

# A PARIS MESSAGE

### What a Prima Donna Writes From Real Experience.

## ENTERTAINS BETWEEN SONGS

Our Mary Garden, Between Singing at the Comique and Taking Needed Rests, Entertains and Cheers Poets From the Trenches in Her Home.

Stage women are long since organized to give their services to country wide preparation both in performance to raise money for Red Cross purposes and to assist in recruiting. Indeed one actress is walking across the continent, accompanied by her faithful dog, winning army recruits on her way.

Aid for Scottish soldiers wounded on the continent has been the special care of Mary Garden, so long prima donna of French operas. And now she writes from Paris:

"I have heard 'The Star Spangled Banner' played on every conceivable



Mary Garden

occasional, by musicians who know our national air and by many others who obviously did not know it. I have heard it hummed and sung and whistled to the accompaniment of applause and cheers.

"Dixie" challenges the Parisian even almost as quickly as it does our good Yankees in America. This favorite air of the south is frequently reproduced daily by French soldiers, who accept it as one of our national airs rather than a musical contribution of one of the sections of our nation. "Swanee River" and Sousa's marches are other airs now immensely popular in Paris.

"Between the nights when I sleep here at the Comique and the time that I must take for rest between performances I still find time to give attention to the hospital and relief work with which I have identified myself since the war began.

"France rightly persists in giving her fighting soldiers respite and her longings. Men who have been under heavy fire at the front are withdrawn and have the opportunity to steady their nerves for a few days before going back into battle.

"So the work we have undertaken is to entertain the men home on furloughs—not the officers, but the so-called common soldiers. A group of my friends decided with me that we would take only those privates whose families are in exile, having been driven into Germany from the French towns and territory occupied by the Germans.

"Imagine their state of mind. I have five of these in my home today and will have as many more tomorrow. They are brave and stout, but utterly and absolutely alone. Whether their wives and children are alive they do not know, for their families have been herded like cattle and driven into an enemy country to work at whatever tasks their captors designate."

### Ginger Snaps.

Cream one-half cupful butter, one-half cupful lard and add one cupful sugar, one cupful molasses and one-half cupful water. To two cupfuls of flour add one teaspoonful soda, one tablespoonful ginger, one tablespoonful cinnamon and one teaspoonful cloves. Add this flour to butter and sugar mixture and put in enough more flour to make a stiff dough. Chill on ice and roll very thin. This makes a large number of cookies, but they keep well. When cut with small cutter they are excellent to serve with afternoon teas.

### Concerning Screens.

If you live so near the public pavement that passers-by can look into your house try painting the screen doors with a very thin coat of white paint, and you can look out, but people passing cannot see into your living rooms.

If you rub the screens of windows and doors with kerosene the flies will not come near as long as the odor lasts.

# NAVAL STYLES.

### What Feminine Yeomen Will Wear on Duty.

The many women who will enter the navy and take service in the clerical work as yeomen, relieving the regular yeomen for sea duty, will wear navy uniforms. The bids for the contract of making the uniforms closed quite recently, and the awards will soon be made. The navy women's uniforms must be put in one week after the contract is given.

Bids are made on the following items: One thousand suits of blue serge (skirt and coat), 2,000 suits of white drill, skirt and coat, 2,000 skirts of white drill, 2,000 waists of bench cloth of similar material, 1,000 hats of navy blue felt and 1,000 hats of white rough cut straw.

The suits consist of Uncle Sam's navy gait which will be strictly navy tailors made. Here are the specifications: The coats of navy serge or white bi-bleached cloth will be slightly shaped to the figure, as long as to the knuckling of the hand when hanging, with plain seams and single breasted. There will be four navy gait buttons, six inches apart, usually worn, sleeve cuffs to have three navy gait buttons. On each hip will be an outside patch pocket, the top of each to be abreast of the fourth button. The lower corners are slightly rounded, with shield-shaped flap at top. Pockets two inches wide will run from the shoulder, both front and back Norfolk style. The belt, one and three quarters inches wide, running under the arms, is fastened with a gait button in front. The lining of the serge coat will be dark blue sateen; the white will be skeleton.

Skirts will be plain navy blue serge or white drill, strictly tailor made, full at the bottom, to fit the figure over the hips, belting with a reinforced waistband. There will be a placket fastened with invisible snappers and two patch pockets, each with flap and gait button. The skirts will be four inches above the ankle joint in length. Wrists will be tailor made of bench cloth or similar material; front and back plain to top shoulder seam, all seams flat. There will be one seam sleeve, set plain into the armhole, slightly gathered into the cuff, which fastens at the outer wrist bone with two buttons. The collar is made to be worn unbuttoned and folded back of the neck, turning over two and one-half inches at the top, the corners standing away from the center front. There will be a plain patch pocket on the left side of the waist, and the buttons will be of plain pearl.

The hat will be the straight brimmed sailor of navy blue felt or white rough cut straw. It is to be made to dimensions and to be ordered to fit the person. The brim will be two and three-fourths inches from crown to outer edge, crown three and three-fourths inches high, six and one-fourth inches wide at top and six and three-fourths inches at bottom, three and three-fourths inches long at top and eight and one-fourth inches at bottom.

## REALLY FEMINE.

### Boudoir Caps Still Appeal Despite War's Wild Alarms.

This graceful bit of flesh colored liberty satin and fern fillet lace is further enhanced by clusters and streamers.



FOR THE BRIDE

ers of baby ribbon neatly placed. The under felt, below the lace, is a bit of ruche put up in gorgeotte crease.

### How to Pack a Trunk.

When packing for a trip always remember to put in the heaviest things at the bottom of the trunk. Evening dresses, perishable wists and all such dainty things should be put on top where you can reach them. Hang them up as soon as your trunks arrive at your destination. A hat trunk is not a necessity, but your hat on the top tray of your trunk and secure it with push pins to the bottom. Unless the brim is wide this will do no harm. Stuff the bodices of wists, light dresses, etc., with tissue paper. Roll the paper into light balls, never tightly. The result should look like an article just sent from the cleaner's.

### Hop Beer.

Take four pounds of malt, two pounds of brown sugar, one pint of molasses, one-half pound of hops to eight gallons of water. Steep this in a boiler all night (don't boil it). Put it in a keg and when lukewarm add one yeast cake and let it work eight to ten hours. Then put the faucet and bung in.

# FOR YOUNG FOLKS

### Sleepy Time Story About Some Very Intelligent Animals

## DOINGS AT A DINNER PARTY.

### Feeding the Wild Creatures in a Well Managed Zoo—Children Enjoy Seeing Them Eat Their Food—Some of the Animals Have Good Manners.

Well, said Uncle Ben to Little Ned and Polly Ann, I am going to tell you a story about

## THE MONKEYS' PARTY.

Recently I went to the city and while there visited the park to see the animals. As I wandered about, feeling some and out of place, as we always are, as long as to the knocking of the door when having with plain seams and single breasted. There will be four navy gait buttons, six inches apart, usually worn, sleeve cuffs to have three navy gait buttons. On each hip will be an outside patch pocket, the top of each to be abreast of the fourth button. The lower corners are slightly rounded, with shield-shaped flap at top. Pockets two inches wide will run from the shoulder, both front and back Norfolk style. The belt, one and three quarters inches wide, running under the arms, is fastened with a gait button in front. The lining of the serge coat will be dark blue sateen; the white will be skeleton.

An older lad, walking along with a book under his arm, smiled at me, and I smiled back.

"What is it the little fellows are so anxious to see?" I asked him.

"The big monkeys," replied the tall brother. "They feed 'em at a table about this time every day."

"They were such nice, friendly lads that I asked if I might go with them to see this sight. They said 'Of course' so cozily that I felt myself quite at home with them.

We reached the monkeys' cages after a short walk, and the little boys climbed up to some seats built for the little folks.

In this zoo the animals are made as comfortable as wild creatures shut up in cages can be made.

In the outdoor cage in front of which we sat were several small tables and some chairs. At a certain time a man—the keeper—came into this cage and opened a door into the next one, called to the monkeys in there they came trooping into his cage and

sat on the benches on the chairs at the table.

Then one monkey wearing a white coat and trousers, passed the plates to the monkeys at the table. Then he gave them food. Next the keeper passed the food-tray neatly cut into pieces.

The monkeys began to eat it with their forks, and the way some of those monkeys could handle their forks and their manners at table were a lesson for some boys and girls. When he had eaten his fruit each monkey was given a cup of milk, out of which he drank with great enjoyment.

One monkey, a male, sat and had his ears boxed by the keeper. This monkey sat with his hand on his head for the rest of the meal. He thought if he covered his ears the keeper could not box them any more.

When the meal was over the monkeys were ready to go back to their cage. The children cheered as they slumped down from the back seats. So said Uncle Ben.

## Be Kind to Animals.

Boy and girl societies, Bands of Mercy, and such organizations are already pledged to be kind to all creatures. Every youngster ought to be so minded, equally determined in the matter because of the degrading influences of the age and education. Two things are to be considered: simple humanity and the better opportunity to get along with and have control over the pets and wild creatures that come within your experience.

## A Junior Patriot.

The battleship, "Re-fruit," recently built in Union square, New York city, has been a center of patriotism for



GEORGE LEE YON.

old and young. The photograph shows George Lee Yon, Chinese member of the junior naval and marine scouts, making a speech from the battleship to the assembled crowd.

# SMART MODEL.

### From Paris Comes This Graceful Frock of Charm.



THE DRESSING ONE

The popular combination of soft gray and navy blue is here materialized in a simple dress with dull gold employed to emphasize the key points, one of which is charmingly picks out the front of the blouse.

## FRUIT SIRUPS.

### Juices For Jelly Making Kept Without Sugar Will Need For Them Arises.

Fruit juices for use later in jelly making can be sterilized and bottled, without sugar and made into jellies, at the housewife's convenience.

This enables her to do with fewer jelly glasses and to distribute her purchases of sugar for jelly making through the year. Moreover, with the bottled juice she can make a greater variety of jellies as juices which will not let can be put up when the fruit is ripe and combined later with fruits that will let or fruit ripening at different seasons can be combined.

For example, the juice of strawberries, cherries or pineapples can be kept without sugar and later, when apples are plentiful, can be made into combination jelly.

From the unsugared sterilized juices of currants, apples, crabapples and grapes, kept from nine to eighteen months, the bureau of chemistry, United States department of agriculture, recently made jellies of excellent texture, flavor and color.

To put up unsugared fruit juices for jelly making proceed exactly as if jelly were to be made at the time. Cook the fruits until they are soft and strain out the juice through a flannel bag. Heat and pour while hot into bottles, previously sealed. Fill the bottles full, leaving no air space between juice and cork or seal. Place the filled sealed bottles on their sides in water near the boiling point and keep them in the bath for about thirty minutes. Make sure that the corked or sealed end is under the hot water. As soon as the bottles are cool cover the cork with a paraffin seal. Thorough sterilization and sealing are absolutely essential to success.

To make jelly from the sterilized juice test its jelly quality, add the proper amount of sugar and proceed as in making jelly from freshly expressed juice.

## Wedding Cake.

One pound of butter, one pound of sugar, one egg, one-fourth cupful of milk, one-half cupful of flour, one-half cupful of cream, one-half cupful of fruit, two tea-spoonfuls of vanilla essence, two tea-spoonfuls of lemon juice, two tea-spoonfuls of almond essence, two tea-spoonfuls of orange blossom oil, one tea-spoonful of almond oil, one tea-spoonful of vanilla essence, one tea-spoonful of orange blossom oil, one tea-spoonful of almond oil.

Put the butter and sugar in a bowl and beat them together until they are light and fluffy. Add the egg and beat again. Add the milk and beat again. Add the flour and beat again. Add the cream and beat again. Add the fruit and beat again. Add the vanilla essence, almond essence, orange blossom oil and almond oil and beat again.

Put the mixture in a greased cake pan and bake in a moderate oven for one hour. Turn out on a wire rack and cool. Cut into squares and serve with whipped cream.

## Plaster For Cracks.

Use vinegar instead of water to mix your plaster of paris. The resultant mass will be like putty and will not "set" for twenty or thirty minutes, whereas if you use water the plaster will become hard almost immediately before you have time to use it. Push into the cracks and smooth it off nicely with a table knife.

## Paraffined Paint Cans.

After housecleaning, if one has partly used cans of paint or varnish left over, which would soon dry up and become useless, try putting them into small cans and cover with melted paraffin. They will keep indefinitely and can be used as needed.

# SAVE EVERY BIT

### Don't Let a Pound of Food Rot on the Ground.

## REDUCE YOUR GROCERY BILL.

### Here Are the Points You Need to Know About Canning Vegetables and Fruits For the Wintry Days Ahead of Us All in Wartime.

(Prepared by National Emergency Food Garden Commission)

Select sound vegetables and fruit. If possible, can them the same day they are picked. Wash clean and prepare them.

Have ready on the stove a can or pail of boiling water.

Place the vegetables or fruits in cheesecloth or in some other porous receptacle—a wire basket is excellent—for dipping and blanching them in boiling water.

Put them whole into the boiling water. After the water begins to boil begin to count the blanching time.

The blanching time varies from one to twenty minutes, according to the vegetable or fruit. When the blanching is complete remove the vegetables or fruits from the boiling water and plunge them a number of times into cold water to harden the pulp and check the flow of coloring matter. Do not allow to stand in cold water.

The containers should be thoroughly clean. It is not necessary to sterilize them in steam or boiling water before filling them for the reason that in the cold pack process both the insides of containers and the contents are sterilized. The jars should be heated before the cold product is put in them.

Pack the product into the containers, leaving about a quarter of an inch of space at the top.

With vegetables add one level teaspoonful of salt to each quart container, and fill with boiling water. With fruits use alum.

With a glass jar always use a new rubber. Test the rubber by stretching or turning inside out. Fit on the rubber and put the lid in place. If the container has a screw turn as hard as possible, but use only the thumb and little finger in tightening it. This makes it possible for steam generated within to escape and prevents breakage. If a glass top jar is used, snap the top but only, leaving the lower half loose during sterilization. The cans should be completely sealed.

Place the filled and capped containers on the rack in the sterilizer. If the homemade or commercial hot water bath outfit is used some authorities insist that enough water should be in the boiler to come at least one inch above the tops of the containers and that the water in boiling out should never be allowed to drop to the level of these tops. Begin to count processing time when the water begins to boil.

At the end of the sterilizing period remove the containers from the sterilizer. Fasten covers on tightly at once. Tip each container over to test for leakage, and store. Be sure that no draft is allowed to blow on glass jars, as it may cause breaking.

If jars are to be stored where there is strong light, wrap them in paper, preferably brown, as light will fade the color of products canned in glass jars, and sometimes ruin food value.

## THE FEMINE SCOUT.

### All Over the Country Girls Are Donning This Rig.

Cotton khaki cut just like a soldier's, boy's is the uniform adopted by girls who are learning to use firearms for



READY TO SERVE

home defense. Leggings over tan boots and a red silk bandanna kerchief as necktie give a picturesque dash to the somber khaki.

## Timely Suggestion.

To make the old lids of fruit jars look like new boil them in weak vinegar twenty minutes and then scrub with soap and a brush.

# EXCELLENT MODEL.

### For Stout Women Is This of Longitudinal Build.



ACT TO AN SUIT.

Long, straight-lined loosely fitted by a stringy sash belt are the idea for women no longer stylish. The material is ledge under jarsof cloth, cut with patch pockets huge in ratio to the size of the lady herself. The tailored lace straw hat is also smart.

## TUB FROCKS.

### How to Wash Them Without Running Their Colors.

When washing colored summer frocks at home remember these hints:

To prevent the color running add to the rinsing water a little vinegar for mauve or heliotrope, or gall for brown, alum for green, methylated spirits for all shades of lemon or yellow and salt for blue.

A handful of salt in the rinsing water nearly always acts as a preservative for any shade of color.

Brown holland frocks always present a better appearance if washed in bran water without any soap being used. Boil a pound of bran in two quarts of clean warm water and wash the dress in as many changes of water as necessary.

Rinse through cold water and when half dry iron on the wrong side with a hot iron.

Silk summer blouses want washing quickly and carefully, one at a time. Do not wring the blouses, but squeeze through two bowls of soapuds, then rinse through clear warm water. Pale colored silks improve by being given a second rinsing through blue water. Roll in a towel and iron before quite dry with a fairly hot iron, keeping a piece of muslin between the silk and the iron. A good tip is this latter. Many home laundresses ruin silk blouses, making them yellow, by washing in very hot water.

## Homemade Soda Water.

Boil together in a granite saucepan two pounds of granulated sugar, three pints hot water and two ounces tartaric acid. At the end of five minutes put it where it will get cool. When cool strain into the bottom of three quart glass bottle. When ready to use put a tablespoonful in a glass half full of water, add a scant quarter teaspoonful of soda, beat and drink while foaming. This is a staple product for indoors, remarkably a delicious summer drink, suitable for a hotel or private exchange.

## Almost a Closet.

Persons living in apartments or furnished rooms will find this a useful device for increasing closet capacity: Fasten one end of a heavy wire clothesline through the other end through the spring of a patent clothespin, wind the wire about the second hook, and so on around the closet until there is a clothesline between each pair of hooks.

This is an excellent way of holding skirts or waists and can be removed easily.

## One Egg Spice Cake.

Cream one-half cupful of butter and add one cupful of sugar and one egg. To two cupfuls of flour add one teaspoonful of soda, one-half teaspoonful of cinnamon, one-half teaspoonful of nutmeg, one-quarter teaspoonful of cloves. Combine with sugar mixture alternately with one cupful of sour milk. Add one cupful of chopped raisins. Spread about the thickness of gingerbread in a large tin. Bake in a moderate oven. Good warm.

## Report at the City.

Report at the City. The city is in a state of confusion. The streets are full of people. The shops are closed. The city is in a state of confusion.

## Fame won't be got by.

Fame won't be got by. Fame won't be got by. Fame won't be got by. Fame won't be got by.