

A LONDON SPEAKER

The Hon. Mrs. Bertrand Russell
In Relief Work.

DAUGHTER OF A QUAKERESS:

Another Suffragist Has Left England
to Tour the United States In Behalf
of Hospital Units, Cottage Homes
For Babies and Telling Mothers.

Hon. Mrs. Bertrand Russell has left her English work schools for mothers in the hands of the Duchess of Marlborough in order to make a two months' flying trip to the United States on behalf of the suffering women and children of Europe. Mrs. Russell is at present speaking in Atlantic seaboard cities about "Why English Women Need the Vote in Time of War."

She has been a lifelong suffrage worker and made her first speech in the Yellowstone National park when she was only sixteen. For in spite of her present English position Mrs. Russell is an American woman, the daughter of a famous Quakeress of Pennsyl-



THE HON. MRS. BERTRAND RUSSELL.
vania, Hannah Whitall Smith, one of the great suffrage pioneers of America and friend of Frances Willard and Lady Henry Somerset. Hannah Whitall Smith was well known—the last generation as a religious writer and social reformer. Mrs. Russell entered Bryn Mawr in its first class in 1886 the year it opened. After her graduation she worked for temperance under the training of her mother's two friends, the latter training coming after her marriage in England to Hon. Bertrand Russell, the philosopher.

Mrs. Russell began the schools for mothers, for which she is widely known. In 1887, after she had studied similar social experiments in Ghent, Belgium and a group of Englishwomen have carried on this training of mothers before and after the birth of their children, in order to decrease the great infant mortality in the congested parts of London.

At the outbreak of the war the suffrage societies of the British Isles turned themselves into relief agencies, the National Union of Women's Suffrage Societies being the society with which Mrs. Russell has worked. It has maintained hospital units, cottage homes for babies and help for telling mothers establishing labor bureaus throughout England and teaching efficiency to girls who have been called upon to fill new posts.

SPRING FASHIONS.

A Description of the New Russian Blouse So Popular.

Among the new blouses is a most alluring model called the "tunic." Of course it is Rus-sian in type and its important feature is an extension below the waist line which gives the long, Russian tunic effect. This extension is either gathered or circular and falls from a trim belt to midway between hip and knee. Worn over a separate skirt of harmonizing material, the new Russian blouse gives the effect of a complete costume. The idea is a practical one, for any woman can furnish the simple, well cut skirt and purchase one of these smart blouses to complete a really stunning new frock.

In some of the smartest new waist models color is combined with white either in the fabric itself or by the use of different materials, such as sheer silk crepe and taffeta or crepe and wash satin. Very striking models in these color combinations are the waists with a two inch stripe alternating with a stripe of sheer silk crepe in a similar width.

Porch Cushions.

Porch cushions are the gayest of the gay. And they are striped, in confetti with the general trend toward dried and dried and dried, two-thirds teaspoon accessories of every sort. All the colors of the rainbow are seen in these cushions for the swinging seat, the settee, the rocker and general utility—but the combinations of tints have been made so skillfully that the result while undeniably vivid, is by no means unpleasant or crude. In the khaki broad couch hammock or in one of awning stripes in black or white a group of these bright toned cushions presents a desirable contrast.

YOUR GUEST TOWELS.

Four Pretty Insertions Suitable
For Curtains and Bureau Covers.

Insertion No. 1—First Row—3 sp. 2 bl. 3 sp.
Second Row—2 sp. 1 bl. 5 sp.
Third Row—2 sp. 2 bl. 2 sp. 1 bl.
1 sp.
Fourth Row—1 sp. 1 bl. 1 sp. 1 bl.
2 sp. 1 bl. 1 sp.
Fifth Row—1 sp. 1 bl. 1 sp. 1 bl.
2 sp. 1 bl. 1 sp.
Sixth Row—2 sp. 2 bl. 2 sp. 1 bl.
1 sp.
Seventh Row—2 sp. 1 bl. 5 sp.
Eighth Row—2 sp. 2 bl. 3 sp.
Ninth Row—5 sp. 1 bl. 2 sp.
Tenth Row—1 sp. 1 bl. 2 sp. 2 bl.
1 sp.
Eleventh Row—1 sp. 1 bl. 2 sp. 1 bl.
1 sp.
Twelfth Row—1 sp. 1 bl. 2 sp. 1 bl.
1 sp.
Thirteenth Row—1 sp. 1 bl. 2 sp.
1 bl. 2 sp.
Fourteenth Row—5 sp. 1 bl. 2 sp.
Fifteenth Row—3 sp. 2 bl. 3 sp.
Sixteenth Row—2 sp. 1 bl. 3 sp.
Seventeenth Row—1 sp. 1 bl. 2 sp.
1 bl. 2 sp.
Repeat from first row.

Insertion No. 2—First Row—3 sp. 1 bl. 3 sp.
Second Row—2 sp. 1 bl. 1 sp. 1 bl.
2 sp.
Third, Fourth, Fifth, Sixth, Seventh,
and Eighth Rows—1 sp. 1 bl. 3 sp.
1 bl. 1 sp.
Ninth Row—2 sp. 1 bl. 1 sp. 1 bl.
10th Row—3 sp. 1 bl. 3 sp.
Eleventh Row—2 sp. 1 bl. 1 sp. 1 bl.
2 sp.
Twelfth Row—1 sp. 1 bl. 1 sp. 1 bl.
1 sp.
Thirteenth Row—2 sp. 1 bl. 1 sp. 1 bl.
2 sp.
Fourteenth Row—3 sp. 1 bl. 3 sp.
Fifteenth Row—2 sp. 1 bl. 1 sp. 1 bl.
1 sp.
Repeat from first row.

Insertion No. 3—First Row—3 sp. 1 bl. 3 sp.
Second Row—2 sp. 1 bl. 1 sp. 1 bl.
2 sp.
Third Row—1 sp. 2 bl. 1 sp. 2 bl.
1 sp.
Fourth Row—1 sp. 1 bl. 3 sp. 1 bl.
1 sp.
Fifth Row—3 sp. 1 bl. 3 sp.
Sixth Row—1 sp. 1 bl. 3 sp. 1 bl.
1 sp.
Seventh Row—1 sp. 2 bl. 1 sp. 2 bl.
1 sp.
Eighth Row—2 sp. 1 bl. 1 sp. 1 bl.
2 sp.
Ninth Row—3 sp. 1 bl. 3 sp.
Repeat from first row.

Insertion No. 4—First Row—1 sp. 1 bl. 1 sp.
Second Row—1 sp. 1 bl. 1 sp. 1 bl.
1 sp. 1 bl. 1 sp.
Third Row—1 sp. 3 bl. 1 sp. 1 bl. 1 sp.
Fourth Row—1 sp. 4 bl. 1 sp.
Fifth Row—1 sp. 3 bl. 1 sp. 1 bl. 1 sp.
Sixth Row—1 sp. 1 bl. 1 sp. 1 bl. 1 sp.
1 bl. 1 sp.
Seventh Row—1 sp. 1 bl. 1 sp. 1 bl.
1 sp.
Eighth Row—5 sp. 1 bl. 1 sp.
Ninth Row—1 sp. 1 bl. 1 sp. 1 bl.
1 sp.
Tenth Row—1 sp. 1 bl. 1 sp. 1 bl.
1 sp. 1 bl. 1 sp.
Repeat from first row.

STYLISH EGGS.

Clever Girls Are Making These For Their Guest Rooms.

This egg basket is hexagonal shaped with dull gold lace as cover. Each panel is draped with tiny French roses and their leaves. In the lid is fitted a

hidden kitchen utensil.

We suppose tonight on account of the show.

Take the turn up to the senate chamber.

It is my custom to give kind words for kicks.

Shit on mother's lap. Otto and he hide over the window the outer lower corners of the valance are tucked to the side curtains under restes of their cretene.

The estates at the center where the valance is divided and is only six inches deep are tucked together. Next the cords are drawn in toward the center, tied and tucked out of sight. This draws up the sloping edges of the valance in pictures of festoon and the drawn up valance brings forward the side curtain at the point of intersection.

French boudoir shades of the one

room instead of ordinary window shades will complete a charming window treatment.

For the Chinese room in other

room where black and white is desir

able for background effects there is a

new window curtain material of white

black and white checks in very speck

ed out like coarse net. Grandmother black

stripes in curtains cross the table, and

stand looking curtains are arranged so

that the black stripes come directly

across valance and side curtains about

six inches from the top of the window.

To Be Well Groomed.

The woman who is particular about

her being is not always the best dressed

and often happens that a woman

whose home is outside looks stunning

in her best clothes. The points in

fashion that most women overlook are

clothing, footwear, gloves, hats and

handkerchiefs.

Be sure that your gloves is properly

proportioned, and when you decide on

a well fitting style buy no other. Dust

a little powder into your glove before

you wear it, and smooth off the seams

straight. Have the lines on the backs

and the fingers at the tops of the glove

Keep your hats in their boxes until

you wish to use them and return them

at once when you take them on. Al-

ways brush them, especially if the

are made of thick velvet or a dark

color or they show the dust. Never

use a leather or even crumpled hand

kerchief. It is only a little thing

but it is the little things that help to

ward complete beauty.

According to the health laws.

Frangipane Cream Pie.

Cut three circular pieces of paste

nine inches in diameter, place on bak-

ing sheet, pit with fork and bake

until golden brown. Put together with

one cupful scalded milk and cook over hot water fifteen

minutes. Add two tablespoons butter,

two tablespoons macaroon

flour and one and one-half teaspoon

vanilla and two-thirds teaspoon

nutmeg. Mix well and pour into

the pie shell. Sprinkle with

one cupful of shrimps.

Allow to cool and garnish with

small bouquets of shrimps.

which drops crisp white net

dried inserted and edged with fine

white lace.

The effect is fresh and springy.

Chicken With Peanuts.

Cut a young chicken into small pieces

roll in flour and fry brown in lard or

butter. When the chicken is done pour

over it a cupful of sweet cream and

minced chives. Garnish with

small bouquets of shrimps.

which drops crisp white net

dried inserted and edged with fine

white lace.

The effect is fresh and springy.

Fillet of Bass, General Joffre.

Remove the trouts from a good sized

bass; place in a well buttered square

pan and add some minced shrimps and

mixed fresh mushrooms, poach in

white wine. When done place them on

a plate and thicken the sauce with

some kneaded good butter, so that it

will remain light. Season with salt

pepper and minced chives. Garnish

with small bouquets of shrimps.

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A NEW COMBINATION.

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