

INTERESTING STORY OF ONE WOMAN'S EXPERIENCES—HOUSEHOLD QUERIES AND ANSWERS

SLANG NOT OBJECTIONABLE IN SCHOOLS, SAYS THIS PARENT

Many Points Can Be More Forcefully Emphasized by the Instructor Who Uses the Boy's Own Lingo. A Plea for Consideration to Animals

EVIDENTLY all mothers do not share the opinion of the one who wrote in last week, urging that something be done to "suppress" the slangy instructor in our schools; this letter from M. G. who prefers to remain anonymous, strikes a new note:

"Several issues back the woman's page contained a protest against the use of slang in the public schools. It seems to me that the detrimental influence of such a practice on the part of the teacher is not as great as it is painted. Parents do not understand; slang goes a long way in effective class-room management.

"The 'slangy' teacher presents a curious analogy. The children bring great stories home about her, of what she had to say to this and to that person upon this and that occasion. Frankly, we are shocked, but we don't say as much as we might; somehow or other we realize that the children like her immensely and to speak disparagingly would be to spoil a certain influence she has unconsciously gained over them. Besides, their work is improving. So we postpone our decision until we meet Miss R. at the faculty reception. Then we are completely taken back. We find her a young woman of refinement and culture—with perfect English at her command—just the sort of person with whom we were wishing William might come in contact. We ask her about the slang and she merely smiles. Miss R. knows what she is about.

"A case in point comes to my mind. Miss M. might easily be rated as the most successful teacher in school. The boys and girls would work their hands off for her. Outside of the school building her speech was the most correct, but in the classroom, when dealing with children, she employed slang constantly. It was quite a common thing for her to tell a child he was 'off his bean' or 'to can that noise.' Upon one occasion a boy who talked incessantly and with the loud booming voice common to the early teens was told 'to shut his trap.' The whole room immediately broke out in an uproar for everybody saw the point. The joke was on the malefactor. Doubtless the laughter and ridicule of his class-

MY MARRIED LIFE

By ADELE GARRISON

Her "Artistic Soul"

WHEN Dicky told me that he had just had a telephone message saying that Miss Maraden would not be able to come to our little chafing-dish supper because of her brother's illness in Chicago, my first feeling was that of relief. I had so dreaded to meet this woman, of whose life I disapproved, that the postponement of the ordeal appeared to me very much as I imagine a convict must to a condemned murderer.

I suppose my face must have reflected my feeling, for the soon on Dicky's face deepened.

"You seem so pleased over your escape that it would be a pity not to gratify you further," he said slowly. "I think I had better telephone Bill and the Lester, and call the whole thing off tonight."

I had a strong inclination to say curtsy, "Please yourself," and thus get rid of the whole affair. I understood Dicky's explosive temper well enough by this time to know that any irritating remark of mine at this juncture would result in his telephoning his prospective guests to stay at home, regardless of what they might think.

But my pride urged me to save the situation at all costs. The Lester, whom I had never met, might accept whatever excuse Dicky might choose to give, but I knew that Lillian Gale would realize the true situation in a flash. She would know that Dicky and I had quarreled over our guests, and I was horribly afraid that she would imagine that the primary cause of the quarrel was my jealousy of herself.

A DIPLOMATIC DECISION  
Fear of this last possibility had become almost an obsession with me. I would not admit even to the most remote secret cell of my brain the thought that I was jealous of this old friend of Dicky's. Disapproval of her, most certainly; dislike her, I admitted it; but stoop to be jealous of her, never! I told myself fiercely.

"I would do almost anything to keep her from guessing my dislike of her for fear she might call 'diddle' 'jealousy.'"

So I put down with an iron hand my inclination to irritate and irritate to Dicky, and thus at one stroke eliminate all possibility of ever having to entertain Lillian Gale. Instead, I forced a smile to my lips and all traces of annoyance out of my voice.

"Don't be absurd, Dicky," I said pleasantly. "You are imagining things. I certainly am not pleased to learn of Miss Maraden's trouble, and you surely are jesting when you speak of doing so discourteous a thing as recalling your invitations for tonight. I hope she will be able to face Mrs. Underwood again if you did a thing so humiliating to me as that."

"I don't think that last possibility would cause you any very great grief," muttered Dicky; but I knew from his face and manner that I had won, and that he would soon be over his irritation.

"By the way, Dicky," I was glad of the opportunity to ask him a friendly question, "did you get the flowers?"

"Right here," Dicky's voice was pleasant as he sprang to his feet and handed me an enormous box which lay on a chair near him. "I hope they will suit you."

"Suit me!" I exclaimed. I had undone the box and uncovered a great cluster of golden daffodils and snowy narcissus, with the feathery green of the maidenhead fern completing the incarnation of spring they seemed. "They are exactly what I want again," I said, rather dull green of the dining room paper.

"You have an artistic soul," commented Dicky idly, and I felt my face flush. I knew he meant nothing by the remark, but I am both foolishly sensitive and self-conscious, and it flashed over me that I had been prating of color tones and combinations when my knowledge of such things was as nothing compared to that possessed by my artist husband.

"Will you arrange them for me?" I asked to cover my confusion.

"Sure," assented Dicky heartily. "They won't take any arranging. They should be put in something as carelessly as possible. Do you want it done now?"

"Why, I suppose they ought to be put in water, and then I can put them in here until after dinner. When I arrange the table for tonight it will be a simple matter to set them in here. Or do you want some of them in here?"

"I don't think so," returned Dicky. "Flowers for a table where people are to eat are a luxury, but I would look too much like a formal function to have them scattered all over."

"COMMON BROWN DISH"  
"That is my idea, exactly," I agreed heartily. "Now what shall we put them in?"

Dicky's glance swept the room. "Nothing here," he said.

"I removed several horrors belonging to the woman who rented us the apartment," I returned. "One of them is a limitation cut-glass vase, an immense thing, but I am afraid it is in the only thing in the house big enough. It is in the kitchen cupboard."

"Lead me to the kitchen," returned Dicky noncommittally. As we entered

Katie's sanctum she stared at Dicky in consternation.

"Dinner ready right quick," she said worriedly.

"Don't worry about the dinner, Katie," Dicky said kindly. "We are seeking food for our eyes, not our stomachs."

Katie stared open-mouthed, as she generally did at Dicky's nonsense, but Dicky's eyes were roving over the kitchen.

"Aha, my shy beauty, I have spied you," he cried at last, and took down from the cupboard a large, dark-brown jar of the very coarsest kind of kitchen crockery. "The very thing!" He held it up admiringly. "Come on, Madge."

"Dicky!" I protested, for I could not believe him serious. "You don't mean to put those beautiful flowers in that coarse kitchen crock?"

"Just wait until you see them in it," he said. "You are blinded by prejudice. A brown dish on the kitchen shelf, a common brown dish it is to you, and it is nothing more."

The parody of the quotation struck me more than I was willing to admit, even to myself. I had always quite prided myself upon my taste in arranging things, and it seemed to me now as if Dicky put my opinions to one side as if they amounted to nothing.

(Copyright.)  
(CONTINUED TOMORROW)

Brand-New Babies

The Evening Ledger will print, free of charge, notices of recent births sent in through proper channels. Address: Brand-New Babies, Evening Ledger, 606 Chestnut street. Name and address and, when possible, telephone number of sender must accompany each notice so sent.

BRADFORD, Mr. and Mrs. Robert, 1708 Point Breeze avenue; a son; 9 pounds 5 ounces.

GOLDFIELD, Mr. and Mrs. Harry, 425 South Eighth street; a daughter; 7 pounds 8 ounces.

LA TOUR, Mr. and Mrs. J. F. Amedee, 8104 Norwood street, Chestnut Hill; a daughter, Jean Frances; 8 pounds 11 ounces.

LEBOWITZ, Mr. and Mrs. Isadore, 807 North Fifth street; a daughter; 7 pounds 6 ounces.

REED, Mr. and Mrs. George, 2128 Wood street; a son; 8 pounds 6 ounces.

Broiled Oysters  
Wipe on a cloth thirty-six freshly opened oysters. Mix on a plate a tablespoonful oil, teaspoonful salt and half teaspoonful pepper. Repeatedly turn oysters in seasoning, then roll in bread crumbs; arrange on double broiler, broil four or five minutes on each side. Have six freshly prepared toasts on a hot dish; place six oysters on each toast, evenly divide celery sauce over them.

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HOUSEHOLD HELPS

Hints About Mincers

THERE are two utensils in the well-appointed kitchen which are the housewife's first aids to transforming any food into a most appetizing dish. They are the chopper and the several varieties of strainers.

Of course, the modern chopper is now almost universally used, and it is one of the greatest labor-savers. In a test made not long ago it was found that while it took about seven minutes to chop one pound of meat in an old-fashioned wooden bowl with a sharp knife, it took only one minute to mince the same amount of meat with the meat chopper. This is largely because the knife chops more air than it chops meat, and thus most of the labor of chopping with a knife is waste labor. On the other hand, the meat chopper cuts meat and only meat with every stroke. Moreover, the meat chopper, being mechanical, produces more even results than one can produce by chopping with the hand.

One of the objections occasionally raised against the chopper is that it is hard to clean. This is a considerable objection in the early days of this machine when it was made somewhat clumsily—it took some time and some mechanical skill to take the chopper apart, and then laboriously to clean each part and to put it together again. But the newer models are made much more simply, and there are now some on the market that open in half, so to speak, and are as easy to clean as a saucepan. There are also some makes that have a little ledge or gutter under the chopper to receive any juice that may escape. Some of the choppers that did not have this little appliance were often permitted the juice to escape and drop on the floor or spatter, but with this little attachment there isn't the least bit of waste.

The main point to watch in any dish that calls for minced ingredients is that they be minced evenly. Similarly, in a recipe that calls for some ingredients mashed to a pulp, it is absolutely necessary that the food be so well mashed that it is smooth and creamy in consistency.

It is therefore a good plan not to depend on one colander to do all the work of every kind of "mashing"—potatoes, peaches, apple sauce, etc. It is a saving in the long run, so far as wear and tear are concerned, and also an assurance of better cooking to start with several sizes of strainers. There should be a very fine strainer for making consommé, gelatin, etc., one a little coarser for apple sauce and other fruits, and the coarsest can be used for tomatoes and peaches.

There is on the market now an inexpensive tinued hoop which can be clamped to the table by its extended handle, which brings the hoop on a level of about eight inches over the table. Into this hoop various sized strainers can be placed, and the bowl left beneath.

As the strainer is thus clamped firmly to the table it is possible to smooth any food

in it quickly without having to exert most of your energy holding down the dish. The strainer should be well finished, and, above all, see that the mesh is firmly attached to the frame, as one of the common faults of strainers of the cheap variety is that they pull out of their frames too easily.

As for cleaning your mincing tools, the strainers, of course, can be cleaned easily by a sudsy bath and a good hot rinsing. But choppers should be given a little special treatment. About every three or four months the chopper should be given a bath with hot, melted paraffin. Then put it in a drawer for a few days, and before using, run some bread crumbs through the chopper to work off the paraffin. But this little paraffin bath lubricates the parts and helps to make the chopper wear longer.

(Copyright.)

Celery Sauce

Cut into very small dice four branches white celery and place in a small saucepan with three-quarters of a cup plain cold water and one-half teaspoonful salt; boil for fifteen minutes. Drain on a sieve and keep the water and celery separate. Heat one and one-half tablespoonfuls melted butter in a small saucepan, add two tablespoonfuls flour; stir while heating for two minutes; then pour in half the quantity of celery water. Season with two saltspoonfuls salt, one saltspoonful cayenne and a saltspoonful ground nutmeg, adding one gill light cream. Mix well with a wooden spoon; then add the celery; lightly mix, slowly boil five minutes and use as required.

Style Hints  
Spears of straight cutch, laid to form a band around the crown, are a novel trimming.

Tiny ruffles give a charming effect to collar and cuff sets for wear with semi-dress gowns.

A straight figure line and high collar collar are among the correct coat suit styles for fall.

Blue serge dresses have touches of silk in some strong color—purple or coral or green. Silver gunshells and tortoise shell buttonholes are among the most recent hat ornaments.

Priscilla Popped Corn

Pick over popped corn and measure; there should be two quarts. Put two tablespoonfuls of butter in saucepan; when melted add two cupfuls of brown sugar, one-half a teaspoonful of salt and one-half a cupful of water. Bring to the boiling point and let boil sixteen minutes. Pour over corn gradually, while stirring constantly, until every kernel is well coated with sugar.

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THE WOMAN'S EXCHANGE

Letters and questions submitted to this department must be written on one side of the paper and signed with the name of the writer. Special queries like those given below are invited. It is understood that the editor does not assume any responsibility for the opinions expressed. All communications for this department should be addressed as follows:

THE WOMAN'S EXCHANGE, Evening Ledger, Philadelphia, Pa. The winner of today's prize is Mrs. Thomas M. Weston, of 142 East Tulpehocken street, Germantown, whose letter appeared in yesterday's paper.

TODAY'S INQUIRIES  
1. What two principles are the most important to remember when mixing pastry?  
2. How can mud stains be removed from black cloth?  
3. What makes a good cleaner for fat?

ANSWERS TO SATURDAY'S INQUIRIES  
1. A little denatured alcohol applied to the articles with a brush will remove tobacco stains from copper or brass ash trays.  
2. A little salt added to parsley will freshen it and make it easier to chop.  
3. To remove the skin of a tomato: With a large fork prick several holes in the bottom of the tomato and hold it over the fire, far enough away not to burn. The heat will cause the skin to crack and it can readily be peeled off.

Salt and Its Many Uses  
To the Editor of Woman's Page:  
Dear Madam—I am sending you a few suggestions for the use of salt.

Use of an Eye-Cup  
To the Editor of Woman's Page:  
Dear Madam—Kindly inform me whether or not it is necessary for one person of the same family to use one eye-cup for doing so you will greatly oblige me.

Clever Idea for Cucumbers  
To the Editor of Woman's Page:  
Dear Madam—Whenever I serve sliced cucumbers they are always soggy and will tell me what I do.

Novel Recipe  
To the Editor of Woman's Page:  
Dear Madam—I am a reader of the Evening Ledger, and find it a very interesting paper. I am sending you a recipe, which I think the readers of your paper would value very much.

Twelfth Night Cookies  
To the Editor of Woman's Page:  
Dear Madam—To make these delicious cookies best to cream a cupful and a half of sugar and one scant cupful of butter, add five beaten eggs, a pinch of salt, the juice and rind of one lemon and a teaspoon of vanilla extract.

Advocates Sending Clothes to Laundry  
To the Editor of Woman's Page:  
Dear Madam—The longer I wear home the more I realize how slow women are to accept of modern laundry methods.

Should She Thank Him?  
To the Editor of Woman's Page:  
Dear Madam—You kindly publish answers to the following question: (1) What kind of a well-dressed man is a blue feather hat?

FOR TOMORROW ONLY MISSES' AFTER NOON DRESSES  
In Serge, Serge and Satin Combination, Charmeuse, Wool Jersey, trimmed with beads and some with wool embroidery.

95 "Tailleur" Suits 25.00  
Velour, Broadcloth, Gabardine—plain tailored and dressy models.

125 "Tailleur" Suits 29.50 to 45.00  
Velour, Broadcloth, Poiret Twill and Wool Jersey, two or three of a kind taken from our regular stock, many fur-trimmed.

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Delicious waffles or griddle cakes can be made in a few minutes with the aid of Royal Baking Powder, which imparts distinctive qualities of wholesomeness and flavor.

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Velour, Broadcloth, Gabardine—plain tailored and dressy models.

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Velour, Broadcloth, Poiret Twill and Wool Jersey, two or three of a kind taken from our regular stock, many fur-trimmed.

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Flared and belted models, imported mixtures, Cheviots, Boucles and Zibelines.

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Velour, Bolivia, Padagonia Cloth, lined and interlined. Many fur-trimmed.

FOR TOMORROW ONLY MISSES' AFTER NOON DRESSES  
In Serge, Serge and Satin Combination, Charmeuse, Wool Jersey, trimmed with beads and some with wool embroidery.

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