

DAILY MAGAZINE PAGE FOR EVERYBODY

REVELATIONS OF A WIFE

By Adele Garrison

Why Dicky's Mother Said—"I Wouldn't Trust Dicky's Judgment"

MADGE, is this you? Whatever has happened?"

"There was a note of distinct annoyance in Dicky's voice as it came over the phone from the studio. Even as I answered I wondered vaguely if he was piqued because I had called up the studio in his absence and discovered that Grace Draper, his beautiful protegee and model, was the one who put the thought from me as unwelcome."

"I would not believe that Dicky had intended to do anything of the kind. The desire to get out into the city and the wish to see that her belongings had not been hurt in any way, were perfectly honest," she demanded at last. I gave a quick, involuntary glance toward the kitchen door. I knew that Katie was not above listening to conversations. I certainly did not wish her to hear this one.

"My mother-in-law frowned. I could see that she was hesitating between the desire to get out into the city and the wish to see that her belongings had not been hurt in any way, were perfectly honest," she demanded at last. I gave a quick, involuntary glance toward the kitchen door. I knew that Katie was not above listening to conversations. I certainly did not wish her to hear this one.

"Sure of Katie's honesty. "The door is closed," she said quietly. "I was sure of that before I spoke. I could not resist a little mental tribute to my mother-in-law's sang froid."

"You have not answered my question," she persisted. "Are you sure she is honest?"

"The incident of the lavalliere flashed into my brain. Upon my unexpected return to the apartment one day I discovered that Katie had been rummaging in my trunk, evidently with the intention of finding and examining that beautiful black pearl set in a lavalliere, which was Dicky's wedding present to me.

"I had proved to my own satisfaction, later that Katie had only wanted to look at the handle of the beautiful ornament. I resolved not to prejudice my mother-in-law's mind against the girl by speaking of the incident."

"I am sure of her honesty," I said firmly. "I do not think you need to worry in the least."

"How long has she been in your service?" she asked significantly.

"In nine only a short time—less than two weeks," I returned. "But she has a very good recommendation from the woman with whom she had last worked, and, besides, two or three years ago she kept house for a group of artists, of whom Dicky was one. He knows that she can be trusted with any amount of money."

"What rot!" Dick ejaculated indignantly. "She'll do no right-thinking. Unless I can find some expressionist who will move faster than any of his kind ever moved before, I shall not take up with his mother-in-law's lies. She's in an awful way, about them, isn't she?"

"Of course she is anxious about them," I returned, realizing the difficulty of conducting a conversation with Dicky concerning his mother in her presence.

"Oh! yes, she is anxious," mimicked Dicky. "I can see her. It is little old me that will be doing the talking. An expressionist started with them. But make her understand one thing. There is no possibility of their going to the moon before noon, and there will be probably 2 or 3 o'clock in the afternoon when they arrive. Katie can attend to them perfectly well. Tell her to get her out on her trip, and keep her mind off the trunks for heaven's sake."

"Having thus shifted the responsibility to my shoulder, Dick blithely hung up the receiver. I turned to his mother.

"Well," she demanded.

"He is going out now to attend to the trunks," I said.

"I remembered the story of Dicky's ten dollar bill which Katie carried for three years that she might restore it to him."

"I wouldn't trust Dicky's judgment on the virtues of a cat," his mother remarked caustically. "But I suppose there is nothing to be done but to trust her. There can't always be some one in the apartment to watch her. She can't get into the trunks without keys unless she is an accomplished thief, and I hardly think she is that. I think we had better start on our trip. How soon will you be ready?"

"I am afraid it will be half an hour before I can start," I said apologetically.

"That will be all right," my mother-in-law returned good-humoredly. She was evidently much pleased at the prospect of the trip.

But as I rapidly dressed I heard again her contemptuous comment, "I wouldn't trust Dicky's judgment on the virtues of a cat," and I reflected grimly that my mother-in-law probably did not think much of her son's judgment in selecting a wife either.

FEMININE FOIBLES

By Annette Bradshaw



MISS TURBAN AND MISS PICTURE HAT. If Miss Picture Hat should step in out of the Past wouldn't it be convenient that Miss Turban's hat should be so accommodating?

Ways to Secure a Slender Figure

By LUCREZIA BORI

Prima Donna of the Metropolitan Opera Company, New York.



THE other day I happened to be attending a fashion display at the salon of a famous manner of gown. Beside me sat a woman inclined to be over-plump, and I was wondering why she allowed herself to become so fashionably stout when I heard her remark to her companion, as a lovely mannequin floated past, frocked in an admirable modification of the Spanish farthingale: "I'll have no trouble finding dresses that are becoming this season. It is that becoming which I will be able to tell whether I'm stout or not. Women with hips will certainly feel relieved that there will be no need to exercise and diet. Blessings on the designer who introduced the wide skirts with reads about the hips."

I could not help smiling when I realized how disappointed my neighbor would be when she saw here in a duplicate of the frock she had just been admiring. It is quite as necessary to retain the fashionable slenderness of figure at present as it was when we were wearing narrow skirts. The farthingale will conceal large hips, but the waist and bust are always proportionately large. Since it is the fashion to have the bodices of these frocks snugly fitted and boned it behooves us to look to the preservation of our slender lines.

The panned skirt or the farthingale cannot look at their best unless the waist is small. If you have noticed any tendency toward plumpness you will have to begin to reduce. The modification of the Spanish farthingale she abominates that which has lost its symmetry.

There is nothing more annoying to the woman who has all her life been as lithe, slender and graceful as a willow-branch than to suddenly discover that her frockers are beginning to be unbecomingly tight. The minute that she makes this discovery she should begin a course of exercises, tempered with the right diet, that will remove the extra weight.

The first thing to keep in mind when reducing is that fresh air is destructive to fat. You have frequently noticed how a smouldering flame will flare up when a draught of cold air strikes it. Oxygen turns fat into heat. When you go for a walk or exercise in the open air the carbon—which forms the great folds of flesh about your hips and hips—is slowly consumed by the oxygen which you draw into your lungs.

Walk to Reduce.

Therefore, if you are stout, walk and walk. If you forms of daily, outdoor exercise, such as tennis, golf, horseback riding, skating, etc., will not be as good as first, for women who are inclined to be stout usually love ease and luxury, and a long walk or exercise seems a strenuous hardship.

It is wise to take short walks at first and gradually lengthen them. Within a few weeks you will be able to walk miles without weariness. The fact is stated over the fact that your beauty is increasing. The cheeks that have been heavy and flabby will grow firm and rosy; your eyes will glow with the brilliancy of improved health, and your face will retain its youthful contour.

Since fat is light and sponge-like, you may take off several inches in girth before there will be any great difference in your weight. But when your belts have become too large and your gowns have to be taken in you will realize that you have accomplished what you set out to do.

Exercise at home, doing anything that will bring the muscles into vigorous use. Take a hot bath at night, and

three times a week add a pound of washing soda to the water.

A Logical Diet.

At onset they reduce flesh by wrapping the fatty portions with strips of linen or muslin that have been dipped in boiling hot vinegar. The strips are wrapped about the body as hot as they can be endured, and when cool are replaced by others.

You will have to pay strict attention to your diet, for unless you do a little time making themselves noticeable. When kind friends send you boxes of chocolates, candied fruit or confections of a like nature bring your Spar-tanlike power of resistance to the fore and pass them on to the woman who is trying to gain weight. Avoid starchy foods, they are fat-builders, and are the cause of your double chin, large hips. They include white bread, cereals, potatoes, rice, sugar in any form, macaroni, beans (with the exception of string beans) and corn.

Fats are also to be omitted from your foods as much as possible. They are butter, fat meats, custards, gravies, milk, cream, pastries, ice creams and most desserts.

A strict diet need only be adhered to by the woman who is really stout. The woman who is only a few pounds overweight need not resort to such drastic methods.

If you exercise and diet—no matter how fat you may be—in time you can wear any frock fashion cloths to preference without fear of appearing ridiculous.

Odd and Interesting Facts

The color magenta is named after a battle which was fought in the year of its discovery.

Louis XIV. drank the first cup of coffee made in France. It was then worth about \$29 a pound.

It is said that a humming bird, when stripped of its feathers, is little larger than a bumble bee.

Turquoises derive their name from the fact that the first specimens were imported into Europe thru Turkey.

If you count the number of times the letter "z" is used in a book you will find the average to be less than one in a thousand.

Charles I. had in his retinue a dwarf only 18 inches tall.

STORIES OF THE OPERAS

Donizetti's "LUCIA DI LAMMERMOOR" Condensed by ADRIEN TOURNIER

THIS tragic opera closely follows the story of Scott's "Bride of Lammermoor." It deals with the sad fate of two lovers separated by a home of the Ashtons.

The opening scene of the opera is the picturesque Castle of Lammermoor. Henry Ashton, the heir of the family, is a brutal, unsympathetic man, while his lovely sister, Lucy, is all that is gentle, kind and womanly.

The young girl is urged by her brother to marry Lord Arthur Bucklaw, his intimate friend. He tells her in this manner she can restore the family fortunes, but Lucy refuses to wed her wealthy suitor.

The Ashton learns that his sister is deeply in love with Edgar of Ravenwood, his most despised enemy. In a wild fury he sends his men to capture this man who dares to woo Lucy.

In a grove near the castle the lovers have a secret meeting to say farewell to each other. Edgar sails for France. Lucy promises eternal fidelity to him, vowing that she will never wed another. Then she exchanges love tokens and part.

Ashton, however, is determined that his plans shall be carried out. He orders that great preparations be made for the marriage of his sister with Bucklaw, firmly believing that Lucy will give her consent when all that is gentle and womanly.

The poor girl is almost distracted. She has received no letters from Edgar, not knowing that they have been intercepted, and is told that he is faithless. A forged letter from Edgar is shown to her, and she, in her desperation, yields to her brother's entreaties and those of Raymond, her spiritual adviser and agrees to sign the marriage contract.

In the magnificent hall of the castle the guests have assembled for the marriage ceremony. Bucklaw is receiving the congratulations of his relatives when Lucy enters a dazed, spiritless girl, who seems not to know what she is doing. At the moment Edgar rushes wildly into the hall and demands that the ceremony be stopped. Ashton shows him the forged letter and then Edgar rushes forth into a storm of reproaches against Lucy, and leaves

the hall before Ashton's men capture him. The wedding is celebrated despite Edgar's effort to prevent it. The heart-broken lover has made an appointment to fight a duel with Ashton, who gladly accepted the challenge, hoping that here was the long-wished-for chance to kill his enemy. The bride and groom have been shown their apartments and the guests make merry. In the midst of

In Desperation Lucy Yields.

The festivities the news is circulated that Lucy has gone mad and has stabbed Bucklaw. While the guests are discussing this horrible state of affairs the unfortunate Lucy appears among them raving mad, singing a melody whose sad, haunting tones are never to be forgotten.

In a dreary churchyard Edgar awaits the coming of his enemy, the screams of his lost love. The mournful notes of a tolling bell fall upon his ear. He soon learns that Lucy is dead and was faithful to him as she had promised. Edgar then stabs himself and expires.

This last scene is sometimes omitted from the opera.

A Dinner Menu That is Different

When in doubt what to order for dinner, it is nice to have a few special menus at hand from which to select combinations, even if each does not appeal to you. The menu here given is, of course, a winter one, and so is rather hearty.

Parfait Souffle—Pare and slice parsnips enough to make one pound. Boil in water until tender. Drain and dry. Melt butter and let them simmer until thick. Add a pinch of salt and a dash of nutmeg. Strain through a fine strainer, add a pinch of salt and a dash of nutmeg. Boil up once, and stock, season with salt, pepper and a dash of nutmeg. Boil up once, and stock, season with salt, pepper and a dash of nutmeg.

Buttered Shrimp—Pick the shells from a dozen of freshly boiled shrimps. Put them into a steamer with three quarts of water, a pinch of salt and a dash of nutmeg. Boil for ten minutes. Drain and dry. Melt butter and let them simmer until thick. Add a pinch of salt and a dash of nutmeg. Strain through a fine strainer, add a pinch of salt and a dash of nutmeg. Boil up once, and stock, season with salt, pepper and a dash of nutmeg.

Crabby Salad—Stew one pint of apple sauce in a little water until it is quite thick. Season with salt, pepper and a dash of nutmeg. Boil up once, and stock, season with salt, pepper and a dash of nutmeg.

EFFECTUAL WAY TO CLEAN JEWELRY

Instead of poking around with a pin or wooden toothpick to get the dirt out of gold settings after a week's wear, try this method. For diamonds, try themselves or with any other hard stone, put a small white enamel basin over the stove with clear water and a half a cup of ammonia in it. When it reaches boiling point, set it back and put in the jewels with a tablespoon. Let it remain a boiling for 10 minutes, then add enough cold water to bear the hands, then use white soap and make a suds and wash with a soft brush over each article of jewelry. Drop the articles into a basin of warm ammonia water to rinse, then into a box of wood to dry. Then with a soft brush dust. Take hot water, roll small pieces and work them thru the settings to free any dust that may have been left. Then polish with a soft chamois. Never pour polish with the water until the pieces have all been polished, then examine them to see that none of the stones have become loosened in the cleaning and fallen out. When all is finished the water may safely be thrown away. Rub with a soft cloth, such as jewelers use, in good for polishing, but is not a necessity.

Pearls and turquoise should be dry cleaned, if possible. Water turns the pearls black and blue stones yellow, so clean the setting ordinarily with the tissue paper and chamois, but when it becomes necessary use lukewarm water and white soap and drop them into the boxwood to dry, as possible. Polish them with a chamois as soon as possible.

All silver jewelry should be cleaned with a good silver polish, then washed with hot water and white soap and dried with a soft cloth and polished with a chamois. The various enamels may be just washed off with warm soapy water, then dried with a soft cloth and polished with a chamois. Jet and tortoiseshell should be sent to the shop to be polished as home methods will not produce the right results with them.

A Vegetable By-Product

A novel method has been employed in some cities whereby small or otherwise unsaleable vegetables may be made saleable.

It consists of making up bunches of a number of different kinds of vegetables. For instance, a small celery plant, a carrot, a parsnip, a few leaves of parsley, a small turnip make an attractive, looking group, and sell readily for seven or eight cents a bunch.

In two cities this scheme was practiced, and the grocery-men and hawkers were able to sell a collection of goods which otherwise could not be disposed of.

Poultry should always be fed in a clean place. Cleanliness is the greatest foe of roup.

Spring Fashion Notes

Most exquisite is a new blouse made of bluebird blue crepe de chine. A deep yoke of unlined pale pink chiffon gives it lightness, and it is finished with a low collar.

Tiny artificial flowers of brilliant hue are scattered over the entire surface. Tiny pockets on some of the new silk gowns.

"Mill-in-the-Wind" is the name of a new spring hat. It is high crowned and almost brimless, and its name is derived from the way the crown dips over the edge and describing a circle in a way to remind one of the sails of a windmill.

Muffs of leather are the latest fad. They are made in melon and barrel shapes, and lined with silk. The leather comes in all tints; scarlet, green, dark red, gray, purple, midnight blue, brown, white, etc. Hats of matching leather with white, one belt with others quite new. These are 11 inches high and lined, as are all the prettiest winter hats. They are to be worn with any color dress, either light or dark.

Double belts are a feature of the new loose coats, one belt being placed just above the other. On some coats they are of narrow width, on others quite wide. A double belt of wide flowered ribbon, on a new evening gown, was carried in one streamer, not only below the hem of the crown, but also below the hem of the skirt, trailing on the floor. The ribbon was lined with white to end with the silk that formed the dress.

DIARY OF A WELL-DRESSED GIRL

By SYLVIA GERARD

How She Made a Modern Adaptation of the Spanish Farthingale

EVER since I arrived here at the school, I have been feted and courted like a royal princess. It certainly is nice to be a "sweetling girl." The "architect" and "editor-man" are so very attentive that I am on a fair road to being spoiled.

I am not so favorably impressed with the "editor-man." I met the "eligibles" at a dinner dance on the night following my arrival. Mr. C. and Ted are so very attentive that I am on a fair road to being spoiled.

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Chic Dance-Frock of Flesh Pink Tulle and Lace.

Over this I arranged a skirt of pink chiffon of ample width. I trimmed it with bands of narrow pale blue ribbon, and the skirt about the hips after the fashion of a farthingale.

The third layer of the skirt is of cream-colored tulle over the red. About the lower portion of the skirt I used two flounces of the lace, placing the top to have little above the hem of the underskirt.

The "editor-man" was right—this frock does look like the creation of an artist—but I am a bit baffled that he found nothing else about me worth mentioning. He might have liked the color of my hair, the expression of my eyes or the "turn of my wrist," as they say in books. Yet, had he complimented me on my personal charms—if I have any—I would loathe him now, instead of merely disliking him.

The Doughnut

Oh, Katie's doughnuts are the best that ever you did see!

She says she could not cook at all until she made the hole.

She mixes dough so smooth and sweet. Then she will roll and roll!

But it is not a doughnut yet, until she has made the hole.

And if I make the hole, I say "They're wholly mine, you see!"

But Katie cannot take a joke, and she never will agree.

So when they lie all brown and hot and tempting in the bowl, she says to me, "You may have one, but do not eat the whole!"

A tight roof, dry floor and ventilation without drafts are requisites of the poultry house.

The Secret of a Good Pudding Sauce

THE proof of the pudding may be in the eating, but the eating sometimes depends on the sauce. A foamy sauce which will add much to a plain pudding is made in this wise:

Beat three eggs to a cream, add gradually two cupfuls of fine sugar, one cupful of cream, whipped light, and last, half a cupful of sherry. Beat all together. Another, less rich, is: Beat one tablespoonful butter with a cupful of powdered sugar, add two beaten eggs and little by little one wineglassful of sherry and a little nutmeg. Set the bowl into the top of a tea kettle of boiling water and heat for a minute or two. Serve at once.

One of the most useful things to have for making such a sauce or a cream sauce or dressing, according to a writer in Gas Logic is one of the "shakers" used for mixing drinks. This will fit into any ordinary tea kettle or coffee pot, and will keep hot any small quantity of liquid until it is needed. A small tin cover should be kept with it, or the ordinary cover of the tea kettle may fit.

A fruit sauce which goes well with a rice pudding or almost any other