

## IN WOMAN'S REALM

**Bits of Interesting Things for the Housewife and the Home of the Wage-Earner, Contributed by the Ladies Into Whose Homes The Connecticut Labor Press is a Welcome Visitor**

### ECONOMIZING ON CHILDREN'S FOOD

By EMBLYN L. COOLIDGE, M. D.

In feeding young children we have to consider the future quite as much as the present; they are undergoing constant development, and to provide for sound bones, muscle and nerve tissue we must supply the right kind of food for the growth of all these parts.

Children positively must have a variety of food elements. There is no greater mistake than feeding a child a decidedly one-sided menu. Take, for example, the child who has been given too much starchy food—very often too much sugar in the diet will produce the same symptoms, so we may consider these together. The child fed on this sort of diet is usually very fat, but the flesh is flabby, the skin very white, the abdomen very prominent, the bones often curved badly, and the child perspires frequently and then chafes cold on the slightest provocation. He is listless, has headache and frequent attacks of vomiting or diarrhea, with fever and restless nights.

A different chain of symptoms is seen in the child who has been fed on too much fat. Here the skin has a muddy tinge, the tongue is coated, there are dark circles under the eyes, the breath is foul, and the bowel movements are very light or show particles of undigested fat. Vomiting and diarrhea may also be present.

The child who has had too much protein is apt to be thin and nervous, and often has headache and coated tongue also.

There is no doubt that it is expensive to feed a child in the most appropriate style, but there are a few changes we may make to lessen the cost and at the same time not injure the child. Let us take the chief articles found in model diet lists for children and see what we can do to find less expensive substitutes.

**Milk.** Never buy cheap milk; if necessary give less in quantity, but have the quality always the best. Most children who have a varied diet will need a pint or even more of milk daily, and very often it is advisable to substitute one glass of buttermilk, which is cheaper than sweet milk, for the same amount of sweet milk once daily. Some children who take fats badly do much better on buttermilk entirely.

**Soups.** If you have a garden of your own, very nourishing and very inexpensive vegetable soups may be made for children. Even if you must buy vegetables they are usually cheaper than meat, and in summer, at any rate, vegetable soups or purees are better than animal broths. If you are at the seashore fish chowder or clam soups may be given to children over two years of age if they agree.

**Meats.** Growing children need a little meat, say twice weekly at least, but at other times fish and the soups that contain a large amount of protein may be substituted. In some parts of the country one article will be less expensive than others. Soups that are the best meat substitutes are lentil soup, soy-bean soup and legume soup. Any one of these—with a green vegetable and one starchy vegetable, bread and butter, and with either fruit or a simple milk pudding—makes a suitable dinner for a child several times weekly when meat is not used as the main article.

**Vegetables.** Some green vegetables are essential—spinach, carrots, young tender beets, peas and beans in various forms are the best to select and are apt to be fairly inexpensive. Starchy vegetables such as potatoes, rice, macaroni and spaghetti are needed in small quantities at least. To get the most good out of potatoes bake or boil them in their jackets.

**Cereals and Breads.** There are no good substitutes, but to get the most food value out of cereals cook them very thoroughly, and if cereal flours are used for cereal jellies try to get standardized flours. Whole-wheat breads and crackers are usually best for young children. Bread made by the hand is very fresh. Less starchy food than is usually given would be better for the average child.

**Fruits.** These are essential, but the cheaper ones may be used. If cooked they usually agree better with young children, and the small amount of sugar used is permissible in most cases. Fruit juices may be given raw.

**Fats.** These are obtained from butter, a little lard or oil, and are needed in small quantities by most children. They should never be given in excess.

### ATTRACTIVE BOUDOIR CAP.

A most attractive boudoir cap can be made by cutting a round crown of double net. Gather one side of a strip of net two yards long and seven inches wide. Sew it to the round crown. At the other side fold and make a casing for an elastic.

Sew a lace edging two inches wide around the net, applying it without any gathers, as it will be sufficiently full when the cap is drawn up with the elastic drawstrings.

The crown is finished with a narrow lace edging, which is slightly fuller as it is sewed in place. The crown can also be decorated with embroidery, some with colored silk and some with ribbon flowers, sewed to the casing, will produce a very lovely cap.

### BREAD TRAY AND PLATTER SET

You can make a bread tray and platter set when you are tired of making dollies and center pieces. The bread tray dolly is, of course, quite small and is intended for the inside of the tray.

The platter dollies are larger and are intended to rest under the roast or steak plate.

These sets may be made in several ways. One very beautiful set was of pink linen, with five petal blossoms and formal leaves worked in solid stitch. Connecting the blossoms are little lines of eyelids. The edges of the dolly are straight and buttonholed stitched and this, in turn, is edged with cluny lace.

The lace about the larger dolly is about two inches in width and that about the smaller platter dollies one inch. The lace used for the dolly platter should be from one-half to three-quarters of an inch in width.

### FRILLED VEST AND COLLAR



Charming vest and collar of frilled embroidered cream net. It will add much to any one-piece dress or tailored suit.

### LATEST FASHIONS IN BRIEF

Braiding is More Popular; Angora Used on Sport Hats; Butterfly Bustle Drapery Worn.

Braiding is becoming more and more popular for all sorts of embroidery. One of the prettiest fashions imaginable is the white ostrich mounted on amber.

A very chic design for a suit shows a mandarin embroidered coat worn with a plaited skirt.

The satin frock with sheer chiffon sash is a favorite and the fancy is a charming one.

It is predicted that metallic trimming is to be much in evidence on the new fall blouses.

Angora will be much used on fall models of sport hats of the better type, while crepe satin in all colors is again returning to favor.

The soft flowing art's tie bow, placed on a draped turban, with the loose ends hanging down and touching the left shoulder, is today the most striking small hat trimming.

The butterfly bustle drapery is pretty for evening wear, but with a persistency which is astonishing women generally have declared for the straight frock, which is always graceful, comfortable and usually easy to wear.

### HOW PANAMA HATS ARE MADE.

Virtually every inhabitant of San Pablo, Colombia, is from childhood an expert weaver of hats. We were told that in all the history of the town, says Harry A. Franck in the Wide World Magazine, only one boy had been too stupid to learn to weave.

The government telegraph operator of San Pablo had a record of six hats a week the year round. That was probably at least double the average output, for very few worked with such marked industry. The overwhelming majority are amateur weavers. For his purpose of spending money, the village sports who plans a celebration, the Indian whose iron-lined stomach craves a draft of the fiery cana, the pious old woman who at least to get the good will of her curia, all fall to and weave a hat in time for the Saturday market.

The "straw" is furnished by the toquilla plant, a reed somewhat resembling the sugar cane in appearance. If left to itself, the plant is length blossoms out in the form of a fan-shaped fern. Once it has reached this stage, however, it is no longer useful to the weaver. For his purpose, the leaves must be gathered while still in the stalk. The green layers that would have expanded later into leaves are spread out and cut into narrow strips with a comb-shaped knife. Then the cutting, the more expensive the hat. Between the material of a two-dollar and a fifty-dollar panama there is no difference whatever, except in the width of the strips. Boiled and laid out in the sun and wind, these curl tightly together. They are then bleached white in a sulphur oven, and are sold to the weaver in the form of tufts not unlike broom straw or a bunch of prairie grass.

The weaving of the panama begins at the crown, and the edge of the brim is still unfinished when the hats are turned over to the wholesale dealer. Packed one inside the other in bales a yard long, they are carried on mule back to Pasto. The more skillful workmen bind in and trim the edges. They are then placed in large mud ovens of beehive shape, in which quantities of sulphur are burned. Next they are laid out in the back yard of the establishment to bleach in the sun; they are rubbed with starch to give them a false whiteness; and finally men and boys pound and pound them on blocks with heavy wooden mallets, as bent on their utter destruction. They toss them aside at last, folded and beaten flat, in the form in which they appear eventually in the show windows of our own land.

### DOES THE EATING OF ICE CREAM OR PIE INTERFERE WITH DIGESTION?

No! The eating of ice cream along with cake or pie leads to the formation of a more satisfactory gastric juice than is produced when cake or pie is eaten without the ice cream. There is apparently little basis for the claim that ice cream, because of its low temperature, interferes seriously with digestion in the stomach by checking the activity of the glands which manufacture the gastric juice. It must, of course, be borne in mind that ice cream, under favorable circumstances, is a rich food which itself requires a moderate time for digestion. In fact, it is one of the most nutritious of desserts, due to its high content of fat and sugar. It is rather low in protein, however.

Frozen custard stimulates the stomach much the same as ice cream and is digested in about the same time.

## TO MEET FASHION

**Beauty Is Sacrificed by Paris Women for Style.**

Many Are Willing to Disfigure Features in Order to Follow Prevailing Mode.

Not long ago, states a Paris correspondent in Vogue, in one of the crowded theaters of the boulevard, a fair-haired woman, sitting several seats in front of me, bowed. "But why should she speak to me," I wondered, for it was no one that I knew. Presently, however, I realized in superb fashion, she left her chair, and when she was quite close to me, I realized with amazement that it was the glorious Marthe, once famous for her dazling beauty and animation.

How appalling that any woman should be willing to so disfigure herself in order to follow the mode! From a perfect oval, her face had become so elongated that her chin projected, and there were perceptible hollows beneath her cheek bones. Since it is the fashion to be thin, there are certain women who, although they possess beauty so rare that it should be considered a sacred charge, will become absorbed by this stupid craze to reduce their weight. This does not apply to one woman alone, for there are eight or ten in every group who change from a mandarin into a certain far from improved.

Often the apparent plumpness of a woman is, in reality, the result of unwise selection of frocks. Too many among those who would be considered irresistible fail to understand that they cannot gown themselves in the same style as their exceptionally slender friends. It is merely a matter of realizing the proper and becoming line, whether one be slim or inclined to rounding curves.

More than ever are women affecting ornaments for the hair. It is even possible to wear diadems and bandeaux of a sort of frosted passementerie made entirely of imitation diamonds. Even women who possess most beautiful jewels do not hesitate to appear wearing one of these ornaments, with a result that is truly surprising in its effectiveness.

It may be because the search for them through the old parts of Paris is found to be amusing. One has to make one's way through a crowded street full of delivery wagons, enter a workman's house, clamber up a staircase that is falling to pieces, where finally one discovers the counter behind which a smiling shopkeeper displays the marvels of her stock. These creations made of imitation stones are copied exactly after the models of the great jewelers, and everyone from the most fastidious duchess to the most modest bourgeoisie who longs to imitate her, has climbed the terrible dark staircase to capture the head dress which will make her as fascinating as Cleopatra or Catherine of Russia.

### WHY SHOULD MONDAY BE WASH DAY?

Ever think about it? Well, it is because back in 1682 the private houses of London were supplied with fresh water only twice a week. One of these days was Monday, and Monday has been wash day ever since.

### FEMININE NOTES OF INTEREST

It is a curious fact, if you will look around, that a boy under 15 is, generally speaking, handsomer than a girl. The reason for this is that the boy's form is more like that of the mature woman than that of the girl. But between 18 and 25 the case is reversed and the girl is more beautiful than the young man. Then once more the contrast is reversed and a man between 40 and 60 is apt to be more handsome than a woman, for the average woman by the neglect of the laws of health and exercise becomes earlier too round, too angular, while the man, with exercise, keeps himself "fit."

Give a girl a chance to say one bright thing to you, and comment on it, says a writer, and she will love you more than if you had said a hundred bright things to her.

The waste of bread is inexcusable, since there are numerous ways of converting stale bread into nourishing and palatable dishes.

To keep another man from kissing his wife the Bongo man in South Africa adopts a most effective method. The lower lip of the woman is extended horizontally till it projects far beyond the upper, which is bored and fitted with a coner plate or a nail; sometimes by a ring, and at other times by a stick of wood the size of a match. Of course the method is extremely effective—so effective, in fact, that the husband cannot kiss his wife!

A widower was deeply grieved when his wife passed away, and he had sculptured on her tombstone: "My light has gone out."

Then he married again, and he went to Bishop Potter and suggested that his remarriage might seem to be at variance with the inscription. "Don't you think I had better have it taken off of the stone?" he asked.

"No," answered the bishop. "I'd just put under it, 'I have struck another match.'"

### DOES EATING ICE CREAM FOLLOWED BY COFFEE CAUSE DIFFICULTIES?

No! The temperature of ice cream ranges from 18 to 21 degrees Fahrenheit, whereas coffee at 122 degrees Fahrenheit is about as hot as one wishes to drink. The drinking of hot coffee after ice cream raises the temperature of the food substances in the stomach, and thus lessens the cooling effect of the ice cream upon the stomach walls. Digestion, therefore, proceeds more quickly when ice cream is followed by hot coffee than when coffee is taken. If a hot drink is taken to assist the body in raising the stomach temperature to the normal point the body must use its own heat to bring about the temperature change. Nearly 30,000 small calories of heat are required to raise the temperature of half a pint of ice cream from 19 degrees Fahrenheit to the temperature of the body. On the other hand half a pint of ice water at 50 degrees Fahrenheit may be raised to the temperature of the body by less than one-third that amount of heat.

### BOTTLING YOUR FRUIT JUICES

What do you drink in hot weather, or use as a beverage for afternoon and evening refreshments, not only in hot weather but throughout the year? Have you ever used fruit juices? They are made, these fruit juices, from soft fruits and berries, from citrus fruits, such as oranges, lemons and grapefruit, and from apple cider.

The economical part about it is that you do not have to buy bottles for the juices. Any bottle which you happen to have in the house will do. Old catchup, pickle, olive, ginger-ale, grape juice bottles—any bottle, in fact, that will hold a pint or over is quite satisfactory.

The juice is pressed out of the raw berries or fruit, strained, placed in a kettle and slowly heated to 210 degrees Fahrenheit—a temperature just below the boiling point. The bottles into which the juice is to be poured should be washed and placed in boiling water to sterilize.

Pour the hot fruit juice into the hot sterilized bottle up to the shoulder of the bottle or within two inches or two inches and a half of the top, and stop the bottle with a cotton cork. This is made by placing a small tight roll of cotton in the center of an oblong piece of the bottle or within two inches or two inches and a half of the top, and stop the bottle with a cotton cork. This is made by placing a small tight roll of cotton in the center of an oblong piece of the bottle or within two inches or two inches and a half of the top, and stop the bottle with a cotton cork.

After the cotton stopper is adjusted—before paraffining the bottles or adjusting corks—place the bottles on a wire or wooden rack in a boiler or fruit canner; the canner should be deep enough to allow the water to come just to the level of the juice in the bottles. The water must have free circulation under and around but not above the bottles. Be sure that they are so arranged that none of them will tilt or fall while in the boiler. Placing a wire frame or wooden slats crisscross in the boiler will keep the bottles from toppling.

The water in the boiler should be cold when the bottles are put in, and heated to the boiling point, which is 180 degrees Fahrenheit; it should remain at this temperature for 30 minutes. This is one of the most important steps in the preserving of fruit juices, because the delicate flavor of the fruit is lost if it is cooked at too high a temperature.

The water should never go above the simmering point, and if this seems to

harm the flavor it is better to cook it for a longer period of time at a lower heat, for instance, 40 minutes at a temperature of 165 degrees Fahrenheit. In preserving citrus fruit juices, such as oranges, grapefruit and lemons, or apple cider, the temperature should not go above 150 degrees for 40 minutes, as the flavor of these juices is spoiled when they are cooked at a high temperature.

When the juices have been properly sterilized push the cotton stopper below the rim of the bottle and then seal with paraffin or wax. A cork may be inserted if preferred; if the cork is exceptionally porous, dip the end into paraffin in order to make the seal complete. Do not remove the cotton stopper from the bottle, as it should be tight enough to fit into the neck, without touching the liquid, and is easily removed with a wire when the bottle is opened.

Soft fruit juice: Pick and wash the fruit thoroughly. Crush with a spoon, or mash through a potato ricer or fruit press. Strain, add half a cupful of sugar to every pint of juice. The sugar is not necessary to preserve the juice down into the bottle, as a matter of taste. Pour the juice into a preserving kettle and slowly heat it to 210 degrees Fahrenheit, or just below the boiling point.

Be sure the juice does not boil, as this will spoil the flavor. Pour the juice into a hot sterilized bottle to within two inches or two inches and a half of the top, so that it comes just about to the shoulder of the bottle. Make a cotton stopper and insert it in the bottle. Place the bottle on a wire rack in a deep boiler of cold water; the water in the boiler should come above the level of the juice in the bottle. Heat the water to a temperature of 180 degrees Fahrenheit, known as "simmering," and keep it at this heat for 30 minutes. If the water is allowed to boil the delicate fruit-juice flavor is destroyed.

Remove the bottle at the end of the 30 minutes, push the cotton stopper down into the bottle, seal with paraffin or wax, or stop the bottle with a cork. Turn the bottle on the side to make sure it does not leak, label and store it. Any soft-fruit juice—strawberry, blackberry, mulberry, elderberry, gooseberry, cherry, grape—can be preserved in this way.

Tell a woman, casually as it were, says an authority on the fair sex, the effect of her beauty or intelligence on a third party, and it will win her to you more than a bushel of your own best compliments.

### FISH

#### Baked Bluefish, Sea Trout, Etc.

Have the fish cleaned and split and the backbone removed. Brush a baking pan with drippings; lay the fish, skin side down; dust with salt, pepper, and flour; pour over two tablespoonfuls of melted butter or drippings and half a cupful of milk; place in a hot oven and bake for from 20 to 25 minutes, or until nicely browned. Remove to a hot platter, sprinkle with chopped parsley, and garnish with slices of lemon dipped in chopped parsley. Two tablespoonfuls of melted butter with two tablespoonfuls of chopped parsley may be poured over the fish. Boil, drain and mash potatoes; arrange them in a border around the fish with a tablespoon, then sprinkle the entire dish with paprika.

#### Broiled Fish

All fish are broiled in the same way: Prepare the fish as for baking; brush a broiler with lard or ham drippings; place the fish in the broiler, the thin parts on top of each other (otherwise they will burn). Turn the broiler often until the fish is well done. Put the fish on a hot platter, cover with two tablespoonfuls of melted butter to which have been added salt and pepper to taste and one tablespoonful of lemon juice. Garnish with parsley or water-cress and lemon.

#### Small Fish Can Be Baked

Scale the fish and remove its head; then split and remove the center bone; cut away the small bones along the edge of the fish. Wash and dry it between pieces of cheesecloth. The fish must never remain in water after it has been scaled. Brush a baking dish with drippings, put in the fish, its skin side down, pour the tomato sauce over it and bake in a hot oven for from 25 to 30 minutes. Before serving, sprinkle with parsley.

#### EVER HEAR HOW CONSOMME CAME TO BE MADE?

Well, to chew one's food wasn't good manners during the reign of Louis XVI in France, so his cook invented various soups so that folks could eat without chewing.

The union label makes woman the strongest as well as the gentlest of God's creatures.

### THE STORY OF A SLICE OF BREAD

In many homes one or more slices of bread are thrown away daily. Sometimes it is a stale quarter or half a loaf.

Do you know— That a good-sized slice of bread weighs one ounce, and contains about three-fourths of an ounce of flour? That if in the 20,000,000 homes in our country a slice of bread is wasted daily, then, say, 14,000,000 ounces, or 875,000 pounds, or enough flour to produce 1,000,000 one-pound loaves of bread, is wasted daily?

That in one year this aggregated waste is 319,000,000 pounds of flour, or 1,500,000 barrels, or enough for 365,000,000 loaves of bread?

That it requires 4½ bushels of wheat to produce a barrel of ordinary flour? That if 1,500,000 barrels of flour are wasted nearly 7,000,000 bushels of wheat are wasted?

That our country produces an average of 149-10 bushels of wheat an acre, and if the average waste in your home is a single slice of bread a day, the entire wheat product of 470,000 acres is wasted a year?

That, in addition, there are wasted the time and energies of an army of farmers, railroad and flour-mill men, bakers and many others involved in the handling from farm to waste, to say nothing of the money, machinery, light, fuel, freight-car, railroad and other transportation service?

You do not believe this? Then make an honest test, by ascertaining the average daily waste in your neighborhood, and you will find that, when it is one slice a day or less, the average, when applied to 20,000,000 homes, will prove appalling and be altogether too great to be tolerated.

### MOST REMARKABLE MAN.

You hear it said of this man and that man that he is "the most remarkable man in America." But who is there more truly amazing than Thomas A. Edison?

Take him right from his early childhood:

He was sent to school at six, was always at the foot of his class, and was sent home by the teacher, at the end of three months, as being "too stupid" to stay in school.

Those three months were all the schooling that Edison ever had—the rest of his early education he got from his mother.

Read The Labor Press—Labor's paper.

# Labor's Buying Guide

**Business Concerns Who Are Members of the New Haven Trades Council's Co-Operative Campaign**

**In Accordance with the Policy Adopted by the New Haven Trades Council it is Our Duty to Co-operate with Those who Co-operate with Us. Consult this List Carefully before Making any Purchases. Every Concern Represented Here Wants Your Trade Enough to Bid for It Directly Through Our Own Labor Newspaper.**

<b>AUTOMOBILES</b> The Howard Company, 228-260 Boulevard, near Kimberly Ave. The White Motors Co., 266 Crown St. <b>AUTOMOBILE GARAGE</b> The Howard Company, 228-260 Boulevard, near Kimberly Ave. <b>AUTOMOBILE SUPPLIES</b> The White Motors Co., 266 Crown St. <b>AUTOMOBILE TIRES &amp; TUBES</b> A. E. Alling Rubber Co., 7-9-13 Church St. Orange & Elm Tire Co., 53 Elm St. Save 40% to 50%. Central Automobile Tire Co., Cor. College and Crown Sts. <b>BAKERIES</b> Chamberlain, "The Cruller Man," 147 Temple St. Merry's (Barker System) Bakery, 392 State St. <b>BANKS</b> Connecticut Savings Bank, corner Church and Crown Sts. First National Bank, 40-42 Church St. Mechanics Bank, The Church and Center Sts. Merchants National Bank, State corner Church St. National Savings Bank, 145 Orange St. New Haven Savings Bank, Orange corner Court St. Union & New Haven Trust Co., The, 57 Church St. <b>BOOTS AND SHOES</b> Besse-Richey Co., 784 Chapel St. Cummings & Frawley, Boston Branch Shoe Store, 845 Chapel St. Sorosiss Shoe Co., 814 Chapel St. <b>BUILDERS SUPPLIES</b> New York Plumbing & Masons Supply Co., 43 Dixwell Ave. <b>CAMERAS</b> City Hall Pharmacy Co., The, 159 Church St., next to City Hall. <b>CARPETS AND RUGS</b> Bullard's, 91-97 Orange St. W. B. Hall, 458 to 470 State, near Elm St. Window Shade Co., 75-81 Orange St. <b>"C. E. Z." GAS LIGHTS</b> Gas Co.'s Appliance Dept., 70 Crown St. <b>CHECKING ACCOUNTS</b> First National Bank, 40-42 Church St. Mechanics Bank, The Church and Center Sts. Merchants National Bank, State corner Church St. Union & New Haven Trust Co., The, 57 Church St. <b>CIGARS</b> The Gillespie Drug Co., 2 stores, 744 Chapel St., and 63 Chapel St. <b>CLEANERS AND DYERS</b> West Haven Tailoring Co., 499 Campbell Ave., and 25 Grove St. <b>CLOTHIERS</b> Besse-Richey Co., 784 Chapel St. Hymans, Inc., 18 Church St. J. Johnson & Sons, "The Live Store," 85-89 Church St. <b>COAL</b> The Howard Company, 228-260 Boulevard, near Kimberly Ave. <b>CONFECTIONERY</b> The House of Hasselbach, the home of home made candy and ice cream. Under new management, J. A. DeBowes, Mgr. <b>CRULLERS</b> Chamberlain, "The Cruller Man," 147 Temple St. <b>DIAMONDS</b> The Bijou Jewelers, The Store of Quality, 32 Church St. <b>DRAPERIES</b> Window Shade Co., 75-81 Orange St.	<b>DRUGGISTS</b> The City Hall Pharmacy Co., 159 Church St., next to City Hall. The Gillespie Drug Co., 2 stores, 744 Chapel St. and 63 Chapel St. <b>DRY GOODS</b> Sugenheimer & Sons, 15-19 Church St. <b>EDISON PHONOGRAPHS</b> The Edison Shop, The Pardee-Ellenberger Co., Props., 964 Chapel St. <b>ELECTRIC LIGHT</b> The United Illuminating Co., 128 Temple St. <b>ELECTRIC POWER</b> The United Illuminating Co., 128 Temple St. <b>ELECTRONIC SUPPLIES</b> New Haven Electric Co., Wholesale and Contracting, 50 Crown St. Retail Store, 940 Chapel St. <b>EXPRESS</b> Connecticut Co., Express Dept., Commerce St., New Haven. <b>EYEGLASSES</b> Fahy, Optician, 148 Temple St., Liberty Bldg., Next Olympia Theatre. <b>FIRE BRICK MFPS.</b> The Howard Company, Manufacturers, 228-260 Boulevard, near Kimberly Ave. <b>FLOOR COVERINGS</b> Bullard's, 91-97 Orange St. Window Shade Co., 75-81 Orange St. Boston Furniture Co., 821 and 823 Grand Ave. <b>FLORISTS</b> John J. McQuiggin, 123 Church St. (opposite the Green). S. H. Moore Co., 1054 Chapel St., Phone Liberty 3740 and 3741. The Myers Flower Shop, 936 Chapel St. <b>FLOWERS BY TELEGRAPH</b> Delivered anywhere—S. H. Moore Co., 1054 Chapel St., Phone Liberty 3740 and 3741. <b>FURNISHINGS</b> Besse-Richey Co., 784 Chapel St. J. Johnson & Sons, "The Live Store," 85-89 Church St. Pagers, 6-8 Congress Ave., and 741 Grand Ave. <b>FURNITURE</b> Bullard's, 91-97 Orange St. W. B. Hall, 458 to 470 State, near Elm St. S. Stein, 57 Broadway. Boston Furniture Co., 821 and 823 Grand Ave. <b>FURS AND FUR WORK</b> The Friend E. Brooks Co., 125 Church St. <b>GAS HEATERS AND RANGES</b> Gas Co.'s Appliance Dept., 70 Crown St. <b>GROCERIES</b> E. Schoenberger & Sons, 615 Howard Ave., 339 Grand Ave., 360 State St., 11 Shelton Ave., 151 Dixwell Ave., and 28 Congress Ave. <b>GAS WATER HEATERS</b> Gas Co.'s Salesroom, 70 Crown St. Send for Booklet. <b>HABERDASHERS</b> Dan Carroll, 172 Temple St. <b>HARDWARE</b> N. T. Bushnell Co., 289-295 State St. <b>HATS</b> Besse-Richey Co., 784 Chapel St. Hardy Hat Co., 216 Meadow St. J. Johnson & Sons, "The Live Store," 85-89 Church St. Pagers, 6-8 Congress Ave. and 741 Grand Ave. <b>HEATING APPARATUS—PIPELESS FURNACES</b> Caloric Furnace Co., 67 Elm St., New Haven. <b>HOME MADE ICE CREAM</b> The House of Hasselbach, the home of home made candy and ice cream. Under new management, J. A. DeBowes, Mgr. <b>HOT BREAD HOURLY</b> Mory's (Barker System) Bakery, 392 State St. <b>ICE CREAM</b> The House of HASSELBACH, 796 Chapel St. <b>JEWELERS</b> The Bijou Jewelers, The Store of Quality, 32 Church St. Samuel H. Kirby & Sons, Inc., 822 Chapel St. <b>LADIES' BOOTS AND SHOES</b> Cummings & Frawley, Boston Branch Shoe Store, 845 Chapel St. Sorosiss Shoe Co., 814 Chapel St. <b>LADIES' OUTFITTERS</b> Braus Cloak & Suit Co., 813-817 Chapel St. Hymans, Inc., 18 Church St. <b>LAUNDRIES—SHIRTS AND COLLARS</b> The Nonpareil Laundry Co., 271 Blatchley Ave. <b>MACARONI MFPS.</b> New England Macaroni Co., 445 Chapel St. <b>MASONS' SUPPLIES</b> The Howard Company, 228-260 Boulevard, near Kimberly Ave. <b>MEATS</b> E. Schoenberger & Sons, 615 Howard Ave., 339 Grand Ave., 360 State St., 11 Shelton Ave., 151 Dixwell Ave., and 28 Congress Ave. <b>MEATS AND VEGETABLES</b> Rowland Bros., 475 Campbell Ave., West Haven. <b>MECHANICS' TOOLS</b> The John E. Bassett & Co., 754 Chapel St. and 214 State St. N. T. Bushnell Co., 289-295 State St. The C. S. Mersick & Co., 290 State St. <b>MEN'S FURNISHINGS</b> Hymans, Inc., 18 Church St. <b>MEN'S OUTFITTERS</b> Besse-Richey Co., 784 Chapel St. <b>MILLINERY</b> Sugenheimer & Sons, 15-19 Church St. <b>MISSSES' AND CHILDREN'S SHOES</b> Sorosiss Shoe Co., 814 Chapel St. <b>MOTORCYCLES</b> Indian Motorcycle Agency, 108 Court St. <b>MUSICAL INSTRUMENTS</b> The Edison Shop, The Pardee-Ellenberger Co., Props., 964 Chapel St. Roy J. Ward, 176 Temple St. <b>PAINTS—OILS—VARNISHES</b> The Booth & Law Co., 35 Crown St. H. M. Hodges & Bro., 2 stores, 952 Chapel St., and 290-
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