

At The Play=Houses

The Sergeant's Promotion

By M. QUAD

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It may have been known among the officers that she was coming—a blue-eyed, fair haired girl of eighteen from the east named Miss Bell—but the first we heard of it was when we went to the depot as an escort.

Miss Bell was a regular chatterbox. She couldn't understand the wide gulf separating officer from private, but in ignorance thought a soldier was a soldier, no matter whether he carried a saber or a sword. Being left alone with Sergeant Larkins for a few moments while the captain sent off a telegram for her, she did not hesitate to chatter away as if they had been formally introduced and had met before, and this action of hers was to have a strange bearing on after events. After a couple of days we noticed a change in Sergeant Larkins. He was a young man of thirty, well educated and evidently something above the common, and there were rumors that his father was a wealthy New Yorker and that the son had entered the army because of a quarrel between them. I repeat that we saw a change in him, and pretty soon it came to us that he had fallen in love with Miss Bell at first sight.

Miss Bell had been at the fort about a month when the Sioux on the reservation began to make trouble, and the Indian police reported that a number of them had broken away and were marauding in the foothills. Such stories were always afloat, and to credence was given them until some deed of violence had been committed. It had been planned by half a dozen officers and their wives to hold a picnic at the falls of Buffalo river, and so Sergeant Larkins and the same half dozen of us were again detailed. It was twelve miles to the falls, and the picnickers were loaded into two ambulances. There were five officers, seven ladies and three children, and the escort was ordered to keep them in sight.

From the first Sergeant Larkins sat apart from us and seemed moody and taciturn. There was no question but that jealousy was at work, and he hadn't the strength of mind to throw it off and realize the situation. We had many a wink and laugh at his expense, and yet we felt to pity him. We had been told to go up for the empty baskets at 4 o'clock, and the hour had just gone 2 when a fusillade of revolver shots, followed by the warwhoops of Indians, jumped every man to his feet. Ten seconds later we were following the sergeant up the gorge, and in five minutes we came upon the women and children hidden away among the rocks and stricken with terror. A quarter of an hour before the five officers had caught sight of a cub bear on the other side of the falls. They had gone up stream a few rods and crossed on a log, but the shots we heard had not been fired at the cub. A band of twenty or more renegades who were hiding in the foothills had discovered the picnickers half an hour before and were planning a wipeout of every soul when the officers moved. They played right into the hands of the red men. In their chase after the cub they left the falls half a mile behind, and as they came slowly back they found the Indians confronting them. There was but one course—to make a dash for it—and it was gallantly done. The Indians were too strong and too well posted, however. A lieutenant was dropped dead in his tracks and a major and a captain wounded.

The first move on our part, seeing that the women and children were safe, was to secure cover behind the boulders and open fire on the Indians. They had counted on a sure thing, and their yells of rage when they knew of our presence were loud and long. We had them between two fires, and yet so well were they sheltered that they had no means of knowing that they had only two unwounded men in front of them, armed with revolvers. The women told us about the officers going away in a body; but, although there had been severe firing, we hoped none of them had been hit. After we had fired three or four rounds apiece the sergeant called out to know how it was with the officers. The major answered, giving the names of the killed and wounded. Three of the five were behind the same boulder and could use their revolvers. It was a curious position in which the three parties were placed, but as the Indians were in such a strong force they could defend their front and rear at the same time. If we left cover to cross the creek we would be exposed to certain death. If they left cover to attack the camp we had only to shoot them down. What we feared was that they would get out of the trap by dashing upon the officers in front or working to the left and finally take them in the rear.

We solved the difficulty by sending one man back to the post for reinforcements, while we held the Indians off our fire. When the new troops came up we drove the Indians off and got the women and children and wounded officers safely out of it. It was generally conceded that Sergeant Larkins had put up the best fight of any one officer or enlisted man. The colonel recommended him for promotion, and then the secret came out that he had not only got a commission, but had got Miss Bell. But the best part of it was that Larkins was worth half a million in his own right.

TULANE THEATRE.

Much interest is being manifested in the engagement of the dainty operetta "Adele," which comes to the Tulane Theatre Sunday for a stay of one week, and which comes to New Orleans with the emphatic and unanimous endorsement of the press and public of New York city, where the piece has been running all season at the Longacre and Harris theatres.

"Adele," unlike many other musical offerings, does not depend upon a big chorus and ensemble numbers for its success, for be it known that the play

MARINES AT THE NEMO.

Arrangements have been made by the management of the Nemo to secure some of the talent of the regiment of marines now stationed at the Naval Station. As is usual in all large crowds of this kind and especially young men, there is quite a good deal of talent which is developed to a great extent for the fact that the men have plenty of time for practice and are encouraged by the success they usually make. The management of the Nemo has been lucky enough to secure a trio of these

CRESCENT THEATRE.

Seldom in the history of musical comedy has a more interesting story, more humorously told, been unfolded to the theatregoer than that contained in the musical success, "A Modern Eve," which opens a week's engagement at popular prices at the Crescent Sunday.

The story deals with the attempt of a strong-minded woman, who has assumed command of her own household, to rear her two daughters along her own uncompromising lines of marital rights for women. To her, tenderness in a woman is weakness; and love, a species of mental disorder. One of her daughters becomes an artist, the other a physician. The mother essays to be a Portia—a virago—like Portia, always ready to split hairs to turn the scales of justice so that the pound of flesh may be taken from next the masculine heart.

When love comes to the daughters of this modern Eve, the conflicting emotions implanted by nature and inculcated by early training give broad scope to witty epigrams and deftly turned phrases. The "Adam" of this modern Eve displays, while at home, about as much temperament as a bottle of milk, but when his forceful wife visits her club, he lies away to where the bright lights are only dimmed by dawn and indulges in flirtations which help to complicate matters considerably.

Edward Hume, who created one of last season's biggest stage hits, the chimney-sweep in "The Heartbreakers," has abundant opportunity for his delightful character comedy in the role of Casimir Cascadier, the henpecked husband of "A Modern Eve."

The wooing of the daughters, the repression of the father and the dominance of the mother are carried through two laugh-provoking and tuneful acts on a whirlwind of action by the large company. Among the song hits are "Good-bye Everybody," "You're Such a Lonesome Moon Tonight," "Rita, My Margarita," "Hello, Sweetheart," "Is the Girl You Married Still the Girl You Love?" and "I'm Leaving Home, Papa." The famous Princess beauty chorus and the sensational Dancing Four are a part of the big organization.

ORPHEUM THEATRE.

Next week's program promises us a bill of exceptional merit. First of all there will be two headliners, both of which are among the best of their class. The numbers are: S. Miller Kent and company in "The Real Q," the Raffes of vaudeville. Robert I. Dalley, in the nonsensical skit, "Our Bob," by Mack & Orth. "Romeo the Great," most marvelous of intelligent chimpanzees, illustrating the great Darwin theory, "The Missing Link." Julius Tannen, chatterbox. Sons of Italy, Lyons & Yosco, the harpist and the singer. The Misses Dagwell, historical cycle of songs. Paul Gorden, "The Wire Wonder." Orpheum concert orchestra, finest in the South. Motion views, select subjects.



"A MODERN EVE"—CRESCENT THEATRE, SUNDAY MATINEE.

itself is one of the cleverest comedies seen in many a day, and would undoubtedly be a big hit even if it had no musical numbers at all. But it has twenty-two and each and every one of them is of the whistly sort.

The book and lyrics are by Paul Herve and the music by Jean Briquet, and was adapted for the American stage by Adolf Phillip and Edward Paulton, who so successfully made the English version of "Alma."

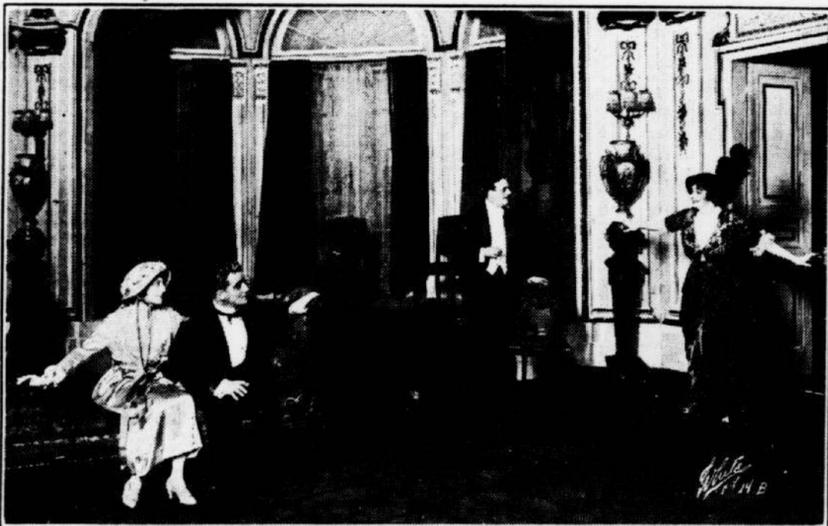
The plot of "Adele" deals with a young girl who is too young to marry without her father's consent and who is in love with a man her father does not approve of, because he is the son of his rival in business. Consequently

young men who will give some performances at the Nemo.

Several of these men have had professional experience also and are members of the Marine Corps, not from the fact that they desire that as their profession, but merely as an experience to be used later on in their actual profession of stage life.

No doubt a good many of the local boys at the Naval Station will be at the Nemo to hear and see their comrades appear before an audience other than their colleagues. Thursday, Friday and Saturday are the days set aside for their appearance.

RENECKY SELLS THE FAMOUS ELK SKIN SHOES.



SCENE FROM THE EXQUISITE FRENCH OPERETTA, "ADELE," WITH TWENTY-TWO SONG HITS AND A BEAUTY CHORUS—TO BE SEEN AT THE TULANE NEXT WEEK.

she prevails upon her friend Myriamne to help her out of her plight. Myriamne is in love with the Baron Charles de Chantilly, a nobleman without funds, but cannot marry him without losing her dowry in her late husband's estate, he having stipulated in his will that if she marries his estate is to be given elsewhere.

Myriamne prevails upon the Baron to marry Adele, and leave her as soon as the ceremony is performed; Adele can then divorce him, and as a divorcee, marry the man of her choice. The scheme fails because they fall in love with each other, and Myriamne and Robert Freber, Adele's former sweetheart, are left to console each other. There are many bright lines in the dialogue and many laughable situations

JUVENILE BASEBALL.

With the score 5 to 5 up to the last inning, the Algiers Cubs started a batting rally and won their third straight game of the season by the score of 13 to 6, at City Park, last Sunday evening.

that are brought about in the most natural manner.

The cast engaged is one of the best ever sent out of New York and includes Carolyn Thomson, John Park, Nannie Flack, Alfred Kappler, Lottie Vincent, George O'Donnell, Ralph Bairn, Jules Epally, Lawrence Knapp, and others. The scenic investiture and costumes are the most gorgeous seen in many a day.

"WITHIN THE LAW."

The American Play Company's production of "Within the Law," Bayard Veiller's exciting new play of modern American life in a large city, which is the current dramatic sensation of New York and Chicago, is one of the important attractions announced for early presentation at the Tulane.

RENECKY SELLS THE FAMOUS BUSTER BROWN SHOES FOR THE CHILDREN.

IN THE KITCHEN AND PANTRY

LAMB stewed with tomatoes makes a savory dish for this season of the year. Tomatoes are plentiful now and should be made use of by the economical housewife. Whole wheat bread is both healthful and palatable and should take the place of the usual light bread. If you care for squash, you will find it a valuable suggestion of the season.

DINNER
Roast Beef and Beef Soup
Lamb Stew with Tomatoes, Baked Potatoes,
Cheese, Beef Salad, Crackers,
Coffee.

DINNER
Pot Roast of Beef, brown gravy,
Baked Potatoes, Summer Squash,
Rice Border with Fruit,
Tea.

DINNER
Cabbage with Salt Pork,
Baked Potatoes, Stewed Tomatoes,
Peach Cobbler with Cream,
Coffee.

Lamb Stewed with Tomatoes.
Stew good sized pieces of lamb in good gravy for half an hour, skim off the fat and lay it on a hot dish. Cover it over with tomato sauce and garnish round with fried tomatoes and croquettes. Pour round it some of the gravy that the meat was stewed in.

Whole Wheat Bread.
One quart entire wheat flour, one tablespoonful of lard or butter, one teaspoon of salt, one teaspoon of sugar, half cup of boiling water poured onto flour; stand until blood warm, add one-quarter cake of yeast and make into a stiff dough. Knead over night and make into loaves and bake after the loaves have risen twice their size.

Squash.
To prepare for the table, wash the squash, cut into small pieces, and either cook in boiling water or steam it. It will cook in boiling water in half an hour. It takes about an hour to cook it in the steamer. The cooked squash is mashed fine and seasoned with salt, pepper and butter. This method gives a delicate flavored but rather watery dish.

Rice Border with Fruit.
Have ready a kettle of boiling water, drop into it a half pound of well washed rice and boil hard for five minutes. Drain, turn the rice into a double boiler, add a pint of milk and two tablespoonfuls of sugar and cook, stirring occasionally until the milk is absorbed. Pack into a slightly buttered border mould and set away until cold, then turn out on a large platter. Press enough berries (or fruit of any kind) to give a scant cupful of juice; add sugar syrup to sweeten, and with this taste the rice until it has absorbed most of it. Fill the centre with whole fruit, heap some stiffly whipped cream on top and send to the table.

Cabbage Cooked with Pork.
For a small head of cabbage use about one-half a pound of mixed salt pork. Boil the pork gently for three or four hours. Prepare the cabbage as for plain boiled cabbage. Drain well and put on to boil with pork. Boil rapidly for twenty-five to forty-five minutes. Serve the pork with the cabbage. The vegetable may require a little more salt.
Smoked bacon or ham may be substituted for the pork. Cabbage may be cooked in water in which corned beef was boiled.

Peach Cobbler.
A deep peach pie—called cobbler—requires a rich, short crust. Peel the peaches whole and pack closely together in a deep dish, adding a few extra heated in the centre. Sprinkle thickly with sugar mixed with a tablespoonful of flour. Cover the top with the crust, make a dent in the centre and bake in a moderate oven.

IN THE KITCHEN AND PANTRY

CREAMED Hamburg steak is preferred by many to the ordinary Hamburg. Princess potatoes are crisp and delicious. An English salad of tomatoes is recommended.

Creamed Hamburg Steak.
Shape the steak into small, thin, flat cakes and fry in enough bacon fat to prevent burning.
Mix to a paste one tablespoonful of butter and one tablespoonful of flour with salt and pepper and add to the juices in the pan; gradually add one-half cup of milk.

Spaghetti with Cream Sauce.
Boil one-quarter of a pound of spaghetti twenty minutes in salted water, then dip in cold water to separate it. Make a sauce of one cupful of milk, thickened with one tablespoonful each of flour and butter melted together, grate a little cheese in it and stir in the spaghetti. Heat thoroughly and serve.

Tomatoes make a delicious salad in conjunction with cucumbers. Skin and slice the tomatoes, peel, slice and drain part of a cucumber and chop a few fresh leaves of mint.

Tomato Salad.
Arrange the slices of tomato together round an entree dish; on each slice of tomato lay a slice of cucumber, and over the cucumber sprinkle mint chopped and well seasoned. Prepare half a pint of mayonnaise sauce, add to it two ounces of mushrooms and two shallots, which have been cooked in sherry, after being chopped and allowed to go cold, also a teaspoonful of chopped mint and two of cucumber.

Place the prepared mayonnaise in the centre of the tomatoes, and garnish with hard boiled egg and strips of anchovy.

TULANE THEATRE

Beginning March 22
Matinees—Wednesday and Saturday
Biggest Musical Hit in Ten Years
"ADELE"

CRESCENT THEATRE

Beginning March 22
MATINEES—SUNDAY, TUESDAY, THURSDAY AND SATURDAY AT 2
MODERN EVE

Orpheum Theatre

PHONE MAIN 333
International Vaudeville
Afternoon Performance at 2:15 Evening Performance at 8:15
PRICES NIGHT—10, 25, 50, 75, Box Seats \$1.00
MATINEE—10, 25, 50, Box Seats 75.

Nemo Theatre

HIGH-CLASS MOTION PICTURES AND POLITE VAUDEVILLE.
Prices 5c Sunday 10c
Opelousas Ave., Bet. Bouny and Powder Streets.

MARKET THEATRE

NEXT TO FOTO MARKET—THE ALGIERES FAMILY RESORT.
HIGH CLASS VAUDEVILLE AND MOTION PICTURES. TWO PERFORMANCES EVERY NIGHT
WEEK NIGHTS 7 and 8:30, P. M. SUNDAY NIGHT 6:30 and 8:30 P. M.
PRICES—Week days, to all 5 cents. Sunday, Adults 10c; Children 5c.

Algiers Theatre

Moving Pictures and Polite High Class Vaudeville
Two Shows Every Night. Three on Sunday
Prices for Children all the time 5 cents.
Prices for Adults, 5 cents; except Sunday, 10 cents.

CERTIFICATE OF INCORPORATION OF THE COQUILLE FILM COMPANY.
State of Louisiana, Parish of Orleans, City of New Orleans.
Be it known, That on this 9th day of March, in the year one thousand nine hundred and fourteen, before me, Herbert W. Kaiser, a notary public, in and for the parish of Orleans, State of Louisiana, duly commissioned and sworn, and in the presence of the witnesses hereinafter named and undersigned, personally came and appeared the persons whose names are hereunto subscribed, all above the full age of majority, who severally declared that, availing themselves of the provisions of the laws of this state relative to the organization of corporations, they have formed and organized, and by these presents do form themselves and of those whom they represent, into a corporation, to be known and body politic in law for the objects and purposes, and under the stipulations and agreements hereinafter set forth and expressed, which they hereby adopt as their charter.

Article I. The name and title of the corporation hereby formed is declared to be "Coquille Film Company." Its domicile shall be in the city of New Orleans, State of Louisiana, and it shall have and enjoy succession by its corporate name for a period of ninety-nine years from and after the date hereof.

This corporation shall have power and authority to contract, sue, and be sued in its corporate name; to make and use a corporate seal; to receive, hire and purchase real and personal property and to sell, mortgage or pledge the same; and to borrow money and issue bonds, notes and other obligations. All citations or other legal process shall be served upon the president, and in the event of his absence or inability to act from any cause, the same shall be served upon the vice president or secretary-treasurer.

Article II. The objects and purposes for which this corporation is organized and the nature of the business to be carried on by it are hereby declared to be: To make, buy, sell, import, export, lease and exhibit motion pictures and motion picture film of every kind and description, educational, civic, industrial, photographic, or any other kind which might be desired by this company; to buy, sell, export, import, own, lease or otherwise acquire the necessary chemicals, screens, drugs, cameras, and apparatus for the taking, developing, printing, finishing and exhibiting motion pictures; to buy, sell, own, lease or otherwise acquire houses in which to exhibit motion pictures; and to do any and all things related to the making and the exhibition of motion pictures.

Article III. The capital stock of this corporation is hereby fixed at the sum of fifty thousand dollars, divided into and represented by five hundred shares of the par value of one hundred dollars. This corporation shall commence business as soon as three thousand dollars of its capital stock shall have been subscribed.

Article IV. All the corporate powers of this corporation shall be vested in and exercised by a board of three directors, to be composed of stockholders, two of whom shall constitute a quorum for transacting all business. The board of directors shall be vested with full power and authority to make all contracts, purchases, and sales, and to adopt all things necessary in the transaction of the business and affairs of the company. Any vacancy occurring in said board shall be

filled by the stockholders in the manner as provided for in the election of directors.

The first board of directors shall be elected as follows: Within ten days of the filing of this charter the holders of common stock shall meet and duly elect three of their number to act as directors; these directors shall hold their offices until the third Tuesday in January, 1915, or until their successors are duly elected and qualified.

On the third Tuesday in January, 1915, and annually thereafter, an election for directors shall be held at the office of the company, under the supervision of the president, and the directors then elected shall take their seats immediately and shall hold office until their successors are duly elected and qualified. Each board shall elect its own officers, which shall consist of a president, a vice president and a secretary-treasurer.

All corporate elections shall be by ballot, and a majority of the votes cast shall elect, and each share of common stock shall be entitled to one vote either in person or by proxy.

Written notice of elections shall be given to each stockholder by the secretary-treasurer at least ten days prior to elections.

Article V. The officers of this corporation may be changed, altered, or modified, or this corporation dissolved, with the assent of three-fourths of the stock present or represented at any general meeting of the stockholders convened for that purpose after thirty days' prior notice of such meeting shall have been given by publication in one of the newspapers published in the City of New Orleans by five publications during said period, and such changes as may be made in reference to the capital stock shall require in addition ten days' notice in writing to each stockholder.

Article VI. Whenever this corporation is dissolved, either by limitation of its charter or from any cause, its affairs shall be liquidated by three commissioners to be appointed from among the stockholders at a meeting of the stockholders convened for that purpose after ten days' prior notice shall have been given by publication in one of the newspapers. Said commissioners shall remain in office until the affairs of said corporation shall have been fully liquidated. In case of the death of either commissioner, the survivors shall continue to act.

Original Signed: H. W. KAISER, Not. Pub. Witnesses: R. L. Boston, Edna E. Rebag. L. the undersigned, Recorder of Mortgages, in and for the Parish of Orleans, State of Louisiana, do hereby certify that the above and foregoing act of incorporation of the Coquille Film Company was this day recorded in my office, in book 119, folio 110, City of New Orleans, March 11, 1914. EMILE J. LEONARD, Dy. Rec. A true copy of original on file and in my notary office. H. W. KAISER, Not. Pub. Mch 19-26-Apr 2-9-16-23