AN ADMIRAL'S WIFE

Lady of Leader In the Big Naval Battle Is an American.

ALSO MOTHER OF TWO BOYS.

One of the Most Popular, if Also the Most Reserved, of American Wives In London Is the Daughter of the Late Marshall Field.

Of all British navy men Admiral Beatty holds the greatest interest for Americans because his wife was Ethel Field, daughter of Marshall Field of Chicago, multimillionaire merchant. He married her in 1901, after she and her first husband, Arthur Tree, were divorced.

Beatty was a young officer invalided home from China, where he had been wounded twice in the arm during the

LADY BEATTY.

Boxer rising, when he met Mrs. Tree. Their courtship was of short duration. Indeed, it was not many weeks after the heiress had ceased to be the wife of Arthur Tree that she became Mrs. David Beatty. Only a few friends attended the ceremony. Even the bride's father had not been informed of the date in advance. Though now past forty years of age, Lady Beatty is as beautiful as ever, and she is perhaps the most popular woman in the American colony of London.

Her elder son, David Field, is a sturdy boy, and his habitual sailor suit suggests that he is the son of a sailor.

Peter, the younger son, is the image of his mother.

Lady Beatty, called upon to acquiesce in the greatest sacrifice that can be asked of the happily married woman—the sacrifice of her husband's life and time to the public service—has acquiesced not as one who makes a sacrifice, but as one who is proud to share in a great service. Her life has been entirely shaped by the exigencies of her husband's naval service. She has not sought the conspicuous place in society which many American women in England seem to regard as the chief end of existence. She has rather avoided it and in doing so has made for herself a real place and influence in English social life which no mere dinner giving notoriety could ever have achieved for her. She has provided for her husband in his rare moments of holiday the happy and quiet home life that is so dear to every Anglo Saxon worth the name. And when he is at sea she makes the sea her home too, living quietly on board her yacht at the base port in the waters where his fleet is stationed.

And when war came she turned her yacht into a hospital tender, where, under her own charge and with a perfect surgical ~~and nursing~~ equipment, wounded men may be conveyed from hospital to hospital or the consulting surgeons carried swiftly where they may be most required. So though she cannot be with her husband while in his grim post, she is with him in the service of the navy.

Can Your Squash.

Prepare the squash and cut into convenient sections. Cold dip and pack closely in hot jars or cans. Fill with boiling water. Add one level teaspoonful of salt to the quart. Put rubbers and caps of jars into position, not tight. Seal tin cans completely. Sterilize for the length of time given below for the particular type of outfit used:

	Minutes
Water bath, homemade or commercial	120
Water seal, 214 degrees	90
Five pounds steam pressure	60
Ten pounds steam pressure	40

Mead.

Pour three pints of boiling water on a pint and a half of sugar and a pint of molasses, stir and let stand until lukewarm. Add two ounces of tartaric acid and an ounce of essence of sassafras. When cold, bottle. When wanted, put a tablespoonful in a glass with a pinch of bicarbonate of soda and fill the glass with water. Nowadays, of course, carbonated water may be used.

Spruce Beer.

Three quarters of a cupful of hop blossom, twice as much sassafras root chips, ten gallons of water. Boil, strain and while hot add a gallon of molasses, two spoonfuls of essence of spruce, two spoonfuls of sugar, a spoonful of allspice and two of ginger. Put in a small cask and when cold add a pint of yeast. Cover close and let ferment; then bottle off and cork tight.

FALL SUITS.

Latest Points About Their Lines, Length and Plaits.

There seems to be some variety of opinion as to the amount of fur to be used on the coats of the coming season, some authorities prophesying a lessening of the peltry, while others pile furs on in amazing quantities, deep bands around the bottoms, huge collars, cuffs to the elbows and fur belts. Whether fur trimmed or not, the coats are usually longer than they have been, a feature in harmony with their straighter lines.

Suit coats, too, have added a bit to their length in assuming their straightness and slimness, and as a result last year's suit is likely to look more passe than is usual in one season's time nowadays. There are shorter suit coats, even short coats with flaring peplums, but these are the exception, as are the short box coats, through which some designers attain the straight line. So far the longer suit coat has the stage center.

Skirts also are straight and longer. Many women refused to listen to Paris when she said "longer skirts" last spring. But Paris has a way of insisting upon a point until femininity succumbs. The suit skirt is come too long now, ankle length possibly. But the woman who goes about showing all of a high top boot and a section of stock ings to match has not even the faintest gleam of fashion to back up her bad taste now.

Plaits are much used to give the straight and narrow skirt lines without making the narrowness uncomfortable and, though kilting is allowable, the plaiting is more often employed in flat panels.

Velvet is, by the way, to have a great season unless prophecy fails. Paris has made much of it, and it is eminently suitable for the straight little suit of a simple sort, which is the last word in smartness. The material itself lends elegance, and the coloring is well chosen, but the lines and detail may be of the simplest as Paris understands simplicity.

FALL DESIGN.

Smart Suits Are a Sure Sign of the Times.

Beige broadcloth fashions this early season outfit, cut with a snug waist line and little hip ruffles. All kinds of

THE HOTTEST

military styles are copied in the new millinery, and so we have this Russian turban covered with a coarse net veil.

How to Can Cauliflower.

Use the flowered portion. Plunge into cold brine (one half pound salt to twelve quarts of water). Allow the cauliflower to remain in this brine for one hour. Blanch it three minutes and dip quickly into cold water. Pack in hot glass jars or tin cans. Fill with boiling water and add a level teaspoonful of salt per quart.

Put rubbers and caps of jars in position, but do not tighten. Cap and tip cans. Sterilize for the length of time given below for the particular type of outfit used:

	Minutes
Water bath, homemade or commercial	60
Water seal, 214 degrees	4
Five pounds steam pressure	3
Fifteen pounds steam pressure	2

Remove the jars, tighten covers, invert jars to cool and test the joints. Wrap the jars in paper to prevent bleaching.

Boiled Icing.

When you have not boiled your icing long enough and it refuses to harden just beat in some powdered sugar and it will be smooth and creamy and spread perfectly. If you should happen to boil it too long just add a few drops of hot water, a drop at a time.

FOR YOUNG FOLKS

Sleepy Time Story About the Meeting of Two Animals.

AN EPISODE OF THE BEACH.

What Happened When an Inquisitive Four Footed Beast Came Upon a Curious Sea Creature—Battle In Which Both of the Contestants Suffered.

I think, said Uncle Ben to Little Ned and Polly Ann, that I shall tell you a story about

A PUSSYCAT.

I noticed today our cat Tabby is becoming somewhat of a hunter, and I hope she is not getting into naughty ways.

If our Tab takes to hunting let's hope she'll have the luck of Blackie, a big cat that lived by the seashore, where she could go out and pick up fish now and then.

Blackie did not mind wetting her paws when she was after fish.

One day as she was strolling along the beach she noticed a queer creature scuttling in front of her. Anything that moved interested Blackie. She darted after the little creature to see what it was. When she got closer she sniffed the air daintily.

"Why, it's a fish!" said Blackie to herself. And then Blackie was more interested than ever. Her mouth watered, as she thought perhaps she would get a meal.

The queer creature seemed to be covered with a shell, and it sidled along in a funny way that made Blackie laugh.

"If I had ten feet to walk on I guess I wouldn't walk sideways," Blackie sneered. "I'll stir that up a little."

Blackie raised a paw and patted the creature gently on one side. Then she patted it on the other, but not quite gently. The queer fish stopped and raised its two front legs that were armed with very sharp claws. Blackie's tail was swished [illegible] Quick as a wink the claws [illegible] for Blackie's tail [illegible]

Blackie gave a [illegible] been heard most [illegible] rolled over and [illegible] crab, for, of course, [illegible] crab.

Mr. Crab [illegible] Blackie's claws. [illegible] on his back, and [illegible] touched him. [illegible] teeth when [illegible] tried kilting. Indeed [illegible] to hang on [illegible] got.

At last [illegible] and, jump [illegible] fast as she could [illegible] there.

Her feet [illegible] at last [illegible] got the [illegible] There [illegible] tears in her eyes.

It was [illegible] last it got [illegible] the claws [illegible] scar is on the tail and [illegible] go to a crab for a [illegible] you could offer her.

Hidden Name.

Take what is first in mercy, first in affection, first in righteousness and first in kindness and you will have the name of a man who wrote a book of the New Testament.

Answer.—Mark.

Hide and Seek Seated.

The players sit in a circle, and some one who is chosen looks around for a good place—such as a picture, for instance—and says "I am hid." Then all guess where she has hid herself, and the person that guesses is "it" and does the hiding.

Youthful Patriots.

Many of the young Americans of foreign descent are enthusiastic admirers of the land of their birth. The two

Photo by American Press Association

LOYAL TO UNCLE SAM.

Chinese boys here pictured live in New York and recently took the oath of loyalty which made them members of the American Junior Naval and Marine Scouts. They are bright little fellows and true sons of Uncle Sam.

CALLOT MODEL.

Wonderful Gown For the Young Matron.

BEAUTY OF LINE.

Black satin, swathed, draped in a horizontal strip ending in a long, clinging train, gives this handsome evening frock from Paris. The corsage is flesh colored satin, entirely massed with beaded motifs set off with black chantilly sleeves.

THE WAY OUT.

Perhaps You Don't Know How to Save What You Can't Can.

When you have canned and pickled and preserved all the fruit and vegetables your family can use and your cans and jars and bottles will hold, when you have offered to give some to your neighbors and found that they, too, have a superfluity and when you can't even sell what you have because every one in your little town is raising the same, what are you going to do?

I wish there could be a plan some thing like this.

Have a committee in each unit as determined upon the township, for instance—make a house to house canvass to find out just who has or will have extra fruit and vegetables and on what conditions they would be willing to dispose of them, then have the local committees operate with a committee in the nearest center where the food could be used and have donated automobiles and volunteers go out after it, then dispose of it in the best way.

I believe if some plan like this could be carried out systematically all over the country a great deal of food would be saved which might otherwise be wasted. Now is the time to act.

But in the absence of an organized plan don't let your garden and orchard stuff waste. If you can't use it all yourself make it a point of patriotism to see that some one else does it. Don't let your apples rot on the ground even if you have to do the work yourself and then pay to get them to some one else. Make it not a question of dollars but of service. Think of the boys in the trenches and their sacrifice and don't waste ammunition. Mary Elizabeth Rodhouse, the Vigilantes.

Mold In Pickle Crocks.

When the pickles are in the crock and ready to cover take a piece of clean white flannel, double it and cut a pattern of the top of crock from outside edge. Then lay the flannel down over the top of pickles, tucking in all around nicely. Place the cover on and set away. The mold that would form on pickles will collect on the flannel.

At any time of the year I should collect an flannel pretty fresh which it will remove it, wash it and dry thoroughly, then replace the flannel on pickles. Be sure to keep them well covered with the flannel, and if you follow direction already you will find the last of your pickles as good as the first.

STORE LATE VEGETABLES.

[Prepared by department of agriculture.]

A cool, well ventilated cellar under the dwelling offers good conditions for the storage of late vegetables. In cellars that are too warm on account of containing a furnace for heating the dwelling a room may be partitioned off either in one corner or at one end of the cellar, where the temperature may be controlled by means of outside windows.

Barrels, crates, boxes or bins may be used as containers for the various vegetables, but movable containers are preferable to built in bins, as it is possible to remove them for cleaning. It is advisable to construct shelves or a slat floor to keep the crates, boxes, baskets and other containers off the ground. This is highly desirable to insure a free circulation of air and to prevent the containers from harboring mice, rats and vermin. Shelves for canned goods along one side of the room need not be more than six inches wide.

REAL APPETIZERS

How to Tempt the Family Taste Even When It's Jaded.

CANNY WAYS OF FLAVORING.

You Can Make Old Standby Dishes Appear Like a French Chef's Triumph by Combining Familiar Foods In New Way—Just Try a Few For Fun.

If you have had baked, stuffed, fried, escaloped and raw tomatoes until the family resents their appearance on the table try stewing them with several grated onions. The most delicate way to stew tomatoes is in a double boiler using no water upon them.

A single clove cooked in the cream of tomato soup will give it that different flavor so frequently desired. And two or three will also improve vegetable soup. Be careful not to overdo the flavoring in any dish. The delicate suggestion is all a good cook favors.

A pinch of nutmeg may be added to spinach with pleasing results, coriander seeds or a clove to beets, and curry powder—a mere trifle—to brussels sprouts. The epicure would doubtless enjoy a sifting of nutmeg on his cantaloupe, especially if he likes also a bit of sugar with it.

Onions baked in their skins is a most uncommon way of preparing this vegetable, but it has its advocates among those persons who dote upon corn roasted in the husk, potatoes cooked in their jackets and bananas baked in the peeling. The true flavor is preserved by such concentration of heat.

Those who condemn summer squash for its insipidity may have a change of heart if an onion be cooked with the vegetable. It takes away that flat taste.

Grated cheese is very useful in covering a multitude of common things. It is good sprinkled over lettuce and is excellent added to salad dressings for most of the vegetable salads. It blends deliciously with potatoes in any form, and some persons cannot conceive an apple pie without such an accompaniment. To grate the cheese over the pie and place in a hot oven long enough to melt is the latest wrinkle.

An omelet is a dainty dish always, but it takes on a more savory air when some minced nasturtiums or mint leaves are mixed with it.

If you make a practice of hiding a surprise in the croquettes no difficulty will be encountered in inducing the family to consume these palpably left over concections. A nut or a cherry, a mushroom, a plump raisin, a date, an olive or a bit of fig or candied ginger might serve as the coveted bonne bouche.

Marshmallows sometimes prove to be just the touch that makes the dessert go around—so often! Cover a fruit tapioca pudding with them and brown in the oven or fill the cavities of halved peaches with them and brown. If whipped cream is often used vary it by adding some melted chocolate or cinnamon to it.

Many think that grapefruit cannot be improved but doubtless they have never eaten it sweetened with honey instead of sugar or had a few spoonfuls of grape juice poured over it. Let the honey stand on it overnight. Other fruits may be treated in the same fashion. Honey is especially good on baked apples.

By the way, did you know that a thin section of grapefruit was the latest thing to serve with afternoon tea in place of lemon?

For the usual bread pudding substitute apples, peaches or cherries for the customary raisins.

Try baking pears just as you would apples, stuffing the cavities with nuts or candied ginger. If the pan of apples to be baked is set on top of the stove and allowed to boil about ten minutes before setting in the oven they will not shrink so much in the baking. Peeling the fruit about half way down will produce a much neater looking specimen, and slashing the peeling in four places at the top will prevent bursting.

When canning fruit don't forget to inject the unusual if there is a chance for it. Lemon juice, cinnamon and allspice will improve almost any jam generally so cloying. Apples are fine added to chili sauce, also to many jams and jellies.

"War Calves."

Tracy C. Drake, who is chairman of a committee of hotel men working on the conservation movement with the National Council of Defense, has asked the women who can afford to keep pet dogs to adopt at least one "war calf" and bring it up till it becomes of respectable beef size. He has bought 150 calves and taken them out to Lake Geneva to grow fat for their country. Some of the women of the Illinois Kennel club already have begun to take an interest in war calves.

Mr. Drake states that a three or four months old calf can be purchased at the stockyards for $20 and is as good an investment as a liberty bond. Mr. Drake predicts the plan will result in the saving of 200,000,000 pounds of beef to the United States.

Peach Water Ice.

Rub peaches through a sieve until one cupful is obtained. Boil one-half pound of lump sugar with two cupfuls of water and the strained juice of one lemon for ten minutes and add it to the peach puree. Add a few drops of red color and one-half teaspoonful of almond extract. When cold freeze in the usual way.

MIDSEASON COAT.

A Topper For the First Cool Days Is This.

JAUNTY CUT.

Caramel brown gaberdine makes this lightweight three-quarter length coat, set off with big plaid buttons and patches of stitchery so attractively placed. White satin gives a dressy effect in collar and cuffs.

NEW FALL SHADES.

Variations of the Old Colors That Are Popular.

Brown is promised a greater vogue than usual, though it was somewhat emphasized last winter. There are several new medium shades bearing fanciful names which no one remembers or uses. Kolinsky is the one most likely to get its name, since every one is familiar with the fur and recognizes the aptness of the name on the color card. Hudson seal is a brown darker than the seal brown of old and included among the American colorings. Java is a good dark brown.

The various manufacturers issue their own color cards, and on the French cards this season American names frequently appear, as in one syndicate's line of "American blues," running from light to dark, but all with a pronounced warmth and intensity.

Greens of rather dark tones are bidding for favor, both the lovely blue greens and the ivy shades, with jade colorings for a good third.

Deep purple and the beet root, which had a trial last winter are considered very good, and the wine reds are revived, though apparently not with last season's enthusiasm, the English Concord being the wine shade most often seen.

Blues of many sorts are, as usual, popular. Women will have blue no matter what the color cards say, and, though Paris has laid more emphasis on black than on the dark blues, of late a large majority of the early autumn suits and one piece wool frocks ordered are in the perennial dark blue.

Mahogany shades in greater number than appeared last year are with us. The French emphasize them as they did last winter. This is a most trying color to the average woman and one that in most of its shades refuses to blend amicably with others, but often effective in itself.

Taupe is still beloved, more so than ever perhaps because for some reason known to dyers it is likely to be scarce this season. The Germans monopolize some ingredient necessary to success with this color, so we are told, and many a woman will add this to her grudges against Germany.

Just How to Can Peaches.

Blanch from one to two minutes, cold dip and pack either whole or in pieces into the hot jars. Hot sirup, previously prepared, should be poured over the fruit at once. Before packing a second jar place rubbers and caps in position, not tight. If using tin cans seal completely. Sterilize for the length of time given below for the particular type of outfit used:

	Minutes
Water bath, homemade or commercial	16
Water seal, 214 degrees	12
Five pounds steam pressure	10
Ten pounds steam pressure	5

Remove from canner, tighten covers, invert to cool and test joints. Wrap in paper to prevent bleaching and store.

Boiling water may be added instead of hot sirup, but the time of sterilization must be as follows:

	Minutes
Hot water bath, homemade or commercial	30
Water seal, 214 degrees	20
Five pounds steam pressure	12
Ten pounds steam pressure	10

Currants Improve Pot Roast.

When preparing a pot roast of beef add a cupful of currants. They improve the appearance of the meat and impart a delicious flavor.