He Thinks Women Are Happiest Before and After Their Minds Reach Their Highest Development-Which Isn't Very Complimentary

A LEARNED psychologist states that the happiest periods of a woman's work out plans.

We like to take obstacles as an ex-

"Too often between these ages," he rough sea, sailing over breakers that declares, "woman is discontented. Under fifteen the maiden is engrossed with
the pursuits of childhood. Over fifty
she often acquires ideals to absorb her
attention."

Letter to destroy, with easy grace.
Letter is just as exhilarating as that.
Each new victory over a phase of life
is one more wave gone by to bubble
harmlessly away into shallow ripples.

All of which rather lets us all out.

doesn't it?

A good many of us had thought that it wasn't our age but our condition and attuation that made us happy or unhappy.

WE HAVE more sense than the average man gives us credit for, and we realize that this is life.

Naturally we want to live it to its fullest. of course, we all remember that we

of that first autumn after our gradby that time we should have learned
by that time we should have learned window and watched all the "kids" go that it is realities that count, not ideals up the street to school.

By that time we should have learned that it is realities that count, not ideals and dreams.

Let them do the hurrying, the worrying, the stainmering over lessons not
quite finished, the yearning for the end
of a period; our troubles of the kind
were over. It was fun, yes, it was
wonderful fun—but, thank goodness,
it's over!

upon discovering that our ideals are their functioning—and he has the crisis not flourishing as we think they should, passed at an early age, too.

But the psychologist would have us wery spineless weak sisters, giving way kind of women has he known in his

centirely to discontent when things don't time?

Who is mere wan, anyhow, to tell us

**FAVORITE RECIPES** 

## OF FAMOUS WOMEN

By HELEN KELLER

Golden Gate Salad One-half pound fresh marshmallows. cut in halves; two nice oranges, care-fully pecied and cut in small pieces; two bananas cut in dice-like pieces: two thick slices fresh pincapple, cut in the same way; one large tart apple, cut fine; one-half pint bottle red mara-

sching cherries, cut in halves, with Juice; one-half pint far French marrons, broken up with sirup; the delicate inner stalks of one bunch of celery, cut in small pieces; one-quarter pound of fresh pecans or English walnuts. Mix nuts, fruits, celery together in dish and put in ice box.

One-half pint thick mayonneise, one-half pint thick cream. Whip cream and mix it with mayonnaise and jule of half a lemon. An hour before serving mix salad and dressing, and sprinkle with plenty of paprika. Serve very cold on crisp lettuce leaves.

Dressing

Tomorrow-Maple Fudge, by Neysa McMein The Woman's Exchange

To "S. A. B."

Equal parts of oil of fishberries and alcohol, purchased from the drugstore, should be rubbed on the hend every other day until the trouble drappears. Use a fine-tooth comb every day.

#### Interior Decorating

To the Editor of Woman's Page Dear Madam—We are building a new home. Will you kindly tell me where we can get hints on interior decoration. including draperies, color schee choice of furniture? MRS.

Watch the little feature on this page.

The Home in Good Taste. All the deas that you have asked for will be given here from time to time. If you want your information more quickly can get books on the subject which

## To the Editor of Women's Page:

can be done to remove yellow stains what other devices to enliven the former from a new white sink? They were line.

caused by the water from the faucet. Full and long skirts, whether circu-

and soap afterward.

I have never heard of painting a black stove white but if you can get bodies, also smoothly molded, of the stove paint in white there is no reason Italian Remissance.

In connection with this charming in the content of work in the content of work. would be a great deal of work.

Those Black-and-White Shoes

Dear Madam—I have a pair of white linen and black patent leather pumps and I used liquid viasiline on the black and some of it spilled in the linen, and I have tried in viain to get it off. Will you tell me an easy way to get it off. as the mark is very noticeible? Thank you very much. I find your column very interesting.

The combination shows a formal of white many of the models. This same frock would be equally stunning in satin or in silver tissue.

Adventures With a Purse IT is about time that another piece is added to the tortotse-shell set, and I To the Editor of Woman's Page:

very interesting.

The combination shows are troublessome, aren't they to keep clean. But the vascline stain should come off very easily with the use of fullers earth or magnesia, spread thickly upon it and worked about gently until it gets gummy as it absorbs the grease. Brush this off and apply more, continuing the treatment until the stain disappears. If it does not yield readily to this treatment, place brown paper over it and press with a warm from until it melts. Some will be taken up by the paper and the rest can be absorbed with the powder. I am glad you find the column helpful. I hope this will be successful.

Things You'll Love to Make



Combine Your Step-In and Petticoat To make this comfortable garment, cut a pair of step-ins so as to allow for a tuck seven to nine inches deep. The depth of the tack will depend upon your height. After the step-in is made sew in the tuck. Trim the edge of the tuck with lace or embroidery. The deep tuck gives the effect of a petricoat. When worn with a thin dress it is fairly shadow-proof. A garment of this kind saves hundering as well as money, and adds to the comfort of the wearer.

FLORA.

Of course, we all remember that we that with the majority of women, we the happiest days of your life."

Of course, after fifty, or later than that with the majority of women, we may be ready to take things more easily none of us can quite forget the and let some one else buck the breakers

Elderly women who have gained se-We strained our ears to hear the last bell ring—and then insolently turned away and went about our pleasure.

Elderly women who have gained sevenly and content have been able to do so on account of their realization that

SOMEHOW we felt that life was just really beginning for us at that they give us no credit for any com-

nen sense or intelligence. This man virtually de between sixteen and twenty-five? women are only happy before and after We may be discontented for a while their minds have reached the height of women are only happy before and after

Who is mere man, anyhow, to tell us
Why, some of us are happiest when when we're happy and when we're not?

### We Literally Basque in the New Autumn Styles



By CORINNE LOWE

complaining that the ellhouette is as set-tled as a Scotch rain are answered by the autumn fashions. As a matter of fact, the silhonette presented by the new things just coming over from Paris is full of the modern unrest. There are, to be sure, some up-and-down frocks, but these administer slimness so eraftily that we hardly recognize it as Stains on White Sink

the same old slimness of a year ago.

For there are draped effects, panels,

Dear Madam—Please advise me what

an be done to remain values what other land dear only knows what other devices to enliven the former

when it got too hot and ran red.

Also can a black enameled gas stove be made all white?

MISS JEAN.

Inter or otherwise, are a feature of many of the designers' new wares. Sometimes these skirts are draned unward be made all white? MISS JEAN.

If sandsoap does not remove these skirts are draped upward at the sides, and frequently a dip at stains, pour kerosene on them and scrub with a scrubbing brush. This will surely remove them. Be sure to wash out the kerosene with hot water and soap afterward.

The designers now wares. Sometimes these skirts are draped upward at the sides relieves the monatony of line. With these skirts we see one of two badices. Either there is the tight-fitting little basine ending at the normal wais-line.

> In connection with this charming black velvet evening frock, trimmed with its bodice in Persian design and coloring, we have the basque draped in such a way as to escape the severity of many of the models. This same frock

wool and half-cotton are \$5.50.

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

#### Save Soap

Did you know that beating your soap flakes up a wild frothing excitement with an egg beater will save them? You don't have to use so many use a more authoritative wearon for beating them up than just your bare hands. It's better for your

#### DUSK

By DOROTHY CARUSO In Good Housekeeping
In winter-time when I'm indoors,

An' tired of all my toys, Along about, say, half-past four It's hard for little boys. You see, the daylight fades away, An' night gets pretty near; An' then I hear my daddy say, "I'm home!—are you there, de

Oh. I throw back the nursery door, An' turn on all the light! It's gone, what skeered me so be-

fore, An' everything's all right; I've no more funny creeps at all; But gee! I'm awful glad To hear his voice! An' then I call. 'I'm here! Come on up, dad!'

## A FAN FOR THE STATELY GIRL



The imposing Juno, who can wear a handeau of this type around her handsome head, will much prefer this large rounding fan with flues that sweep downward from its edge to the usual type of ostrich plume fan. And with the trend of the times to carry fans always with evening dress it is becoming more than ever necessary to choose the kind that will express personality

## The Superior Sex by HAZEL DEVO BATCHELOR

A wild night of rain and wind and a girl who takes shelter in an empty taxicab and inadvertently falls asleep

> CHAPTER II The Meeting

JOHN STEELE had given the taxi as she had requested she would disappear as she had come. A sudden started as he leaped in and slammed desire was born in him to see what the door behind him. But almost simulanough the realized that he was not alone, and turning in the seat, he confirmed the girl cowering in a corner of the cab.

He leaned forward to look at her and strangely stirred; for the time being she shrank away from him as though he was shaken out of his cynicism, and she were afraid of what he might do he wendered what manuer of woman to her. It was so dark that he could this was. Surely there was sometimes to her. It was so dark that he could not help unusual about her to make him feel not see her face, but he could not help unusual about her to make him feel not see her face, but he could not help unusual about her to make him feel like this; surely she had stirred him the curiosity that any man not see her face, but he could not help being aware of the fact that she was like this; surely she had stirred him in abject terror, and mis first thought was to reassure her, to make her feel that she had no cause to be afraid of "I think you had better to make him feel was to reassure her, to make her feel would feel under the circumstances."

I think you had better think twice before you decide. "I think you had better tell me where you live," he insisted, and into

"Don't be frightened." his tone was his voice there had crept a domineersoothing as though he were speaking to ing quality. It was the tone of voice a child. "If you'll tell me where you that John Steele used more or less unlive I'll take you home; it's still raining consciously toward every woman he

raining so hard and the wind blew half mad with fear. The terror was so that I could hardly keep my feet. out of all proportion to what had happened, and he released her instantly. if I must get in out of His voice when he spoke was short with Those carping critics who have been the rain if I could, but I didn't mean anger.

to fall asheep; it was stupid."

"It was the most sensible thing you could have done," he said quickly.
"And now, if you'll tell me where to ready to put you down wherever you

drop you——"
"Oh, but that isn't necessary," she say, interrupted. 'Til get out anywhere gave directions to the driver, and a I'm afraid I've made everything very moment later the car came to a stop ar ago, wet and messy. I'm sorry." She stirred at the curb.
panels, restlessly. Will you ask him to stop
knows the car, please?"

Tome

THE HOME

IN GOOD TASTE

By Harold Donaldson Eberlein

Over Mantel Pictures

treatment as well as subject, we must

turn to what we call purely decorative pictures-fanciful and levely arrange-

nent of flowers and birds, sometimes

with a suggestion of golden landscape

or cool clouds behind them.

The Dutch, French and Italians of

turies knew the value of these arrange-

may still be found. And always, if one tries to find them, creditable copies re-

producing the vanished charm of the old pictures may be procured. They

seventeenth and eighteenth cen-

As he spoke he leaned forward and

Outside the rain was still falling

gently. There was a glamour about the wet, silent streets and the heavy mist

that hung over everything. It seemed to John Steele that the girl seated be-

side him in the cab had a witch-like quality about her. She had appeared

out of nowhere and if he set her down

Tomorrow-The Rescue

Can You Tell?

the use of mercury was discovered. In a mercury thermometer part of the tube and the bulb are filled with mercury. The rest of the tube is entirely empty, even the nir having been taken out of it. This is accomplished by first putting the mercury into the tube and The mantel having been arranged to add charm and interest to the room, we pands and drives out the air. The tube must consider the space above it. This is then scaled. When the mercury cools is then scaled. When the mercury cools is they talk about sailors as a class for a stay talk about any other group. As the mercury heats it exwall space is the most important, from off it contracts and leaves part of the

a decorative point of view, of any in tube empty of air. The thermometer, however, was of no great use until it was marked with a In many beautiful old houses, a porscale to register different degrees of
trait dominates the room from above heat. In the eighteenth century three the hearth—a fitting position for a men. Fahrenheit, Celsius and Renumur, benevolent ancestor. But, if we have mensured off the tube into degrees so not a portrait satisfactory in color and and real could register amounts of heat that they could register amounts of heat and cold. Celsius and Reaumur took the freezing point of water as their lowest point, but Fahrenheit took the greatest cold he could obtain by a mixture of snow and salt. In this country the Fahrenheit thermometer is more generally used than any other, and we speak of the freezing point as 32 degrees Fahrenheit because this thermometer registered 32 degrees when Fahrenheit's mixture of snow and salt had reached its coldest point. The scale ments of lovely color. But for a cen-tury they were neglected. Of late, however, their desorative value has been recognized, and a few grauine canyases by followers of the school of Van Huysen, Monnoyer or Ondry developed by Celsius is used on all centigrade thermometers and its freezing point starts with zero (0). The boiling point of this thermometer is 100. the Fahrenheit boiling point

Tomorrow—"Why Do Some Things Bend and Others Break?" gather into themselves the color of the room and return it to the beholder. warmed and made gracious with the spirit of the artist's love of beauty.

## Handy Lemon

Although I know that constant use of Although I know that constant use of lemon juice on my hands after peeling vegetables will keep them clean and white, I never seem to have the lemons handly. So I have bought a liquid soap container and fastened it above my sink and keep some lemon juice in it all the time. It is always easy to tip it and get a few drops every time I wash my hands while cooking. Of shape of the table and then into two it and get a few drops every time I parts the same size. Paste unbleached muslin on each side of the asbestos, course, the use of cold cream or some This asbestos pad is satisfactory and lotion is necessary after washing, to is a great protection to the table.—De-keep the hands soft.—Mrs. G. R. T. in

## Please Tell Me What to Do

Letters to Cynthia's column must be written on one side of the paper only and must be signed with the writer's amme and address. The name will not be published if the writer does not wish it. Unsigned letters and letters voritten 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.

Don't Be Silly

Dear Cynthia—I am a young girl in my teens. I am in love with a boy one year my senior. He does not pay atten-tion to me, but always says "Hello!" to me in public. How can I win his love! DAPPER DAN. If he only says "Hello!" he evidently does not care to further the friendship. There's nothing to do.

Says Bachelors Are Not Pikers Dear Cynthia — Just a reply to "Bachelor (\$\frac{1}{2}\)." I'm sorry for you, but you haven't met any regular fellows, that is sure. I am twenty-six, have had some experience with girls, but manage to steer clear of the so-called "gold diggers." They are a fickle bunch and out for all they can get, and the men know it. Something for nothing is what the average flapper seeks today. "Bachelor Girl." I'd like to know you. I'd convince you that all the fellows of today are not "pikers." MR. TWENTY-FOUR.

#### You Ought to Know

at first sight? I do, because I am a victim. I met a young fellow and have loved him ever since.

I know I'm terribly young even to think of love—I'm eighteen past—but Cynthia, really I never did until I met this young man, and now I just can't heip it. Although this young man has never spoken of love to me, I know he does not hate me.

Cynthia, don't advise me to take up a course at a business school, as I know

course at a business school, as I know enough to be some one's private secretary; also some one's dressmaker.

I do not work as I am the only child and do not have to My father is a traveling salesman and he takes mother and for this work.

#### Difference in Faith

Dear Cynthia—About three years ago I met a young South American at school. I was then twenty and he was twenty-two. We went together for two years and during that time had many foolish quarrels, I being a Jewess and he a Catholic. Although we are of a different religion we leved one another. He comes from a very wealthy family, in fact one of the leading families in the state. He returned last year and has been writing me since. His letters state his love for me and I expect him back in a few months. We are going to be married, but then I am puzzled. He wants me to live in South America. I am very much attached to my people and feel that I cannot leave them, and yet love him more than any one I ever met. Have only a few months to decide and yet I am very much puzzled. cide and yet I am very much puzzled. CLARA K.

You must be very, very sure of your

Admires T. B. P. and Lone Wolf where you live," he insisted, and into his voice there had crept a domineering quality. It was the tone of voice that John Steele used more or less unconsciously toward every woman he knew, and it seemed to have a strange influence on the girl.

She reached past him and tried to open the door, but his arm shot out

She had regained control of herself now, and her voice when she spoke was like nothing the man seated beside her in the darkness had ever heard before. It was low and a little husky, it had tender little cadences in it, although the words she spoke were companying the month of the words she spoke were companying the words she spoke were companying to the door, but his arm shot out and caught her back. For a moment Cynthia in which you gave a definition is nature's inheritance, the soul's damination. Of course, there was considered in the words she spoke were companying the many little cadences in it, although the words she spoke were companying the many little cadence and it suppose, will always be a source of inspiration to me. Some time ago I read a letter written by you to and caught her back. For a moment Cynthia in which you gave a definition is nature's inheritance, the source of inspiration to me. Some time ago I read a letter written by you to any cannot caught her back. For a moment Cynthia in which you gave a definition of love, part of which read: "Passion is nature's inheritance, the source of inspiration to me. Some time ago I read a letter written by you to any cannot caught her back. For a moment of love, part of which read: "Passion is nature's inheritance, the source of inspiration to me. Some time ago I read a letter written by you to any cannot cannot cannot be a source of inspiration to me. Some time ago I read a letter written by you to any cannot cannot

a different cause than your own. I am an only child. I think your plan for a "get-together club" is spiendid, but I also think it is an impossibility. Cheer up; things can be worse than loneliness. In short, Cynthia, I am on good terms with all your writers and take an interest in everything they say.

At present I do not have any particular problem is consult you. Cynthia food when you are cooking, as the food would night absorb the moisture from your cooking. lar problem to consult you, Cynthia, would quickly absorb the moisture from about, but I promise to be a nuisance the food cooking.

when I am perplexed.

Just one question: Is there such a thing as platonic friendship, Cynthia? Would appreciate the readers' opinions.

He lood cooking.

Conditioning causes the moisture that is still in the product to be evenly distributed. When ready to pack away IRENE.

#### Shall She Marry Him?

Shall She Marry Him?

By R. J. and A. W. Bodmer

Who Invented the Thermometer

The invention of the thermometer is come to you for advice. Well. Cynthia, what I wanted to say is this: I have known a fellow for quite some time to this discovery is unknown. His invention was confined to the discovery that if you placed a tube with a bulb at the end upside down in a basin of water, the air in the bulb, if heated, would expand and frive the water back in the tube.

Some years later a Dutchman named Drebbel used spirits of wine instead of water in this experiment and in 1670 the use of mercury was discovered. In a mercury thermometer with the follows in the tube of mercury was discovered. In a mercury the property of the use of mercury was discovered. In a mercury thermometer was a manuel room in vote to the mercury was discovered. In a mercury thermometer was a manuel room in vote to the mercury was discovered. In a mercury thermometer was a manuel room in your room in vote of the was nown in vote to the product to be stored. Seal at once a great deal of help to others, so I have a great deal of help to others, so I have a great deal of help to others, so I have a great deal of help to others, so I have a great deal of help to others, so I have a great deal of help to others, so I have a great deal of help to others, so I have a great deal of help to others, so I have a great deal of help to others, so I have a great deal of help to others, so I have a great deal of help to others, so I have a great deal of help to others, so I have a great deal of help to others, so I have a great deal of help to others, so I have a great deal of help to others, so I have a great deal of help to others, so I have a great deal of help to others, so I have a great deal of help to others, so I have a great deal of help to others, so I have a great deal of help to state some time, the product to be stored. Seal at once a great deal of help to state some time, but the product so the state of the product of the product some time, the pr young to know whom I care for as I am not a could you please tell me why so many people talk about sation? My idea is there are good and bad among all, and the way you treat a satior that is the way he will treat you. I suppose there are many that will agree with me.

> No. don't marry him. You are too just as they talk about any other

#### WHAT'S WHAT By Helen Decie



neighbor's dining-room, and meals are as private as they would be if the family were occupying a prairie log-cabin. Courtesy builds an invisible wall to prevent itself from degenerating into the rudeness of intrusion.

## Mrs. Wilson Gives Explicit Directions for Drying Fruit and Vegetables

Two Methods of Heating Foods Are Explained and an Easy Way to Condition Products Before Putting Up in Jars

runs off the top.

By MRS. M. A. WILSON

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THE history of drying products of the garden is as old as the history of mankind, and long before the efforts of civilization brought to us the various methods of canning, we had the primitive methods of conserving food by drying in the rays of the sun. ing in the rays of the sun.

The Department of Africulture gives three methods for drying foodstuffs,

Driers in gas range, or on top o stove with commercial drier. The sun. The electric fan in using blasts of

rold nir. The method I am using is one that has been worked out by me during the last three summers in my school, and has proved highly successful.

Keep in mind this fact, that for quick, successful work the thinner the

fruits and vegetables are cut the quicker they dry and can be finished, so for this reason do only as much as you can do without tiring and becoming careless in order to finish up. Dear Cynthia—Do you believe in love at first sight? I do, because I am a victim. I met a young fellow and have allow a free current of air to pass be-So, for this reason, you will neath.

find the wire baskets sold in the sta-tioner's for office purposes, or the wire tray sold for draining dishes, the very best thing to use. I have used two methods of drying, first on top of the stove, and you may use either gas, wood, coal or oil stove

Pince large kettle of boiling water on the simmering burner, and lay over the top of the kettle a large baking cling safesman and he takes mother and me on many trips.

Belleve me, Cynthia, I have seen this world and I've seen men—and men—but none do I love as much as "A."

Cynthia, please tell me, do you really think I love this young man? You see I've never feit this way before about any one, and I am sure I love him.

Now don't 1?

JUST JIMSY.

the top of the kettle a large baking pan: over or in this pan place the tray with the prepared vegetables, and let them stay there until they are quite dry and feel leathery. They are then rendy for condition before packing away for winter use. You will find it to your advantage to turn this food while canning. If the rack is so large that canning. If the rack is so large that it will sit three inches away or more from the bottom of the pan, then cover the bottom of the pan with a double thickness of cheesecloth and place the foods directly on this. For drying foods in the oven a thermometer is necessary for, unless the temperature is carefully for, unless the temperature is carefully controlled, the product will not be worth much. Use the candy thermometer for taking the temperature of the drying oven, and you will find that the pilot burner will usually furnish all the heat needed. The oven door must be kept open for at least two inches to permit the rapid escape of the moisture as fast as it is drawn from

the food A safe temperature is 115 degrees Fahrenheit. The product must be stirred every hour to insure uniform, Foods will dry best on warm, sunny

days; the damp, moist atmosphere will retard the process.

Always keep a strong current of air going through the kitchen while the drying is progressing. This will help to carry off the excess of humidity and moisture that is usually present in the kitchen. This is best accomplished by having both a door and window oper at the same time. The best stage to decide that the product is sufficiently dry is to gather

the product up in the hands and press. If it is springy it is about done, and may be conditioned. This conditioning must be done before storing.

#### To Condition Dried Foods

All food that is dried for winter storage should be without any trace of appealed to me.

The Lone Wolf—I extend my hand to you. Having suffered loneliness myse f. it is easy to sympathize with you, even though my loneliness, I judge, was from a different cause than your own. I am

> place the container that you intend to use for storage in hot oven for ten minutes, remove quickly and pour in

Wash well and dry, pierce the skin in two places with large darning needle; kled. The dried plum is the prune of commerce. Blackberries, currents, raspberries,

strawberries and huckleberries are washed and placed on several thicknesses of cheesecloth to dry; then placed to dry in the usual manner.

To test the small berry fruits, gather a handful and press closely. If they do not stain the hands they may be con-

ditioned for four days and stored. Fruits contain from 80 to 95 per cent of their total weight in water, so that the product will lose about threeof the weight of the prepared

fruit when dried. Next week - Vegetables and Fruit

MRS. WILSON'S ANSWERS Dear Mrs. Wilson-I would like to know just how to make the cinna-

Philadelphia Sticky Cinnamon Buns Place in mixing bowl Ore cup of water 80 degrees Fahr

mon buns called Philadelphia sticky cinnamon buns. N. G.

cinnamon buns.

Two tablespoons of sugar. One teaspoon of salt. Three tablespoons of shortening.

If one's residence is on the corner, with the dining-room at street level, it is possible for rude passers by to stare in through the windows. At this sultry time of the year it is uncomfortable to have the shades down at meal times, and so people who are sensitive to the gaze of an uninvited audience are often embarrassed by ill-bred starers.

When familes live in apartments, flats or "twin houses," where the dining-room windows of each residence are directly opposite and but a few feet apart a similar condition exists. But where courtesy rules on both sides of the nirrow division, no one stares into the finglibor's dining-room, and meals are feets and cut in two-inch pieces. Grease an iron skillet or Russian from the courtest of the seedless raisins and dust with connamen. Roll like for line of the courtest of the seedless raisins and dust with change of Russian from Grease an iron skillet or Russian from the courtest of the seedless raisins and dust with good shortening the first own the courtest of the seedless raisins and dust with change of Russian from the courtest of the seedless raisins and dust with change of Russian from the courtest of the seedless raisins and dust with change of Russian from the courtest of the seedless raisins and dust with change of Russian from the courtest of the seedless raisins and dust with change of Russian from the courtest of the seedless raisins and dust with change of Russian from the courtest of the seedless raisins and dust with change of Russian from the courtest of the seedless raisins and dust with change of Russian from the courtest of the seedless raisins and dust with change of the courtest of the seedless raisins and dust with change of the courtest of the seedless raisins and dust of the courtest of the seedless raisins and dust of the courtest of the seedless raisins

ginger and pineapple require set of pans and stove built purpose.
I will give recipe for pincapple ma

Place in preserving kettle
Four cups of finely shredded ping

commerce is baked and is therefore suitabler for this; also the came

apple.

Three cups of supar,
Juice of two lemons.
Cook slowly until thick like for marmalade, then pour in sterilized glasses, and when cold cover with melted paraffin. Place an asbestos mat under the preserving kettle while the marmalade is cooking.

Removes Hairy Growths Without Pain or Bother

(Modes of Today)

preciate it very much you're telling me how to prepare and preserve the following fruits. Our storing space is small, necessitating our preserves and pickles to be put up in small quantities; but thereby happily giving us a variety. MISS C. V.

Preserved Ginger, Crystallized Ginger, Pineapple Marmalade, Candied Pineapple or Pineapple Chips
The ginger preserve and crystallized cannot be made at home successfully. The ginger root when prepared for the large section of the skin and the hairs are gone. To guard against disappointment, be careful to get tell delatone. Mix fresh as wanted.—Adv.

## POMPEIAN OLIVE OIL

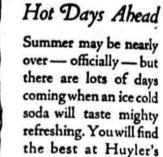
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