

# A CIRCUS "SUFF"

### Woman Finds a New Place For Plea For Votes.

## SHE WAS INVITED TO MAINE

Mrs. Greve Was Making a Perfectly Good Speech to the Band Stand Gods in the Street When the Circus Manager Invited Her on to the Platform.

Mrs. Greve hails from Chattanooga, Tenn., which is also the home of a large circus. When the circus owner found Mrs. Greve making a perfectly good suffrage speech from the band stand in the streets to the circus crowds which were gathering he said, "Why don't you come in and speak for ten minutes from the platform?" His invitation was promptly accepted, and for the allotted ten minutes a



MRS. J. S. GREVE.

crowd of 2,000 people listened quietly and attentively to straight from the shoulder suffrage doctrines.

When the circus went to Bangor, Me., Mrs. Greve went too. On the same day she was cordially accepted a second time as part of the circus attraction.

Mrs. Greve's speech which was very short and heard all over the huge circus tent, follows in part:

"You are here for your pleasure this evening. You will see many wonderful and amusing things. But I want you to take away with you just one serious thought. On Sept. 10 I want you to remember the women of Maine and give them the vote. The women of England, of Russia, of France and of the other countries at war in Europe have been doing the work of the men, tending in the munition plants by day and coming home at night to take care of their homes and their babies.

"They have been doing men's work and women's work too. And England and France and Russia have decided that the women of those countries who are thus helping to keep the state alive while the men are on the field shedding their blood for it, are equally necessary to the existence of the state. And so all these countries will bestow the franchise upon these brave women. The women of America, the women of Maine, are no less brave and strong and patriotic than the women of Europe. You, too, may need the women of this country. Will you not see that they are entrusted with a trust that is too late to take full advantage of the brains and the wisdom and the strength of your women?"

### Suet For Lard.

One woman states, "I should like to tell you something which I have found helpful in reducing the ever growing fat for lard. It has proved useful in my household."

As a substitute for lard I take a pound of beef, cut out in small pieces and fry in a pan. The oil will make a perfectly good fat. Then I pour it into a lard can. When it cools you will find a perfectly satisfactory substitute for lard. I use it for shortening, frying or anything else for which I should ordinarily use lard. It will make almost as much as a pound of lard and costs only 10 cents instead of 25 cents.

### Sweet Pickled Peas.

Pare three and one-half pounds of hard French peas. For this quantity make a sirup of two and one-half pounds of sugar, one-half pint of water. If vinegar is very sour take more water and less vinegar. Add one-third of a cupful of stock cinnamon, one tablespoonful cloves, and boil slowly for one-half hour. Press a couple of cloves in each jar and cook in the sirup until tender. Put peas in jars, reduce the sirup and fill jars to overflowing. Adjust rubbers and covers.

### Fine Grained Cake.

For a fine grain cake here is one hard to beat. One-quarter cupful of butter creamed with one cupful of sugar, beat in two eggs, sift two or three times one and one-half cupfuls of pastry flour with one teaspoonful of cream of tartar and one-half teaspoonful of saleratus and add two-thirds cupful of sour milk. Grate the rind of an orange in sometimes, too, and make a layer cake. For filling add a little lemon juice, with orange juice and sugar.

## STYLE CHAT.

Long Lines Are Favoring the Stout Woman Just Now.

A majority of the suit coats among the best domestic models are moderately long and not so remarkably different from the late winter models of last season. The straighter lines were then already making themselves felt, and the full flare of coat skirt sides with which the season had started was diminishing.

It has quite disappeared now, and these coats are very straight of line even when they hold considerable fullness, but the snug shoulders, the large waist, the flat back and many of the details of cut and finish in a majority of the models are decidedly reminiscent. The short coats which are exploited by some of the Paris houses have a newer air, but there is much to recommend the more conservative lines, and the radical change in skirt stamps the new suit as of this year's make even where the coat is not strikingly new in line.

The narrow skirt is bound to be curtailed. Already the caricatures are appearing. But such is the fate of all modes, however attractive. And the narrow skirt in its rational form is meeting with very general acclaim. Women like the straight silhouette, and when conservatively developed it is almost universally becoming.

Some of the new frocks are quite ideal for the stout figure. Indeed, the woman of superfluous adiposities has not in many a day been treated so well by the designers as she is this season. The straight line coat, large waist, close hip, moderate length and fullness, skirt with width enough for comfort, yet with straight lines—all these are first aid to the fat.

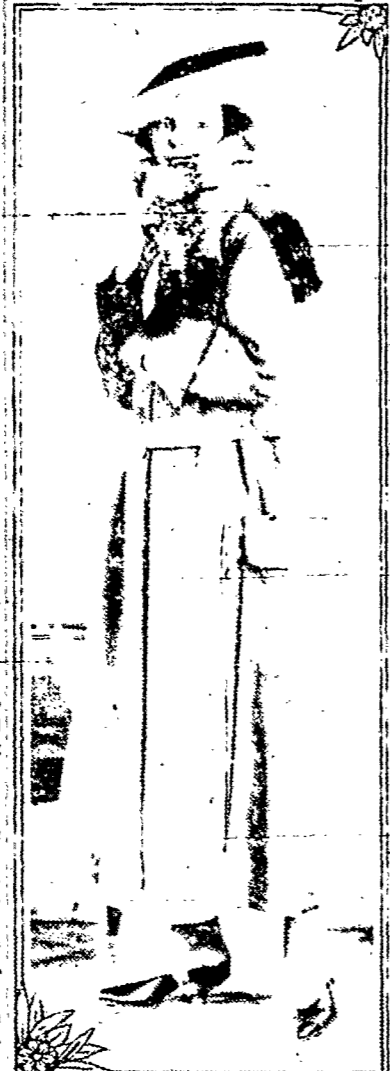
Doubtless with the fatal instinct for wrong selection that seems to characterize a goodly percentage of the women of following curves many a stout woman will choose an excessively narrow skirt and a short coat or a frock so narrow throughout its length that it accents all the billows, but the tragedy will not be the fault of the designers. They have made ample provision for better things.

The draperies of the new frock skirts are very charming. At least the successful examples are charming. Many of them follow more or less closely the lines of last spring showing the silhouette a little somewhere between hip and knee and narrowing in sharply toward the foot.

## COZY DESIGN.

Topcoat For Real Service and Real Mode.

Klaki colored veours gives us this cool style for modems. The loose



YOUTHFUL MODEL.

lines are bold but at the normal line, and flat buttons add trimming. What gives the smart effect however is the contrast of red fox fur.

## Horseradish Sauce.

To make this make the usual thin white sauce. When it has been cooked for five minutes add grated horseradish in vinegar in the proportion of one to one-half cupful of the white sauce. This is also excellent on boiled beef. It is very good with plain boiled potatoes when served with any sort of boiled meat.

## Quince Honey.

Pare quinces and drop in cold water. Put the skins in a saucepan, cover with boiling water and cook rapidly for thirty minutes. Drain, grate the quinces and add to the liquid. Weigh the juice and pulp and allow an equal quantity of sugar. Boil mixture rapidly for twenty minutes and turn into glasses. Seal with paraffin when cool.

## FOR YOUNG FOLKS

### Sleepy Time Story About Two Very Shrewd Creatures.

## THE FOOLISHNESS OF VANITY

What Happened to an Unwise Member of the Feathered Family When She Allowed Herself to Be Beguiled by Flattery—Sad Ending of Pleasure.

The story I am going to tell you tonight, said Uncle Ben to Little Ned and Polly Ann, is about

### A FOX AND A CROW.

I do not need to tell you that the fox is a very sly animal and that, like most sly folks and animals, he does not like to work hard for his living. He is happiest when he can steal something to eat or cheat folks or birds or animals of what they have. That is why people say "as cunning as a fox." They do not mean cunning as a baby is cunning, but they mean sly or tricky.

I am going to tell you how a fox once got a dinner from a bird by using his wits. It is a funny story and an old one. There is a lesson in it, for it teaches us that we should not listen to folks who flatter us.

This fox was walking along the road one day. He was very hungry, for the farmers thereabouts had taken very good care to look up their chickens where he could not get at them. As he walked along and wondered where his dinner was to come from he passed a high tree on one branch of which a crow was sitting. The crow had something in her beak which made the fox's mouth water. It was a fine, large piece of cheese which she had stolen, and it looked very good to the fox. He began by saying:

"Ah, good morning, Mrs. Crow! You are looking fine today. Do you know I often say to my friends of all the birds I think the crow is the finest and most beautiful. Her shape is far superior to that of any other bird, and her handsome black feathers give her far more beauty than the others. It would be a good thing for the world if all the other birds were as beautiful as the crow."

At first the crow did not seem to hear him, so he repeated it all, adding many other things which he thought would please the bird. He thought, of course, that when she should open her beak to answer him down would fall the cheese and he would get it. But the bird did not answer him, so Mr. Fox tried another way.

"Do you know, Mrs. Crow," he said, "all the other birds are jealous of you, indeed they are. You may believe me or not, as you will, but only last night I overheard two birds talking to each other, and one of them said, 'Why, yes, the crow is certainly a handsome bird, and if she could only sing she would be the finest bird of all.'"

Now, that made the crow jealous. She was anxious to prove to the fox that she could sing as well as any of the other birds, so she opened her beak and let out a loud "caw." Of course when she did so she dropped the cheese. After the fox had grabbed it he said to her, "Your voice is all right, but you haven't much sense."

### Split Proverbs.

"Split proverbs is an interesting game. The players sit in a circle, and one calls out half a proverb, then through the handkerchief he holds to another, counting ten. Within that count the other player must finish the proverb. If he does not succeed he must drop out of the game. An example of a split proverb is: "A fool and his money gather no moss."

### The Nautical Scouts.

Nautical scouts are merely a branch of Boy Scouts of America. In fact, a boy cannot be a nautical scout until he has passed the second class scout requirements. Nautical training is



Photo by American Press Association

### SCOTT'S LEARNING KNOT TYING.

bringing the boys into intelligent contact in all pertaining to the sea, in the attractive manner given to scouting, will give the boy some of the handiness, resourcefulness, pluck and discipline of the seaman. The handiness which the boy picks up in this way is certain to be of great value to him in after life, no matter what profession he may take up.

## BEAUTIFUL LINES.

The Kind of a Fall Suit You Will Need For Style.



THE LATEST THING.

For green broadcloth is the fabric that lends itself so handsomely to the lines of this design. Several huge scalloped buttons and a roll collar add richness, and a turban of fir green velvet completes the dash.

## CONVENIENT KITCHENS.

### How to Adapt Space to Your Needs Is the Right Idea.

First and foremost, adapt your kitchen to your needs. A model kitchen is not model for you if you do not. Investigate what other people are doing, listen to the advice of the experts, but decide for yourself.

Don't wait until you can build a new kitchen or make over the old one, but get the most out of what you have. A little readjustment, the installing of such simple devices as dish driers and drainers, and so on, will help things along mightily. There is a difference between accepting things as they are and putting what you have to the best uses. The latter is intelligent resignation, the other may be real efficiency. All the patent devices on the market will not make yours a livable and workable kitchen if you do not use your brains in their disposition.

Don't make your kitchen too big. Twelve feet square is a popular size. If your kitchen is already made move your furniture about so that you do as much work as possible at one end of it. "A straight line is the shortest distance between two points."

If you are building a new kitchen measure the woman of the house and not the plumber to determine the height of the sink, table, and so on. Thirty-two inches is a good average. If your sink was for some one else use a high stool. Shorten its legs if necessary for greater convenience.

Built-in conveniences are a great help, though not a necessity. And many a man has first come to a realization of the job involved in homemaking through helping to make his wife's kitchen more handy.

If you build your own kitchen cabinet the arrangement most women prefer has three sections—a place for jelly, preserves and the like at the top, pantry articles in the center and pans and kettles underneath. Convert a pastry board into a sliding shelf.

Build in a closet over the sink for scouring powder, soap, dish and pot scrapers, etc. A medicine cabinet, treated with a coat of two of white paint and enamel will serve the purpose.

A combination of wood over the hot water tank, with sawdust packed tight in the intervening space, is a fuel saver. Make a small fire in the morning and the tank will keep hot all day.

Many women prefer dark or light green paint for the walls of their kitchens. It is believed that flies do not like this color. At any rate, it is cool and clean looking.

A kitchen facing either north or northwest is coolest in summer and will keep the dining room warmer in winter, acting as a buffer for the wind and cold. However you locate it, be sure to have a cross draft.

### How to Dry Apples.

Use winter apples, not the early or sweet varieties. Pare, core and cut into eighths or eighths and slice in rings, using fruit or vegetable slicer. Do not let them stand long before drying. To prevent discoloration dip fruit as it is prepared for one minute in a cold salt bath (one ounce of salt to one gallon of water). Remove surplus moisture by placing fruit between towels or by exposing to the sun and air. Spread thinly on trays or earthenware plates. Dry in sun, or over the kitchen stove or before the electric fan until the apples are tough and somewhat leathery. Use from time to time.

## CHOWDER SEASON

### It's Time to Begin to Feed the Family More Heavily.

## MEAT SUBSTITUTES LIKED.

Ways of Combining Vegetables With Pork or Eggs So That You Get the Same Amount of Nourishment That You Would In Expensive Meats.

[Prepared by department of agriculture.] Vegetable chowders offer a good way of using vegetables and also skim milk. They differ little from milk vegetable soups, except that less liquid is used, and the potatoes are usually cut into small pieces instead of being chopped fine. For this reason chowders seem more substantial. It is a mistake to be confined to any definite recipe.

### MIXED VEGETABLE CHOWDER.

One-quarter pound of salt pork or bacon, one onion, six medium sized tomatoes or one pint stewed tomatoes, one green pepper, four medium sized potatoes, three carrots, two cupfuls of skim milk, two tablespoonfuls of flour, two teaspoonfuls of salt.

Put the bacon or pork, onion and pepper through the meat chopper and cook in a frying pan carefully about five minutes. Add a little water and tomatoes and cook until the vegetables are tender. Cut the potatoes and carrots into small pieces and cook in water until tender, drain and add with the skim milk to the other ingredients. Thicken with the flour mixed with a little cold milk.

### LIMA BEAN CHOWDER.

One pound of salt pork, one onion, one green pepper, three cupfuls of skim milk, one pint of half a pound of green shelled lima beans, four small potatoes, salt and pepper.

Put the pork, onions and pepper through the grinder. Cook carefully for two or three minutes, being careful not to burn. Add either the beans or the potatoes with water enough to cover, and cook until the vegetables are soft. Cook the other vegetables separately and when soft add with the milk to the other mixture. Reheat and season.

The protein in the above dish is equal to that in about three-fourths pound of beef of average composition. Any vegetable may be used in place of the beans. Corn and saffaly are perhaps oftentimes so used.

### Vegetable Souffle.

These dishes are a good way to combine eggs and vegetables. If made with the green shelled legumes—peas, beans, soy beans or cowpeas—they may be considered meat savers.

First—A thick sauce made with one-fourth cupful of fat, one-fourth cupful of flour, one cupful of liquid which may be milk (whole or skim), cream, meat stock or the water in which vegetables have been cooked.

Second—One cupful of thick vegetable pulp made by draining cooked vegetables and then mashing them or putting them through a sieve.

Third—Three eggs, the whites and yolks beaten separately.

Fourth—Flavoring. Salt, pepper, onion juice and any one of the following may be used: Very finely chopped parsley, chives or dill or one-eighth teaspoonful curry powder. Bacon used in making the sauce gives a good flavor.

Mix the vegetable pulp, seasoning, sauce and well beaten egg yolks. Carefully fold in the well beaten whites of the eggs, put into a buttered baking dish and bake in a slow oven about one hour. The amount of vegetables in this dish may be increased by serving vegetables around the souffle.

The following is a typical recipe in which the protein is equivalent to that in ten or eleven ounces of average beef.

### GREEN PEA SOUFFLE.

One-fourth cupful of fat, one-fourth cupful of flour, one cupful of skim milk, one cupful mashed cooked peas (which will require about one-fourth peck of peas), three eggs, salt and pepper. A few drops of onion juice or a very small piece of onion bottled with the peas. Combine the ingredients as directed above.

## FALL MODEL.

### To Wear With Your New Suit Is This Delectable Turban.

Navy blue velvet makes the foundation of this new turban, rather lower



GOOD TASTE.

crowned than many of the popular hats. Flaring about the edge is a crisp feather ruche in soft gray. Heavily figured veils are in the lead.

### Corn Fritters.

Corn, two cupfuls; cracker crumbs, one cupful; salt, one teaspoonful; milk, one-fourth cupful; egg, one. Combine the ingredients in the order given, beat the egg well, drop by the spoonful into a little hot bacon fat, brown on one side, then turn and brown on the other side.

## DRESSY MODES.

For Afternoon Wear is This Beautiful Drapery.



PLAIN THE THING.

Many of the fall satin frocks emphasize plaited effects. Here we have a finely box plaited back accentuated by hip drapes, which are picked out with beaded embroidery. The color scheme is dark taupe and flame colored beads.

## SMALL MODES.

### What Very Young Ladies Will Wear to School.

Summer fashions for grownups are beginning to lose their interest as the summer season wanes, but the modes for children change slowly, and not only are many of the summer frocks designed for small girls suitable for winter house wear, but those distinctly of a summer character may well serve as models for fall and winter wardrobes. The juniors among schoolgirls will undoubtedly wear their gingham, cotton or linen frocks when school first opens, and when the first cool days come substitute a gown of serge or don a wrap of serge or some soft woolen material over the frock.

Costs for the small schoolgirl for the fall are more attractive than usual. Velours, tulle and the other soft, velvety finished woolen stuffs are liked for children's coats. They are made up in gray, biscuit, brown, blue and wine tints. There are also to be noted exquisitely dainty little dress coats of velvet, with collars and cuffs of fur.

Corduroy and velveteen are always more or less used for children's coats, but are not considered as smart this year as the modish cloths.

One is of dark blue serge trimmed with gray colored plaid. This plaid material forms a large cape collar, deep turnback cuffs and wide belt. The wide, crushed belt is run through slits cut in the cloth.

Another model is in a lovely shade of wine red velours. The coat is made straight and full, the fulness being held in slightly at the waist line by two material belts fastened by gun metal buttons.

### Luncheon Hint.

Here is a yellow and white menu recently served at a luncheon: Cold cream broth in white and gold cups. Creamed eggs, served in yellow paper ramekins upon small white plates. The eggs were hard boiled, the whites chopped and creamed and the crumbled yolks dusted over the top. A stick of toasted bread was served on each plate.

For the salad a slice of pineapple on lettuce was served with French dressing, and a small ball of cream cheese dusted with paprika topped each portion.

The menu was made complete when vanilla and lemon ice cream (the latter deeply colored), yellow iced cakes and coffee were served.

### Fancy Dress Costumes.

The girl who wants to make a hit at the fancy dress dance in aid of the soldiers should choose a French vivandiere costume, which can be got up at short notice by exercising a little ingenuity. Vivandiere wears a short skirt of red and white striped cotton and a white apron or overskirt looped up obliquely to show the skirt at one side. A military jacket trimmed with braid and frogs falls just below the waist line over the top of skirt and apron, and vivandiere's cap is tall and peaked, matching the jacket in material. A canteen is slung by a strap over the shoulder, hanging at one hip, and another canteen is carried on the end of a light staff or stick.