The Workers Are the Third Class in Winnifred Harper Cooley's Trio

THE third type of woman? Besides the mother kind, and the class who always have been the great lovers?

WINNIFRED HARPER COOLEY

Thousands upon thousands of modern girls never marry or bear children. No longer are they drones and parasites, however, living off of male relatives, and being shoved out of the way, or urged to sew or care for the children of a brother, to earn their board.

They are workers!

In the marvelous industrial colony called an ant village the labor is carefully apportioned, and in a beehive community there are three sets of citizens—the queen-mother, who gives all the off-spring for the next generation, and is rapturously fed and cared for by every one; the drones or males, out of which one is selected for the bridegroom; and the neuters or workers. The queen does no work, because she contributes her share to the bee-world by laying thousands of eggs. The drone-males do not work, because the swiftest becomes the father of the race. But the big class of neuters make all the honey, for they are set aside as commercial producers.

These laborers, however, have no sex. They found no homes and leave no off-spring. They create honey, but live a monkish and communistic existence.

MANY modern women (and bachelors as well) go like the workers, bees. It is said and hoped for them, perhaps, but they labor industriously at commercial or clerical tasks, at the arts, at teaching or nursing. They accomplish an enormous part of the world's work—but they do it at the expense of personal domesticity. They are spinsters, bachelor maids, unwed women.

These are something new under the sun! Never before in history was a group of millions of females deliberately single. These celibates enjoy a great many activities and pleasures, in spite of having missed marriage and motherhood. There are some who declare that their life is much more full than that of the average domestic wife. They feel that they are versatile, in work and pleasure, and that they touch hundreds of people in hundreds of ways, and thus experience human contacts that make them broad and sympathetic. They achieve tasks that make them proud; and thrill at the applause of the world, if they have brilliant talents.

These workers would not permit you to term them "neuters". They are not like the bees, in being set apart, and being indifferent to the opposite sex. Sometimes they have had thrilling love affairs, but death, or some other tragedy, has prevented their marrying. Many of the world's most celebrated women have been unmarried. They gave their entire life to humanity.

THEY are not necessarily set apart by nature as an intermediate sex. In some of them, perhaps, the instinct for maternity is very strong, and they may adopt and rear six or seven children, nephews and nieces. They may have some of the qualities of the lover-woman and some of the mother-woman, but fate has chanced to place them in the huge industrial machine, and they never left it for the tiny sphere of home.

Some of them, of course, really are a kind of negative type. They honestly do not care romantically for the opposite sex, and a union with a man for life, involving a narrow existence, with considerable idleness and monotony, would bore them and cause them to feel that they were wasting time and energies. These natural neuters among human bees are doing their part of the world's work as truly as are mothers.

THE gracious Roman matron Cornelia, mother of the Gracchi, men who were famous, pointed with pride to her boys, when another woman was boasting of her elegant jewelry, and said: "These are my jewels!" That was fine, because the boys were a great credit and model citizens—but bearing children merely to increase the population is not necessarily a credit.

All three classes of women have some of the instincts of the others, and it is not a matter of praise or blame, but of chance, which determines our own classification.

The Wife Cheater

By HAZEL DEVO BATCHELOR

Joan Stockbridge marries Norman Wagan to spite of many warnings from her friends. She chooses him in preference to Herbert Livingston, a man who loves her devotedly, but who lacks Norman's charm. Norman is the kind of man who has never been known to care for any woman more than a few weeks at a time, and shortly after their marriage Norman becomes infatuated with Alice Wilson, a married friend. Of course Joan is miserable, but when the infatuation wears itself out, she tries to believe it won't happen again. For a period, Norman devotes all his time to her, and then comes Mrs. Benedict, the wife of an artist. Just at this time, Herbert Livingston moves out to Hilton where the Wagnes are living, and plans are made for Joan's sister, Edith, to come to Hilton for a visit.

Norman Hears the News

I WAS determined to forget entirely our quarrel of the morning, and when Norman returned that night I met him with a smile. We were out on the porch waiting for Mary to announce dinner, when I told him my news about Edith's arrival. He seemed pleased, but not much interested, and when I told him that Herbert was moving out to Hilton and that I had asked him to dinner on Saturday night he frowned suddenly.

"I've asked the Benedicts for dinner on Saturday."

I crushed back the impulse to tell him that he had no right to do that without first consulting me, and hastened to reply:

"That's all right, we'll have a regular party."

But his face did not lighten, and leaning toward him I put my hand impulsively over his.

"What is it, dear, are you displeased about anything?"

"Only that I don't see how we can have any kind of a time with Livingston here. He's such a stick, and the Benedicts won't be interested in him. I hate them to think that we haven't any interesting friends."

I drew back quietly. So that was it! Norman wanted to make an impression on Vivien Benedict, and our friends were prosy and uninteresting. For the first time I let him see that I was angry, and as I rose to my feet I said almost maliciously: "It's too bad Alice Wilson isn't in town; she's the only one of our friends who might be interesting to the Benedicts."

I turned away and went into the house before he could answer.

Dinner was ghastly. It seemed of late that Norman and I were always miles apart in our thoughts. But afterward he slipped his arm about me and drew me to him.

"I'm sorry, dear. I know I had no right to take that attitude. No doubt Edith will more than make up for Herbert's stodginess, and we might have a good time."

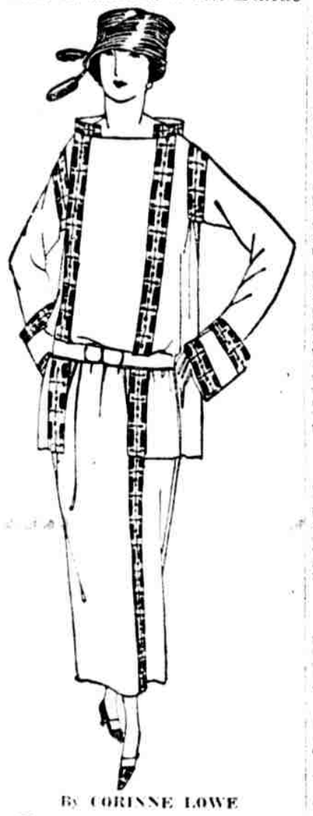
But although I did not draw away from him, there was no response in my heart. I knew that Norman had not made a concession because he was sorry for what he had said about Herbert, but because he wanted me to be nice to Vivien Benedict. For the first time in my life I deliberately faced the selfishness that went to make up the greater part of his nature. Always before I had excused him, but now, although I loved him no less, I realized how little I could ever hope to sway him. He would always do as he pleased; his love for me would make no difference in his friendship for other women and I could either accept that fact or batter my happiness away on the rocks of separation. At the thought my heart turned cold within me. Life without Norman; why, even the thought of it was unbearable. I could never leave him, no matter what happened. I would cling to him, unless the time came when he wanted to put me out of his life, and then my own life would be ended, for there would be no incentive to go on living.

This abject surrender in my own heart made me draw back in shame from the touch of his arms. I murmured an excuse about having to see Mary about something, and stole up the back stairs to my room.

There in the darkness I curled up on the window seat, and tried to regain some of my peace of mind. If life could only be as simple as it had seemed before my marriage to Norman. Then I had been so sure of him and of my ability to hold him, and now the way ahead seemed dark and perilous. Suppose the time came when Norman's interest in a woman would carry him away from me entirely. Suppose he should some day ask his freedom of me! There was every reason to suppose that in the future even that might happen!

Tomorrow—The Advent of Edith

Putty Colored Three-Piece Suit Trimmed With Bands



By CORINNE LOWE

The rag-time band! We hear it playing all over the costumes of the present summer and if we stop to analyze the individuality of many a smart wrap or frock we find it lies solely in the application of bands—embroidered or contrasting or beaded or otherwise brilliant.

Thus in today's three-piece suit of putty-colored linen the charm consists in embroidered bands which carry out several tones of blue. The fence collar, together with the binding of the armhole and the onesided trimming of the skirt, makes the geography of this ornamentation more interesting than the substance itself. The belt is of brown suede.

Can You Tell?

By R. J. and A. W. Bodmer

How the Terms of Alderman and Mayor Originated

The word alderman originated from the Anglo-Saxon word ealdorman, which is a compound of ealdor (old) and man. Among the Teutons the name was given to the head of the tribe, who was the oldest man in it. In the reign of Egbert, King of Wessex, the title was applied to magistrates appointed by the King. In the seventh century the title of earl superseded that of alderman and the latter declined in dignity. The title of earl indicated one of the noble class as distinguished from churl, the name of a mere freeman. William the Conqueror made earldoms hereditary, and this was the first step in changing a title of office into one of more dignity.

The term alderman again gained dignity during the power of the guilds. It was applied to the heads of the guilds, and when the power of the guilds became so important in political affairs their heads or aldermen became the municipal authorities.

The term mayor was originally applied to the king's officer, who was really spokesman for the king. Later on a change was made so that this "Mayor of the Palace" was elected by the nation. The king's title was hereditary, but he had little or no authority. Subsequently, the mayor's authority was united with that of the king and the office of king and mayor were both made elective by the people, although the crown remained hereditary because the people always chose their king from the same family. In our modern days the mayor is still representative of the people and the term has come to be generally applied to the executive officer of practically all towns and cities.

Tomorrow—How Did the Carat in Weighing Diamonds Originate?

Please Tell Me What to Do

By CYNTHIA

Letters to Cynthia's column must be written on one side of the paper only, and must be signed with the writer's name and address. The name will not be published if the writer does not wish it. Unsigned letters and letters written on both sides of the paper will not be answered. Writers who wish personal answers that can be given in the column will please look there, as personal letters are only written when absolutely necessary.

To "Mrs. L. W."

Write to the Registrar of Vital Statistics, Town Hall, in the Michigan town you speak about.

To "Jeanne R."

Very often two or three weeks or more elapse before letters are answered because of the number received. They must wait their turn. Cynthia does not recollect your letter at the moment.

To Bernice

Kissing is a way of showing love and affection. Girls who allow boys to kiss them are considered common and vulgar, because it cheapens a girl to allow any boy to kiss her. There is no special age for marriage. In southern countries many girls marry at fourteen—even at thirteen—but the average age in the United States is around twenty-five. One hundred and sixty pounds is not too much to weigh if you are tall. Consult a doctor about your complexion.

He Startles Her

Dear Cynthia — Read your column every night and think it very interesting. I have never written to you before. I hope I'll have a pleasing answer, thanking you. Now, here is my trouble: I am a girl still in my teens and have never been in love until for the last few months. I am strangely attracted by a dark-haired gentleman. Although he is old enough to be my father, he seems to be very intimate and always gives me presents. I am around this man a great deal, for he is one of my father's friends, and, Cynthia, do not think me foolish, but he startles me something terrible when he approaches me. I can hardly talk and always flush instantly. What causes this feeling and how can I kill it? I have often tried in vain.

GENEVIEVE.

Your are too self-conscious, that is all. Think of this man as merely a friend of the family and do not try to believe yourself in love with him. He probably thinks of you as just a little girl.

Think "T. B. P." Is a "She"

Dear Cynthia—We are daily readers of your interesting column "Please Tell Me What to Do" and appreciate the cleverness with which you answer some of the complex life problems which are sent to you to answer. But most of these problems are both personal and uninteresting to others for the most part. There are a few exceptions, however, which are very clever and interesting. The most recent and commendable letter is the one signed "The Buck Private." The clever way in which "she" we doubt very much that the author is masculine) brings out "her" point attracted our attention. Also the vivid description of the quaint old structure, "Old Ye" Georges, and its surroundings almost showed the hand of genius.

We regret that we missed "Cynicus" letter. It must have been excellent to receive such praise from the "numerous" fans and one far above their intellectual level who signs himself by such a meaningless name, "Buck Private." May we dare suggest, "Buck Private," that a more deserving name is the one Your description reminds us of Washington Irving's famous description. Why not use this as a nom de plume? Do not think that we are flattering you, "Buck Private." We are only telling the truth, are we not, Cynthia?

"SAMUEL JOHNSON AND BOSWELL."

Methinks the "Buck Private" will be much amused at your thinking "him" a "her." Cynthia happens to know that he really is a "he," as he first wrote to the column just after he had received his discharge as a real buck private. Hence the nom de plume. Write again, Cynthia will be glad to hear from you.

A Definition of Love

Dear Cynthia—From time to time I read in your column of the many sad cases of love troubles and discussions of love and the fact is that the word love is simply torn to shreds by the various contributors to your column.

We read of some girls who say that no man is worthy of them and so man is worth living for. We find many who speak of that wonderful gift which God has given which is called "love." And they know nothing of what they speak.

Mind, friends, let us stop and ask ourselves this question: What is love? Love is God's most precious gift to humanity, and without it the world would be doomed. Love is that virtue which God gives us that that we, the people on earth, may live close to Him. Secondly, that we, the people on earth, might love and live in peace with our neighbor. Third, no man can live without it. It is essential to the soul of man. The world cannot succeed without it.

Love is that affection which unites man and woman in lawful marriage, though sometimes it is misused. As we travel down the path of life we find two kinds of love. First love, which is commonly called infatuation. This kind generally leads to sin and destruction. Then there is true love, called "devotion of the soul," by which youth is united girl for love and vice versa. This kind leads to happiness if the flame of love is fanned by the virtue which we impart as love called purity.

True love can never be killed. No matter how great the strain may be, love is always true and never gives way.

Love is kind, charitable and long-suffering. It never gives vent to anger and sin in any form that causes pain to the loving heart.

Love is ever constant and never-failing. It is the most wonderful and beautiful and sacred and holy thing there is in this world or any other.

Boys and girls, when some one tells you or shows that they love you, respect them for it, for love is the reflection of a pure and simple heart, and love, when misused, can never be regained again. I. W. M.

WHAT'S WHAT

By Helen Dezie

Girls have been employed in offices for more than a quarter of a century. In the early days of feminine clerical work there was either too much ceremony or not enough in their association with men during business hours. But now that girl stenographers, typists, filing clerks, etc., are as inevitable as the hinges of the office doors, the co-ed business problem has simplified itself, and modern office etiquette has an effective code of its own.

A well-conducted girl in an office is neither stiff nor prudish, nor does she go to the other extreme in a hail-fellow-well-met excess of jollity. While courteous and pleasant to all the men about her, she maintains a certain distance from them which demands and retains their respect for her. Her intimacies, like her evening clothes, are reserved for the precious leisure hours when the business day is done.

Quaint is the maid who wears a long-skirted frock that is becomingly full with a low waistline and narrow belt. Her sleeves finish in medieval style.

Cream-colored crepe is the foundation of this frock, while wide Paisley designs form the whole skirt and bands of Paisley edge the front of the waist. Taffeta cuffs wrap the wrists.

An Attractive Menu for the Sunday Meals, as Suggested by Mrs. Wilson

In the Warm Weather the Wise Housewife Will Not Serve So Much Meat, but Will Double the Supply of Fresh Vegetables

By MRS. M. A. WILSON

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THE cool mornings and evenings in August bring visions of the September harvest, and school days will then resume for the youngsters. This is the ideal summer season, so make the most of it while you can and plan to give the family as many fresh vegetables as you can secure. Very little meat during this month will be required to keep the family physically fit. It is mistaken economy to short ration the family during this season with either fresh fruits or vegetables. The very necessary vitamines, or food factors that promote growth and health, are found abundantly in all fresh vegetables and fruits, and this is particularly true in the seasonable fruits and vegetables during the summer or growing time.

This week I will feature an old Southern summer-time menu that is particularly delicious.

Suggestive Menu for Three Meals on Sunday

Sunday Breakfast

Sugared Peaches
Parsley Omelet with Panned Tomatoes
Potatoes in Cream Sauce
Toasted Corn Bread Coffee

Dinner

Chilled Cantaloupe
Salted Nuts Olives
Baked Ham with Corn Pudding
Baked Potatoes Baked Tomatoes
Buttered Beets
Coleslaw
Peach Meringue Coffee

Supper

Tomatoes Stuffed w[illegible] [illegible]lad
Toast Currant Jelly
Stewed Peaches [illegible]kes
Tea

Parsley Omelet

Select firm tomatoes and cut in half, brown two slices of bacon for every person, then fry tomatoes, place in mixing bowl

Six eggs.
Three-quarters cup of milk.
Five tablespoons of bread crumbs.
One teaspoon of salt.
One-half teaspoon of pepper.

Beat to mix and then turn in large skillet, containing four tablespoons butter, made smoking hot. Cook in the usual manner and to brown the top place in hot oven for few minutes. To serve, lift two slices of the nicely fried tomatoes to platter, cut wedge section of omelet and place on top, garnish with finely minced parsley and the two strips of bacon.

Corn Pudding

Scrape the pulp from six medium-size ears of corn, place in mixing bowl and add

One cup of milk.
Four well-beaten eggs.
One-quarter cup of finely minced parsley.
Two onions grated.
One and one-half teaspoons of salt.
One teaspoon of paprika.
One green pepper minced fine.
One-half cup of fine bread crumbs.
Two tablespoons of flour.

Mix well and pour over the prepared ham, pour one tablespoonful of melted butter over each pudding and bake.

Peach Meringue

Cut thin slices of spongecake in squares and cover with thick slices of peaches, dust with sugar and cover with meringue made as follows: Place whites of three eggs in bowl, whip until mixture will hold its shape, then whip in three-quarters cup of granulated sugar, use to cover the peaches and bake in hot oven until nicely browned, place spoonful of currant jelly on top and serve.

Tomatoes Stuffed With Cheese Salad

Select large, firm tomatoes and with teaspoon scoop out the centers, turn on cloth to drain. Place through the food chopper

One green pepper.
One onion.
One-half cup of nuts.
Five leaves of lettuce, selecting the coarse green leaves.
One cup of cottage cheese.

Turn in mixing bowl and add

One and one-half teaspoons of salt.
One teaspoon of paprika.
Three-quarters teaspoon of mustard.
One-quarter cup of mayonnaise.

Mix well and fill into the tomatoes, place on ice to chill and when ready to serve mask with mayonnaise dressing and place in nest of lettuce.

Stewed Peaches

Stew peaches whole, just pare and drop in syrup made as follows:

One and one-quarter cups of sugar.
One-half cup of boiling water.

Cook for five minutes, add the peaches, cover closely and cook until the peaches are tender, cool, dust lightly with nutmeg, chill and serve ice cold with spoonful of marshmallow whip on top.

Make the drop cakes from the spongecake mixture omitting half of the water, drop on well-greased pan and bake in hot oven ten minutes.

Read Your Character

By Digby Phillips

What Short Heads Lack

It would take some more accurate system of measurement than man has yet devised to measure a head, and from the measurements tell the exact degree to which a person possessed each of the forty some mental faculties which manifest themselves in the shape of the head and the development of the skull.

But it is quite possible to form a broad estimate, considering the faculties whose areas are close together in groups, and this estimate may be based upon even casual observation.

If you will make it a point to observe you will note that the longheadedness of the long head lies principally back of the ears. For instance, as you look at a head in profile, if the distance from the ear to the outline of the back of the head is greater than usual, the head is "long," and if the reverse is the case, it is "short."

These are the brain faculties which are principally responsible for longheadedness by their unusual development, and for shortheadedness by their subnormal development.

The faculties of parental and conjugal affection, friendship, affection for familiar localities, the power of concentration, and on the border line of highheadedness, of ambition and self-respect, these latter two being faculties which make both for highheadedness and longheadedness.

Hence the things in which the short head is underdeveloped are the four affections for off-spring, mate, friends and places, the power of concentration, and, depending upon the particular shape of the head, pride and ambition. If the head is high as well as short, you may count on normal pride or self-respect and ambition being present.

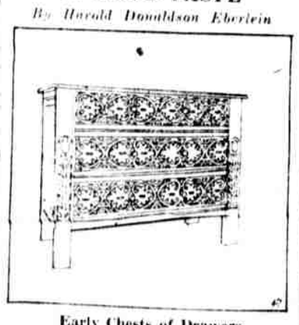
Tomorrow—The Front-Wide Head

Clean Hats at Home

Stuff the crown of the hat as full of damp newspapers as possible and press in as tightly as you can without distorting the crown. Put it in a safe place and let it dry over night. Before removing the paper in the morning spread a cheese-cloth over the crown and press lightly with a moderately warm iron. To press the brim place it over the edge of the ironing board, cover with cheese-cloth and press with an iron. Often a hard roll of paper instead of the ironing board may be used, if the brim is slightly rounded.

THE HOME IN GOOD TASTE

By Harold Donaldson Eberlein



Early Chests of Drawers

The early chest of drawers was a development from the chest. When drawers were placed in the lower part of chests, the convenience of the drawer was demonstrated. The next step was to make more drawers in chests and make the chest part shallower. The final step was to make the chest all drawers and make the lifting lid stationary. This was the chest of drawers derived from the chest with drawers.

Chests of drawers came into more or less common use during the middle and latter part of the seventeenth century. At first they were made of oak, and then other woods as well came gradually to be used. Sometimes the early chests of drawers were ornamented with carving, at other times a certain amount of color was used in addition to carving. Then, again, still other chests of drawers were decorated, not with carving, but with moldings glued on, and with "split baluster" ornaments or turnings applied in the same manner. The carved ornamentation was executed in the patterns characteristic of the period. The chest of drawers shown in the cut has a palmette pattern covering the drawer-fronts, while the "stiles" or uprights at the sides display a laurel and tulip design. The ends are paneled. This example is representative of the period. The style changed greatly about the end of the century.

Tomorrow—"The Convenient High-Boy"

SUPERVISING THE STAGE

The appointment of Mr. Augustus Thomas to supervise the morality of stage plays was ironically commented upon in "On Second Thought," the unusual column by Jay E. House, appearing regularly on the editorial page of the PUBLIC LEDGER. "Make It a Habit."—Adv.

A Woman Must Repeat Her Routine Each Day Before Starting New Work

And That's Why She Never Finishes, as Some One in an Office Gets Through With a Day's Tasks and Begins Fresh Next Day

"EVERYTHING you do," said the inventor, who was being interviewed, "suggests something else to be done."

It's that way in a house, too.

And that's the reason "woman's work is never done."

Everything she does in her work about the house suggests something else that she must do before she does that other thing.

She puts away the milk and butter after breakfast, and that reminds her that the iceman will bring his bill tomorrow.

But she has to go to the bank to draw out some money before she will be able to pay him.

And she can't go out until she fixes that bit of lace on her collar, which is ripped, because the laundry won't come until this afternoon, and this is the only clean dress she has to go out in.

Then, having started out on her trip to the bank, she decides that she may as well go on to the market and get that done early while the things are all fresh and nice instead of telephoning her order and taking what they choose to send her.

TELEPHONE — the telephone bill! She'll pay that, too, while she's out.

Just about the time she has her errands finished a pang of hunger warns her that it is time to think about lunch.

And so it goes with a woman's work. Everything she does is just one stepping stone across to another stepping stone which may lead to another or to something else that has to be done.

In an office you finish one bit of work which takes you up to another.

When they're finished they're out of the way—they're done.

They lead up to something, but when you get there you've advanced.

And at closing time you put on your hat and go home.

It's all over for another day; you close it up with your desk, and that's all there is to it.

Next day you take it up from where you left it the day before.

BUT there's no taking up where you left off in a house.

There is always some work to make up before you can feel that you have started at all.

The routine has to be finished with, no matter what else there is on hand, and having caught up with that some time about the middle of the morning or just when you have to stop and eat lunch, you are then ready for that sewing or making over old furniture in the attractive way that you have seen described in a magazine.

Even at bedtime there are flower boxes to be watered, the left-overs from the evening meal to be put away in the refrigerator and any number of other little things that mount up to a lot of work.

Yes, it's perfectly true that everything you do suggests something else to be done in housework as well as in building a great machine.

I WONDER what an inventor would do if each day as he took up his work to carry the invention nearer its finish he found the work that he had done the day before all broken up?

What progress would he make if every day he had to build over again the part he had worked on the day before?

He would make just about as much as a woman makes who is doing housework and trying to make headway in something else outside.

And it would take him some five years or so longer to reach perfection in his finished product.

That's the reason they say that "Man must work from sun to sun, but woman's work is never done."

All the routine she goes through in one day must be repeated exactly the next day before she can even think of starting anything fresh.

Things You'll Love to Make

Use That Lace Square for a Handsome Negligee

Here is a way to use a lace square. Fold it over into two parts, having the back longer than the front. Cut out the neck. Face it with a bright-colored silk. Join the sides to form the cuffs. Have a row of one-half-inch eyelets hemstitched across the front. Run a band of velvet ribbon the color of the silk facing through the slits made by cutting apart the hemstitching. Have two slits made in the back, one at each side where the armholes would be. Run the velvet through these. After you slip this stunning negligee over your head tie the ribbon at the back. Trim the neck and sides with narrow velvet ribbon. A few large silk or velvet flowers give a smart touch to this filmy garment. FLORA.

Of Varied Interest

The late Queen of Siam sewed with a thimble worth $60,000.

In the reign of Charles I, even the ladies doffed their headgear in salutation.

Adventures With a Purse

HERE'S just another example of what the little things mean: Bernice was going out for dinner and had on a white dress, sheer and soft. Tiny jade earrings dangled to match the beads about her neck, but one more touch was needed. I gave her a jade bracelet I had bought. Narrow, cut with triangles on the surface, it molded to the soft tan skin of her arm. The bracelet cost but $1.50, and it was so attractive that she immediately bought two for herself the next day.

Frocks are being reduced, and it's a most excellent plan to lay in a few about this time. One of the shops has a dark blue dotted swiss, a tiny white dot to stand out in contrast to the background. There are cuffs and a vest of striped voile, snowy white, and the long collar reaches to the waist line. The collar, cuffs and vest are edged with cotton Irish crochet lace about an inch and a half wide. A sash ties with a soft bow in the back, and the dress is reduced to $9.75.

For names of shops address Woman's Page Editor or phone Walnut 3000 or Main 1601 between the hours of 9 and 5.

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Safe Milk For Infants & Invalids

NO COOKING

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Makes many kinds of Wonderful Desserts

It will please the whole family.

Eight Flavors

At All Grocers, 10c, 15c

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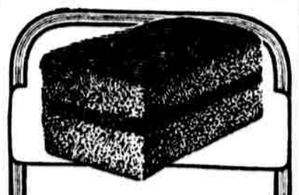

One Good Taste Deserves Another

Chocolate TASTYKAKE

is a deliciously flavored cake in which the real Chocolate flavor is deliciously blended in both cake and icing.

Two Sizes

13c and 25c

TASTYKAKE

Keeps Hair in Curl on Hot or Windy Days

Here's a hair-curling secret that is decidedly "worth while." Just apply a little liquid silmerine before doing up the hair, using a clean toothbrush for the purpose, drawing this down the hair from crown to tip. In three hours you will have as beautiful curls and waves as you could wish for. The waviness will look so natural no one will guess it was artificially acquired. And it will last ever so long, regardless of heat, wind or dampness.

You can obtain liquid silmerine at any drug store and a few ounces will last a long time. It is neither sticky nor greasy and is pleasant to use. It is doubly useful because of also serving as a beneficial dressing, keeping the hair soft, silky and lustrous. It's fine for both long and bobbed hair.—Adv.

Announcing a new Bachrach Portrait of Children Studio Sittings Only 12 for $18.— 1436 Chestnut Street

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Will make delicious Club Sandwiches or any other dish requiring chicken meat.

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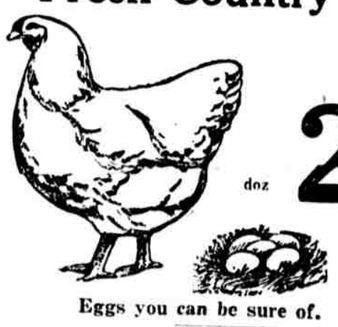

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