

## The Girl Who Keeps Wondering Why She Always Has So Much Bad Luck

**Is Making Her Lot Harder Than It Need Be, for Dwelling Upon the Hardships of Life Makes Them Seem Worse**

"I CAN'T help wondering why I have such bad luck; I never did any harm to any one," writes a girl who is disengaged.

That's one of the most difficult exercises in life-learning to take bad luck for what it's worth without wondering why this thing should be.

There are lots of things when it isn't bad luck anyhow; it's just life, only it isn't the life that we planned or wanted for ourselves.

It is seldom if ever the result of doing harm to some one, or failing to do good.

That's another funny thing about life—it's the time it's those who do try to do good and be kind and live right who suffer, while those who don't pay any attention to such things, going about having a good time with no regard for the feelings or rights of others, have the smooth path.

So it looks on the surface, very often.

Whether it is always true or not, it is so often enough to serve us a proof of the fact that misfortune is not the direct consequence of failing to do right.

It may be and often is, the result of trying to do wrong, or just deliberately doing wrong.

But in that case the curse leads directly to the effect.

Whether it is always true or not, it is so often enough to serve us a proof of the fact that misfortune is not the direct consequence of failing to do right.

The attitude this girl takes will make life even harder than necessary for her.

She starts her situation in the nose of her letter, and she has inadvertently a hard lot, but she isn't helping it or herself by it by sitting down and wondering why she should have such bad luck.

There are women in this world who have so much to bear that we wonder at them as we see them going about in their cheerful, brisk ways, as it all went well with them and after were "one grand sweet song."

We don't see how they can keep up this wonderful spirit when misfortune and bad luck seem to be so thick about them.

## The Superior Sex

By HAZEL DEYO BACHELOR

**This Is the Day of the Separate Coat**



BY CORINNE LOWE

The coats-to-the-grocerying into a mob. As nothing advances we see more and more of those charming little jacket coats which are made of all materials upon knitted wool or velvet, were seen yesterday morning to schoolgirl and debutantes. The short separate coat is a feature of evening wear and we have models carried out in silk and satin, trimmed with fur, which are being worn regularly as the proper accompaniment to one's dressy frock. These are cut and made in these to match material and fur. For example a gray jacket is bound with mink and brown satin is trimmed with seal. How cool black looks in a model of white satin presents a model cutter indeed to follow.

Today we again gain the boudoirs off the back of the coat. This gray carnal model achieves distinction by a simple effect followed by an animal skirt of fur.

HODGE-PODEGE: The importance that girls look at him out of her tiny bows or a mask to hide her experience. That was why she hid an often hidden star of purity behind a veil of mystery, because perhaps even she had the grace to be ashamed because of the way she had deceived him.

"And he had loved her?" How he had loved her! Like a blind man, like a fool! He had treated her when he might have known that no happiness could come out of a union like theirs.

And as he looked, his brain seething with unexpressed thoughts, his hand clenched at his sides, his whole body rigid; as he looked at the woman he had loved and now hated, she raised her head, and in that moment she had crossed the room and was before him, her hands on his arms, trying to turn him toward her.

"John, what has happened? Why do you look at me like that?"

He continued to look at her without speaking, as a man looks for the last time on a face he never expects to see again. His glance swept from her eyes with their tearful lashes and delicate brows to the soft quivering mouth that his lips had touched so often, and suddenly the sight was more than he could bear. And in that moment she had crossed the room and was before him, her hands on his arms, trying to turn him toward her.

"What has happened? Tell me, tell me!" Her voice shook and suddenly he had an almost insane desire to laugh. He struck her as funny that she could stand there asking him what had happened when his whole world had crashed around him. Then she, the woman who had caused it all, the woman who was there, suddenly, demanding what was wrong. He drew a long breath and turned his blushing eyes upon her suddenly. But this time he hardly saw her face, so blinded was he with passion. He kept his hands clenched behind him for fear of what he might do with them, but as the blood slowly cleared away from his head it infuriated him the more because his eyes did not quaff him as he had fully intended her to do.

The Accusation

## 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 name and address of the addressee. The letter will not be published if the writer does not wish to have his name mentioned. Letters on both sides of the paper will not be unanswered. Writers who wish personal answers to their letters should enclose a stamp. Please look here for personal letters only, as these are only written when absolutely necessary.*

To "Wm. B."

Sorry, but Cynthia cannot and will not give names, initials or part names of any writer to another writer. It's quite useless for you to ask.

A Real Question

Dear Cynthia—I am writing to you for some advice and sincerely hope you will help me as you have helped others. I have been keeping company with a nice young man, six years my senior, for five years, and have been engaged to him for two and half years. I love him with my whole heart, and am sure my love is returned. He has bought a beautiful home now and we are ready to be married; we conduct our home in such a manner as would make anyone envy us. Now comes the serious question—he wants to have his mother live with us, but I don't want to as she does not like me and we don't get along. Please tell me what I can do.

ANXIOUSLY WAITING,

Dear Cynthia—Does it seem queer or silly to you that we should come to you for advice on a question of this nature? What do we have no one to turn to—one who would understand?

That would be much happier if they changed their attitude and got a different outlook.

Indeed, until they do, life will continue to be built on one plain bad luck and no reason to be.

The husband and myself have a hard, cold, and long, arduous a doing, but she can make it easier for herself by realizing that she doesn't have to think about it for it and that she isn't separate from us, which must be explained and apologized for by life.

and compromises by letting her long panel dip while the hem of the skirt is well above ground and swishes with quite the old abandon.

Brocaded satin is the material she chooses to drape in the most approved fashion about her hips.

Can You Tell?

By R. J. and A. W. Bodmer

Who Invented the Electric Telegraph

NOBODY can look at the new vacuum tubes without being impressed by the ISS-1000000 that runs through many of the collections. I have seen finds with tight-fitting little buttons buttoned down the back, mind con and long sleeves and a high collar collar which needed only the wide and bushy skirt to cover them of thoroughly Victorian. I have seen others where the message of the instrument is entirely the message of a big trout at the back, but the arrangement of the drapery is often responsible for the offset.

As to the circular blouse, they reckon who leave it out. Whatever may be your sentiments on the subject, the high collar and long sleeves. Sometimes only one of these messages appears. At other times the hem of the skirt is invaded by an able-bodied pair of them. You see these dresses quite often in connection with the simple British with normal, defined waist and short sleeves. At other times the lettuces serve as a climax for a long lined afternoon or evening frock that has two spools of drapery instead of a girle.

It is difficult to say just how the designs originated in the minds of men. Progress toward the perfection of the electric telegraph began with the researches of scientists like the laws which govern electricity.

At the time of the work, discovered the how to control it. Stephen was with his London wife, Alice, and upon charge of electricity, invented Sir William Watson to experiment further with a current from the electric motor two miles away.

Scientists have suggested the possibility of reading messages by electric mail long before it was discovered to do it, but it is one of the singular things that in the end two men

who have not paid any attention to it would have discovered how to do it independently the same time.

Tomorrow—Why Are Shadows Darker at Night Than in the Day Time?

THE HOME IN GOOD TASTE

By Harold Donaldson Eberlein

Designs and Symbols

All of the cross-looking figures and symbols found in every Oriental rug have a hidden meaning, sometimes unknown to any one except the person who wears them. These far Easterners wore their lives, their secret thoughts, their emotions into their rugs in the form of mysterious symbols, which, with the passing of time, have become difficult of interpretation.

The Mohammedan religion plays a most important part in the designs of these rugs. For that reason we rarely find animal forms in their designs. The small trapezoids in form and sometimes in color to be found often in the more valuable rugs are not the result of carelessness on the part of the weaver, but a deliberate effort to the strong religious belief among the Mohammedans that nothing should suggest procreation, but the great Allah.

In Persian rugs, however, we often find figures of the lion and deer, or leopard and deer in conjunction in the central field, for the Persians regard the shaggy coat of Mohomedanism as the lion and deer upon the lion.

It is interesting to remember that the Chinese

are fond of the figure of the dragon, which is the symbol of the Chinese

dynasty.

Cynthia wishes another might chance to read your letter. Perhaps she would realize what she is doing by her hard and stern words. Cynthia, please advise us what you want to do about your friend.

It might shame your parents, even if they are rich and varied.

Tomorrow—"Interpretation of Symbols"

LOVE NOTES

By KAY REAN

Forgotten Figs

Neglect not the fires of affection! Constant training is needed if you would keep alive the flame of love.

Like unto the flame in the falling wind, so the fire of love dies out if it be not cared for.

It is well to make devotes of golf or bridge all day return to the negotiating nest only to find the welcome sign gone from the mat and cold ashes upon the hearthstone.

Foolish is the one who expects his or her spouse to do all of the flame-fanning.

Remember, it takes two to constitute a satisfactory petting party.

Love, like charity, should begin at home. And, it's safer for it to stay there as waitress in a dining room or in the room of a hotel.

The Ledger Vacation Bureau will give you a list of the various hotels in Florida, and when you obtain this

you can write to the manager of each, stating if you desire, and asking if he can use your services.

there as waitress in a dining room or in the room of a hotel.

The Ledger Vacation Bureau

is a good idea.

For costumes suggest themselves for a "Hall of Fame" Halloween party.

Just think of all the famous people in history, in fiction, in nursery rhymes, in plays, in movies, in dime novels!

You may have them all in

your house if you care to give this

entertainment, and all you have to do about the plans is to send a self-addressed, stamped envelope to the editor of the woman's page of the EVENING PUBLIC LEDGER. The suggestions are all ready for you.

## Mrs. Wilson Gives Oyster Recipes

**This Delicious Sea Food May Be Used in Numbers of Different Tasty Ways**

By MRS. M. A. WILSON

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THREE grades of oysters are the

cells, seconds and primes, and are known to the housewife under the names of stewing oysters, frying oysters and the extra-fancy oyster.

The oyster is a popular appetizer, when served raw at the beginning of the meal, and the American oyster cocktail is famed wherever the English-speaking races are to be found.

The housewife has her own recipe for the oyster cocktail sauce, and I sometimes find a new one, or one so good that I quickly gather it in for the readers of this column. If you enjoy an oyster cocktail try this sauce and I know you will find it delicious.

Shrewsbury Oyster Cocktail

Look over very carefully to remove all bits of shell from some stewing oysters (cells).

Place in fruit jar

Three-quarters cup of catsup,

One-half cup of chili sauce,

Juice of one large lemon,

Juice of one-half orange,

One-half green and one-half red pepper, minced fine,

One medium-size white onion, minced fine,

Two teaspoons of fresh grated horseradish,

One tablespoon of Worcestershire sauce,

One-half teaspoon of mustard,

One pinch of allspice and nutmeg,

One teaspoon of paprika,

One-quarter cup of strong cider vinegar.

Just before using shake well and add one cup of crushed ice and fill into the cocktail glasses, and add six of the prepared oysters, garnish with a small spoonful of whipped cream, and dust well with paprika. Serve toasted strips of bread with this cocktail!

Maurice Cove Panned Oysters

Select the seconds or frying oysters for this dish, and all the prime oysters for each portion. Look over the oysters and lay on cloth to dry, pat each oyster dry and roll in flour. Place in skillets four tablespoons of butter and when smoking hot add the oysters, and as the edges curl turn over, using the griddle cake turner, cook for five minutes, season with salt and pepper and juice of one lemon.

One tablespoon of Worcestershire sauce,

One teaspoon of grated onion,

One tablespoon of finely minced parsley,

Three-quarters cup of whipped cream.

Blend well and just long enough to heat the cream; serve on slice of toast, allowing nine oysters as a portion.

Barbecue of Oysters

Select the fancy prime oysters for this dish.

Cut strips of bacon in three-inch pieces and nick the edges to prevent curling.

Mince very fine,

Two white onions,

One green and two red peppers,

Four branches of parsley.

Place in small saucepan and add

Juice of one large lemon,

One tablespoon of Worcestershire sauce,

One-half cup of catsup,

Four tablespoons of butter,

Six tablespoons of cold water, dissolved in the cold water.

Blend well and bring quickly to boiling point. Add

Two teaspoons of prepared horseradish,

and set aside to serve over the barbecued oysters.