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The Moral Value of Etiquette and Good Form.

By Mrs. Frank Learned,

Author of "The Etiquette of New York To-day."

MME. CAVALLERI wrote last Sunday an extremely able and valuable article on the skin and complexion, and next Sunday she will have another article in her instructive and entertaining series. But there are matters of importance to well-bred persons which are not touched by Mme. Cavalleri and which may be profitably discussed. Matters of good form, the appropriateness and the "eternal fitness" of things, the cultivation of charm, the graces of agreeable manners, and the

various manifestations of good taste in clothes, in habits, in speech, the relations of hostess and guests—all these and many other similar topics will be dealt with in a series of articles by Mrs. Ella Craven Learned. Mrs. Learned's articles will be published every second Sunday, alternating with Mme. Cavalleri's beauty articles. Mrs. Learned is a member of New York and Newport society and is the author of the well-known book, "The Etiquette of New York To-day."

By Mrs. Frank Learned

THE true meaning of etiquette, or good form, may be defined briefly by stating that it includes the whole range of good manners, good breeding and politeness. The essential thing to understand is that courtesy, consideration for others and unselfishness are the sources from which good form springs. True politeness comes from a kind heart, a ready sympathy, an instinctive tact, a wish to please, an unwillingness to hurt another's feelings and a desire to put other people perfectly at ease.

Although a kindly nature and an unselfish spirit are never lacking in courteous behavior, a thorough understanding of the conventionalities of society help to give a finish and completeness to the whole personality. Tact and natural refinement count for much in one not accustomed to society, but cannot supply the want of knowledge of what is the correct thing to do under all circumstances.

We hear much and see much of the decadence of manners in the present day. In the haste and rush of modern existence we are in danger of losing many of the graces that make life pleasant and harmonious. We are told that there is little time to practise politeness and that the finer qualities of behavior have disappeared, or they are hidden beneath a mass of characteristics which may be very practical and useful but do not beautify life. Many persons seem to imagine that it is a credit to themselves to appear to be always in a hurry, very busy, and that to be leisurely is either old-fashioned or indicates a lack of engagements. They forget that to take time to be polite is one of the requirements of good breeding.

Some persons say that manners are now "more frankly selfish." This statement is an absolute avowal of retrogression. Selfishness always destroys progress of any sort. Most persons are striving to improve. Even the self-seeking should remember that good manners are an element of success in every career. Carelessness in manners leads rapidly to rudeness and soon the careless person offends others and becomes unpopular.

The optimist declares that although manners are less ceremonious than in the past and are "somewhat hasty" to match our rate of motion, that the right principle remains, because good manners are from the heart and the hearts of the present generation are in the right place. This is a hopeful view. It may serve to remind the thoughtless that the graces of courtesy are the outward and visible signs of the inward graces which no one can afford to lose.

Those who have advantages of generations of transmitted culture, will, as a general rule, be found to be courteous, affable, and with a true simplicity of manner. When one attempts to describe the charm of a certain person it is something almost

intangible, vague and delusive. The person may not be remarkable for beauty, for brilliancy in conversation, or for great intelligence, but there is a rare graciousness in manner, a lack of self-consciousness or effort, a consideration and thoughtfulness in every word or action.

Social life has evolved necessary conventionalities. The present code of good form has been constructed from the culture and refinement of years. Society at its best should offer a high standard of excellence and encourage an improvement in manners. If we are to live in harmony and unity society must be made everywhere a pleasant thing, and this is possible only through obedience to the laws of that etiquette which governs the entire machinery and keeps every thing running along smoothly and comfortably. The dignity of the individual and the comfort of the community is the object of these laws, where each one is treated with respect and each one is too self-respecting to neglect social duties. Those who disregard these things show that they are not in the ranks of the most highly cultivated of their time. Those who are rude and self-asserting proclaim by their bad manners the lack of training as to obligations which are considered binding on well-bred persons.

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The Celebrated Earl of Chesterfield, Whose "Letters to His Son" Are the Classic English Authority on Politeness. He Laid Down the Rule That "Manners Must Adorn Knowledge and Smooth Its Way Through the World."



Mrs. Dolly Madison, Now Famous as the Most Graceful and Courteous Hostess the White House Ever Had. Her Manners and Popularity Helped Her Husband to Gain His Second Term as President.



The Gallant Sir Walter Raleigh, Who Won the Confidence of the Great Queen Elizabeth by the Grace with Which He Threw His Cloak Over a Muddy Pool, and Lost His Head Under a King Without Manners or Heart.



Madame Recamier, the Most Charming Woman in History. By Attracting a Host of Brilliant and Influential Friends She Aroused the Jealousy of the Ungallant Napoleon, Who Exiled Her, but She Triumphed Over Him, Returned to France, and Enjoyed More Influence Than Ever After His Downfall. Above is the Photograph of Mrs. Frank Learned, Who Writes on Manners and Social Etiquette for This Newspaper.

ing placed on etiquette, or the proper observance of social customs. Many people in our great country have been occupied in making fortunes and they wish to know what is expected of them in their new conditions. They wish to learn the various conventions about visiting, leaving cards, note-writing, travelling, customs at the table.

There is a growing demand for true education in the hearts of men and women all over the land. They wish to train themselves and their children in a wise and liberal spirit, to be guardians of law and order, and they recognize that manners and morals are closely connected; in fact, that manners are an expression of the law. They are convinced that it is only by obedience to every small detail of law

in life that a fine character can be developed and that the concrete expression of manners, that is to say, in character, is the crown and completion of every life.

It has been very beautifully said by the late Archbishop of Canterbury, in a letter to a son at school, "Good manners give the last grace and finish to conduct. They are when perfect, the visible flower and bloom of inward excellence which has so taken possession of the man as to pervade his whole being and color the minutest details of life. They sweeten social intercourse and contribute to his manly happiness beyond all proportion the effort of self-discipline which they cost. The true man will remember every moment of his life the Scriptural precept 'Be courteous.'"

May Irwin's Favorite Recipes

By May Irwin,

the Best Cook on the American Stage.

WHEN you are tired of the routine breakfast, or when your husband, father or brother complains of its monotony, introduce the innovation of tripe and oysters. It will fit nicely into this breakfast.

One goblet of orange juice.
(Baked apple, rhubarb or apple sauce, if you prefer it).
Tripe and oysters.
Muffins.
Coffee.

Tripe and oysters are a delicate and delicious breakfast dish when well prepared. Cut tripe into small pieces. Scrape well, taking all the bits off, and boil three hours in salt and water until the tripe is tender. Drain the water through a colander. Then plump your oysters. Plumping your oysters—I stop here to explain to the young or inexperienced cook—consists in stewing the oysters for five minutes in the same liquor in which they were brought from the fish market, until the oyster swells to nearly double its size. Put the tripe into a porcelain-lined vessel until it comes to a boil. Add two tablespoons of butter and one of flour, creamed—that is, beaten together—and flavor with paprika, a dash of red pepper and salt to taste. Add the oysters and one-half cup of sweet cream. Serve on thin, crisp, buttered toast made of stale homemade bread.

My favorite muffins are made of two cups of flour, two eggs, one cup of milk, one teaspoonful of flour, baking powder, sugar, one heaping teaspoon of baking powder, one-half teaspoon of salt, one tablespoon of



Miss May Irwin at Her Cooking Table.

powder and sugar together; beat the eggs until very light, add them to the milk, then sift the flour and other ingredients into the milk and eggs. Melt the butter and add it to the mixture. Put into the muffin tins and bake for twenty-five minutes in a hot oven.

Here is a variant of the routine breakfast menu:
One goblet orange juice.
(Or stewed fruit, if you prefer—say, apricots.
Oatmeal.
Chicken hash.
Southern corn pone.
Coffee.

If you insist upon your fat-forming (though strength-making) oatmeal, at least cook it in a double boiler, letting it simmer all of the day before serving, and do not crush it to destroy the form of the grain.

There is no more palatable breakfast dish than chicken hash when properly cooked. Improperly cooked, it is as palatable as sawdust or the tasteless dry toast so regularly recommended by the diet doctors.

The chicken should be cut up and dropped into cold water and cooked slowly until the meat falls from the

bone, using very little water. Strip the meat from the bones. Cut it up in a fine chopping tray. Add green peppers, chopped finely, and Spanish peppers to taste, also chopped fine; one small onion—so small that you hardly know it's there—at first; cold boiled potatoes, also chopped in a bowl; paprika and a dash of nutmeg, black pepper and salt to taste. Into an old-fashioned frying-pan put the liquor left from the chicken. Drop the bits of chicken into the liquor. As soon as the liquor boils up, add one cup of thick cream, a little butter, and flour stirred in to slightly thicken.

For Southern corn pone, take two cups of yellow cornmeal, one cup of flour, two teaspoons of baking powder, two cups of milk, one tablespoon of lard, one tablespoon of butter and two eggs. Beat the eggs and add the milk. Sift the flour, salt and baking powder together, add the milk and eggs, and beat well. Bake in a moderate oven.
One goblet orange juice.
Fried beef.
Short bread.
Coffee.

Get best smoked beef. Slice quantity desired into small, thin pieces and pour over these boiling water for not longer than a second. Pour through a colander, draining the water thoroughly from it. This removes the brinlike taste from the beef, leaving it a softer, more delicate flavor. Put the beef into a frying pan together with a tablespoonful of flour, a lump of butter as large as a walnut, and half a teaspoon of cream. Add one and a half cups of milk, salt and black pepper to taste.

For short bread, use one quart of flour, two tablespoons of lard, one tablespoon of baking powder, one teaspoon of salt. Mix the flour, baking powder and salt together. Rub the butter and lard well into the flour and mix with cold milk to the consistency of biscuit dough. Bake on a griddle on top of the stove. I often use this recipe for strawberry shortcake. Splitting the crust and buttering it generously makes it a delicious basis for any shortcake.

This, like the foregoing, is a substantial preparation for a hard day's work:

One goblet orange juice.
Ham and—
Griddle cakes.
Coffee.

For "ham and—" mix a cupful of finely chopped ham, half a cup of bread crumbs, one teaspoon of chopped parsley, one teaspoon of butter, a quarter of a teaspoon of fresh mustard, and enough hot milk to make a smooth, soft paste. Spread this in buttered scallop shells, break an egg into each shell and sprinkle with buttered crumbs. Bake in a quick oven until the crumbs are brown and the white of the egg firm. This is an appetizing way of using a little left-over ham. Also its economy recommends it. My "Ham and—" does not include beans.

For my favorite griddle cakes I use three cups of flour, one and a half pints of milk, one teaspoon of salt, two teaspoonfuls of baking powder and three eggs. Beat the eggs and add to the milk. Sift together the flour, baking powder and salt. Add to the milk and eggs, and beat well.

Making Sure.

THEY were on parade when the Irish drill-sergeant stopped dead in front of the newest recruit and eyed him steadily from top to toe before he burst out:

"Arrah! an' here's a nice state of affairs. How dare ye come here an' stand before me lookin' as if ye were covered in dust from head to foot? Answer me when I spake to ye!"

With knocking knees the new thoroughly wretched recruit endeavored to squeeze in a few well-chosen words of explanation, but his attempts were rudely overborne by a further torrent of words from the sergeant, who fairly bellowed:

"Ye would answer me, would ye? Spake at your peril! Now, tell me, ye spalpeen, what have ye been doin' to yer nice new uniform?"

Again the bewildered recruit opened a capacious mouth as a preliminary to speech, but the violent voice of his superior broke in once again:

"Take care!" he shouted. "O! can hear ye. If ye answer me when I spake to ye, I'll have ye arrested for insolence. An' if ye don't answer when I spake to ye, I'll send ye to the guard-room for disobedience. So mind! I'll have ye both ways."

Thoughtful Santa Claus.

HENRY was a little boy of six, which is the age of inquisitiveness, as his mother was beginning to discover.

"Mamma," he said, embarking on the two hundred and thirty-seventh question of the day, "does Father Christmas get his sleigh on Christmas Eve and drive to all the houses of the little boys and girls?"

"Yes," answered mamma.
"And does he stop at each chimney as he goes along and leave the right things?"
"Yes," answered Henry's mamma.
"Isn't he pretty quick to visit all the little boys and girls in one night?"
"Yes," here Henry reached the climax—"do you know, I believe he plans ahead and does some work beforehand?"

"What makes you think that?" asked mamma.
"Why," answered Henry, "because I noticed he's got all my presents put away in one of the cupboards already."

Her Only Comfort.

She was the new charwoman, and, because of the fact that her new mistress was young and inexperienced, she was expatiating on her manifold woes.

"Yes; an' would you believe it, mam, me 'n' me 'usband done no work for six years. An' I've two children to provide for. 'Course, one's sixteen, though the other's only a little 'un."

Judge and Justice.

Her Witness—You know that Justice is blind.
Fair Defendant (adding the finishing touches to her toilet)—I know that Justice is blind, but thank good-