

SIDELIGHTS OF THE STAGE AND SCREEN

"UNKNOWN 274"

The story of "Unknown 274," a Fox five-reel picture to be seen at the Rex the first of next week, in which June Caprice plays a poor ragged orphan, beaten by the rough matron of the asylum, has freshness of interest and works up to an exciting struggle. It is the kind of picture that most people like extremely well.

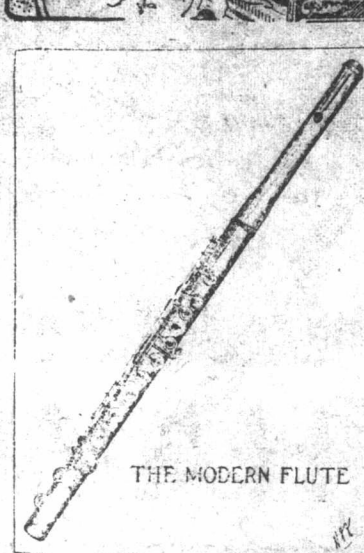
June Caprice enters the picture as a slavey at a country orphanage. She has been in the city, a motherless baby cared for by her father, a kindly musician. He is hurt and loses his memory of the past. The baby is brought to the country by a neighbor and later taken to the orphanage, where she is registered as "Unknown 274." In the next scene she has grown to be June Caprice, ill-treated drudge who makes friends of the children. A man and woman, New York crooks, come to the village and persuade her to run away and be their daughter. They intend to make use of her. She has her father's violin, and back in the city, they take her to the old musician to be taught. He has recovered, but fails to recognize her as his baby. Later the rich man who is set to decoy sees that something is wrong and truly falls in love with June. The crook, whom she calls father, gets jealous and

Sheriff Nell of the screen—Polly Moran in real life—is undergoing a fury of war work. The popular comedienne made a dash up to Oxford, Cal., last week, where she entertained the farmers and sold dances with herself. The following night she motored down to the submarine base at Los Angeles harbor and sang to the jacks. The next night she was with the Coast Artillery, etc., etc. Most of her leisure hours she spends with two long needles and a ball of yarn and she goes about murmuring, "Knit two, purl two, ravel ought eight."

Donald Crisp, director of Paramount pictures, is not only a good fisherman but a good patriot. He caught 825 pounds of fish near Catalina Island one day. The people of the island tried to buy the fish for fertilizer, but nothing doing. "Not in these days when food conservation is so important," said Crisp, who took his catch over to Los Angeles and divided it between the Children's Hospital and the Hollywood Studio Club, the latter an organization for moving-picture girls.

Douglas Fairbanks engineered a very welcome, for Fred Stone, the new Aircraft star, when the latter arrived in Los Angeles to start work on his first picture. There in the crowd of the station were a lot of

Music in the Home



THE MODERN FLUTE

The Flute, a Good Home Instrument; Harmonizes Well With Piano; Ancient of Invention, But Most Modern in Orchestral Use.

By H. H. Kinzett.

Though the flute is modelled upon the rude instrument of prehistoric times, for it has been in constant use in various forms for countless ages, yet, though so ancient in essentials, it is still one of the most modern among orchestral instruments.

None esteemed it more than the beauty-loving Greeks, and to the Phrygian Olympus is the honor due of introducing flute playing into Greece. So prominent was it that professional services were employed in its use, while among the players trials of skill were frequent.

It owes its present form to the inventive genius of Theobald Boehm, who in 1822, and in spite of much opposition, succeeded in introducing it into the musical world, whereby its distinctive merits has gained the front rank in the orchestra; for though the old flute flute is to be found here and there, none who played on it alone could hope to find a place in the modern orchestra.

Unlike its ancestor which had sound-holes bored to suit the fingers, Boehm's flute is divided into mathematically accurate divisions, with a key system to suit. The instrument might be likened to a row of reeds in a harmonium, which being chromatically arranged, the lifting of the fingers secures a scale of perfect equality of intonation.

Before this splendid invention, flutes of different sizes were necessary, treble, tenor, alto, bass, for extreme keys were almost impossible on the old flute; these mostly used being in D and E flat. On the modern instrument, music in

Haydn's "Creation" is full of charming flute melodies. Berlioz also has a striking melody, a most unique piece for two flutes and a harp in his "L'Enfance du Christ," while in the works of more modern writers, the flute takes a foremost place, for it is undoubtedly the composer's peculiar vehicle for conveying the faintest voice of birds; the sweet liquid voice of Nature.

For the most part the flute is made of locust-wood, though other kinds are used, body ebony, metals of various kinds, ivory, even glass. The sound is produced by blowing with the mouth into an oval aperture on the side at the thick end. The keys work in such a way that the holes are open when not in use, thus lessening the length of the pipe, and heightening the pitch. It has a compass of three octaves, from low C in the treble clef, with all the chromatic intervals.

The flute is quite adapted for home work, harmonizing well with the piano. A strict course of earnest study is necessary in mastering this noble instrument, but it is impossible in a writer's treatise to explain the difficulties the student will have to surmount, which can only be obtained by oral instruction.

SEMITONES

Treat your piano like a chum. The classics wear best of all—there's a reason.

It is said of the late Claude Debussy, the great French composer, that he hated above all things to hear some one else play his music. "I am certain it will not be very long," he said, "until we have a smaller, more intimate orchestra, and New York City's first station under this service is established in quarters on West Seventy-ninth street, in a home converted for the purpose and presenting an inviting appearance in a color scheme of mahogany and white."

The lavender colored car is part of the American Cooked Food Service, and New York City's first station under this service is established in quarters on West Seventy-ninth street, in a home converted for the purpose and presenting an inviting appearance in a color scheme of mahogany and white.

Upstairs is the salad room, and the muffin room. Crisp, cool lettuce leaves, with circles of green peppers and little receptacles for the dressing are stowed away in one container, and in another, the cake; in another muffins or gems. Some of the orders were for two dinners, some three and some four. A little later the containers were sent down stairs attached to other containers intended for the same families and then sent away in the auto to their destinations.

On a War Basis. "Do they keep hot?" "Do they keep cool?" "Do you use war flour?" are some of the rapid fire questions that come from the admiring visitors who circle about the table. Just as the thermometers, so do the aluminum containers. As for war regulations, it would delight the heart of Mr. Hoover to see how war flour and war substitutes are used. When meats or food that have a certain high percentage of fats are ordered for a dinner no butter goes with that dinner. The admonition, "We must conserve fats," is obeyed literally.

The American Cooked Food Service essays to work in close co-operation with the Federal Food Administration. One room of the food service station was fitted up attractively as a dining room, the idea being to use it as a demonstration room, but there has been no need of demonstration. The idea of the cooked food service was loudly launched when the orders came thick and fast as a June downpour. More than two thousand are on the waiting list and more are being added every day. It was even brought to the promoters of this new venture that visits would have to be made to the homes and apartment houses in the neighborhood to introduce the idea, but so widespread has been the demand that no visiting has been necessary. It seems to be filling a long-felt want—a home meal; that is a home meal prepared without effort to the housekeeper and at the lowest possible cost for good values.

The movement is not a charity or a philanthropy. It is a business project, incorporated under the laws of New York. The earning power is limited to 6 per cent, and all excess profits will be turned back into the business to react to the benefit of the consumer.

Buy in Quantity. The station is operated on a scientific basis. Trained dietitians select the menus and expert cooks prepare the food. There is no waste, and buying in large quantities makes for a lower cost of products. Also there is a co-ordination of meals when prepared under the direction of an expert dietitian who takes the week as her working unit. Economy commensurate with good service and adequate results is the standard aimed at.

Now, just suppose you have been placed on the active list at Schuyler Station, and you decide upon the 50-cent dinner, and wish to be a regular patron—the first thing to do is to get a coupon book. Being a regular patron means that you want service five or more nights in the week, and for convenience the coupon book has been arranged, thus simplifying the payment for each meal. In deciding upon the 50-cent dinner you are making the popular choice. If you are not a regular patron, that is, if you only plan to patronize the station at intervals, rather far apart, you must pay 75 cents for this same service. The 35-cent dinner in service is to families of six or more, and is designed to meet the need of families with several children. But to return to the 50-cent dinner, you will find that it is a very good value.

Canada Holds Record. By Courier Leased Wire. Ottawa, Aug. 2.—Canada now holds the record for speed in wooden ship building on the American continent. The feat was accomplished by the Quinlan and Robertson Shipbuilding Co. of Quebec in the construction of the "War Seneca," a wooden steamer. This vessel was launched on June 13th and a dock steam trial was made yesterday—just forty-eight days later—by turning over the main engine and auxiliaries under steam. This is the fastest record made in the United States, which is said to have been fifty-four days.

The boat was built for the Imperial Munitions Board.

PURE BLOOD MAKES HEALTHY PEOPLE. Hood's Sarsaparilla removes scrofula sores, boils and other eruptions, because it drives out the blood the humors that cause them. Eruptions cannot be successfully treated with external applications, because these cannot purify the blood.

Hood's Sarsaparilla makes rich, red blood, perfects the digestion, and builds up the whole system. Insist on having Hood's. Get it now.



ENID BENNETT in "The Vamp"

SHOWING AT THE BRANT MONDAY, TUESDAY, WEDNESDAY

any key can be played, while instead of several, the player has only one to keep up, and the tone with one flute is certainly better than with several with the constant changing, for it is a singular fact, owing to the rise in temperature it gets sharper.

The highest part in the music of an orchestra is generally given to the flute, for it is the most acute, so that any melody the composer desires to predominate of the body of the harmony, can be safely entrusted to it, while it is so agile that anything in the way of scales, runs and appoggiaturas can be executed with ease and certainty.

Its services in orchestral work are constant; it doubles the first violin in the melody, either in unison or octaves, or in combination with other wood-winds, being the copranio, it takes the highest parts for it is so extremely brilliant in solos. Not only is it rapid execution in its special feature, but it is equally capable in sustained notes of long duration with high tone; the opening chords in Mendelssohn's "Midsummer Night's Dream," being a case in point.

Beautiful solo work and obbligatos abound in the works of the old masters, Handel's "Hush ye pretty warbling Chorus," "Will the Sun forget to Shrink," and "The Soft complaining Flute," are exquisite; while



MARGUERITE CLARK in "Uncle Tom's Cabin"

A Paramount Picture

AT THE BRANT THURSDAY, FRIDAY, SATURDAY

says he wants her for himself. Here begins a struggle. The woman, the crook's partner, calls on the rich man for help, and the door is broken down and the crook knocked down. The girl escapes to her old friend the musician with the violin and is recognized.

The last half of the week a special Blue Ribbon Vitaphone production will be the feature.

"THE VAMP"

At the Brant the first of next week, Thomas H. Ince presents Enid Bennett in the story of an amateur vampire who spoils the plans of a German spy and his secret agents. Cast: Nancy Lyons..... Enid Bennett. Robert Walsham..... Douglas MacLean. James Walsham..... Charles French. Phil Well..... Robert McKim. Mr. Fleming..... Melbourne MacDowell. Mamma Mulligan..... John P. Lockney. Directed by Jerome Storm.

The story: Nancy Lyons, a wardrobe girl with a musical comedy show, loves Robert Walsham, a settlement worker. When he fails to propose she dons the gorgeous dress of a chorus girl and practices her vampish arts upon him, with the result that they are wedded, and two days later go to Oro Junction, Pa., where Walsham is to take charge of a community house. Mr. Fleming, a German spy, and Phil Well, his agent, seek to foment a strike among the miners, but the plot fails after Nancy has wrung the secret of the proposed strike from Well by playing her vamp tactics upon him. Both Fleming and Well are arrested by secret service operatives, and Nancy is hailed as the preserver of the community.

REMALETS.

Mrs. Cordelia Howard MacDonald, who was Cordelia Howard, appeared in the role of Little Eva in the original production of "Uncle Tom's Cabin," the first performance of which was given at Troy, N.Y., in the year 1852, has been invited by the Famous Players-Lasky Corporation to be the guest of honor at the initial screen presentation of Harriet Beecher Stowe's immortal story, in Boston, the Paramount production starring Marguerite Clark. Mrs. MacDonald resides at 2 Putnam Avenue, Cambridge, Mass., and is the only member of the original "Uncle Tom's Cabin" still living.

That a tiger named in his honor is one of the latest tributes paid to William S. Hart, and he has written a letter to the management of the "Fincastle" Zoo thanking them for the compliment. There are four new Bengal tigers at the Zoo, imported from India, and they are named Bill Hart, General Pershing, Mars and Miss Liberty. The idea was suggested by Hart's excellent work in "The Tiger Man." He says: "There's nothing I can think of I'd rather have named after me than a Royal Bengal tiger."

bucks, tanned and "chapped," with brilliant shirts and flaming handkerchiefs, sombreros on their heads and their hats bulging with weapons. As Stone stepped from the train the howling mob of cowpunchers descended upon him. A rope went around his waist, pinning his arms to his sides as he danced energetically as shots were aimed at his pedal extremities. "Some reception boys," Fred confided as his arms were freed and he shook hands all around.

In her new starring vehicle, "Uncle Tom's Cabin," which will be shown at the Brant theatre next Thursday, Friday and Saturday Marguerite Clark, celebrated as the "sweetest girl in motion pictures," portrays the roles of Eva and Topsy, two widely dissimilar characters, but which she handles with the skill of the true artist.

This is a splendid dramatization of Mrs. Harriet Beecher Stowe's famous novel, the publication of which did much to bring on the Civil War and resulted in the emancipation of the slaves in this country. The novel was translated into many languages and, in point of numbers the sales of the book exceeded that of any story ever published. The principal incidents of the story are embodied in the play, and collectively they form one of the finest picture productions ever made by any motion picture corporation.

Uncle Tom is a Kentucky slave who is sold and sent to the South. When on a steamboat on the Mississippi river he saves the life of Eva St. Clair, whose father purchases him as a reward for his bravery. St. Clair purposes to set him free, but his death, which occurs soon after Eva's demise, prevents this and Uncle Tom is sold to Simon Legree, a brutal planter who mistreats him to severely that he dies from his injuries just as the son of his former owner arrives to repurchase him and to give him a comfortable home for the rest of his days.

Miss Clark portrays the roles of Eva and Topsy, a slave girl, two parts that stand out distinctly above all others. She is admirably supported by a well known screen player of recognized ability.

CHARGED WITH ROBBERY.

By Courier Leased Wire. Montreal, Aug. 2.—Robert J. Young, twenty of whose thirty-five years have already been spent in jail, was brought to Montreal this morning following his arrest in Hamilton on the charge of having robbed the Scot. Que. branch of the Banque National on July 4th, of \$5,000. The arrest was made by a Montreal detective, assisted by a member of the staff of the Hamilton police force, and a private detective from Toronto, which is the end of an exciting four weeks' chase in which much ground was covered. Young was plentifully supplied with \$50 notes when arrested.

BRANT THEATRE

THE COOLEST SPOT IN TOWN

MONDAY, TUESDAY AND WEDNESDAY

ENID BENNETT

IN THE FASCINATING PHOTOPLAY

"THE VAMP"

17th Chapter: "THE EAGLE'S EYE"

GILMORE AND LE MOYNE

THE BIG TIME COMEDY ENTERTAINERS

MONTGOMERY FLAGG'S

GIRLS YOU KNOW

COMING THURSDAY, FRIDAY AND SATURDAY

MARGUERITE CLARK in "Uncle Tom's Cabin"

REX THEATRE

VAUDEVILLE

PICTURES

MONDAY, TUESDAY, WEDNESDAY

JUNE CAPRICE

—IN—

"UNKNOWN 274"

The Strange Adventures of a Young Girl in a Large City

SAM and LOU LAMBERT

SINGING, PIANO AND WHISTLING

6th Episode: "THE BULL'S EYE"

LONESOME LUKE COMEDY

COMING THURSDAY

SPECIAL

SPECIAL

SPECIAL

VITAGRAPH BLUE RIBBON FEATURE

lies with several children. But to return to a representative menu for the 50-cent dinner, and its portion per person. First you will have soup, very nearly a half pint measure of it, then a choice of roast beef or chicken, or a choice of lamb chops, or a choice of pork chops, or a choice of fish, or a choice of vegetables, or a choice of fruit, or a choice of dessert.

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