SOME DELICIOUS RECIPES GIVEN BY MRS. WILSON

For Various Puddings and Desserts for Cool Weather—Lemon Cream Sponge Cake, a Tasty Delicacy—Nut Cookies

By MRS. M. A. WILSON

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AN OLD chef tells the housewife that if she wishes to make small puddings and lacks the small molds to use the jelly glasses, covering with their tin lids. Be sure to grease the glass well and then fill two-thirds full and cover with the lid. Set a deep baking pan and fill pan nearly to top with warm water. Bake in a moderate oven for one hour.

The juice will not boil out of the fruit pies if you dot the fruit in pie near the outer edge with tiny bits of butter.

Beef and mutton drippings may be used for pastry. Use two parts of beef to one part mutton. Heat slowly together and then strain and let cool. Now to two-thirds cup of this shortening use

One teaspoon of baking powder.
Juice of one-half lemon.

Beat until creamy and then chill and it is ready for use.

Stewing or fricasseeing is really quite the best method of cooking the tougher cuts of meat and old fowl. Cut into suitable sizes and then roll lightly in flour and brown quickly in fat in a frying pan. Then lift to a saucepan and just barely cover with boiling water. Simmer slowly until tender. If cooked just below the boiling point, this meat will be nutritious and easily digested.

Plain boiled meats must be plunged into a pot of boiling water and then cooked slowly until tender. Fast or rapid boiling hardens the tissues. Always use cold water for soups.

When in a quandary as to what to prepare for luncheon, try this old southern corn pone with beef sauce:

Parish of Louisiana Pone

Select a medium-sized baking pan and grease it liberally. Dust the bottom lightly with flour after greasing. Now place in a mixing bowl

One cup of cornmeal,
One and one-quarter cups of flour,
One teaspoon of salt,
Two level tablespoons of baking powder,
Four tablespoons of shortening,
Four tablespoons of sirup,
One egg,
One and one-quarter cups of milk.

Beat and mix thoroughly and then pour into the prepared pan so that the mixture is about two-thirds of an inch deep. Bake in a hot oven for twenty-five minutes and then, while the pone is baking, place in a saucepan four ounces of dried beef. Cover with warm water and then set aside to freshen for ten minutes. Drain well and then place in a saucepan:

Two cups of milk,
Five tablespoons of flour (level).

Stir to dissolve the flour and then bring to a boil and cook for two minutes. Now add the prepared beef and

One-quarter teaspoon of pepper,
Three tablespoons of finely minced parsley,
One tablespoon of finely minced onion.

Simmer slowly until ready to serve and then cut the pone into squares and lift to a plate. Cover with beef sauce and serve.

During the warm weather, cookies and small cakes seem more appetizing and appropriate to serve with iced beverage, tea or cocoa.

Corn Flakes Drop Cakes

Place in a mixing bowl:

Two-thirds cup of brown sugar,
Seven tablespoons of shortening,
Yolks of two eggs,

Cream until light and creamy and then add:

One and one-quarter cups of flour,
One teaspoon of cinnamon,
One-half teaspoon of nutmeg,
One-quarter teaspoon of salt,
Seven tablespoons of milk,
One and three-quarters cups of corn flakes,
One cup of seedless raisins.

Mix by folding together and then cut and fold in the stiffly beaten whites of two eggs. Drop in small spoonfuls on well-greased pan two inches apart. Bake for twelve minutes in a moderate oven.

Nut Cookies

Place in a mixing bowl:

One cup of sugar,
One-half cup of shortening,
One egg,
One teaspoon of vanilla,
One-half teaspoon of cinnamon,
One-half teaspoon of nutmeg,

Cream well and add

One-half cup of milk,
One level teaspoon of baking soda,
One and one-half cups of finely chopped peanuts.

Dissolve the baking soda in the milk. Add flour enough to form to a stiff dough—this usually takes about six cups of sifted flour. Now work the dough hard to blend bread dough. Set in the icebox to chill for twenty-four hours. Roll and cut, then bake in a moderate oven for eight minutes. These cookies will keep in covered crock or tin box, under lock and key, for three months.

WATCH for the awards in the

PRIZE MENU CONTEST

They will be announced in this page on Monday. In case you haven't seen anything about it, you'll be interested to know that the prizes are awarded for the best menu for a $1.50 dinner for four persons sent in each week. The prizes are:

FIRST, $2.50.
SECOND, $1.
THIRD, $1.

Rules—The food in the menus must be staple and in season. The sales slip for the materials used must accompany the menu. The name and address of the sender and the date must be clearly written. Address all menus to

Mrs. Wilson's Menu Contest
Evening Public Ledger
Independence Square

Lemon Cream Sponge Cake

Three-quarters cup of sugar,
Yolks of two eggs,
One teaspoon of lemon extract.

Place in a mixing bowl and cream until light lemon color, then add:

Six tablespoons of cold water,
One and one-quarter cups of flour,
Two level teaspoons of baking powder.

Beat to mix and then fold in carefully the stiffly beaten whites of two eggs. Grease muffin pans and place just enough of the mixture to half fill. Bake in a moderate oven for eighteen minutes. Remove, cool and then split and fill with lemon cream filling.

Lemon Cream Filling

One and one-half cups of milk,
Seven tablespoons of flour.

Place in a saucepan and stir to dissolve the flour. Bring to a boil and set in a pan of warm water to cook while preparing the eggs and sugar. Place in a small bowl:

One-half cup of sugar,
One tablespoon of butter,
One egg,
Grated rind of one-quarter lemon.

Cream until light and fluffy and then add three tablespoons of strained lemon juice. Beat this sugar and egg mixture into the prepared milk. Beat hard to blend thoroughly and then cook for three minutes; remove and cool, then chill before using.

These cakes should not be prepared until ready to serve, as frequently, if they are left in a warm room, the cream sours.

Swiss Drop Cakes

The pans for baking these cakes are made of iron, much like the popover irons, only they are much more shallow; they have twelve cups to the pan.

Two-thirds cup of sugar,
One egg,
Six tablespoons of shortening,

Place in a mixing bowl and then cream until light. Now add:

One and three-quarters cups of sifted flour,
One level tablespoon of baking powder,
One-half teaspoon of mace,
Grated rind of half a lemon,
Two-thirds cup of water.

Beat to mix thoroughly and then grease the pans well and drop a teaspoonful into each little cup. Add a few small seedless raisins and bake for eighteen minutes in a hot oven. This amount makes thirty-six cakes.

Try This Raspberry Cake

Place in a mixing bowl:

One-half cup of sugar,
Six tablespoons of shortening,
One egg,

Cream well and then add:

One and three-quarter cups of sifted flour,
One level tablespoon of baking powder,
Three-quarters cup of milk or water.

Beat to mix and then grease and flour an oblong pan, such as would be used for making cheese or apple cake, pour in the batter and spread evenly; cover with two cups of well-washed and dried raspberries and then sprinkle with the following crumbs. Place in a bowl:

Six tablespoons of flour,
Four tablespoons of brown sugar,
Two tablespoons of shortening,
One teaspoon of cinnamon.

Toss gently with a fork until a light crumby mixture and then spread over the cake and bake in a moderate oven for thirty minutes. Serve with thin custard sauce or with crushed and sweetened raspberries.

Huckleberries and thinly sliced peaches may be used for variety.

Mrs. Wilson's Menu Contest

My Dear Mrs. Wilson—I would like to submit the following menu:
MRS. F. B.

Clear Soup
Veal Croquettes
Cream Potatoes *Peas*
Hot Corn Muffins *Butter*
Raisin Pie *Tea*

This menu lacks a salad, which is necessary for the proper balance.

My Dear Mrs. Wilson—I am sending in the following menu for the contest:
J. C. K.

Cream of Watercress Soup
Baked Egg Plant *Potato Omelet*
Spinach Garnished with Egg Lettuce
One Egg Muffins and Butter
Spanish Cream *Coffee*

Omit the egg in the potato dish, since you have it in the spinach and muffins. Too much of it spoils the balance of the meal.

My Dear Mrs. Wilson—Please find inclosed my menu for family dinner for four people:
MRS. F. D. J.

Mutton Chops
Mashed Potatoes
Asparagus Tips on Toast
Bread *Strawberries*
Coffee *Milk*

Steaks and chops are not accepted in this menu contest. Try a slowly cooked meat.

My Dear Mrs. Wilson—Below is my menu for the contest.
MRS. L. R. M.

Rice Soup *Croutons*
Hamburger Cakes Smothered in Onions
Cucumbers *Potatoes*
Rye Bread *Butter*
Boston Cream Pie *Tea*

Rice soup, croutons, potatoes and cream pie do not balance in this menu, as they make too much starch.

Miss E. K. sends in only a market list and no menu.

My Dear Mrs. Wilson—I submit the following menu in the contest:
I. M. C.

Chicken a la King on Toast
Baked Potatoes
Molded Spinach with Egg
Brown Bread and Butter
Lettuce with French Dressing
Cream Cheese and Saltines
Rhubarb Pie *Demitasse*

Madame, this menu is not within the scope of the contest, for the main dish, the body-building dish, cannot be accepted, as you purchase chicken. As a matter of fact, there is a lack of proportion of price, for the breast of chicken is worth three times the balance of the meal. Try to keep the prices as even as the food values.

Honor List

Mrs. H. C. Montone, 922 South Eleventh Street

Menu

Beef, Potatoes and Peas Stewed in Brown Gravy
Lettuce Salad Boiled Spinach
Cake and Strawberries
Bread Butter Tea

SALES SLIP

One quart peas	$ .13
One pound stewing beef	.30
Two pounds potatoes	.10
Lettuce	.05
Vinegar and oil for salad	.03
Seasoning for salad and stew	.05
Brown gravy for stew	.10
Onions	.02
One-quarter peck spinach	.25
Sugar	.14
Milk	.08
Bread	.06
Tea, butter	.07
One-half quart strawberries	.15
Total	$1.49

Very good, Mrs. Montone. Won't you send me a real Italian dinner—the entire menu and just how you prepare it? I would like a Friday or fast-day menu.

Mrs. M. J. Kane, Linwood Heights, Pa.

Menu

Skirt Steak, Filled and Baked
New Potatoes New Peas
Lettuce Salad With Bacon Dressing
Bread and Butter
Strawberries

SALES SLIP

Skirt steak	$ .30
Bread for filling	.05
Seasoning	.01
One quart of new potatoes	.15
One-quarter peck new peas	.25
Head of lettuce	.15
Bacon	.04
Vinegar	.02
Strawberries	.30
Bread	.09
Butter	.10
Total	$1.46

Mrs. H. S. Miles, 1912 South Fifteenth Street

Menu

Spanish Stew
New Potatoes
Watercress With Dressing
New Peas
Strawberry Charlotte
Bread Butter Coffee

SALES SLIP

Two slices salt pork	$ .05
One large onion	.02
One-half cup of rice	.05
Three peppers	.05
One can tomatoes	.16
New potatoes	.15
New peas	.20
One bunch watercress	.05
Dressing	.05
Lady fingers	.10
Strawberries	.25
Whites of two eggs	.08
Marshmallow whip	.04
Bread, butter and coffee	.25
Total	$1.50

Please Tell Me What to Do

By CYNTHIA

She's Heavily In Love

Dear Cynthia—We are two young girls, eighteen years of age. We read your column every evening. Now, we would like to know why so many people are always knocking paint and powder. First, my girl friend is a pretty blonde with blue eyes and pretty teeth and always a smile. I am a pretty brunette, with hazel eyes, nice teeth and winning ways, and we certainly do use paint and powder, but the boys all like us. Now, Cynthia, I am in love with the president of a country club—yes, heavily in love with him—but he is so small, being about five feet two inches. I am about five feet six inches. Tell me, Cynthia, is he too small? My girl friend isn't in love. On account of having been in love and fallen out again she claims she hates all men and boys.

C. FLOPATUPUS AND R. FAIRVIEW.

So you are heavily in love at eighteen and your chum hates all men. What a sad way you are in, both of you! And you are four inches taller than the one you love. Don't lose any sleep over it. Next week you may meet a nice young man four inches taller, and then everything will be all right.

Impossible to Answer

Dear Cynthia—Many boys and girls have come to you for good advice. I also come to you for this same purpose. My troubles, as I would say, are these: Why is it that I am not invited to parties, dances or any social event? I am considered handsome (so the girls say) and well liked by the girls, yet these same girls forget that I exist when they distribute invitations of any kind.

I work among many boys and girls in an office. The girls had a big "lawn fete" the other day. They sent out invitations by mail to every boy in the office but me. This is just one example. The very same thing happens everywhere I go. Is it my fault? I am very courteous to the ladies. I don't like to tease them. Whenever I speak to them I speak to them in a manly way, always serious, but smilingly. Would like to hear from some of your readers and their suggestions

SIMPLY FORGOTTEN.

It is not possible to tell you why they do not ask you. Cynthia does not know your characteristics nor theirs.

They Won't Call a Halt

Dear Cynthia—Ask "De Jure" where he would be if it was not for his mother. She evidently was a girl at one time, and we are told women in her day did more than today's women have to to charm the men. Doesn't he think his talk reflects on his mother?

Many a successful man was made so by a woman who, knowing his weaknesses as well as his strong points, was able to aid him.

If, however, "De Jure" speaks of the girls that he can pick up with his machine, he really deserves to be kicked.

In business if we fail in one venture, do we quit? No; we go right ahead, using our failure as a guide in the next deal, and thus are we able to find success.

A man with a narrow viewpoint of women especially and life in general is not usually successful. A man must be worth a great deal to be eccentric and get away with it.

I buy the EVENING PUBLIC LEDGER especially for your column and enjoy it. Your advice has often helped me, and although your work may not be the best financially, you help many a one along the right road.

GEORGE S. S.

Says Boys Are Frivolous

Dear Cynthia—In answer to "On the Road to An A. B." challenge, the supposedly nicest boys are the worst company a girl could have. The light and thoughtless girl is more popular with these "nice boys" for the simple reason that they think mostly of a good time, and it's plain to see that the kind of time they desire to have would not be granted them if they went with girls like the two sophomores. When boys get older and commence to settle down they undoubtedly drop the thoughtless kind; if not, what does it lead to? Unhappiness and divorce, which we read about every day.

So cheer up, sophomores, and let the thoughtless have her good time now. Yours will come in a much happier way later in life, and your type will be the greatest benefit by far to your families and the world

Yours for a better education and the downfall of dance halls.

FLORIDA KID.

The Question Corner

Today's Inquiries

1. How can a pretty vestee be made for a gingham dress made in a basque waist with a very low square neck?
2. What kind of top is preferable for a wicker table to be used on the porch or in the garden?
3. How can leftover oil paint be kept for further use?
4. Describe a pretty overskirt for a silk dress.
5. What interesting style of trimming for lingerie is now the fad in Paris?
6. Describe a dainty parasol for use with a fluffy dress for midsummer.

Yesterday's Answers

1. In cutting flowers from the garden, the cut ends should immediately be placed in water in order to make the flowers last longer in the vases.
2. Red is in vogue for hats, waists and various accessories.
3. A good bleach for the nails is made by adding a teaspoonful each of lemon juice and ammonia to an ounce of peroxide.
4. A pretty tea-table accessory that protects food against flies and insects on the porch is a dome-shaped white wire screen, painted with bright flowers.
5. Ash blue is the newest shade that is used for sweaters and hats.
6. Attractive pockets of white organdie are made at the top of gored panels on both sides of the front of the skirt of a rose-colored organdie dress.

JUST IN CASE

You should happen to need a dark dress of some kind this summer. They aren't worn so much as they used to be, but there are times when it's too cool and damp to wear a light, easily mussed dress and too warm to go back to a suit. That's the time when your kitten's ear or satin or crepe meteor is going to be very necessary. And you can't go wrong if you choose one like this, with its striking beading down the front breadth, its vest of sheer white lace in the deep-cut neck and the piquant little ruffles standing out on the hips. The brim of the hat is appropriately made of black net which holds a lattice of jet

The Marriage Trifler

By HAZEL DEYO BATCHELOR

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An Early Return

Barbara Knight, who all her life has had things just as she wanted them, marries Keith Grant, the most eligible man of the season. Barbara expects life to go on as usual, she does not take into consideration the fact that in married life there must be unselfishness and thought for the other person. Keith does not like the life they lead. He wants friends, real friends, and Barbara has no time to stop and make friends of this caliber. Consequently, when Katherine Newbery, Keith's private secretary, proffers a friendship to him he accepts it. He wants to tell Barbara, but for fear that she may not understand, he keeps it to himself. One day, in a perfectly innocent fashion, he takes Katherine to lunch and at the next table sits Barbara's ultra-sophisticated younger sister, Eleanor.

ELEANOR KNIGHT had not quite made up her mind what to do with the information she had stumbled on inadvertently. In her callous little heart she did not pity Barbara. She felt that Barbara was getting just what most women must expect from their husbands, and it rather pleased her to think that Barbara, the righteous, was getting paid back in her own coin. Of course it did not occur to her that Keith's luncheon with another woman might have come about through any other reason than the fact that he was in love with her. Such a thing as friendship between a man and a woman Eleanor would have laughed at. To her there was just one relation possible. The woman must attract and the man must love, but the woman must steer a careful course and it did not do to fall in love, for that robbed her of independence immediately.

The truth of the matter was that Eleanor liked Keith, and in her heart of hearts, although she wouldn't have thought of admitting it to a soul, she had envied something that she had glimpsed between Keith and Barbara, something that had leaped forth from Keith's eyes when he had looked at Barbara, the fact that Barbara never spoke of Keith to other women as they spoke to each other of their husbands. Now that elusive something that Eleanor had glimpsed had ended for her. Keith was just like the rest, and Eleanor had no pity for him.

She evaded him with careful alacrity so that he was never able to corner her alone. He made a point of having dinner with the Knights one evening, but she had gone to a dinner dance. He saw her on the street one day, and made a bee-line for her, but she saw him coming and slipped into a shop where he lost her.

Fate has a way of twisting and turning things to suit her own convenience and Keith, who had resolved to tell Barbara about his friendship with Katherine, happened to be out of town on the day that she returned, earlier than he had expected her. And Barbara, finding him out of town, and feeling suddenly a let-down after the continual excitement of the trip, sat down in her traveling dress and telephoned home. She felt vaguely irritated because he was not at his office when she called up. It was the first time that she had thought of his office very much, but a woman's voice had answered her over the telephone, a very sweet voice, low-toned and well bred. Barbara wondered who she was.

Mr. Grant was out of town. On business, yes. He would be back tomorrow. Was there a message?

"No, there was no message," and Barbara hung up the receiver. It was then that she called up at home, and Eleanor was called to the telephone.

"O, hello Barbara, when did you get back?" Eleanor's voice was as politely cool as though she had been inquiring after a stranger.

"Just a few minutes ago. Keith's out of town, and I'm stranded with no engagements ahead. We came home earlier than we expected."

At the other end of the wire Eleanor looked at her little platinum wrist watch. "I have an engagement for dinner," she said quickly, "but I'll run over this afternoon for a chat if you're not going to be busy."

"That will be fine, Lonny," Barbara hadn't used that pet term in years, but she suddenly felt a surge of tenderness sweep over her for Eleanor. "We'll have a regular old fashioned kind of time," Barbara went on eagerly. "I'll have tea served in my room, and I'll have those cream tarts you love—we'll have an old time gossip."

"All right." And Eleanor hung up.

Barbara went into her own room, where Zella, her new maid, had unpacked her bag. In a dainty negligee she met Eleanor about an hour later. The cream cakes were ready, and over the teacups even Eleanor vouchsafed some enthusiasm. She even began to wonder whether or not she ought to tell Barbara about Keith, and then she argued that Barbara ought to know. If she were willing and did not care all right and well, but she oughtn't to be kept in the dark, anyway.

And yet this thing which had seemed so easy to tell when she had just been thinking about it now assumed gigantic proportions. Eleanor, with all her hardness, had never dealt very much in human emotions, and she knew that Barbara loved Keith. Ought she to let her discover the truth for herself? Was it fair to meddle and to perhaps cause a breach between her sister and her husband?

Monday—Eleanor tells Barbara about Keith

IMPORTED
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is one of nature's greatest tonics and tissue-builders

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AS SHOWN BY GOVERNMENT REPORTS
Eliminates poisonous wastes which cause serious ailments
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The Woman's Exchange

Here's a Nice Offer

To the Editor of Woman's Page:

Dear Madam—I have a beautiful pair of white doves, "Minnie" and Hahs," which I would like to find a home for within five days. Perhaps you know of some one—perhaps a shut-in—who would be glad to take them to keep. Will you kindly try to help me get them a kindly home. "MINNIE-HA-HA."

"Minnie-ha-ha" isn't her real name, but the editor of the Woman's Page has that on file with her address, so that anybody who would like to have these lovely pets can communicate with her quickly. I'm sure somebody will want them.

Suggestions for Party

To the Editor of Woman's Page:

Dear Madam—My birthday is on the 12th of July, and I would like to have instructions what would be nice to serve, decorate with and also some games to have at a party. Send soon because time is near. MISS E. O. S.

I have mailed you some games to play at your party. I hope they will get there on time. You did not give me very much time to answer you. Serve ice cream, cake and candy. Decorate with wild flowers in huge vases and bowls, and if the party is in the evening have Japanese lanterns strung up on the porch and the lawn. If it is a daytime party you will not need any decorations except the flowers. For the center piece on the refreshment table have four little glass dishes of cool-looking green and white mints at the corners of the center piece, and let a cool shower of green and white ribbons hang down from the chandelier.

Wants a White Neck

To the Editor of Woman's Page:

Dear Madam—Kindly tell me through your column the best remedy for a tanned neck. People think my neck is dirty. Kindly help me out. MRS. K.

Try rubbing lemon juice on your throat to make it white. That is a fine bleach for the skin. Another thing that makes the skin white and fine is a cold compress. This is something of a bother to put on, but it does make the neck white. Wring a soft cloth almost dry out of cold water. Wrap it around your neck and put a dry towel completely over it. Make sure that every bit of the wet cloth is covered, otherwise it will give you a stiff neck. Pin the towel with a safety pin and keep it on all night. In the morning wash your neck as usual, but finish with cold water to keep from catching cold. This is a fine remedy for sore throat or cold, and it has been discovered to be very good as a neck whitener. Of course, it takes several applications to make the neck as white as you want it.

More Complexion Troubles

To the Editor of Woman's Page:

Dear Madam—I have written to you before and have received helpful advice. Will you kindly tell me if blackheads come from eating ice cream, pastry, etc.? Also tell me of a good cream which would vanish blackheads. DOTTY.

It is quite possible that your poor complexion has come from eating too much rich food. Cut down on it for a while and see if you aren't benefited by the change. Ice cream does not agree with some people at all, you know, and it is very easy to overdo pastry eating.

Why don't you steam out the blackheads? This is not very pleasant to do, but when it is once done you can keep your skin free from them by constant care. Hold cloths wet with hot water, as hot as you can stand, on the places where the blackheads are found. When your skin is soft and moist, put cleansing cream on your face and work it in well. Then wipe it off with a soft cloth and apply cold water until your face is cool and white again. Then apply a soothing cold cream. Don't do this on a very hot night, for the steaming brings the blood to your head and might injure you, if you are hot anyhow. Be sure to follow with the cold water, whatever the weather is. If this does not remove the blackheads repeat the treatment the next night, and continue until your face is clean. Try rubbing it with ice to refine the skin and prevent the blackheads, and rub zinc ointment thickly over it just before you go to bed. Leave this on all night. It makes the skin nice and white and fine. If you cleanse your face thoroughly with cleansing cream once a day, and occasionally use a facial soap, planning your diet to include only wholesome, nutritious foods, you ought to have no further trouble with your complexion.

"CAN NOTHING BE DONE TO KEEP THE WOMEN AT HOME?"

Asks a Man Who Wants to Have Us Forbidden to Roam the Streets Except on Certain Days—He'd Get Tired of Seeing Only Men

HE WROTE a very plaintive letter which was published recently. "Can nothing be done?" he asked, pathetically, "to keep the women at home? They are everywhere!" Unlike many objectors, he suggests a remedy for this desperate condition. No, it isn't borax, or alum, or even red pepper. He speaks of them as if they were roaches or ants, but his remedy gives them at least the credit of being human beings. He suggests that the Legislature limit them to two or three days a week for exercise and outing. Then they'd be off the street, out of the way, for at least a few days.

I wonder if he has ever walked up a city street during his lunch hour? Perhaps he has tried to. But at the end of the first block he has probably been stopped by a crowd of men standing around an automobile. There's nothing the matter with the automobile, there's nobody in it, and it isn't painted a startling color. It's just a dark blue, empty, perfectly good car—but there's a little bit of an arrangement of some kind on the hood that's a little tiny bit different from that same arrangement on every other make of car. And so there's a crowd of grown-up boys filling the pavement, blocking the way—staring at it. There are women on the street, yes, and they're very anxious to get off, but they can't because they can't get past these men to get into their cars.

This amiable gentleman who dislikes women on the street probably goes on after he has looked at the car for a while. He can't go very fast, though, because he's back of a line consisting of five boys, who aren't in any hurry at all. They zigzag from the curb to the store windows, lengthening out at either side that he wants to get past. At crossings they spread out and form a wall, so that he cannot possibly pass them. Women? Oh, yes, they're on the street, too, trying to get home, but unable to pass this string of boys.

OF COURSE, he has picked out certain types of women when he makes his complaint. They stand so long in doors and exits, he claims. Well, sometimes you do meet a friend right in the door, and stop to say a few words. That's just an incident. But, I wonder if he ever saw a crowd of women, open-mouthed, dumb, stolid, standing before a bulletin board, as men do? I doubt that. Only a man could be capable of that oblivion which enables him to stand there for half an hour at a time, utterly regardless of the hurrying, busy women who attempt, apologize, push, and finally, in desperation, shove their way past him. And I ask you, as woman to woman, have you ever known any man, tall or short, slim or stout, dark or light, who didn't have an irresistible attraction toward a narrow passage of any kind?

Why, if there is a wide space in an office, where several men can stand, and then a narrow space between a desk and a table, a man prefers to stand with his friend in the narrow one for a conference. If there is a door at the end of a short hallway, he will stand as close to it as possible. No, this isn't an indignant retort gathered up for the occasion. It's the result of several years' observation. Watch the men in your office—you'll see how they invariably block up any narrow passage. If they have no friend to bring with them, they bend over a desk, and take up more room themselves.

We admit our faults, we women. We know how annoying it is to find us taking up room that might be occupied by men. But, after all, wouldn't men get pretty sick of one another on those days when we were not allowed to be "everywhere"? (They did when they were in France.) And one more thing, gentlemen, before you have us all locked up, look around! You'll find a good many more men than women "cluttering up" the open spaces. And they really haven't any more right to it than we have. Do you think so?

Adventures With a Purse

I AM rather persnickety about my books. Although I have not a fine reputation for thrift, there is one point on which I am most economical. That is the subject of books. Now when I like a book, I want it for myself—there is never any doubt in my mind about that. But if I am not particularly impressed with it, I don't care about having it for my own. And so I am much more likely to borrow a new book from a friend than to buy it. After I've read and accepted it—well, that is another subject. All of which has little to do with my adventure, for what I really want to tell you about is a shop that has second-hand books for thirty cents each, or four for $1. My thought was that any one would be willing to pay thirty cents for a book. If it proved good, it could be kept; or if it were not particularly worth while, it could be passed along or given away. These books include such favorite writers as Jack London and my own pet, Mr. Thurston. All are in very good condition, some being almost as good as new. It would be a good plan to buy four, for instance, to take away on your vacation.

I found a dress material today that is quite new to me, although you may have seen it before. It looks very much like a crinkly crepe, only it is perhaps a little smoother. It comes in pink and white, and as I remember it, also in blue and white. And here is the rather remarkable part of it: Instead of being a striped material, it is really a narrow check. I think it would be excellent for making rompers for children, and as a matter of fact, I believe it would make a mighty nice little morning dress for yourself. It is only forty-five cents a yard and looks to be a yard wide.

For names of shops address Woman's Page Editor or phone Walnut 3000.

HUSBAND'S
THE MAGNESIA DOCTORS RECOMMEND
for Constipation, Acid Stomach, Indigestion. Can be used as Milk of Magnesia. Sold only by the bottle—never by dose.

The most thirst quenching and palate tickling drink of all
SALADA TEA
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PHOTOPLAY PRESENTATIONS FOR WEEK OF JULY 12 TO JULY 17

SEE ANNOUNCEMENT DAILY IN THE PUBLIC LEDGER AND EVENING PUBLIC LEDGER

Subject to Change	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
APOLLO (a) 52d and Thompson Sts.	Alice Joyce in Dollars & The Woman	Alice Joyce in Dollars & The Woman	Olive Tell—Love Without Question	William S. Hart Staking His Life	William S. Hart Staking His Life	Eugene O'Brien—A Fool And His Money
ARCADIA (a) Chestnut below 16th St.	Wallace Reid in Sick Abed	Wallace Reid in Sick Abed	Wallace Reid in Sick Abed	Wallace Reid in Sick Abed	Wallace Reid in Sick Abed	Wallace Reid in Sick Abed
BALTIMORE (a) 51st St. and Baltimore Ave.	Sessue Hayakawa The Devil's Claim	Sessue Hayakawa The Devil's Claim	William Farnum The Adventurer	William Farnum The Adventurer	Eugene O'Brien His Wife's Money	Eugene O'Brien His Wife's Money
BELMONT (a) 52d above Market St.	Faire Binney in The Blue Pearl	Faire Binney in The Blue Pearl	Faire Binney in The Blue Pearl	Doris Kenyon in The Harvest Moon	Doris Kenyon in The Harvest Moon	Doris Kenyon in The Harvest Moon
BLUEBIRD (a) Broad & Susquehanna Ave.	Norma Talmadge in The Woman Gives	Norma Talmadge in The Woman Gives	Thos. Meighan in Why Change Your Wife?	Thos. Meighan in Why Change Your Wife?	Thos. Meighan in Why Change Your Wife?	Alice Joyce in Dollars & the Woman
BROADWAY (a) Broad St. and Snyder Ave.	John Barrymore in Dr. Jekyll & Mr. Hyde	John Barrymore in Dr. Jekyll & Mr. Hyde	John Barrymore in Dr. Jekyll & Mr. Hyde	Ethel Clayton in A Lady in Love	Ethel Clayton in A Lady in Love	Ethel Clayton in A Lady in Love
CAPITOL (a) 722 Market St.	Elaine Hammerstein in Shadow Rosalie Byrnes	Elaine Hammerstein in Shadow Rosalie Byrnes	Elaine Hammerstein in Shadow Rosalie Byrnes	Elaine Hammerstein in Shadow Rosalie Byrnes	Elaine Hammerstein in Shadow Rosalie Byrnes	Elaine Hammerstein in Shadow Rosalie Byrnes
CEDAR (p) 60th St. and Cedar Ave.	Thomas Meighan in Why Change Wife?	Thomas Meighan in Why Change Wife?	Thomas Meighan in Why Change Wife?	Thomas Meighan in Why Change Wife?	Bryant Washburn in Mrs. Temple's Telegram	Bryant Washburn in Mrs. Temple's Telegram
COLISEUM (a) Market Bet. 59th and 60th.	Bryant Washburn in Mrs. Temple's Tele'm	Bryant Washburn in Mrs. Temple's Teleg'm	Houdini in Terror Island	Mae Murray in On With the Dance	Mae Murray in On With the Dance	Mae Murray in On With the Dance
COLONIAL (a) Gtn. and Maplewood Aves.	William Farnum in A Tale of Two Cities	William Farnum in A Tale of Two Cities	William Farnum in A Tale of Two Cities	Star Cast in Even as Eve	Star Cast in Even as Eve	Star Cast in Even as Eve
EMPRESS (a) Main St., Manayunk	Mae Murray in On With the Dance	Mae Murray in On With the Dance	Mae Murray in On With the Dance	Star cast in Even as Eve	Star Cast in Even as Eve	Julian Eltinge in The Adventuress
FAMILY (a) 1311 Market St.	Mabel Norman in Mickey	Edith Roberts in Alias Mrs. Dodd	Rosemary Theby in Rio Grande	Earle Williams in Captain Swift	Ethel Clayton in Lady in Love	Mitchell Lewis in King Spruce
FAIRMOUNT (a) 26th St. and Girard Ave.	Anita Stewart in The Fighting Shepherdess	Earle Williams in A Master Stroke	Alice Joyce in Dollars and the Woman	Mae Murray in On With the Dance	Mae Murray in On With the Dance	Blanche Sweet in Simple Souls
FRANKFORD (a) 4715 Frankford Ave.	Mae Murray&D. Powell in On With the Dance	Mae Murray&D. Powell in On With the Dance	Mae Murray&D. Powell in On With the Dance	Wallace Reid in The Dancin' Fool	Wallace Reid in The Dancin' Fool	Wallace Reid in The Dancin' Fool
56TH ST. THEATRE (a) Below Spruce St.	Earl Williams in Captain Swift	Earl Williams in Captain Swift	Frank Keenan in Smouldering Embers	Star Cast in Love Without Question	Constance Binney in The Stolen Kiss	Constance Binney in The Stolen Kiss
GREAT NORTHERN (a) Broad St. at Erie Ave.	Anita Stewart in The Fighting Shepherdess	Anita Stewart in The Fighting Shepherdess	Anita Stewart in The Fighting Shepherdess	Alice Lake in Shore Acres	Alice Lake in Shore Acres	Alice Lake in Shore Acres
IMPERIAL (a) 60th and Walnut Sts.	Norma Talmadge in The Woman Gives	Norma Talmadge in The Woman Gives	Norma Talmadge in The Woman Gives	Norma Talmadge in The Woman Gives	Norma Talmadge in The Woman Gives	Norma Talmadge in The Woman Gives
JUMBO (a) Front St. and Girard Ave.	H. B. Walthall in The Confession	J. W. Kerrigan in 99	Emma Dunn in Mother	Ethel Clayton in Souls Adrift	Marie Doro in 12:10	House Peters in Silk Hush's and Calico Wives
LEADER (a) 41st St. and Lancaster Ave.	House Peters, Silk Husbands & Calico Wives	House Peters, Silk Husbands & Calico Wives	William Farnum in A Tale of Two Cities	William Farnum in A Tale of Two Cities	Robert Warwick in The City of Masks	Robert Warwick in The City of Masks
LIBERTY (a) Broad St. and Columbia Ave.	Harry T. Morey in The Gauntlet	Charles Ray in Paris Green	C. McDowell and F. Mayo, The Eyes of Men	Davison, Love, Holmes in Man's Plaything	Norma Talmadge in The Woman Gives	Buck Jones in Forbidden Trail
LOCUST (a) 52d and Locust Sts.	J. W. Kerrigan in Passers By	J. W. Kerrigan in Passers By	J. W. Kerrigan in Passers By	J. W. Kerrigan in Passers By	J. W. Kerrigan in Passers By	J. W. Kerrigan in Passers By
MARKET ST. THEATRE (a) 833 Market St.	Nazimova in The Heart of a Child	Nazimova in The Heart of a Child	Nazimova in The Heart of a Child	Tom Mix in The Daredevil	Tom Mix in The Daredevil	Tom Mix in The Daredevil
MODEL (a) 425 South St.	All-Star Cast in The Gift Supreme	All-Star Cast in The Gift Supreme	All-Star Cast in Chains of Evidence	Buck Jones in Forbidden Trails	Bryan Washburn in Too Much Johnson	Bryan Washburn in Too Much Johnson
NIXON (a) 52d and Market Sts.	Nell Shipman in Back to God's Country	Nell Shipman in Back to God's Country	Nell Shipman in Back to God's Country	Juanita Hansen in The Lost City	Juanita Hansen in The Lost City	Juanita Hansen in The Lost City
OVERBROOK (a) 63d St. and Haverford Ave.	Thomas Meighan Why Change Wife?	Thomas Meighan Why Change Wife?	Priscilla Dean Virgin of Stamboul	Priscilla Dean Virgin of Stamboul	Wallace Reid The Dancin' Fool	Rosemary Theby Rio Grande
PALACE (a) 1214 Market St.	Wallace Reid in Sick Abed	Wallace Reid in Sick Abed	Wallace Reid in Sick Abed	Wallace Reid in Sick Abed	Wallace Reid in Sick Abed	Wallace Reid in Sick Abed
PRINCESS (a) 1018 Market St.	George Walsh A Manhattan Knight	Constance Binney The Stolen Kiss	Lew Cody The Butterfly Man	Mae Murray On With the Dance	Zeena Keefe The