

Personal Gossip : Society Notes : Woman's Work : Household Topics

Society Notes
by Mellificia

October 17, 1916.

Today there is being given one of the jolliest picnics that you ever knew about. It began at 11:30 o'clock this morning and lasted until late this afternoon. The Original Monday Bridge club members are lovers of the out-of-doors. When they come back from their summer vacation trips in the east or the west, or at the lakes, they begin to meet every Monday for luncheon together and for bridge. Instead, however, of staying in the house and feeling quite dull and stupid, they take their motors and whirl away to some delightful out-of-door spot where they may eat luncheon and play bridge in the open. So enthusiastic are these lovers of outdoors that they are only driven into the house when the frost grows biting and the weather too cold for comfort. Then when the spring brings warm days again they resume their Monday picnics until they separate for the summer.

Those included in today's party were:

Meesdames— Henry Perkins of Grand Rapids, Mich., who has motored over to spend a few days with Mrs. Arthur Remington. The fisheries is one of the club's favorite picnic spots. Sometimes they go to Blair, sometimes to Kirkwood, the F. P. Kirkendall country home.	Meesdames— Arthur Remington, W. H. Redick, C. T. Kounst, Osgood Eastman, Isaac Cole, V. R. McKean.
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Those included in today's party were:

Meesdames— W. J. Connell, George Peterson, George Squires.	Meesdames— J. J. Sullivan, John P. Stout, J. W. Metcalfe.
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Tea for Bridal Party.

Miss Viola Mowery entertained at tea at her home yesterday afternoon for the young women of the bridal party for the Pfeiffer-Tierney wedding. Decorations were in fall flowers. Those present were:

Messes— Ethel Tierney, Helen Anderson, Henrietta Wallace.	Messes— May Mowery, Fern Wallace.
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Dinner for Bridal Couple.

Miss Hazel Anderson entertained at Sunday evening supper for Miss Ethel Tierney and Mr. Frank Pfeiffer, whose marriage will take place Thursday of this week. Those present were:

Messes— Ethel Tierney, Helen Anderson, Frank Pfeiffer, Roy Swanson, Mr. and Mrs. N. J. Anderson.	Messes— Walter Abbott, Nellie Parrish, Edna Riley, Florence Rhodes, Donald Dufor, Arthur Trimble.
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Dancing Party for Artists.

Mr. Sidney Powell is entertaining at the Tuesday evening dancing party at the Metropolitan in honor of the Dufor brothers, who are playing at the Orpheum this week under the title, "Aristocrats of Dancing." Mr. Powell was formerly a partner of these young Englishmen and is renewing his friendship with them during their stay in the city. The guests this evening will include:

Personal Mention.

Mr. M. C. Plant of San Francisco spent the week-end as the guest of his college chum, Mr. J. P. Fallon, and Mrs. Fallon. He is enroute from Washington, where he revisited his old home, to San Francisco.

Social Gossip.

Mr. and Mrs. J. DeForest Richards left Sunday evening for a short trip to Chicago.

On the Calendar.

Mrs. John F. Stout will entertain at luncheon for Mrs. Walter J. Hunsaker of Saginaw, Mich., and Mrs. B. S. Adams of Chicago, who are visit-

ing their brother, Mr. H. S. Clarke, jr., and Mrs. Clarke.

The Columbian club will entertain at its hall, Twenty-second and Locust streets, at 8 o'clock Thursday evening.

The North Side Kensington club will meet with Mrs. Charles Coll, 3532 North Twenty-eighth street, Wednesday afternoon at 2 o'clock.

Miss Mary Furay will entertain at bridge at her home Wednesday afternoon.

Timely Fashion Hint By Racontense



All sorts of charming novelties in the way of skating sets are seen this fall. Everything from fur to eiderdown is used. In this instance white eiderdown makes an especially juicy set. The hat is quite novel, featuring a bell crown and mushroom brim. The muff is melon shape and charmingly trimmed with white chenille. Worn with a simple La Jerz sport suit it proves very effective.

Limbless Persons Do Remarkable Work

By LUCILLE CAINE.

The thousands of wounded men who have had the misfortune to lose their arms in this devastating war can derive comfort from reflecting that courage, grit and perseverance can overcome even such a terrible obstacle to success in life as the loss of one's limbs.

Recent history teems with examples of limbless persons gaining fame in professions that one would imagine were entirely barred to those who are unfortunate enough to be without arms or legs. More astounding, still, the majority of those men and women have achieved success unaided by the marvelous mechanical appliances for replacing lost limbs which are now at the disposal of every maimed soldier.

One of Queen Mary's most valued possessions is a pastel portrait of herself, made when as Princess Mary her engagement was announced to the present king. It was executed by Mlle. Aimie Rapin, the well known French artist, who was until the outbreak of the war employed by the Chilean government to copy the Rubens in Antwerp for the national gallery at Santiago de Chile.

This clever woman had the misfortune to lose both arms when a child, and paints while holding the brush between her toes, which she developed to such an extent that she declares she hardly feels the loss of her hands. She sits on a specially constructed stool when painting in front of her easel.

Mr. Francois de Montholon, winner of the Paris Salon prize in 1896, lost both arms and one leg in an explosion. He paints by holding a brush in his mouth and his figure studies show a remarkable delicacy of touch. A Bristol (England) artist, Bertram Hiles, who is a gold medalist of the Institute of Painters in Water Colors, lost both his arms in a trolley accident when a boy of 9. He also paints with his mouth. Good judges consider that his pictures possess superior merit and are greatly above the average of the majority of living water color painters.

One of the most extraordinary men who was ever elected a member of the British House of Commons was Arthur MacMorrough Kavanagh, who sat for County Casan, Ireland, from 1865 until 1880. He was born entirely limbless. Only rounded stumps protruded from his body, where arms and legs should have been. Yet by exercise of an iron will he was able to do almost everything that a normal person is capable of except walk. He was one of the most daring horsemen of his day in England.

Strapped to his saddle, with the reins thrown around his neck, he would guide the most spirited horse and follow his bounds, jumping hedge and ditches in a manner that provoked astonishment and admiration at his courage. He also actually went on a tiger hunting expedition in India and bagged several tigers. Kavanagh performed this feat by balancing a gun on a rest, bringing it into position with his chin and pulling the trigger with his mouth.

He was a voluminous writer and his "handwriting," which he worked with a pen in his mouth, was remarkably small and neat.

In the House of Commons he had always to be carried to his seat and was once praised by the late Lord Russell of Killowen (then Sir Charles Russell) for his oratory. Kavanagh died on Christmas day, 1889, through a chill contracted by patrolling the country all night in a snow storm, when a raid by "moonlighters" was expected in his locality. He was married and left a family of nine children.

The famous Sarah Biffen, whom readers of Dickens will remember

Home Economics Department
Edited by Irma H. Gross - Domestic Science Department - Central High School

Vegetable Cookery.

The term "vegetable" in so many American homes means just potatoes, and, possibly beans, corn, peas, carrots and cauliflower. The whole host of nutritious and palatable vegetables such as turnips, cabbage, parsnips, eggplant, peets, oyster plant, squash, etc., are unknown as ordinary articles of diet. This condition is to be regretted, because all vegetables are valuable foods, and the larger number we serve on our tables, the more varied will be our menus without causing upon elaborate and expensive foods.

Co-operation

Readers are cordially invited to ask Miss Gross any questions about household economy upon which she may possibly give helpful advice; they are also invited to give suggestions from their experience that may be helpful to others meeting the same problems.

It is difficult to speak of the food value of vegetables in general, because different types have very different amounts of the foodstuffs. Some vegetables, notably dried peas, beans and lentils, are sources of protein, and may be the basis of dishes used as meat substitutes. Other vegetables furnish fairly large amounts of carbohydrates, and thus are fuel foods. The carbohydrates may be in the form of starch, as in the potato, or partly in the form of sugar, as in the carrot. The green vegetables, such as lettuce, cucumbers, green beans, etc., are very valuable for the mineral matter contained, and also for the cellulose, which acts as a "roughage" and aids in the elimination of the wastes from the digestive tract.

Thus, by a judicious selection of vegetables we can furnish the necessary foodstuffs to the body, except fat; and it is an almost universal practice to serve vegetables either with butter or with some sauce containing fat.

The cooking problems with vegetables are much the same as those discussed under potato cookery last week. The tuber must be softened, the starch, if present, must be thoroughly cooked; and the mineral matter must be retained wherever possible. Some vegetables may be baked, such as squash, sweet potatoes, or tomatoes; and the baking process is very satisfactory from the standpoint of flavor and digestibility; or the vegetable may be steamed, an equally satisfactory process, and applicable to more types of vegetables.

With one type of vegetable we sacrifice mineral matter to flavor—that type is the strong-flavored vegetable, illustrated by the onion or cabbage.

Unusual Vegetable Recipes.

Broiled Tomatoes.
Wash and cut tomatoes in halves. Place in a frying pan (no fat in the pan) and cook at a low temperature for thirty minutes, for until the tomatoes are soft. Serve with salt, pepper and a bit of butter on each half.

Saute of Corn and Green Peppers.
Use fresh corn, cooked and cut from the cob, or the kind of canned corn called as "corn off the cob." This kind of canned corn is superior to the old variety.

Carrots and Peas.
Use equal parts of peas and cooked carrots. Season with salt, pepper and butter.

TESTED RECIPES.

Lemon Cookies.
One-half cup butter, one cup sugar, two eggs, two tablespoons milk, two teaspoons baking powder, three cups flour, one teaspoon lemon extract. Cream the butter, add the sugar, the eggs well beaten, milk and lemon extract. Sift the dry ingredients and add them to the mixture. Chill and roll thin, using half the dough at a time. Cut in fancy shapes and bake in a moderate oven. This will make five dozen.

Tomatoes With Cheese.
Slice some fresh tomatoes and season with salt and pepper. Dip the slices in white of egg and crumb with grated cheese. Place the slices on a buttered baking sheet, cover with buttered paper and bake fifteen minutes. Sprinkle with finely-chopped parsley and serve on small rounds of hot buttered toast.

Honey IV Salad.
One small cucumber, three large tomatoes, half cupful lean cooked ham, one pimento, water cress, French dressing, peel tomatoes; chill and cut in halves crosswise. Place each half, with the cut side up, on a bed of cress on a salad plate. Dress with French dressing. Peel the cucumber; remove seeds from the pimento and chop cucumber, ham, and pimento together. Mix thoroughly with French dressing and pile on top of the tomatoes.

Honey Mousse.
Beat four eggs slightly and slowly pour over them one cupful hot delicately flavored honey. Cook until the mixture thickens. When it is cool add one pint cream whipped. Put the mixture into a mold, pack in ice and salt and let it stand three or four hours.

Any strong-flavored vegetable should be placed in rapidly-boiling, salted water, allowing a large quantity of water for the amount of vegetables; the kettle is left uncovered, and the vegetable is drained and rinsed with cold water when it is done. This method of cooking produces a delicious flavor in any strong vegetable. If a mild-flavored vegetable is stewed or boiled, the amount of water should be only as much as can be served with the vegetable, or else the vegetable water should be saved and used as a basis for soups.

Whether the vegetable has been baked, boiled or steamed, the best ordinary way of serving is with salt, pepper, and butter. This method is really the most satisfactory, for the fine flavor of the vegetable is not masked by a highly flavored sauce. To a person with a nice sense of taste the natural flavor of each food is far to be preferred to any elaborate added flavor. However, a cream sauce masks the flavor but little, and adds decidedly to the food value when a vegetable is the main dish at a meal such as lunch. A medium cream sauce is generally used (two table-spoons each butter and flour to one cup milk), and about half as much cream sauce as diced vegetable is allowed. A creamed vegetable may be placed in a baking dish, covered with buttered crumbs, and browned in a hot oven. Then we have an escaloped vegetable. A little grated cheese is used with some escaloped vegetables, notably cabbage or cauliflower. Escaloped corn is alternate layers of corn, crumbs and seasoning, with milk poured over the whole, and crumbs placed on top. Escaloped tomatoes is a dish like escaloped corn except that no liquid other than the tomato juice is required.

Fall Fashions

The all-feather toque is enjoying a pronounced vogue.

Wired collars appear on some of the gowns destined for more dressy occasions.

Capes have, there is no doubt, come to stay. They will not out the coats, but will be potent rivals.

Gray chiffon lined with blue chiffon is delightful for present wear, and also iridescent stuffs lined with tulle.

Some sports coats for winter are in Jersey cloth bound with a plain color; at the neck and in front are very wide and always girdled.

The preferred colors are navy and other blue shades, dark green, wine, black and gray. There is a decided fancy for gray fur as trimming.

Automobile coats are of many styles and colors, but one of the most interesting new types has dolman-like sleeves that mean comfort as well as fashion.

For evening dresses for young girls, flesh color and light gray look well, some being made with narrow flounces cut in vandykes and edged with lace after the Mechlin order.

The vogue in handkerchiefs is interesting and varied, and many colorful effects are to be seen. Some noteworthy novelties in handkerchiefs are of Japanese silk printed with borders of Japanese flowers and varied colored butterflies.

Matching caps for evening and motor wraps are, with all their usefulness and practicality, very smart and frequently amusing in design and trimming. There are so many types of these caps that every woman should find a becoming style.

Fine linen handkerchiefs have gay borders of several harmonizing colors, arranged in straight lines around the border. One especially pretty pattern has a border in solid color with an arrangement of polka dots above. Two colors are used or a color and black.

Separate blouses of georgette crepe are elaborately trimmed, with beads, worked out in rather intricate patterns, in one or more colors. These blouses are particularly desirable to

wear with the coat suit or the suspender skirt when a costume effect is desired.

Dry, Hoarse or Painful Coughs Quickly Ended

Home-Made Remedy that Saves You \$2—Does the Work Thoroughly.

The prompt and positive action of this simple, inexpensive home-made remedy in quickly healing the inflamed or swollen membranes of the throat, chest or bronchial tubes and breaking up tight coughs, has caused it to be used in more homes than any other cough remedy. Under its healing, soothing influence, chest soreness goes, phlegm loosens, breathing becomes easier, tickling in throat stops and you get a good night's restful sleep! The usual throat and chest colds are conquered by it in 24 hours or less. Nothing better for bronchitis, hoarseness, croup, whooping cough, bronchial asthma or winter coughs.

To make this splendid cough syrup, pour 2½ ounces of Pinex (50 cent worth), into a pint bottle and fill the bottle with plain granulated sugar syrup and shake thoroughly. You then have a full pint—a family supply—of a much better cough syrup than you could buy ready-made for \$2.50. Keeps perfectly and children love its pleasant taste.

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Reward of Son's Love

By ADA PATTERSON.

On top of a high hill, set among the fir trees, and overlooking the Hudson, is the most beautiful country home in America.

It is finer and statelier than the palaces of some of the European kings. It is set in a natural park of 2,500 acres. It cost \$5,000,000. It is reached by an inclined plane. It has an artificial lake fed by springs from a neighboring mountain. It is well named Arden house.

Judged by externals, this is an earthly paradise. It is a gift to a young man of 24 years, from his mother. Well, strong, presumably with at least a score of years yet to live, her mind clear and reflective as the lake fed by mountain springs, she drafted the deed for this home to her son. No one can ever talk truthfully of "Undue influence" or of "failing health," or "inability to direct her affairs" in the case of this admirable, and truly self-sufficient woman, the widow and executrix of a railroad king.

When she said, in the deed, that the equivalent which the son rendered in the exchange of the family home was "love and consideration," she meant it. That "love and consideration" were worth \$5,000,000 to her. Doubtless she considered them cheap at the price.

Probably this young man is one of the kind who pinches his mother's cheek and calls her his best girl. When the roses of youth vanish behind the gray veil which the years spread over her cheeks, a woman doesn't expect such lovmaking from any one save her son. From him it is thrice welcome.

Doubtless he wrote love letters to his mother, while he was at college. Letter writing is becoming a lost art. The telephone and the night telegram

have superseded it. 'Tis a rushing age and we live at a breathless pace. But there is one person to whom we must not forget to write letters, love letters. That is our mother. I warrant this young man never forgot.

"I doubt not he was such a son as the woman told us about in the shop. Her soft cheeks were like withered roses, and her silk frock rustled in soft, little whispers of prosperity. One might have said she looked regal, if it were not for her smile, so like a happy child's."

"I am going to Coney island this afternoon with my son," she said. "My son is taking me, and I expect to have a good time." He called to escort her home before they started to Coney island. He looked down tenderly at her and she looked up worshipfully at him.

"Like sweethearts," said the girl who had sold him a pair of gloves. "As a mother and son should be," I answered.

The new master of Arden house is married. You may be sure she is not the kind of son who keeps his wife and mother as far apart as he can. There is no need of that if both wife and mother are reasonable and considerate. He has not caused his mother the "I've lost my boy" feeling, that void in her heart which often follows a son's marriage. His "love and consideration" forbade that.

I wish every young man between 17 and 25 might see that castle-like home on the Hudson. It is a monument of a mother's appreciation of the thoughtful love of her son. I wish that looking at that high castle each would think long about the "love and consideration" of a son for his mother and of how he can express it to his mother. Please heaven that it be not too late.

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