

# WOMAN'S VARIED INTERESTS

## As an Antidote for the Young Girl's Vague Aspirations for an "Unconventional Life" Louise Closser Hale Urges a Stricter Chaperonage.

### In Parents' Indulgence of "Spooning, Kissing in Hammocks, Shady Arbors and Picnics," the Author-Actress Finds a Vulgar Cheapening of a Girlhood Which Should Be Taught To Be Snobbish in That Regard.

**T**HE girl who wants to be unconventional should wait until she is thirty to try it. This is Louise Closser Hale's advice to the young girl who thinks it would be fine and brave to defy convention and the laws laid down by society. And Mrs. Louise Closser Hale should know. Her years of experience as a writer and an actress, and her own student days, have given her a remarkable insight into the life of a young girl in a big city.

"It seems very brave, indeed, when one is young, to talk about 'being free' and 'not caring what the world thinks,' but when one is older one finds out otherwise," Mrs. Hale said thoughtfully. She was ripping the feathers off an old hat, and she sat by the bedroom window of her little apartment at 137 West 110th Street. The afternoon sunshine fell upon her gray hair and lighted up her vivid young face. "All women want to be liked by 'nice' people," she went on, not looking up from her ripping, "and all women want to be considered 'nice' by others.

**Women Always Regret.**  
"The girl who breaks the conventions society has built up for its protection always regrets it. She may pretend she doesn't, and adopt a defiant attitude, but inside she does. That is why I beg young girls to wait until they are thirty," and she laid down her scissors a minute. "By that time they have their balance and they have judgment, and can realize just what the step they are going to take will mean. They may object that the most emotional years of their lives are passed by that time, but it isn't so. A woman of thirty has deeper, finer emotions than the girl of eighteen. Of course, I am looking back from forty-two," she smiled, "and thirty seems young to me."

And then she looked serious as she said: "We are, you and I, talking of the subject that is nearest to every woman's heart—whether she says it is or not—and yet I have just met you and we must in a great leap go over the wall of reserve, and I must tell you how I feel about a subject that I have had to struggle with just as every woman has had to, no doubt.

"Well, let me be daring. Let me say right here that I don't want to talk about the ethics of leading an 'unconventional life'—or, if you want, what is called an immoral life. There are many religious books on the subject, and pathological lectures and statistics enough to terrify a woman into remaining as good morally as a hedge hog—granting that a hedge hog is.

**Unconventionality as Bad Taste.**  
"I want to talk about the bad taste of an unconventional life. I want to trace the desire to break the bonds of what we call 'good conduct' to the mean little source of it—to that vulgar cheapening of American girlhood by spooning, by kissing in hammocks and shady arbors and at picnics.

girls are taught to think enough of themselves. Every mother ought to make a girl think that she is the rarest, most exquisite thing on earth; that her favors are too good for a king, that she has such a gift to magnificently bestow some day on the man she loves that she ought to build a lovely little fence about herself and frown at all intruders. Girls aren't snobs enough.

**Sorry for Small Town Girls.**  
"I always feel sorry for a girl in a small town who doesn't belong to the best people, or whose parents, at least, let her feel that she doesn't belong to the best. Every mother ought to tell her that she is in the 'best set' really, and if by chance money, which is about all we have to go by in America, keeps her out, that she is just as good anyway, just as good socially, I dare to say.

"One may contend that is a pretty sordid way to bring up a girl, but the girl, for a while, hasn't got any other standards. She has to grow up before she recognizes that a small circle of people either kindly or intelligent is just as good as any more glowing set in her home town.

"I believe that the girl who has no definite social place, whose people are distinctly second rate in a town, has a poorer chance at keeping her self-respect than the girl who is her superior in a purely 'fashionable' way.

"For instance, I know of a case of a girl who got it into her head that she wasn't very attractive to boys, and she was sort of an 'outsider,' and she wanted to be liked, of course. So that girl began to offer her poor little wares to make herself more desirable. It wasn't animal attraction with her, it wasn't wantonness; it was just a hideous thought that she couldn't get the attention that other young women got who gave nothing but smiles.

"And of course she gave more and more generously, and she grew to be looked upon as a bad girl, and other young women were kept away from her. Yet she hadn't a bad bone or a bad inclination in her body. In spite of all this she turned out all right. She went away to a big city, and there she found out, to her surprise, that she had a charming mind and that her goodness touched those around her. She even found herself growing better looking. And she withdrew her favors. Now that girl thinks herself a queen—though she is much amazed over it—and expects to wake up.

**Is Fastidious at Thirty.**  
"I would like to say to every girl who has a lot of theories which she is trying to work out by living them ALL, just to do nothing until she is thirty. Oh I know you were going to say, 'Is it any more moral to do the wrong thing at thirty than at eighteen?' And I suppose you think I am going to answer that, at least, she knows what she's about. Well, I'm not going to answer that. I am going to say that she will be so fastidious at thirty that she won't enter into an unlovely intrigue.



LOUISE CLOSSER HALE.

"The girl who wants to be unconventional should wait until she is thirty to try it. By that time she will be too fastidious to do it."

"The girl who breaks the conventions society has built up for its protection always regrets it. She may pretend she doesn't."

"Every mother ought to make a girl think that she is the rarest, most exquisite thing on earth. Girls aren't snobs enough."

"Intrigue is unlovely, and a great alienist said to me that there was nothing so disintegrating as a secret. It corrodes you."

"Girls in the city have better morals than country girls, better imagination, and much more independence."

"I consider Boston the most wicked city in the world."

"Intrigue is unlovely, and a great alienist said to me the other day that there was nothing so disintegrating as a secret. It corrodes you. I am speaking of it mathematically, I am not preaching a sermon. I am talking about the longest way of remaining beautiful.

**Gradual Loosening of Moral Fibrils.**  
"Some things the young girl will have to take from those around her. Some things will have to be accepted on hearsay, and one is that the worst of an intrigue is: it usually leads to another and another and another. One may say when one is in love with one man that it is impossible to love another, and that's the way to feel. But passion is a hungry beast, and it feeds only upon itself.

"I am not censuring a woman who loves a man if she doesn't believe in marriage. I mean, that is not what I am touching upon. But I insist that, since she is engaging herself in an attachment that is easily dissoluble, she will be unconscious of that greed within her, will probably go on to the next one. Then her firmness will begin to go, and her charm—for she is no longer of the select. She is no longer of the delectable. She is not aloft. Says Browning: 'The ripest peach is highest on the tree.'"

"One may say that it is only custom which makes a woman 'not good' as opposed to women who are. But I say that every human being is essentially conventional according to the country which she lives in. Yes, and out of that country. I was in the segregated street of a Moorish city once, and among the women whom I passed sitting at the doors of their little huts was a magnificent creature who, the dragoon put it, was a little 'off.' She kept chanting a phrase; I heard it far down the street, and she rose and delivered it fiercely at me as I stopped to offer her a little gift. I asked the translation and it was just this: 'I regret nothing in my life. I regret nothing in my life.' Conventional to the backbone—and trying to talk it down!

"When I see a pretty girl letting a young chap keep his arm around her in the subway I don't want to hand her a tract, I just want to scream out, 'That is too good for this crowd to see.' I suppose every one would laugh and think I was vulgar."

**City Best Place to Rear Children.**  
Like H. G. Wells, Mrs. Hale believes the city infinitely better than the country as a place to bring up children.

## TO SPARE RELIEF SHIPS

### Warring Navies All Promise Safety for Vessels Bearing Food for Belgium—Nurse Going to Aid Carrel in Fight on Tetanus.

Confidence was expressed yesterday by Lindon W. Bates, vice-chairman of the Commission for Relief in Belgium, that the commission's banner would guarantee the safety of its ships in the war zone. Assurances that the relief vessels would have the freedom of the sea have been given by the admiralties of Great Britain, Germany and France.

All relief supplies for Belgium are transported by the fleet of the commission. Every ship carries a white flag twelve by fifteen feet, inscribed in red letters: "Commission Belgium Relief, Rotterdam." Banners 100 feet long on each side of the vessel proclaim the same message, and from the aftermost floats a streamer fifty feet long, also announcing the peaceful mission of the boat.

Six vessels of the commission's fleet are in or near the war zone. The steamer Strathair, which sailed from Portland, Me., January 27 with 6,800 tons of wheat, is now due in the English Channel. Others that are nearing the forbidden waters are the Wabana, which sailed from New Orleans February 2; the Aymeric, which sailed from New York February 4; the South Point, which left Philadelphia February 11; the Washington, which sailed from Seattle January 27, and the Great City, which sailed from New York February 11. Before the end of the week the St. Kentigorn will leave Newport News, Va., and within five or six days the St. Helena will sail from Charleston, S. C.

**People's Life Involved.**  
On the safety of these boats hangs the life of the Belgian people. The commission has barely been able to keep a lead over starvation. Just now aid is being rushed because of a report received ten days ago that supplies for the next three months were short.

Miss Katharine Lilly, head nurse of the department of surgery of the Rockefeller Institute for Medical Research, will sail to-day on the Rochembau, which will go to the American hospital at Yvetot, France, and expects to go from there to Compiègne, near the northern battle line, where she will assist Dr. Alexis Carrel in a fight against tetanus.

"It had been supposed," says a statement issued yesterday by the Rockefeller Institute, "that all future war would yield small numbers of infected wounds. The facts, however, are that no previous war has yielded such a large number of infected wounds as the present one."

It is no longer surgical remissness that is to blame. It is the nature of the missiles, the filthy condition of the clothing through which the missiles pass and the trench fighting. Infection

originates in bacteria of soil, which has been under cultivation for years.

**Carrel Seeking Remedy.**  
"Hitherto," the statement continues, "this class of infection has been so rare that adequate means for its prevention and cure have hardly been worked out. It is in order that he might have access to this class of cases, now unfortunately so numerous, that Dr. Carrel has been transferred to the northern field of war."

Dr. Carrel will have the services of Dr. H. D. Dakin, the distinguished chemist, who spent many years in the United States.

The Red Cross is sending on the St. Louis to-day Dr. E. L. Gilcrest, of Gainesville, Tex., and Dr. J. E. Stowers, of Kansas City, Mo. They will join the American Red Cross units at the hospital in Fainton, England. On the Rochembau the Red Cross is sending 842 cases and boxes of hospital supplies for France. Contributions received in New York yesterday by the Red Cross amounted to \$188 80. The fund is \$460,248 77.

The Belgian Relief Fund yesterday received \$2,105. Its total is \$934,484 78. The Children's Little Belgians' Society of Central Kentucky sent \$1,478 48; Mrs. F. T. Lord gave \$100, and "M. A." gave \$100.

**Queen's Envoy Coming.**  
Lady Williams-Taylor will arrive to-day on the Lusitania. She comes at the command of Queen Mary to thank the United States branch of Queen Mary's Needlework Guild. The patronesses, among whom are Mrs. August Belmont, Mrs. Alfred I. du Pont, Mrs. P. A. S. Franklin, Mrs. Archer M. Huntington and Miss Theodora M. Spring-Rice, will tender her a reception on Monday or Tuesday.

Contributions amounting to \$778 25 were acknowledged yesterday by the American Women's War Relief Fund. Mrs. Randolph M. Clark gave \$200 and G. L. Lindsay \$100.

The Serbian Agricultural Relief Committee, which is to send seed to Serbia for the spring planting, has received a cable message of thanks from the government at Nish.

Montclair, N. J., Feb. 19.—Miss Mary D. Cox, formerly head nurse in the operating department of Mountainside Hospital, is in a Red Cross hospital in Serbia. She writes that 2,000 men are lying in a cold, dark shed, stretched out on straw. Cholera and smallpox are feared.

Washington, Feb. 19.—Brand Whitlock, American Minister at Brussels, has notified the State Department that foodstuffs consigned to him through Holland for Belgian relief will be admitted duty free. The Germans in Brussels have exempted from requisition relief supplies for cattle, as well as for human beings.

day. Pained silence followed, and then one woman spoke up:

"Please, sir, we need the work. We need the money to live, and many of the married women, particularly, cannot afford a holiday. Perhaps George Washington would be happier if he knew we celebrated his birthday by working."

The Mayor's Committee on Unemployment was consulted, and the workers will not be deprived of the 75 cents which means so much to them.

## OLD P. O. EMPLOYEE BARRED FROM AID

### Case of Injured Man Used as Argument for New Compensation Law.

As an argument for the Kern-McGilliguddy bill, now before Congress, the American Association for Labor Legislation presents the case of Charles Flemming, of Rye, N. Y., who is a man sixty-eight years old, was injured in an elevator accident at the new postoffice, in Eighth Avenue, two days ago. He has been a clerk in the New York Postoffice for more than thirty-three years, but can get no compensation from the government because he is not in a "hazardous" occupation.

The old man is now in Bellevue Hospital with a compound fracture of the right leg and a complicated fracture of the right ankle.

At the offices of the association it was said yesterday that none of the 600 employees on Ellis Island, 450 at the Appraiser's Stores or any in the Custom House was entitled to compensation in case of accident. The Kern-McGilliguddy bill proposes to extend the benefits to a much larger number of federal employees than at present. Professor Henry R. Seager, president of the association, says three-quarters of the federal employees are unprotected from accident so far as compensation goes.

**Woman's Most Precious Treasure—a Beautiful Skin**  
The charm that comes with a fresh, clear complexion and with amoxic, soft, white hands can be easily acquired and as easily kept by the daily use of VELOGEN.

Apply it freely twice a day, wiping away with a soft cloth what the skin does not need. It cleanses the pores, removes unattractive blackheads, banishes redness and roughness and gives the glowing flowerlike transparency and beauty of skin that characterizes a wholesome child. VELOGEN contains absolutely no grease—so you need not fear clogging and spots. It does not stimulate hair.

All druggists sell it. 25c a tube.—ADVT.

## OBJECT TO HOLIDAY

### Women in Relief Shop Promised Work for Monday.

Four hundred women employed making bandages for 75 cents a day at Salvation Army headquarters, in Fourteenth Street, will celebrate Washington's Birthday by working. The first announcement by Captain J. E. Marquette was that all would have a holiday.

### Standard Market Prices for the Week

Poultry		Pork Products	
Roasting, Fry and Broiling Chickens	.26 lb.	Loin of Pork	.16 lb.
Geese	.20 lb.	Pork Chops	.20 lb.
Turkeys	.30 lb.	Tenderloin	.32 lb.
Beef		Dairy Products	
Rib Roast	.28 lb.	Tub Butter	.38 lb.
Porterhouse Steak	.32 lb.	Print Butter	.40 lb.
Sirloin Steak	.28 lb.	Fresh Butter	.43 lb.
Sweetbreads	.50 pair up	Eggs	.33 doz.
Veal and Lamb		Fruits	
Hind Quarter of Lamb	.20 lb.	Eating Apples, 8 for	.25
Leg of Lamb	.20 lb.	Oranges, 18 for	.25
Lamb Chops	.30 lb.	Grapefruit	.05 each
Shoulder of Veal	.20 lb.	Bananas	.15 hand
Veal Cutlets	.35 lb.	Vegetables	
Fish		Mushrooms	.35 lb.
Kingfish	.20 lb.	Cucumbers	.15 for 2
Brook Trout	.75 each	Tomatoes	.20 lb.
Striped Bass	.15 lb. up	Southern Lettuce	.15 for 2
Scallops	.75 qt.	Romaine	.05 head
Cod Steak	.12 lb.	Chickory	.05 head
		Escarole	.05 head
		Spanish Onions	.10 for 3
		Radishes	.05 bunch



THIS appropriately fresh looking Spring suit, from Altman, is of shepherd checked serge, with very short, full skirt. The semi-fitted jacket flares below the belt.

## SOME NEW NEGLIGEEES

LET no casual observers of fashions suppose that flit lace has lost its allure for the woman of dainty or extravagant taste. She is not wearing it publicly, perhaps, but in the privacy of her dressing-room she is wearing yards of it as a trimming for her newest crepe de chine matinee.

A favorite matinee for the matron is in a lovely shade of pale green—the delicious tone of spring grass. This hue is emphasized by the bands of white flit broadly bordering it wherever a border can possibly find place. Widest lace was needed to define the matinee shape, which is very unusual, since from its sides at the base of the hips it points toward front and back almost to the knees. Weighting both points is a long tassel in silk floss. Shaped alternately into points and scrolls along its lower edge, a broad flit banding forms a wide collar-robe which at the arm tops overlaps bell sleeves that may as well be considered entirely of flit, since the crepe de chine of their foundation is scarcely visible.

**Fastening Is a Mystery.**  
A gnegy garment whose fastening is a mystery always seems to be more modest than one whose closing is obvious. Among the longer type of matinees there are plentiful. A broad band of flit lace coming forward from the shoulders and running backward from

the bust and downward on to the inner side of the sleeves of a dressing-room gown takes a bolero form and suggests that the pale pink crepe garment which it trims closes at front. But there is no sign of a fastening. The upper half of the garment, which has cut-in-one bell sleeves, stopping at the elbow, is shirred at the bustline under a heavy self-cording which also conceals its joining with the accordion-pleated yard-deep flounce forming its lower and longer portion. So far as any one save the wearer knows, that rose-toned matinee goes on over the head and simply drops into place. To be self-adjusting is the primary mission of the fashionable negligee.

White swansdown—beloved of the negligee specialist—has lost none of its vogue. It is found on many of the coat-matinees, but it is most becoming on a new model whose proportions are so small that one wonders why so little material costs so much. It is made in one piece from crepe Georgette, crepe de chine or charmeuse. It is simply held together with a ribbon bow, and that bow is not a large one. While joining the fronts, the insignificant bow also gathers them in to the figure a trifle and, to an extent, indicates the waist line. Below the waist there is only the white swansdown bordering of the abridgment of the V-shaped neck and the sleeves. The latter, although wide at the top, have a way of clinging closely about the elbows, and this is decidedly new. In pale blue and white this tiny matinee is fetching.

## Different Ways of Preparing Sweetbreads

**PARBOIL** sweetbreads in salted water for twenty-five minutes over a slow fire. Immerse in cold water and allow them to stand for a half hour. They will then be firm and may be prepared in any of the following ways:

**Sweetbreads and Peppers.**  
Make a cream sauce of two tablespoonfuls of butter, one tablespoonful of flour, one cupful of milk. Cook until thick. Cut sweetbreads into dice until cup is filled, and add to cream sauce. Cut a half cupful of mushrooms into small pieces and add. Season with salt, pepper and paprika to taste. Parboil four peppers, after removing the seeds. Fill with the creamed sweetbreads, covered with buttered bread crumbs, and bake in a quick oven to a golden brown.

**Croquettes of Sweetbreads.**  
One pair of sweetbreads, two cupfuls of milk, two tablespoonfuls of mushrooms chopped fine, two tablespoonfuls of butter, one of flour, one of lemon juice, one egg and seasoning to taste. Chop sweetbreads and add the mushrooms and season. Make a cream sauce of the milk, butter and flour and add the sweetbreads. Simmer for five minutes. Add the egg well beaten and remove from the fire. Pour on a platter and cool. Shape into any desired shape, roll in beaten egg and bread crumbs, and fry in deep hot fat.

**Sweetbread Salad.**  
One cupful of celery cut in dice shapes, one pair of sweetbreads. Cut sweetbreads into cubes after cooking, add one tablespoonful of vinegar and one-half tablespoonful of olive oil, and stand in cool place. Prepare heart leaves of lettuce. At serving time mix the sweetbreads and celery together, pile in mound on salad dish, and cover with one-half pint of mayonnaise.

**Sweetbreads Creamed.**  
Melt in chafing dish two tablespoonfuls each of butter and flour. Add one pint of cream. Cook until thick. Cut into dice one pair of cooked sweetbreads, and add to the cream sauce. Heat thoroughly. Season with salt, pepper, a dash of paprika and one tablespoonful of minced parsley.

**Roast Sweetbreads.**  
Cook two pairs of sweetbreads in the usual manner. Place in baking dish, adding two tablespoonfuls of butter, one teaspoonful of minced carrot, two teaspoonfuls of minced onion, one teaspoonful of beef extract, a bay leaf, one tablespoonful of chopped parsley, one tablespoonful of lemon juice. Cook on back of stove slowly for fifteen minutes. Add one pint of water, and add one tablespoonful of flour, to make a thick sauce. Place in oven and cook for an hour. Serve with mushroom sauce.