

In the PUBLIC EYE

Ilya Tolstoy Marries Again



Count Ilya Tolstoy, son of Count Leo Tolstoy, was married to Nadine Pershina, said to be a Russian countess, at the city hall in Newark, N. J., by Mayor Charles P. Giljen. Both were married before and according to their application for a license had been divorced on the same day, July 23, 1920. It was said that the count met his bride on the Gallican front during the war while the countess was engaged in Red Cross work.

Neither the count, who gave his age as fifty-four, nor the bride, who said she was thirty-four, would discuss their personal affairs after the ceremony.

"I want no publicity," he said. "I will answer no questions. It is our own business."

Mrs. Tolstoy's former husband was Nikolai Pershina. Mr. Tolstoy's former wife was Sofia Philosofo.

Gustav Hirshovits, vice consular agent of the old Russian government, and Police Lieutenant Dennis Cronin, the mayor's personal aid, were the witnesses to the ceremony. The bride gave her address as 235 Washington avenue, the home of Mr. Hirshovits. Count Tolstoy gave his occupation as lecturer and writer and his home as Brewster, N. Y.

When Count Tolstoy came here in 1916 it was to lecture on the life and ideals of his father and during the war he contributed many articles to the newspapers, mostly on Russia and the Russian situation.

Claim to Own Site of Chicago

Two Chicago women, a little girl named Harriet, an officer in the Polish army and his titled sister, now in Poland, are making claims to ownership of a large part of the land upon which Chicago is built.

The Chicago women are Mrs. Martha Schuster, 7323 Vincennes avenue, and Mrs. H. P. Booth, 9601 Winston avenue (portrait herewith), who believe that they have the key document needed to prove their direct descent from Count Casimir Pulaski, the Polish patriot, who died fighting beside George Washington in the Revolutionary war.

The continental congress in 1777 is said to have granted the foreign fighter 850 acres of "worthless" land in the Indian country, upon which today, it is asserted, the city of Chicago is situated.

Mrs. Schuster possesses an army discharge dated 1864 and signed by the then king of Austria. The name on the discharge is Vladislav von Poleski, claimed to be her ancestor.

Meanwhile a Philadelphia lawyer, Joseph Gross, is attempting to prove the claim of another descendant of the Polish adventurer. This other claimant is Count Cladislav Burdinsky, now fighting the Russian hordes as an officer in the Polish army. The count also claims direct descent from the Polish volunteer of Revolutionary war fame. He has a sister who lives on their impoverished estate in Poland.



Sherman Must Rest or Go Blind



United States Senator Lawrence Y. Sherman of Illinois, has given out the statement in Springfield that he is facing this alternative: A year's complete rest or blindness. Specialists have told him that he has almost worn out his eyes from overwork, and that he must quit work or lose his eyesight. This undoubtedly explains Senator Sherman's attitude during the last session of congress when he more than once threatened to withdraw from the political field at times when debate waxed warm in party council.

Senator Sherman was elected senator March 23, 1913, to fill the unexpired term (1913-15) of William Lorimer; he was re-elected for the term 1915-21. His term therefore expires March 3 next. Representative William B. McKinley of Champaign, nineteenth Illinois district, has been nominated by the Republicans as their candidate to succeed him after a hard-fought primary campaign.

Senator Sherman was born in Miami county, O., in 1858 and was brought by his parents to Illinois in 1859. He got his schooling in Illinois institutions. He is a lawyer and was county judge in McDonough county, 1896-99. He was speaker of the Illinois house 1899-1903, and lieutenant governor of Illinois 1904-08. From 1909-13 he was president of the board of administration which has control of the state charities. Senator Sherman has been twice married and is now a widower.

LeJeune, the Marines and Haiti

Gen. John A. Le Jeune (portrait herewith), the new head of the United States marine corps, is likely to play a leading part in the settlement of the controversy now raging in the presidential campaign about the "un-constitutional warfare" in Haiti. Before the subject became a public controversy Secretary Daniels of the navy department had secretly sent General Le Jeune to Haiti to investigate.

As is well known, a fiscal protectorate was established by the United States over Haiti by treaty several years ago and the island republic has been virtually governed by an officer of the United States navy in command of a force of United States marines.

Virtually the only source of news from Haiti has been through the state department or the secretary of the navy in Washington. The attitude of the marine corps headquarters has been simply that it acted as a police force for the state department and held itself accountable to the state department through the secretary of the navy.



THE INTRICATE STORY OF SHOPPING BAGS



BAGS, endless in variety and uses, are made of many materials, but vivid and splendid ribbons appear to stimulate the genius of designers in the direction of shopping bags. Millinery fairly revels too in these gorgeous ribbons, that do so much to tone up the brilliant hats of midwinter, but it has come to pass that bags dispose of many more yards of rich, brocaded ribbons than hats find a use for. Some fortunate darlings of the gods can indulge themselves in hats with bags to match, many others content themselves with bags or with a hat made of these gorgeous stuffs. In any case they carry a flavor of genial opulence along with them.

A hat and bag to match made of rich metallic brocaded ribbon holds the center of the stage in the elegant little company shown above. Nearly always brocaded ribbons and plain velvets bear each other company in hats of this kind, but in this instance a plain, heavy satin ribbon is used for the turned-back band across the front. It is fastened at each side with a flat cabochon of narrower satin ribbon (braided into a cord) and five short ends are posed under the cabochons. The companion bag employs an embossed silver mounting, set with mock jewels and is finished with a cabochon like those on the hat. Black and silver brocade, in a bold Japanese pattern, makes a good choice for this set and for the other bag of the same shape, shown in the picture. But there is a world of patterns to choose from.

The third bag is a very odd and handsome combination of both brocaded and plain ribbon. It makes a good beginning with an unusual mounting of silver and follows it with a vivid brocaded ribbon body having plain satin ribbon shirred across its lower corners. The two ribbons go well together, the plain colors emphasizing the vividness and richness of the brocaded pattern.

Changeable taffetas make lovely bags; the new celluloid mountings harmonize with this silk, but there are plenty of bags made without mountings of any kind. They have handles of narrow ribbon usually. Velvet bags ornamented with beads or finished with bead fringes are sometimes suspended on fine steel chains to correspond with the steel and glass beads used in their adornment.

About Those Whimsical Brims



IN SOME seasons milliners appear to center attention on the brims of hats and at other times it is the crowns that command all of their consideration. Just now, in winter millinery crowns are playing an inconspicuous part. They refuse to take any responsibility, being soft and unsupported, their contour indefinite, except after they are adjusted to the head. Occasionally when assisted by a side band they are equal to supporting a little embroidery but usually they are merely a soft covering for the top of the head in all fabric hats.

Meanwhile designers are showing just how many things can be done with brims. They are fanciful—eccentric, whimsical, and they are exceedingly pretty and becoming. With the advance of the season and the appearance of midwinter hats for formal wear a great many handsome velvet hats show brims of uneven width—and in addition to mere unevenness they are split, curved, dented, slashed, folded and draped. Their ways are devious and there is no telling what will happen to them next, but it is a safe guess that they will not return to the straight and narrow path for some time to come.

Julia Bottomley
Nellie Maxwell

THE KITCHEN CABINET

If we would do something worth while we must first realize that we must be something. We must be able to think, plan, create, not be a mere echo of what someone else has done.—Lloyd.

CHESTNUT DISHES.

Chestnuts are the favorite nut in the autumn, and when plentiful may be used freely in various dishes, being both nutritious and reasonable in price.

Chestnut Glace.—Boil two cupsful of sugar, one cupful of water and a pinch of cream of tartar to a caramel stage or until of a yellowish tinge. Dip the whole nuts, already shelled and blanched, into the hot sirup, using a sharp skewer for dipping; a hatpin is a most convenient dipper. Put on paraffin paper to drain and dry.

In roasting chestnuts before an open fire, the small ends should always be well slit, that they may not burst too violently with the heat. A corn-popper is a safe method of roasting them—better than a shovel or open dish. If to be baked, place them on a perforated dish in a hot oven and bake them until they are thoroughly mealy—about ten minutes.

Chipolata.—Blanch and parboil some chestnuts; chop them, add equal parts of minced mushrooms, carrots, turnips and small sausages; cover with consommé and cook until tender. Season with salt, pepper and a tablespoonful or orange juice.

Chestnut Pancakes.—Beat separately the yolks of three eggs and the whites of two; add three-fourths of a cupful of cream, a tablespoonful each of butter and sugar with sufficient flour to make a batter. Drop on a hot griddle and put together when baked in pairs with the chestnut filling between, or they may be rolled with the filling spread on the cake.

Chestnut Pudding.—Blanch a pint of chestnuts, halve them and cook three-quarters of an hour with half a pint of milk, letting them simmer until soft. Press through a sieve, add one-half cupful of sugar, a little salt, one-half teaspoonful of vanilla, a grating of nutmeg. Beat the yolks of three eggs, add to the chestnut pulp, then fold in the well-beaten whites. Put into a pudding dish and bake fifteen minutes; serve hot or cold with cream or a thin custard.

Chantilly Chestnuts.—Pierce one pound of chestnuts and put them into boiling water and cook for three-quarters of an hour; peel carefully, pass through a potato ricer, sprinkle with sugar, add a bit of vanilla and pile the whole on a plate. Pour over whipped cream sweetened and flavored, and garnish with crystallized apricots.

He came up smiling—used to say He made his fortune that a-way. J. had had hard luck a-plenty, too. But settled down and fought her through. And every time he got a jolt He jist took on a tighter hold. Slipped back some when he tried to climb. But came up smilin' every time. —James W. Foley.

SEASONABLE GOOD THINGS.

For those who are fond of cheese, the following recipe will be enjoyed:

Cheese Savory.—Soften a cake of cream cheese; put it in a bowl which has been rubbed with a clove of garlic; add a tablespoonful of softened butter, one teaspoonful of chopped olives, half a teaspoonful of chopped parsley, one-third of a teaspoonful each of Worcestershire sauce and anchovy paste. Season with salt, pepper and paprika and pack closely in a glass mold. Turn onto a plate when firm. Serve with toasted crackers.

Spinach Timbales.—Chop fine a generous cupful of cooked spinach. Press it through a sieve; melt two tablespoonfuls of butter, cook in it two tablespoonfuls of flour; add a dash of cayenne, salt and paprika and three-quarters of a cupful of milk; stir until the mixture boils. Then add the spinach puree, two well beaten eggs and more seasoning, if needed. Mix the whole thoroughly and cook in timbale molds, well buttered, until the centers are firm.

Rhubarb Pie.—Bake in two crusts the following mixture: Take one cupful of chopped rhubarb, one cupful of sugar, one large cracker, rolled, and a tablespoonful of butter. Bake as usual.

Orange Wafers.—Cream one-quarter of a cupful of butter; add one-half cupful of sugar, one egg, well beaten, the grated rind of an orange, two tablespoonfuls of orange juice, a teaspoonful of baking powder sifted with one cupful of flour. Mix and roll thin; cut with a small cutter and bake in a hot oven.

Currant Jelly Sauce.—Make a brown sauce of three tablespoonfuls of flour and the same of butter; add a cupful of the meat stock or water, then add half a glassful of currant jelly, a teaspoonful of lemon juice and a few drops of onion juice. Salt and pepper to taste; boil five minutes and serve.

Adrift with Humor



YOUTH MUST BE SERVED.

Camera Man—Well, did you find out the newest of this guy Shakespeare's plays we are to picture next?

Director—Yes. They've decided on "King Lear." But I don't approve of the selection. You see Lear is a big character and very exacting and calls for a great actor, well on in years and classic experience, to properly assimilate it. We have no such actor. King Lear is of the patriarch type, very venerable and very, very old.

Camera Man—Aw, that's all right. We'll fix that. We'll play him as he was when he was a young man.—Film Fun.



A TRIBUTE OF AFFECTION
"They must think a lot of us."
"Why?"
"To invite us out to dinner with the food at the present prices."

Sphinxology.
In silence sits the chiseled sphinx And people wonder what it thinks. Although it has a head of stone Instead of merely one of bone.

Highly Colored.
"They say his life is colored by his moods. Is that so?"

"Partly. He is well read and thinks himself the pink of propriety, but when he is blue, has nothing but black looks. You can easily see there is a streak of yellow in him."

A Proof.
"If women played football, they would not be injured as badly as the men."
"Why not?"
"Did you ever hear of women being seriously hurt in the bargain sale rushes?"

Consummation to Be Wished.
"There is one thing I would like to see at the peace table."
"What is that?"
"Somebody who knows how to carve Turkey."

He Knew.
Footpad—Hold up your hands! Pedestrian (calmly)—I've been out shopping all day with my wife. Footpad—Go! You can't have much. —London Tit-Bits.

Quite the Truth.
"Why don't you have Madame Fluffles make your gowns?"
"If I went to that woman and she tried to make a gown to suit my figure, I'd have a fit!"



GREAT EXECUTION
"The violinist's execution was simply marvelous."
"Wasn't it, though? You could see the audience hanging on every note."

Belligerent Ballads.
He makes my temper brittle, A worse pest I never knew Than the geezer who can't whistle But is always trying to.

Wrong.
Jobs—They say that one-half the world doesn't know how the other half lives.

Dobbs—Do they? Well, the man who wrote that never lived in the suburbs or kept a talkative servant. —Pearson's Weekly.

Had His Orders.
"You have been following that lady for some time now."
"Yes."
"We do not allow that in this department store."
"Well, tell it to the lady. She's my wife."

Their Diet.
"Pop, do all creatures have their own natural food?"
"Yes, son."
"Then do sea horses and sea cows feed on crab grass?"