

A WOMAN DIVER.

Aviation Is Too Risky, So She Merely Sinks.

ONCE AN EXPERT AVIATRIX.

She Learned the Trade in the West and Now Applies It East to the Tune of From \$20 to \$50 a Day—She Dives to Lay Pipes.

At Black Tom, N. J., where the serious explosion occurred a few weeks ago which shook three states, Mrs. Alga Bryant was recently hired to dive for the thousands of allied shells which went to the bottom of the bay when munition, scows and ships bumped and sank. Seriously disturbed by the fate of her husband, who met a horrible death when his aeroplane, high in the air, got beyond his control and dashed



Photo by American Press Association. MRS. ALGA BRYANT.

to the earth, Mrs. Bryant gave up aeroplaning, at which she was an expert, and took up the "less risky" employment of diving. She is only twenty-six, yet has crowded into her young life more adventure than any girl of her acquaintance. At diving she earns from \$20 to \$50 a day, which she says is part of the attraction of the job, though she likes the work itself best. Captain Firth, the well known western diver, taught Mrs. Bryant her new occupation. Her first work was at Seattle, Wash., where she was for three months laying pipes in the bay. The shells she is now removing from the water bottom are worth about \$25 apiece.

INTERESTING BREAD.

Points For Mrs. Newlywed About the Staff of Life.

The staff of life occasionally falls on the fastidious appetite. We wish sometimes that bread were flavored with vanilla or that it were rose color or that in some other way it deviated from the monotonous simplicity of its daily characteristics.

Bread can be served in so many different ways that it need never become monotonous. Of course there are many kinds of bread—made with rye or corn or graham or some other flour. But we are talking about plain white wheat flour bread.

To begin with, bread for dinner may be served in the form of small blocks, perhaps two inches square, cut from the crumb or inside of the loaf without crusts. These are served without butter.

Then the bread may be served in thin slices, cut in half, and two half slices, folded together, served at each place.

The bread may also be browned and dried in the oven. For this purpose it may be cut in many ways. Very thin slices cut across twice give good pieces. These are put into a lukewarm oven and dried until they are crisp, curled and golden brown, or the bread may be cut in thicker pieces and browned and dried slowly.

Pulled bread, too, is good. To prepare this take the inside of a fresh loaf, pull it to pieces and dry and brown to a light golden color these pieces in a lukewarm oven.

For luncheon bread and butter sandwiches are always good instead of bread and butter served separately. The sandwiches should be made of thin slices and should be fresh and dainty.

With the luncheon creamed soup bouillon long, narrow strips of bread and butter in sandwich form are good. Brown bread of any sort is delicious served in this way.

New Veils.

They are draped. And they hang away down the back. In fact, the longer the ends the prettier they are. There are lace and hexagon meshes, with chiffon borders. They come in white, black and lovely new taupe and brown shades. Wear one with your new small hat and see how effective is the combination.

FOR YOUNGSTERS.

Style Tips About Clothes For Small Persons This Fall.

Long coats, which reach almost or to the dress hems, are the fashion for little girls. Made of faille silk in dull light blues, pinks, corn color or royal blue, they are just the right weight to wear over the lingerie dresses of batiste or georgette crepe.

The older girl's coat is made more like the adult styles. Tricot serge, wool jersey and bolivia—a new weave that resembles somewhat chinchilla cloth—are used to make long coats that often have palmie cape additions that reach to or below the elbows.

Middy blouse lines are idealized now for the betwixt and between girl. Combined with platted or gored skirts, they make very trig looking frocks, suited for autumn school wear as well as for summer. Pongee, tussore, linen, in jersey and other fabrics such as are used for the dresses and wool jersey, serge and gaberdine will do for the autumn school frock.

These dresses are sometimes made sleeveless so that a washable guimpe may be easily adjusted and removed. Platted collar and cuff frills are seen on these guimpes more often than lace, the edges finished with pleat or hem-stitching. Chaille, a material which always seems to stay in style for young girls' frocks, seems to need a touch of black velvet ribbon for a dainty finish. Russian and middie blouses, seen in the shops, are generally accompanied by a platted or fulled matching skirt. In middie blouse types one of polka dotted raspberry lawn has a full gathered skirt. The blouse is fashioned with a round platted collar of white organdie, pleat edged, with cuffs to match. An organdie belt is the original note of this dress. It shows only at the sides, passing through slashes in the dress in front and back.

This belt fastens at one side with two flat pearl buttons. One Russian blouse dress of pink voile is bordered and belted with matching bands of linen. The skirt is gathered, and has a deep hem band of the linen.

Very pretty bright colored felt hats are also seen in the shops for little and big girls. They match in color the bright tones of their dresses. Small poke bonnet forms, rather jockey shaped with a single feather or plume ornament in front, are also new. High Russian caps, covered with gathered silk, are finished with silk pompons on top and little clusters of silk roses posed at the sides.

Dresses for young girls remain very short. In extreme fashion they hardly come to the knee, while the more popular styles stop just below their arm-pits. The revived fashion of petticoats, which show with the swish of skirts, gives them a fluffy look.

A SMALL SIZE.

How Tailored Coats Are Appearing For Children.

King's blue gaberdine trimmed with blue buttons of black velvet to match the collar gives this charming small



FOR SCHOOL DAYS.

coat. The waist line is almost empire, cut on a good curve and corded. Also the pockets are curved to match. A double row of stitching finishes the hem.

Fur Combinations.

From present indications two kinds of fur will be combined in many of the coats next winter. So if you have an old fur coat in fair condition or a collar or muff save it and see what your furrier can do in using the good parts of the old garments for trimming a new fur coat.

Frozen Peaches.

Peel and slice one dozen fine ripe peaches, sweeten generously, put them into the freezer with the unbeaten whites of three eggs, pack in ice and salt and freeze.

HER NEW SUIT.

Modish Way of Ordering Your Fall Togs Is This.

One of the fall shades of green, warm but not vivid, was chosen for this handsome suit. Please notice the



THE HAUGHTY ONE.

original cut of the coat, with its strapped up pocket. Voluminous collar, deep cuffs and bandings are all of seal, while novelty buttons close the front.

SOME CAN'TS FOR CANNERS.

What Not to Do to Your Preserving Kettle.

If we can't can fruits and vegetables so they will stay canned the blame must be placed somewhere.

Here are a few handy excuses submitted by Miss Elizabeth Amery, extension worker in home economics, College of Agriculture, University of Wisconsin, which the housewife may use if her canned goods go back on her.

"We can't use brittle rubber rings with success. Test all rubbers by pulling slightly. If elastic they will do; if not, air will be admitted to the jars.

"We can't do a good job with bent or broken covers or covers not tightly screwed to the jars. To test for leakage invert the jar before storing.

"We can't use jars with weak clamps. If clamps are loose, to use them is mighty poor economy. Get new ones.

"We can't expect good canned goods from inferior raw material. Insist on fresh fruit and vegetables. Food in poor condition may turn sour in the best kind of jars.

"We can't go to hit and miss on the boiling process. Be sure to boil long enough to kill the germs that cause decomposition of food or fermentation. Get a reliable time table."

Beef Rouleades.

Purchase a thin round steak and cut it into strips about five inches long by three wide. Make a forcemeat of breadcrumbs and chopped salt pork or boiled ham, seasoning well with pepper and sweet herbs. Put a layer of the forcemeat on each piece of beef, roll up with the stuffing inside and pin with a tiny skewer or a wooden tooth pick. Fry a sliced onion in a table spoonful of butter or good dripping, lay the rolls in this and brown. Put them, then, in a saucepan with a cupful of good gravy well seasoned, cover and cook for an hour. Transfer to a hot dish, thicken the gravy left in the pan, adding a little Worcestershire sauce, and pour over the meat.

Little Folks of Japan.

Every child in the land is taught the inner meaning of everything that he sees, for nothing in this land of poetic imagines is just as it seems from the outside. It always has some historic association that must be learned by the children as they learn the spoken name for it. When the little children give gifts they give the gift of thought at the same time. With a bunch of red berries, which means winter, with its care for the life of birds, they place a tiny sprig of pussy willow or a small green leaf, which means that even in winter is the hope of spring.—Craftsman.

To Keep Lettuce.

Lettuce can be kept fresh in this manner: Cut leaves from stalks, wash and shake lightly; then lay loosely in deep pan, putting another pan over it to fit closely, but do not crush leaves. Put in cool place. It will keep crisp for forty-eight hours. You can keep part of it and cover the rest up again.

FOR YOUNG FOLKS

Sleepy Time Story About a Very Intelligent Animal.

AN ADVENTURE IN THE DARK.

Life of a Boy Miraculously Saved by the Instinct Shown by the Beast He Was Driving—The Weakened Bridge, A Young European Soldier.

Tonight, said Uncle Ben to little Ned, and Polly Ann, I am going to tell you a

STORY ABOUT A HORSE.

When I was a boy I used to drive our old horse Fritz now and then when father had an errand to a neighbor's that a small boy could be trusted with. Fritz was always the horse harnessed for me, because he was so old he couldn't run away if he had tried, and he wouldn't have run if any one had tried to make him. One day I was told to drive to a neighbor's on an errand. Fritz often took us over there, and he knew the way quite as well as any one in the family. I got to the neighbor's and was given a hearty greeting. It was beginning to grow dark when I started home.

"You must make Fritz stop lively or you'll be late for supper," our neighbor's wife called after me. I took her two youngest boys for a ride as far as the corner. Then I put them down, and told them to hurry home.

As it would soon be quite dark I thought I would try a short way, one we seldom traveled because the road was not good. It was a road that crossed a little bridge over a lively stream. Some people thought the old bridge was not quite safe.

Being a boy and a rather heedless one, I did not think of any of these things. Fritz could not go as fast on the rough road as on the good one, and so the short cut seemed likely to be the longest way round, after all. It was quite dark when we reached the stream, and Fritz stopped, as I thought, to rest just when we reached the bridge.

I flicked the whip and called "Geed-up!" but Fritz wouldn't stir. Then I am afraid, I laid the whip over the horse's back a little. Father and mother were strict about us children getting home before dark, and I had had ample time to get back.

Fritz gave a sharp neigh and backed and backed, and then he turned round, and in spite of all I could do he trotted right around the way we had come. When he reached the old familiar road he swung into a good trot, for by that time Fritz was hungry and wanted his stall.

When we reached home father was watching for me.

I admitted I had stayed too long at the neighbor's and then told of trying to make the short cut home through the woods.

Father walked up to old Fritz and patted him on the head.

"There are some horse's," said father, "that know more than human folks, and I guess Fritz is one of them. The roadmaster was along here this afternoon, and he told me that the high water had weakened the old bridge so that it fell some time last night or today. If Fritz had gone on you would have fallen into the high water and maybe have been drowned."

A Sprig of Royalty.

Grand Duke Alexis of Russia, here pictured in uniform, so far has not been called upon to fight the enemies of his country. Alexis is the young-



Photo by American Press Association. GRAND DUKE ALEXIS.

est of the five children of the czar of Russia, the fourth elder being girls. The grand duke, although the youngest, is the heir to the throne. He is now just past twelve years of age and is far from robust in health.

FOR MATINEES.

The Smartest Suit For All Dressy Occasions.

Tan broadcloth features this beautiful suit, cut with a panned coat much buttoned. The buttonholes are



IN THE LEAD.

bound with the broadcloth. Bandings of lynx give a dashing finish, while the tails make the smartest kind of square collar.

SETTING A TABLE.

Dainty Ways to Improve Your Table Service.

There is nothing so important as a correctly laid table and proper service and quiet and correct eating.

All forks with the exception of the small one used for raw oysters are laid to the left of the plate. The oyster fork, the soup spoon and the knives with sharp edges inward are laid to the right, in the order in which they are to be used.

As oysters are often before soup, the oyster fork is laid farthest from the plate, the soup spoon next and then the knife. The other spoons should not be laid on the table when the service is laid, but should be put on the table when the dessert and coffee are served. Bread and butter spreaders should be placed on the bread and butter plate. The tumbler should be placed at the tip of the knife, the bread and butter plate in front or at the tip end of the forks. Some prefer to have the butter spreaders placed with the other knives at the right of the plate.

For informal serving the teaspoons are sometimes placed at the right with the knives, and again they are placed in a spoon tray on the table and passed when the dessert is served. The napkin neatly folded is placed at the left of the fork.

It is also good form to have the napkin loosely folded over a roll and placed on the bread and butter plate.

Squabs en Canaps.

Cut slices of bread an inch and a half thick from the wide part of a Vienna loaf. Remove the crust, hollow a cavity three-quarters of an inch deep and half an inch all around from the edge. While the squabs are cooking brush the bread inside and out with butter and brown in the hot oven. Spread the cavity with a thin layer of mashed potatoes, slightly sprinkled with chopped parsley; lay in the richly browned squab breast up, pour over it a spoonful of gravy and serve hot.

The simplest meats, such as beef or veal, may be cut in small pieces and served like the squabs, making the plainest dish as inviting as the more expensive one.

Sailor Bands Match Dress.

The mannish sailor is observed in many instances and varieties, although the modish shape, with a slightly drooping wide brim, is seen in larger numbers. The most interesting note about the sailor is the band, wide or narrow, according to the fancy of the owner, but made of the same material as the dress.

Cantaloupe a la Mode.

Cut the cantaloupe in the form of small baskets with a handle on each side. With a sharp knife remove all the seeds and membrane and loosen the pulp, but do not remove it.

When ready to serve, fill the centers with vanilla ice cream and garnish with whipped cream.

To Clean Marble.

To remove dirt and stains from marble use three ounces of pearl ash and one pound of whiting to three pints of water, mixed and boiled ten minutes. Bottle and rub a little of the mixture over the marble you wish to clean. Let it remain a little while, then rub it off.

THAT WASH ROOM

Be Sure to Build One in Your New Home.

COMFORT AND CONVENIENCE.

The Expense Isn't Much Extra, and the Satisfaction is Great in Comparison—Good Advice About the Furnishings and Location of This Room.

"If you are thinking of building a farmhouse, include a wash room for the men and don't fail to have it supplied with a concrete floor and a good drain." This is in substance the advice of farm women living in various sections of Wisconsin.

The extra expense, all agree, will not be much—at least not prohibitive. A force pump can be purchased without too great an outlay. The cost of the remainder of the equipment, including tanks, sinks, pipes and drain tiles, depends, of course, on the distance of the water source from the house and the kind and amount of equipment which the owner wishes to install.

A number of Wisconsin farm women were asked for their ideas on the subject in order that their suggestions might be considered in planning the farm home which is to be built on the campus of the University of Wisconsin. These housewives urge the building of the wash room with a concrete floor so that it might be cleaned more easily and thoroughly. It is argued that since the room is to be used six days out of seven by men it should be substantial rather than dainty. It is believed that when concrete can be provided as reasonably as at present the advantages gained in the way of resistance to the ravages of water will greatly overbalance the extra expense.

Housewives consulted on the matter also recommended that this room be provided with hooks where changes of garments, working coats and hats might be kept.

They pointed out, too, that it would be possible for the wash room to double its usefulness by serving as the family laundry. To fit it for such a purpose would necessitate very little additional expense, and the cost of an extra room, extra pipes and another tank and drain to make provision for a laundry room elsewhere would be eliminated.

The location of the wash room proved a mooted question and one which could only be decided satisfactorily by the person building. The canvass showed general agreement when considering the question from the standpoint of a good drain, the ground floor rather than the basement being recognized as the most practical place.

THE LATEST HAT.

This Towering Turban For the Tallest Autumn Girl.

All kinds of turbans are modish this fall. This one has a roll brim of ribbon, a tobacco brown grosgrain which



NO EXHIBIT.

also gives the tier, built up in the back. The crown is covered with a hen pheasant's breast, giving a beautiful contrast.

Essence de Tomate Escalotee.

For four persons take six nice ripe tomatoes and cut each in four parts. Mix well with one pound of chopped beef, four whites of eggs well beaten, a little salt and one quart of chicken broth. Put on slow fire and let boil gently for about one and a half hours. Then strain the broth and let cool. Cut in star shape the white of hard-boiled egg. Let the egg boil ten minutes for a perfect consistency in the white. Then with a cutter cut out in cold water press out the little holes.