

BIGGEST OF ACTORS' FAIRS.

CELEBRATION AT THE METROPOLITAN PROMISES A NEW RECORD.

The Interior of the Opera House to be Made Over Into a Stratford Street-Society Women Are to Help-Daily Paper a Feature-Halfes: Not by That Name.

At the offices in the Holland Building on Upper Broadway and at the Knickerbocker Building it is declared by those in charge that the fair for the Actors' Fund, which is to be given at the Metropolitan Opera House the week beginning May 6, is to be the biggest thing of the kind that the country has ever seen.

All this may sound like the dream of a press agent, but if you step into either of the offices named and crouch out of the way of things for half an hour or so you'll discover that there is a lot doing.

At the Knickerbocker office Mrs. A. M. Palmer presides and she recalls smilingly the time when a SUN reporter spoke of her right out in print as "The Radiator of Harmony." "I'm that to-day, too," she explains. "For there hasn't been any kind of a disagreement. We are all working together for a great big time cause, and all differences of opinion are over for the time being."

From these statements of Mrs. Palmer's, supplemented by those of Mr. Milton Roblee, the general manager, Holland Building, it would seem that all mankind of the actor persuasion are brothers for the time being.

Leading women, who have fought erstwhile tooth and nail for the spotlight, will sell lemonade over the same counter, and stars who have from time to time had slight differences of opinion in regard to the proper arrangement of the universe so as not to interfere with their special orbits are to make change out of the same till.

It is a little difficult to get information, either branch or main office. At Mrs. Palmer's headquarters, whenever one of the half hundred eager women is questioned, some one says:

"Oh, I wouldn't give that out just yet," and so you don't hear it for at least five minutes, but you will always hear it if you are patient.

At the Holland Building office, on the contrary, there is so much to say that when you get through hearing it your head whirls.

There are more than a thousand women, of assorted sizes and all the same age, working for the fair. Some of them have taken their makeup off so they won't be recognized and have gone as far as Wall Street in a touring car, while others more modest have refused to go off Broadway.

The original Florodora Sextette are distributed all over the country, with a number limited to fifty for each State of the Union, and according to the press despatches Oklahoma and Deadwood are red hot with enthusiasm over the outcome of the big bazaar.

If the memory of the original sextette has not been destroyed by the thought of the pony ballets that have intervened it will be recalled that they never were slouches in anything they undertook.

Society folk, too, are to add to the joy and grace of the occasion. The flower booths are to be under the direction of Mrs. Stuyvesant Fish and her daughters, Mrs. James Speyer, Mrs. Hermann Oelrichs, Mrs. Sidney Dillon Ripley, Mrs. Rosamund Street, Mrs. Ada d'Acosta, Miss Molly Hare and Miss Gwendolin Hayden.

Their interest has been shown in many valuable and practical suggestions and the animal booth, where live dogs, cats, possibly ponies and certainly birds of all kinds are to be sold is the suggestion of Mrs. Stuyvesant Fish.

Many clubs, among them the Lambs, Playgoers, Twelfth Night, Greenroom,



MRS. PALMER AT HER HEADQUARTERS.

distributed all over the country, with a number limited to fifty for each State of the Union, and according to the press despatches Oklahoma and Deadwood are red hot with enthusiasm over the outcome of the big bazaar.

If the memory of the original sextette has not been destroyed by the thought of the pony ballets that have intervened it will be recalled that they never were slouches in anything they undertook.

Society folk, too, are to add to the joy and grace of the occasion. The flower booths are to be under the direction of Mrs. Stuyvesant Fish and her daughters, Mrs. James Speyer, Mrs. Hermann Oelrichs, Mrs. Sidney Dillon Ripley, Mrs. Rosamund Street, Mrs. Ada d'Acosta, Miss Molly Hare and Miss Gwendolin Hayden.

Their interest has been shown in many valuable and practical suggestions and the animal booth, where live dogs, cats, possibly ponies and certainly birds of all kinds are to be sold is the suggestion of Mrs. Stuyvesant Fish.

Many clubs, among them the Lambs, Playgoers, Twelfth Night, Greenroom,

Rainy Day, Woman's Professional League, the Actors' Church Alliance, the Century Theatre Club, the White Rats and the Yauville Comedy Club will provide booths, which will be erected by themselves and peopled by members—all, however, to be under the general direction of the committee and under the artistic eye of Edward Unit, who has devised the decorative scheme to be used.

This decorative scheme will transform the Metropolitan into a facsimile of the principal street of Stratford-on-Avon, and the home of Shakespeare, the Guildhall, Anne Hathaway's cottage, the church where his bones rest, will all be shown. From this little side streets to various booths will be built. On these bypaths the Lambs will have a tavern and play the rôle of genial hosts. The Players will exhibit a \$20,000 art gallery and the members of the Twelfth Night Club have ransacked the country for souvenirs. Among those already obtained, so rumor says, is an autograph letter from Charles Reade beginning with the words "Never too late to mend," a letter from Horatio relating to a famous

one. Business men may carry Teddy Bears to their office, the society woman may share her victoria with one, the nursery may be fully equipped, the kitchen, club parlor and salon have opportunities offered such as were never before known in the history of the American republic. We there deep to the Teddy Bears that talk and Teddy Bears that walk and dance, with electric eyes, white coats and blue ribbons, chocolate robes and scarlet four-in-hands.

In other booths dramatists will write four act plays while you wait and real managers will pretend to buy them. Famous cartoonists will show how to caricature a local joke or a local celebrity in a minute and a half and have plenty of time left in the working day to draw their salaries. Marriage and divorce will be performed by electricity; side, front and back shows will abound. There will betrips to the moon and to the moon, Demonstrations proving anything you want them to will exhibit pretty girls and credulous men.

After you have talked to the committee for a little while you wonder that there is so much in the world to amuse and instruct, and that of this great mass so little has been omitted.

Tony Pastor admits smilingly that he is going to do the motley. His appearance is to be made under the patronage of the Greenroom Club where Gus Hill, a one time manager, now a club swinger, will

theatrical benefit in England, a bracelet worn by Laura Keane, rings belonging to Charlotte Cushman and Adelaide Neilson, Sir Henry Irving's watch, with others of no less note. Besides these they have a book book compiled of recipes from stage people, who will not only guarantee them but the handwriting as well, and autograph books galore.

Never since the Teddy Bear came into fashion has there been such an array as is promised for this occasion. According to the committee there is no reason why any man, woman or child should be without

Mr. Pastor in countenance if he doesn't get too near the clubs. William A. Brady will keep right on with his usual rôle and a baker, and other members of that famed organization will be chosen for their peculiar fitness to be snake charmers, burglar trunks, strong men or marmalade. It is said that there is no lack of material to draw from.

The press of the city is to get a hard blow, for every day a journal of doings is to be published, in which will be absolutely accurate accounts of the stealing and loss of every actress and chorus girl's diamonds



BEARDING A LION IN HIS DEN.

in town. Any one of the bunch who is omitted will have only himself to blame, for every facility will be given her to announce it as soon as it has happened.

If she prefers to be run over by an automobile or to take part in an expedition or kidnapping the most recent means at hand will be furnished and she is positively assured of headlines and extra editions.

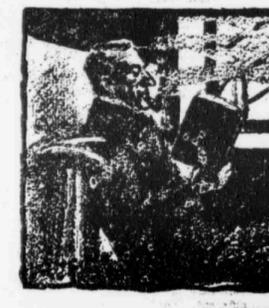
WASHINGTON, April 20.—It is not only the great American novel that is coming, the picture may look forward to the enjoyment in the near future of the great American cheese, according to Dr. Charles Thom of the bureau of animal industry of the Agricultural Department. The cheese will be a combination of Roquefort, Stilton and Gorgonzola.

All the incidents of the life of the dramatic folk, which callous editors often look at indifferently and refuse to print, will have full space and illustrations.

A Japanese village is to have the assistance of Miss A. Fuji-Ko, the author and producer of "The White Chrysantheum," Marshall Wilder and David Belasco to give it a realistic effect. A Japanese man will make real rice cakes and Mr. Belasco's part is to superintend the scenery loaned from "The Darling of the Gods" for the occasion.

The word "raffle" is strictly excluded from all talk of the big bazaar even in its most simplified form of spelling. It is true that there is a diamond necklace, valued at \$4,000 real not stage money, and a diamond and sapphire bracelet, same kind of money, \$1,500. These are to be sold by subscription, and if you should happen to get the number which corresponds why—then, you get the bracelet; but raffle, never!

Mrs. Julia Lithium, who at the fair fifteen years ago procured more donated articles than any one else, has as first aide to Mrs. Palmer this time her own record and has had promised her for subscription two big touring cars, three pianos, a registered collie, valued at \$250; an order for a portrait from Muller-Ury, trunks and



CONTENT FOR THE OLD AND UNFORTUNATE.

THE WOMAN TRANSFORMED.

WONDERS ACCOMPLISHED BY THE HAIRDRESSER'S ART.

Three Hours Required for a Proper Coiffure—The Expense is Large, Too—Brightening the Hair by Electricity—Added Beauty From Little Clustering Curls.

An afternoon spent in a fashionable hairdressing establishment is time well spent for a woman. One comes away fortified with the transformation witnessed and the average woman feels as though she could go and do likewise.

There is a hairdressing establishment in New York city that caters to the theatrical profession. None need enter not prepared to spend \$5. The chances are that the bill will run up into two or even three figures before the day is over.

It should be done three hours to do the hair as it should be done. The customer, while this is being accomplished, may nap, read or gossip. The host is the most unfeeling, for there is always something to be learned in a hairdressing parlor.

"We are brightening hair now by electricity," said a young woman in charge of one of the private rooms. "Hair brightened by electricity stays bright longer and is much prettier than hair brightened in any other way."

"The old-fashioned idea was that your hair must be washed free from all oil every few weeks, then it must be thoroughly dried and dressed; but we do not go on that theory now."

"It is, of course, necessary to all hairdressing, and we contend that the natural oils are much better than the artificial ones. So we never take all the oil out of a woman's hair, and we do not very often use soap and water on the hair. We have a new shampoo which we consider much better."

"We take some nice perfume, a good toilet water or a home made cologne, and we wet the entire head with it. The hair is saturated from the roots to the tips. Then we tie the hair six inches from the roots and braid it."

WHERE WALL STREET PUT US IN ITS POCKET.

scrubbing the scalp. This in the hands of a quick worker should not take more than seven minutes.

"The third stage consists in rinsing the scalp with a fine needle spray without taking down the braid. When this is done the hair is unbraided and sprayed from scalp to tip again with colorless water.

"The patient is now ready to have her hair dried, but first we run over the scalp with an electric massage roller to make the scalp healthy.

"The drying is done by electricity, and there are various ways of doing it. We have an electric fan which is set playing upon the head. The hair is tossed about until it is very light and soft, and as it tosses it becomes dry as a bone.

"It is much better than the old gas process, and it is this that takes the time. The home woman is content to catch up her hair any way in the back, while the front is hastily curled; but her hair is apt to look as though she had slept in it. We wrap upon anything of this kind.

"We are very particular about scalp massage, and for this we have a certain implement which we make ourselves. It consists of two stout strips of rubber with some smooth wooden balls strung upon the rubber.

"With this we go over the scalp, taking in the nape of the neck, the forehead and the bare places around the ears. If the hair at the crown of the head is thin we also go over it with our rollers. This takes the place of electricity if there does not happen to be a current handy.

"Most domestic women get bald on top of the head and in the back of the neck. It is from lack of care and from doing up the hair in the same place always.

"A great many young women still cling to the curl papers and the hairpin waves, and these make the hair thin. Where there is a baldness the hairdresser finds a field for her operations.

"Her chief charm is her hair. She has the most delightful way of making her head look a mass of curls.

"This woman comes twice a week to be waved. We give her the double French wave.

"This means one deep wave and two little ones; then one deep wave, and then two little ones. It is the nearest possible approach to the waves which nature kindly places in some people's hair.

"By putting in this double French wave twice a week and by wearing a well-ventilated cap and a net on pleasant ones this woman keeps her hair in a delightful state of natural waviness. But this is only the beginning of her hairdressing.

"We made for this woman a set of curls connected by puffs. There are eight curls and the puffs. These we fastened together so that we made a string perhaps six inches in length and almost as wide as long. Needless to say that the puffs and curls matched the hair.

"Few home women realize the vast difference between curls that match the hair and those that do not. In Paris a French milliner sells you a little set of curls to go with your hat, and she pins them on the side of the hat well concealed by the trimmings, yet so arranged that they peep out and fall upon the coiffure.

"These curls always match. If they do not originally match the hairdresser dyes them, or bleaches them, colors or tints them, as the occasion requires.

"It is entirely different from stepping into a shop and taking any curls that happen to be in stock. I mention this merely as a suggestion: Have your curls made to order.

"Well, to go back to my woman of the charming coiffure and the waves and curls. Being a woman with some household cares, she cannot always take the time for an elaborate coiffure, but she always has time to toss her hair to the top of her head where she can twist it in a soft, flat, loose knot.

"Of course she pulls out her waves until they lie loosely all over her head, and she makes her pompadour as big and as wavy as possible. When she wants to arrange her hair elaborately she takes the little strip of curls and puffs and pins it on the top of her head, over her own flat knot of hair. Then with fancy tortoise shell pins she spikes it in place all around.

and we find that we have to cater to the demand.

"We have calls for all kinds of hair, varying from a strawberry pink to a wonderful deep red. We also have customers ask for the scarlet hair which occasionally sees more or less subject to the hairdressing likes to turn out a customer with hair of the wrong tint.

"We do not like to change the color of black hair, for it grows in again black in a surprisingly short time; but when it comes to faded light hair, sickly yellow hair, drab hair, gray hair or any of the other undesirable colors, we are willing to do our best.

"We had a customer who had drabbed dust colored hair that was beginning to get gray. She was in much distress about it.

"We advised her to give the roots of her hair the oil treatment, but she was too impatient to take the time, and she came in demanding that we turn her hair to a lovely auburn.

"We took five cents worth of henna and we steeped it in a pint of hot water, letting it stand for a couple of days. As she insisted that we turn her hair red that very day, we added a little peroxide of hydrogen. Then we put in about a drop of ammonia to make it turn quickly.

"The result was all and more than we anticipated. The woman went out with auburn hair, and she was so pleased with the most cheerful head of hair that I had ever seen.

"Nothing could have been redder. It was so fiery that it fairly sent out sparks of flame. The woman liked it and came back to have it repeated."

STARLING FOR THE EMPEROR.

Songbird That Will Amuse the Children of the Austrian Court.

A day or two before Easter a very carefully tied up little parcel was left at the Hofburg, addressed to the Emperor. It was viewed with some suspicion, and as the orders are never to accept anything that has not been commanded, it was about to be refused, says the Vienna correspondent of the London Standard, when a sound of song was heard from within.

AMERICA'S COMING CHEESE.

IT WILL BE LIKE ROQUEFORT, STILTON AND GORGONZOLA.

Government Expert Looks for Its Appearance in the Near Future, Just Like the Great American Novel—Changing Taste in Cheese—Manufacturing Methods.

WASHINGTON, April 20.—It is not only the great American novel that is coming, the picture may look forward to the enjoyment in the near future of the great American cheese, according to Dr. Charles Thom of the bureau of animal industry of the Agricultural Department. The cheese will be a combination of Roquefort, Stilton and Gorgonzola.

"It is quite possible," says Dr. Thom, "to utilize suggestions offered by the manufacturer of these esteemed cheeses and thereby produce an improved cow's milk cheese combining their best qualities."

Dr. Thom has just completed a personal investigation of European cheesemaking. "Some of the makers of Roquefort," he says, "are seriously meditating an attempt to transplant their industry to this country, and there is no reason to doubt their success in such an undertaking."

The move would mean a revolution in one of the most ancient, probably the most ancient, of existing industries. The antiquity of Roquefort cheese, or rather its manufacture, may be judged from the fact that there are records of its having been famous not only during medieval times, but the latter years of the Roman Empire as well, and in those days it was made in the same place and practically in the same way as to-day.

The industry of cheesemaking at the little French village has now passed from the hands of the peasants into those of big concerns which virtually control the entire output.

The methods of making the cheese remain the same, although the natural line caverns, which have been regarded as imparting peculiar excellence to the cheese during the process of ripening, have been supplemented by enormous cellars excavated in the mountainside.

Although the notion seems to prevail that Roquefort is made from goats' milk, it is, in reality, made exclusively from the milk of sheep. There is an impression also that the blue mould that is formed in ripening consists of the herbs. This mould, as Dr. Thom explains, is characteristic of highly ripened cheeses like the English Stilton and the Italian Gorgonzola. In an early stage of the cheese's career it is punctured with needles which facilitate the formation of this blue mould.

Lovers of Roquefort will recall the characteristic yellowish or reddish slime that is always found in the genuine cheese. The cheese will, however, not be discouraged, fully forgotten and half the remainder, properly made both producer and consumer, would benefit by the change.



AN OFFERING FROM THE HOME.

weekend grips, a motor boat and a list of other less important articles.

It was fifteen years ago that the work was started. At that time Madison Square Garden was the headquarters for the fair and a total of \$250,000 was netted during the week. Of the nine members of the executive committee alive; that time only two, Daniel Frohman, the present president, and Al Hayman, are alive and participating in this second bazaar.

A. M. Palmer, who was then president, has since that time also Henry C. Miner, who was one of the executive officers; Frank W. Spangler, chairman; Louis Aldrich, who devoted the last years of his life to the promotion of the fund; Edwin Knowles, the actor-manager; Charles W. Thomas, partner of Charles Hoyden and A. B. de Freese, also an actor manager.

Mrs. A. M. Palmer holds the same position today as she did then, chairman of the welfare department and with her are the same names as in the past: Mrs. E. L. Farnham, Mrs. W. J. Jones, the oldest person on the stage; Mrs. Whipple, favorite of the old Broadway stock; Ethel Henderson, who at 75 is proprietor of the Academy of Music in Jersey City; Mrs. Julia Lithium and Rosa Rand, who made a mint of money selling sewing machine exhibits, and who is to repeat her success in May.

At that fair Edwin Booth made one of his last public appearances, coming into the Garden dancing on the ever-ready arm of Mr. Palmer. Jon Jefferson was there and Mrs. Gilbert, Georgia Cayvan received the diamond star presented to the most popular actress.

Forty thousand dollars is the sum spent annually by the trustees for the relief of the sick and suffering. A part of this is directed toward the maintenance of the home where disabled actors are taken care of.

possible the current belief that there are unexplainable mysteries about the production of this article.

"It is often stated that cheese can be made on one farm and not another, that the air, or the soil, or the kind of cow, or the feed, or something else, or all combined make one factory succeed and another fail. I am in favor of testing these supposed factors and giving weight to such influences as are really active in the processes.

"The equipment for making a soft, rich cheese such as will appeal to the palate of the epicure is simple and cheap, the labor does not involve success and another fall. The equipment for making a soft, rich cheese such as will appeal to the palate of the epicure is simple and cheap, the labor does not involve success and another fall.

"This is only another instance of the production in widely separated regions of very similar articles because the sheep in natural conditions were supplied. In this way cheeses of the same type have arisen in several European countries, only described as entirely different cheeses while there is in reality no essential difference in the production of flavor.

"It is a question, to my mind, of exercising a selection among the numerous common molds, but that by means of intelligent experimentation the results now achieved in such products as Stilton and Roquefort may not only be equalled, but surpassed.

Dr. Thom has found upon extensive investigation that the general taste in cheese has altered materially within the last few years.

"Formerly," he says, "well ripened, high flavored cheeses were in constant demand. Now most cheese is sold and eaten almost fresh."

"Low flavored cheese is constantly demanded. The English or American cheese is preferred to Roquefort, and even Stilton finds a smaller market than formerly.

"Immense quantities of fresh Canadian Cheddar are handled at all prices and much English hard cheese is eaten in the same condition. In the average French hotel or restaurant your order of cheese will bring forth Brie, Camembert, Neufchâtel, Port du Salut or Livarot usually less than half ripened through the ripening process.

The methods of making the cheese remain the same, although the natural line caverns, which have been regarded as imparting peculiar excellence to the cheese during the process of ripening, have been supplemented by enormous cellars excavated in the mountainside.

Although the notion seems to prevail that Roquefort is made from goats' milk, it is, in reality, made exclusively from the milk of sheep. There is an impression also that the blue mould that is formed in ripening consists of the herbs. This mould, as Dr. Thom explains, is characteristic of highly ripened cheeses like the English Stilton and the Italian Gorgonzola.

Lovers of Roquefort will recall the characteristic yellowish or reddish slime that is always found in the genuine cheese. The cheese will, however, not be discouraged, fully forgotten and half the remainder, properly made both producer and consumer, would benefit by the change.

It is my belief that our most valued cheeses, including the famed Roquefort, actually suffer from the persistence of old practices which are handed down from generation to generation without being really understood. This is what makes

possible the current belief that there are unexplainable mysteries about the production of this article.

"It is often stated that cheese can be made on one farm and not another, that the air, or the soil, or the kind of cow, or the feed, or something else, or all combined make one factory succeed and another fail. I am in favor of testing these supposed factors and giving weight to such influences as are really active in the processes.

scrubbing the scalp. This in the hands of a quick worker should not take more than seven minutes.