EXCHANGE OF IDEAS ON HOUSEHOLD MATTERS—BEAUTY QUERIES—WOMEN'S INTERESTS

INJURIES INFLICTED ON THE CHILD BY THOUGHTLESS PARENT

Correspondent Speaks of the Abuses She Witnesses Every Day—Many Parents Kill the Infant With Kindness

"YOUR column reaches so many homes I am sure some mothers will take thought after reading what you might have to say on the subject of the proper and careful handling of children. I do not mean their moral welfare; that, of course, is vitally important. But what I particularly abhor is the carelessness, amounting almost to cruelty, with which some ignorant mothers lift their children.

"Only this morning I was horrified to see a slatternly woman actually lift her little girl up by one arm. If these parents could only be made to realize the injury they may inflict, and frequently do inflict, on little girl babies by this very habit! One such stretching may do the child some harm, but imagine the spinal curvatures and other deformities which may result from continued lifting in this manner!

"Boxing the ears of a child, a 'mild' form of punishment meted out to disobedient children, is also fraught with danger. The hearing of many persons has been permanently impaired by this display of temper on the part of parents.

"One often sees a young mother holding her tiny, few-months-old infant proudly on her lap, allowing the little one to sit up during an entire journey. She gives no thought to the possible strain on the little child's back.

"And while speaking of cars, I deplore the habit some mothers have of giving their children cakes or apples to eat in order to keep them quiet during the ride. The child invariably smears it over itself and the car seats, and after so doing puts it back in its mouth and munches on it.'

THIS letter, which reached me this morning, has not been published in its entirety, but it is interesting, and I am sure the sentiments are echoed by all right-thinking mothers.

For while much has been and is constantly being written about the baby, there are always new mothers and new babies, and while the fundamentals of parenthood do not change, the scientific care-taking of the child is advancing with the years.

I always feel a pity mixed with contempt for the woman who declares that "what was good enough for her mother's babies" will do for her. It is mothers of this type who resort to soothing syrups for the fretful child, who believe in rocking the baby to sleep, who let it suck on pacifiers and allow every fond and admiring relative and friend to kiss the child on its little mouth.

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 necessarily indorse the sentiments 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. E. M. Bispham, of 2306 De Lancey place, whose letter appeared in yesterday's paper.

TODAY'S INQUIRIES

1. What will make a tough beefsteak tender?

2. How can the color of green vegetables be retained when they are cooking?

3. The skin of baked potatoes is usually hard and difficult to remove. How can it be kept thin and soft?

1. When a man is talking with a girl between dances, if he has the next dance taken, should he leave the girl when the music begins or remain with her rather than leave her alone?

2. When sending a wedding present, and the sender is acquainted with the bridegroom but not with the bride, to whom should the gift be sent?

3. What kind of a bouquet may be carried by a widow upon remarriage?

ANSWERS TO YESTERDAY'S INQUIRIES

1. Tarnished gold thread can be brightened by painting with a brush dipped in pulverized burnt alum.

2. To clean marble, mix together one part pumice stone, one part salt and two parts baking soda. After sifting, make a paste of it by adding water; then apply to the marble. Wash with salt and water and rinse with clear water.

3. Truffles are a species of fungi growing in clusters some inches below the surface of the ground. They are used as a garnish and for seasoning.

1. "Very sincerely yours" is a more correct phrase to use in signing a letter than "very sincerely."

2. A man may remain with a girl between dances until she is claimed by her next partner.

3. To mend sweaters so the darn will be scarcely visible match the yarn in color and size, then with a darning needle sew back and forth cross-wise on the wrong side of the garment. Then on the right side make a stitch in line with knitted stitches, catching the underneath thread to make it firm.

Two Sweetbread Recipes

To the Editor of Woman's Page:

Dear Madam—I am inclosing several sweetbread recipes which will be found good:

Baked Sweetbreads with Pork.—Arrange the sweetbreads in a covered baking dish, season with cayenne (and onion, if liked); cover with thin slices of fat salt pork; bake in a hot oven, basting with fat occasionally. After twenty minutes remove the cover and allow the meat to crisp. Remove the pork and let the sweetbreads brown.

Sauted Sweetbreads.—Cut in two-inch pieces and saute in a hot frying pan. Spread slices of toast with grated Parmesan cheese moistened with whipped cream. Arrange a piece of the sweetbread upon each piece of toast, season with salt and pepper. Arrange in individual covered bakers, adding two tablespoons of cream to each; add a mushroom to each and bake in a moderate oven about ten minutes. Serve in baking dishes. (Mrs.) CHARLES T.

Catsup From Canned Tomatoes

To the Editor of Woman's Page:

Dear Madam—I am sending a recipe for catsup made from canned tomatoes: Add to two quart cans of tomatoes one onion cut fine, two tablespoons salt and three tablespoons brown sugar. Cook until thick, then strain through a sieve coarse enough to let through the pulp, but not the seeds. Set mixture back on the stove in a porcelain kettle, add two tablespoons pure ground mustard, one tablespoon each ground allspice, pepper and cinnamon, one-half teaspoon cayenne, a teaspoon each nutmeg and cloves and a pint of vinegar. Watch and stir often to prevent scorching. Seal tightly while hot and it will keep for years. S. A. L.

Recipe for Eggs Susan

To the Editor of Woman's Page:

Dear Madam—I am a constant reader of your page, and I thought this recipe might be of help to others:

Eggs Susan.—Thoroughly wash six even-sized raw unpeeled potatoes, place in a small roasting pan and set in oven for thirty-five minutes. Remove, clip a piece off surface of each, scoop out contents and press through potato masher into a bowl. Add a half-gill hot milk, tablespoon butter, half-teaspoon salt three saltspoons pepper and sharply mix with a wooden spoon until smooth. Line the interiors and sides of potatoes with preparation, break a fresh egg into each potato, season evenly with three saltspoons salt, sprinkle a little grated cheese over and set in oven six minutes. Remove and serve. ELLA G.

Breakfast Dish

To the Editor of Woman's Page:

Dear Madam—Eggs cooked in this way are delightful for breakfast or luncheon: A la Caracas—Place in a frying pan a tablespoon of butter and when hot add a cup of shredded dried beef, a cup of tomatoes, half a cup of grated cheese, and salt and pepper. When boiling add three beaten eggs and heat to a foam. GRACE P. H.

Use of Dried Corn

To the Editor of Woman's Page:

Dear Madam—Many housekeepers do not know that dried, or evaporated corn, as it is called by some, is vastly better in flavor than canned corn. It is soaked overnight, then cooked as if it were fresh corn, and is perfectly delicious, tasting exactly like the fresh corn. It makes good corn puddings or fritters. ETHEL M.

Charlotte Russe

To the Editor of Woman's Page:

Dear Madam—Please publish an easy recipe for charlotte russe, and oblige MAUDE C.

One tablespoon granulated gelatine, one-quarter cup cold water, one-third cup scalded cream, one-third cup powdered sugar, three and one-half cups cream, whipped, one and one-half teaspoons vanilla, six lady fingers. Soak the gelatine in cold water, dissolve in scalded cream, strain into a bowl and add sugar and vanilla. Set bowl in pan of cold water and stir constantly until it begins to thicken; then fold in whipped cream, adding one-third at a time. Should gelatine mixture become too thick, melt over hot water and again cool before adding cream. Trim the ends and line sides of the lady fingers, place around the edge of the dish, cut side out and one-half inch above, cover to within one inch of the top with cream. Place in refrigerator and chill thoroughly. Serve.

Neglects Wife and Children

To the Editor of Woman's Page:

Dear Madam—Against the wishes of my parents, I married when neither of us were of age. We have been married seven years and have two children. I had money of my own at the time of marriage, so we started in business. After losing that I borrowed more money from my parents to start again. It has been going on this way ever since we were married—always borrowing and never having anything to pay back. I am getting pretty well disgusted. If my husband would have treated the children and myself as I think every family should be treated I believe this burden would not be so hard to bear. He has a trade of his own and could make a pretty good salary, thus enabling us to live in comfort, providing he would give us the wages (necessary expenses excepted) for the house. But this he refuses to do, and if I depended on his salary we would starve. He can't resist the temptation to spend money when he has it, but when he hasn't got it he seems satisfied. This puts the whole treatment of support upon my shoulders, and I believe if some kind of a change is not made I'll worry myself into the grave. If such a thing can happen. If it were not for this worrisome I believe his bad habits would sound the trifles. He has left the family several times, but always returns within a week or two, very penitent, with promises to be better in the future. His family advises me to take $5 a week support for the children and myself and not bother with him, as he will never be any better. But I ask you, how can any one get along on $5 for three persons? Do I have to take that small amount, or would my husband have to pay more if we expected to live apart? Shall I keep his farce up? What advice can you give me? I shall welcome anything you say. A DEVOTED READER.

If you should decide to leave your husband and his income warrants his giving you more than $5 a week he can be obliged to give more. This is a very serious problem, and one on which I am afraid I can give you little advice, as you know best just how unfairly your husband has treated you and should be the one to decide.

Lovelorn Youth

To the Editor of Woman's Page:

Dear Madam—I am a young man eighteen years of age and am in love with a young lady seventeen years of age. The girl thinks that I don't care for her, so she is afraid to go out with me and acts very queerly to me, but I know she thinks a great deal of me. She has no father and is left alone in the world with her mother. They are very poor. Please tell me what I shall do. I have no intention of getting married before I am twenty-two years of age. B. W. C.

You can surely be good friends with this young girl without expecting her to fall in love with you. Be nice to her, but not silly and sentimental. A love affair at your age would be very unwise, and the girl probably realizes this.

Sought-After Maiden

To the Editor of Woman's Page:

Dear Madam—May I ask a little personal advice? I am a young lady, attractive, and have many admirers. "J.," whom I love, has a taste for liquor and asked me to marry him. "A" is in love with me, but I am not in love with him; he also has asked me to become his wife. A third young man I am growing to like, and this fellow in return claims he cares for me. H. A. L.

You probably don't care enough for any of these men to think seriously of marrying one of them. A girl of your evident attractions will no doubt find the right man some time in the future.

Fruit Doilies

To the Editor of Woman's Page:

Dear Madam—When fruit is served as a first course at luncheon is it necessary to use fruit napkins—that is, doilies of a colored damask which are supposed not to stain? I would like to know your opinion on the subject, as I contemplate giving a luncheon and making the first course fruit cup. SARA.

For a formal luncheon colored damask doilies would not be in good taste. Fruit cup, when properly served and eaten, should not require finger bowl or doily other than the luncheon napkin provided for the entire meal.

MY MARRIED LIFE

By ADELE GARRISON

Why Dicky Quoted Jack

"WHERE have you been?"

Dicky's tone was peremptory. I had hoped to get back from my early trip to Mrs. Stewart's home before he awoke, but when I entered our own door he was sitting by the window.

"Out for a walk." I hated myself for the evasion, but I knew if I told Dicky the truth that I had made a hurried trip to my old landlady's to prevent the possibility of her telling Jack Bickett I was married before I saw him myself another scene would be the inevitable result.

"Humph!" Dicky sneered disagreeably. "I suppose you are so upset over the prospective arrival of that gor—— that girl-hood admirer of yours that you had to take a walk to calm your nerves."

Dicky had started to say "that gorilla with the mumps," which was the epithet he had applied to Jack when he saw his photograph. But evidently he remembered my warning that if he persisted in using the phrase I would cease to be civil to his friends.

"Aren't you being a bit idiotic, Dicky?" I answered quietly as I went to my room to lay off my wraps.

He did not answer, and when I returned to the living room he was reading a newspaper. He was indulging himself in a fit of the sulks, I knew, but I resolved to be as good-humored as possible.

"Have you had your breakfast?" I asked, trying to make my voice cheery.

"Yes," he answered, without raising his eyes from the paper.

I knew better than to continue the conversation, so I took up a book and sat down in a low chair to pretend to read, for I was too upset to settle to anything.

How unreasonable Dicky was! He had expected me to admit Lillian Gale to my friendship, although gossip said that Dicky had been madly in love with her when he was younger, and that she was still interested in him. He had been angry when he fancied that my manner was not not quite friendly enough to Miss Draper, the beautiful girl whom he had met at Marvin, and whom Dicky had engaged as a model. He had also promised to assist her in her art studies.

And here he was sulking like a spoiled child because I was going to dine with the best friend my mother and I had ever had, who had been in South America for a year, and did not even know I was married!

"TILL I SEE YOU!"

One thing I saw clearly: I must get Dicky to go away before I telephoned Jack's hotel or took any chance of his telephoning me. I could not risk a scene such as Dicky might make.

It was cruel of Dicky to be so ugly about Jack, I said to myself. It would be so pleasant for me if the two men could be friends.

Katie's entrance into the living room was a welcome relief. She came hesitatingly into the room, as was her custom when she wished to ask a favor.

"I have a cup of coffee for you; you come and drink it now," she said insinuatingly.

"No, thank you, Katie," I answered. "Perhaps after a while, but I could not drink it now."

"You say you not here to dinner?"

"No, we are both dining out," I answered. Then with a sudden thought I turned to Dicky. "You are going to Mrs. Underwood's for dinner, are you not?"

"I suppose so," he returned gruffly.

"You care if I go out a little while? It not be my day out, but——"

"By all means," I answered heartily, glad of the excuse to get her out of the way if Dicky should indulge in one of his fits of temper. "You may go any time you wish. You need not return this evening for supper, for we shall both be away."

"Oh, tank you so-o much, Missus Graham."

Katie vanished into the kitchen. Dicky laid down his paper and gazed at me fixedly.

"Perhaps you would like me to get out, too," he said sneeringly. "Far be it from me to desire to hamper any joyful telephone reunion. I believe this friend of your youth expects you to telephone him this morning, does he not?"

His tone cut me, but I resolved to make one more effort to make him look at Jack's arrival in a more kindly light.

"Dicky," I said, going over to him, and putting my hand on his shoulder, "please don't quarrel with me over this. You make it terribly hard for me. I have tried to be nice to your women friends, and I do so much want you to be friends with Jack."

He threw off my hand with a muffled exclamation, and started toward the door of his own room.

"Fine chance I'd have of being friends with Jack," he mimicked my tone perfectly. "Of course, Jack will just be ready to greet me as a long lost brother when he hears about me. I wish you joy in your job of telling Jack you have a husband at home."

"Why, Dicky," I gasped. "What do you mean?"

"Oh, of course, you don't know. Miss Innocence!" he retorted. "You'd better 'refresh your memory,' as the lawyers say, from your dear friend's letter."

"Telephone me so I can see you as soon as possible. 'I am looking forward to a real dinner at a real restaurant with the realest girl in the world opposite me, the first day I strike New York, so get ready for me. Till I see you, dear. Always yours, Jack.'"

As Dicky repeated the words which had closed Jack's letter to me announcing his return to New York, repeated them with his voice unsteady from suppressed anger, I sank into my chair aghast.

DICKY'S WORDS STRIKE HOME

I had showed him Jack's letter, but I had not realized before that he must have read it repeatedly. That could mean only one thing: He must be furiously jealous of Jack. For a moment I did not know what to do. I started to speak, but Dicky went on without noticing me.

"Of course, after writing a letter like that, Jack is going to be delighted to find the 'realest girl' has been grabbed off the Christmas tree while he was away. He'll just be dying to meet me."

"Don't be so nonsensical, Dicky," I said sharply. "Jack Bickett is not in love with me, never was, nor I with him. If we had cared for each other we would have been married long ago, for my mother wished it, and we both knew it. You are making me very unhappy by acting this way about my meeting him. I don't want to leave you feeling angry."

"For heaven's sake, don't get melodramatic, Madge," he returned disagreeably, as he went into his room. When he came out a few moments later he was dressed for the street. He came over to my chair and kissed my cheek, so perfunctory a caress that I would rather be had omitted it.

"If you get through with your romantic reunion in time telephone me at Lil's," he said. "If we're not there, we'll leave word where you can reach us. So long."

He walked to the door, opened it, and turned with the knob in his hand.

"I really believe you are going to meet this chap with the idea that he is a simon-pure platonic admirer of yours," he said. "But, you mark my words, you'll find out before the day is over that his brotherly attitude will come off."

He shut the door and hurried away. I felt as if I had been stunned by an unexpected blow.

Twice during the morning I had heard this terrifying thought voiced, once veiled by Mrs. Stewart, now openly from Dicky's lips.

Jack in love with me? Preposterous!

But the thought that Dicky and Mrs. Stewart believed it made me very uncomfortable.

(Copyright.)

(CONTINUED TOMORROW)

An Edible Product From Orchids

Orchids have always been considered as the aristocrat of flowers, and while multitudes have admired their beauty, comparatively few know that one of the most common of the flavoring extracts is obtained from orchids. By this it must not be taken for granted that all orchids are vanilla producing. Of the 15,000 different species, only one produces the extract.

Cottage Pie (Original)

Line baking dish with mashed potatoes. Fill with chopped meat of any kind, after seasoning with onion, salt and pepper. Over this spread a layer of any cooked vegetable. Cover with buttered cracker crumbs and bake in moderate oven about one-half hour.

TODAY'S FASHION

Afternoon frock of black velvet trimmed in ermine.

THE draped skirt has come into its own again. It is the distinctive feature of this charming frock of black velvet. The bodice is extended over the hips to meet the looped-up overdrapery of the skirt, which is faced with white satin. Ermine is effectively used for the collar and cuffs. The long sleeves are cut-in-one with the bodice, and are full above the wrists.

(Copyright.)

Blanched Almond Cake

Four cups sugar, three cups flour, one-half cup milk, two eggs, two teaspoonfuls baking powder, teaspoonful peach extract. Beat sugar and eggs to a cream, add milk. Then add gradually the flour, into which you will have sifted the baking powder. Add peach extract. Bake in a moderate oven for three-quarters of an hour. Frost with blanched almonds prepared as follows: Blanched almonds—Soak in cold water, then pound to a smooth paste in a marble mortar, adding at intervals a little rosewater, then add enough thick cream to make a fine white icing.

Kitchen Knowledge

In peeling or slicing onions it is easier to start from the bottom instead of the top. They are not so bitter then.

Kerosene will make tin tea kettles look much brighter when applied.

Fish can be scaled much easier by dipping into boiling water one minute.

If the hands are badly stained from peeling vegetables, rub them with a slice of lemon and the stains will instantly disappear.

Scotch Cake

Rub three-quarters of a pound of butter into a pound of sifted flour, mix in a pound of powdered sugar, a large tablespoonful cinnamon; mix it into a dough with three well-beaten eggs. Roll out into a sheet cut in squares or round cakes, bake them in a quick oven. They will require but a few minutes.

HOW YOU MAY IMPROVE THE APPEARANCE OF YOUR ARMS

By LUCREZIA BORI

The Famous Spanish Prima Donna

THERE are some things which mar beauty of person that are beyond the power of the most ardent beauty seeker to remedy, but this cannot be said of the arms. No matter if they are thin and shapeless or of too ample proportions, you can mold them to conform to the artist's ideal of the perfect arm.

LUCREZIA BORI

In these days, when evening frocks are sleeveless and day frocks have transparent sleeves, many women turn from their mirrors when they note their unattractive arms.

If you happen to be among these, instead of sighing and nursing your secret grievance, you should begin a course of treatment that will pad out the angular outlines or reduce the size of your arms. Then you should strive to soften and whiten their surface covering, for no arm can be considered pretty unless the skin is smooth and velvety to the eye and touch.

The woman whose arms are painfully thin must exercise to develop the muscles, and nourish the tissues with olive oil, cocoa butter or almond oil. First prepare the arms by mopping them with warm water from the wrists to shoulders for ten minutes. This will cleanse and soften the skin so that it will absorb the oil more readily. When the olive or almond oil is used it should be slightly heated. Rub the oil into the skin with a gentle rotary movement.

When the skin has absorbed as much oil as it can, dip strips of old linen into the liquid and wrap them about the arms, allowing them to remain on during the night. It is well to have these wrappings about four inches wide.

The muscles will be developed if you will indulge in outdoor sports, such as tennis, rowing or swimming. If none of these exercises appeals to you, then resort to indoor exercises such as these:

Stand with the heels together, chin up and body erect, and stretch the arms out at the sides on a horizontal line with the shoulders, palms up, but with the fingers closed to form a fist. Now describe a vertical circle with each arm, being careful not to bend the elbow, but allowing the shoulders to move. Continue this movement until you feel tired.

Now stand in the same position with arms outstretched horizontally at the sides, shut the hands quickly; open and stretch the fingers as if trying to touch something. Close again, open and stretch. Continue until the muscles are fatigued.

When the arm is too fat, vigorous massage, supplemented by active exercises, will reduce it. I have been told that bandages soaked in hot vinegar will melt away the superfluous flesh.

To improve the texture of the skin covering the arms, when it is rough and coarse, scrub vigorously with a bath brush or mitten until the surface is pink and glowing. Warm water, to which twenty drops of tincture of benzoin has been added, and a pure soap should be used. After the arms have been dried with a Turkish towel, rub them with cold cream or the following lotion:

Rosewater	½ pint
Tincture of benzoin	½ fluid dram
Tincture of tolu	15 drops

When the elbows are rough, massage them gently with almond oil, cocoa butter or a skin food. Use the palm of the hand and manipulate over the joint until as much grease as the skin will take has been absorbed.

Perhaps the most unsightly blemish of the arms is superfluous hair. This can be made less conspicuous if bleached with peroxide of hydrogen and ammonia. A half teaspoonful of ammonia to an ounce of peroxide is the correct proportion. When the growth of hair is unusually heavy, use a reliable delipatory, carefully following the directions given with the preparation.

When arms can be made beautiful it seems a pity that more women do not possess lovely arms, for it is possible to acquire them without much work.

(Copyright.)

Fur Reductions

on our entire stock of Coats and Sets, at prices below cost of manufacturing, prior to removal to our new address.

Habisreitinger FURRIER
1604 Chestnut Street
The House of Exclusive Models

Presser Importer

Advance Spring Models

MR. PRESSER ANNOUNCES THE OPENING OF A NEW DEPARTMENT FOR TROTTEUR SUITS, MADE TO ORDER AT THE UNUSUALLY LOW PRICE OF $45.

DURING THE MONTH OF JANUARY WE OFFER A SPECIAL REDUCTION OF 25% IN OUR REGULAR CUSTOM ORDER DEPARTMENT

READY-TO-WEAR CLEARANCE SALE OF ALL SUITS, COATS, WRAPS, DRESSES AND BLOUSES AT WONDERFUL VALUES

Vienna Shop 1531 Locust Street

—DALSIMER STANDARD SHOES—

The Most Unusual Opportunity That Has Ever Been Given You

A Timely Offering of Actual $8, $10 and $12 Boots at Less Than Half

Beautiful New 8-in. TWO-TONE BOOTS

$4.90

All Sizes

Two-Tone Boots of Ooze Calf
Mocha Brown Vamp—Fawn Top
Black Vamp—Champagne Top
ALSO
Black Kid Vamp—Gray Ooze Top
Brown Kid Vamp—Ivory Kid Top

AA to D Widths

This is not an odd-and-end sale—but a complete assortment of sizes is included—all of the most desirable styles. We unhesitatingly state that you will not have this opportunity again. See them in our windows, and you will agree with us. Then take elevator to our DeLyte Department—third floor.

'Tis a Feat to Fit Feet

Dalsimer Shoes and Hosiery
1204-06-08 Market Street

THE BIG SHOE STORE

Specialists in Silk Fabrics

Thresher Brothers
The Specialty Silk Store
1322 Chestnut Street

No Trouble to Show Goods

ANNOUNCE THEIR

January Clearance Sale

WE WERE fortunate in making large advance purchases months ago on staple lines before the late advances took place in the silk markets of the world; therefore following our usual custom of offering new and staple silks of wanted kinds at absolute cost in our ANNUAL JANUARY CLEARANCE SALE as well as all discontinued lines, odd pieces and remnants from our current stock, regardless of cost, should make this sale doubly interesting to any one contemplating the purchase of silks, now or later in the season.

The savings to you are positive. We are sure you will be interested to know that our parent Silk Store in Boston has just moved into their new and greatly enlarged store, comprising four buildings connected by beautiful arcades and archways, extending an entire block. The Opening and January Sale took place last Tuesday and more than doubled any previous day's business in our history, and we are determined to make a new high record in Philadelphia if values count for anything.

We quote below only a few of the hundreds of values offered in this Great Sale.

SILK REMNANTS

Six months' accumulation of double width remnants, lengths from one yard to five yards. Usual retail prices from $1.00 to $2.50 yard. All at..... 75c yd.

SILKS

36-inch White Imported Habutai Wash Silks, made in Japan on hand looms. Retail value 65c yd. Sale Price..... 48c yd.
32-inch Striped Tub Silk, in all the wanted color combinations and excellent quality for waists, dresses, men's shirts, etc. Retail value $1.25 yd. Sale Price..... 88c yd.
26-inch Imported Chinese Shantung Pongee Wash Silk, (Natural color only). Retail value 60c yd. Sale Price 38c yd.
33-inch Imported Chinese Shantung Pongee Wash Silk, (Natural color only). Retail value 75c yd. Sale Price 48c yd.
36-inch Chiffon Taffetas, in full line of colors, plenty of navys, whites and blacks. Retail value $1.50 yd. Sale Price..... $1.15 yd.
36-inch Black Satin Messaline. Retail value $1.25. Sale Price..... 95c yd.
36-inch Dress Satin in a full line of colors, plenty of black and white. Retail value $1.75 yd. Sale Price $1.35 yd.
27-inch Imported Black Water Proof India Silk, made in Japan and dyed in Lyons. Retail value 50c yd. Sale Price..... 38c yd.
27-inch Imported Black Water Proof India Silk, made in Japan and dyed in Lyons. Retail value 95c yd. Sale Price..... 68c yd.
42-inch Imported Velveteen. Colors, plum, raisin, seal brown, gray, burgundy and navy. Retail value $4.50 yd. Sale Price..... $2.95 yd.

SPOOL SILK
Dressmakers, Attention!

"THRESHER BROS.'" Spool Silk. Guaranteed 100 yards and full weight, and better than any 12c brand on the market. January Sale Price ..... 7c Spool

SILK PETTICOATS

Chiffon Taffeta Silk Petticoats in changeable effects. Very Special at.... $2.65

Satin Messaline and Chiffon Taffeta Silk Petticoats. Splendid line of colors. Special at $3.95

SILK WAISTS

Beautiful Lace Blouses, also Waists of Crepe de Chine, tailored and embroidered models. Retail values up to $6.50. Special at..... $3.95
Odd lot of Georgette Blouses, all new models. Retail values up to $10.95. Special at..... $5.95

COTTON WAISTS

Of Voile and Batiste, lingerie and semi-tailored models. Special at $1.95

Odd lot of Voile Waists. Retail values up to $2.25. Special at..... 95c

Wholesale prices on all our merchandise

Thresher Brothers
1322 Chestnut Street
New Boston Store
15-17-19 Temple Place

Mail Orders promptly filled