

Reading for Women and all the Family

Bringing Up Father

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By McManus

Life's Problems Are Discussed

By Mrs. Wilson Woodrow

WHAT would you do if you found yourself "broke" in a strange city, without friends or acquaintances? That was the interesting question a man submitted to me the other day. "Submitted", though, is hardly the word; he had just met me as I was strolling up Fifth Avenue, and as he turned and walked along beside me he shot out the question with a vindictive earnestness that showed his feelings had been aroused to the boiling point.

"I don't mean merely 'strapped' or 'financially embarrassed', he went on, "but 'flat broke', penniless, hungry, with no place to rest your head".

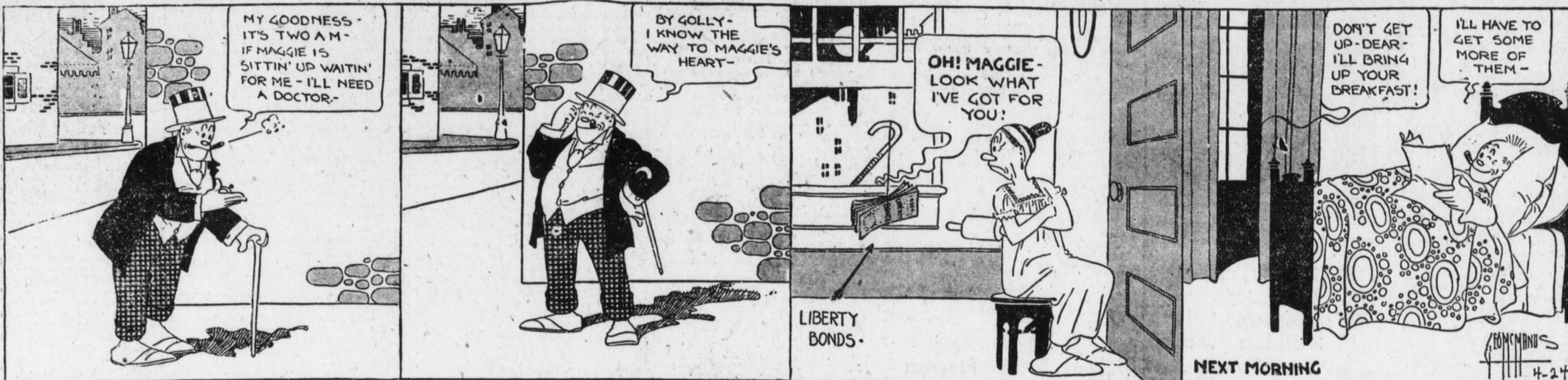
"I reflected a moment, "Why, if such a thing should happen to me, rapping the wood of my umbrella-handle to avert the evil possibility, "I should try to get something to do—I wouldn't care what."

"But suppose you had tried and failed? Suppose you were faint with hunger and ready to drop with fatigue?"

"Oh, then I suppose I would apply to one of the public charities," I said.

"Yes; and a sweet chance you'd run of getting any relief," he exploded wrathfully. "Then he launched, as I had anticipated, into the story which explained his perturbed spirits.

He had called the day before, it



seemed, at a private school which is attended by his little daughter; and there had found in conversation with the principal, a man of good address, although looking a little seedy, who was trying to obtain a position—in an extra or substitute capacity if nothing better offered.

The principal had nothing for him, but the applicant still lingered and so persistently urged his claims that she finally turned to the principal, and explaining that the man was a teacher from the far West who had failed, through no fault of his own, to establish an expected New York connection, asked if he knew of any opening.

"Not necessarily at teaching," said the Westerner, quickly stepping forward as if to forestall the almost certain demurrer. "I am willing to do anything—anything at all, no matter how small the pay, until I have a chance to look around."

The New Yorker is naturally suspicious—he has been so often stung—but there was something in this man's manner that aroused his friend's sympathy, a hint of desperation, looking closer he saw in the stranger's face the signs of physical suffering. He scribbled a line on a card to a friend who is in charge of a large business establishment, asking that the man be given employment suitable to his qualifications; then he drew the other aside and pressed a bill into his hand.

But the Westerner reddened and drew back. "Oh, no, thank you," he protested. "I can't take money; I merely want work, and you have already given me a chance at that."

"Don't be a fool," said my friend. "You're hungry, and you can't strike for a job properly on an empty stomach. If the case were reversed, I'd take that dollar only too quickly."

In the end the teacher was persuaded and hurried away with the bill and my friend's card. The next day the latter was surprised to receive a visit from the Westerner, who jubilantly announced that the card had secured him a position, running a freight elevator, and that having been paid a day's wages he had come to return the dollar.

Then the man told something of his experiences. He had come to New York to accept a place in a school, but on the way was taken ill with pneumonia and had to go to a hospital on his arrival. When he came out the vacancy he was after had been filled, and his money was about all gone. He knew no one in New York, and he hesitated until the last moment to write back home for aid.

When he did he had to face the fact that ten days must intervene before he could get an answer. Feverishly he sought for work. The Municipal Employment Bureau sent him to a munitions factory in Hoboken, but the doctor there refused to permit him to work on account of his weak lungs. He was compelled to pawn his every possession, even

Daily Fashion Hint



A NEW BEDTIME GARMENT.

Novelty runs riot in bedtime garments. This delightful set consists of a bed or combing jacket trimmed with cluny insertion and finished at the neck with a ruche of lace and chiffon. The pajamas are in one piece and very easy to make. They are gathered at the lower edges and held in place with elastic. Pink tub satin is used for both jacket and pajamas. Medium sizes requires 6 yards 40-inch satin, with 3 yards of lace. Pictorial Review Bed Jacket No. 7665. Sizes, 32 to 42 inches bust. Price, 20 cents. Pajamas No. 7645. Sizes, 36 to 40 inches bust. Price, 20 cents.

Wheatless Meals

Wheat is the most pressing food need of the allies. Americans alone can supply wheat until the next harvest and they do so only by reducing their total consumption of wheat to one half of normal. Not all of us can cut our wheat consumption so drastically, but those of us who can do so, must. Some, indeed, are giving up the use of wheat entirely. It can be done. Here are suggestions from the United States Food Administration for palatable and nourishing wheatless meals. Housekeepers will be glad to know of these varied ways of using up the wheat substitutes they are patriotically buying.

- SUNDAY Breakfast**
Oranges, baked eggs, barley muffins, jelly or jam.
- Lunch or Supper**
Creamed lobster or salmon, thin corn bread, oatmeal cookies, tea.
- Dinner**
Roast mutton, mint sauce, browned potatoes, cauliflower, date and cheese salad, sweet potato pie with cornmeal crust.
- TUESDAY Breakfast**
Stewed prunes, hominy grits with top milk, hashed brown potatoes, 100 per cent. oatmeal biscuits.
- Lunch or Supper**
Italian polenta, baked apple, top milk.
- Dinner**
Cream of cauliflower soup, soy bean loaf with tomato sauce, baked potatoes, spinach salad, apricot tarts in oatmeal crust.
- Breakfast**
Grape fruit, omelet, creamed potatoes, toasted barley muffins.
- Lunch or Supper**
Baked pinto beans, Boston brown bread, prune whip, corn crisps.
- Dinner**
Vegetable soup, salmon loaf, scalloped potatoes, peas, celery and cheese salad, Indian pudding.
- WEDNESDAY Breakfast**
Apples, home-made sausage, cornmeal griddle cakes, corn or maple syrup.
- Lunch or Supper**
Welsh rarebit served on oatmeal crackers, fruit or oatmeal cookies.
- Dinner**
Beef pie with potato crust, hominy, escalloped cabbage, creamy rice pudding.
- THURSDAY Breakfast**
Oatmeal with dates, codfish cakes, corn flour muffins.
- Lunch or Supper**
One-half baked potatoes, creamed leftover meat, radishes, sliced bananas.
- Dinner**
Baked beef hearts or braised tongue, potatoes au gratin, dandelion greens, barley pudding.
- FRIDAY Breakfast**
Rice with maple sugar and top milk, scrambled eggs, toasted muffins, jelly or marmalade.
- Lunch or Supper**
Cornmeal mush and meat or fish.

Suggestions For Victory Meals

These receipts will help you save wheat flour.

Cornmeal Crust For Pies—Grease a pie tin. Cover it with dry cornmeal by shaking with a rotary motion. Have cornmeal covering plan to a depth of 1-16 to 1/8 inch. Fill with pie mixture. Bake.

Barley Pudding—5 cups milk, 1-3 cup barley meal, 1/2 cup molasses, 1/2 teaspoon salt, 2 tablespoons sugar, 1/2 teaspoon ginger.

Scald the milk, pour this on the meal and cook in double boiler twenty minutes; add molasses, salt, sugar and ginger. Pour into greased pudding dish and bake two hours in a slow oven. Serve either hot or cold with top milk.

Oatmeal Fruit Meringue—Turn left-over oatmeal into a round mold and cool. When cold, turn out, cut in slices 1/2 inch thick, put one slice in a round dish, put a layer of berries or sliced peaches on it and on top of this another slice of oatmeal. Beat the whites of 2 eggs until light, add 4 tablespoons powdered sugar

and beat until fine and glossy.

Spread this meringue over the top of the fruit and oatmeal, dust with powdered sugar and stand in the oven until a golden brown. (Yolks of eggs may be used to make a custard.)

Barley Hermit Cakes—1/4 cup fat, 3/4 cup sugar, 1 egg, 2 tablespoons milk, 2 cups barley flour, 2 teaspoons baking powder, 1-3 cup chopped raisins, 1/4 cup chopped nuts, 1/4 teaspoon cinnamon, 1/4 teaspoon cloves. Combine the ingredients as for cake, add enough barley flour to make a dough stiff enough to be rolled. Roll thin, shape with a small cookie cutter and bake on tin sheet.

SENATE REFUSES CLASS ONE DRAFT QUOTA BASIS

Washington, April 24.—The Senate yesterday afternoon refused to concur in the House amendments to the resolution fixing draft quotas upon the number of men in Class 1, rather than on population. Senators Hitchcock, Chamberlain and Warren were appointed as Senate conferees. The House amended the bill so that each local board district would be given credit for all voluntary enlistments in either Army or Navy since April 1, 1917.

ENORMOUS CASUALTIES HORRIFY TEUTON TOWNS

The Hague, April 24.—German provincial towns are greatly disturbed over the enormous casualties resulting from the west front offensive. The papers are daily filled with obituaries.

As an example during the first five days of the offensive the small frontier town of Benthelm had sixty-seven dead and Gronau had twenty-seven.

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BRAN GEMS

Mrs. Woods

1 cup bran
1 1/2 cups flour
1 cup sour milk
2 tablespoons Mazola
1/2 cup molasses
1/2 teaspoon soda
1/2 teaspoon salt

Mix dry ingredients; add milk and Mazola; stir well and bake in hot oven in tin well greased with Mazola. Sweet milk can be used in place of sour by substituting 2 heaping teaspoons of baking powder for the soda. Makes 1 dozen.

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THE heart of Indian Corn gives us this perfect medium for better pastry, salad dressings, fried and sautéed dishes—and enables the housewife to save animal fats.

Economical—since it can be used over and over again—does not carry taste or odor. Delicious—because foods cooked in it retain all of their own flavor.

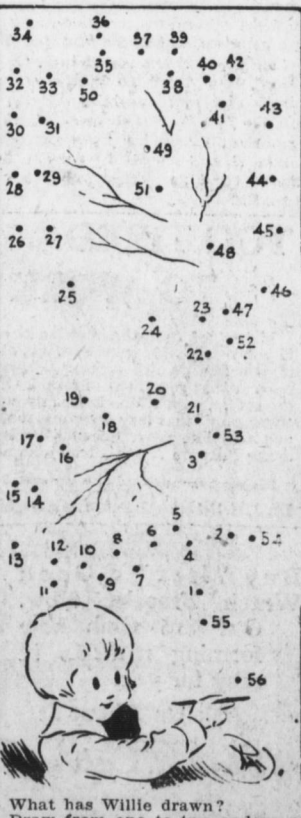
For sale in pints, quarts, half gallons and gallons. For greater economy buy the large sizes.

There is a valuable Cook Book for Mazola users. It shows you how to fry, sauté, make dressings and sauces more delicious, make light, digestible pastry. Should be in every home. Send for it or ask your grocer. FREE.

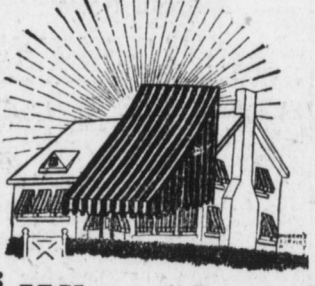
Corn Products Refining Company, P. O. Box 161, New York

Selling Representative—National Starch Co., 135 South 2nd St., Philadelphia, Pa.

Daily Dot Puzzle



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