of ginger, One-half teaspoon of cloves, One teaspoon of cinnamon.

Mix and then add One well-beaten egg.
One and three-quarter cups of flour, One level tablespoon of baking lander.

One level tablespoon of baking powder.
Work to a smooth dough and then divide into pieces the size of a walnut. Now round up these pieces into a ball and press between the hands to flatten slightly. Set on a slightly greased and floured baking sheet. Bake in a moderate oven for fifteen minutes, then remove and brush with the following mixture:

remove and brush with the following mixture:

Two tablespoons of sirup.

One tablespoon of water,

One teaspoon of vanilla extract.

Then roll the nuts in powdered sugar and let dry. Store in a safe place until Christmas.

French Cream Cookies

Place in a mixing bowl One cup of sugar, One and three-quarter cups of flour, One tablespoon of baking powder,

One-half teaspoon of salt,
One cup of finely chopped nuts,
One-half cup of finely chopped citron.
Rub between the hands to mix, then
rub in two-thirds cup of shortening and
mix to a dough with One egg. Four tablespoons of cream,

Work to a dough until smooth, then roll on a board covered with white oilcloth until very thin. Cut into various designs and bake in a slow oven for ten minutes. Spread with water icing.

Pareills

Place in a saucepan One cup of sirup,
One-half cup of cocoa.
One-half cup of shortening,
One-quarter cup of water,
One teaspoon of cinnamon, One leaspoon of nutmeg, One-half teaspoon of allspice, One-quarter teaspoon of cloves.

The Gift That Says the Most, Means the Most and Wears the

Longest The New Edison

Call, phone or write, or, better yet, stop in our at-tractive salesroom this evening, but do not delay.

W. C. STIVER CO

SALESHOOMS FOR THE NEW EDISON 64 W. Chelten Ave. OPEN EVENINGS

Exchange

Deceitful to Bite Nails

Dear Madam-I have heard that it shows deceit to bite fingernails. Is that true? I enjoy your paper very much every evening.

I have never beard of this superstition, but I hope it is not true, for there are so many people who bite their nails Bring to a boil and cook for five inutes. Turn into a mixing bowl, let that it would be a calamity to have so large a number of deceitful people in the world. This habit indicates nerv-

Better See a Doctor

o the Editor of Woman's Page Dear Madam-Will you be kidd enough to give me a remedy to remove spots on my arms? They were caused by boiling water.

A. W. S.

To the Editor of Woman's Pape Dear Madam—As a steady reader to your answers to questions, I appeal to you to favor me by composing some kind of an opening speech which you think is customary for an anniversary ban-

It YOU have been much about the At the Public Library. Thirteenth and Locust streets, in the reference seen the gift loxes, each bearing a room, you will find books that will help Making the Springerli

This world-famous little cake came originally from Italy, and is at present made in every city and country in Engage, as one of the particular cakes appropriate for this season of the year. In making these cakes it is necessary to the particular of the season of the year. The making these cakes it is necessary to the season of the year. The making these cakes it is necessary to the season of the year. The making these cakes it is necessary to the season of the year. The making these cakes it is necessary to the season of the year. The making these cakes it is necessary to the season of the year. The making these cakes it is necessary to the season of the year. The making these cakes it is necessary to the season of the year. The making these cakes it is necessary to the season of the year. The making these cakes it is necessary to the season of the year. The season of the year. The season of the year is the season of the year. The season of the year is the season of the year. The season of the year is the season of the year. The season of the year is the year, you have of course are the gift boxes, each bearing a room, you will find books that will help you in composing this speech. Ask the librarian to find you a book of declamations and speeches. Unless you write it yourself, it will sound stiffed and stiff, and the year is the proper is the proper is the year. The proper is the year is the year is the year is the year is the year. The year is the year. The year is the year. The year is the year. The year is the yea be interested in hearing about. In the

Gifts for Boy Friend Editor of Woman's Page

to get olives out of a bottie. They will To the stick. Well, this box contains an olive fork. It really is a long wire with a curved end, which enteres the most stubborn olive and extracts it unresistingly from the narrowest bottle.

The handle is of black wood. I think

WHO WOULDN'T REST IN THIS NEGLIGEE? What to Do



Several colors are combined in this charming affair of satin and chiffon. The garment itself is of electric blue and the tiny plattings are pink chiffon. The roses are pink, but the girdle that breaks the straight line is a soft brown velvet. straight line is a soft brown velvet.

A Daily Fashion Talk by Florence Rose EVEN if you dress on a very moderate income indeed you should deem it A good book would be a nice present for your friend, or a good knife with several blades, a fountain pen, memorandum calendar, or a leather notebook. I hope you will always enjoy the Evening Public Ledelr even when you get back to New York. form, then cut the cakes. Now sprinkle an ungreased baking sheet with two tablespoons of aniseed. Place the stand for two hours. Then bake in a slow oven until a delicate straw color. This usually requires about twenty minutes.

Lebkuchen

This recipe comes from a Swiss mountain housewife and is many years old. Place in a saucepan

One cup of honey or sirup, One cup of honey or sirup, Two level tablespoons of cocoa.

Bring to a boil and cook for two minutes, then turn into a mixing bowl, let Cool and add.

One well heaten and.

The level tablespoons of cocoa.

Bring to a boil and cook for two minutes, then turn into a mixing bowl, let Cool and add.

One well heaten and.

The level tablespoons of cocoa.

The level tablespoons of cocoa.

Bring to a boil and cook for two minutes, then turn into a mixing bowl, let cool and add.

One well heaten and the cakes. Now sprinkle and is forty cents.

It is no uncommon occurrence to give grow not be comply for Christinas slocking for Christinas slocking for Christinas slocking for two hours. The bake in a saucepan and let is an uncommon occurrence to give grown ups boxes of candy for Christinas slocking for two hours. The bake in a saucepan and let is no uncommon occurrence to give grown ups boxes of candy for Christinas slock in their Christinas slocking than their Christinas slocking than their Christinas slocking the event when you get back to New York.

For Sewing Bags

An attractive little spool holder that would make a dainty Christinas present would make a dainty Christ

ASCO

The best gift you can find for wife, mother or sister

and the state of t

Something she will use for a lifetime, and bless your thoughtfulness and consideration every time she uses it. Backaches, drudgery, long hours of tedious work and worry and the high cost of pretty clothes will automatically disappear if she has in her home a convenient, portable

FREE-WESTINGHOUSE



Electric Sewing Machine

The only electric machine with a built-in motor. May be put away on a shelf or in a closet when not in use. Light and compact. Sew with it in any room. Costs only one cent to operate three hours.

See it at your electric dealer's or ask us where to find it. Also see the Ohio-Tuec Electric Cleaner and the Highlander Electric Washer, two other wonderful

H. C. ROBERTS ELECTRIC SUPPLY CO. Wholesale Distributors

Philadelphia

Do You Need Sugar?

Every can of Elmaid Cranberry Sauce is half full of it. Pure cane sugar, selected berries, half and half, nothing else. For sale at all first-class grocers.

Alfred Lowry & Brother

Distributers

Delaware Avenue and Arch Street, Phila.

Ptease Tell Me

By CYNTHIA

Their "Steadles" Deserted Them Dear Cynthia-We are two young girls of eighteen, very stunning and extremely popular.

Now for the last couple of mouths we have given up all our other men for our "steadies."

/ One night last week in the park where we met them right away they started kissing us and we wouldn't let them. Since then we haven't heard from them. Dear Cynthia, what shall we do, for most all our friends give us the cold shoulder sooner or later for that same

POOR BUTTERFLY AND PAL. It seems strange if you are both so stunning and popular that you should be having a hard time to keep your friends. Learn from the experience, however, that it is a great mistake to let all your friends go for any one man unless you are to marry that one man. Cynthia has said this over and over again. And do not meet men in the park: let them come to your house to see you.

Answers E. H.'s Queries

Dear Cynthia-It seems to me that E. H. has been wasting her time on a "do-nothing." No, bashfulness doesn't appear to be the obstacle that is keepappear to be the obstacle that is keep-ing them apart or rather preventing him of the male species from expressing his affections 'audibly.' His persistent pursuit of her of the second part crases that from the blackboard of consideration. What are my grounds? Well, in the first place a real lover doesn't confide his state of feelings to others. He talk them first to the real way of them. tells them first to the girl and others discover the secret later. The desire of sole possession and the fear of the "other fellow," real or imaginary, gives

him lionlike courage in spite of himself.
More than probably he's found E. H.
a good "pal" and proposes to keep her
in that class. Why not try competition? This is a great uncoverer of the
truth, and if Sir Turtle fails to at least
put his head out of the shell of mystery call the game quits and yell for
a new deck of cards. As for losing
thirty-five pounds, "poof." Don't
worry. The skinny girl is quite the
vogue. The hatrack type is still winning by a head. KENSINGTON.

TATHER AND MOTHER TAKE
TEDDY TO SEE SANTA CLA

And Find Many Things to Play With While Their Son En
Himself Looking at the Decorations in Toy Department
CHRISTMAS is really just for the bridges, tunnels, stations and

The Question Corner

"cavity"?
How can an imitation canopy
bed be made for a child's room?
Describe a pretty color scheme
for the decoration of a dining-

Yesterday's Answers

invitation with a visiting card even when the invitation is written on one.

The combination of red or blue oil paint with white enamel makes a delicate shade for painting wooden Christmas gifts.

Today's Inquiries

Today's Inquiries
What interesting civil service examination open to women will be given on December 30?
How can rust be prevented in a galvanized iron sink?
D. scribe a sport costume for skating or coasting.
When beads are conspicuously missing from a design on a dress, what can be done to fill up the "cavity"?
How can an imitation canopy

Old pieces of real lace may be used to make the popular patch-work collars and curs. work collars and cuffs.

An unusual way of decorating the wooden clothes hanger for Christmas is to paint it solid black or white, and then add a garland of roses or holly.

The newest style in spats buttons at one side of the front like a buttoned shoe, and has the strap attached to the heel instead of the instead.

of the instep.
In making iron holders, a stocking is the best material to use, as it is virtually a nonconductor of

toys. Then his eye caught sight of an airplane soaring round over a counter, and pulling Teddy and Mother with him, he rushed over to find out how it worked. On the way, however, they passed a counter of dolls, and Mother dropped Teddy's hand. "Oh, isn't she beautiful." she cooed, picking up one of them. "And she shuts her eyes and everything. Oh, that's a Dutch doll. Isn't she cute! Oh, and look at the little suitcase with all her things—!"

Father, in the meantime, had moved away from the airplanes, and discovered the tracks, carefully laid out on a table, with switches, and signals,

TEDDY TO SEE SANTA CLAUS

And Find Many Things to Play With While Their Son Enjoys Himself Looking at the Decorations in Toy Departments

HRISTMAS is really just for the bridges, tunnels, stations and every-Children, after all. Daddy and Mother went to the toy department the other day to by Teddy see Santa Claus and all the wonderful toys. Teddy stood in line with all the other children, excited, scared, and wondering. When he cited, scared, and wondering. When he come of those to play with. Son?"

And Teddy, bringing his attention - And Teddy, bringing his attention away from a stupid-looking cow that stood on thin legs, moved its head sadly from side to side and said plaintively, through its nose. "Uh!" looked indifferently at the marvelous arrangement on the table and replied, "Yes, I would." finally reached the kindly old gentleman with the snowy whiskers and the friendly voice he was so embarrassed that he could do nothing but stare at him, give a limp hand to be shaken and murmur a limp hand to be shaken and murmur shyly, "I'd like an automobile." Father and Mother did all the smiling, and had all the thrills. "He had on a red suit." Teddy remarked, when they asked him what he thought of Santa Claus.

"Oh, look, Ted, see those toys!" Father exclaimed when they reached the table where the mechanical animals walked back and forth, bumped into an obstacle and kept right on moving their feet without getting anywhere.

"Um-hm," Teddy replied dutifully, absorbed in a winking eye that formed part of the decorations.

For about ten minutes Father was held by the fascination of the mechanical

ASCO

AT DINNER that night Father said enthusiastically, "As soon as I save up enough I'm going to start buying sections of that track for Teddy. I think that's a wonderful thing, don't

you?"
"That was a lovely doll," Mother replied, dreamily.

plied, dreamily.

And when they asked Teddy what he liked best, he said, lovingly, "Why, that little man sitting in that little milk wagen, with a purple coat on."

Yes, there's no doubt about it, Christmas is only for the children, after all. The fact that some of them have to be grown up all the rest of the year makes them enjoy "their day" just that much more thoroughly. by the fascination of the mechanical toys. Then his eye caught sight of an

LIFE-RENU

By Means of Muscle Strapping
(By Experts)
KAPNEK & KAPNEK
MARINELLO SHOP 1615 WALNUT ST. PHILA.

ASCO



The Weekly Capacity of Our Three Big Bakeries

Is More Than

Two Million Loaves

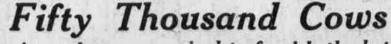
ONSIDER these almost unbelievable figures in the light of quality, and you will understand why there is more Victor Bread used in Philadelphia and vicinity than any other.

Whether viewed from the standpoint of Quality or Economy there is no loaf that compares with Victor.

Every loaf of Victor equals two average loaves in point of nutrition or actual food value.

Bread

Victor Raisin Bread 10c Baked with luscious raisins



Milked twice a day are required to furnish the butter needs of our stores every day in the year Every herd is made up of select cattle carefully inspected. We use only

the product of the Best Creameries. Reader, there is just one answer to this immense output-Quality. Let us prove it to you to-day.



Made from rich pasteurized cream, without a doubt, we say it—"The Best Butter Made."
You can pay a dollar a pound and not get butter as good. 72C Pure creamery prints—splendid value. Butter, 16

ASCO ASCO ASCO ASCO ASCO SCO ASCO



ASCO

