Saving Money in the Home "I Believe in Witches" - By NELL BRINKLEY Love and Intrigue Mingle in Household Economics

By ELIZABETH LATTIMER.

OFFEE as a flavoring is not half appreciated by even the best housekeepers. It is equalas delicious as chocolate and, ince left-over coffee can be used, t is infinitely cheaper.

With a snow blanket over everyhing and real winter now upon us. the thoughts of evenings at home and home-made candies are pre-

Brown sugar flavored with strong offee and cooked with a pinch of feam of tartar makes a delicious ondant which every home candy maker should know about during the white sugar shortage. A box or basket of these home-made coffee foubly appreciated this Christmas.

Coffee Fondant.

cupful very strong, het coffce teaspoonful eream of tarter

Combine the three ingredients in very smooth, clean saucepan and stir over a slow heat until they are dissolved. Heat gradually to boiling point and boll without stirring until, when tried in cold water, a little of the mixture will keep its shape in the form of a soft ball. With a candy thermometer, the temperature will be 238 degrees F. Pour the fendant onto a slightly outtered, large platter, let it stand for a few minutes to cool until, when pressed with the finger, a dent is left on the surface and yet there is no crust. When this eccurs, scrape the fondant together and work it with a wooden spoon, or smooth stick, until it is creamy in color and texture. When it becomes creamy, begin to knead it
and knead it until it is formed into
a smooth ball. Put it into a bowl,
cover it with a damp cloth and let
it stand a day before using.

If desired, this fondant may be flavored in different ways, and the best time to add the flavoring is just before it is knesded. A few drops of vanilla may be put in one portion, a drop each of clove and chamon extract in another portion, and a little maple flavoring in another. The fondant is then ready to use in any way desired.

Ways to Une Coffee Fondaut. Shape the fondant into small round balls, let them stand a few hours in a cool place, and then dip them in chocolate. To do this, cut the chocolate in small pieces, using preferably confectioners' dipping chocolate, which may be purchased chocolate, which may be nurchased at a caterer's. Put it in a double boiler, let it stand over hot water until melted, then beat it frequently until cooled and it is of the consistency of molasses. Dip in the centers, with a hat pin, let them drain a moment and then transfer them to oiled paper, to become firm.

Flavor one-half the recipe offee Fondant with varilla, this stand a few hours, dip it in chocolate, roll in finely chopped walnuts, and when firm, cut it with a sharp knife in slices a fourth-inch thick.

Coffee Boubons Shape the centers as directed in Ways to Use Coffee Fondant, and tip them, after standing a few are in plain or Raspberry Fon-at, melted to the consistency of

very thick cream Coffee Maple Checelates. Combine equal parts of coffee fon-dant and soft, grated maple sugar. Shape into small balls and dip in hocolate, as previously directed, or merely roll in finely chopped, toasted almonds or Brazil nuts.

Quick Coffee Pondant I tablespoonful butter
I tablespoonfuls very strong coffee
I tablespoonful cream or undiluted
evaporated milk
1-3 teaspoonful vanilla extract
Seft brown sugar to kneed (from 2%
to 3 cupfuls)

Cream the butter in a rather deep. redium-sized bowl, and with a wooden spoon work in a little of the sugar. Then gradually add the coffee and evaporated milk, mixed with the vanilla, alternately with sufficient sugar to make the mixture stiff enough to knead. Knead well, cover with a damp cloth and let stand a little while. Then use in any recipe calling for coffee fon-

Coffee Marshmallow Pudge. cupful very strong coffee cupfuls light brown sugar

toaspoonful cream of tartar

cupful freah marehmallows, cut in Combine the sugar, cream of tar-

tar, sait, butter and coffee in a medium-sized saucepan and cook without stirring over a moderate heat until a soft ball is formed when a little is tried in cold water. A candy thermometer will register 38 degrees F. Cool slightly but do not let a crust form. Then add the marshmallows and vanilla, beat until creamy and pour into a buttered pan to cool, making the mix-

\$1 PAID FOR BACH DOLLAR SAVED

How I Saved a Dollar.

Here is a chance for every one to earn a dollar by telling how she has saved a dollar. It may be a dollar or more it may have been saved in a day or a week. However, all that matters is HOW it was saved.

\$1 saved and \$1 earned by the telling of the saving makes \$2. How about it? Be brief and write only on one side of paper.

I will award a prize of \$1 each day for one of the suggestions

which I print.
ELIZABETH LATTIMER.

P. S .- If you want a prize, you must be willing to have your name and address used, because that is only fair to other contestants, who have a right to know that each day's prize winner is an actual person. However, I am delighted to have all sorts of ideas sent in. which, if hot given a prize, will be printed with initials only and help the other readers. If your first letter doesn't get a prize, try again. Even If it does, that is no bar to your getting an-

ture about a half-inch deep. Be fore it is entirely cold cut it in inch squares. Chopped nut-meatts may be substituted for the marshmallows, if desired.

Coffee Cocounut Pralines. Observe the proportions and direc-

other if your idea is worth it.

tions for making coffee marshmallow fudge, but omit the marshmal-lows. Just before removing the mixture from the heat add a cup-ful of shredded cocoanut. When tepid beat the mixture until creamy and drop it by tablespoonfuls onto oiled paper, for pralines are always large.

Coffee Nut Praknes. Make according to the directions for coffee cocoanut pralines, substi-tuting a cupful of chopped walnut meats for the cocoanut.

Creamy Coffee Drops. 4 cupful very strong coffee
2 cupfuls light brown sugar
4 teaspoonful cream of tartar
A choice of vanilla, cinnamon and
clove, or maple flavoring

Combine all the ingredients, except the flavoring, in a mediumsized saucepan; stir over a slow heat until dissolved, then do not stir any further, but cook until a soft ball is formed when a little of the mixture is tried in cold water, —that is, 238 degrees F. by the candy thermometer. Cool until lukewarm, flavor, beat until creamy. transfer to a small pitcher and drop onto oiled paper, in amounts large ough to form candies of the shi

of an ordinary cream peppermint. Coffee Checelate Caramela. 1-3 cupful very strong coffee 1-3 cupful rich milk 2-3 cupful molasses 3 cupfuls brown sugar

1-3 cupful rich milk
2-3 cupful molasses
3 cupfuls brown sugar
3 squares (oz.) chocolate
7 tablespoonfuls butter or half butter and half very good margarine
3 tasspoonful vanilla
1 cupful coarsely chopped walnut or
hickory nut meats, pecans or
toasted, chopped Brasil nuts.

Combine all the ingredients, except the nutmeats and vanilla and boil them slowly until when a little s tried in cold water, a ball of caramel texture is formed-248 degrees F. by the candy thermometer. Flavor, stir in the nuts, beat a moment, then pour into a good-sized bread pan, which has been lined with waxed paper. The mixture should be an inch deep. When half cold cut in squares. Then transfer in the sheet to a bread board, cut and warp each one separately in waxed paper before packing.

that all excitement be kept from

him. Indeed, for months he will

have to be kept from all nervous

strain, if, as we hope, he comes out

of this thing. I am sure that Doris

will understand why I say peremp-

gested going to Hugh?" she asked.

wondering if her words had im-

plied a lack of interest on her sis-

"I mean," she tried to explain,

"that Doris is not one of the inde-

pendent kind who would think of

taking that journey unless some-

one could go with her. And that

would be asking too much of either

mother or me, you know."
"Indeed it would," Laura re-

joined. "Doris is quite right about

Ruth felt that perhaps she had not

been entirely sincere, for in her heart she knew that Doris had not

the slightest wish to go to Hugh/

She had been anxious about him-

for she was certainly fond of him-

but the wild desire to minister to

him, to care for him, had not been

"Doris does not take things in

that way." Ruth excused her sister

to herself. "She has not that kind

of nature-that's all. I wish I

Then she began to talk to Laura

As the days passed the news

"I shall bring him home as soon

about Hugh was more reassuring.

He was gaining in physical strength, yet was in a sadly nerv-

as he is strong enough to travel,

his father wrote. "It will be some months before he is himself again.

The nervous shock has had a

wretched effect on him-worse than

it would have had if he had been

in good condition before the acci-

dent. But he was worn out before

"I blame myself for this-yet I

felt that I was acting for the best

in allowing him to work so hard

and to learn all about the business.

Self reproaches are of no use. Now

my chief aim must be to build my

boy up. God only knows what is

His Eyes Injured.

means, Ruth?" Laura paused to ask

plains," her companion said.

prehension stealing over her.

Laura read on aloud:

"Read further. Perhaps he ex-

She felt a strange sense of ap-

The chief physical injury that

Hugh received was in his face-his

eyes especially. Therefore he must

wear a bandage over the upper part

of his face for a while yet. This

is, of course, only a temporary dis-

comfort, but it makes him quite

helpless in getting about, even in

the little excursions from his bed

"What do you suppose that

ahead of him. Whatever it is,

must help him bear it."

she is."

ter's part.

had not!"

ous state.

of other matters.

Brrr-Here is Recipe For a Shower Bath.

Today's Economy Prize goes to the following letter: DEAR ELIZABETH LATTIMER:

DEAR ELIZABETH LATTIMER:

I wanted a shower bath and just at present couldn't afford it, so I have made a simple, convenient and cheap arrangement for a home-made shower bath. Punched a hole in the bottom of my two-gallon bucket, soldered in the opening a piece of metal piping 3 inches long, attached to the pipe a four-foot length of rubber tube with a sprayer from my garden watering pot on the end. Tied to the handle of the bucket a piece of rope and ran the latter through a staple driven into the wall at a suitable height, thus making a pulley by which the bucket can be raised or lowered to meet the cenvenience of the person using the shower. I have driven a hook below the staple so that the rope can be fastened to it to hold the bucket in place. To cut off the water I pinch a clohespin onto the rubber tube. My husband was agreeably surprised when he saw what I had done, and he, as well as I, enjoy bathing under my shower which answers well until I get a real one put in. I believe lets of people would make themselves one should they read this and thereby save more than a dollar. It is very simple and cheap.

MES. M. G. WARE, simple and cheap.

MRS. M. G. WARE,

1720 Willard St. N. W.

The Two Voices

By VIRGINIA TERHUNE VAN DE WATER

CHAPTER X. IRING the anxious days following Daniel Rodney's de-Ruth Courtney was frequently with In spite of her friend's loneliness.

Ruth would have felt that her own duty demanded her presence at home if her sister had seemed to need her. But, after the first outbreak of weeping, Doris had turned naturally to her mother for comfort and sympathy. Mrs. Courtney's sentimental na-

ture was stirred to its shallow depths by her child's demand upon ber compassion. She insisted that Deris must come into her room to sleep and petted her as if she had been a baby. She also insisted that the girl seek amusements of various kinds to "take her mind off her Trouble."

And, after a few days of uncertainty as to the outcome of her betrothed's illness, Doris acquiesced

er's plans for her diversion. Laura, on the contrary, had nobody in her home to whom to turn for consolation. The servants, while sorry for their young mistress, could not supply the companionship she needed.

Thus it came about that Ruth spent a number of days in the Rodney home.

Daniel Rodney had telegraphed as soon as he had talked with Hugh's physician. The message told little that was new. It stated that the outcome of the injury was still uncertain, that Hugh was holding his own, and that further particulars would follow by letter.

After that he wrote every day or two. His first letter contained a paragraph that Laura read aloud

"Tell Dorls that we must hope for and believe in the best. I know how hard all this anxiety is for her, but no matter how much she wants to come out here, she must not Ditte gentle resignation to her moth- Scome. Hugh's condition demands

Little Tricks For Women Says Bill, "Because I Know One and Her Witching Ways. She Even in the Story of Karl Muck Has a Black Cat"



light Beside His Own House Dad Makes a Remarkable "Find" of Cigar Store Coupons BY FUNIAINE FOX.



to an easy chair and he rebels against it

"Yet, in the main, he bears his misfortune very well. His one dosire now is to go home, to be near Doris. Tell her to be prepared to give up a good deal of her time to him. He seems to be living on the thought of her." "You will explain all this to

asked "Yes, dear, I will." Ruth promter-I mean now that actual dan-

Doris, wen't you. Ruth?" Laura

light turn. But she knew that she was speaking them with an instinct of self-protection. If Hugh "Now that the news is betwas to return soon, she must get ger is over-you will not need me here so much, and I will be able Rodney house regularly. to devote more time to the demands of my own family." Doris' place, not hers. She tried to give the words a

about and get in all kinds of misout of the habit of coming to the Then the fairy of Sunshine and Shadow Forest, the wonderful things she does will make any young heart slad. Henceforward this would be (To Be Continued.)

Deported Orchestra Leader

By FERI FELIX WEISS.

N IMPORTANT point in the A letter from Karl Muck, de-ported leader of the Boston Symphony Orchestra, published in The Times yesterday, is the revela-tion by Muck himself that he was on a mission to this country for the Kaiser. Apparently the campaign then being waged against Dr. Muck for his anti-American expressions in connection with the failure of the Boston Symphony Orchestra to play "The Star Spangled Banner" at its Providence concert was bearing greater fruit than those making it knew. Verily, it seemed to embarrass Dr. Muck's mission to such an extent that he had requested "our Kaiser" that he had requested "our Kaiser" to recall him to Berlin, and expected action on the request.

At this point, I think it relevant

to give an insight into the internal conditions within the secret service and Department of Justice, to show what difficulty many of its loyal agents met in handling cases such as that of Dr. Muck. At the outbreak of the war America had practically no secret service system. It is not known to the average

American that America is the only country in the world that did not possess a political secret service. Only a few people know, even to-day, that our so-called secret service. vice had almost nothing to do. during the war, with the hunting of German spies in America. Our secret service is the inteligence department of the Treasury Department, and its functions are to hunt counterfeiters and guard the person of the President of the United States.

So when Germany sprang the war,

her propaganda machinations against her enemies were directed largely from this country. We found ourselves wholly unprepared to cope with the situation. The heavy and unequal task had to be undertaken by the investigation bureau of the Department of Jus-

And the tragedy of it all was that the few of these men we had were not all reliable. The service was infested with enemy agents that were planted everywhere in almost every Government department, and quite a few native Americans of Anglo-Saxon stock were outright pacifists, or were infected with Germanism, if they did not have close German affiliations. Likewise Germanism had captured some of our "smart set" in the east, as was evidenced in the Muck case. when many upheld the fiddle against the flag.

Documentary Proof Is Given About Him.

One morning about 3 o'clock four of us were sitting in the smokefilled pair of tiny rooms, which were the home of the Department of Justice agents in Boston. I was who had been working on one of most important plots by German agents in the country, sud-denly called me to his desk and

"Well, there it is written in black and white. I wonder what else they want in Washington to prove Dr. Muck is not German. I hold the original passport, showing that he is a subject of Switzerland. and I hold other documents proving that his father was a Swiss subject You know as well as I do that in any country the citizenship of the son follows that of the father." A sealous defender of Karl Muck in our midst! But my fellow agent did not know that I had other knowledge regarding Germany's activities in America. He did not know that I was justified in regarding Dr. Muck as more danger ous than half a dozen "ven" captains at Washington. In spite of my Austro-Hungarian ancestry, I

I might note here that the man missed from the service, with another operative of unquestionable integ rity. And wasn't Dr. Muck di

Read what he had to say to his In a letter to her he wrote:
... "It is a sad fact, that since the dismissal of the two decent and honorable officials

in the local department of jus-tice about fourteen days age and their replacement by Rath-on-men, my position here is ten times worse than it ever was; and the last New York scandal has made the whole pack more rabid."

From this point onward, the Much issue became national, and our efforts were increased toward pur-

ting him where he and his Ifte belonged—in an interment control.

I was soon ready for a street in the suburban mangion of Miss Marvin. Our chief assigned another man to aid me in this matter, and after thoroughly going over the ground, we set out for the Back bay section to perform a most unpicasant task. As we approached along the walk traversing the lawn, a middle-aged proud-looking we-man met us.

She asked what our business was a bit haughty over our "intrusion." Woman Transformed Into Tigress.

"I wish to see Mrs. Marvin." I replied. "I am Mrs. Mar-

"Well. I wish to speak with you confidentially on a matter of great importance," I answered. She led the way into the house, and after we had taken chairs, I said. "I have a painful duty to perform. Mrs. Marvin. As a representative of the United States Government I have come to ask your permission to search your daughter's room."

This transformed the cool, aristocratic woman before me into a veritable tigress. "How dage you ask to search my daughter's private room?" she damanded.

We waited until she caimed down, and I explained the situation as kindly as I could. She threatened to call the police, and I in-

ened to call the police, and I in-formed her I had authority to dismiss the police who came, and that it would be best for her to submit

to the request.

Eventually she became meck.
"May I telephone to my son" she "That is the very best thing to do." I added. She went to the telephone and. after talking with her son, re-

turned, saying:
"My son said 'Grant their every request; let them go into every corner of the house and help them

In Miss Marvin's bedchamber we found a packet of letters the girl had received from Muck, and they contained most of the connecting evidence we sought. By fitting these letters into what we already had

discovered we were able to arrest the orchestra leader and sent him to Port Oglethorpe, where he should have been interned a year before (Another Installment Temperow.) (Copyright, 1913.)

together. The ends were tasseled

green and the whole blouse was

If you go skating you will wan'

a sporty model I recently discovered trimmed with brushed woo'.
Orange was the favored color as fi

has been all this season, and the white woel trimming expressed naive charm. To keep out the mintry winds, this obliging blouse but toned up close about the throat with

A modern version of the Balkar

buttons covered in self material

blouse was shown in brick colored jersey with bisarre embroidery in

various sulphur shades. The em-broidery was scattered fetchingly across the front of the blouse, and

very stunning indeed was this smart

blouse with its high collered neck

A demure little blouse that wins

your heart "tout de suite" shows

those capricious tiny sleeves that

the Parisiennes favor so strongly Not reaching to the elbow, but fin-

ished with a turn back cul, these

sleeves are the interesting feature

of a blouse of almond green woo

that needs only the simplest skirt to make it a clever costure.

Cruel Fate!

Wool Jersey Overblouses

By Rita Stuvvesant.

HE possibilities for creating stunning winter costumes are unlimited when one combines one of the new blouses with a simple skirt. An overblouse to be smart must be simple and have good lines, that is why these hip-length bleuses are such popular models.

The transparent blouses of the fall have given place to the warm wool jersey blouse and nothing more desirable could be imagined. Gay or dull colorings are being used and one chooses the shade according to the occasion, for sports wear bright, vivid tones, but for afternoon affairs, dull, rich tones are pre-When you preside at the tea table

of your best friend and remove your coat you will show the world an overblouse of Belgian blue wool jersey, that is, if you are a very smart young person. Your heavy blouse will fall considerably below the hips and band itself with wool jersey in a lovely shade of bisque. Sprigs of flowers will be embroidered on this light background in lilac-colored worsted. The waist will be girdled with self-material swathed gracefully about the hips. A wonderful blouse in a fashionable shop window that received much admiration was of maduro brown wool jersey and jade green embroidery. The jade worsted embroidery traced an odd design and there was a clever gir-

dle of green worsted heavily braided

BOOKS

FOUR LITTLE JIGS THAT DIDN'T

HAVE ANY MOTHER. By Kenneth

G. Duffield. Philadelphia: Heary Al-

THE WISH PAIRY OF THE INSHINE

AND SHADOW FOREST. By Allow

R. Colver. Philadelphia: Henry Al-

Two fine little "bedtime" books

for small children. The "heroes" of the books will delight the hearts

of the young ones, as they are lit-

tle pigs and fairies, and nothing is

dearer to the child's heart than the

fairy. And the pigs, well they were "out of luck" because they didn't

have any mother, and couldn't get

er didn't know what a little pig

should have to live, so they roam

along very well because their fath

temus Company.

temus Company.

As his family knew well. Atkins was not a smoker. Recently he was going to entertain some distinguished guests, and wanted to de the thing properly.

His first move was to order some particularly choice Havana cigars. which cost half a dollar each. But it seems the cigars arrived before it was made known at home that the guests were expected. That evening Mrs. Atkins said to

ber husband:

"Oh, by the way; some cigars came for you today-evidently a gift from some one! Knowing you didn't smoke, I gave them to the plumbers who were working in the

Frank, At Any Rate.

After he had been demobilized. Simpson went to the photographer and was taken in all sorts of poses in his uniform, soon to be di carded.

He was proudly showing all these to a friend, when he asked: Which do you think is the best.

The other man was disgrated at Simpson's vanity, and promptly: "Well, personally, think I May

best the one where ing the gas mask!"