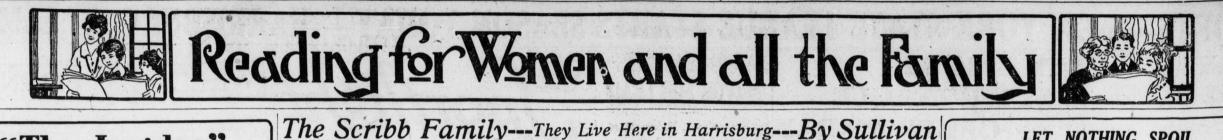
WEDNESDAY EVENING,

HARRISBURG

MAY 2, 1917.



"The Insider" By Virginia Terhune Van de Water

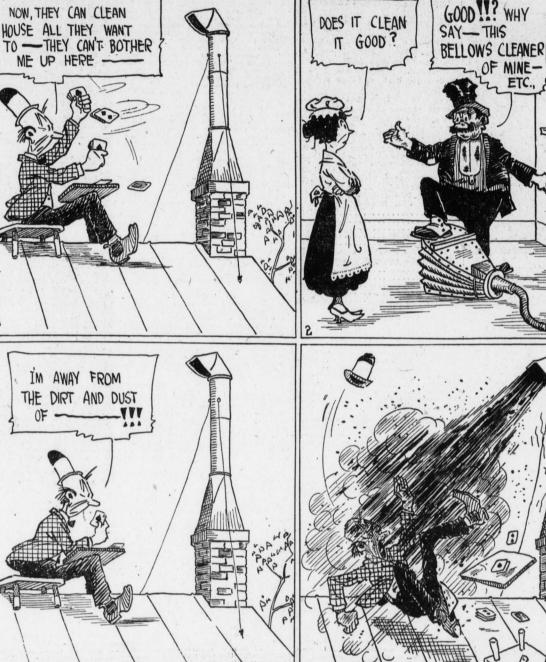
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"To Hillerest?" "No, Father did not own Hill-crest then. But we were only about a half-mile from there—at a boarding place, Mother was taken very ill—after we had been there nearly all summer—and Father took her out to Chicago, where we lived at that time, you know. She

Daily Dot Puzzle 12 . .16 .9 17 .18 (0 19 20. 21 23

NOW, THEY CAN CLEAN

Duncannon, Pa., May 2. — The union Sunday school several days ago engaged in an effort to raise by ago engaged in an effort to raise by special work, a sum of money suffi-cient to pay for a lot of ground and laying the foundation on which to erect a new chapel on the east side of North High street. At the regular service of Sunday school on Sunday afternooa, it was announced by Su-perintendent Harvey Arter, that the goal had been reached and that the new chapel was assured. Work on the foundation will be started as soon as the preliminary details are completed.



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5	ByFr	ank H	.Spe	arma	n
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"Hold on. If you're treating me ir—and I believe you mean to— me over to my room a minute."

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LET NOTHING SPOIL

13

them. Look upon every mouse as an

Eradicate roaches and house ants,

enemy to your property.

Keep weevils out of cereals.

Heat, dirt, improper handling, ments. Many rats harbor the germs flies, insects and rats or mice are the of bubonic plague. Trap and kill greatest food wasters.

Keep Perishable Food Cold Keep perishables cool, clean and The moment meat, fish, milk and eggs are allowed to get warm they

begin to spoll. Bacteria and germs multiply rap-idly in slightly warm food, and quickly make it dangerous or unfit to eat.

food. Store Fruits Properly Don't let fresh vegetables or fruits wilt or lose their flavor or begin to rot because they are handled care-lessly. Keep perishable vegetables in cool, dry, well-aired and for most vegetables, dark rather than light places. to eat. Keep perishable foods in the cool-est, cleanest place you can provide, preferably in a good refrigerator or ice house, but, at any rate, in cov-ered vessels suspended in the well, or in the coolest clean place in your home or cellar. Do not keep perishable foods in

est, cleanest place you can provide, preferably in a good refrigerator of ice house, but, at any rate, in covere of the selection of the well, well, we were the well well, well,

Fashions of To-Day - By May Manton



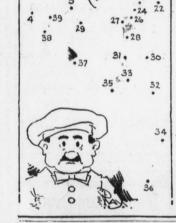
a sports costume wherever you spend the Summer for it is not good for sports alone, it is ideal for Summer outings and for general morning wear. This one is girl-like and simple, easy to make and at the same time shows the very newest and smartest features. The coat is a plain loose one, but the novel pockets and the deep cuffs give an entirely distinctive effect. The skirt is simply straight and box plaited. Here, one of the pongee silks in a sports color is shown, but the same effect can be obtained in linen, and linen suits are

F COURSE you will want

very dainty and very smart. For the 16-year size the coat will require, $4\frac{1}{4}$ yards of ma-terial 36 inches wide with $\frac{3}{4}$ yard for the trimming and the skirt, 4³/₄ yards of material 36 inches wide.

The pattern of the coat No. 9377 and of the skirt No. 9371 both are cut in sizes for 16 and 18 years. They will be mailed to any address by the Fashion Department of this paper, on receipt of fifteen cents for each.





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this to lure you into the gap and 'get' you, or else-and that's a great

CHATTER

No. 54-Salad Dressings

Mayonnaise .- Whenever I think

of salads and dressings always re-

minds me of that old story of the

waitress who was told to serve the

salad undressed, however, I shall

refrain from mentioning it here as

it is too ancient to bear repeating.

The dressing properly made is one-

half the battle in the preparation of

a tempting dish of salad. Realizing

fully the value of good salad dress-

ing I intend to take this subject up

Mayonnaise is about the best

known and the most popular at least you would think so if you

ever heard Myrtle Stedman extol-

ing the virtues of my mayonnaise

dressing. Have dishes and the ingredients very cold, that is the first

and important step in the making

of this dressing. In a soup bowl or shallow bowl put the yolk of

one raw egg, add one quarter of a

teaspoonful of salt and a pinch of

cayenne, a few drops of tabasco

sauce and a teaspoonful of Wor-

very carefully in this installment.

acidity. Always be sure to stir in the same direction and above all keep the mixture cool. After it is ready place it on ice until you are ready to use it.

French Dressing .-- I am not very keen for the plain French dressing, but at the request of Elliot Dexter, who is extremely fond of this particular salad dressing, I decided to incorporate it in this installment. First of all mix one quarter of a teaspoonful of salt, dash of white pepper, and three tablespoonfuls of olive oil. Stir for a few minutes, then gradually add one teaspoonful of vinegar, stirring rapidly until mixture is slightly thickened and the vinegar cannot be noticed. The mixture will separate about twenty minutes after mixing.

Cream Dressing .-- I leave this one until the last because it is one of my favorites, and I am winning Lenore Ulrich over to my way of thinking too, although at first she didn't like it a bit; but I shall offer it to all my friends and let them judge for themselves.

Take one cup of cream, one tablespoonful of flour, three tablecester sauce, stir all together with a fork until very thick. Add a few spoonfuls of vinegar, two tabledrops of olive oil and stir; add spoonfuls of butter, one half a tea-spoonful of powdered sugar; one more oil, a few drops at a time until mixture balls on the fork. teaspoonful of salt, one quarter teaspoonful of pepper, one half teaspoonful of dry mustard, and the whites of two eggs. Cook in Thin with a few drops of vinegar or lemon juice and add more oil, Alternate in this way until one cup of olive oil has been used and the dressing is thick and glossy like double boiler stirring all the while jelly. About three tablespoonfuls of lemon juice er two cf vinegar and adding whipped whites just before taking from the fire. You will be needed according to its will find this dressing very tasty.