

FANTASY LIME LIGHT

Rats Carry the Bubonic Plague



Methods of destroying rats are outlined in printed matter prepared by the United States public health service for the use of state and municipal health officers in the campaign which they have been asked by Surgeon General Cummings to inaugurate in order to protect the nation from bubonic plague. The activity of the health service results from the appearance of the plague in Mexican and American gulf ports.

Rats can be destroyed by trapping, by poisoning, and by using cats and dogs. To insure the success of these measures it is necessary to curtail the rat food supply by properly disposing of garbage and table refuse, and by preventing rats from gaining access to foods.

Highly-savored articles, such as cheese, and toasted bacon, will attract rats more quickly than will food without odor; but the idea that a rat can be enticed into a trap by the employment of a bait more appetizing to him than the surrounding food supply is fallacious. To the rat, food supply is a question of availability, and preference is a secondary consideration.

Rat proofing excludes rats from the food supply and deprives them of harborage. Without this procedure it is almost impossible to reduce them.

"Indian Princess" Wins Victory

Mrs. Richard Croker, Sr., sometimes called the "Indian Princess," has come out with flying colors from the litigation which has kept her of late in the public eye. The circuit court of Palm Beach county has found that Richard Croker, Sr., is competent to manage his own affairs and that his wife has not unduly influenced him in order fraudulently to get possession of his estate. The decision, after reciting the charges made by the sons and the defense put in by the elder Croker and his wife, sets forth that the whole matter resolves itself into the answers to two questions.

"The first question is, Is Richard Croker, Sr., too feeble in mind to manage his own affairs?"

"The next question is, Is he so under the domination of his wife's undue influence that he has permitted her to fraudulently gain possession and control of his property?"

"Under the evidence as applied to the law controlling, both of these questions must be answered in the negative."

"The court held that the manner and demeanor of Richard Croker, Sr., in the court and on the witness stand clearly suggested a man in full control of his faculties."

Mrs. Croker was Miss Beulah Benton Edmonson. She is said to be a descendant of Chief Blue Jacket of the Cherokees. She became Mrs. Croker in 1914.



Meighen, New Premier of Canada



Arthur Meighen, the new premier of Canada, is a young man, under forty-five, and is industrious, studious, and thorough. Like many men of that type, he has not given special attention to the social side of life, but he is quite approachable and entirely democratic. He is of the old Conservative party; takes up the mantle of Borden, and will do what he can to make the National Liberal and Conservative party worthy of the name.

Since the Borden ministry took office in 1911, whenever there was a tough job to be tackled in parliament, it was always "let Arthur do it." He it was that fought the military service act (selective draft) through parliament; and later the war-time elections act and the military voters' act, both aimed at limitation of the franchise for aliens and extending it to soldiers and their relatives and dependents. He was not the author or originator of all that series, but he put them through the house and got credit for all of them.

When the Winnipeg riots were at the ugly stage where soldiers and police were on duty, it was Meighen who went West with the minister of labor and put the brake on for the slow down. The situation was soon in hand. Last year he took the big brother's part on the Grand Trunk bill, and again this year, performed the same kind of service for another minister on the budget and tariff.

Wife of the Secretary of State

Mrs. Bainbridge Colby, wife of the secretary of state, is observed of all observers wherever she goes, both on account of her own personality and the present prominence of her husband. Secretary Colby was born in St. Louis, but got his schooling at Williams college and Columbia Law school. Mrs. Colby was Miss Nathalie Sedgwick of the notable family of Sedgwicks of Stockbridge, Mass. She became Mrs. Colby in 1895, about the time her husband had got well started in the practice of law in New York city. The Sedgwick family of Stockbridge is well known through such members as Ellery Sedgwick, editor of Atlantic Monthly; Henry Dwight Sedgwick, New York lawyer and author, and Theodore Sedgwick, New York congressman.

Political gossip has it that the West is to hear Secretary Colby during the presidential campaign. It is said that he will be relied upon to interpret the League of Nations to the West as Governor Cox sees it. Of course the opposition says that Secretary Colby will be sent West to greet former Bull Moosers, as well as to expound the treaty.



COMING EVENTS IN FALL SUITS



SUCH essential things as suits, and other clothes for the street, are launched by their manufacturers long before the season for their wearing is at hand. This must be done so that merchants may buy them a little in advance of the time when they are needed. September finds the public interested and October finds them buying very briskly their practical clothes for general wear and there is considerable business earlier, for outfitting young women who are going away to school.

It is for the benefit of such fortunate young persons that the very attractive suit shown in the illustration is offered for consideration in August. It is one of many attractive creations that are specially well adapted to the lines of youthful figures. Drawing such conclusions as may be gathered this early in the season, skirts are to vary considerably in width, the extremely narrow ones not appealing to people of the best judgment and there are really not any models that can be called severe in line among the new coats. Skirts may be plain or plaited.

Coats are a matter for rejoicing, having those vague outlines that are called "easy" and are particularly smart. There is a great variety in them and in sleeves, which may grow less as the season grows older. It all depends upon the appeal of the several styles to the public.

One cannot go wrong in the selection of a suit like that one shown in the picture. It has a straight skirt in a conservative length and just wide enough for comfortable walking. The coat is straight with narrow belt confining it at the waist and there are very long ends at the front, finished with tassels. It reveals the persistence of embroidery and embroidered effects in styles for fall and indications are that this vogue has not reached the crest of the wave in its popularity. The collar merits special attention, being a mixture of styles and a novelty. It is so arranged that it can be thrown about the throat like a short scarf and is prettily finished with flat tassels. Buttons secure it in the position shown by the picture.

PIN MONEY PROPOSITIONS

THERE are women in every community who would like to earn pin money by some means that will not interfere with their home duties. In the larger cities there are "short hour" women employed in the shops, with hours from eleven in the morning until three or four in the afternoon, who find they can manage their household affairs and go to business too. But their homes are usually small and convenient apartments in which housework is reduced to a minimum of effort. The same opportunities do not come to women in the smaller towns and villages or on the farms. In the larger communities also there are opportunities of merchandising in a small way. Some women, familiar with millinery, do a thrifty little business in the spring and fall of the year, buying and selling hats which they display in their own homes. Waists and neckwear prove worth while for others. A business of this kind is usually conducted by women who have had experience in a store at some time.

About the most salable of all things are good foods. Women who excel in any direction, as in making bread or cake or preserves, jams, pickles, or in canning fruits, have an opportunity to build up a permanent source of income if they can introduce and market their products. Many of them are using the parcels post for shipping direct from country to city. The first requisite is to gather together a few customers, and this must be done either through solicitation by mail or by personal solicitation. A friend will sometimes undertake to place farm products among her acquaintances in the city, and after the producer gets in touch with a few regular customers these can be asked to recommend commodities to their friends. Preserves, jams and pickles, being less perishable than fresh fruits and more profitable, ought to prove interesting prospects to women who excel in making them.

Women who live near the main traveled roads used by motorcar tourists often pick up considerable money during the summer months selling all sorts of eatables to the passers by. A signpost at the side of the road directs the hungry and thirsty motor party to the wayside refreshments. Sandwiches, hard-boiled eggs, bread and butter, doughnuts and cookies are conveniently handled. Women who find themselves near summer camps

for boys or girls can usually arrange to furnish supplies of some sort to them.

Besides these usual means of picking up pin money there are opportunities for women who own and drive cars. In summer and winter resorts they get together sightseeing parties and take them on short motor trips that yield a pretty profit, or they establish a regular trip carrying people to and from certain points. Women have proved themselves quite equal to driving motorcars in all parts of the country. Some young women have a very happy faculty for entertaining children. They undertake to look after a number of little ones one or two afternoons in each week, releasing mothers from their care for a brief time. The children must be brought to the home of their entertainer and called for. She provides for their amusement and gives them any attention they may need, for a fee. By looking after a number of them regularly the income is worth while.

Some women and girls are successful in soliciting subscriptions to periodicals and books. Some do well selling merchandise, as stockings, corsets, embroideries, among their friends. In considering the matter of making pin money it is necessary first to take stock of one's accomplishments to determine what work is easy to excel in. Women who know how to plan all the details for entertainments, luncheons, dinners and parties are in demand in thickly settled communities and many of them turn their gifts to good account.

Julia Bottomley

The Modish Overblouse.

A boon to limited incomes is the modish overblouse, which may be made in all lingerie types and, aided by a single skirt, gives the appearance of many different frocks. One of the smartest versions of a more elaborate garment was developed in heavy flannel mesh, hip length, dyed jade green. The neck line was influenced by the present oriental mode and reached in straight beaded bands from shoulder to shoulder.

An overbladdy of blue crepe de chine is embroidered in an allover design in white beads.

THE KITCHEN CABINET

Then first no fault with the sunshine; God made the world bright to be. He hath made a leaf-shelter for every bird And a songbird for every tree. But into the human heart the law Cometh for bitter or sweet; The measure which thou to the world doth give Such measure the world will mete. —Julia Carney.

SEASONABLE SUGGESTIONS.

While fresh berries are in abundance it is timely to can some for winter use for shortcakes and puddings. Crush the fruit, such as raspberries, blackberries or any small fruit, until smooth then add equal measure of sugar. Let stand several hours in a cool place, then can in jars which have been well sterilized and place, covers on, in a cool place or on ice to cool. Fill the jars and seal, place on the cement floor of the fruit closet or in the back part of the ice chest if roomy enough to accommodate a half dozen jars. Such fruit will be rich and just as fresh as when canned.

Rhubarb and Raspberry Conserve.—A most delicious conserve using two parts rhubarb and one part raspberries with equal weights of sugar, all cooked until thick. Any fruit such as strawberries, cherries or blackberries may be used in the same proportion. When one has plenty of pieplant and few berries this method is especially recommended, as the pieplant is usually plentiful and cheap, while the berries are more costly. The product seems to be so largely the berries in flavor that the rhubarb only adds in bulk.

Rhubarb Conserve.—Take five pounds of sugar, five pounds of rhubarb, four oranges, two pounds of raisins. Boil the orange skins until tender, discard the water. Grind the skins and fruit and cook all together until thick.

Strawberry Preserves.—Take two pints of sugar, one small cupful of water, boil until it boils. Add three pints of berries and boil 15 minutes; pour into an earthen crock and let stand over night. Can cold the next morning. Cherries may be preserved the same way. If allowed to set in the sun for a day, covered with glass, they will be rich in color as well as good in flavor.

There is no playing fast or loose with the truth, in any game, without growing the worse for it.—Dickens.

DRINKS AND FROZEN DAINTIES.

During the warm weather there is nothing so gratifying as a glass of iced fruit drink, of which there are innumerable varieties.

Mint Julep.—Make a syrup by boiling one quart of water with two cupfuls of sugar 20 minutes. Wash and separate 12 sprigs of mint in pieces and cover with one and one-half cupfuls of boiling water, cover and let stand in a warm place five minutes, strain and add to the syrup. Add two cupfuls of orange juice, one cupful of strawberry juice, the juice of eight lemons. Pour into a punch bowl and just before serving add one pint of charged water with the ice and more chilled water. Serve with fresh mint leaves and whole strawberries.

Cherry Frappe.—Take the juice from a quart can of white cherries; add a pint bottle of apollinaris water and sugar to taste. Strain and freeze as usual.

Orange Frappe.—Boil two cupfuls of water twenty minutes; add the grated rind of one orange and pour it over two cupfuls of blood orange juice; add the juice of one lemon, strain, cool and freeze as directed.

Raspberry and Strawberry Sherbet.—Take one pint of berry juice, one-half of each kind, or unmixed; one pint of sugar, one pint of water, the juice of two lemons, one teaspoonful of gelatin. Soften the gelatin in a little water and add the other ingredients; when well mixed freeze as usual. Preserved or canned fruit may be used, adding one cupful of sugar to a pint of fruit and one quart of water.

Frozen Apricots.—Put one can of apricots through a sieve; add one pint of sugar and one quart of water; stir and when the sugar is dissolved freeze. When partly frozen add one pint of whipped cream and a quarter of a teaspoonful of salt. For ordinary creams use one part of salt to three parts of finely pounded ice. Use a basin; add three measures of ice in the bottom, then one measure of salt; repeat until the ice comes up well around the freezer. Turn slowly at first, then faster until it is well frozen.

ROAD LAW EASY TO LEARN.

Highway law is not hard to understand. It is universally recognized as the clearest expressed and the simplest system of law on our statute books. It speaks, not in terms of dead phrasing, but in simple, direct, forceful language. Any motorist who cares to do so can ascertain his legal rights and liabilities in his state in 15 minutes' reading, and he won't need an attorney to interpret it for him, either.—Chesla C. Sherlock in Motor.

Remove the puddle, put a cork in the freezer and cover well with ice and salt. Let stand three hours to ripen.

"Upon a crutch—her girlish face Alight with love and tender grace— Laughing she limps from place to place Upon a crutch.

And you and I who journey through A rose-leaf world of dawn and dew, We cry to heaven overmuch, We rail and frown at fate, while she And many more in agony Are brave and patient, strong and true, Upon a crutch."

SAUCES FOR FISH AND MEATS.

The sauce of average thickness which is the most commonly used allows two tablespoonfuls each of flour and butter with one cupful of liquid, whether milk, stock or tomato.

An appropriate sauce to accompany a dish makes a plain dish out of the ordinary. The cook who serves tasty sauces

always has on hand materials for making such sauces as white, brown, tomato and Bechamel, and with these as a foundation is able to make sauces innumerable. For a brown sauce a slightly larger quantity of flour is used to thicken as thickness is lessened by browning the flour, the starch being dextrinized. A brown sauce is made by browning the flour and butter well before adding the liquid.

Bechamel Sauce.—Cook one and one-half cupfuls of white stock (which is broth from chicken or a combination of veal and beef) with one slice each of carrot and onion, a bay leaf, six peppercorns and a sprig of parsley, then strain. There should be a cupful. Melt one-fourth of a cupful of butter, add one-fourth of a cupful of flour and gradually add the stock and one cupful of milk.

Tomato Sauce.—Take one-half can of tomatoes, two teaspoonfuls of sugar, eight peppercorns, a bit of bay leaf, and salt. Cook twenty minutes, rub through a sieve and add one cupful of brown stock and four tablespoonfuls each of browned flour and butter cooked together. Gradually add the hot liquid. To serve with fish the following is a most pleasing sauce:

Sauce Piquante.—To one cupful of brown sauce add one tablespoonful of vinegar, one-half small chopped onion, one tablespoonful each of chopped capers and pickle with a dash of cayenne.

The lightest care, while yet concealed, Lies like a mountain on the breast; The heaviest grief, when once revealed, Is lulled by sympathy to rest. —Marton Rand.

WHAT TO EAT IN HOT WEATHER.

Fruit in various forms is especially good for warm weather. The salts, acids and mineral matter are cooling to the blood. A well-chilled melon, peach or pear, a dish of berries or a well-ripened banana are usually, some of them, obtainable when oranges and grapefruit are not plentiful.



Gelatin dishes may be prepared in such variety that one need not tire of them. Combined with fruit juices and served with cream they are both filling and nourishing. Sea moss is another form of gelatin which is being brought back to its old place in favor. A cupful well packed will thicken a quart of liquid. The value of any such gelatinous substance as food is that it saves more expensive proteins. They should not be given with the idea of furnishing much nutriment, however, unless with them is served a custard or rich sauce.

Salmon With Rice.—Line a buttered mold with cold, boiled rice, fill the center with creamed salmon, cover with more rice, put the cover on the mold and steam one-half hour. Serve with a cream sauce which may be seasoned with lemon juice, curry, or minced parsley. A most delicious white sauce may be made by using sour cream; then the lemon juice may be omitted.

Curry of Lamb.—Put into a saucepan three tablespoonfuls of butter and half an onion cut fine. Cook slowly until the onion is brown. Add two tablespoonfuls of flour and a teaspoonful of curry; cook until smooth. Add two cupfuls of stock and cook for five minutes. Season with salt, pepper, strain over slices of cold roast lamb and serve in a deep platter with a border of rice.

Deviled Kidneys.—Broil the kidneys, and when half cooked score them with a knife and in the cuts put a little mustard, paprika and salt and finish broiling. Place on small squares of toast well buttered and keep hot. Make a sauce of melted butter, lemon juice and chopped parsley and pour over the kidneys.

Nellie Maxwell

NINE POINTS OF THE LAW.

It has been said that success in litigation requires a good deal of patience, a good deal of money, a good cause, a good lawyer, a good counsel, good witnesses, a good jury, a good judge, and, last but not least, good luck. But the saying is really a part of the proverb which says that "possession is nine points of the law," and that anybody is welcome to the tenth if they can get anything out of it.