BOSTON ART FOLLOWS PHILADELPHIA LEAD

Opening of Museum to Public Had Precedent in Academy Here

J. F. LEWIS COMMENTS

He Calls Attention to Success Attending Free Admission to Galleries

The news from Boston that recommendation that the Museum of Fine Arts in Boston should be open free to the public for the present, made by its president, Morris Gray, at the annual meeting of the board of trustees in submitting his report for the year 1917, and the action of the trustees in voting "that the museum shall be open free until further notice, subject to such regulations as the committee on the museum may determine upon," was brought to the attention of John Frederick Lewis, president of the Pennsylvania Academy of the Fine Arts.

Mr. Lewis, in commenting, said:

"The Pennsylvania Academy of the Fine Arts has for years adopted the policy of opening its galleries free to the public, and this generosity has increased the attendance.

"Last year the total number of our visitors, excluding the students, who were formally counted, amounted to 162,807, as compared with 159,331 for the year 1916.

"The only time that admission is ever charged by the Academy is during the brief period when the annual exhibitions of oil painting and sculpture and water color are held, the receipts therefrom being used to help defray the expenses of collecting the works, having them judged by the artists' jury, hung and catalogued; but even during this time there are always free days each week, upon which the public can attend without any charge whatever.

"We hang and rehang our galleries several times each year, having no permanent exhibition except the Gibson galleries, differing in this respect from many of the other art galleries of the country. We have hung and rehung our galleries as much as eight times some years, putting on special exhibitions so that the interest of the public is kept up and the large attendance thereby secured.

"During the last year we had, in addition to the annual exhibitions of oil painting and sculpture and water color, which has just closed, an exhibition of the works of Thomas Eakins; the Netherlands pictures from the Panama-Pacific Exposition; an exhibition of the work done by the students of the Academy in competition for the Cresson traveling scholarships; a special loan exhibition of pictures belonging to John D. McIlhenny; an exhibition of the work of students and others done at Chester Springs, Chester County, Pa., and as soon as the current annual exhibition is over we will put on public view, without charge, an exhibition of the works of Zuluago, the great Spanish painter. Admission to these exhibitions is at all times free.

"The generous policy of the Academy to the public is of many years' standing, and was greatly promoted by the late Joseph E. Temple, whose influence and last will led to the opening of the galleries upon Sundays, when no charge is made. We are virtually open every day of the year, unless the galleries are temporarily closed pending the hanging or rehanging of the walls."

ECONOMICAL DINNERS IN ONE DISH

The one-dish meal is not a myth. Here is what goes into one for five persons. Proportions are given below: Fish, potatoes, carrots, an onion, a little pork, milk, flour and pepper

THE ONE-DISH DINNER IS NOW THE LATEST MODE IN MEALS

Economy, Ease and Excellence May Be Combined in Preparing the One-Piece Meal for Wartime Consumption

We have one-piece dresses and one-piece suits. Here comes the Department of Agriculture with the idea that we have "one-piece meals."

People of all nations have used combinations of foods cooked together in one dish. Perhaps you can remember such dinners in your grandmother's home. Why not renew the custom and serve your family with a nutritious one-piece dinner occasionally, for variety at least? For such a dinner you might serve a fish chowder. Here it is, a dinner in one dish, sure enough. This one, and the others that follow, makes enough for five persons:

FISH CHOWDER

1½ lbs. fresh fish (cod, haddock, etc.) or ¼ lb. salt or dried fish.
9 potatoes, peeled and cut in small pieces.
1 onion, sliced.
2 cups carrots, cut in pieces.
¼ lb. salt pork.
3 cups milk.
¼ teaspoon pepper.
3 tablespoons flour.

Cut pork in small pieces and fry with the chopped onion for five minutes. Put pork, onions, carrots and potatoes in kettle and cover with boiling water. Cook until vegetables are tender. Mix three tablespoons of flour with one-half cup of cold milk and stir in the liquid in the pot to thicken it. Add the rest of the milk and the fish, which has been removed from bone and cut in small pieces. Cook until the fish is tender—about ten minutes. If salt fish is used soak first. Serve hot.

This one dish makes a satisfying meal served with crisp crackers or corn dodgers, with stewed fruit or jam for the "something sweet" you like with your meals.

Now that meat is so high priced, you like to make a small amount go as far as possible. A meat stew can be made very appetizing, and with proper care in the selection of the ingredients to combine with the meat you may make another one-dish meal.

MUTTON AND BARLEY STEW

An English stew that is especially good:

1 pound mutton
⅓ cup pearled barley
1 tablespoonful salt
4 potatoes
3 onions
Celery tops or other seasoning herbs

Cut the mutton in small pieces and brown with the onion in fat cut from meat. This will help make the meat tender and improves the flavor. Pour this into a covered saucepan. Add two quarts of water and the barley. Simmer for one and one-half hours. Then add the potatoes cut in quarters, seasoning herbs and seasoning, and cook half an hour longer.

This is also good served as a shepherd's pie with mashed potatoes lining the dish and piled on top for a crust. The stew is better if thickened with a little flour in this case before adding to the mashed potato crust.

Or your one-dish meal might be of dried peas or beans instead of meat or fish combined with other vegetables. Here is a hearty dish made from split peas. Many kinds of dried peas or beans could be used in the same way.

SPLIT PEAS, RICE AND TOMATOES

1½ cups rice.
1 pint split peas.
6 onions.
1 tablespoon salt
¼ teaspoon pepper.
2 cups tomato (fresh or canned).

Soak peas over night in two quarts of water. Cook until tender in water in which they soaked. Add rice, onions, tomatoes and seasonings, and cook twenty minutes.

Such meals are a help to the busy housewife on especially busy days, as they are easy to prepare and make but few dishes to wash. With bread and butter and jam, perhaps, or stewed fruit, any one of them makes a well-balanced nutritious meal. If there are children in the family give each one a glass of milk besides. Such a meal will satisfy the body's needs as well as more elaborate one.

A. O. H. WAR FUND CONCERT

Special Program Tonight at Academy of Music

Congressman Walter M. Chandler, of New York, will deliver the oration at the concert to be held tonight in the Academy of Music, under the auspices of the Ancient Order of Hibernians, for the benefit of the A. O. H. War Fund. Congressman Joseph McLaughlin will preside.

An attractive musical program has been arranged of which Marie Narelle, Irish-Australian soprano, will be the feature. She will be assisted by Kathleen and Rita Narelle. Music will be furnished by Flood's Orchestra.

TREBLE CLEF SINGS FOR SERVICE CLUB

Sailors and Soldiers Beneficiaries of Interesting Program

The United Service Club was the beneficiary of the winter concert of the Treble Clef, one of the most interesting in the career of this notable organization of social and musical distinction. The varied and interesting program rendered last night in the ballroom of the Bellevue-Stratford was followed by a dance.

Many members of the Treble Clef, the oldest woman's musical organization in the city, are also on the board of the United Service Club and are familiar with the vast amount of good done by this latter organization, and also aware of the fact that much of the current expense must be met by voluntary contribution. Hence the winter concert was put on a subscription instead of invitation basis, as heretofore.

Open at all hours not only for enlisted men, but for their mothers, wives, sisters and relatives, an ideal home is being run by a board managers, with a capacity that housed 4500 men during the recent holiday week. Here can be found a poolroom, restaurant, barber shop, baths, roof garden, boxing ring, ballroom, theatre and all other modern club facilities. Amusement is provided for every evening, while the public at large is invited to attend the informal Sunday afternoon "at home."

The United Service Club, composed of enlisted men of the army and navy, has its quarters in the former building of the Children's Hospital, 207 South Twenty-second street.

The program was given under the musical direction of Karl Schneider, with Ellis Clark Hammann as the accompanist, the additional artists being the soprano, Adela Bowne Kirby, and Harry Saylor, baritone, while the Treble Clef rendered several selections.

Between the first and second parts there was an intermission of fifteen minutes, with music furnished by the sailors' band of the battleship Oklahoma.

The program, in which the singers covered themselves with great distinction, was:

"Star Spangled Banner"
"To the Spirit of Music"....Percy Stephens
The Treble Clef
"The Crying of the Water"
Campbell Tipton
"Do Not Go, My Lover"..Richard Hageman
"My Lover, He Comes on the Skee"
H. Clough Leighter
Adela Bowne Kirby
Two Indian Songs.....Thurlow Lieurance
Leave Song.
Lullaby.
Helen E. Campbell, Anna Krakoff and Treble Clef
Requiem.....Sidney Homer
"Mistletoe".....Bainbridge Crist
"Robin Goodfellow".....R. Orlando Morgan
Harry Saylor
"Mother Earth".....Florence Parr Cera
Fountain Song....Axel Raoul Wachtmeister
Helen Tamall and the Treble Clef
"America"
Impromptu Op. No. 90, No. 4.....Schubert
Nocturne, F sharp.....Chopin
Etude.....Armsby
Ellis Clark Hammann
The Phantom Drum Cantata.James P. Dunn
Adele Bowne Kirby, Harry Saylor and Treble Clef

The boxholders included Mrs. John Gribbel, Mrs. George H. Earle, Jr., Mrs. William Percy Simpson, Miss Clarissa C. McCutcheon, Mrs. Isaac Lowry, Mrs. Peter E. Smith, Mrs. William J. McCahan, Jr., Mrs. T. Broom Belfield, Miss E. Josephine Brozier, Miss Laura Bell and Mrs. William Simpson, Jr.

IN THE MOMENT'S MODES

Sports Suit of White Moon-Glo Crepe

Here is a smart little sports suit, designed for Palm Beach wear. It is fashioned from white moon-glo crepe, with collar, belt and pockets of the new fabric known as fanta-si. The scarf collar contributes a construction detail that is decidedly new.

PITTSBURGH ORGANIST PLAYS

Charles Heinroth Gives French Program at St. Clement's

Charles Heinroth, organist of the Carnegie Institute, Pittsburgh, was the soloist last night at the fourth of the series of five recitals being given in St. Clement's Church, under the auspices of the American Organ Players' Club, for the benefit of the Emergency Aid.

The French committee was the immediate beneficiary of the concert and, following the precedent of the previous occasions, when the artists, all "nationals" of the allied countries, devoted themselves to the composers of their native lands, Mr. Heinroth gave a French program. The French consul, Monsieur Victor Fontana, represented the French republic at the concert, and the customary address was made by the Rev. David M. Steele, D. D., rector of the Church of St. Luke and the Epiphany.

The conspicuous names that have transferred the premiership in organ composition from the Germany of Bach, Handel, Haydn, etc., to the France of Bounod, Guilmant, Widor, Saint-Saens, etc., were represented by interesting and typical works on Mr. Heinroth's program. The Carnegie Institute organist is a notable performer, his playing being distinguished for its breadth of effect and depth of interpretation. In technique it is of virtuoso quality.

Thick Earlaps Bring Death

HAZLETON, Pa., Jan. 31. — Owen Boyle was caught under moving cars at the Highland colliery of the G. B. Markle Coal Company and died at the State Hospital. He could not hear the approach of the train because of the thick earlaps he wore.

THAT NH3 IS PRECIOUS; SAVE IT TO KEEP COOL

Ammonia, That's It, Makes Ice and Restores Fainting Ladies. Big Shortage

Is there any NH3 in your home? If so, save it.

You don't know? Oh, of course you don't. Well, those mysterious symbols are the scientific nom de camouflage for that aromatic substance one always brings the lady who swoons; the tear-compelling material "mother" always drops in the washtubs when doing up the family washing, and whisper—the stuff the obliging chemist mixes up for us when we feel that—you know—feeling, after a night at the club; well, if you must know, ammonia!

There is a terrible shortage of the precious stuff. In order to secure the 150,000,000 pounds of the ammonia gas that the ammunition people will need this year and the extra 40,000,000 the cold storage people simply have to have to make artificial ice, we simply must go slow with our washing, and while we can't expect ladies to stop fainting on all and sundry occasions, they will have to be brought to in some other way, that's all—a piece of ice down the—. Well anyway Howard Heinz, Federal food administrator for Pennsylvania, asks that we do these things to save the ammonia for the Government. He urges that we make more natural ice or allow nature to do so, and cut it and store it for next summer. Persons who have complained about the present severe cold should take advantage of it, cut the ice and store it away. This way we can save the ammonia, for there were only 150,000,000 pounds manufactured last year and we will need nearly half a billion pounds this year.

So go easy on the NH3, folks, or it will be a warm day for some of you next summer if you don't take advantage of the cold day now and save that ice and NH3.

FAST FOOD TRAINS RUSH WAR FREIGHT

Sixty-Hour Schedule From Central West to Answer Appeals of Allies

NEW YORK, Jan. 31.

A comprehensive transportation system for speeding up food and other supplies for England, France and Italy goes into effect today on the railways of the United States under the orders of the national railroad administration. The new system includes the hauling of supplies for the Allies to North Atlantic ports in fast solid trains of cars and the loading of a large number of ships at railroad piers in New York harbor which never before were used for that purpose.

Previously it has taken a freight car, under permit, from eight days to two weeks to get from the Middle West to a New York pier. Under the new plan the solid trains will run on a sixty-hour schedule between St. Louis and Chicago and New York.

At present the great majority of the transatlantic ships are loaded from lighters in the harbor, a slow process, that has been greatly hampered by the shortage of floating equipment in this port. Enough railroad piers will be taken over today to provide for the loading at one time of twenty-five ships, the average size of a convoy.

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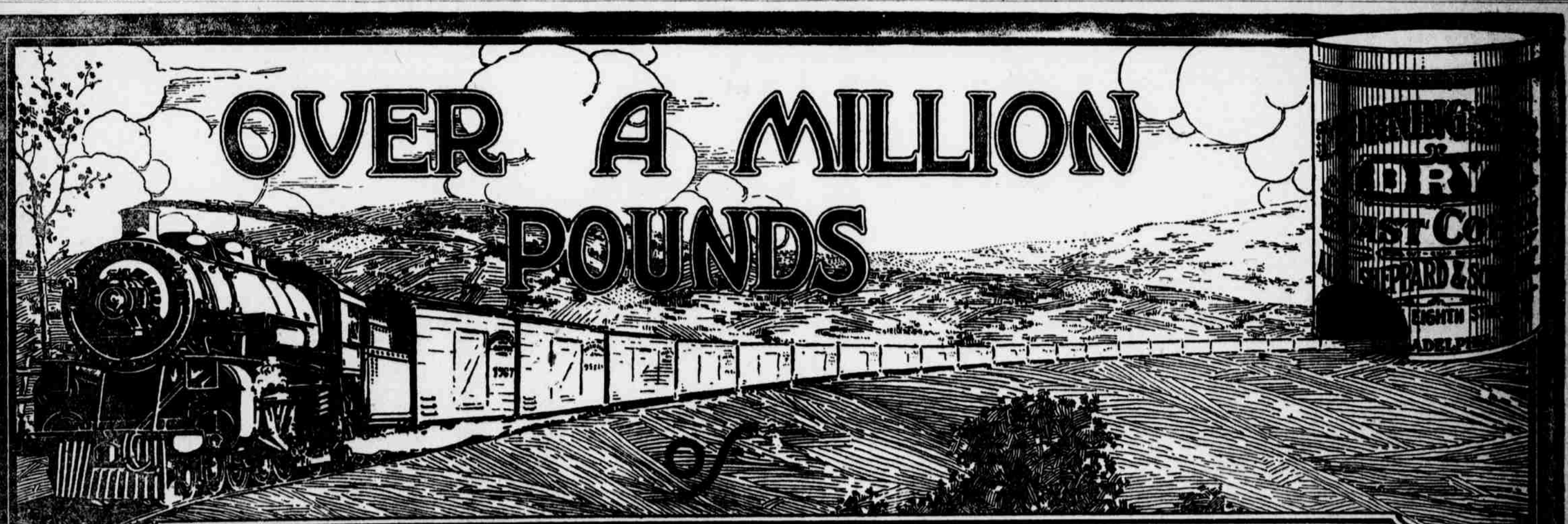

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