

ONE "FIRST LADY"

Wife of M. Poincare, President of the French Republic.

SHE WAS BORN AN ITALIAN.

Her Position as the President's Wife Was Subject to Criticism at First Because of Her Foreign Birth and First Marriage, but Tact Has Allayed It.

Like the wives of many other statesmen of France, Mme. Poincare has not occupied a conspicuous place in the public eye. She is known to be a brilliant woman, who prefers the seclusion of her own home to the glare of publicity. Her brilliant husband has always found her a source of inspiration, for she is a deep student of public questions, takes a keen interest in his career and has often proved herself a wise counselor, in whom he places



MME. RAYMOND POINCARÉ.

much reliance. He gives her due credit for the part she has played in the advancement of his ambitions.

Brightness, luxury and elegance passed completely from the Elysees palace with Empress Eugenie. The wives of presidents have sought, for political purposes and largely also from personal preference, to give life at the Elysees a bourgeois character, have been snubbed by European royalty and have surrendered a large part of the social reign to the Bourbons and the families of the first empire.

The difficulty is an inheritance from the Empress Eugenie. She mixed up the affairs of state with such disastrous results that when the republic was established the government determined to make it impossible for the president's wife to have enough influence to become dangerous.

During M. Poincare's early political ambitions his wife's name was brought up by his enemies unjustly. Not only was Mme. Poincare's Italian birth held up against her but also the fact that her first marriage was a matter of an affair of the Kaiser's empress in Paris. She married M. Poincare after he had acted as her lawyer in securing a divorce from her first husband. The charming Italian was an her maiden name was Henriette Bennett—having cause for divorcing her husband appended to M. Poincare, then one of the leading lawyers in Paris, to represent her before the courts. Her excellent character and noble qualities of mind, as brought out during the conduct of the case, so appealed to the noted bachelor lawyer that he was later led to pay court to his former client and marry her.

For Linen Closets.

If bits of sandalwood are kept in the drawers and other places with the clothing they will penetrate and give everything a delightful odor.

For use with household linen this is recommended, and all the ingredients may be had of the druggist:

- Dried lavender 12 ounces
- Dried rose 4 ounces
- Groundorris root 6 ounces
- Ground allspice 1 1/2 ounces
- Cinnamon 1 1/2 ounces
- Cloves 1 1/2 ounces

The spices might be had of the grocer.

Mix with twelve ounces of fine table salt and put into a fruit jar. Leave for a month to blend odors perfectly then let stand open an hour or two each day in a closet or bureau-drawer.

The ingredients are ground, not pulverized, and must be of the best. The merest suspicion of musk may be added to these preparations, but the slightest bit too much will ruin the odor, as musk is very strong. Only the most delicate odor is admissible if one is refined in taste.

Hygiene Tip.

Always hold milk bottles under the cold water tap until they are thoroughly washed as soon as they are received. It is impossible to tell what hands have touched them, and washing the bottles also prevents any filth entering the milk compartment of the ice box.

Poison Ivy.

Just as soon as you are aware that you have been exposed to poison ivy or begin to feel that itching and notice red spots rub the part with fresh gathered catnip leaves. Catnip is the enemy of poison ivy.

FALL FROCKS.

Points About the New Lines of One Gown.

The new frocks are delightful. They are more pleasing—just because they are new—than last season's frocks, and they are attractive enough in themselves to merit the favor of women who are insistent about lines and chic, those two mysterious qualities that are so much more important than mere material or color interest.

The fall frocks approach the once familiar princess lines very closely. In fact, they are princess frocks minus the sheath effect always associated with princess ideals. All the new lines are straight, and the silhouette most desirable now suggests straightness and slenderness—the boyish, undeveloped figure rather than the much curved feminine figure which was supposed to "set off" a princess model to advantage. The modern frock eliminates curves at bust and hip, and its straight lines are interfered with very little by the inevitable sash or grille which draws in the soft material above or below the natural waist line just enough to relieve the silhouette of any suggestion of clumsiness or angularity. Sometimes the skirt is attached to the bodice two inches, or so below the waist line, and a narrow sash is drawn around the unfitted bodice at the waist, never snugly, but just enough to show that the figure is really trim and shapely and not "straight up and down." A frock of this type is of black satin with a panel running from the neck ant armscapes will tear off the covers, opening to the edge of the skirt. The bodice, fastening at either side over the panel with covered buttons, is attached without gathers to a rather deep yoke and falls in unfitted lines to the hip. Here the tunic is shirred on, and the tunic also buttons to the front panel, giving a long line from neck to ankle. A narrow sash of the material passes around the waist, crosses at the back and comes around to the loosely at the front over the panel. This frock has coat sleeves with turned back cuffs of white wash satin and a turnover collar of the white satin finishing a V-neck opening. At the edge of the tunic is turned up twelve inches on the outside and then stitched in rows and rows with black silk.

SMART SPORT SUIT.

Unusual Design Put Up in Brown Jersey.

Gingersnap brown in wool jersey fashions this Russian blouse and skirt, so attractively trimmed with stitchery.



THE TROTTEUR.

In yellows and reds. The belt is of jersey also, fastened with a gilt buckle, while the neck is finished like a peasant's shirt.

A Word to the Wise.

There is no more unwise procedure if you have not a perfectly proportioned figure of average height than to select a new hat while seated before a mirror. Most of the mirrors in millinery salons are placed above tables, and one sits comfortably while the beguiling saleswoman places confection and creation upon one's head. Nothing can do more harm to a silhouette than the wrong sort of hat, and it is a wise woman who tries on hats before a full-length mirror. She is not the woman who walks abroad in too wide brimmed hats that make her look dumpty, or tall crowned little turbans that make her head absurdly out of proportion with the rest of her figure.

To Freshen Gloves.

Very few women seem to know that the rain spots so ruin us to white kid gloves can readily be removed at home. Even some professional cleaners do not remove them. Take off the glove, hold the rain spot tightly over the tip of the finger nail and then move your finger nail carefully across it underneath. You will see each rain bluish thus treated disappear as if by magic.

Cucumber Sauce.

Peel and grate one nice tender cucumber and add two tablespoonsful of prepared mustard, mixing thoroughly. Add the juice of one lemon and the yolk of one egg beaten thoroughly, and serve with lettuce or other salad.

FOR YOUNG FOLKS

Sleepy Time Story About Some Interesting Little Creatures.

INSECTS THAT WORK BUSILY.

Manner in Which They Gather and Store Food For Winter—How the Babies Are Cared For—Mother of the Tribe and the New Homes.

Tonight, said Uncle Ben to Little Ned and Polly Ann, I shall tell you about

THE FLYING ANTS.

Suppose you shut your eyes and go with me into that little ant hill by the rosebush in the garden. You will have to run through many long hallways or galleries in the ground.

Everywhere you will meet ants hurrying in and out. Some of them will be carrying grains and seeds to put into their storeroom for winter. Others will be carrying the baby ants in or out of the different little rooms or cells. These babies are at first only tiny white worms. You will notice other ants carrying little bundles wrapped in white. These are sleeping babies who have wrapped themselves up in gossamer blankets to awaken early in the spring when the sun is warm. A while as full grown ants. Then the ant armies will tear off the covers, and the little ant will come out of the cradle.

In every ant hill is a queen mother, who lays the eggs from which the young ants come. The other ants take the best of care of her. She never does any work or goes out of the ant hill alone. In the fall, however, she gets restless, tired of staying in the house, and sometimes just will go out in spite of everything. If she is a young queen she is very apt to want to go out and see the world.

She has wings, and some other ants that have wings, too, follow her. A whole cloud of these winged ants swarms out of the ant hill after the queen.

Perhaps after awhile she makes up her mind to go back to the ant hill. Then there is great rejoicing among the other ants.

When the queen goes back to her cell the other winged ants unhook their wings from their sides and go to work. You see, the wings are not fastened to their bodies, but are just hooked there so that they may be taken off when they are no longer needed. They would be in the way of the working ants, who must dart into all sorts of tight corners and through many narrow openings where wings might be torn.

Sometimes there are several queens in an ant hill. Then not all the queens come back to the ant hills. Some fly off to see the world and never get home again. When they are tired flying they drop to the ground and crawl into some snug hole where they lay a lot of eggs. Then they go to sleep for the winter and in the spring, when the eggs hatch, the mother takes care of the young ones till they in turn can take care of her. It is by wandering queens that new ant colonies are started.

A Patriotic Scout.

Billy Frank, thirteen, a Philadelphia boy scout, is too young to enlist, but believes every man, young and old, should do his part. Billy has made the supreme sacrifice of boyhood. He has offered his dog, cherished comrade and friend, in a service of utmost importance—the guarding of Philadelphia's waterworks.

For His Country.

This brave laddie on his broncho is a true and loyal son of Uncle Sam. He hopes to grow up quickly, so that he may offer his services in defense of



Photo by American Press Association. THE ROUGH RIDER.

his country. None of our citizens are so enthusiastically patriotic as the boys and girls. Born in the land of the free, they seem to appreciate that nowhere else is there a country so beautiful and a government so beneficent and good.

A Garden Song.

Sing a song of gardens
Grown over the hand,
Ever, ever, being
Vegetable
Onions, lettuce, cabbage,
Radishes and beets.
Oh, it is just splendid,
Raising one's own eat!

SPORT JACKET.

Swagger Little Garment For the Autumn Sport Girl.



UP TO DATE.

Worn with a plaid sport-skirt is this jacket made of hunter's green duvety. The fullness is plaited in and belted down into a vest effect, very natty indeed with the tailored pockets and bone buttons as finish.

ONE HUNDRED CALORIES.

Here Are Foods That Add About This Amount of Energy.

At a recent course in food values the various foodstuffs in 100 calories portions were emphasized. There are many housewives who would like to memorize this table of food as measured by the new calories unit. A good way to do this is to pin up this table in the kitchen, where it may be studied for a moment many times a day.

A small lamb chop, weighing one ounce.

A large egg.

A small dish of baked beans.

An inch and a half cube of cheese.

An ordinary sized sauce dish of sweet corn.

A large boiled potato.

A smaller sweet potato.

An ordinary thick slice of bread.

Two small baking powder biscuits.

Two-thirds of a cupful of cornmeal mush.

One cupful of oatmeal (cooked).

Three-quarters cupful steamed rice.

One and a third cupfuls puffed rice.

Two scant tablespoonfuls granulated sugar.

One scant tablespoonful butter, oil or bacon fat.

One and a half tablespoonfuls condensed milk, sweetened.

Half a cupful evaporated cheese.

One large raw apple.

Four dates.

Half a cupful grape juice.

Scant three-quarters cupful milk.

Six clams.

Six sardines.

One codfish ball.

One banana.

Two Brazil nuts, twenty peanuts, twelve pecans or twelve walnuts.

Three-quarters cupful green peas.

One-third cupful sweetstarch.

Tomato Sauce.

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

Since tomatoes contain a very high percentage of water it often is desirable to can only concentrated tomato products. This is true especially when cans or jars are difficult to obtain. A delicious concentrated tomato sauce may be made and canned as follows: says the United States department of agriculture. Small or broken tomatoes and large tomatoes unsuitable for canning whole may be used in this recipe:

Cut the tomatoes into fairly small pieces and add one large sized onion chopped and one cupful of sweet red pepper to one gallon tomatoes. Cook until tender. Put through a sieve and add a mixture of one-third salt and two-thirds sugar in a proportion of one teaspoonful to each quart of the mixture. Cook until the consistency of ketchup, stirring constantly. Pack hot into sterilized jars or bottles. Adjust rubber and cap. Place the container on a false bottom in a vessel of water sufficiently deep to reach almost to their tops and allow to remain in a boiling temperature for twenty-five minutes. Remove jars from the water bath and tighten the lids immediately.

Sterilizing Foods.

As a general rule cooking helps to sterilize food and keep it in an edible condition for a longer period of time than if it were in a raw state. An exception to the rule is found in the case of some eggs which were sent to soldiers by their families. The prudent housewife who boiled the eggs before sending them learned with dismay that they had arrived unfit to eat, while those who had run the risk of sending them raw, in their natural state, were assured that they were still fit to eat after several weeks.

MORE SUBSTITUTES

A Plea to Housewives to Try Them Before Condemning.

HINTS BY COOKERY EXPERT.

Christine Terhune Herrick of the Vigilantes Suggests Less Expensive Meats, More Vegetables and Simpler Desserts—Get Used to Cheese.

Let us look at the ordinary dinner bill of fare for a moment. Suppose we begin with soup. The expensive clear soups are taboo on most tables unless they are made like the French bouillon and the bouilli or meat used to make the soup also utilized, and even then they are rather beyond the purse or the inclination of most of us. But is their departure a real loss to our palate? Are we not as well fed with purees of different kinds, with the boundless number of vegetable soups, either clear or cream, with soups that have a fish or a milk foundation as with the consommé of any order?

Of course the meat course is the crux of the situation for most persons. I grant that there are a few persons who decline any cuts of meat save those that are tender enough to be roasted or broiled, but even before the late stringency I fancy there were not many who could indulge this preference. Most of us have had to depend upon the less expensive portions and tried to make up by care in cookery and seasoning for the defects in flavor and juices. If nutriment is any object it is well to remember that some of the pieces of meat richest in nourishing qualities come from the less costly sections of the animal.

As a matter of course, all meat is dear now, but I venture to believe that those who think no meal is complete without it lack a certain kind of education in gastronomy. If meat substitutes are despised it is usually because those who have cooked them have not understood how to compound and season them. Fish of all kinds should have an honored post on the table meat has evacuated. Vegetables, especially in this season, should be plentifully employed and combined with a little meat to give savoriness, or with cheese or with eggs or served in salads. We have not begun to comprehend what can be done with vegetables or to learn how really we can become accustomed to a dish of these, or of cheese fondus, or cheese souffles, or cheese puddings, or cheese sandwiches, or any one of half a dozen preparations in which cheese is served as a flavoring and a nutriment, instead of the inevitable roast, boiled, stewed, broiled or fried animal food.

When we arrive at the sweets, there is another station at which we can offer a plea as to the excellence of the less costly kinds. With ripe fruit, either fresh or stewed, in abundance, as it should be for months to come, the question of desserts seems one of minor importance. Yet even here we can offer trifles, custards, "floats," blancmanges, jellies, delicate puddings and puffs which are no whit inferior in taste to heavy, rich sweets, such as pies and tarts, and are far more wholesome. Their good qualities ought to offset, even with critics, the fact that they cost less than the substantial compounds I deprecate. I incline to fancy that those who include all inexpensive sweets along with meat substitutes in one sweeping condemnation lack experience of what can be done.

A NEW FANCY BAG.

For Matrons Is This Good Looking Reticule.

Made of black satin and richly ornamented with steel beads, this bag is



ALL THE RAGE.

suitable for elderly women who desire frivillities. War has put a price on all steel, and these beads are now a hallmark of elegance.

Coffee in Gravy.

The use of leftover coffee instead of water in preparing meat gravies enhances the richness of their color and flavor, and its presence cannot be detected.

HOUSE GOWN.

Attractive Model For the Autumn Girl's Delight.



GOOD LINES.

Here we have navy georgette and navy and white polka dot foulard fashioned in a modish model. The overskirt effect is caught up in a drapery at the back, and white georgette gives the collar and vestee.

ENGAGING SERVANTS.

How to Go About It So They Won't Overwhelm You.

It is more satisfactory to have servants sent from reliable employment offices to your house for personal interviews.

Remember they are interested in your location, style of kitchen, equipment, demands and personal quarters, which can be satisfied at a house interview.

Ask a servant these questions:

How many years have you been a cook?

Can you refer to your last employer? Have you printed dresses to wear in the kitchen?

Can you make your own ice cream? Will you divide the washing with the second maid?

Will you keep your room to my standard of cleanliness?

Your cleaning includes dishwashing, maid's bathroom, back and cellar staircases, kitchen, pantries, icebox, back porch, laundry, garbage can. Are you equal to it?

By the time she has answered all these questions and her manner and attitude have been studied you will have an estimate of her ability and willingness.

Never fail to investigate thoroughly a maid's references. Carefully note dates references carry.

ANTIDOTES FOR POISONS.

A Bit of Knowledge Till the Doctor Gets There.

A knowledge of the antidote for a specific poison may often be the means of saving a life.

For acidulous poisons, those that cause burning from the mouth down to the stomach, the remedy is magnesia, soda or soap dissolved in water. Administer this antidote every two minutes while waiting for the doctor.

For arsenic poison give a prompt emetic of a tablespoonful each of mustard and salt dissolved in a cupful of warm water; then follow with sweet oil, melted butter or milk. The white of an egg in half a cupful of milk will also help counteract the poison, as also will chalk and water.

If one partakes of corrosive sublimate, blue vitriol or bedbug poison give at once large quantities of freshly mixed white of egg and water, or give freely of wheat flour and water or soap and water.

Oxalic acid is frequently mistaken for epsom salts. Give immediately soap and water or magnesia or chalk and water.

The Meat Flavor.

Cold ham, chicken or other meat left over in quantities too small for use alone may be used advantageously by mixture with other foods. Here is a recipe for one way to use such meat.

Chop the meat fine and season it well. Mix in enough butter or other fat to make it "shape" well. Form into rolls about the size of a finger and wrap around each a thin piece of short dough made from a pint of flour, two tablespoonfuls of baking powder, salt and milk enough to mix. Bake the rolls in a hot oven until they are a delicate brown. Serve hot.

Rough Skin.

A simple diet, with little pastry or rich food and plenty of cold water to drink, is the best cure for pimples of any kind. Fruit should be eaten every day if possible. A daily bath is also a necessity. A warm bath, followed by a cold shower, is the most cleansing kind.