

# PRINCESS' THANKS HOME CARPENTRY

### Sister of King Albert Expresses It Is Expensive to Call In Experts Gratitude to Americans. Every Time.

## FOR AN OFFICERS' HOSPITAL, WHY NOT DO IT YOURSELF?

This Institution, Made Possible by the Generosity of Philadelphians, Is Used For Those the King of the Belgians Wishes to Favor Especially.

A big stars and stripes, which are credited to letters from Cannes, has created considerable excitement among the inhabitants of that city, hosts over the Villa Anastasia, the central building of the hospital and home for Belgian officers at Cannes, in southern France. This hospital, which is entirely supported by contributions from residents of Philadelphia, has been in



THE DUCHESS OF VENDÔME.

operation since last June. It is under the direct supervision of the Duchess of Vendôme.

This is said to be the only American flag flying on French soil south of Paris. The duchess' letter of thanks which is in English, reads as follows:

Dear Mrs. Henry—Let me send you the best thanks for the generous way in which the Belgian relief committee is working for our cause. The Philadelphia Home for Belgian Officers at Villa Anastasia, Cannes, is a real success—it is impossible to find anything more perfect in comfort, organization, spirit. It is a dear building in a garden of roses, quite exposed to the warm sun and sheltered from the wind—quite near my foundation for Belgian soldiers, where lives Commandant Barillet, a brave officer who made the campaign for a year and a half and, being cruelly wounded at the battle of the Marne, was decorated on the battlefield by my brother, King Albert, who named him commander of the two Belgian establishments of Cannes-Anastasia, your home for officers; St. Jean, my foundation for soldiers. All the officers are very happy, and I assure you they have the deepest gratitude for their American benefactors who give them such a delicious home for their convalescence after all their sufferings and privations. It will never be known to what extent Belgians have suffered and suffer still.

King Albert wishes me to convey to you and to all your generous members of the Belgian relief committee of the emergency aid of Philadelphia his best thanks and his warmest gratitude.

Believe me always yours sincerely,  
HUNRIETTE,  
Duchess of Vendôme, Princess of Belgium.

## A CLEANING HINT.

### How to Scrub Your Stays So They Will Look New.

The easiest way to clean a corset is this: If the lace or embroidery at the top is worn, rip it off, and rip off the hose supporters. If they are solid, buy fresh elastic and insert it in the old buckles or else buy the necessary number of pairs of new supporters. Fill a basin with warm water in which a teaspoonful of borax or ammonia has been dissolved. Dip an old hand brush or clean, small scrubbing brush into the water, rub it with soap and scrub the corset on a small rubbing board or a marble slab. The corset should, of course, be unlaced, and half should be cleaned at a time.

Scrub thoroughly until all visible dirt is removed, then rinse, either by dipping quickly into a basin of fresh, clear water or by throwing water on it with a tumbler or dipper. But at all events rinse it thoroughly. Don't be afraid of getting it thoroughly wet. Dry it quickly in the sunshine, out of doors if possible.

Corsets cleaned in this way will be really clean. Of course they may be slightly stained from perspiration or even from steel rust, and no cleaning can remove these stains. But you can rest assured that they are really clean.

When they are dry replace supporters and mend all broken places. To cover the breaks in the bone casings attach lengths of stout tape over the bones. Two thicknesses of the tape can be used where the break occurs.

## Cleaning Window Shades.

To clean light colored window shades and make them almost like new again take them carefully from the rollers and stretch at full length on the table, pinning them taut with thumb tacks. Then, with a pad of coarse white flannel dipped in finely sifted starch, treat the shades on both sides to a vigorous dry scrub. Change the pads as frequently as necessary. After a final rubbing with the starch replace the shades on the rollers and put aside for twenty-four hours. Then give another good rubbing with a clean piece of flannel and your shades are ready to be hung.

How One Bride Set to Work to Beautify Her Own Home Without the Aid of Carpenters, Paperhangers, Painters and Electricians.

Making the home beautiful is a very expensive proposition if the process requires the services of outsiders for every improvement installed. For instance, carpenters command a wage of \$4 a day or more. Often it seems necessary to call one in to put up a shelf in the bathroom, to repair a bookcase or hang a heavy mirror, while the services of an electrician seem indispensable when an electric bell gets out of order. The housewife who is economical tries her own hand at these odd jobs and frequently finds that she can do the work very well herself, thus saving much money.

All women who have the running of a household in their hands should be taught something about the practical furnishing of it. Is there any reason why a house should not be papered and its floor polished and its pictures framed by its mistress?

One bride had to furnish her home very economically. She decided to calculate the little house she took in the country and to do the work herself. Living in a district where houses were scarce, the landlord refused to paper, although he consented to give the house a coat of paint. The new little housewife set to work and made a very creditable job of the entire thing. She started on the kitchen, and when she came to the best room she had achieved an almost professional skill.

Next she set to work to paint the floors—a rather tiresome task, which demanded great patience. But the result was charming. The living room was stained dull green and with Persian rugs strewn about looked very pretty and was kept clean with combed cuttings from art magazines, old prints and water color sketches which the bride framed in passe partout vases. Inexpensively and artistically, she herself had made the framework of the home, so to speak, and when she came to purchase the furniture she found that she was able to buy really good things with the money she had saved on the decoration of the house.

With a knowledge of simple carpentering a woman can make all sorts of really useful things for a home—not the mean, silly little odds and ends, masquerading as ornaments, but small articles that are needed. A tiny bedside bookshelf, a box for slippers, a low seat for the fireless covered with crocheted, a small table for afternoon tea—these are things that are not at all beyond the skill of a woman who has had a few lessons in carpentry.

It ought to be remembered that the domestic spirit does not necessarily lie in the making of cushion covers and dollies and table centers. Many women have a very keen love of home and all that it means, but cannot make those things. Their ingenuity frequently flows in a mechanical direction.

## CLEVER COMBINATION.

### Do You Arrange Your Veil So It Trims Your Hat?

The fall now is to wear a severely plain turban and let your veil trim it.



ULTRA EFFECT.

This maiden chose a navy straw of good lines and a hexagonal mesh, one side of which is adorned with disk done in iridescent beads.

## Study Moments.

Don't forget your odd moments. So much in the study line can be accomplished in just a few of them. Twenty minutes occasionally spent in the library among the famous books will familiarize you with the general outlines of the world's history. For instance and this knowledge will not only enrich your mind, but it will lead on to the desire for more knowledge along this as well as other lines. Interesting people know something about almost everything.

## SPIRIT OF THE GARDEN.

### It Voices the Human Sense of Accumulated Beauty.

When all is said, gardens are but expressions of sentiment, the outward manifestation of human hearts which bloom with perennial love and flower with sympathy and kindly thought. Love of gardens is an instinctive sense, lacking it, appreciation cannot be instilled because, as Bovee wrote, the beauty seen is partly in him who sees it. The beautiful meaning of flowers does not have to be told to little children. They are gifted with divine intelligence in knowing that "flowers are God's thoughts of beauty taking form to gladden the mortal gaze, bright gems of earth, in which perchance we see what Eden was, what paradise may be."

"Perhaps no word of six letters concentrates so much human satisfaction as the word 'garden,'" declares a great poet of our own day, Richard Le Gallienne. "Not an incident, indeed, did the inspired writer make paradise a garden, and still today when a man has found all the rest of the world vain, he retires into his garden. When man needs just one word to express his rich and poignant symbol his sense of accumulated beauty and blessedness his first thought is of a garden. The saint speaks of the 'garden of God.' The word 'heaven' is hardly more universally expressive of happiness than the word 'garden.'"

The garden is the voice of nature calling to her children who have strayed far afield. It is not a loud wailing, articulate voice. It is like the still, small voice of conscience.

And as Keats expressed it, "Heard melodies are sweet, but those unheard are sweeter." And there at once is the voice and spirit of the garden—Noble Foster Hogson in Philadelphia Ledger.

## CAN YOU JUDGE SONGS?

### If You Are Able to Pick the "Hits" a \$100,000 Job Awaits You.

In the American Magazine we are informed that there is an unfilled job in Songland. "One hundred thousand dollars a year, at least, is waiting for the man or woman who will come forward to fill it," says E. M. Wickes. "It carries with it no orders. It requires no particular training. A person who has finished schooling with the second grade will stand exactly as good a chance of being accepted for the vacancy as a master of seventeen languages or a mathematical marvel."

"Song publishing is one of the great gambles in the world. Fortunes are won and lost in a change of the moon, and for reasons which no one seems able to forecast—which brings us back to the subject of Songland's vacancy."

"If any one can prove his ability consistently to select songs which will captivate the ears of his 100,000,000 fellows he can become the official picker of hits for any number of big song publishers. As for his salary—well, he can name a figure that will make him considerably better paid than the president of the United States."

But here's the "nigger in the wood pile."

"Incidentally, if you are thinking of applying for the job 'official hit picker,' be quite sure that you are thoroughly familiar with the evanescent fancies and shifting emotions of young women. For they buy practically all the music, and what they do not buy is usually purchased by some admiring friend or repentant relative."

## Preparedness on the Farm.

Every farmer ought to believe in preparedness, the kind of preparedness that provides tested rather than "guess" seed corn, that sees that all farm machinery is carefully looked over and the badly worn or broken parts replaced before the beginning of the rush season; that makes ready a supply of bolts and taps, extra tap rings and clevises; singletrees and at least one extra pair of doubletrees. Man labor and horse labor are too expensive and time too precious to take chances of risks which might easily be avoided—Farm and Fireside.

## Eating on the Stage.

You may imagine that an actor enjoys the meat he sits down to in a play, but it is never so savory the most loathed food on record is that served on the stage. When one has to eat and drink the same thing six nights in the week and twice during matinees it becomes monotonous, and actors declare they cannot look the stage food in the face without it nauseating them. Pittsburgh Dispatch.

## Flower Growing Possibilities.

There are known and described more than 200 natural families or orders of flowering plants, embracing 7,000 genera and over 100,000 species. The species of begonia runs over 350; the violet family comprises 250 species; the pink family about 100 species.

## Away Behind the Times.

"What's your boy studying now?" "Something about the Trojan war," replied Farmer Cottontail. "I'm not sure Josh isn't wasting his time studying about a war where they didn't use submarines or aeroplanes."—Washington Star.

## Their Resources.

"The knights of old would have got on as lawyers."  
"Why do you say that?"  
"Because they never lacked for retainers."—Baltimore American.

## Same Thing.

"Reggie invites me out to dinner every other evening."  
"I suppose you just doze on him?"  
"I table d'hôte on him!"

## TIPS FOR BRIDES.

### How the Powers Are Fashioning New Trousseau.

The couturiers are busy preparing costumes not only for the trade, but the most interesting of all customers—the bride or the future bride—and this work is as important as for a prominent actress, for the costumes receive almost as much attention.

One suit of silk serge, combined with self-colored charmeuse, had an interestingly cut jacket, the blouse front continued over this to form a cape, while the skirt showed a hem and panel down the front of the serge. Beige was the color of this charming suit.

An interesting feature noticed on a suit created by Itedfern was the finish of the neck and sleeves. Deep gamut cuffs were found of charmeuse, while the tight fitting part of the heavy silk serge was braided. There was a high collar with a turnover of white linen, and the epaulet effect over the shoulders was carried out with braid, on the otherwise severe Norfolk jacket. The skirt was formed of alternate plaited panels of charmeuse and silk.

That boleros of various descriptions are to be worn for spring is an accepted fact. One recently seen was most effective, for the collar cape, which hung down to the hips in the back, was a distinctive feature. A wee pleural extended below the cape collar several inches, while the front ended at the waist proper. Wee tabs on each side of the front looked like pockets.

There is hardly a doubt that has not been quelled by now that the short jacket will be very smart for spring. Short, chic, boxy affairs they are, too and very good for the slender figure. There appear on several imported models noticeably high collars, but whether they will be worn closed or open is a disputed question. There are also to be seen several very high turnover affairs, but these are usually worn open in the front and are at least comfortable.

## SMALL STYLE.

### A Thin Frock For Wee Girls Is on Your List.

White lawn made over a pale blue silk slip to bring out the tucking and



A DRESSY FIGURE.

hand embroidery makes a fascinating five-year-old size. Flat collar, cuffs and belt have scalloped edges, and surely the rosebud ruche of a hat is most ultra.

## Brewing Tea.

Tea improperly made is capable of doing so much harm to the digestive and nervous systems that emphasis must be laid on the necessity of properly making this infusion. The water should be freshly boiled and the teapot heated so that the water will be maintained at the boiling point. The tea is measured out, put in the teapot and the requisite amount of boiling water poured over it. It should then be allowed to stand on the table, not the range, for two or three minutes, after which it should be strained into another teapot for the table and serve. Unless the tea leaves are strained off some time, thus extracting the tannic acid and the bitter principles. In addition, prolonged infusion dissipates the volatile oil to which much of the fragrance of a good cup of tea is due.

## Did You Know?

One woman who is noted for her practical, not petty, economies uses all the flour sacks she gets for dish towels. She rips them open and hemstems. Sometimes, if they are small bags, she joins two together. The material is soft and absorbs the water quickly. The printing on the material disappears after one or two boilings.

## Curry Sauce.

To one-half pint of boiling water add one teaspoonful of salt, a tablespoonful of butter, a little onion seasoning, some chopped parsley and a teaspoonful of curry powder. When nearly boiling add sufficient flour (previously mixed with water) to thicken. Boil one minute and use immediately. This sauce is delicious used with boiled fish.

## WALKING DRESS.

### Paris Favors One Piece Gowns More Than Suits.



MADE IN BELGIUM.

Durable navy serge is here finely plaited and double girdled in a modish frock handsomely set off with navy blue satin, white braid and a crisp vestee. This is the kind of gown you need for early spring wear.

## A MOVING CUE.

### One Way to Help You Through the Dreaded Ordeal.

Urgent though the need for such material may be, it is seldom possible for one person to be in two places at the same minute. And the house mother who packs the barrel of the china and bric-a-brac, crumpling paper to tuck into all the crevices, must often leave the unpacking of these precious trifles to somebody who has but a vague idea of what to look for when taking out the contents of the aforesaid barrel, even when assisted by a detailed list. There is always the danger that some tiny article of value may be tossed aside into the pile of discarded packing material.

The most effective method of guarding against these losses is for the packer to make use of a few quires of the cheapest bright colored tissue paper—green, orange, red or a blue that is not too dark. If every article of value, however tiny, be wrapped out aside its other packing in the bright paper, there is virtually no chance that any of the packets will get raised in with the crumpled newspaper or excelsior used to prevent breakage. To make security more certain, however, two rules should be strictly observed. No smallest scrap of leftover tissue should be allowed to get in with the pile of loose or crumpled paper used for "stuffing around," and but one color or should be used for wrapping the articles in each box or barrel. The color can then be noted either on a large card in the top of the barrel or in good plain letters printed thereon, and the unpacker will know that no smallest wisp of that color is to be allowed to "get away," while the house mother will be able to rest easy in her mind on moving day.

## Baked Things.

Select fresh tomatoes, scald them and remove the skins. Butter a pudding dish and slice the tomatoes into it. Sprinkle some pepper and salt over them and a layer of grated cheese. Over that put some fine breadcrumbs and several small pieces of butter. Bake from twenty to twenty five minutes in the oven, but do not overcook this dish.

Put a tablespoonful of breadcrumbs into the bottom of a bake dish, then add two tablespoonfuls of cream sauce and half of your boiled parsnips and two tablespoonfuls more of cream sauce and a tablespoonful of brown sugar, then the balance of the parsnips and balance of the cream sauce over the top. Sprinkle a tablespoonful of brown sugar and a tablespoonful of breadcrumbs over all. Bake in a hot oven twenty minutes.

## Window Cleaning.

Cleaning windows is a hard task at best, and it usually happens that as soon as the windows are cleaned a storm or rain undoes all the work. Next time you clean your windows moisten a cloth with denatured alcohol and polish with a dry cloth. The glass will be brilliantly clear and will resist the cost of the alcohol by never being cloudy, as is often the case when windows are washed in the ordinary method.

## Just Jam.

When putting boiling jam into jars dip a tea cloth in cold water, the fold it lengthwise and stand the jar on it. Next pour the jam into them and let them stand for a few minutes. This will prevent cracking.

## HOW TO COOK WITH AN ELECTRIC RANGE FOR BEST RESULTS.

The woman who cooks with an electric range for the first time should receive careful instructions as to how to use it, for cooking by electricity and cooking by coal or gas are two widely different arts. The Electrical Experimentor obtained from a manufacturer of electric ranges the following suggestions, which it calls excellent and says are applicable to almost any type of electric range.

In boiling operations bring liquid to a boil on full heat. Then switch to low. This cuts down the current consumption by three-quarters—an immense saving. Low heat will keep the water boiling.

Do not allow liquids to bubble and boil. This is entirely unnecessary. By so doing you are merely turning the water of the liquid into steam, where it is wasted. No matter how much current is applied, the liquid cannot be made hotter than the boiling point.

Many housewives believe that the food is not cooking unless the water is bubbling furiously. This is a mistake. If the water is steaming it is hot enough to do the work and current is saved. Turn current entirely off ten minutes before turning boiling. The heat stored in the unit will keep the liquid at the boiling temperature for the remainder of the cooking operation.

Use flat bottomed utensils, preferably those made of steel or aluminum. These are to be preferred to porcelain ware, for they conduct the heat better.

In cooking vegetables these need not be submerged in the water. The steam will do the cooking. For instance, in boiling eggs use only enough water to cover the bottom of the vessel—generally about half a cupful. This amount of water is quickly boiled and the steam does the cooking.

Boiling is the most expensive operation performed on the electric stove, and the above instructions carefully followed out will cause a material saving in your bill for electricity. Do not heat a gallon of water if you need only a pint. Do not use water in roasting, as it is entirely unnecessary. The electric oven is an airtight fireless cooker, and the natural moisture of the meat is not evaporated, but is retained.

## LOST MOTORS.

### How to Describe a Stolen Automobile if It Is Your Own.

If your motorcar was stolen, Mr. Motorist, could you describe it in such a way that the police could readily recognize it if they saw it? There are thousands of black cars and yellow cars, cars with nicks in them and cars with fenders bent. It is out of those many cars which so closely resemble each other that the police have to pick the stolen one. But if you'll clip this form out, fill in the information and stick it in your hatband, you'll be able to tell the police the most important things they will want to know about your car if it is ever stolen.

Name and model (year, h. p., special name of manufacturer).....  
Color.....  
Battery No.....  
Passenger..... Radiator No.....  
License No..... Steering Post No.....  
Motor No..... Transmission No.....  
Body No..... Clutch No.....  
Top No..... Front Axle No.....  
Star No..... Rear Axle No.....  
Firm—Size, number, make.....  
Front, left.....  
Rear, left.....  
Front, right.....  
Rear, right.....  
Remarks—Special identification marks, dents, noticeable scratches, monogram or initials, upholstery, any special feature or device.....

## How to Crumb Your Culiets Like a French Chef.

Take some pieces of stale bread, dry and roll off through the food chopper. Break the egg into a soup plate and beat until white and yolk are well blended. Add two tablespoonfuls of cold water. Dip croquettes (or what ever is to be fried) first in crumbs, then thoroughly cover with egg, drain a minute and then dip again in crumbs. This may stand an hour, when the croquettes may be dipped again. All may be done in the morning and set in a cool place until ready to be fried. When done drain on blotting paper or a soft towel, which absorbs all the grease.

## How to Split a Shortcake So It Won't Be Saggy.

Almost every housewife knows how troublesome it is to split either short cake or a loaf of cake without having it heavy and soggy, and especially is this so when the cake is hot. As soon as the cake is taken from the oven make a slight incision with a sharp knife where you want the cake divided. In this insert a strong thread and by holding one end in each hand draw the thread gently backward and forward until the cake is divided.

## How to Remove Stains on Wall Paper.

To remove stains from wall paper mix a little graded clay with enough water to make a smooth paste, spread this over the stain and leave for twelve hours. Afterward scrape it off with a paper knife or other blunt instrument and brush with a soft brush. No trace of the stain will remain.