

A SYLVAN THEATER

National in Its Scope, It Is Dedicated at Washington.

A WOMAN THE ORIGINATOR.

American Theaters Daily Reach More People Than All Schools, Churches, Libraries and Art Galleries Combined—The Government Backs It.

Recently in the Monument grounds, Washington, and to the accompaniment of the United States Marine band, was inaugurated the National Sylvan theater. The pageant was opened with three scenes, "The Birth of the Drama," "The Degradation of the Drama" and "The Triumph of the Drama." The degradation of the drama occurred in England about the middle of the fifteenth century. At this time the stage as a profession had sunk to a very low ebb, and actors were considered human beings of the most degraded order. It is about this time



MRS. CHRISTIAN HEMMICK.

also that there is a record of the first actress who ever appeared on the stage, women, prior to the fifteenth century, being forbidden by the church to participate in theatrical performances of any kind whatsoever.

The pageant chosen for the inauguration of the National Sylvan theater was written by Mrs. Christian Hemmick of New York city, who was supported by a number of eminent American players and by many people prominent socially in Washington. Said Mrs. Hemmick of her theater:

"The government supports every form of art but the drama. It encourages and supports public libraries, it maintains art galleries, it has even gone on record as appropriating money to support music. Witness the United States Marine band in Washington.

"The drama, the greatest of all these arts in the scope of its appeal, has been neglected by the government. The theater itself is one of the most potent factors in American life and reaches more people daily than all the schools, churches, libraries and art galleries combined. These facts, of course, are driven home to anybody who has lived abroad and has seen the support and recognition the drama receives from continental nations.

"Aside from this aspect of the theater it must not be forgotten that the stage has always proved a most powerful medium for the exploitation of patriotism, honor, courage, self sacrifice and the nobler virtues of life.

"This is where the National Sylvan theater really comes in and where a government owned theater will be of inestimable value to public life, morality and education in the future. Just as the government, through public libraries, public art galleries and public bands and orchestras, educates and uplifts the great mass of people to what they should read, see or hear in the realms of literature, art and music, so must the government eventually recognize the fact that through the medium of the stage it must contribute to the public the right sort of dramatic entertainment, which will go a long way in shaping national thought, conduct and morality."

New Furs.

A new fur which is making quite a bid for favor is a species of American marten. It is a long haired pet of yellowish gray mixed with dark brown. The darker pelts are preferred. A new eye applied to rabbit fur will be introduced as a fall novelty. Very brilliant linings are used in fur garments, with special favor to printed satins and crepes de chine. Frequently a strip of velvet or a handsome ribbon is applied along the inside of the opening. Extending the full length of the garment. It adds richness to the lining.

Capes to Be Worn.

Capes are to be worn as much for fall and winter as they have been for spring and summer. Already the heavier ones are appearing. Never before, probably, have there been really warmer ulsters than these cape coats promise to be, with, in some cases, two thicknesses over the back and arms. Navy blue will continue to be the most popular color.

FALL TIPS.

Collars Are Veering Over Into Tailored Effects Now.

Have you noticed the collar changes on dresses and suits? They are decidedly different from the big sailor and capuchin effects that have finished gowns, fashionable and otherwise, for the past three or four seasons—that is when the collar has been permitted to exist at all.

Those collars that have timidly made their way back are narrow, trig and mannish when a component of the frock or tailleur. As the garment becomes more conspicuous it flattens out and assumes greater breadth and inclines to the ornate.

Up to the present moment there seems no place in the revised scheme of fashion for the half-way collar. It must be small, after the manner of the shawl or tuxedo collar, or large, like the muslin neckpieces featured in the portraits of women painted by Rembrandt, Frans Hals or Rubens.

Those that follow the Dutch idea may be of satin, linen or cloth, preferably the first named, with here and there an exception in favor of flannel lace.

It may be that there is some relation speaking in a tailored sense, between the neat tuxedo collar on the little frock of satin or serge and the mannish sailor hat of pineapple straw with its band of polka dot or striped silk.

Or the adoption of khaki uniforms by women in government employ may have its influence in shaping the neck finish of new gowns and suits. However this may be, it is certain that the present is a transition period in style accessories as they have to do with collars.

It is something of a relief to see the narrow collar. It is a part of the low cut, crossover front of dresses of serge or satin, and, according to the depth of the opening, there may be introduced the plastron of satin or Muen cut either high or low. Usually narrow cuffs accompany such a collar.

REAL STYLE.

Isn't This Turban the Jauntiest One You've Seen? A wine colored chequer, built like a boat is crowned by a mass of wine colored asters to give this smart, dressy



NEWEST MODEL.

turban so useful for many occasions. Banded in black velvet ribbon tied in a saucy bow exactly in front.

CLEAR SOUP.

The Way to Make it Like a French Chef.

Four pounds of shin of beef, two pounds of knuckle of veal. Cut the meat off the bones in pieces about a quarter of a pound each and break the bones in four or five pieces. Have ready your stock pot, put into it one ounce of butter. Let it just warm, then place the meat at the bottom of the pot with the bones. Let this fry very slowly for one and one-half hours, turning the meat two or three times till it is nicely browned. It must not be allowed to burn, and the pot must be kept covered. The bottom of the pot should be covered by a rich, thick gravy. Now add to it five quarts of boiling water, let it boil, then throw in a tea-cupful of cold water to accelerate the rising of the scum. If this operation is repeated three times it should make a clear consommé.

Have ready two carrots, two turnips, two onions stuck with two cloves, one head of celery, two leeks, one ounce of salt, a fagot of herbs weighing about one ounce, consisting of parsley, thyme, marjoram and tarragon. Put these all in the soup and allow it to simmer four or five hours. Strain and leave to cool for use. When cold, carefully remove all fat. The meat from this stock will bear another addition of water, about three quarts, and will boil again for common soup.

Bean Soup.

One and one-half cups cooked navy beans, two teaspoonfuls chopped onions, six cupfuls water, one teaspoonful celery salt, two teaspoonfuls lemon juice, salt and pepper.

Mash the beans and put with the onion, celery salt, seasoning and water in a saucepan. Simmer for thirty minutes. Strain if desired. Add lemon juice immediately before serving.

If you like a rather thin bean soup you will enjoy this one. Do not forget the lemon juice. It adds much. The soup costs only a few cents per serving when made with canned baked beans.

FOR YOUNG FOLKS.

Sleepy Time Story About a Famous Race Between Animals.

SLOW POKE CAME IN AHEAD.

In a Trial of Speed It Is Well to Keep Moving at the Swiftest Rate—How a Smart Little Beast Came to Grief by His Own Carelessness.

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

MR. SLOW POKE.

Once Mr. Tortoise, who carries his house on his back and is rather slow met Mr. Rabbit in the woods.

"Dear me!" exclaimed Mr. Rabbit. "You're mighty slow on your feet, Mr. Tortoise."

Mr. Tortoise poked his little round head up from under his shell and answered, "Perhaps so, but I generally reach the place I start out for."

"Oh, ho!" jeered Mr. Rabbit. "You do, old slow poke? Well, it must take you a good deal of time to get there."

"Well," replied Mr. Tortoise in his slow way, "sometimes I get there faster than some of these very smart people."

"Go long!" Mr. Rabbit jeered. "I'll race you."

"Very well," agreed Mr. Tortoise. "Shall we start right now?"

Mr. Rabbit was a little surprised, but he told Mr. Tortoise that if they ran a race there must be a prize. They settled it that whichever won should be treated to a fine dinner. Mr. Rabbit said he would have a nice juicy cabbage. Mr. Tortoise didn't care for cabbages, but he liked baby fish out of the brook and juicy worms.

"Very well," agreed Mr. Rabbit. "If you can beat me you may have all you can eat for once."

Then they started off, Mr. Rabbit leaping away ahead on his lively young legs. Presently Mr. Rabbit was out of sight of Mr. Tortoise. "Slow poke," said the rabbit, "I'll curl down and rest till he catches up with me. This is going to be too easy for me."

So Mr. Rabbit rested awhile and, when he saw Mr. Tortoise catching up, leaped ahead. Then he sat down for another rest.

But this time he didn't see Mr. Tortoise coming, for his eyes drooped shut and he was snoring when his rival passed him.

When Mr. Rabbit did awaken and made off for the goal it was only to find Mr. Tortoise sitting there waiting patiently for him.

"I should like to have my dinner now," Mr. Tortoise said.

And maybe Mr. Tortoise just didn't keep Mr. Rabbit busy digging worms and catching fish. There never was such an appetite as that of Mr. Tortoise. And Mr. Rabbit never dared to say "slow poke" again, he didn't.

Game of Garibaldi.

In playing this game it must be remembered that Garibaldi does not contain "e's"; therefore no word containing the letter "e" must be used in answering the questions asked.

All the players sit in a circle, and the game begins by one asking his left hand neighbor, "What will you give to Garibaldi?" and the answer must be given before the leader finishes waving his hand slowly three times or a forfeit must be paid. Then the one questioned turns to the one next to him on the left and asks him the same question, and so on around the circle. For instance, one would give a gun, one a book, one a sword and belt. This last having an "e" in it, a forfeit must be given.

When Friends Meet.

When the camera man is abroad he sees many things of interest along the way. The meeting of the two little girls



Photo by American Press Association. A SWEET GREETING.

herewith pictured was snapped on the street. They were neighbors and chums and were very glad to meet each other.

Fairy Godmother.

Dear fairy Godmother, please come And wave your wand for me! I want to find the very place The rainbow's end may be.

I want the little echo boy, Who hides behind the wall, To come and play—and not to just Answer when I call!

—Philadelphia Record

THE NEWEST MIDDY.

The Costume That Always Suits and Pleases Her.



GOOD TASTE.

French blue madras is the fabric mother chose for this delectable-middy suit, cut knit skirt and a blouse conspicuously attractive because of its plaited and smocked pockets. White linen collar and cuffs and a bow tie do the rest.

THE FIRELESS COOKER.

Its Serviceability For Those Who Camp During Their Vacation.

Have you a fireless cooker for your summer camp, so that you can put your dinner in to cook in the morning and come in at night after an all day cross country tramp and find it ready to be eaten? If not you miss a lot of the fun of camping out. Even if you are "roughing it," as you say, you might as well rough it as comfortably as possible. It is not a difficult thing to make a fireless cooker yourself which will do very well when you are living in a tent or rough cabin. First of all get a big wooden tub or firkin, such as butter is packed in.

Next buy a ten gallon tin pail, and be sure that it has a cover which will fit down tightly upon it. The other requirements are a piece of asbestos sheeting—about one yard will be enough—and a soapstone.

Wet this asbestos sheeting and cover the outside of the pail and also of the cover with it and press it down tightly; then set it away to dry. If you cannot get the asbestos try several thicknesses of paper. When quite dry cover the bottom of the wooden tub with sawdust, set the tin pail in the center and pack about with sawdust almost up to the top. Cut a large piece of thick cardboard to fit the wooden tub, removing a circle from the center to admit of its being pushed down over the tin pail just below its cover.

Suppose you want to have lamb or beef stew for supper. Prepare it as though for ordinary cooking and let it boil a short time over the fire. In the meantime heat the soapstone until it sizzles when water is sprinkled on it. Put the soapstone in the tin pail and have the stew or whatever the food is you are cooking in another pail with a tight cover and set that into the large pail also on top of the soapstone. Be sure that it is boiling hard when you put it in. Then put the covers on both the large pail and the wooden tub and overlay the whole thing with a thick pillow, cut to fit the top. Do not open any part of it until the food has had time to cook. This will be found to be a very inexpensive contrivance and a valuable addition to the conveniences of camp life. It is possible, too, to make larger ones after somewhat the same plan and with little trouble and expense.

To Absorb Grease.

When frying bacon place a piece of clean brown paper in the platter, and the paper will absorb the outside grease as the bacon is placed upon it. When ready to serve, the bacon may be slipped off and appears much drier and more tempting.

Brown Sugar Cookies.

Beat together one and one-half cupfuls of brown sugar and one-half cupful of butter, and when that is well creamed beat in one egg. Add one-half cupful of milk. Sift together one teaspoonful of cream of tartar, one scant teaspoonful of soda and two and three-quarter cupfuls of flour. If it is preferred to drop the cookies instead of rolling them out use only two cupfuls of flour.

Autumn Millinery.

The prominent feature of the fall millinery will be the tassel, which is developed in wool, silk and chenille. There will be utilized much jet and beads and tinsel effects, which go to make up ornaments for trimming purposes.

Jelly Test.

In making jelly drop a spoonful on a saucer, let cool and turn saucer on side. If jelly wrinkles it will surely harden.

REDUCE FOOD COST.

The Value of Cereals is Hardly Well Understood Yet.

JUST WHAT THEY CONTAIN.

Government Experts Tell Us How They May Be Bought, Cracked, Ground and Combined to Lessen the Meat Bill During This Wartime.

(Prepared by the office of information, department of agriculture.)

The most practical means of reducing table expenses without decreasing the wholesomeness and adequacy of the diet lies in increased use of cereal foods, especially boiled grains, mushes and breads made of cornmeal and cereals other than wheat.

Cereals contain most of the important food elements which the body needs and yet are comparatively inexpensive. They are primarily a source of starch needed by the body to yield energy. They furnish also considerable quantities of protein, one of the most important and usually one of the most expensive food elements needed to build the body and keep it in repair. In addition, cereals furnish mineral matter, fats, fiber and, especially if part of the bran is left in, little-known substances which regulate bodily activities.

If cereals are to be made a more important feature of the diet, mushes and boiled grains, as well as baked doughs, should be eaten in greater quantity. Practically any of the cereals may be used in making some type of bread. Wheat has been most used because its gluten makes possible the raising of the dough with yeast. Flours and meals of the other grains, however, may be made into baking powder.



HOW RICE PLUMPS OUT.

bread, and many of them can be substituted for part of the wheat flour in making yeast breads.

Breakfast foods should be chosen carefully if economy is desired, since the form in which the food is purchased largely determines the cost. Meals from which mushes may be made may be obtained for a few cents a pound, while specially prepared grains may cost up to 48 cents or even more per pound.

One way to lessen the cost of breakfast foods is to buy whole grains from a feed store and grind them coarsely in a coffee or other hand mill. The cracked grains when salted properly, boiled thoroughly and served with butter or sugar and cream or milk make wholesome and palatable foods. Boiled grains, such as rice, barley, cornmeal or hominy, may be used in the same way, or any of these may be combined into dishes with cheese, eggs or meat, which add both flavor and nitrogenous food elements.

Big Behavior!

Any one who has handled a baby carriage knows how hard it is to get it up and down the porch steps alone without jarring and jolting. A very simple device is proving a saving both to the carriage and to the mother in one suburban home. Two boards about three or four inches wide were nailed to the steps securely, exactly as apart as the wheels of the carriage. They were cut to fit the top of the step and the walk smoothly. Down this track the heavy carriage with baby in it rolls as easily as on the sidewalk. The boards are painted to match the step and are not at all unsightly.

Peach Flavoring.

When preserving peaches save all the stones, crack them and remove the brown skin, cut the kernels into small pieces and put into a pint preserving jar. Add enough brandy to cover, screw on the top and set away. After two or three weeks it is ready for use. Add two teaspoonfuls of these nut meats to any good cake recipe. The flavor is delicious and will keep any length of time.

To Can Beans.

Cut beans as for table, fill jars with beans, then fill with cold water. Put on the covers, but do not snap the wire down. Place jars in a bath of cold water and let boil for two hours. Snap the wire and let cool in water.

SOLDIERLY EFFECT.

The Kind of Coat Flappers Need For School.



WELL PREPARED.

Despite its handsome touches of well embroidered in gray colors, this well looking coat of heavy navy blue gives us the idea that military coats are still rullish coats. Anyway, the garment is stunning for high school girls.

EVENING AT HOME.

Family Life Math Charms of Its Very Own, You Know.

The greeting.
The inquiry as to what is wrong.
The unspeakable condition of the gas pressure.
The dinner.
The apologies and deprecations.
The assurance that it is superb.
The abolition of the tableware fifty.
The review of the day.
The newspaper.
The suggestion of the movies.
The examination of the photograph column.

The decision to stay at home.
The hope that nobody comes.
The book.
The refusal to read aloud.
The cigar ashes on the rug.
The removal of the collar and the search for house slippers.
The bell.
The scramble for the collar.
The delivered package.
The return to comfort.
The opinion of the printer who put Dickens into small type.
The yawn.
The avowal of fatigue.
The apple.
The rattling window.
The clock.
The darkness.
The conversation.
The silence.

TO PRESERVE SILK GARMENTS.

Get the Habit of Washing Your Stockings Nightly.

Perseverance and just do a lot to wear out silk stockings; therefore, if you wish to prolong the life of these very expensive items of your wardrobe you will remove your stockings after a dusty walk and wash them at once. Never throw them in the laundry basket, there to remain several days or a week perhaps in their dusty condition. This treatment is death to the delicate fiber. Wash them out at once in plenty of soapy water, rinse thoroughly and when dry do not iron. Ironing is not good for the silk and not necessary anyway, because as soon as the stockings are put on all the creases are drawn out.

This may seem like a lot of trouble, but as a matter of fact if made a part of the nightly preparation for retiring, it soon becomes second nature.

Silk underwear should also be washed frequently and not allowed to stand in its soiled condition. It is attention to little details like this that give some women-of-moderate means the reputation of being well dressed. They know how to care for the costly items of their wardrobe.

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