TUESDAY EVENING,

HARRISBURG TELEGRAPH



HOW TO MAKE YOUR JOB PAY

By BEATRICE FAIRFAX THE DESIRE TO KNOW Better Be an Antimated Question ark Than Too Indifferent to "Sit o and Take Notice!"

Most of the mistakes and nearfailures in business come from a lack of knowledge of every-day truths!

Sometimes we call the chap who is a perpetual question mark an "infernal bore." That is all wrong. "Why" is a mark of constructive curiosity—the desire to know. When you catch yourself asking "Why," you have a right to look with approval on yourself, to pat yourself on the back. It is not your "intelligent thirst for knowi-edge that you show.

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You Can't Brush or

The only sure way to get rid of dandruff is to dissolve it, then you destroy it entirely. To do this, get about four ounces of ordinary liquid in rub it in gently with the finger lips. Do this to-night, and by most



For Meatless Day

satisfying, delicious, and highly ecommended by the United States Food Administration: Stewed Figs Cornmeal Mush Cereal Griddle Cakes

Why should this man's misfortune interfere with his right to happi-ness? Is the question you wanted to ask and were restrained by "deli-

arvon; apply if at might which the scalp and rub it in gently with the finger ing: use enough to molsten the scalp and rub it in gently with the finger Do this to-night, and by morning. To this to-anget, and three or four more ap-plications will completely dissolve sign and trace of it, no matter how much dandruff you may have. You will find, too, that all itching and digging of the scalp will stop at look and feel a hundred times bet-ter. You can get liquid arvon at any drug store. It is inexpensive and never fails to do the work.—Adv.

Coffee Luncheon Baked Hominy and Cheese Victory Bread and Butter Cornmeal Gingerbread



"What's all this," asked Carrie, as she arranged her rather sparse colf-fure before Helen's dressing mirror. "Glass top?" "Yes," Helen said eagerly, "what do you think of them? Warren and l talked it over and defided that athough they were expensive, they do protect the wood so beautifully." "They," said Carrie questioningly. "They," said Carrie questioningly. "Asve you more than one, then?" "Yes, I have one on my writing desk, and we have one for the din-ing table. I want one for the bdi-table, and for the sideboard next. But we hated to be so extravagant all at once." "I should say so; I think if's a piece of recklessness myself. I have never indulged in anything of the "Ind and I distret myself that I have the so should be to afford such things, without. After all, one doesn't have to show one's table linen to the ex-tent of such wild extravagance." Helen, who was usually only too glad to agree with everything and Fred were far more able to and Warren, but Carrie liked to make Helen out abnormally ex-turious enough to talk back. "Of course, it's a matter of taste,"

Cornmeal Gingerbread Apple Sauce Dinner Cottage Cheese and Nut Roast Cornmeal Bread Butte: Mashed Potatoes Onions, Lettuce Salad Chocolate Bread Pudding Coffee Cereal Griddle Cakes L cup milk

Here is a group of menus

Breakfast

Omelet

Corn Syrup

cup milk

egg tablespoon cooking oil

1½ cups cooked oatmeal ½ cup flour ¾ teaspoon salt 4 teaspoons baking powder. Combine the milk bester of

Combine the milk, beaten egg and melted fat. Beat this into the cooked oatmeal. Add the flour, salt and baking powder which have been sifted together. Bake on a hot greased griddle. Cornmeal Gingerbread 1 cup cornmeal cup cornmeal cup wheat flour

cup wheat flour teaspoon soda (teaspoon salt teaspoons ginger egg (omitted if desired) teaspoon cinhamon (teaspoon cloves cup sour milk cup molasses tablespoons cooking oil. ift together the dry ing

1 cup molasses 2 tablespoons cooking oil. Sift together the dry ingred-ients. Combine the milk, molasses, cooking oil and beaten egg. Add the liquid ingredients to the dry. Stir well. Bake in moderate even

Cottage Cheese and Nut Roast

Cottage Cheese and Nut Roast 1 cup cottage cheese 1 cup nut meats 1 cup stale bread crums Juice ½ lemon 1 teaspoon salt ½ teaspoon pepper 2 tablespoons chopped onion 1 tablespoon vegetable oil. Mix the cheese, ground nuts. crums, lemon juice, salt and pepper. Cook the onion in the fat and a little water until tender. Add to the first mixture the onion and sufficient water or meat stock to moisten. Mix well, pour into a baking dish and brown in the oven.

(Copyright, 1918; by British-Cana-dian Recruiting Mission which main-tains depots in all large cities where men except Americans, may volun-teer.) Snapper: Private in the engineering corps. From "Sap" meaning the opening of mine shaft or tunnel. Part of their

War Time Lexicon

work is digging the mines to blow know the lay of the land so well. they can find their way under all circumstances.

The French enlisted man; corre-sponding to the English "Tommy" and the American "Sammy." Allemand: Hemand: From the French word for Ger-

man; applied to the Germans by British soldiers along with terms Hun and Boche.

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table, and for the be so extravagant all at once." "I should say so; I think it's at piece of recklessness myself. I have never indulged in anything of the Kind, and I flatter myself that I have just as expensive furniture as you and Warren, if not more so." "Of course you have," Helen agreed hastily, "but really, Carrie, you should try them yourself. You have no idea what a splendid relief it is to feel that if I happen to spill toilet water or perfume, there is no danger of taking the finish off the top of my dressing table, and you know it's impossible to set a glass of water down without bothering about the ring it will make, it saves all kinds of trouble." Helen was about to retort angrily Helen was about to retort angrily

about the ring it will make, it saves all kinds of trouble." "I don't know that I like the idea of putting the dressing table cover underneath." Carrie continued, un-compromisingly. "You'd get used to that, I thought it was strange, too, at first, but now I am crazy about it. Mother em-broidered me those scarfs for Christmas, and you see how beauti-fully the glass protects them? I haven't had these laundered at all, and they will keep fresh just as they splendidly flat it keeps the embroid-ery. I should think, Carrie, that with the beautiful work you do you would be glad to protect some of your lovely pieces." Helen said this last with the de-liberate idea of placating her sis-ter-in-law, and her effort was not in vain. "That does sounds like sense. I

ter-in-iaw, and her enort was not have them. "That does sounds like sense. I have several beautiful pieces put away because I have to use them, table." "Come out and see the lunch

table." "Come out and see the lunch cloth I have underneath the glass on the dining room table," Helen said eagerly. And she led the way behind them." Helen, who knew that Warren's and Fred's temporary championship of her cause would only. lead to more enmity with Carrie later on nevertheless felt a passing thrill of triumph. For once she had come out on top where Carries was con-cerned, and that fact would go far toward mediating the unpleasant-ness of future bickerings. "Come out and see the the glass on the dining room table." Helen sald eagerly. And she led the way out to the dining-room, where the table, stripped of its pad and table-table, stripped of its pad and table-table. The stripped of its pad and table-to to nor packet a passing thrill of triumph. For once she had come out on top where Carries was con-rearded its pad and table. The stripped of its pad and table. The stripped of its pad and table. "Well, "admitted Helen, deprecat-ingly, "they are expensive; this one "Sixteen dollars," repeated Carrie "Sixteen dollars," repeated Carrie the Central X W C A Therestay



WHEN the first locomotive steamed out of New York City, leading physicians declared it would stop the circulation of the blood if it ever got to running 30 miles an hour !

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