MORE INTERESTING HOLIDAY COOKERY—A TALK ON ENTERTAINING—LAST-MINUTE SHOPPING

MAKING SMALL FANCY CHRISTMAS CAKES; MRS. WILSON GIVES SIX NOVEL RECIPES

How to Make the Beloved Animal Cookies and the Tasty Almond Confection Called "Marzipan"

They Come From the Various Lands That Make a Specialty of These Delicious Tidbits

By MRS. M. A. WILSON

(Copyright, 1918, by Mrs. M. A. Wilson. All rights reserved.)

THESE little cakes are made and sold extensively throughout Europe, particularly in Belgium, Switzerland, Holland and France; they come in endless variety. I once heard a famous French baker, whose patisserie was the largest in France, say that so numerous was the variety of these little cakes that one could use a different recipe for each day for eighteen months and not need to repeat a single one. In fact, nearly every large city over there makes a specialty of one or another kind of these little cakes.

In late years we, too, have added these dainty cakes to our store of this season's goodies. Many folks regard them as a luxury, beyond the price of the modest purse. This is especially true during these holidays, owing to the prohibitive cost of butter and eggs.

Now, although it is not possible to duplicate the commercial variety, the housewife will find that she can make many delicious, inexpensive varieties, which will recommend themselves for their wholesomeness and individuality. The dough can be prepared in the afternoon before, rolled early the next morning and then baked. If the young folks are permitted to help, many happy hours can be spent in the preparation of the Christmas dainties.

"The word "Lebkuchen" comes from the Latin word "libum," which means a cake of honey and flour. It was made in the early Roman days and was presented to the gods as food. Sugar was then unknown. Undoubtedly many of these cakes are of Italian and Swiss origin; other countries, quick to realize their deliciousness, adopted them as their own.

A Recipe from Italy

Lebkuchen

One cupful of honey
One cupful of sirup.
One-half teaspoonful of baking soda.

Place in a saucepan and bring to a boil. Cook for ten minutes and then add

One cupful of finely chopped almonds.
One cupful of finely chopped citron.
One cupful of finely chopped raisins.
One cupful of brown sugar.
One-half cupful of cocoa.
One level teaspoonful of cinnamon.
One level teaspoonful of nutmeg.
One level teaspoonful of cloves

Beat thoroughly to mix and then cool and add

Two eggs, well beaten.
One-half cupful of coffee.
Three and one-half cupfuls of sifted flour.
Two level tablespoonfuls of baking powder.

Beat thoroughly to mix and then pour into prepared shallow pans, about one-half-inch deep, taking care that the mixture is spread evenly. Bake in a moderately hot oven. Cool and then cover with a water icing. Cut cakes into blocks, 3 by 4½ inches.

To prepare the pans grease the pans thoroughly and then dust well with corn flour and set in a cool place until needed.

Icing for Lebkuchen

One-half cupful of XXXX sugar.
One teaspoonful of vanilla.
One tablespoonful of cornstarch.

Just sufficient boiling water to make the icing of a spreading consistency. It usually takes about one and one-half tablespoonfuls of water.

An American Variety of the Peppernuts

One cupful of brown sugar.
Three-fourths level teaspoonful of baking soda.
One cupful of flour.
One-half teaspoonful of ginger.
One-half teaspoonful of clover.
Two teaspoonfuls of cinnamon.
One teaspoonful of baking powder.

Sift thoroughly to mix and then add

One-half cupful of finely chopped raisins.
One-half cupful of finely chopped peanuts.
One-half cupful of finely chopped citron or orange peel.

Mix thoroughly and then add

One whole egg.
White of one egg.

Work to a smooth dough and then mold into pieces the size of a small walnut; now flatten each one well between the palms of the hands. Place on a prepared baking sheet and bake in a moderate oven for [illegible] minutes. Remove. When partly cool brush the top of each cake with a mixture as follows:

Two tablespoonfuls of water.
Six tablespoonfuls of syrup.

Then roll in XXXX sugar.

Marzipan

Shell sufficient almonds to measure two cupfuls. Blanch by placing in a saucepan, covering with boiling water and cooking three minutes. Drain and then plunge into cold water. Then slip them from their skins. Dry thoroughly in the heat near the oven. Now put the almonds through the food chopper, using the peanut butter knife. Use about three-quarters of a cupful of sugar while putting the nuts through the chopper; this will prevent them becoming oily. Now place the mixture in a saucepan and add

Three-quarters cupful of XXXX sugar.
Yolk of one egg.

Cook until mixture leaves the sides of the pan; stir constantly. Remove the marzipan to a pastry board and dust the board lightly with confectioners' sugar. Mold into letter S or into small rolls, or roll out like pastry and cut with fancy cutters. Set in a warm place to dry.

Animal Cookies

One cupful of brown sugar.
One and one-half cupfuls of flour.
One-quarter teaspoonful of baking soda.
Two teaspoonfuls of baking powder.
One teaspoonful of ginger.
Two teaspoonfuls of cinnamon.
One-half teaspoonful of nutmeg.

Mix thoroughly by sifting and then rub into the mixture seven tablespoonfuls of shortening. Mix to dough with

One well-beaten egg.
Four tablespoonfuls of coffee.

Knead dough well and then roll out one-quarter inch on slightly floured pastry board. Cut with animal cutters and then bake on a baking sheet in a moderate oven for ten minutes. Cool and then wash with a mixture for peppernuts and roll in confectioners' sugar.

Note—The dough must be fairly soft. If necessary add more coffee.

Norwegian Springerli

One and one-half cupfuls of sugar.
Two and one-half cupfuls of flour.
Two teaspoonfuls of baking powder.
One-quarter teaspoonful of baking soda.
Two teaspoonfuls of aniseseed.

Mix by sifting three times and then make a well in the center of the flour and break in two eggs and add two tablespoonfuls of honey. Work to a smooth elastic dough. Roll out one-half inch thick and mark with a springerli roller or cutter. Then cut the cakes and place on a slightly greased baking sheet and bake in a slow oven for fifteen minutes.

Note—These cakes must not brown.

THE FAMOUS "SPRINGERLI" AND THE CUTTER

There are tricks in every trade and here is the little secret of these highly decorative little Christmas cakes. It's all in the cutter, or what might be termed the fancy rolling pin

THE WOMAN'S EXCHANGE

TODAY'S INQUIRIES

1. Name a lovely Christmas gift for the recent bride.
2. What is the Watch Night Party?
3. To what good use can the needles that fall from the Christmas tree be put?
4. What gives a pleasing new flavor to salmon?
5. How can a tough chicken be made tender before roasting?
6. What is the best way to wash black lace?

To Clean Pewter

To the Editor of Woman's Page:

Dear Madam—Will you please tell me through your Woman's Exchange how to get the rust off a set of pewter dishes? Please let me know as soon as you can, as I would like to clean them for Christmas.
READER.

An expert chemist advises using a very weak solution of oxalic acid. You must be careful in using it, as the acid has an injurious action on the pewter; but you can watch the action as you go. Dilute the acid with water. Polish with felt.

Require Special Advice

To the Editor of Woman's Page:

Dear Madam—Could you oblige a subscriber and answer the following health questions? I have lines under the eyes. I read much, but don't know if this is the cause. How can I remedy this? Is there anything or way in which to fatten the cheeks?
I. M. THANKFUL.

If your eyes are strained lines will naturally result. I would consult an oculist. It is very unwise to take any but expert advice in this matter. Building up the general health is the best way to fatten and make the cheeks full. It is only the very occasional person who does not show weight in the face. Massage with a good skin food will help, but it is best to go to a facial expert and find out just what massage will be best for you. I wish I could help you more, but these matters require advice of specialists.

To Word Christmas Card

To the Editor of Woman's Page:

Dear Madam—Would you please publish the correct way to word the card with a gift to an elderly lady? Which is the proper form—"To Mrs. A from Miss B," or "For Mrs. A," or "A merry Christmas from Miss B"?
E. J.

There is no set form for the wording of the card that goes with the Christmas gift. In fact, the more informal the wording the sweeter the spirit. You might say, "A merry Christmas to you and a New Year that holds much happiness," and then sign your name, or you might say, "This little gift brings Christmas wishes to you from ——." However, if you prefer the formal way, I should say, "A merry Christmas to Mrs. A from Miss B."

French Versus American Girls

To the Editor of Woman's Page:

Dear Madam—I agree with "The Bunch of American Girls" and "One of the Least of These." If we were to treat our boys like the French girls do then our boys would say we were running after them. Only recently I was talking to a $30-a-month man, and after telling me his family history from the beginning to the end he said, "You are awfully quiet tonight." Of course, I said I was born that way or something on the same order. I wouldn't tell him for the world that I hadn't a chance to be anything else but quiet.

Another time I was with one of our boys in the service and he suggested a meal after the show. I said, "Why, ice cream will do as well." To which he replied, "I can't understand you. Any one would think you were paying the expenses."

So what are we going to do about it? I don't see how some of them ever got along without the French girls as long as they did. But they will get tired of the French girls just as soon as the French girls tire of them, which won't be longer than a kid gets tired of playing with a new toy.
ANOTHER YANK.

Presents for Everybody

To the Editor of Woman's Page:

Dear Madam—I would like to ask you a few questions about Christmas. I would like to make nice things for my mother, grandmother, grandfather and some of my relatives. I wouldn't like them to cost much, for I am handy at sewing and I would like to make them myself.
E. M. S.

A very pretty gift for your mother would be a silk velvet handbag. The goods to make it would not be so very expensive and you can buy the top all ready to attach. A cretonne sewing bag large enough to hold her mending would also be nice. A handkerchief case quilted with silk which you have padded and sprinkled with sachet would probably please her, too. For your grandmother you might make a dressing sack out of good, warm material or you could embroider her a pretty collar. For your grandfather, a collar bag or a rack for his ties. Here are some suggestions for relatives: Sofa and boudoir pillows, bureau scarfs, handkerchiefs, collar-and-cuff sets, waterproof traveling cases for washcloth, toothbrush, etc.; velvet handbags and sewing bags.

Servants Work 14 Hours a Day

To the Editor of Woman's Page:

Dear Maadm—December 16 I read an article from a general housework girl signed "J. O." I think she must be a girl without any home or friends for I can't understand how a girl in the twentieth century could make a slave out of herself like that. "J. O." is glad she has a home and gets something to eat from her madam and also the large wages of $7. If I were she I would do everything for nothing and simply live on work. I have been for some years in my place. For a long time there were three girls employed, until the young man of the house was called into the service. Since then there are two of us and we have more work to do and no more pay. When one girl goes out the other must do the cooking, wait on the table and pass everything around, and after the dessert the finger bowls. Then, when it is 7:30 and everything is cold, the girl is entitled to eat. Then she washes the dishes until 9 o'clock, goes upstairs and takes down the covers from the beds and fixes everything. Of course, that is what we are paid for, but there are hundreds of extra things in a day a girl is asked to do. "Do me a favor," they say, and in that way a girl must be on duty fourteen hours a day, which I think is not right. Some one looks out for the girls in the mills and in the stores, and, in fact, there are rules and regulations to protect every one. But it seems nobody wants to do anything for the poor, faithful servant. For my part, I expect to get married to a hero who has just come back from over there, and I hope I will soon live like a real person.
M.

YESTERDAY'S ANSWERS

1. An attractive centerpiece for the Christmas table is a miniature Christmas tree that can be made by purchasing one of the little toy ones and then filling it out with real fir branches. It can be trimmed or simply tied with a bow or two of red ribbon and mounted with a Christmas angel. Arrange real pieces of green and holly at the base of it or make a fluted ruffle of red crepe paper. Streamers of holly baby ribbon on the tree add to the general scene.
2. Ingredients for a Christmas salad that will help dress the table are sliced canned pineapple, nut meats, mayonnaise dressing, currant jelly, grated cheese and lettuce leaves. Put a candied cherry or cranberry here and there on the lettuce.
3. It is considered good form to send a note of thanks for a Christmas gift rather than to make acknowledgment over the telephone.
4. Pulled rugs are rag rugs made on a frame.
5. Crepe paper rope, which comes by the bank, can be used to make lamps, baskets, etc. It is woven on wire frames and then shellacked.
3. Nenette and Rintintin are the two yarn dolls worn in France as a charm.

And So They Were Married

Episode Two—(Each Other's Friends)

By HAZEL DEYO BATCHELOR

Copyright, 1918, by Public Ledger Co.

CHAPTER XI

OF COURSE an armistice was signed, a temporary truce that made for surface tranquillity while underneath seethed the waters of discord waiting only to be riled by another definite incident. Ruth knew that nothing was really settled; in fact the morning after the quarrel she tried to remember on just what grounds hostilities had been called off, and she could not remember definitely. She remembered that she had cried herself into another condition of frazzled nerves and that Scott had gathered her up into his arms like a tired child and had comforted her like one, and content with the physical comfort of him, she had let the other go; that other that is of such importance afterward; and mental calm that only comes when each understands the other.

Ruth felt that because Scott had taken her in his arms there might exist in his mind a certain surrender. Scott himself had no definite thoughts on the subject at all. Certainly he had no idea of giving up seeing his friends, and therefore the point at issue was only postponed.

When Ruth woke up the next morning she was surprised at her utter lassitude. She could hardly drag herself out of bed, but she felt at rest somehow and quite near to Scott, and therefore she felt that her expended emotions had done some good after all. They had almost a honeymoon time over the breakfast table, and Ruth made French toast as a special treat.

"What are we doing tonight?" Scott asked as he finished his second cup of coffee."

"Nothing at all, I thought we might spend the evening alone together." This was a concession on Ruth's part, as she was rarely content to do this. She wanted to be out somewhere, either alone with Scott or with other people. She was always avoiding an evening at home when they had nothing to do.

"That will be fine. Gee, I'm tired. I feel as though I could sleep for a week. It will be fine to look forward to an evening of not seeing any one."

Ruth said good-by to Scott at the door, and on the alert for the slightest sign of coldness on his part, found his embrace entirely satisfying. Everything was all right then, she thought to herself; things were exactly as they had been before and she could afford to put the entire matter behind her. Nothing could be gained by being tactless enough to broach the subject again. She was quite sure that Scott would make no effort to see any of the crowd again.

Ruth sang at her work that morning and soon had the apartment in order. When she came back from her marketing, the girl downstairs told her that Mrs. Carter had called and had left word for Mrs. Raymond to call her.

Ruth called the number and greeted Isabel, gayly.

"Well, how did you survive the evening alone?" Isabel asked the first thing.

It brought back the unhappiness of last night poignantly, but Ruth forced back the depression that stole over her and responded lightly.

"Well, I called up to ask you if you have anything on for tonight," Isabel went on. "If you haven't, can't you come over? I'm going to have a few people in and I want you and Scott to meet them."

"Why, I'd love to," Ruth responded, "only that Scott and I were up late last night and we had planned to stay at home tonight."

"We'll let you go home early," said Isabel.

Ruth knew what that meant. It meant at least 12 o'clock.

"It's quite informal you know," Isabel went on.

Ruth knew what that meant, too. Isabel's informal evenings meant only one thing. Isabel herself in a lovely semi-evening frock. Isabel always seemed to select exactly the right thing; Bill in a dinner coat which somehow never looked formal, but as though Bill had just slipped into it, the living room lovely with expensive lamps; a perfectly proportioned group of people; the dining room at eleven-thirty with its polished mahogany table gleaming in the light of many candles; lovely things to eat, and perfectly served by Isabel's colored maid, and the knowledge when one finally left that everything had gone off flawlessly. Ruth loved the oiled wheels behind all this that kept things going so smoothly, but to be entertained like this always made her feel that she could never return it properly.

"I really ought to speak to Scott," Ruth demurred.

"I'll take the blame if he's cross," Isabel returned in that way she had of settling things herself. "I really want you to come, Ruth, and Bill is so fond of Scott."

That settled things for Ruth. Isabel too seldom admitted anything at all personal, and to have her do so was a compliment in itself. Ruth was flattered that she counted so much and surrendered with a pleased little laugh.

"Well, if you'll really take the blame, because I know he'll be tired and cross."

And then all day she hesitated between calling Scott up and breaking the news to him that way or waiting for a more opportune moment after he returned that evening.

(Monday, Ruth finds that things take an unexpected turn.)

Christmas Department

If you are puzzled about what to give any one in the family or out of the family for Christmas, write to this department for suggestions. Please send a self-addressed stamped envelope, as unless you wish the answers will not be printed in the columns. Address queries Christmas Department, Woman's Page, EVENING PUBLIC LEDGER.

SILK HOSE FREE
Xmas Gift to Women
Following our usual custom, we will give, DURING XMAS WEEK ONLY, a pair of Silk Hose to every woman purchasing a pair of Shoes priced at $5 or more.
XMAS CANDY FOR KIDDIES
Box of good candy with every pair of children's shoes.
REISZNER'S
20 South 52d St.
Open Evenings

PLEASE TELL ME WHAT TO DO

By CYNTHIA

"Impossible to Spoil"

Dear Cynthia—I consider "Blarney" very praiseworthy for coming out in the open and also for his good advice, which has certainly helped me some. I belong to the silly years called "teens." But although I am very grateful to "Blarney" for his help to me I would advise him to stop "kidding" the girls now, for if he doesn't he will regret it later. I think it would be more to his credit to be spoken of as "impossible to spoil." "Blarney" does not need to be a high school graduate or an athlete to be favored by the girls. All he needs is to be very true and sincere and I am sure he will be much happier.

I know I would rather have a fellow say "You look awful in that hat" or "Where did you get those shoes? They make your feet look bigger than they are," than to have him pile me up with flattery.

If "Blarney" will try a little more sincerity he will be much happier in the end.
Yours for success. FIFTEEN.

How to Win Back Love

Dear Cynthia—I am a girl eighteen years of age. I was in love with a boy for four years. Now we have parted and he asked me to return what he gave me. He does not look as though he is mad at me. I loved him dearly. Before we parted he thought the world of me. I wonder if he still cares for me? What shall I do to win his love?
BROKEN HEART.

Was there some definite cause for breaking up your friendship? If there was, then there is the chance the boy is just stubborn and will come sailing back some day. Perhaps he gave no explanation. In either case, dear, I think I would act simply friendly and independent. Do not try to make him come back. Go around with other boys and be as bright and pretty as you can. Even if you're not having a good time, pretend you are. If there is any way of winning back a man's love this will do it. Perhaps he still cares for you.

Christmas Gifts

Dear Cynthia—I have about five very dear girl chums at school to whom I want to give Christmas gifts. What could I give them that would not be too costly? I want to give them all the same.

Then I have a boy friend. Have been going out with him for about a year. Last year he gave me a beautiful box of candy, but I did not give him anything. Now, what could I give him this year, or should I give him a gift?
X. Y. Z.

Why not give camisoles to the girls? There are also silk stocking sales in many of the stores, and this, as you know, would make a very wise general selection. The colored-border handkerchiefs are very pretty this year. How about three or four of these for each of the girls?

When a boy gives candy it is not necessary for a girl to feel under obligation to give a Christmas present; but if you would like to give him something, why not a good book? The saleslady in the book department will advise you about what to get.

A Word to "Blarney" and "Sincere"

Dear Cynthia—"Blarney" and "Sincere," I feel sorry for you two boys, and have more pity for "Blarney," for he thinks there is such a word as "can't."

Since you boys are slow and don't really know when you are sincere, I think it is time Cynthia asked the girls. But since she hasn't, I feel as though I have no right to answer, but if I am a "buttinsky" I shall only laugh.

Now boys that are sincere and insincere, I will tell you when you are either.

Did you ever come to think of how you would feel if some one played a joke on you? Did you like it?

Suppose a girl asked you to go out with her and be at her house at 8 sharp, and when you got there you found she had made an engagement with some one last week for that night? What would you think of that girl?

As for looks, if a girl is pretty she knows she is. And as for dress, a girl of good taste will always look her best. And as for a dolled-up "chicken" (for that is what they are), she is always inclined to be a little silly, and if you say she is pretty, of course, she believes you.

Now, I never saw a man sincere yet to a girl who uses paint and powder, who wears her hair 100 different ways in one day, who wears low slippers on a cold day, who never knows whether she cares for him or not, who always thinks of a seat in the park or a walk with the moon shining on her around a lake, and, furthermore, who never knows what to talk about. A man is not interested in what some girls wear or the latest dress out, etc. But he does like interesting subjects. Why not talk about the war or some play you saw?

And above all, boys, you make me think you cruel when you say you like to see the effect your words have on the girls.

Girls are in love with love when they believe every man they meet that tells them he loves them. And I should never believe a man who would say he loved me the way they do to those kind of girls, because they act too boldly. A man who really loves you tells you differently and any sensible girl will understand him.

If a man meets a sensible-looking girl, one who is at least a high school graduate, one who thinks more of her appearance than to use powder and paint, then a man is sincere. A girl has to have a certain amount of dignity in order to keep him in his place, and if you haven't then a man can act any way he pleases. Lots of girls I am speaking of let men kiss them whenever they ask—sometimes they are so bold as not to ask—and all the girl does is giggle. A man loses his respect for a girl of this kind. Do you expect him to be sincere? I would not.

"Blarney," give the girl you love the ring and marry her and be happy. And very soon your little wife will occupy your mind. You say you are a man of twenty-one years. Surely you will have a will power strong enough to be able to stop kidding girls, for there is as much disgust connected with it as there is pleasure.

Have more respect for them, "Blarney"—treat them more sternly—and if you do you will be able to stop making a little fool out of yourself. You have many years to live yet. You have to make a living, and what good is a man who kids every girl he meets going to be?

Write, girls; challenge me or tell me I should take up for you. I will answer any one's criticism. And if the men will answer this letter from a college girl I'll be pleased, as I have a bet on it.
HELEN H.

We will be glad to print any answers that may come to Helen H.

A GRACEFUL FROCK IN TONES OF BROWN

This is a particularly lovely frock in shades of tan. The upper portion is of tan chiffon and the lower of brown satin

Adventures With a Christmas Purse

LITTLE round powder boxes can be dressed up until they acquire a most festive appearance. If you doubt this statement, see the attractively dressed metal powder boxes which I discovered today. The top of the little round lid is adorned with petals and center of a rich pink rose, from which arises a jolly little kewpie doll, with the most adorable little cap of rose petals. This would be

a real addition to any girl's dresser or toilet table, and the price is $1. Oh, yes, and of course the box contains powder—of a well-known and much-liked brand.

An unusually attractive chain, which should stand out in bold relief against a dark dress or all white blouse is one whose links are silver finished, along which are placed lustrous round pearls, just here and there. Then at intervals of about an inch or so are vivid scarlet beads. Suspended from the end of the chain is a single chain with the same pretty pearls and bright beads. This is the very thing for a gift, and the price is but $1.25.

For the friend who has her own home towels made a very acceptable gift. Particularly should the towels I found today be welcomed, for they are uncommonly attractive. They are smooth towels (is the technical name huck?), and the ends are adorned with lovely Madeira embroidery originally priced at $1.50, they have been lowered to $1. You will like them immensely.

I never realized the possibilities that fruit as a Christmas gift has until I started off on a hunt for suggestions about which I could tell you. And in my choice I generally keep one thought in mind—does this appeal to me? Would I be willing to purchase this box or that novelty, had I a friend to whom I could give it? Now with the Spanish Almerias I saw today, my answer is most decidedly in the affirmative. Had I a friend who loved fruit, and particularly who seems to have everything she wants, I can think of nothing nicer than some of these. "But what," you may exclaim, "are Spanish—Spanish wadde ye callems." They are nothing more than white grapes. "Nothing more," did I say?. I was mistaken, for these lovely grapes are by far the most delicious grapes I have ever tasted. Large, firm, and well-formed, these grapes are priced at fifty cents per pound. A couple of pounds arranged in a nice box would prove a very dainty gift.

For names of shops address Woman's Page Editor.

The Daily Novelette is published today on Fiction Page.

Mrs. Morrison's
Chocolate Pudding
A delicious and inexpensive holiday dessert.
Your grocer Has THIS PACKAGE or can get it for you

ENTERTAINING A COUPLE ON THE HOLIDAY VISIT

An Answer to a Young Mother Whose Husband Has Invited an Old Chum to Bring His Wife to Spend Christmas—Is It Proper to Leave Guests Alone?

Dear Friend—I am expecting to have a young couple come to spend Christmas with me. I have only met the husband once, as he is from a distant city, but is a great friend of my husband's. It happens he is in the city on business at this time and has his wife with him. My husband thought it would be nice to have them come and stay from the day before Christmas eve until a day or two after Christmas. I want to please my husband, as this is a very good friend of his, but I have a baby boy ten months old who takes up a good bit of my time. As I have never met the wife of this young man, do you think it will be possible for me to go about my work and leave her to herself some of the time? I don't know how I could manage in any other way.
FRANCES.

DEAR "Frances"—I think you will have a very jolly Christmas indeed if you make up your mind to let your guests wander around and do as they please all the time they are visiting you. And if the girl who is coming is at all like the average one, she will be hopelessly hurt if you do not invite her to help you take care of baby. Why, she will be glad to be in a home where there is a baby to make Christmas seem real. Don't you suppose she will want to help trim the little tree I know you are going to have for that baby? That, for instance, on Christmas eve after dinner when you will probably be busy in the kitchen with the dishes would be a very good way for your husband to entertain both of his guests fixing the tree?

Here, again, of course, if the girl is like the average one, she will offer to come out and help you with the dishes and she will mean it, too. Somehow we always feel more at home in other people's houses if they let us come into the kitchen and help. Talk of a cup of tea to make women understand each other! It was never one, two, three with a pan of dishwater. So when your newly-made friend offers to help you dry the dishes, accept her offer after you have rejected it once or twice to give her the benefit of the doubt. Even at that you might say: "Well, I would be glad to have you come and sit in the kitchen and talk to me anyway, while I do them." Then, you may be sure your guest won't be content to sit still long.

YOU might try to have your mother or some very good friend come in one night to stay with the baby so the four of you could go out. This would be the night before Christmas eve or the one of the days after Christmas while your guests are with you. It might be arranged beforehand that you go to visit some other young couple. Or if you are strangers and have no one in particular you care to visit, a trip to a good movie and a little supper afterward, either at a restaurant or at home, would be jolly. If it is inconvenient to get a reliable person to take care of the small son, then have your good times right in your own home. Invite a young couple or two in to play cards or dance, or carry out the same plan with just you four.

I would not worry at all about this coming visit, for guests are always happier if you simply let them make themselves at home rather than hound them with entertainment and your constant presence. Have some good magazines around, get one or two new records for the talking machine and leave your guests alone whenever it is necessary. Leave them alone once in a while on general principles anyway. Merry Christmas and good luck to your little house party.

Soothe Your Troubled Skin With Cuticura
All druggists; Soap 25, Ointment 25 & 50, Talcum 25. Sample each free of "Cuticura, Dept. 21, Boston."

When We Come Back From the Theatre

Jim's job has not quite reached the point yet where he can afford after-theatre suppers, and the other night, when we struck our little house, I just gave him a surprise. Before we went out I had made some cheese sandwiches, with both the bread and the cheese cut thin. They would have been good, anyway, because I had flavored the cheese with a few drops of A1 Sauce, and you know what that means. It isn't a Worcestershire, you know—I call it my "miracle worker." But, instead of serving them cold, I toasted them under the hot flame, turning them often, so that the cheese melted and ran down into the bread. Jim had four, and would have eaten mine, too, but he is still a polite hulband. There is something about that A1 Sauce which makes a kitchen a place for high magic—or so Jim says.—Adv

Greater food value—increased palatability
In making chocolate cakes use
BAKER'S CHOCOLATE

with barley and buckwheat flour.
The chocolate covers the color and taste of the dark flour so it is practically as good as when made with all white flour.
This use of cocoa or chocolate increases the food value of the prepared dish.
Booklet of Choice Recipes sent free
WALTER BAKER & CO. Ltd.
Established 1780 DORCHESTER, MASS.
REG. U. S. PAT. OFF.

One—Two—They're Baked all Through!
YES, two minutes is all the time required to make Teco pancakes. And all you have to do is to "add water and bake."
Powdered malted buttermilk, skillfully combined with choice grains, is blended in Teco *only*. What a different, delicious, tantalizing flavor it gives!
The Buttermilk Does it
(It's in the Flour)
Do You Want This New Book—FREE!
MRS. Ida C. Bailey Allen's Teco Recipe Book, warm from her conservation kitchen, tells how to make 40 appetizing and economical dishes with the help of Teco. Also suggests novel menus. Write for it!

TECO
SELF-RISING PANCAKE FLOUR
THE KEENBERG CO., CRISP AVE., CORTLAND, N. Y.
J. C. WILLE, Representative, Drexel Bldg., Philadelphia, Pa.