

WHEN WAR WAS DECLARED SHE WASHED HER HAIR

That Was the Only Entry in Her Diary That Day—She Did Not Allow National Events to Interrupt Her Routine

APRIL 6. On this day three years ago the United States declared war on Germany. Most of us had been looking for it for months, many of the young men of the country had already looked over the army, the navy, the marine corps and their own qualifications. We were really not taken by surprise at the huge headlines that appeared in the papers on that day. But we were shocked, a bit frightened, a bit relieved, worried—all blended in our minds, all wrought on with uncertainty.

Good Friday fell on April 6 that year. Yet with all these opportunities for beautiful or noble sentiments, or at least startled thoughts, some of us went on untroubled, serene in our own interests. There was one girl, for instance, who had started a diary that year and kept herself at it conscientiously, writing something every day, even if it was only a word or two. A year later, when she was deep in war thoughts, war work and the atmosphere of war times, she picked up her diary and turned to April 6, 1917.

The Streets of Life

By HAZEL DEVO BATCHELOR

Anne Carter's childhood is shadowed by her father's stern reclusiveness, her mother's nervousness and their treatment of her petty, weak mother.

MOTHER never seemed to have anything to say about the house any more. Aunt Martha ran things her own way. It was dreadful to see the look on mother's face, and to watch her moving about so quietly with the air of a ghost that had made her so beautiful shining out in her face.

Alice Carter would slip down to the kitchen after she had put Anne to bed because she knew that her absence would be remarked upon if she didn't. She would sit silently in the big chair, saying little, watching the smoke curl up from her husband's pipe and dreaming about life. When she had married Jim Carter, life had seemed very different, and at first he had not been so hard.

But she was delicate and not used to heavy farm work. He had been used to the buxom women of his own family and did not understand weakness in his wife. It made him first impatient and then angry. The delicate features of a flower that had first attracted this big, heavy man to Alice Lake, the girl, now seemed a weakness to him, an affection, something that was womanish. He felt that Alice simply did not care for farm work and did as little as she could, when in reality Alice worked far beyond her strength before her breakdown and Martha's arrival.

This night as Alice sat in the kitchen her fair head against the back of the old-fashioned rocker, Martha launched her attack personally. "Alice, you're ruining Anne," she said crisply. "You're filling her head with all kinds of foolish notions. I caught her putting perfume on her handkerchief from that bottle in your room the other day. The idea of using perfume! If the Lord had wanted us to smell of perfume he would have had us born that way."

The perfume was a relic of her early married life. Jim Carter had brought it home to her one night and she had used it sparingly drop by drop to save it as long as possible. Alice loved pretty things, and she saw no harm in it.

"Where did the perfume come from?" Jim Carter's voice broke in on her thoughts rudely. "You gave it to me," she said softly. "Long ago."

"You'd better look it up then, or it'll be thrown out," he said gruffly. "Anne's going to be brought up with no foolishness in her head. She'll be a good, hard-working girl and take after her father's folks if I have to break her to make her."

"You'd never touch Anne, Jim," said Alice quietly. Martha's eyes glittered over her knitting, and Jim looked up. "Oh, wouldn't I?" he repeated. "We'll see about that. The next time I find her up to any foolishness we'll see what a few good whacks from a strap will do for her. This is my house and Anne is my child. Heaven knows we've had one weaking in the family and we're not going to have another."

Alice Carter's slim figure tightened on the arms of her chair, but she said nothing. She made a silent resolution, however, the day Anne's father touched Anne under his roof. Of that she would be certain.

IT'S SERVICEABLE AND ALSO VERY SMART

friends and members of her family began to enlist and go off to camp. And then she looked at a perfectly white page, under the date, April 6, 1917, with the remark, "Washed my hair," and nothing more.

IT WAS funny and yet it was preposterous that any one should be so taken up with her own affairs that when war was declared (on Good Friday), she should announce complacently, "Washed my hair." What a thing to hand down to posterity.

Let's look at great-grandmother's diary during the great war, her grandchildren will probably say. "And see how people felt about the declaration of war." And then they will discover that great-grandmother was very careful about washing her hair, not allowing even the declaration of war to interfere with her regular day.

There are many of us who are like that. We have our regular days for this and that, and nothing, fire, flood, war, pestilence, is allowed to interfere. We have our regular routine of duties, our regular way of arranging our hair, (putting the two bone hairpins in last, and keeping the one special invisible for the ends of the net), our regular style of clothes and nothing ever pushes us out of that regular custom.

Isn't we tiresome? There's no spontaneity about us when we allow our habits to rule us in this way. We might just as well be machines, wound up the night before and always to be counted on for a little stint at the same time in the same way every day. When something like declaration of a war comes along we just make one change into other tasks, move the time along a little, and then settle down into the new rut and move complacently along, until things get so unsettled and hurried that we have to hustle with them.

We need a war or something desperate to stir us up when we get so "set" in our ways. But since that fortunately doesn't happen very often we might substitute the feeling of sympathy, shame we feel when we think about that untroubled remark of "great-grandmother's" on the subject of the declaration of war. "Heaven forbid," we might think, "that my descendants should ever have anything like that on me!"

I think the humiliation of that possibility, at least, might shake us up a little, bump us out of our regular rut and give us something new to think about.

By far the most usual color for the camel's hair polo coat is a color warmer than a tan and richer than beige. It is the color "de rigueur" for this type of wrap.

Now grease a shallow, oblong pan and flour well. Fill two-thirds full

Place in a mixing bowl Three-quarters cup of brown sugar, One and one-half cups of New Orleans molasses, Three-quarters cup of ham or bacon fat, Five cups of sifted flour, Four level tablespoons of baking powder, One level tablespoon of cinnamon, Two level teaspoons of ginger, One level teaspoon of allspice, One and one-quarter cups of water.

Beat to mix. Now grease and flour two sets of muffin pans and fill two-thirds full of the mixture, adding few raisins to one panful. Place in moderate oven and bake for twenty-five minutes.

Gingerbread Now grease a shallow, oblong pan and flour well. Fill two-thirds full



The tan polo coat of camel's hair is by far the most popular style of long coat for spring wear. This one has a box pleat in the back held by an arrow head and allowed to fall free below it. The back is cut in one with the upper part of the sleeves.

By far the most usual color for the camel's hair polo coat is a color warmer than a tan and richer than beige. It is the color "de rigueur" for this type of wrap.

Now grease a shallow, oblong pan and flour well. Fill two-thirds full

Place in a mixing bowl Three-quarters cup of brown sugar, One and one-half cups of New Orleans molasses, Three-quarters cup of ham or bacon fat, Five cups of sifted flour, Four level tablespoons of baking powder, One level tablespoon of cinnamon, Two level teaspoons of ginger, One level teaspoon of allspice, One and one-quarter cups of water.

Beat to mix. Now grease and flour two sets of muffin pans and fill two-thirds full of the mixture, adding few raisins to one panful. Place in moderate oven and bake for twenty-five minutes.

Gingerbread Now grease a shallow, oblong pan and flour well. Fill two-thirds full

Place in a mixing bowl Three-quarters cup of brown sugar, One and one-half cups of New Orleans molasses, Three-quarters cup of ham or bacon fat, Five cups of sifted flour, Four level tablespoons of baking powder, One level tablespoon of cinnamon, Two level teaspoons of ginger, One level teaspoon of allspice, One and one-quarter cups of water.

Beat to mix. Now grease and flour two sets of muffin pans and fill two-thirds full of the mixture, adding few raisins to one panful. Place in moderate oven and bake for twenty-five minutes.

Gingerbread Now grease a shallow, oblong pan and flour well. Fill two-thirds full

Place in a mixing bowl Three-quarters cup of brown sugar, One and one-half cups of New Orleans molasses, Three-quarters cup of ham or bacon fat, Five cups of sifted flour, Four level tablespoons of baking powder, One level tablespoon of cinnamon, Two level teaspoons of ginger, One level teaspoon of allspice, One and one-quarter cups of water.

Beat to mix. Now grease and flour two sets of muffin pans and fill two-thirds full of the mixture, adding few raisins to one panful. Place in moderate oven and bake for twenty-five minutes.

MRS. WILSON BAKES VARIETY OF CAKES FROM ONE BATTER

Economy in Use of Fats and Flavorings Will Save Work and Cost in Making Good Home-Made Delicacies

By MRS. M. A. WILSON (Copyright, 1920, by Mrs. M. A. Wilson. All rights reserved.) "I DEARLY love to bake home-made things, but I seem to have so little time that I have hesitated about doing so," writes a busy housewife. The entire family would gladly help if the housewife requested their aid. But this is hardly necessary if she will plan her work so as not only to conserve her energy, but also to produce efficient results.

Now start at the beginning, and see that you have a sufficient quantity of flour, sugar, shortening and baking powder and that there is sufficient flavoring. To have to stop the preparation or the mixing to run to the store, or, worse yet, look for some child to run the errand, is indeed poor management.

If you are economical, and save the various fats, you can utilize these for shortening, gingerbread cookies, meat pies and puddings. Now, if you keep the bacon and ham fat in one container, the beef dripping in another and mingle the mutton, lamb and sausage fats together, you will be able to make these attractive goodies with little effort and low cost.

Utilize the chicken fat for fine cakes, cream puffs, pastries and the like. Three Varieties of Cakes From the One Mix Place in a mixing bowl Three-quarters cup of brown sugar, One and one-half cups of New Orleans molasses, Three-quarters cup of ham or bacon fat, Five cups of sifted flour, Four level tablespoons of baking powder, One level tablespoon of cinnamon, Two level teaspoons of ginger, One level teaspoon of allspice, One and one-quarter cups of water.

Beat to mix. Now grease and flour two sets of muffin pans and fill two-thirds full of the mixture, adding few raisins to one panful. Place in moderate oven and bake for twenty-five minutes.

Gingerbread Now grease a shallow, oblong pan and flour well. Fill two-thirds full

Place in a mixing bowl Three-quarters cup of brown sugar, One and one-half cups of New Orleans molasses, Three-quarters cup of ham or bacon fat, Five cups of sifted flour, Four level tablespoons of baking powder, One level tablespoon of cinnamon, Two level teaspoons of ginger, One level teaspoon of allspice, One and one-quarter cups of water.

Beat to mix. Now grease and flour two sets of muffin pans and fill two-thirds full of the mixture, adding few raisins to one panful. Place in moderate oven and bake for twenty-five minutes.

Gingerbread Now grease a shallow, oblong pan and flour well. Fill two-thirds full

Place in a mixing bowl Three-quarters cup of brown sugar, One and one-half cups of New Orleans molasses, Three-quarters cup of ham or bacon fat, Five cups of sifted flour, Four level tablespoons of baking powder, One level tablespoon of cinnamon, Two level teaspoons of ginger, One level teaspoon of allspice, One and one-quarter cups of water.

Beat to mix. Now grease and flour two sets of muffin pans and fill two-thirds full of the mixture, adding few raisins to one panful. Place in moderate oven and bake for twenty-five minutes.

Gingerbread Now grease a shallow, oblong pan and flour well. Fill two-thirds full

Place in a mixing bowl Three-quarters cup of brown sugar, One and one-half cups of New Orleans molasses, Three-quarters cup of ham or bacon fat, Five cups of sifted flour, Four level tablespoons of baking powder, One level tablespoon of cinnamon, Two level teaspoons of ginger, One level teaspoon of allspice, One and one-quarter cups of water.

with the batter and bake in moderate oven thirty-five minutes. Now add sufficient flour to the dough in the mixing bowl to form a dough that can be handled. It usually requires about two cups. Work to a smooth dough and now turn on mold-board, without adding any more flour. Form it into a roll, size of jelly roll. Cut thin slices with this roll with sharp knife. Brush top with water and sprinkle part with sugar; another part with finely chopped raisins or nuts and bake third part plain. Lay cookies on baking sheet and bake in moderate oven eight minutes.

Now ice part of the muffins with chocolate icing. Split the gingerbread and place a marshmallow filling between and plain icing on top. These three cakes can be made and baked in one and one-quarter hours, and you will have eighteen delicious ginger muffins, one large ginger cake and a batch of cookies.

The entire cost may be approximately estimated: One and one-half cups of molasses \$.15 Three-quarters cup reclaimed shortening .10 Three-quarters cup brown sugar .05 About seven cups of flour (12 1/2 lbs.) .15 Baking powder .05 Spices .05

Two pounds sugar for icing .12 One-half package marshmallow whip .15 or a fraction under twenty-seven cents per lot. This will last the average family of four or five nearly the week if the housewife looks it up.

Try this method of making cookies. It eliminates the rolling and re-rolling, and when mother is either busy or tired it permits the small son or daughter to prepare these welcome delicacies of childhood. Then, too, this method will permit the mother to allow the children plenty of pure home-made cookies. Try this way of making crackers if

TEA & COFFEE WHOLESALE PRICES Blue Coffee, 5-lb. lots @ 25c lb. Fancy Blend, 5-lb. lots @ 25c lb. Pure Cocoa, 5-lb. lots, 25c lb. Best Milled Coffee, 5-lb. lots, 25c lb. Orange Pekoe, 5-lb. lots, 15c lb. Malted Cereal (Coffee Subst.), 5-lb. lots, 15c lb. GREEN'S, 4th and Vine Sts.

you wish to eliminate the rolling process. Place in mixing bowl: Three-quarters cup of sugar, Two cups of flour, One-half teaspoon of salt, Four teaspoons of baking powder, One teaspoon of nutmeg, One-half teaspoon of cinnamon. Sift to mix. Rub in one tablespoon of shortening, and then add One egg, Three-quarters cup of milk. Beat to mix. Drop from tablespoon into hot fat; cook golden brown and lift on paper napkin to drain. Roll in granulated sugar and cinnamon. If you are to make progress in your house-keeping methods, you must eliminate antique ideas and grasp the modern baker's way of producing good, palatable foods with a minimum of labor and cost. Gone are the days of recipes calling for many eggs. Today they are not necessary. We have dependable baking powders to lighten the dough. Then again, these foods will not be over-rich and thus cause digestive disturbances.



Ice Saves Worry

"Oh, my! Butter melted, milk soured, fruit rotting, meat spoiled, cheese oily! Was ever a woman so put about?" All your own fault, dear lady. You tried to be economical. Now see the results. True economy and health protection comes with "ice every day." Don't wait. Begin now. Get in Touch With Your Ice man ICE PUBLICITY ASSOCIATION of Philadelphia and Vicinity, Inc.

Maillard

CHOCOLATE PRODUCTS

Eating Drinking Baking Rich in Food Value

Send the Kiddies here for their Sodas — to the fountains where clean paper Lily Glasses protect their health — one glass for each patron. The smooth curved lip makes the Lily Glass a delight to drink from. The aristocrat among paper glasses.

Lily Glasses

PURITY SPECIALTIES CO. CHARLES L. HUFF, OWNER and MGR. DENCKLA BLDG. PHILADELPHIA BELL PHONE WALNUT 4580 KEYSTONE PHONE RACE 2610-11

Teeth You Envy

You See Them Everywhere Today

All Statements Approved by High Dental Authorities

There is a new method of teeth cleaning used on millions of teeth today. Wherever you look you can see the results — teeth that glisten, teeth uniquely clean. Those envied teeth are simply daily treated for cloudy, clinging film. And the method is at your call. A request will bring it to you, and your own teeth in a week will show you what it does.

Able authorities have proved its efficiency by clinical and laboratory tests. The method is now embodied in a dentifrice called Pepsodent. With it are combined two other modern requisites. Leading dentists everywhere are urging its daily use. And millions of people have already discovered its effects.

The New-Day Method

Pepsodent is based on pepsin, the digester of albumin. The film is albuminous matter. The object of Pepsodent is to dissolve it, then to constantly combat it. But pepsin must be activated, and the usual agent is an acid harmful to the teeth. So this method long seemed barred. Science, however, has discovered a harmless activating method, and active pepsin can be every day employed. Authorities agree that this tooth paste meets other new requirements. So it represents in three ways the ideal modern dentifrice. And it means a new era in teeth cleaning.

Let It Prove Itself

The results of Pepsodent are quick and apparent. Anyone can feel and see them. One can never doubt after one week's use that it must supplant old methods. So a 10-Day Tube is being sent to everyone who asks. A book goes with it to explain all the effects. In every home someone should try it, for film removal is of very great importance. Send the coupon for a ten-day test, and judge the results for yourself. Compare your teeth now with your teeth in ten days, and you will never return to old methods.

How Film Wrecks Teeth

It is this film-coat that discolors — not the teeth. Film is the basis of tartar. It holds food substance which ferments and forms acid. It holds the acid in contact with the teeth to cause decay. Millions of germs breed in it. They, with tartar, are the chief cause of pyorrhea. Dentists long have known this. Dental science has for years been seeking a film combatant, and now it has been found.

Millions Now See the Results

Millions of people have already made this ten-day test. They see the results in whiter teeth, and they know the teeth are safer. Make the test which they made. Send the coupon for a 10-Day Tube. Note how clean the teeth feel after using. Mark the absence of the slimy film. See how the teeth whiten as the fixed film disappears. Then remember that film is the great tooth wrecker. Its constant removal may entirely change the future of your teeth. Cut out the coupon so you won't forget.

Pepsodent

REG. U.S. PAT. OFF. The New-Day Dentifrice

A scientific film combatant which has brought a new era in teeth cleaning. Now advised by leading dentists everywhere. Supplied by druggists in large tubes.

Virginia Sally Lunn

HERE is a delicious, dainty bread that you'll never tire of. It is light and spongy — a real treat on any table. Make up some Virginia Sally Lunn right now with Miss Princine, the new-fashioned baking powder that rises in the oven. Because heat is required to develop its full leavening strength, Miss Princine takes the uncertainty out of baking. Try a portion of Virginia Sally Lunn with butter and marmalade, and enjoy a new table delight.

2 cups flour; 1 1/2 cups milk; 2 eggs; 2 tablespoons melted fat; 1/2 teaspoon salt; 1/2 teaspoon grated nutmeg; 2 tablespoons sugar; 4 level teaspoons MISS PRINCINE Baking Powder.

Mix flour and milk until smooth; add well-beaten eggs, sugar, fat and salt; beat until light; then add MISS PRINCINE Baking Powder; mix lightly; pour into well greased tube pan. Bake in moderate oven twenty-five to thirty minutes.

AT YOUR GROCER'S In the handy-handled cups 1 lb. net weight, 35c; 1/2 lb. net weight, 20c In the handy-handled pails 2 1/2 lbs. 75c; 5 lbs. \$1.50 If your grocer can't supply you, send 35c for a trial 1 lb. cup of MISS PRINCINE.

Miss Princine THE Southern Manufacturing Co. Richmond, Va.

Miss Princine

Pure Phosphate Baking Powder

The Woman's Exchange

Meaning of Picture To the Editor of Woman's Page: Let Madam know I will accept this question from a girl going to school answer it. What is the meaning of the picture "The Laocoon"? This picture was taken from a statue. A SCHOOLGIRL. You can find the story of the Laocoon in a book of mythology. It is of a priest of Apollo who offended him and was killed, through Apollo, by a huge snake. Submitting a Story Dear Madam—I have written a short story which I would like to have published in your magazine. I do not know how to send it, or how to word the accompanying letter. M. F. B. Simply send your manuscript to the editor of a magazine, and write your name and address plainly in the upper left-hand corner. It is not necessary to write a note to send with it. The story speaks for itself. Send a self-addressed envelope, large enough to hold the manuscript in case it is not accepted. I hope it will not be returned, though.

10-DAY TUBE FREE

THE PEPSODENT COMPANY, Dept. A, 1104 S. Wabash Ave., Chicago Mail 10-Day Tube of Pepsodent to