

M'LISS TELLS STORY OF MAN WHO BELIEVED IN FRESH AIR In Nightcap and Sleeping Bag He Would Sleep Out of Doors, to the Imminent Peril of His Dental Fillings

THIS is the story of a man who would sleep out on a sleeping porch. It was told to me in confidence by his wife and so I wouldn't think of not telling. "Our way of living is all wrong," he said to her one day. "From early morn until dusk we breathe in the effete atmosphere that modern conditions are responsible for. We are becoming a puny race. I want to live as God intended man should. What have we treated an apartment with a porch for, if not to sleep on it? I am going to start tonight!"

SEEN IN THE SHOPS



SMART INEXPENSIVE TAILLEUR

AN all-wool poplin or gabardine suit is a paying investment at this time of the year, for, unless the styles change very radically, it will be quite in vogue for early fall. Today's illustration is a loose coat suit of black or navy poplin. The lines are plain, rows of white pearl buttons forming the trimming.

Marion Harland's Corner

I AM coming to the Corner for a little information regarding Lincoln's mother. Can you tell me when she died? The year is all that is necessary. I hope some of the Cornerites are better posted than I am. F. B.

Little is known of the life of Abraham Lincoln's mother beyond her name—Nancy Hanks—and that she was his father's first wife. Traditions said to be trustworthy, assert that she was a woman of unusual intelligence and strength of character, thus carrying out the theory held by many students of psychology that the child inherits mental traits from the mother. Abraham Lincoln's mother died October 2, 1818, when her boy was 9 years old and 11 years before the family removed from Indiana to their permanent home in Illinois.

Wants Author's Name "Perhaps some one can give me the name of the author of 'A Leaf From the Book of Kings,' which appeared in a magazine last year. MRS. H. W. H."

In Tennyson's Poem "Where is the quotation found, 'There is a land where it is always afternoon'?" A girl inquires that it means heaven. I think it means the same as 'the new land which is the old,' that is, the enchanted land of love. Who is right? AMELIA S. C."

Value of Old Magazines "Can you give me any information as to the probable value of old magazines? I have popular magazines for the years 1861 and 1862 all nicely bound; also for the years 1868 and 1869 (bound), and some others. I am wondering if they are saleable, and, if so, what their probable value is? L. D."

Come Home Long enough thou hast been on thy journey-faring. Come home! Have done with the terrors that tempted thy daring. Come home! Oh, I know that thy soul was forever exploring. Delving uttermost depth, to the heights of happiness and glory. Come home! But, of old, thou wouldst answer Love's pleading, adoring. Come home! Far enough hast thou sped to be sated with wonder. Come home! And what wealth couldst thou find more than Love's precious plunder? Come home! What new Pole of the Heavens thy compass hath shaken? By angelic lost tribes of the air, art thou taken? O beloved Explorer! remember—awaken—Come home! But, strangely, my cry like an echo returned. "Come home!" It hath changed to thy voice, and it calleth and yearneth. "Come home!" 'Tis thy voice, O my Own! and to me it is saying: "Too long art thou lost, in Earth's labyrinth straying. I await thee, Beloved, have done with delaying. Come home!" —Margaret Root Garvin, in Southern Woman's Magazine.

Crochet Hint One woman who does a great deal of fancy crochet work gives this timely hint to those who are crocheting fancy ends on hand towels. Instead of having to punch the crochet needle through the material every time you want to fasten your loops—with its ensuing hurt to the fingers and irregularity of outline on your towel—sew Battenberg braid to the end of the towel. When you go to make your loops, the open spaces will be ready, the outline quite perfect and much patience saved. The braid may also be used on Turkish toweling.

Chafing Dish Mushrooms The chafing dish recipe is always welcome. Here is a good one for mushrooms ereole. Use a can of the vegetables, or a half-pound of fresh ones, well peeled and cleaned. Have 2 tablespoonsful of olive oil in your chafing dish, put the mushrooms into this with some salt, pepper or paprika, and cook for 5 minutes. Remove the mushrooms, then put into the oil a few slices of onion and a large sliced green pepper. Cook these until brown.

About Veils The veil is an indispensable adjunct to the spring outfit. It is as necessary, in fact, as each little touch, each button or plait that gives distinction to the whole. No small but is really chic without a becoming face veil. There are so many charming styles this year that every woman can be suited, but the real reason why most veils fail to last or to look well while they are on is because they are not taken care of.

Sardine Sandwiches If you make sardine sandwiches for the informal lunch, try mashing them in a bowl containing a bit of lemon juice or French dressing. It improves their flavor wonderfully and goes farther than the split fish. It is also economical. Spread on toasted crackers.

A WOMAN'S WAY of making her character more attractive is to have the hands perfectly manicured. Our service is available in this end. 1244 CHESTNUT ST. HANNA (Over Craine's) and R. E. Cur. 1236 & Sansom Corners Removed, 25c Ea. Manicuring, 25c

GOWN & FUR SHOP 1206 Walnut Street Special Easter Sale Ready to wear Suits in all newest materials and colors. \$25, \$30, \$35 Taffeta and serge combinations \$35 Silk Suits \$45, \$95 J. ULRICH

The Easter Neckwear is so charming in effect that the Easter Costume is incomplete without the finishing touch of a collar, vestee, guimpe, collar and cuff set, cape or toph.

Special for \$1.00 and \$1.50 Lace Vestees and Guimpes with high boned collars or perfectly flat. Collars in odd piquant shapes are rendered in voile, organdie, Georgette crepe or net. The new Cape effects in net or organdie (some in colors) have attracted particular comment.

1008 Chestnut Street

Chafing Dish Mushrooms (continued) Now prepare 4 peeled and cut-up tomatoes, hot-house ones if possible, or small ones at least. Return these and the mushrooms to the chafing dish and mix well. Cover the dish and allow the mixture to simmer for about 29 minutes. Serve on buttered toast squares.

Patriotic Salads Now it's the proper time to name your salads after your sympathies in the great European conflict. Here is the recipe for a Belgian salad: Soak a number of large prunes in cold water, allowing them to remain for several hours at least. When they are very full, remove the stones and fill with the following mixture: chopped parsley, a stalk of celery, chopped fine, half a green pepper, and a blade of chives. Mix this with good French dressing, place the prunes on tender young lettuce leaves and garnish with cream cheese balls rolled in grated walnuts. Serve with more French dressing, plentifully flavored with paprika.

Eggplant de Luxe Broiled eggplant is a timely suggestion for the woman who runs short of Lenten dishes. Cut the plant into halves lengthwise. Now make a marinade composed of two tablespoonsful of olive oil, a teaspoonful of salt, a half teaspoonful of pepper and a tablespoonful of chopped parsley. Leave the plant to marinate in this mixture for several hours. Broil and serve in the marinade.

Lenten Soup Boil some potatoes, a little celery, one or two onions, and seasoning in just enough water to cover them. Pass all through a sieve, add some boiled milk and a large piece of butter. Before serving, add two or three yolks of eggs, well beaten, a gill of sweet cream, herbs and crostons.

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Letters to the Editor of the Woman's Page

Dear M'Liss—Can you give me any information about small country places within 100 miles of Philadelphia, preferably near some water, at which to spend a summer vacation? I do not want to pay fashionable resort prices.

Also please tell me, does Madam Grundy permit a 25-year-old, unmarried young woman to act as chaperon at a fashionable resort for two girls, 14 and 15 years of age? I read your column in the EVENING LEDGER every day. M. B.

If you call at Ledger Central, at the southeast corner of Broad and Chestnut streets, and go to the Travel Bureau on the second floor, she exerts in charge there will place at your disposal a number of resorts to choose from for a summer vacation, such as you describe. They have lists of prices, detailed descriptions of accommodations, and, in short, all the advances information possible to obtain concerning boarding houses and hotels, near to and far from Philadelphia.

SIMPLE GOITRE CASES CURABLE BY MEDICAL AID PLUS PATIENCE

By WILLIAM A. BRADY medical treatment, aided by prolonged rest—an open-air rest cure, if possible, such as that commonly employed for incipient or early tuberculosis. This method of treatment gives 75 per cent of cures, a better record than the best surgery can show—though, of course, surgery is the resort of the worst cases. The dangerous element in exophthalmic goitre is the excessive secretion of the thyroid gland, which produces all the alarming symptoms. The enlargement of the neck may be so slight, as to escape even a physician's notice, yet the patient suffers the nervous and circulatory symptoms in a marked degree. And the disease is seen in men and women, and from the age of 2 years to the age of 60.

QUESTIONS AND ANSWERS Cause of Apoplexy or Stroke of Paralysis What causes cerebral hemorrhage in a person with hard arteries? Is it a usual occurrence in persons so afflicted? Is it usually fatal? Answer—Too hearty eating, alcoholic indulgence, constipation, anger, excitement, excessive exertion of any kind might cause the fragile arteries in the brain to rupture and bleed—that is a stroke of paralysis, or apoplexy, or cerebral hemorrhage. It is not a usual occurrence, but just a possibility in a case of pronounced arterial disease. It is fatal in about a third of the cases.

Aspirin Depresses the Heart Please advise me if aspirin is a habit-forming drug, and if it weakens the heart? Answer—No; but it does depress the heart. Aspirin habit. Like all coal-tar derivatives, it is depressing to the heart. It is certainly not a drug to be taken without medical supervision.

Baby Has Head Sweats My baby, eight months old, has been raised on diluted cow's milk and lime-water. What makes him sweat so at night, particularly about the head? Answer—Probably insufficient nourishment. At eight months the baby should be taking nearly or quite unadulterated milk. Also some beef or mutton broth, fresh fruit juices, and, in some instances, fresh cream added to the milk. Head sweats suggest a tendency to rickets—which is due to faulty nutrition.

Apple Marmalade Apples are cheap and plentiful just now. Did you ever think of making them into apple marmalade? This is the recipe: Wash and cut half a peck of tart apples into quarters. Boil in a kettle until they become quite loose. Now rub them through a sieve and return to the kettle. Boil in the unsilvered pot for 20 minutes, having the fire underneath very low. The storminess of the boiling process has a decided effect on the flavor of the apples. Measure your liquid carefully, and to each pint of the apple juice add a pint of sugar and two tablespoonfuls of lemon juice. Cook for 10 minutes more, cool and put into jars.

HEMSTITCHING 5 CENTS A YARD

THE CHEERFUL CHERUB The trees are getting leaves at last; Old winter feels its doom And all the millinery stores Are bursting into bloom.

Hot Cross Buns Hot cross buns are one of the legacies which our English forefathers have left us. Long ago the custom of selling these appetizing morsels on Good Friday was started, and is now as popular in America as it was in medieval times. Here is the recipe, as handed down by an aged Englishwoman: Required, a cupful of sweet milk, a cake of yeast, a tablespoonful of granulated sugar, two tablespoonfuls of butter, four cupfuls of sifted flour, an egg, a half teaspoonful of salt, a handful of raisins, a teaspoonful of cinnamon and a half teaspoonful of nutmeg. Scald the milk and let it cool until it is just lukewarm. Stir into this the sugar and the compressed yeast. Now add a cupful of flour, then a half cupful more, stirring all the while. Beat the mixture until quite smooth. Now cover the pan over, set it in a warm place and let it stand until it is covered with plenty of bubbles. Have ready in the meantime another dish, in which you have creamed the butter, egg and sugar. When your other mixture is quite light, beat the creamed egg and sugar into it, then add the salt, spices and chopped raisins or currants. Add enough of the flour to make a soft dough. Set in a warm place until it has risen at least twice its size. Then roll out into a sheet at least a half-inch thick, and cut into round shapes with the biscuit cutter. Lay in a buttered pan about three inches apart, cover and let rise again. When light, brush over with white of egg and water, mark a cross on top and bake until light brown. Before serving, brush with confectioner's sugar moistened with milk.

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