

"The Love Cowards"

By HAZEL DEYO BATCHELOR

Because she is disappointed in one man, Nancy Hathaway decides never to trust another. In order to get her feet on a position as governess to a little child in a lonely house on the coast of Massachusetts...

CHAPTER XVI The Summons

Why had she been stupid enough to drop her handkerchief in Bruce Henderson's room, and what must he think of her? For a moment Nancy was overwhelmed by these thoughts...

"Ah, I see," he said evenly. "You're not above being attributed to your sex, are you? Just a woman in a young man's dress."

Two Minutes of Optimism

By HERMAN J. STICH

J. Ogden Armour on Growing

J. OGDEN ARMOUR, who owns pretty nearly everything on four legs worth growing, is one of those rare members of the human family who, when they talk, say something—only more so.

The Woman's Exchange

Proper Weight for Boy

Dear Madam—My parents are buying a home with a porch and I would like to buy red furniture for plain porch chairs.

Buying Porch Furniture

Dear Madam—My parents are buying a home with a porch and I would like to buy red furniture for plain porch chairs.

WHAT'S WHAT

By HELEN DEKLE

When a girl substitutes for another during a week of vacation, she should do her best to be "a good sport" and not try to be the other girl's substitute.

Yesterday's Answers

1. Mrs. Theodore Roosevelt was the first mistress of the White House to have a private secretary.

2. A tablecloth made of a round piece of eel, bound on the edges with tape that matches, and with sides made of a thin piece of white cotton, which hangs over the edge, will stay on the porch table on a blowy day.

3. To insure a sharp shining knives clean in the kitchen keep hands a board on which a width of sandpaper is fastened, to polish them with.

4. "Line facts" means "by the act itself."

5. A dress that is too short waisted and cannot be let down, can be brought up to date, providing it has a wide hem, if the skirt is lifted and attached in a shaped seam to the waist above the waistline. A long, loose belt can then be worn below this.

6. A new pair of slippers for everyday wear lives up to the latest styles in its shape, being made with elastic straps, and in its color, being the popular shade with brown heels and toes.

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Please Tell Me

What to Do

By CYNTHIA

To "Lee Todd" Write to the column again, won't you? The discussion about McW. and his writings is being played out and Cynthia has not felt it right to take up space on furthering the abuse and disabuse of our friend, when other letters need answers.

He Came to His Senses Dear Cynthia—Just a few lines to Bobby and his kind. Six years back, I was one of Penn's best boxers, and was to be married in the same month as Bobby. As I was never seen drunk, or with a black eye in my home town, I was called the fighting gentleman. But when I was away from home I always went around with gay girls. Two months before October 1st, I had two of these wild kind of girls with me. When I came home the good girl's father came and said to stay out of the house. And he told me the reason for this. Up to this day I have not boxed for money since I got out with a girl, but my dear mother, the best girl in the world. The girl I loved is not to be called a girl, but a woman. I did this wild girl trick too much.

Cynthia feels sure when this girl really loved finds that you have kept straight ever since her father spoke to you, he would tell me what it is that girl like in a young man. Not that something that will attract her for a while, but something that holds her to the girl, makes her believe, trust and respect him, and later on leads her to love him.

Just as various men are attracted by certain qualities in girls, are girls attracted by certain qualities in boys. Women admire strength of character and physique. They admire frankness and sincerity. A certain amount of good looks. And they like frank admiration, not too much "jollyng," if the man is so earnest.

What Kind of Man Attracts? Dear Cynthia—In life there seem to be certain characteristics in the individual which attract the opposite sex. For instance, a girl will be attracted to a fellow if she can cook, or if she flatters him, or if she fusses over him. A boy likes a girl who mothers him and if she is well developed and has a certain amount of good looks. I intend to invade the dance halls and "knock them dead." I am, however, a young man who is naturally growing older, and I am lonely. I would appreciate it very much, therefore, if you would tell me what it is that girl like in a young man. Not that something that will attract her for a while, but something that holds her to the girl, makes her believe, trust and respect him, and later on leads her to love him.

Encourages "Modern Cinderella" Dear Cynthia—Please publish the following letter for the personal of a Modern Cinderella. Cinderella, my heart goes out to you, because I too am lonely. But I am anxious that our views coincide. I mean contact, because I don't wish to criticize you. These things to criticize, the position you take, I mean contact, because I don't wish to criticize you. These things to criticize, the position you take, I mean contact, because I don't wish to criticize you.

FLANNEL COAT SUIT IN BRILLIANT CHECKS

Peas Streng Beans Lettuce Banana Fluff Coffee

To prepare the meat pie she selects two pounds of stewing meat and cooks it until tender and then cuts the meat from the bones and minces it very fine. Rub individual custard cups or ramekins well with either bacon fat or butter and then lift in the meat, nicely seasoned, and gravy. Cover top one-half inch thick with bread crumbs and then sprinkle with grated cheese and bake in a hot oven for fifteen minutes.

The squash is pared and then cut in pieces and cooked in a very small amount of water. It is then drained well and mashed fine and seasoned with salt, pepper and butter and then turned into an art gratin dish and sprinkled with grated cheese and browned in the oven at the same time with the meat pie.

Once the French housewife will mince two slices of bacon fine and brown them gently and then add to the cooked peas.

Banana Fluff Mash three bananas fine and then rub through a sieve and add of half a lemon. Juice of one-half lemon.

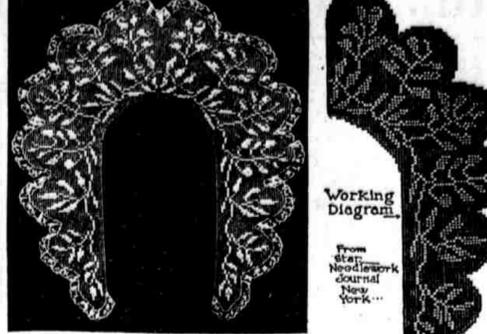
By CORINNE LOVIE

The old domestic inquiry, "Don't you think it's time to put on your flannel?" now always comes with a thaw. Flannel, no longer worn even clandestinely in winter, is flaunted immediately just as soon as the weather makes it unbearable.

This summer, costumes of black and white flannel are in the ascendant. You wear a white flannel shirt with a black coat that is perhaps trimmed with more white flannel, or your flannel skirt is perhaps in black and white stripes. Whole suits of striped flannel made on tailored lines and seen at their best with a mannish sailor and Oxford are also popular, and are donned even for the excursion through the street. Such striped suits come often in gray and black.

Above we show a flannel costume destined for country club wear which is made of checked orange and white and trimmed with jester flannel.

NICE WORK FOR SUMMER DAYS



Flannel collars are still just as popular as ever, and by making your own you can provide a dandy finish for next season's frocks, and give your wardrobe a new look. Four balls of white crocheted, size 100, will be needed for the collar, and the only directions necessary are as follows: Cut 14 for 3 open meshes, working last 2 c in 8th c from hook. Work back and forth according to the diagram. One-half the collar is given in the diagram.

By MRS. M. A. WILSON

Mrs. Wilson Gives Whole Day's Menu Planned by Clever French Housewife

American-Franco Style of Cooking Is Delicious as Well as Economical—Some New Dishes That Will Vary the Diet

By MRS. M. A. WILSON

WAR, in its train, brings great distress to the warring nations and then along with this comes the tread of progress. Many French war brides have come out to us as the aftermath of our great war, and the little bride in a new country with a doughboy husband is so anxious to please and satisfy him that she has turned every recipe to account. Not only has she combined dishes that were the favorites of our American boys while abroad, for our boys learned to like the humble dishes of the French country housewife, and indeed, many of them still have a secret hankering after these very same dishes, for I receive many letters that testify to this; but then, too, these French war brides have developed new angles with the American way of cooking and that will perhaps interest many housewives.

So today I will continue with the American-Franco style of cooking. One French housewife who is anxious to do her part in sheltering beneath her roof two brothers of her husband and, as she naively expresses it, she has three big children to care for, and as they are ever so hungry she must of all necessity feed them well. She has planned the menu as follows:

One-half cup of coconut, One-quarter cup of nuts through the food chopper and add One cup of powdered sugar, One cup of custard. Make the custard as follows: Place in a saucepan One cup of milk, Three tablespoons of cornstarch. Dissolve the starch and then bring the mixture to a boil and cook slowly for five minutes. Cool and then add to the banana mixture and then fold in the stiffly beaten whites of two eggs. Turn into the ice-cream freezer and freeze the mixture in the usual manner.

In place of meat pie, for variety try this Flemish sausage. Mince fine two ounces of salt pork and then place in a skillet and add One-half cup of minced onions, One cup of finely shredded lettuce leaves. Cover closely and steam until the herbs are tender. Add One and one-half cups of bread potatoes, Three-quarters cup of fine bread crumbs, One teaspoon of salt, One-half teaspoon of pepper. Cook slowly and turn to blend thoroughly, then add One-half pound of cooked veal, minced very fine, One-half pound of cooked beef, minced very fine, One-half teaspoon of thyme. Mix thoroughly, then form into brick-shaped loaf. Now place in a mixing bowl One and one-quarter cups of flour, One teaspoon of salt, Two teaspoons of baking powder. Sift to mix and then add One cup of mashed potatoes, One cup of shortening, One large egg. Work to a paste and then sprinkle a cloth well with flour. Roll out the dough, rolling in an oblong sheet about one-quarter inch thick and then lift the prepared meat in the center. Fold the dough about the meat by lifting the cloth and pressing the dough against the meat. Seal the ends securely and then turn into a large, well-greased baking pan and bake in a slow oven for fifty minutes. Baste after twenty-five minutes with one cup of boiling water. Serve with brown sauce, which is made as follows: Place four tablespoons of shortening in a skillet and add seven tablespoons of flour and brown to a deep mahogany brown, then add two cups of stock. Bring to a boil and cook for five minutes and then strain and return to the saucepan and add Two large onions, One green pepper, minced very fine, Three tablespoons of catsup. Cold left-over Flemish sausage may be cut in thin slices and garnished with crisp lettuce leaves or watercress and served with the Flemish sauce. Note—Purchase required amount meat and cook slowly until tender. The broth may be used for gravy.

Place in a mixing bowl Three-quarters cup of mayonnaise dressing, One bunch of green onions or scallions, minced very fine, Bit of onion, Two tablespoons of vinegar, One teaspoon of sugar, One-half teaspoon of mustard, Two tablespoons of thick tomato sauce, One tablespoon of grated cheese. Mix and then serve the sauce in tiny, crisp nests of lettuce. This usually makes sufficient to serve for two meals, one hot and second cold.

Chilled Fruit Juice Strained Butter Cakes With Bacon Sirup Coffee

The luncheon is carried, so she plans each luncheon to have three sandwiches made with whole-wheat bread. The filling for the sandwiches varies, but one most used is made from Six green leaves of lettuce, minced One-half cup of cottage or pot cheese, One-half cup of finely chopped raisins, Two tablespoons of mayonnaise. Mix and then spread between thinly sliced whole-wheat bread which has been nicely buttered.

A custard, rice or tapioca pudding, packed in a paper cup and some seasonal fruit makes a very nice luncheon. For the evening meal she plans during the summer months: Chilled Fruit Juice Strained Individual Meat Pie Potatoes Boiled in Skins Steamed Squash Peas Streng Beans Lettuce Banana Fluff Coffee

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At Cupid's Call

By MAY CHRISTIE

Mary Drew is Carrington Bellairs' private secretary, and is in love with one of his clients, Dick Caldrin. Bellairs' word, Eve Rochester, has obtained a position through Julian Vandaveer, an unscrupulous adventurer, who has known Dick in Alaska and is anxious to get a diamond which Dick owns and which he has hidden away in a safe with Mary, but Eve has her eye on him as well as on Julian. Bellairs wants to marry Mary, who is staying at her country estate to do some work for him there.

IT WAS difficult to say which member of the quartet was most embarrassed at this unexpected and dramatic meeting in the woods. Eve immediately freed herself from the Vandaveer's embrace and—very pink of cheek and bright of eye—rose to her feet to face the other two.

Vandaveer, too got up. He looked annoyed. He never liked Mary Drew. MAY CHRISTIE

"I—well, I don't expect to meet you," she began to stammer, breaking into the awkward silence that ensued. Eve looked at the girl with an angry, insolent stare.

"You deliberately brought Dick here to spy upon me! No, don't deny it!" she cried sharply. "It's all in keeping with the rest of your underhand behavior."

"Now, don't get so excited, my good girl," said Julian Vandaveer, laying a restraining hand on Mary's arm. She was shaking now with temper and frustrated hopes. Dick's diamond could she ever hope to handle it, seeing what had happened? Eve was a Vandaveer was chagrined that he and Eve had been so "caught," but one must really make an effort to carry off the diamond in such a situation. Eve was a childish, petulant little fool!

"Allow me to make an adequate explanation. He waved a courteous hand in Eve's direction. "This young man met me at the railway station and told me the good news concerning her engagement. I—er—er—I started to congratulate her, but she was so nervous that she said she would like to see you."

"So I observed," interrupted Dick, dryly. "But—pardon my lack of knowledge of the conventions—weren't these demagogic congratulations just a trifle odd—ill-timed?"

"Ill-timed—I grant you," went on Vandaveer, still grandiloquent. "But I take all the blame upon my own shoulders. I—er—er—I lost my head a little."

"Dick!" cried Eve, suddenly changing her attitude and taking a step toward her fiance. "Dick, you're not exactly as Julian says. He took me by surprise—"

"I am not annoyed!" said Dick. "But, Dick, I—I—we're engaged!"

"We were engaged," corrected that young man, with amazing aplomb; "but the affair is in the past tense now. It's finished."

"He caught Mary by the arm, and before the other couple could say a word he moved away with that young lady at a rapid pace."

"Well, I am blotted!" ejaculated Julian Vandaveer, starting after the retreating pair. "He's—he's thrown you over, Eve! And—well—I don't blame the chap at all!"

Eve stared her foot. "You think you're awfully clever, but you make the most appalling blunders, Julian!"

She sank down on the mossy bank, and burst into a flood of angry tears. "So that affair is finished!" Mary and Dick were a quarter of a mile away from the other people before the young man spoke. "It's ended, Mary—and oh, I am so glad!"

"My dear, you've broken off the engagement?" hazarded Mary. She blushed, quite recovered yet from the embarrassment of the little woodland scene.

"Of course, I have! Even if I cared for Eve, I don't think that any man would stand that sort of thing!" Dick's square jaw looked immensely dogged as he put forth this sentiment.

"But—but she hasn't agreed to end things, Dick!"

"I don't care. I have finished with her. Mary, I never loved her. He swung around and faced the girl. "Oh, Mary, don't you see—this lets me out!"

"Poor Eve! I think that she was vexed!" In Mary's generous heart there was a hearty sympathy for the girl. "I can't help feeling sorry for her."

"Please don't waste your pity!" interrupted Dick. "Eve Rochester is a

A Week-End Visitor Is Worried

About What Her Hostess Expects

She Doesn't Know Who Should Suggest Going to Bed at the End of an Uneventful Evening—But She Need Not Worry

"I AM going away over the week-end," writes a worried little correspondent, "and I want to ask your advice about what to do about bedtime."

"I suggest going to bed, or will my hostess tell me when to go—or what?"

"I want to do the right thing, but I don't know whether it would be more polite to wait to stay up or to be ready to go to bed."

"I have expressed a question that a good many guests over week-ends have wondered about."

"When you go for a longer time there is never any doubt about it. The evening comes to an end and you go to bed."

"And if you have some regular entertainment like a game of cards, a movie, or a play, a call upon or from someone, or an evening of dancing, it is very easy."

"You finish the game, come home from the theatre, or call, the guests leave, or you get to the end of your entertainment and the new record."

"The hostess says: 'I think there's something in the lexicon that would taste good right now,' and you sit down for a while to drink some gingerale or eat some cake."

"There's nothing to do but to go to bed, and tomorrow is another day."

BUT when you are visiting rather informally, and the evening is spent in sitting on a cool, dark porch you hate to go in.

"I want to make everything so warm-looking, so stuffy and nothing is further from your thoughts than sleep."

The clock strikes 11, and you come down from the moon with a flutter. "Ought I to suggest going to bed?" you wonder, stealing a glance at your hostess. "Is she waiting for me to get up? She would if I were spending

worth no man's pity, and still less his love. She misrepresented things to me right from the very beginning. She led me to believe that you were on the verge of marrying her guardian—or his money, Mary—oh, and all sorts of other things. She—she isn't worthy of the name of woman!" Dick was almost incoherent in his righteous indignation.

"But, Dick, she has a hold upon you!"

"Hold? What hold? Indeed, she hasn't! I defy it—absolutely!"

"A definite engagement, Dick?"

"Didn't you see her just now, in Vandaveer's arms? Doesn't that freeze me altogether? Isn't that enough to show every thing?"

"You've Mr. Carrington Bellairs to deal with—and he's difficult!" said Mary, in a worried tone. "Oh, Dick, do so, wait until you're happy! But you've got yourself into an awkward hole this time!"

"The rotter!" Dick ejaculated furiously. "He stopped and caught me by the hand. 'Why, in heaven's name, does a girl like you work for a wig dog like Carrington Bellairs? Why do you want you to be happy?' But you've got yourself into an awkward hole this time!"

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