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Cynthia Grey's Column
An Interesting Miscellany

FOR THE WOMAN OF TODAY

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Women at Work and Play.

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Advertiser Patterns



9518—A New and Practical Apron—Ladies' One-Piece Apron.

This model affords protection and covering to the dress and is comfortable and neat in appearance. It is fitted by a dart under the arms, and has ample pockets in front. Gingham, chambray, percale, lawn, cambric, muslin, alpaca or denim may be used for this design. It is easy to make, and may be trimmed with edging, or the free edges may be scalloped and embroidered. The pattern is cut in three sizes: Small, medium and large. It requires 2 1/4 yards of 27-inch material for the medium size.

A pattern of this illustration mailed to any address on receipt of 10 cents in silver or stamps.

PATTERN DEPARTMENT OF THE ADVERTISER.

Please send above-mentioned pattern as per directions given below, to:

Name.....

Town.....

Province.....

Age (if child's or misses' patterns).....

Measurement—Bust..... Waist.....

CAUTION—Be careful to inclose above illustration, and send size of pattern wanted. When the pattern is sent measure, you need only mark 22, 24, or whatever it may be. When in waist measure 22, 24, 26, or whatever it may be. If a skirt, give waist and length measure. When misses' or child's pattern, write only the figure representing the age. It is not necessary to write "inches" or "years." Patterns cannot reach you in less than one week from the date of order. The price of each pattern is 10 cents in cash or in postage stamps.

FARM WOMEN PLAN A MODERN FARM HOME FOR PANAMA EXHIBIT



Special Correspondence.
Denver, Col., April 15.—Mrs. Agnes L. Riddle is one of the group of farm women who are planning to have a modern farm home at the Panama-Pacific exposition at San Francisco during the exposition. The novel feature will be "mothered" by the entire International Congress of Farm Women. The site has already been donated, and ground will be broken in May.

Mrs. Riddle has served two terms in the Colorado Legislature as well as being a very successful farm woman in her own state.

RHUBARB IS MORE BENEFICIAL IF THE TENDER SKIN IS LEFT ON

Wilted Rhubarb Contains Less Water So Is Best for Pie-Making—Ss Says the Doctors

Thousands of cooks and housewives are in the dark as to the proper method of preparing and cooking that much-beloved vegetable rhubarb, which comes so near being a fruit.

Our mothers usually pulled the stalks, cut off the leaves and took a knife and stripped off the skin in long, narrow strips before the remaining portion of the stalks was cut into short pieces for cooking.

The proper way is to remove the leaves and an inch or more of the stalk next to the leaf, and then thoroughly wash and remove all that slippery matter that is on the end next to the root.

Leave Skin On.

If there are any rusty spots, or worm holes, those should be cut out, but all the rest of the skin should be left on the stalk, and the whole thing cut into short sections and cooked with the skin remaining.

The highly-colored skin gives the cooked product a much nicer appearance, and

better still, there is a flavor derived from the skin that cannot be secured in any other way.

Physicians say that rhubarb cooked or baked in pies or puddings is much more healthful if the skin is left on and cooked with the centre of the stalks.

Another important fact not generally known about rhubarb is that it is not spoiled when it wilts or withers a bit in lying about the market or the kitchen.

The fact is, when rhubarb is somewhat wilted and looks as if it were rather stale, it is nearer right for making pies than when it is just freshly pulled. Some experienced cooks will let rhubarb lie about for two or three days before they use it.

The reason for this is that the plant is a great part water. When prepared for food it is very juicy, and when baked in pies the most of the juice bursts and allows the surplus juice to run out in the pan in which they are baked, making an unpleasant mess and causing the pie to be ruined, so far as appearance is concerned.

Cynthia Grey's Mail-Box

[Correspondents are requested to make their inquiries as brief as possible, and to write on one side of the paper only. It is impossible to give replies within a stated time, as all letters have to be answered in turn. No letters can be answered privately.]

From School Girl.

Dear Miss Grey—As you help so many others I am going to trouble you with a few questions:

1. What is the meaning of Mona? It is a girl's name.

2. I am five foot four and am fifteen years old, what should I weigh?

3. What is good to clean brown kid gloves? Yours truly,

A SCHOOL GIRL.

Ans.—1. Mona is a girl's name derived from a Latin root meaning lonely or remote.

2. About 104 to 108 pounds would be a good weight.

3. Many of the stores where gloves are sold sell patent pastes and other preparations for glove-cleaning. To wash them in gasoline is a very favorite method. Be sure to do the wash away from fire.

To Be Married in May.

Dear Miss Grey—I am to be married in May. I want to have a rather small wedding, with just my dear friends and a few close relatives. How can I omit the numerous relatives without hurting their feelings? I hardly ever see them and care nothing about them, and still I am certain that they will feel that they should be invited. Is it proper nowadays for the guests all to kiss the bride?

A—1. I would send out announcement cards to all friends and relatives, and then write informal little notes to those whom you wish to witness the ceremony. When a girl marries is one time in her life when she has the privilege of having things just as she wishes. If a guest offers to kiss the bride, she has to accept it, but in your case they will probably be only those present who would feel sure that their caresses would not be unwelcome.

For Box Social.

Dear Miss Grey—Would you kindly answer the following questions:

1. What would be nice to put in a box at a box social, and how to arrange it?

2. What will remove warts?

3. What are the meanings of these names: Dorothy, Aubrey, Hattie, Clifford, Lilian, Olive and Douglas?

4. Hoping to see this in print as soon as possible, we remain,

A—A variety of sandwiches, home-made pickles, hard-boiled eggs, tarts, cake and an orange apiece.

2. Generally to keep a wart well saturated with castor or sweet oil for some time finally causes it to disappear.

3. Dorothy, the gift of God; Aubrey, ruler of spirits; Hattie, from Henrietta, meaning the head of a house; Clifford, able adviser; Lilian, a lily; Olive, peace; Douglas, fiery chief.

It is a Wonder.

Dear Miss Grey—I read your column every day, and certainly it is very helpful. I am a wonder to me that you aren't about dead answering such tiresome questions. But you have one consolation, and that is: they are appreciated.

1. I am 17 years of age, have fair hair and blue eyes, but a very pale complexion. What are my colors?

2. Can you tell me anything about Miss Ada Jones, the singer?

3. What education is required to post-graduate in singing and elocution? What education is required to become an actress like Billie Burke and Lillian Russell?

4. Don't you think an actress can lead a good life? Some people think that the person, not the position,

5. What education has Billie Burke? Thanking you ever so much, I. H. O.

A—I am sure it is very kind of you to say that this column is appreciated. I sincerely hope that it is of help to its many readers.

1. As you are pale and fair, you will be able to wear dainty colors, such as rose, pale blue, mauve, etc., especially well. Blue will be particularly becoming, I think.

2. Sorry, No.

3. Your question is almost impossible to answer. It is not altogether a matter of education; ability counts for more, I think, than the education itself. Any amount of the latter will not make you sing, recite or play well, unless you possess particular talent along one of these lines. If you were to write to an advanced teacher, or

to a conservatory and arrange for a test, they could then advise you whether you possessed sufficient ability, and give an idea of the cost as well.

As to becoming an actress, here again it is ability that counts for most.

4. An actress probably encounters more temptations in her life than any other woman, yet I think it quite possible to become an actress and still remain good.

5. I do not know. She received her education in schools in London, Eng., and Paris, France.

Your last questions were of such a personal nature, and as I cannot see that any end is to be gained by answering them, I am omitting them entirely.

CAROLINE COE'S RECIPES

Spring Onions.

The onion is considered the most valuable of all cooking flavoring except salt. It possesses strong irritant properties; is diuretic and stimulating and is supposed to promote sleep.

The young spring onions are most delicious cooked. Peel off first layer of skin, dip the green tops, lay in cold water for half an hour, drain off into saucepan with hot water just to cover them. Cover tightly. Cook until tender. Salt after cooking. Drain off water. Cover with rich cream sauce and serve. May be served on toast same as asparagus.

Boil Spring Onions in Brown Butter. Drain and arrange on platter. Brown one tablespoon of butter in saucepan. After taking from fire, and one tablespoon of lemon juice. Turn over onions and serve at once.

The green tops of spring onions may be minced fine and used the same as chives in any soft cream cheese. They also give a fine flavor to sauce for steak. Use them this way: One tablespoon of butter, one teaspoon minced onion tops. Salt to taste. Mix all together. Add one teaspoon lemon juice. Spread on steak just before serving.

Boil Spring Onions until tender. Drain and arrange on platter. Brown one tablespoon of butter in saucepan. After taking from fire, and one tablespoon of lemon juice. Turn over onions and serve at once.

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SLITLESS SKIRTS FOR SPRING SUITS SEEN BY MAYBELLE MORTIMER.

(By Maybelle Mortimer.)

The new tailored suits are made with skirts without a shadow of a "slit," which means that, although the narrow skirt is still with us, its reign is doomed.

From Redfern comes a black broad-cloth skirt with a long, loose coat of black poplin.

This is trimmed with wide white cuffs and collar of heavy Irish lace and of black poplin.

Physicians say that rhubarb cooked or baked in pies or puddings is much more healthful if the skin is left on and cooked with the centre of the stalks.

Another important fact not generally known about rhubarb is that it is not spoiled when it wilts or withers a bit in lying about the market or the kitchen.

The fact is, when rhubarb is somewhat wilted and looks as if it were rather stale, it is nearer right for making pies than when it is just freshly pulled. Some experienced cooks will let rhubarb lie about for two or three days before they use it.

The reason for this is that the plant is a great part water. When prepared for food it is very juicy, and when baked in pies the most of the juice bursts and allows the surplus juice to run out in the pan in which they are baked, making an unpleasant mess and causing the pie to be ruined, so far as appearance is concerned.

The highly-colored skin gives the cooked product a much nicer appearance, and

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