

AMERICAN BEAUTY

Wife of Viscount Maidstone Was Miss Drexel of Philadelphia.

INTERESTED IN WAR RELIEF.

In the Growing Circle of American Wives of English Noblemen None is More Beautiful Than the One Time Margareta Drexel.

Like all the rest of the women in the English peerage, Viscountess Maidstone, who was the daughter of the late Anthony J. Drexel of Philadelphia, is working hard for war relief and soldiers' families.

All who know the viscountess agree that she is a very sensible as well as a



VISCOUNTESS MAIDSTONE.

very handsome woman. Nothing that has been said, no limelight that has been shed on her, has turned her head. She has remained natural, spontaneous, unaffected and girlish. Her marriage to the Viscount Maidstone was not a matter of ambition. It was a love match. While the viscount is not a wealthy man, he has a social position in England which is unimpeachable.

A remarkable medieval romance connected with the Finches, the family of which Viscount Maidstone is a descendant, was revived by the marriage of Miss Drexel to the viscount.

Tradition states that many long years ago one of the Finches sold himself to the devil, who, when he came to claim his bargain, took his victim's heart, hence the bloody hand in the Finch crest; also the name of Bleeding Heart yard, which existed in the neighborhood of Hatto's garden and which was formerly a Finch property.

One way exists whereby this bargain with the devil can be wiped out, and it is recorded that several members of this family, filled with superstition, have endeavored to accomplish this penance. It consists of solitary confinement for seven years in a cell or cage at Bury on the Hill. Food or drink of any kind desired is allowed, but the explorer must not either see or speak to any one, though he may emerge from his prison nightly and walk within certain prescribed limits.

It is asserted that within living memory one member of the Finch family attempted to fulfill these conditions and held out for two years, when he went insane.

Salt Fish an Appetizer.
Serve salt fish often, as it seems to add zest to the appetite. Soak a half pound nice salt codfish overnight in cold water. Pick up into small bits and be careful to take out every bone. Put a quart of milk on to scald, add a cupful of celery cut up in small pieces, the codfish, a dash of paprika, a little pepper and a little flour, first wet in a little cold water to thicken the gravy. Serve on buttered crackers. It can be made in the chafing dish also.

BE THANKFUL TO REST.
How to Relieve Your Eyes if You Must Finish Work.

There are not many devotees of the embroidery needle whose eyes and back do not grow weary after working more than just so long. Yet at times when it is imperative or desirable that a little more be accomplished, in order to finish the piece in hand at the time required, there is a very definite relief to be found in a certain change of position. When the sight and back muscles begin to tire try taking a good plump pillow—one with a smooth cover—into the lap and allow the elbows to rest on it slightly. The altered position will be found to relieve the muscles of the body, and the change of focus will rest the eyes at the same time. This latter "kink" is not sufficiently well known among those having rather sensitive eyesight. Today it is recommended by specialists that those who have to do "near" work should exercise the eyes between times by looking intently at objects as far away as possible, and a certain young draftsman asserts that moving pictures actually rest his eyes after a day's work "over the board."

Sauce Piquante.
Smother two onions, chopped very fine, in a tablespoonful of butter. Let this cook, being careful not to burn, and add a tablespoonful of consommé or of water if you do not happen to have it. Mince fine two cloves of garlic and add, or not so much if you do not care for garlic. Mince a sprig each of thyme, parsley and bay leaf, mix all together and season with pepper to taste. Cut two small pickles lengthwise into very thin pieces and add to the sauce with a spoonful of vinegar. Let boil for about five minutes.

Prolonging Life of Hot Water Bag.
After using a hot water bag drain as dry as possible and blow full of air, drying tightly with the stopper at once. This prevents the rubber sides sticking together and preserves the life of the bag.

WAR STYLES.

An Expert Gives Economy Tips For the Fall Buyer.

Buy as many things as possible in silk, crepe de chine and georgette crepe in order to save cotton and linen for government uses.

Be exceedingly careful in your choice of shoes, for leather is scarce and the price is getting beyond the average purse. Instead of wearing thin velvets, fanciful weaves that will not extend through the fashions for any length of time, have the street clothes made of sturdy homespun, the new velours and heavy English suitings.

Don't buy costumes in brilliant colors, because if there is a need for strict economy next fall a dark gown will serve a second season better than a gay one.

France has made a violent effort for three weeks to provide new costumery for America, and she has succeeded. The cables report that a box full of tricks has been developed.

The main point is the elimination of waste material in all garments. Therefore the silhouette must be as slim as though it had a lead pencil as its model.

There is a strong effort made to bring into fashion the half low evening gowns, such as the European women have been wearing for three years. This is not universally becoming to the Anglo-Saxon, and it is probable that the American evening gowns, with their old and deep décolletage, may be still adopted by many.

No matter what slight fullness there may be at the hip line in certain gowns, there is no division of opinion concerning the narrowness of the skirt.

PIQUANT SUIT.

The Kind of Design That Maidens Now Favor.

For youth is this dressy costume of king's blue broadcloth so unusually attractive as to cut. Seal gives the long



FOR EARLY FALL.

roll collar and is just suggested as lining the loose fronts. Rich black velvet fashions the turban, built on the lines of a tam.

HERE'S A MOTORCOAT.

New Model For the Girl Who Tools Her Car.



ON THE AVENUE.

One of the rust shades, a wool velours, was used for this stunning garment. On a square yoke is box plaited the body of the coat, and a belt confines this fullness, running through the plaits instead of over. But the dashing touch is the tasseled tippet of velours.

THE LAST DOZE.

What the Brain Does When the Sleepy Member Stays Awake.
Early to bed and early to rise will make a man healthy, wealthy and wise.

The proper time to rise—if we could only make up our minds to it—is when sleep properly ends. Dozing is not admissible from any reasonable or health point of view.

The brain falls into the state we call sleep, and the other organs of the body follow it. True sleep is the aggregate of sleeps. In other words, sleep, which must be a natural function, is a state which consists in the sleeping or resting of all the several parts of the organism. Sometimes one and at other times another part of the body may be fatigued, and so the last to awake, or the most exhausted and therefore the most difficult to arouse.

The secret of good sleep is the physiological conditions of rest being established so to work and weary the several parts of the organism so to give them a proportionately equal need of rest at the same moment. The cerebrum, or mind organ, the sense organs, the muscular system and the internal organs—all should be ready to sleep together, and they should be equally tired.

To awake early and feel ready to rise is a point gained, and the wise self-manager should not allow a drowsy feeling of the consciousness, or weary senses, or an exhausted muscular system to tempt him into the folly of going asleep again when one's consciousness has been aroused.

After a few days of self discipline the man who resolves not to doze—that is, to allow some still sleepy part of his body to keep him in bed after his brain has once awakened—will find himself, without knowing it, an "early riser."

Health Bread.

A pint of fresh milk and a pint of water heated in double boiler, a large mixing spoonful of shortening, a large mixing spoonful of sugar, a large mixing spoonful of molasses, a tablespoonful of salt, all in milk and water. Stir in three quarters cupful of bran, put into bread bowl and cover until cool; then add a cake compressed yeast and entire wheat flour to make a soft sponge. Beat hard and let stand for an hour or more. Mix about 7 o'clock and at 10 o'clock add flour (entire wheat) enough to knead, making it a little stiffer than white bread. Knead well and let it rise well covered until morning. Makes two large loaves and twelve muffin pan rolls. In one loaf knead in about one-half a cupful of seedless raisins. This is a most delicious bread and keeps moist.

Ironing Velvet.

Velvet must be ironed over the iron so as not to touch the pile. The best way is to get some one to hold a hot iron upward while you draw the velvet backward and forward along the hot surface. Keep the velvet well stretched and go over every piece carefully till the pile stands up well.

Tight Embroidery Hoops.

Keep in your embroidery basket a rubber band about half an inch wide. When working on thin material slip this band over your inner embroidery hoop and you will find that even the sheerest fabric will be held firmly in place.

FOR YOUNG FOLKS

Sleepy Time Story About a Little Beast Who Was Vain.

HOW HE CAME TO A SAD END.

This wee animal was so charmed with himself that he became a Great Nuisance to His Neighbors. His Vanity at Last Led to His Ruin.

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

THE SINGING MOUSE.

This mouse lived in an old house in the country, where there was only a fat housekeeper, who was too lazy to put the cheese away and always forgot to put the cover on the jam pot.

As his living came so easily, he had plenty of time to do as he liked, and so he thought he would learn to sing. The mouse fancied he had a fine voice. So he began practicing the scale in squeaks—do, re, sol, do.

But he didn't get along very well. There were a couple of crickets living next door to him, and he said it was because they would always start up cree-creeking whenever his practice hour came around.

So, although the little mouse thought that it was a pity the housekeeper should lose the pleasure of hearing his lovely voice as she sat in the evening nodding in her armchair, he moved up into the attic.

In the attic Mrs. Swallow had her nest and four charming young ones. When the little mouse began his practicing his do-re-mes she sighed, "Dear me, how will my darlings ever be able to get their naps?"

But with all his exercising of his voice it didn't seem to grow any louder.

"I want a voice so strong that I can scare the cat or charm her, as I choose," said Mr. Mouse. "Birds can sing not so sweetly as mice, of course, but there might be something I could pick up from them. There's a bird that sings out in the woods at night that has a splendid strong voice. I shouldn't mind having a lesson or two from him."

So he stepped up to ask Mrs. Swallow who it was.

"That—oh, that!" she said scornfully. "That's Mr. Owl. We don't call that singing, we birds don't."

"Birds don't know much," Mr. Mouse replied very rudely and began climbing downstairs to find Mr. Owl's nest.

Mr. Owl was sitting in the door of his nest in the hollow tree in the woods, wondering where his breakfast was coming from.

"I have a great taste for music," said the mouse.

"So have I," said the owl, and before you could say Jack Robinson he had swooped down and tried the mouse's voice and all.

And the owl always said that was one of the best breakfasts he ever had.

Distant Friends.
A person well skilled in geography asked a loan of money of a friend and urged his suit by stating that he had been in all quarters of the globe and had friends in each. He was asked their names and dealings.

"Oh," said he, "I have often dealings with Tim Buto, in Africa, for ivory; with my old friend Ben Gal for rice; Bill Bao sends me fruit from Spain, and there are Pat Acronia and Sam O'Thracia and Frank Onia, and—"

"Hold," replied the other. "You can't be on good terms with friends who keep themselves at such a very great distance."



Photo by American Press Association.

HEAVING THE LEAD.

value to them when they grow up whether they follow the sea or some other vocation. The illustration shows a nautical scout in the act of "heaving the lead." This is a heavy leaden sinker attached to a long line and is used to determine the depth of the water.

The Surf.
The surf is like a barber shop. With lathered faces, white on top, and all are smiling—none are vexed. For no one has to wait for "Next!"

JERSEY SUIT.

Modish Effects Are Always Captured by This Material.



FOR ALL SPORTS.

Gray wool jersey is here put up in Norfolk effect, all plaits, strappings and buttons being piped with a fine line of white.

On the strip that affords the pocket lid is shirred the fullness which gives the skirt of the blouse. The hat is a gray velours simply banded.

ATTRACTIVE BREAKFASTS.

How to Serve Them Without Fuss and Fairly Aesthetically.

To be living up to its best possibilities breakfast should be—

First.—Very attractive, because most persons are not very hungry in the morning.

Second.—Quickly prepared, because nine-tenths of American women have no servants, and even servants appreciate a few minutes more of sleep in the morning.

Third.—Decidedly nourishing, because it is a light meal, and what there is of it must give up sufficient energy to start one off shipshape.

The wise housewife takes special pains to have a dainty breakfast service, and even if she is limited for time in the preparation of breakfast she will spend a fine proportion of that time in seeing that the table is laid attractively, and the special breakfast dishes, such as marmalade jar, egg cups, toast rack or coffee service, should be kept in immaculate freshness.

In order to make it possible to prepare breakfast in the minimum amount of time as much as possible should be done the night before. At least one should always know exactly what one is going to have in the matter of supplies. Orange juice can be squeezed and left standing all night if it is carefully covered, and it is also possible to look over and wash fruit that is to be served in the morning and not give it any further attention. If cooked cereals are to be used it should be cooked in a fireless cooker, and for this reason it is worth while for any housewife to have such a contraption, even if it consists of only a single compartment.

Chicken and Ham Sandwiches.
Puff pastry, half pint (one cupful) diced cooked chicken, one-quarter pint (half cupful) diced cooked ham, a hard cooked egg (chopped), three tablespoonfuls thick cream, two raw egg yolks. Salt and pepper to taste. Mix the chicken, ham, egg, cream, raw yolks and seasonings together and beat them with a wooden spoon. Roll out the pastry rather thin and spread thickly with the mixture. Cover over with pastry, brush over with a little beaten egg, mark out with a knife in any shape and bake for fifteen minutes in a hot oven. Cut in shapes and serve either hot or cold.

The Titian Blond.
A girl with red hair and a fair complexion must be careful in the selection of the colors she wears. The dull blues, the soft shades of greens, the pale lavenders, black, white, creams and tans are the best colors. She should not wear baby blues.

A Simple Fire Extinguisher.
A fire extinguisher, easily made and ready at all times for instant use consists of a gallon of water, to which are added three pounds of salt and a pound and a half of sal ammoniac. Bottle this fluid, and when fire breaks out pour it on.

Healing Lip Salve.
An ounce of cold cream, fifteen drops of tincture of benzoin and thirty drops of glycerin. Rub the cold cream and glycerin together and then incorporate the benzoin with the mass. Rub with a spatula or flexible knife on a flat tile or plate.

FRUITY VINEGARS

How to Make Use of Leftovers You Really Can't Can.

NO-ADULTERATION IS HERE.

Experts Tell Us How to Use Peelings, Apple Cores and Nubby Fruits to Make Enough "Sour" to Last an Entire Year.

[Prepared by University of California.]
Vinegar can be made in the household from many waste fruits that are not suitable for canning or jelly making.

For example, fruit peelings, cores, etc., can be used to advantage. In certain seasons of the year grapes can be obtained for a very moderate price and can be used for vinegar making.

Vinegar from whole fruit: Crush the fruit thoroughly and heat it almost to boiling. Press it out through a jelly bag or cloth while the fruit is still hot. Allow the juice to cool overnight in a quiet place. On the following day add a cake of compressed yeast to each three gallons of juice. One yeast cake will be enough for three gallons, but will not be too much for quantities less than three gallons. Crush the yeast up in the juice so that it is intimately mixed with it. A wooden bucket or barrel or a stoneware crock should be used. Do not use a kettle that is made of metal to hold the juice. Allow the juice to ferment. This will take about ten or twelve hours. When the fermentation is over add to each three gallons of the fermented juice a quart of strong vinegar. If less than three gallons is made add the vinegar in the same proportion. Leave the vinegar in an open crock or barrel, covering the container with cheesecloth to keep out insects. Allow it to stand until it is sour enough to use. In making up a second lot of vinegar after the first has been made it will be possible merely to ferment the juice with the compressed yeast as described above and then add a quart of the homemade vinegar instead of vinegar that is bought at the store. Thus the only vinegar needed to start the home vinegar is the first quart of vinegar. Under no conditions should the vinegar be added to the juice until the yeast fermentation is over. The vinegar will kill the yeast fermentation and prevent the making of vinegar, if it is added before the yeast fermentation is complete. The yeast fermentation is complete when the liquid no longer gives off bubbles of gas and when there is no longer a taste of sugar.

Vinegar from fruit scraps: Such scraps as peach peelings, apple cores, etc., can be used for making vinegar. Sugar, however, must be added in this case. To every cupful of fruit scraps add about three cupfuls of water and boil for fifteen or twenty minutes. Press out the watery juice. To this juice add about a pint of sugar to the gallon and dissolve. Allow to cool overnight. Add compressed yeast and proceed as directed for fruit juice vinegar. The vinegar made in this way will not be so good as that made from the whole fruit, but still a very palatable product can be produced.

Mint, basil, marjoram, tarragon and nasturtium leaves added to these vinegars, left two or three weeks and then strained off, add a fine flavor to all salad dressings.

BOTH NEW ONES.

Here Are Two Suggestions For the Woman of Good Taste.

With a tilted turban of black velvet topped all around the crown with coque



YAC KRYSTA.

feathers is worn this shimmer veil of heavy mesh and heavier design. Dame Fashion says that all the new veils will tend to these pronounced patterns this winter.

Raisin and Nut Fudge.
One pound (two cups) sugar, two tablespoonfuls cocoa or grated chocolate, half pint (one cupful) milk, two tablespoonfuls thick cream, half ounce (one tablespoonful) butter, two ounces (half cupful) chopped nut meats, two ounces (half cupful) raisins, a teaspoonful vanilla extract. Mix the sugar and chocolate together in the chafing dish, add the butter, the milk and cook until it forms a soft ball when tested in cold water. Remove the pan from the flame, add the cream, nuts, raisins, vanilla extract and beat until creamy. Return to the flame, stir gently until thickened and pour into a greased tin. When cool mark into squares.