

SARAH D. LOWRIE'S SATURDAY EVENING TALK

The Prayer That Has Been Used by All Creeds and Classes

ONE of the most astonishing requests made to the Master, and which certainly were given to requests—that He should teach them to pray.

It is astonishing because they were more of them than of any other thing. It is astonishing because they were given to requests—that He should teach them to pray.

FOR UNFORTUNATELY for us, our Lord did not deny that our request, or any one would think He might have said: "You know how to pray as well as I do."

He told them, instructed them, rather as to their manner, during prayers, and then, in a separate section, to make much of the publicity of prayer. They had hitherto on that publicity. It had sometimes involved great bravery to practice it, as in Daniel's case, and it was connected with patriotism as in the orthodox of Christ's day.

THE prayer in its wording was like nothing that had gone before, it was as original as though it had actually

Shoulders Are Given to Long Hanging Panels

By Ralph Waldo Trine

Author of "In Tune With the Infinite"

To Overcome Our Fear By fear nothing is to be gained, but on the contrary, everything is to be lost.

It was Virgil who in describing the crew which in his mind would win the prize, said of the heroes: "They think they can." In other words, this very attitude of mind on their part will infuse into their bodies a spiritual power that will give them the strength and endurance which will enable them to win.

Then take the thought that you must take it merely as a seed thought. If you plant it in your consciousness, and it, cultivate it, it will gradually reach out and gather strength from all quarters.

It will come and make itself an active spiritual force within you that is now scattered and of no avail. It will draw to itself force from without. It will draw to you all the influence of other minds, of other people, of other things, strong, courageous. You will thus draw to yourself and link yourself with this order of thought.

If you are earnest and faithful, the time will come when your fear will lose its hold, and instead of being an embodiment of weakness and a source of embarrassment, you will find yourself a source of strength and a master of circumstances.

The Woman's Exchange To the Editor of Woman's Page: Dear Madam—I need to say something about the article in your issue of the 25th of October regarding the woman's exchange.

Present for School Teacher To the Editor of Woman's Page: Dear Madam—The woman who is a teacher would like to give a Christmas present to their male instructor, who is a very hard time teaching in our day.

Ribbon Bouquet If you have a frock which needs embellishing, you will find it can be enriched by making a corsage of twenty ribbons of various colors and contrasting colors.

FOR THAT TALL, RAVEN-HAIRED GIRL



A white velvet so soft that it seems more like silk is fashioned into a striking gown to set off the beauty of its wearer. Scarlet flowers in an old-fashioned bouquet make a paradoxical bit of color and contrast which, with the edge of white brocade, form the only trimming.

There's No End to the Tasty Things Mrs. Wilson Suggests for Baking Day

This Week's Assortment Contains Some Preparations That Are Strictly Desserts, in Addition to Some Tempting Little Ginger Cakes

By MRS. M. A. WILSON

SOAK one-half pound of apricots in water to cover overnight, then cook slowly until tender; now drain well. Place in mixing bowl.

One-quarter teaspoon of cloves. Beat to smooth batter and bake in well-greased and floured muffin pan for twenty-five minutes in moderate oven. Serve while hot with California orange sauce.

California Orange Sauce Place in saucepan Three-quarters cup of sugar, One cup of water, Yolk of one egg, Juice of one orange, Three level tablespoons of cornstarch.

Stir to blend in the sugar and starch and bring to boiling point; cook for five minutes, then add One teaspoon of orange extract.

When planning the Saturday baking, arrange to do this work in the morning early. You will find that the best time is shortly after you return from the marketing. And then while the things are baking you can do the many little necessary things that go to make up the home life.

First Things California, in the early '70s, was the first State to give women and men teachers equal salaries.

Can You Tell? By R. J. and A. W. Bodner How the Zodiac Revealed His Name When the constellations in the path of the sun's journey around the earth are considered as a whole they are called the Zodiac and the separate groups of stars, of which there are twelve in number, are called the signs.

THE HOME IN GOOD TASTE By Harold Davidson Eberlein

Banana and Nut Cream Pie Line a pie plate with pastry, and in the pie pan, place a layer of banana slices. Sprinkle with the following mixture: When one cup of cream until stiff, add:

One-half cup of powdered sugar, One tablespoon of lemon juice, One-half cup of cream, One teaspoon of vanilla.

Stir to blend and bring to boiling point, cook for five minutes; now add Three tablespoons of butter, One cup of sugar, One-half cup of cream, One teaspoon of vanilla.

Right a baking dish well with butter and place in the bottom of the prepared baking dish two and one-half cups of prepared bread and one-half cup of raisins. Sprinkle with the following mixture: When one cup of cream until stiff, add:

One-half cup of powdered sugar, One tablespoon of lemon juice, One-half cup of cream, One teaspoon of vanilla.

Peel and rub four bananas through a fine sieve. Place the banana pulp in small saucepan and add: One-half cup of powdered sugar, One tablespoon of lemon juice, One-half cup of cream, One teaspoon of vanilla.

Peel and rub four bananas through a fine sieve. Place the banana pulp in small saucepan and add: One-half cup of powdered sugar, One tablespoon of lemon juice, One-half cup of cream, One teaspoon of vanilla.

Peel and rub four bananas through a fine sieve. Place the banana pulp in small saucepan and add: One-half cup of powdered sugar, One tablespoon of lemon juice, One-half cup of cream, One teaspoon of vanilla.

Peel and rub four bananas through a fine sieve. Place the banana pulp in small saucepan and add: One-half cup of powdered sugar, One tablespoon of lemon juice, One-half cup of cream, One teaspoon of vanilla.

Peel and rub four bananas through a fine sieve. Place the banana pulp in small saucepan and add: One-half cup of powdered sugar, One tablespoon of lemon juice, One-half cup of cream, One teaspoon of vanilla.

Peel and rub four bananas through a fine sieve. Place the banana pulp in small saucepan and add: One-half cup of powdered sugar, One tablespoon of lemon juice, One-half cup of cream, One teaspoon of vanilla.

Peel and rub four bananas through a fine sieve. Place the banana pulp in small saucepan and add: One-half cup of powdered sugar, One tablespoon of lemon juice, One-half cup of cream, One teaspoon of vanilla.

Peel and rub four bananas through a fine sieve. Place the banana pulp in small saucepan and add: One-half cup of powdered sugar, One tablespoon of lemon juice, One-half cup of cream, One teaspoon of vanilla.

Peel and rub four bananas through a fine sieve. Place the banana pulp in small saucepan and add: One-half cup of powdered sugar, One tablespoon of lemon juice, One-half cup of cream, One teaspoon of vanilla.

Peel and rub four bananas through a fine sieve. Place the banana pulp in small saucepan and add: One-half cup of powdered sugar, One tablespoon of lemon juice, One-half cup of cream, One teaspoon of vanilla.

Peel and rub four bananas through a fine sieve. Place the banana pulp in small saucepan and add: One-half cup of powdered sugar, One tablespoon of lemon juice, One-half cup of cream, One teaspoon of vanilla.

Please Tell Me What to Do

By CYNTHIA

Letters to Cynthia's column must be written on one side of a single sheet and must be signed with the writer's name. The name will not be published if the writer does not wish to be identified. Letters will not be answered unless the writer's name and address are given in the column. Please place letters in the column only if you wish them to be published.

Keep It Up Dear Cynthia—There is a problem which has been bothering me for several months, so I am coming to you for advice.

This is my trouble: I never seem to be able to get the boys to make a date with me. If I want any fun I must always invite them to the bowling alley or to the movies. Do you think it is wrong for me to continue to invite them when they always refuse?

Then, too, I have no way of meeting any girls and boys whom I could become friends with. I go to dances and parties which I attend, I usually have an enjoyable time, but I never come in contact with any one whom I could possibly become friendly with.

Could you suggest any way of becoming acquainted with people of my own age and of my own sex?

I will be hoping to see a few words from you, dear Cynthia, and then I would like to know what some of your readers think about my problem.

Just a few words more to say I admire the attitude you take toward the questions you receive concerning kissing. Your answers, I am sure, are helpful to many who really know no better.

It's all right to keep on asking people to your house if they like to come, but do not do it indefinitely. Perhaps you expect too much of them. You probably know enough people without seeking others.

Would Give "Gould" Pause Dear Cynthia—Just a word or two in reference to "Gould" and his type.

"Gould's" letter is contradictory, illogical and absurd. From the tone of his "declaration," I assume it is possible to love all the boys and girls.

The individual mentioned in the above-mentioned is not a Mormon. It is obvious that he has missed the point entirely. You feel sure "Gould" will be able to rectify this mistake just as soon as he matures a little.

But the question remains: Is it proper to kiss even among the best of friends? If they are of the opposite sex, I am not sure they should be kissing.

"No," "Dangerous," "immodest," "Impersonal." There is an indefinable feeling, an unwritten law that nature has well-bred persons who are not mentioning the vulgar personal hesitates at the psychological question: Is it hard to analyze a kiss, but to me a kiss means a seal of love, a symbol of ownership, a pledge of affection.

Therefore, I would not stoop to lower the value of my kiss. I am neither an old maid nor a flapper. I claim innumerable friends who would, if they had the opportunity, verify my statement. Break up, those interested in the vital question of the hour.

Glad She Always Refused Dear Cynthia—May I write to you with my thanks for your answer to my letter? I'd laugh and think he was a boob for ever after. Things aren't done that way.

I'm engaged to the prettiest man in the world and never said that name just kissed me and I let him because I love him. But how many times have boys taken me to the movies for years and some I'd just met, and when we came home I'd kiss me and because I wouldn't let them, put up an argument.

There was one man I went out with quite a lot and never said that name. He wanted to kiss me good-night. When I saw that he was going to keep on arguing every time about my good-times were spoiled. It just ruined my evenings to think that when we got home it would be a long time before we could get to bed.

I don't believe I could count the times my sweetheart has kissed me. It is heaven that I can honestly say they have not.

The first time I was out with him he said "Well, are you going to kiss me good-night?" I said "No, I don't think I can," and he was kind enough not to say or do anything more about the matter. He just kissed me and then he knew they didn't have to be anything said; just done.

When you are kissing a girl, you are kissing her soul. You are kissing her heart. You are kissing her life.

Can You Tell? By R. J. and A. W. Bodner How the Zodiac Revealed His Name When the constellations in the path of the sun's journey around the earth are considered as a whole they are called the Zodiac and the separate groups of stars, of which there are twelve in number, are called the signs.

THE HOME IN GOOD TASTE By Harold Davidson Eberlein

Banana and Nut Cream Pie Line a pie plate with pastry, and in the pie pan, place a layer of banana slices. Sprinkle with the following mixture: When one cup of cream until stiff, add:

One-half cup of powdered sugar, One tablespoon of lemon juice, One-half cup of cream, One teaspoon of vanilla.

Stir to blend and bring to boiling point, cook for five minutes; now add Three tablespoons of butter, One cup of sugar, One-half cup of cream, One teaspoon of vanilla.

Right a baking dish well with butter and place in the bottom of the prepared baking dish two and one-half cups of prepared bread and one-half cup of raisins. Sprinkle with the following mixture: When one cup of cream until stiff, add:

One-half cup of powdered sugar, One tablespoon of lemon juice, One-half cup of cream, One teaspoon of vanilla.

Peel and rub four bananas through a fine sieve. Place the banana pulp in small saucepan and add: One-half cup of powdered sugar, One tablespoon of lemon juice, One-half cup of cream, One teaspoon of vanilla.

Peel and rub four bananas through a fine sieve. Place the banana pulp in small saucepan and add: One-half cup of powdered sugar, One tablespoon of lemon juice, One-half cup of cream, One teaspoon of vanilla.

Peel and rub four bananas through a fine sieve. Place the banana pulp in small saucepan and add: One-half cup of powdered sugar, One tablespoon of lemon juice, One-half cup of cream, One teaspoon of vanilla.

Peel and rub four bananas through a fine sieve. Place the banana pulp in small saucepan and add: One-half cup of powdered sugar, One tablespoon of lemon juice, One-half cup of cream, One teaspoon of vanilla.

Peel and rub four bananas through a fine sieve. Place the banana pulp in small saucepan and add: One-half cup of powdered sugar, One tablespoon of lemon juice, One-half cup of cream, One teaspoon of vanilla.

Peel and rub four bananas through a fine sieve. Place the banana pulp in small saucepan and add: One-half cup of powdered sugar, One tablespoon of lemon juice, One-half cup of cream, One teaspoon of vanilla.

Peel and rub four bananas through a fine sieve. Place the banana pulp in small saucepan and add: One-half cup of powdered sugar, One tablespoon of lemon juice, One-half cup of cream, One teaspoon of vanilla.

Peel and rub four bananas through a fine sieve. Place the banana pulp in small saucepan and add: One-half cup of powdered sugar, One tablespoon of lemon juice, One-half cup of cream, One teaspoon of vanilla.

Peel and rub four bananas through a fine sieve. Place the banana pulp in small saucepan and add: One-half cup of powdered sugar, One tablespoon of lemon juice, One-half cup of cream, One teaspoon of vanilla.

Peel and rub four bananas through a fine sieve. Place the banana pulp in small saucepan and add: One-half cup of powdered sugar, One tablespoon of lemon juice, One-half cup of cream, One teaspoon of vanilla.

Peel and rub four bananas through a fine sieve. Place the banana pulp in small saucepan and add: One-half cup of powdered sugar, One tablespoon of lemon juice, One-half cup of cream, One teaspoon of vanilla.

Peel and rub four bananas through a fine sieve. Place the banana pulp in small saucepan and add: One-half cup of powdered sugar, One tablespoon of lemon juice, One-half cup of cream, One teaspoon of vanilla.

Peel and rub four bananas through a fine sieve. Place the banana pulp in small saucepan and add: One-half cup of powdered sugar, One tablespoon of lemon juice, One-half cup of cream, One teaspoon of vanilla.

Peel and rub four bananas through a fine sieve. Place the banana pulp in small saucepan and add: One-half cup of powdered sugar, One tablespoon of lemon juice, One-half cup of cream, One teaspoon of vanilla.

Should the Married Woman Work? Famous Mothers Disagree About This

An Opera Singer Says "No," a Writer Says "Yes," While Others Take Sides With Them—Which Do You Agree With?

OF COURSE you've read the much-talked-of book which made a valiant effort to prove that a married woman with children should not stay in business.

Whether the author proved his point or not is one question; whether what he tried to prove is true is another and more important one.

A literary magazine recently gathered together some opinions on this subject, by writing to the married women whose names appear in "Who's Who."

They are, of course, women who have careers; the Mrs. in front of their names shows that they also have husbands and homes and possibly children. I wish it were possible to reproduce some of their letters, but perhaps you will write your own feelings on the subject, which would be quite as interesting.

Can a woman run a home and a career at one and the same time? Can she bring up her children and do her work? These are the questions that women do not want to hear.

Women do a great many things that they can't do. In less contradictory terms, they do things which have seemed impossible beforehand, and which would be impossible to any one else.

And whether they can run a job and a home at the same time or not, numbers of them have done it.

AMONG the letters written on this subject are some from such well-known women and mothers as Mary Roberts Rinehart, who says it can be done; Marguerite Sylvia, who declares it can't be done; and several others in various stances; Maud Ballington Booth, who considers it perfectly possible, and Mrs. Benjamin Harrison, who believes that it cannot be done successfully.

These famous women seem about equally divided on the question, but the fact remains that this "double life" has been lived, and successfully lived by women.

There is no doubt that they can do it. It is only fair to look at this side of the subject from the logical, common-sense viewpoint.

There are some women who have kept up a home and kept on with their business at the same time. It's a financial necessity.

Then there are some women who have a public career in a real duty. The woman who has an opera voice really owes it to the world to cultivate that voice and present it to the musical public.

She wouldn't be fulfilling her purpose in the world if she let those glorious tones die of neglect and lack of use.

And yet there's no reason why she should be deprived of the joys of wife and motherhood.

It's the same way with a woman whose ability has won her a place high in the world of business. She will deprive her business of a necessary prop, if she leaves it, after marriage.

And yet it's going to be hard for her to run both the home and the office.

THE writer has an easier task, in a way. She can have her desk and her locked door in her own home. She can divide her day more easily than the woman who must leave right after breakfast for an office.

She can give more attention to the care of her children than the woman who must cherish her voice as if it were her baby, devote hours to memorizing, and before the public eye most of the time.

But even so, she hasn't an easy task. There has been done; it is being done all the time, and some of the best mothers in the country are also the most famous workers in many different fields.

And there's no doubt about its being a difficult, wearing task, attended by many hardships and heartbreaks.

THERE are women who are doing it all the time, without saying a word about it, women who are busy but not famous to the world over. What have they to say about it? How does the double-deck arrangement of life work out for them?

Let us hear their opinions.

But how was it to go about it? She did not even know where to seek advice. And there was absolutely no one in whom she cared to confide. No, whatever she did she must do absolutely on her own; in some way she would find out for herself to go about it and then she would never rest until she secured a part. It didn't matter to Alene how much of a part it was—one line would do. All she wanted was a chance to make good, and the future would take care of itself.

She had voluntarily broken away from her old friends. During those last awful days in the old house, she had refused to see any one, and it was borne in upon her at that time that she had made no friendships. Helen Bradley, who had been closer to her than any one else, was after all, not a friend in the deeper sense of the word. Alene felt no wretch at parting with her, and it was rather a shock to realize that Mason Long had been right when he had talked about leading a better life.

What Alene missed was the excitement of it all, the mad rush from one social affair to another, the competition of all, the noise, the color, the most of the indulgence of men. After all that dull monotony of her life in Nutley was maddening. It would have been more exciting if it had been less very poor, but it had never been so good for existence, but it had never been Alene's way to accept things untried, and that was the reason for her rebellious spirit.

After her talk with Phyllis she felt interested for the first time in days. She had vaguely threatened Phyllis with an open rebellion. Well, why not? She was strong and well, and at least, ordinarily clever. If she could only get a part, she would have some of her talents to account for. If that were possible she could live her own life. She could know only the people who were necessary to her. She could make real friendships among the men and women who counted, and that thought in itself was stimulating.

Alene was not a snob. She was not afraid of work, and she was selfish only because other people had helped to make her so. The idea of breaking away and working at something interesting thrilled her. She was possessed with it. It was with her constantly and yet what was there for her to do?

Secretly she looked through the want ads in the paper, and, although she found nothing save advertisements for typists, or accountants, or stenographers, or telephone operators, it was exciting to feel that she had at last embarked on a mission; that she had at least started something, that she was no longer a housewife and accepting the surroundings in which she had been thrust against her will.

And then one day as she sat idly looking through the morning paper she

came suddenly on the criticism of a new play that had just opened. She read it through interestingly, and then suddenly her heart leaped to go about it.

The stage! Well, why not? Other girls had made good; other girls without any of the advantages she herself had had. She had taken part dozens of times in amateur theatricals, and she was absolutely without fear. She was certain of that because she remembered how confidently she had once her lines, and how entirely without self-consciousness she had done it.

THE stage! Why the very thought of it filled her with glorious imaginings, and she felt stirring in her the old sense of power that for so long a period she had utterly lost.

But how was it to go about it? She did not even know where to seek advice. And there was absolutely no one in whom she cared to confide. No, whatever she did she must do absolutely on her own; in some way she would find out for herself to go about it and then she would never rest until she secured a part. It didn't matter to Alene how much of a part it was—one line would do. All she wanted was a chance to make good, and the future would take care of itself.

She had voluntarily broken away from her old friends. During those last awful days in the old house, she had refused to see any one, and it was borne in upon her at that time that she had made no friendships. Helen Bradley, who had been closer to her than any one else, was after all, not a friend in the deeper sense of the word. Alene felt no wretch at parting with her, and it was rather a shock to realize that Mason Long had been right when he had talked about leading a better life.

What Alene missed was the excitement of it all, the mad rush from one social affair to another, the competition of all, the noise, the color, the most of the indulgence of men. After all that dull monotony of her life in Nutley was maddening. It would have been more exciting if it had been less very poor, but it had never been so good for existence, but it had never been Alene's way to accept things untried, and that was the reason for her rebellious spirit.

After her talk with Phyllis she felt interested for the first time in days. She had vaguely threatened Phyllis with an open rebellion. Well, why not? She was strong and well, and at least, ordinarily clever. If she could only get a part, she would have some of her talents to account for. If that were possible she could live her own life. She could know only the people who were necessary to her. She could make real friendships among the men and women who counted, and that thought in itself was stimulating.

Alene was not a snob. She was not afraid of work, and she was selfish only because other people had helped to make her so. The idea of breaking away and working at something interesting thrilled her. She was possessed with it. It was with her constantly and yet what was there for her to do?

Secretly she looked through the want ads in the paper, and, although she found nothing save advertisements for typists, or accountants, or stenographers, or telephone operators, it was exciting to feel that she had at last embarked on a mission; that she had at least started something, that she was no longer a housewife and accepting the surroundings in which she had been thrust against her will.

And then one day as she sat idly looking through the morning paper she

came suddenly on the criticism of a new play that had just opened. She read it through interestingly, and then suddenly her heart leaped to go about it.

The stage! Well, why not? Other girls had made good; other girls without any of the advantages she herself had had. She had taken part dozens of times in amateur theatricals, and she was absolutely without fear. She was certain of that because she remembered how confidently she had once her lines, and how entirely without self-consciousness she had done it.

THE stage! Why the very thought of it filled her with glorious imaginings, and she felt stirring in her the old sense of power that for so long a period she had utterly lost.

Pearls Re-string

Price lowered in the city. Earnest work. All kinds of necklaces re-stringing. Knitting a specialty. Quick service. Work guaranteed. Ideal Pearl Co., Perry Building, 1330 Chestnut St.

WEDDING

100 ESQUARED ANNUALMENTS \$11.00 OFF \$25.00 Not Forwared at \$15.00 per 100. Write or phone Walnut 28-28 for rates and make arrangements. Royal Enticement, 2008, 818 Walnut St.

HOUSEHOLD GIFTS

A new collection of practical and artistic gifts priced at \$2.50, \$5.00, \$7.50 and \$10.00. A. L. DIAMANT & CO., 12nd and Walnut Sts., Stratford, Pa.

SAUNDERS

DIAMOND STORES Exceptional Diamond Bargains. Beautiful Solid Platinum Ring set with a 1-kt. fine white Perfect Diamond and six smaller diamonds. Established 29 Years. 11-13 S. 8th St. 2710 Germantown Ave.

Redfern Corsets

The Drape of a Gown Depends largely on the corset underneath. As designed and fitted by us, the corset lines the figure into those lines which fashion decrees.

The Corset Shop

121 S. Thirteenth St. Around the Corner on Sansom St. Every fitting receives the personal attention of Miss Pauline Campbell

Just Try an Experiment—Buy a packet of "MADAM" TEA and see if it is not the most delicious Tea you ever tasted. "Most Tea-Drinkers Think It Is." APPLER & CO. WHOLESALE AGENTS, 7 SOUTH 11TH STREET, PHILA., PA. TEL. 624