

"The Love Cowards"

By HAZEL DEVO BACHELOR
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Through disappointment in the man to whom she was engaged, Nancy Hatheway becomes a love coward. In order to hide herself away she becomes governess to a little child in a lonely house on the Massachusetts coast, and there discovers that Bruce Henderson, little Trix's uncle, also has become a love coward. Trix's mother eloped with her younger brother the night before she was married. Bruce, a Polish quartermaster, took her whom Nancy tries to protect from his sinister influence. Trix is a feebly nervous girl and Nancy's interference in her behalf causes trouble with Bruce. One night, thinking to send her flying, Bruce seizes Nancy in his arms, and to her horror she cannot forget that moment. Trix's father quarrels with the child, whom Nancy tries to protect from his sinister influence. Trix is a feebly nervous girl and Nancy's interference in her behalf causes trouble with Bruce. One night, thinking to send her flying, Bruce seizes Nancy in his arms, and to her horror she cannot forget that moment.

CHAPTER XLIII The Heart of a Woman

In spite of herself, Nancy felt her cheeks flushing and with an effort she dropped her eyes quickly and turned away. In an instant Dr. Hunt was by her side, drawing her to him. "Nancy, my darling, O, I know I ought not to do this to you, because you're quite worn out. But I love you, dear, I love you so very much."



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He held her hands tightly in his, but they made no effort to draw her into his arms. Even at that moment Nancy could not let her eyes go back to a quick thought of the difference between this man and Bruce. There was no nascent desire between them, no lurking passion. He wanted, but a man to be respected and looked up to, a man to trust, and yet a man she could never love as she loved the man in the next room, whose very touch had the power to thrill her beyond the power of expression.

ment in his arms tonight, when he had held her closely, possessively, kept coming back to faint her. "I will never, never have him!" stormed her mind risen in bitter revolt. "You love him, you love him!" mocked her heart, and there was no gaining against the truth. Reason went down before this stinging of the pulse; this mad leap of something within her that responded to his touch, and despite herself she would, Nancy was helpless in the grip of something that was stronger than she was.

And then suddenly she was tempted, how easy it would be to accept the love of this man who was so entirely devoted to her, who protected her, who strength from the fiery dominance of a man who cared nothing at all for her. One little word, a small gesture, and her pride would be satisfied. She would consent to become Henderson's eyes and handmaid, even though her heart were dead within her.

Once the wife of a man like Anthony Hunt, she might even grow to love him, but at the very thought her heart leaped up in rebellion. She could never love him and even her sense of duty would be constantly threatened with memories. But even if it were possible to bring herself to do this thing, she liked and respected Dr. Hunt too much to marry him for such a reason.

Please Tell Me What to Do

By CYNTHIA

To R. C. S.
Be perfectly independent about the matter. Go where you please and as you please. Bow to her and her family when you meet, and if it is possible to talk with her, make friends with her and ask if you may call on her. If she will not talk with you do not saddle yourself by seeking her out; let her go.

Good Advice
Dear Cynthia—In one of the papers I noticed a suggestion that we stop kneeling each other; may I second the motion? As a devoted and ardent admirer, I am a little apprehensive, and as usual, no matter how cleverly worded, the last resort will be to write a letter. When tempted to use that double-edged weapon in Cynthia's column, please let me know what your literary meaning is. "I fear fish"—not so pleasant and clever as we thought, is it? To all you writers, the one asking where the old-fashioned girls have gone, let me suggest that you are hardly looking in the right place. Allow me to point out to you that the old-fashioned girls are good-looking, sensibly dressed and most loving—looking in the right place, allow me to point out to you that the old-fashioned girls are good-looking, sensibly dressed and most loving—looking in the right place, allow me to point out to you that the old-fashioned girls are good-looking, sensibly dressed and most loving.

Wants to Start Something
Dear Cynthia—I have on hand a new topic. Did you ever notice what kind of girl a fellow carries most? I think I could determine the order and kind of a girl most.

Whether a maid shall have him she is not too far, he is his own man. But through delay he may be gone. He of your love would like to know, I am not sure, never all will be well. Give him a sign for the wedding bell. Come set your hopes up, if it were so, he comes to plunder and run away. A real close neighbor is your man, show him more kindness, he will speak. His heart with silence else will break.

YOUR FORTUNE, IN LOVE

A-2-3-4-5-6
B-2-3-4-5-6
C-2-3-4-5-6
D-2-3-4-5-6

Every one is interested in what the future has in store for him and her in the way of a mate. Perhaps the following table will tell you what you want to know. But don't take it seriously. It's just for fun.

1. Sigh no more, he does relent. Of his flirtations he repents.
2. How many husbands you may expect?—It's very true that you shall see. A second time before you're dead. With one alone thy life shall be.
3. You'll sail a smooth sea of matrimony.
4. The stars, three husbands do presage. And you shall die of a ripe old age.
5. Wed thou at once or else I fear. Thou wilt not much for wedlock care.
6. Too much of pride will make thee sorry. If you don't take care you'll never marry.
7. Accept the ring thy love would give. For not very long will thy husband live.

Whether it be best to marry or not?—Don't fear that husbands are unwise. There's many a one would please your mind. If he be of complexion fair, You'll have a happy married pair. Come, never fear, all will be well. Give him a sign for the wedding bell. Come set your hopes up, if it were so, he comes to plunder and run away. A real close neighbor is your man, show him more kindness, he will speak. His heart with silence else will break.

DREAMLAND ADVENTURES

"Secret of the Jewels" BY DADDY

CHAPTER II
What Peggy Saw
What did Peggy see in the sparkling diamond she had found among the jewels in the pirates' cave?

She saw a ship—a very tiny ship sailing on a tumbling sea. "Peggy was holding the diamond close to her eye, as one holds a pair of field glasses. She jerked the diamond away and looked quickly behind it, thinking that possibly she had been gazing through it at a ship far off on the ocean. But no, there was nothing behind the diamond except the walls of the cave. She had not seen the ship through the diamond, but had seen the ship in the diamond itself.

Peggy looked again and was more surprised than before—the ship seemed to be coming toward her, growing larger all the time. And, as the ship drew nearer, Peggy could see figures on the deck. These figures became plainer and plainer, until she could make out that they were sailors—rough bearded chaps with red handkerchiefs tied around their heads. On the mast above them flapped a black flag on which stood out a white skull and crossbones. "Pirates!" cried Peggy.

"Where?" shouted Billy, who all this time had been looking at Peggy in amazement, not having any idea of the wonderful things she was seeing in the diamond. "In here!" cried Peggy, and she passed the diamond to him. "Jimmy!" Look out! they will catch us!" cried Billy, for the ship and the men on board it had now become so large they looked like a real ship and real men. Billy jumped back and dropped the diamond.

Their Home Is Made Very Unhappy

Because Their Parents Will Fight
Humiliation Would Be the Best Remedy for This Childish Lack of Self-Control—Leaving the House Should Bring Them to Their Senses

THE following letter comes from a home that is just a parking place for the family. "Our home would be very happy," declares the writer of the letter, "if it weren't for our parents, who quarrel continually and hate each other. Later, my father has tried to be more peaceful, but occasionally finding fault, which is enough to start a bitter scene. My mother nurses a most cruel hatred against him that I am sure can never be reasoned with.

"Not alone this, but daily she picks a quarrel by nagging his every action and then her language is most vile. I'm deeply ashamed and afraid this cursing and swearing will be a very bad example for the young children whom I try to keep from hearing, but it is impossible. My dad talks very loud and speaks on old-fashioned topics. For this he is slurred in a most humiliating manner before any one present. I try to have her do any reproaching in private, but it's useless.

"As each is at fault, my father for his fault-finding and past disrespect, and my mother for her continual nagging and most vile language, I fear it will cause us older ones to leave home when we find steady employment. As none of the boys drink or smoke and my mother for her continual nagging, could you not suggest a manner in which we can restore peace in our home once more, as it's been a long unhappy way."

And when Billy dropped the diamond, of course he and Peggy couldn't see the ship nor the pirates, for they were inside the diamond. It was just as if the ship had vanished. "They are gone," shouted Billy, Peggy picked the diamond up from the floor of the cave and looked into it again.

"No, they are still here," she cried, and sure enough, when she held the diamond up she saw all strange. The pirates were within, and the pirate ship was so close they could make out its name—the "Merry Magpie." "Let us see," cried Flitter-Flash and the other fairies. "Peggy held the diamond high so they could flutter about it and take a look inside. "Oh—see—" squealed the fairies, badly frightened by what they saw, and away they flew out of the upper window of the cave. They went out that they were out of sight like a flash.

Peggy and Billy wanted to fly away, too. They flapped their fair wings, but the wings were too small to lift a boy's size and a girl's of Peggy's size. The children were afraid of the pirates, which was at all strange. They were very fierce looking, indeed, with their long whiskers and longer hair, which they wore in heavy braids. They were a grim lot, too, seeming very sour and angry.

The fairies were as curious as they were timid, and soon they came flying back for another look. They went flying about something Peggy and Billy had not yet seen. It was a fairy flying around the ship above the heads of the pirates. "There is a fairy in the diamond!" screamed the fairies, and they would have fled again but for the words of Flitter-Flash, who had seen something else. "Yes, it is a fairy, and the fairy is trying to tell us something," he cried.

And sure enough, the fairy was making signs to them, showing that he at least saw them, although the pirates did not seem to know they were there.

Who that fairy was and what he was trying to signal will be told tomorrow.

Adventures With a Purse
Did you ever wander along the street in a strange neighborhood, squinting at all the houses in an effort to find a number, and finally ring a doorbell to be told that your friend lives right next door? Makes you feel so foolish, doesn't it? And some cold winter morning when you wonder what the hour is, to have to tumble out of a nice warm bed into a "naked" room and fish for the clock—to learn you've another hour left—makes you sorta prepped, doesn't it? Well, all this need be no more, because there comes a radium paint which, when applied to bells, light buttons, numbers, the hands of a clock, anything that ordinarily glows itself in the dark, makes them stand out distinctly. Think of the joy of no more skinned ankles or broken resolutions. The paint comes in boxes, with instructions, for \$1, \$3 and on up to the large size at \$5.

For names of stores address Woman's Page Editor or phone Walnut 3006 or Main 1001.

In Other States
Richmond, Va., is to add women to its police force.

In Missouri are more than 8000 women who own and operate farms.

Deviled Egg Croquettes
Hard boil three eggs and remove shells. Rub through sieve into bowl. Now add the foundation sauce and four strips of bacon, minced very fine and nicely browned and drained free from grease.

Wilmar PEANUT BUTTER
So Different From the Ordinary

That Brisk, Rich Flavour
found in every cup of the genuine

"SALADA" TEA
is the true flavour of the perfectly preserved leaf. This unique flavour has won for Salada the largest sale of any tea in America.

When the public unanimously gives preference—there's a good reason for Post Toasties best corn flakes

You can buy corn flakes and you can buy Post Toasties. Both cost the same—one is better.

Shake Into Your Shoes Sprinkle in the Foot-Bath

ALLEN'S FOOT-EASE
The Antiseptic, Healing Powder for the Feet.

for Tired, Swollen, Smarting, Tender Feet, Corns, Bunions, Blisters, Callouses. 1,500,000 pounds of Powder for the Feet were used by our Army and Navy during the war. Sold everywhere.
Ask for ALLEN'S FOOT-EASE.

Through a Woman's Eyes

By JEAN NEWTON

Old Wine in New Bottles!
A lecturer at the Sorbonne in Paris has interested the scientific world with his experiments with a new prescription for nervous patients. It is singing. He had announced previously, after experiments with children, that singing was greatly beneficial to their general health. And now they are curing nervous patients with the new treatment.

The explanation is that "singing," which involves deep breathing, regularizes the functioning of the sympathetic nerves. And the name for the new phenomenon is "phonotherapy."

Old wine in new bottles! Certainly music is flowers, and though it comes from our own throats it is the greatest cure-all in the world. Now, about as new as granny's hot bouillabaisse and as emphatic as you had a touch, or—

The Woman's Exchange
Iodine Stains on Wall
Dear Madam—Please tell me how I can remove iodine spots from light wall paper.

Dear Madam—Will you kindly advise me as to whether dressing the button fastening is still in style, or if the button fastened right on elastic is RECOMMENDED. This style of button fastening was last year, and if you are making a new dress it would be better to choose another kind. But persons who bought these harem frocks last season will wear them until they wear out, so all means keep careful of them. You may use it as long as you can. If you feel queer in it you could easily change it and make a new one. You may, of course, answer helped you, and hope you will always find the column helpful.

WHAT'S WHAT
By HELEN BRICE
Whether highly educated or otherwise, Quakers are celebrated for their reserved manners, largely a result of the serenity enjoined upon them, which they have individualized into a fine art.

Yesterday's Answers
1. Just before hanging up the clothes on washday, take the precaution of wiping off the line with a damp cloth to prevent any stray dust from soiling the clothes.
2. Bed ticking is the most durable material to use for a bag in which to crush ice for an ice cream.
3. Keep a vacuum bottle sweet and clean by boiling it occasionally in a solution of baking soda and water.
4. A good stunt for a bench party is "magic writing." Send a self-addressed stamped envelope to the editor of woman's page, for detailed directions.
5. Paris designers have innovated a decided change in the shape of long, loose tulle sleeves in evening dresses.
6. Peony, a deep, rich shade of American Beauty will again a great deal next season.

Mrs. Wilson's Instructions for Making Croquettes and Cutlets of Various Kinds

Foundation Sauce Which Holds Mixture Together Must Be Creamy and Outside Crust, Firm and Crisp
Recipe for Egg Dip

By MRS. M. A. WILSON
CORNED BEEF SAUCE
Listed under the entree or made dishes and can be made to be very appetizing. It is often appropriate to serve left-over foods in this manner, rather than in hashes, stews or omelets. The success of the croquette or cutlet depends upon the decidedly creamed texture, yet without it must have a firm crust covering the outside, free from grease.

Foundation Sauce
The sauce used to combine the mixture should be of a consistency that will mold or set firm, and the usual amount of flour required for this purpose is one and three-quarter ounces, or seven level tablespoons to every cup of milk.

How to Fry
Have sufficient fat to cover the croquettes usually about three cups of lard or oil or one and one-half pounds of lard or oil shortening, in a saucepan that will hold three or four croquettes at a time. Heat the fat to attempt to cook in small amounts of fat. Have the fat sufficiently hot so that it will brown a crust of bread which you count from 101 to 110. Do not fry more than three croquettes at one time; in fact, two is better. Use a small wire basket for frying. I have found that a fish wire strainer, the large size, will usually cook about ten croquettes very thoroughly. Bend the flat handle up straight and flatten the sieve by pressing against a flat surface.

To Make Bread Crumbs
Dry in the oven all crusts and left-over pieces of bread, then put through a food chopper and sift the crumbs through a colander. Reserve all that remains in the colander for an gratin dishes. The fine crumbs use for croquettes and cutlets.

Deviled Egg Croquettes
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Some New Croquettes and Cutlets
Sweetbread and Eggplant
For the family of five people. Slice the food chopper, Pare it and cut in slices, then cook until tender. Drain and then cut in a piece of cheesecloth and squeeze out the moisture. Chop fine. Soak one sweetbread for two hours in cold water, to which has been added one tablespoon of vinegar. Then parboil for fifteen minutes and rinse under cold running water. Pat dry on a cloth and chill. Mince fine.

Things You'll Love to Make

Silver and Chiffon Party Dress Trimming
On that new party frock use SILVER AND CHIFFON PARTY DRESS TRIMMING. Stir silver ribbon one and a half inches wide. Wind it around to form the flower-like center of each ornament. Of chiffon make the small roses that encircle the silver flower. These chiffon flowers should be of the same color as the frock, perhaps a little darker or lighter shade. If the skirt is made with the much favored scallops, you will find this SILVER AND CHIFFON PARTY DRESS TRIMMING just the thing to finish each scallop exquisitely.

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Tomorrow—The Long Head
On Motor Trips
When the skin is to be exposed for any length of time, as on long motor rides, apply a small amount of cold cream and a generous amount of powder before starting out. Upon your return and after washing the face with soap and water, remove the dust and cosmetics with cold cream. Rub the cream in well and then wipe it off with a soft cloth or absorbent cotton. If time permits, wait an hour before washing the face with soap and water. If the skin feels at all irritated after the washing, apply a little more cold cream, and dust the skin lightly with powder to remove the oily appearance.—Good House-keeping.