Society, Music, Clubs, Chat.

EDITED BY M. N. F. BRIDGHAM

Society

Among the passengers who have made reservations on the Cretic, a White Star line steamer sailing from New York April 3, are members of a Los Angeles party planning to enjoy a five months' European trip under the direction of Mrs. Cecelia A. White. Mrs. White is crossing for the ninth time, and is anticipating her twelfth consecutive season on the continent.

Members of the party are Mrs. W. F. Kennedy, Mrs. Waller Chanslor and sister, Miss Aldine Howell, Miss Edith Furrey, Miss Wood, Miss Florence Wood, Miss Kathleen Spence and Miss Bertha Bosbyshell, all of Los Angeles, with Miss Helen Evans and Miss Helen Prescott of Riverside.

Mrs. W. J. Chichester and daughter, Miss Katherine, now en route to the Orient, will join the party at Naples the latter part of May.

Mrs. Chanslor and Miss Howell left Sunday and will stop over a few days with Mr. and Mrs. Joe Chanslor in San Francisco. Mrs. White, accompanied by Mrs. Kennedy, Miss Spence and the Misses Wood, are leaving today over the Santa Fe, while Miss Furrey and Miss Bosbyshell will delay their departure until Saturday.

By way of the Azores and Madeira the travelers will approach Spain, where they plan to tarry three weeks. Then they will cross to Algiers, will visit Sicily and with delightful side trips will go on leisurely through Italy to Switzerland, Germany, Holland and Belgium, and after taking in the delights of Paris will go over to London, and after visiting the cathedral towns and the Shakespeare country will sail from Liverpool about September 1.

A feature of the trip will be the driving parties planned for Switzerland and about the Italian lakes.

Miss Mabel Brundige entertained yesterday at her home on Church street with a five-handed "500" party, the occasion being a compliment to her cousin, Miss Mamie Clossman of Zanesville, Ohio, who is making a winter visit to relatives in Los Angeles.

Assisting the hostess and her cousin in receiving were Miss Maude Fischer and Miss Crescentia Pughy.

Those who accepted invitations to the delightful affair were Mrs. Harry Carroll, Mrs. Don Keeler, Mrs. Mark Kelsey, Mrs. Stanton Folsom, Mrs. Robert Gail Hamilton, Misses Vira Bamford, Ethel Leavelle, Dixie Osborn, Caroline Blakey, Anna Boggs, Lulu Boggs, Pearl Thomson, Pearl Weisbrod, Florline Hammerman, Mae Gibson, Fannie Bristor, Helen Lotspeich, Helen Stocker, Vergil McGrath, Leo Arries, Laura Zerbe, Grace Zerbe, Maud Dixon Beattie, Rita Russell, Hazel Holcombe, Yerva Avery, Maude Clymer, Inez Chapman, Beatrice Cutter, Helen Olds of Tacoma, Lucy Wolcott, Dolly Silverberg, Jennie Mitten, Belle Mitten and May Flint.

Boyle Heights Methodist church was the scene last night of a pretty wedding, the principals being Miss Bess Phillips, daughter of Mr. and Mrs. M. C. Phillips of Carl Junction, Mo., and Harry Hancock.

The vows were pronounced by Rev. Alfred Inwood, with Rev. Fred Smith assisting. The bride was attended by her sister, Miss Bertha Phillips, Miss Milicent Hancock, Miss Ola Grant, Miss Mamie Sawyer and Miss Hester Pauling. Ralph Hornby stood with the groom, and the duties of usher were performed by Messrs. Percival Cowherd, Harry Dotson, Robert Tanner, Wanamaker Milton.

On their return from a short wedding trip Mr. and Mrs. Hancock will welcome their friends at 3121 Clinton street.

Mrs. Arthur Letts is entertaining with a luncheon Saturday at her home in Hollywood in compliment to Mrs. Thomas E. Murphy of Philadelphia, who, with Mr. Murphy, is registered at the Alexandria. Mrs. Letts' guests will later occupy boxes at one of the theaters.

Mr. and Mrs. Letts are also giving a formal dinner tomorrow night for Mr. and Mrs. Murphy, and later the party will come in to the theater.

Mrs. E. C. Iddings of South Union avenue is entertaining today with a luncheon and Kensington in compliment to Mrs. Francis Smart of Denver, who is the house guest of Mr. and Mrs. Clarence H. Pease.

Mrs. Lester Bennett of West Twenty-second street is complimenting Mrs. Smart with a luncheon Saturday.

Miss Elsie Coe, whose marriage with Frederick William Fabrick of Covina is to be solemnized the evening of March 31 in the First Congregational church, is to be special guest Saturday at a luncheon to be given by Mrs. Henry T. Hollingsworth of West Forty-fifth street.

The bride-to-be, who is the daughter of Mr. and Mrs. E. W. Coe of West Fifth street, will be attended at her marriage by Miss Sue Hunter, Miss Mabel and Miss Adda Barnes. Richard Brunges will stand with the groom.

Members of the White Party, Sailing Soon for Five Months in Europe

MRS. WALLER G. CHANSLOR AND THE MISSES WOOD, ELIZABETH AND FLORENCE, DAUGHTERS OF MR. AND MRS. C. MODINI WOOD

As Fashions Go

THE concession made in increasing the width of skirts is a welcome one, says an exchange, and has been eagerly acted upon. The Tanagra effect is not lost by the modification, for there is always a long line expressed by trimming that preserves it intact. The latest cry, however, is the moyenage drapery, which is made to serve as a compromise between the Tanagra and the tunic effects. It consists of a scarf either of a foreign material or of that of the gown, draped at knee depth or below, and knotted. The knot may be at the back, front or at either side, but while it confines the fullness and gives one more than ever the appearance of an Egyptian mummy, it is apparently loosely tied, and is very graceful. Panier effects grow in favor as they become more pronounced. One stunning model shows in its clever development a directoire skirt slashed up the center back and front and draped high, leaving long paniers, which are quite plain as far as the hips. Of course, there is an underskirt. It will seem very odd to be walking about with our feet tied together, but that is virtually what some of the extremists are suggesting, and the French designs indicate very emphatically that it is inevitable. It is not such a far call from the sheath, so a little further practice ought to make us able to take steps, if we do not succeed in acquiring a graceful walk.

WE grow like what we think of; so let us think of the good, the true and the beautiful.—Phillips Brooks.

It is a very homely girl indeed who cannot make herself beautiful.

So cheer up, my sisters!

The main thing about becoming beautiful is to understand your type—after that with a soft, low speaking voice and a moderate amount of tact any one can be charming.

A clear skin is easy enough to obtain. Any doctor will tell you that, and a soft skin of a good texture is merely a matter of hot water, castile soap and a good cold cream.

If your eyebrows are too heavy, snip off the superfluous hairs with the scissors; if they are too scant, touch them up with an eyebrow pencil. Use the powder that goes with your natural coloring, and dress to tone in with your hair and eyes.

There is hardly such a thing as a genuinely homely woman in this world, but there are a great many neglected ones.

If you really want to be beautiful make the most of what you have. The result will surprise you.

Blushing is a nervous habit that is likely to disappear of itself as one grows older. Sometimes a concentration of will can prevent it.

Massaging the little puffs under the eyes sometimes causes them to disappear. The finger tips may be wet with spirits of camphor, and the rubbing is gently done in rotary motion, taking care not to pull down any of the muscles.

It is practically impossible for an amateur to dye a switch to match the hair.

Chamois gloves are washed by squeezing in soapy water, rinsing well afterward. They must be rubbed between the hands from time time while drying, which will prevent their hardening.

It is the woman with the indented chest, the round shoulders and the lagging gait who counts her birthdays with cruel rapidity. At 30 she looks like 60, with all the varied meanings of the phrase.

Moral: Be careful of your carriage.

When one is dressed and it is inconvenient to wash an excellent lotion to have is 5 cents' worth of boracic acid dissolved in 10 cents' worth of alcohol.

This is perfectly harmless, and by rubbing the skin well with this, applied with a handkerchief, every pore will be cleansed and you will look and feel as well as if you had used the best soap and water.

This is almost indispensable when traveling.

To keep one's garments well pressed is half the secret of good dressing. A newly made garment, too, can be spoiled by careless pressing.

Every attention should be given to the pressing of seams in bodices, sleeves and skirt. They often need to be pressed over two or three times. In order to do the pressing in a business-like way, a good padded pressing board is necessary, and will be found most useful in a household where there is a family going out to business daily and who will often need their clothing repaired and pressed. The pressing board is quite easy to make.

First secure an old table top or a large piece of board (or keep a special table for pressing) and firmly tack over it, using strong linen thread, an old well washed piece of white sheeting, and keep laid away for use when wanted a large square of white twilled calico.

This is to be used when pressing any class of light colored goods, and for white or other light woolen material, or use when pressing a piece of the same stuff from which the garment is made. And see that you do not slide the iron over the seams as you would do in ironing laundry things. Put the iron down on the part to be pressed and take it up again. Continue to do this along the whole length of the seam till it is finished. This mode of pressing applies to all work connected with dressmaking.

Proposed Tariff Changes and Woman—Puffs-Gloves-Soap, Etc., "Ad Valorem"

MADAM, permit us to introduce Representative Sereno E. Payne of New York. You will have occasion to think often of Mr. Payne during the next few years. He is the author of the tariff bill that was introduced in congress the other day. You say you are not interested in the tariff bill? Oh, yes, you are. You may not think you are, but you are, just the same. Let us prove it to you. Now, there are those puffs you have been wearing for the past season. Oh, that's different, is it? Well, they are advanced from 20 to 25 per cent ad valorem. Ad valorem? Oh, that is a term used by tariff makers to impress the people with the importance of their work. Strictly speaking, it means "according to value." It is a term applied to a duty charged on goods according to their value at the place of shipment, as sworn to by the owners and certified by customs appraisers. All manufacturers of hair are in this ad valorem class, and they are all just as hard hit as puffs are. Then there are women's gloves. You thought they were high enough last winter, didn't you? But they were not. Congressman Payne says so in his bill. He is going to put a tax of $4 a dozen on imported gloves if he can manage it. Worse than that! Four dollars a dozen is to be the tariff on gloves that are only fourteen inches long. If you happen to need a fifteen-inch glove you will pay your share of 35 cents for requiring the extra inch. In fact, the tariff bill adds 35 cents an inch for every inch that the glove is in excess of fourteen inches. This, of course, is per dozen, not per pair. Thus one dozen sixteen-inch gloves would cost for import duty alone $4.70.

But perhaps you do not wear false hair or gloves? We will not insist upon an answer, at least not to the first part of the question. Certainly, though, you sometimes use perfumes? Well, the tariff on perfumes and all other toilet articles is to be increased, if the Payne bill passes, from 50 to 60 per cent ad valorem. That is from one-half to three-fifths of their value. Possibly you can manage to get along without perfumes and toilet articles, but you will certainly occasionally require a cake of fancy soap—for the guest room, you know. The new tariff greases the soap chute and permits of it being pulled up another notch—from 15 to 20 cents a pound. All these, you say, are luxuries? True they are. But how about feathers? You would not call them luxuries, would you? Well, feathers—no, they are not taxed on a pound basis!—feathers are raised from 15 to 20 per cent ad valorem. And how about figs, cocoa and pineapples? You use them occasionally? And never thought of calling them luxuries, did you? Cocoa goes up in various kinds of steam, according to the grade, the increase ranging from 4 to 7 cents a pound. Figs will go down one-half a cent a pound harder than they formerly did and pineapples will grow thicker skinned than ever when they hear that the tax on them is to be $8 instead of $7 a thousand. The real lemon is handed to us in the tax on the fruit of the same name. Lemon duty is not 1 cent a pound. You may have thought it was more than that when some friend gave you that last one, but that was pure imagination. Hereafter, if Mr. Payne has his way about it, the fruit will not be so common in this country. The duty is to be 1¼ cents a pound.

And then there are mercerized materials. The tariff committee, which knows everything, looked at them a moment and then pronounced a sentence of 1 cent per yard. If you can get a dress out of four yards instead of five you will save 1 cent tariff, plus what you save on manufacturers', jobbers, and retailers' profits. And that ought to be an item with any shopper.

But you say this is tariff schedule, not retail prices. You are right again, but if we tax fancy soap 20 cents a pound when it is imported, does it not follow that the soap manufacturer in this country will raise his price per pound just as much as he can and still undersell foreign soap? The advance on soap proposed by the new tariff is 5 cents a pound. Do you imagine that the home manufacturer will not take advantage of the opportunity and raise his price about 4.99 cents a pound? He would be a goose if he did not. And geese do not make soap.

Is there nothing on which the tariff is lowered? Certainly there is something on which it is lowered. There are "steel ingots, blooms, slabs, etc.," for instance. And there are boiler tubes and crosscut saws. But the joke of it all is that the duty is reduced on cash registers. What irony! They hand us cheaper cash registers in a tariff bill that is expected to increase the government's revenue by $10,000,000 a year! Let us all laugh—while we can.—The Woman's National Daily.

FEEDING THE SICK

A Breakfast Suggestion — Tips on Toast Making

We are stoves, and the food we eat is the fuel which furnishes the heat. If we eat too much the fuel will not burn so well, and the fire becomes choked.

If we do not eat enough the fire will also burn low.

Convalescent invalids sometimes have an abnormal craving for food. So care must be taken in such cases not to give them too much. On the other hand, they may not want to eat anything. So they must be tempted.

After the patient is bathed and the room aired, a nice, appetizing breakfast served, daintily, with just a small quantity of food, will stimulate him mentally and physically.

The following is a good breakfast:

Grapefruit.

Poached egg on toast or a soft-cooked egg or an omelet.

With tea or coffee or cocoa, whichever the patient is allowed to have.

Cut a grapefruit crosswise and serve one-half.

Take a sharp-pointed knife and cut the center out. Then cut the grapefruit around the outer edge of the pulp. Then cut between the sections, and with a knife or scissors take all the tough part out. Sprinkle the grapefruit with sugar and let stand ten minutes.

An orange may be prepared in the same way.

The toast should be made before the egg is poached.

Every patient will bless the woman who can and will make perfect toast.

Cut a slice of stale bread one-fourth inch thick. If it is moist let it dry in the oven.

A clear fire is necessary for perfect toast; also undivided attention.

It should be turned often until the toast is dried through, and it becomes an even golden brown, with no burned edges.

Perfect toast should not be thick and soft inside, but thin and crispy.

Make it round a little larger than the egg, butter it slightly and moisten with hot milk or hot salted water.

For the egg have the water boiling; put salt in it, and a greased muffin ring.

Drop the egg inside the muffin ring (which will keep the white together).

Put a cover over the pan and let it stand five or six minutes, or till the egg is set. Then remove the muffin ring. Take a skimmer or spoon and scoop out the egg. After the water has drained off put it on the toast, and garnish with a few pieces of parsley.

The egg should have a white film over the top, and the yellow showing through.

With the green of the parsley it looks good enough to eat.

If a soft-cooked egg in the shell is desired, have the water boiling; drop the egg into it; remove from the fire and let it stand covered six minutes. The white will be set and jelly-like, and much more digestible than a boiled egg.

For an omelet, get a small frying pan ready first and put one-half teaspoon butter in it.

Separate the white and yolk of one egg; beat the white till stiff; then beat the yolk and put in it one tablespoon of water, one-fourth teaspoon salt. Carefully and quickly fold the yolk of egg into the white. Put in the fryingpan and cook very slowly. The omelet will rise and become set on the edges. Then put it in the oven till the top is dry. With a knife loosen the omelet, fold in half and turn on a hot plate. Garnish with parsley. Put a hot bowl over the omelet, and take it at once to the patient.

It is very important to have the tray ready, as these dishes cool off quickly and are not good when cold.

Tea and coffee are stimulating and should not be given without the doctor's consent.

Cocoa is nourishing. It should be carefully made and well cooked.

Long cooking develops a better flavor and makes it more digestible.

One level tablespoon cocoa, one-half cup water, two teaspoons sugar, one cup milk. Mix the cocoa and sugar, add the water and boil directly over the fire five minutes. Then add the hot milk, cook in a double boiler one-half hour.

The cocoa will taste much better if it is cooked a long time.

Have the water freshly boiled, as water that has boiled a long time becomes flat to the taste.

Scald out the teapot. Put in one teaspoon of tea to one cup of boiling water. Let stand a few minutes and serve. (Do not boil it.)

First scald the coffee pot. Two level tablespoons coffee, one tablespoon cold water, one-half egg shell crushed, one cup boiling water.

Mix the coffee, cold water and egg shell. Then add the boiling water and boil three minutes. Add a teaspoon cold water and let stand to settle.

Do not pour the coffee out till the patient is ready to drink it.

The tray should be neatly set with a clean cover, napkin, knife and fork, two spoons, salt shaker, cup and saucer, a glass of water, plate for the grapefruit, sugar and cream, hot plate ready for the omelet or egg and a flower. Be attentive to the patient's wants, but do not watch every swallow. It is very hard to eat with a pair of anxious eyes following the descent of every morsel.—Maude Rhodes.

MUSIC

OSSIP GABRILOWITSCH

Ossip Gabrilowitsch, the Russian pianist who will appear in Simpson auditorium Friday night, has announced the following program:

Bach—Italian concerto: Allegro; Larghetto; Presto.

Schumann—Carneval: Preamble; Pierrot; Arlequin; Valse Nobel; Eusebius; Florestan; Coquette; Replique; Spinxes; Papillons; Lettres dansantes; Chiarina; Chopin; Estrella; Reconaissance; Pantalon et Columbine; Valse Allemade; Paganini Aveu; Promenade; Pause; March des "Davidsbundler" contre les Philistines.

Chopin—Twelve Preludes, Op. 28: C major, E minor, G major, A minor; F sharp minor, D flat major, B flat minor; A flat major, E flat major, C minor; F major, D minor.

Gabrilowitsch—Melodie E minor, Op. 8 (new).

Henselt—"If I Were a Bird."

Brahms—Rhapsodie Op. 119.

It is interesting to note that "The Tales of Hoffman," now being given by the Ferris Hartman company at the Grand opera house, was presented March 3 at the Manhattan opera house in New York with the following artistes in the cast: Dalmores, Renaud, Gillibert, Doria, Mariska-Aldrich, Espinasse, Trentini and Zeppilli. Conductor, Campanini. The occasion was considered one of the important events of the New York season.

Dalhousie Young's lecture recital, with Chopin as the topic, will take place in Symphony hall Thursday evening instead of Friday, as was first announced, the date having been changed on account of the Gabrilowitsch recital the following night.

AN IDEAL

This is the pride of the worker—
Neither the wages won,
Nor the tired repose when his labors close,
But the knowledge of work well done!

This was the pride of the Maker,
Who saw that it was good,
And fashioning man on His own great plan,
Instilled His own great mood!
—Charles Stephens in The People's.

The Theaters

Manager Oliver Morosco of the Burbank theater received a telegram yesterday announcing that the long feared consolidation of the managers of practically all the stock houses east of the Rocky mountains had been effected. By the combination the managers will save a tremendous sum annually in royalties and the usual agent's percentage will fade away. The agents fought the move bitterly, but it has been carried through to a cast-iron consolidation, with which playwrights will be compelled to treat in offering their plays for stock.

The Association of American Dramatists, now in process of formation, is being organized partially as an offset to the combination of the stock managers. The membership of the association will be open to both professional and amateur playwrights, and among other requisitions a demand for a minimum royalty of 5 per cent will be made. Mr. George Broadhurst, who is active in the formation of the new organization, says it is rapidly being made into a compact association and will constitute a strong defense for playwrights against what they deem managerial oppression.

The new organization of managers probably will not extend to the coast, as in nearly all the coast cities there are several competing stock companies, making the production of the same plays impossible.

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Richard Carle, who appears at the Mason this week in his newest musical comedy, "Mary's Lamb," now has ten farces, burlesques, skits and musical plays to his credit. The list of his stage compositions comprises "Mam'selle 'Awkins," "Way Up East," "The Children of the Get Dough," "The Tenderfoot," "The Maid and the Mummy," "The Mayor of Tokio," "The Spring Chicken," "Mary's Lamb," "The Hurdy Gurdy Girl" and "The Boy and the Girl."

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Lillian Burkhart (Mrs. George Goldsmith), a favorite in Los Angeles society and long well known on the vaudeville stage, will start this week for Denver, where she opens next Sunday for a tour of the Orpheum houses, going thence northwest for several weeks. It is probable that Miss Burkhart will be seen in Los Angeles at her home-coming in the summer. She had announced on her last appearance her final retirement from the stage, but the call of the footlights and decided inducements have prevailed and she will now make this "one more tour." She has a sketch in which most of the burden falls on her, and will give that as her vehicle this trip.

• • •

May Scott, the attendant in the women's retiring room at the Orpheum, who fell and broke her leg about Christmas time while on a visit to a hospital, is back at work again after three months of treatment. She has not entirely recovered, but is able to get about with the use of a cane.

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Arthur C. Aiston, author of "Pretty Peggy," is in Los Angeles and has concluded arrangements with Manager John Blackwood of the Belasco theater for the production of that play. Mr. Aiston is the author of "The Old Crossroads," "Shadows on the Hearth," and a number of other dramas, and also is negotiating with Oliver Morosco for the production of two of his pieces.

• • •

J. J. Backus, building inspector of Los Angeles, yesterday sent a letter to all theatrical managers in the city, ordering them to remove all picture easels from entrances, in compliance with the ordinance covering this matter.

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J. Bernard Dyllyn, the actor who made the song, "Never Take the Horseshoe from the Door," famous throughout this country thirty years ago, is in Los Angeles again after a long absence. Dyllyn played the old variety houses in San Francisco in the early days, and played with many of the old-time actors who afterward became famous. Among them were John McCullough, the tragedian, Thomas Keene, Lewis Morrison and Fred Levantine. Levantine was juggling a table at the time at the old Bella Union, but he later changed his name to Proctor, and he now owns a half interest in all the New York productions of Keith & Proctor. Dyllyn is making a big hit with a lot of local songs and gags. Clara Dagneau and her dancing boys are introducing some very clever singing and dancing. Kawana, Japanese juggler, presents some new and original juggling in a manner that wins him much applause. "Duffy's Daughter Kate," by the Empire stock company, is good.

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Alice Rose Eyton has written a play called "The Light in the Road," which has been accepted by the firm Sanger & Jordan of New York. Contracts have been forwarded to Miss Eyton for her signature, and in all probability a New York production is assured. Miss Eyton is a sister of Charles Eyton, assistant manager of the Burbank theater.

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At the performance of "Arizona," at the Burbank last night, a youth in the gallery almost spoiled the big scene where Chester Giblyn, the villain, glares hypnotically into Bill Desmond's eyes as they stand facing each other. "Bite him, kid!" yelled the irreverent person, and Giblyn almost did.

PERSONAL OPINION

A summer visitor who was trying a horse, the property of a New Hampshire farmer, with a view to buying him, noticed that after driving a few miles the animal pulled very hard, requiring a firm hand and constant watching.

"Do you think this is just the horse for a lady to drive?" he inquired, doubtfully.

"Well," answered the owner, with an air of great candor, "I must say I shouldn't really want to be the husband of the woman who could drive that horse."—Argonaut.

Mrs. Geneva Carroll of San Diego is visiting her sister, Mrs. E. F. Britton, 2673 Sichel street. Mrs. Britton is giving a select party in her honor this evening.

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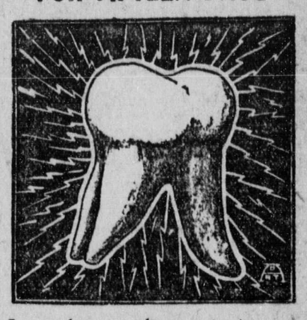

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GREAT BRITAIN SEEKS TO SOLVE BALKANS' PROBLEM

Ambassador to Vienna Discusses War Scare with the Austrian Minister

BERLIN, March 23.—Great Britain has undertaken to find a peaceful solution to the Austro-Servian conflict. Sir Fairfax Leighton Cartwright, the British ambassador at Vienna, has discussed the subject fully with Baron von Aehrenthal, the Austro-Hungarian minister for foreign affairs, and a formula acceptable to Austria has been found which is being communicated to the governments of Russia, France, Germany and Italy.

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