## THE WHITE STAR LINER "AD

## Description of the Finest Steamship in the World.

which have taken place in the steamship world that we will venture on a few figures. The tonnage of the first Adriatic was 3887 gross; that of the second is 25,000 gross. The dimensions of the older vessel were:—Length 449 feet 6 inches; breadth 40 feet 9 inches; and depth 30 feet. Those of the newcomer are:—Length 725 feet 9 inches; breadth 75 feet 6 inches; depth 50 feet. The total number of passengers which the first Adriatic could carry was 869, whereas accommodation for 3,000 is provided

ABOARD THE PRESENT LINER. In designing the latest addition to their fleet the White Star management. Not far away, and on the same deck

The finest steamer that has ever crossed the Atlantic recently arrived in New York. Needless to say we refer to the new White Star liner Adriatic, that splendid mammoth which has just been completed by the great Belfast shipbuilding firm of Harland and Wolff. Biggest of all British lyin-screw steams out

shipbullding firm of Harland and Wolff. Biggest of all British twin-screw sleamers, fitted with every possible contrivance for enhancing the comfort and safety of those on board, superbly decorated throughout her passenger accommodation, the Adriatic may be said to attain that reputedly unattainable degree—perfection.

She is not the first ship of her name which has sailed under the White Star flag. Thirty-five years ago, when the late Mr. T. H. Ismay was building up the world-wide reputation which his company has ever since enjoyed, there was launched at Belfast the premier Adriatic. That vessel, no doubt, was regarded at the time as a wonderful creation, but if placed alongside her successor of to-day she would cut but a sorry figure. Indeed, the contrast between the two boats affords so striking an illustration of the developments which have taken place in the steamship world that we will venture on a few figures. The tonnage of the first

For recreative purposes a handsome piano, encased in oak inlaid with une woods, has been placed in this saloon, but the musical arrangements do not end here, for the Adriatic will carry

her own orchestra.

From the dining saloon we come, in the natural sequence of events, to the smoke room, an ideal apartment for votaries of the weed. Its walls are clothed with figured leather, and inlet with pictures of events famous in the annals of

BRITISH NAVAL HISTORY.

The windows are of stained glass, and the seats and tables of mahogany, the whole effect created being one of mellow

mate

of t euo tovi ries spa viev sho alm

WC:

glo qui aw din

ate



THE "ADRIATIC."

have followed their well-known policy or thoroughness. The most minute attention has been paid to every detail which can make for additional comfort, while a number of new features of high importance have been introduced. For example, there are Turkish baths on board the Adriatic, luxuries which now make their appearance affoat for the first time. first time.

They comprise the usual hot, temper-They comprise the usual hot, temperate, and cooling rooms, shampooing rooms, plunge bath, and massage couches. They will certainly not suffer from lack of patronage. It is difficult, indeed, to imagine anything that could more materially assist towards relieving the monotony of a sea voyage.

one great feature of the Adriatic's passenger accommodation throughout is its roominess. The great breadth of the ship, coupled with the exceptional height between the various decks, has rendered it possible to provide state-rooms of a size far in advance of anything, to which the ocean younger has thing to which the ocean voyager has hitherto been accustomed. In the case of the Adriatic they are lofty, well-lighted, and perfectly ventilated; and perfectly ventilated ventilated

"creations" from Paris; scatter here and there a few specimens of the mere man genius engaged in ardent flirtation with the owners of the graceful figures aforesaid, and you will have a scene which seems to call for something more romantic in the way of nomenclature than that chronicled above. If we might venture on a suggestion, we should say that "The Turtle Dovecote" would be more in keeping.

A third luxurious apartment on the

For more strenuous natures, for those who prefer a life of action to one of the otium cum dignitate order, there is a livishly-fitted gymnasium. From the dining saloon on the lower deck an e-ecfric lift runs up to the boat deck, calling at the promenade decks on route. A "dark room" for amateur pho ographers has not been overlooked; whilst the usual barber's shop, with all the latest improvements, is duly in evidence.

One great feature of the Adriatic's passenger accommodation throughout the life in the street of the promote the street of the street of great feature. The street of the street in keeping.

A third luxurious apartment on the boat deck is the reading and writing room, wherein the studiously-inclined passenger may beguile the time with a book or bring his correspondence up to date. Daintily decorated, panelled with paintings after the styles of Bartolezia, Boucher, and Cipriani, and furnished in a fashion which is at once elegant and comfortable, this delight-ful retreat, we should imagine, would be the very spot wherein a poctically-minded traveller might invoke his Muse to great advantage. Special attention,

conveniences which were once regarded as the special prerogative of the first-class passenger are here found making their appearance in the second-class their appearance in the second-class quarters, such, for instance, as a bar-ber's shop.

The third-class accommodation aboard

The third-class accommodation aboard the Adriatic is situated, part of it abaft the second-class and part forward. It is spacious, airy, and thoroughly comfortable in every way.

And now, having dealt with individual details in the arrangement of this mighty vessel, let us regard her for a moment as a whole. Colossal in her proportions, yet graceful in appearance, strong enough to defy the elements in their most terrible moods, yet filled with the most delicate and intricate machinery, she represents the yet filled with the most delicate and intricate machinery, she represents the very highest product of brains, money, and long experience. Her passengers, unless they look over the side, need hardly know that they are afloat. The Marconi apparatus keeps them in continuous touch with the rest of the world, and they can, with a very slight stretch of imagination, persuade themselves that they are living in some Ulapian city of the future, where all is bright, cheerful and refined.

A SIGN OF THE SKIES.

(By a Banker).

Historians inform us that the Emperor

## About the House

++++++++++++++++++ RECIPE IN RHYME.

Hail, happiest time of all the year, When summer dawns with glowing cheer, And busy housewives haste to make

The crispy, juicy, red shortcake. No coral reef was e'er so red. No glint of jewels ever shed Such lustre from a lover's eye

As beams on the strawberry pie. Tc make: Of flour use one quart; Be sure to have the "ecru" sort. Of butter take but just enough Tc make a flaky. creamy puff.

To three heaping spoons of baking powder, Milk, or cream, or water cold and

clear;
Bake in hot oven, split in two;
Fill up with mashed berries running o'er.

sugar, too, I put in mine nuch as berries, white and fine, all mankind, above, beneath, sure to have some sugar teeth.

e's one thing more, my unknown friend, which good shortcake will depend. mber this when you commence—se a little common sense.

secret I fain would tell known we keep our secrets well); to take the greatest pains mix, like artists. with your brains.

er's heart dissolves in bliss feasts upon one rapturous kiss, usbands sigh for grosser stuff, ne'er was shortcake huge enough.

joyful realm is woman's sphere. ature made an engineer:
1 to man's heart you seek a route,
do not leave his stomach out.

esse Toast.—Put delicately browned bread in boiling milk and spread ly with grated cheese. Bake in a even a few minutes and serve hot. ed Pork Chops.—Dip pork chops gs, then in bread crumbs, and fry. on platter; have ready two or sliced apples; fry in fat from s and garnish platter with them. ley can be added for effect. In Starch in Pie.—If, when making kind of a fruit pie, you will add a

ing—one-half pound sugar, one-quarter pint water. Boil the sugar and water, for the icing in an iron pan until the its gets dry and then again melts and is light brown. Take from fire and pour it in the mold, and keep this moving until quite lined with the sugar and vanilla together for about five minues; set aside to cool. Now boil the milk, sugar, and vanilla together for about five minues; set aside to cool. Beat the eggs five minues with an egg beater (a quarter of an hour without such a one); mix with the cold milk and beat another five minutes. Pour it in the leed mold; put this in a pan with bouling water and bake in oven for about two hours until set. Don't let the water boil too hard, and don't let the water boil too hard, and don't let the pudding boil at all. Whea quite cold, but not before it is going to be served, turn it out of the molk. Breakfast Dishes.—Take one and one-half cups of bread dough from bread just before kneading it into loaves, and after picking it into small bits, add the following. One egg, beaten light, one-half cup of lard, one cup of granulated sugar, one cup of warm water, and erough flour to mix out stiff right away. (Do not make quite as stiff as tread dough). Let this rise until bed-time and make into tiny biscuit, less, than the size of an egg. Place about three inches apart on buttered pans. Let them rise over night and bake in hot oven for breakfast. This amount will make about thirty or thirty-five Luns of ordinary size. Do not try to make them in any less time, as they are not nearly so good. For breakfast fundfins beat the yolk of one egg with one tablespoon of sugar and one teaspoon of melted butter. Add one-half cup of sweet milk. Stir in one cup of 'flcur,' into which has been sifted two rounding teaspoons of baking powder. Lastly add the stiffly beaten white of the egg. Bake in buttered gem pans in hot oven about twenty minutes.

FOR THE HOME DRESSMAKER.

The under part of the sleeve, when fitted to the armhole, makes a much more comfortable and better fitting sleeve than when the shaping is done the shaping is done

before placing in the armhole.

In turning up the hem on the bottom of a skirt, where one has no large mirror, take a small looking glass and place on the floor against the leg of a chair or table. In this way a fine view of the bottom of the skirt may be obtained.

When in need of a patch to mend when in need of a patch to mend seat of a little boy's pants of wash sailor suits and no material is apparently available, take the underside of the big collar, thereby making a better match than even new goods. Replace the underside of collar with anything suitable and thus the pants will be as good as new

sliced apples; fry in lat from s and garnish platter with them. ley can be added for effect.

In Starch in Pie.—If, when making kind of a fruit pie, you will add a spoonful of corn starch to the it never will boil out. Take the sweeten to taste; add corn starch heat before adding the crust. ocolate Cookies. — Twelve cups ed butter, one cup sugar, one egg, nalf cup sweet milk, three squarsed chocolate, one and one-half flour, one-half cup chopped raisone-half cup chop ir, one-half teaspoon of mustard, half teaspoon of salt in a granite l or stewpan; mix thoroughly; then the yolks of three eggs; beat again, one tablespoon of butter, one-half of cider vinegar; put on the stove stir constantly until it thickens cream; put in cool place. When ly to use it thin with cream. It is the cream if the weetening lemonade punch and summer beverages, syrup will be af far superior to sugar as ordingly used. Make the syrup in the proion of two cups granulated sugar ne cup cold water, boiling ten min-

y used. Make the syrup in the proion of two cups granulated sugar
ne cup cold water, boiling ten minThis can be prepared and kept
ne ice chest and possesses not only
decided advantage of giving a much
ared than sugar does, but is also
a economical, as the whole benefit
ne sugar is obtained.

usage Souffle.—A delicious lunchdish may be concocted from a cup
oft over mashed potato, three or
sausages, one egg, a little chopped
(this may be omitted). a few slices
bacon left from breakfast, cracker
read crumbs, butter and seasoning.
t potatoes well; mix in. Add finely
pped sausage or sausage meat and
ham if desired. Beat the egg well
add, stirring the whole vigorously.
son, and if it is too firm add a couof tablespoons of cream or milk,
it in ramekins or small saucers,
inkle with bread crumbs, brush
htly with butter, and place in a hot
en. When thoroughly raised and
browned serve with a slice of broiled
bacon laid on top.

Caramel Pudding.—Use four eggs,
one pint of milk, four tablespoonfuls of
sugar, and a little vanilla essence. Ic-

"Wen, men, nor and with the gun, and added pleasantly. "I'm sorry to have broken your hunt."
"I wasn't going hunting," replied the other, as he pocketed the bill.
"Not going hunting? Then what were you doing with the dog and the gun?"
"Going to the woods to shoot the dog."

of the Adriatic they are knoty, wen lighted, and perfectly ventilated; and there is, moreover, the additional attraction that no less than seventy-six of them are

SNGLE-BERTH ROOMS,

a condition which every steamship traveller will appreciate to the full. We know of no other vessel which has anything like so large a number. When we come to deal with the decorative scheme of the new White Star liner we are confronted by a serious difficulty, because, in order to give any really adequate impression of the richness and elegance of the apartments on board that grand vessel, we should require

**ϙϙϙϙϙϙϙϙϙϙϙϙϙϙϙϙϙϙϙϙϙϙϙ**ͺ A New Orleans woman was thin. Because she did not extract sufficient nourishment from her food. She took Scott's Emulsion. Result: She gained a pound a day in weight ALL DRUGGISTS: 50c. AND \$1.00 

