



PLAYS AND PLAYERS

A POPULAR ACTRESS



Miss Maude Adams, now starring in New York city as Chicot, in the new play, "The Jesters."

SAM BERNARD'S "FIRST NIGHT."

How the Popular Comedian "Broke into the Business."

Sam Bernard, sitting with a group of friends several nights ago, told how he "broke into the business." It was in Hoboken that the event occurred, and the place was a beer garden where the admission was two beer checks. He worked just five minutes, was paid a dollar and was "fired." "My brother Dick and myself," said Sam, "applied to the Dutchman who ran the beer garden and he asked me how much I wanted. Thinking he meant me individually I said \$20 a week and he replied: 'Put it in the book.' The book was like a contract and he handed it to me so I wrote: 'Bernard brothers, \$40 a week.' Some one called him as I handed him back the book so he didn't notice the change for the team. That night Dick and I carried our trunk over the Barclay street ferry and reported for work. Our trunk consisted of one single, done by myself and two doubles done by the two of us. I had just finished my single act when the Dutchman came running into our dressing room—it was up in the attic and lighted by a little lamp—and shaking his fist in my face yelled: 'Get out of here, you cheat; \$40 a week for a couple of shiners like you. Get out before I chuck you both in the street.' Well that let us out. He handed me a dollar—a trade dollar at that—and Dick and I, carrying the trunk between us, walked to the Barclay street ferry. It was midnight when we reached New York and we hadn't carried the trunk more than two squares before we were arrested and taken to the station house on suspicion of robbery. We had to open the trunk and show the sergeant our makeup before we were released. Every cop we met after that wanted to pinch us, so we kept the trunk unlocked and ready to open upon challenge. We finally reached home at 4 a. m., sadder, but wiser boys."

Charles Frohman will have "The Morals of Marcus" translated into Esperanto and announces that he expects to present Miss Marie Doro in the international language version of that comedy in Berlin next August. This will be the first play to have the distinction of translation and presentation in Esperanto.

THE BRAVE DRAMATIC CRITIC.

Omar, the Old Persian Poet, and the Shah.

During William Archer's American visit a young actress, at a dinner, congratulated the noted dramatic critic on the unswerving fairness of his reviews. "And it is hard, it is even cruel, sometimes, isn't it, to be fair?" she said. "Yes," said Mr. Archer, smiling, "to be fair is sometimes hard and cruel, and sometimes it is rash. The unswerving fair critic often takes up his pen with the shrug of Omar, the old Persian poet. You have heard of Omar's shrug? No? Well, it was eloquent. The shah one day sent for the old poet. 'Omar,' said he, 'I have written some verses. Listen and I will read them to you.' And he read the verses and in the ensuing silence looked at Omar anxiously. 'Well?' he said.

"'Heaven born,' said Omar, gently, 'each to his own calling. Scepter in hand, you are most wise, just, and powerful, but pen in hand—' Omar shook his head. 'Heaven born,' said he, 'such verses would disgrace a nine-year-old schoolboy.' His eyes flashing with rage, the shah shouted to his guards. 'To the stables with this old fool, and let him be soundly flogged.' Yet the shah, for all, respected Omar's judgment, and a week later he sent for the fearless and fair critic again.

"Another poem, Omar,' he said. 'A better one. I'm sure you'll think it is a better one,' he said, wistfully. And he began to read the second poem to the old man. But in the middle of the reading Omar turned and started for the door. 'Where are you going?' said the shah in amazement. Omar looked back and shrugged his shoulders. 'To the stables,' he answered, 'for another flogging.'"

GOSSIP OF THE STAGE.

A fine set of the first four folio editions of Shakespeare's plays which belonged to the late bishop of Truro will be sold in London soon. These folios are all in choice condition.

"Tom Jones," a musical play based on the more temperate episodes in Fielding's great novel of English life in the eighteenth century, was revealed in Chicago recently. The music is by Edward German. Miss Louise Gunning and William Norris are the principal members of the cast.

RAVIOLI IN ITALIAN STYLE.

This Delicacy a National Dish in the Sunny Kingdom.

Have a pound sifted flour on the molding board, form a hollow in the center, put in a teaspoonful salt and water enough to dissolve it, and six eggs. Work into a dough by pushing it from you with the palms of the hands. Knead into a ball. Wrap in a damp cloth and let rest for an hour and a half. Chop very fine half a pound of cooked chicken, three ounces cooked ham and half a calf's brain.

Add three egg yolks, two ounces grated Parmesan cheese, salt, black pepper, a little grated nutmeg and fine minced parsley.

Mix well, now divide and paste in two parts and roll down as thin as possible. Take one sheet of paste and with a tablespoon put in straight rows, two inches apart, a number of balls of the seasoned meat mixture, having them about the size of a walnut. Moisten these rows with a brush dipped in milk or water. Then lay the second flat of paste over the one with the meat, pressing between the rows so as to stick them together. Now with a pastry wheel, part all the little "balls" in squares, making of each one a ravioli. Range them on a small cloth and cover tightly. Fifteen minutes before serving plunge into salted boiling water, cook two minutes, then push back on the side of the stove to simmer five minutes longer. Drain on a cloth, then put them in layers in a deep dish, spreading grated Parmesan cheese between the layers. Moisten with four tablespoonfuls beef broth, or oyster, diluted with a pint of tomato catsup. Strain over them two tablespoonfuls melted butter and serve with a tureen of rich beef broth.

Economize on Table Linen.

The wise housekeeper of today uses dollies instead of tablecloths, says the Delineator. Instead of using a large tablecloth three times a day it is better to have a square for breakfast and luncheon put on diagonally, or else a set of dollies, for either of these insure an attractive and also save laundering at least two large cloths a week. A few dollies or a square can be washed out and ironed with very little trouble whenever they need it.

With this partly-covered table there should certainly be a growing plant or fern for the center, no matter how simple it may be. After these things the china really does not matter so much, though for breakfast nothing is so charming as a set of blue and white, which may be picked up almost anywhere for a small sum. Graceful shapes can be easily found.

String Beans and Bacon.

When all the string beans one uses grow in a tin can, as they must this season of the year, a dish which makes them "go further" is worth knowing.

One housekeeper mixes the beans with bacon in a sort of hot salad.

To make it, fry a few slices of lean bacon until crisp, add two tablespoonfuls of vinegar, half a teaspoonful of salt, an eighth of a teaspoonful of pepper and one tablespoonful of finely chopped onions. Pour it over some cooked string beans, finely cut. A tablespoonful of finely chopped green pepper and parsley will improve it.

Irish Stew.

Irish stew is a capital dish, and when properly made is as appetizing as it is nutritious. But its appearance offends the superficial taste of a writer in one of the minor society papers, who condemns it in quite picturesque language. He writes: "Our aesthetic tastes are too little appealed to by what is set before us at luncheon and dinner. How apparent this becomes to all of us who have ever sat and goggled at the monstrous ugliness of that mound of bones in a grave of moist vegetation, known by the barbaric name of the 'Irish stew!'"

Salmon Croquettes.

Put one cupful of sweet milk on the stove. When near the boiling point stir to a smooth paste two tablespoonfuls of flour, put in the milk and stir till thick. Then set aside to cool. Add one can of salmon freed from bones; wash fine with fork two well-beaten eggs, one teaspoonful of salt, a pinch of pepper. Add thickened milk and one pint of bread crumbs. Mix well together. Form in small cakes and fry in spider in hot grease till a rich brown.

Smooth Gravy.

As soon as your meat has been removed from pan sprinkle your flour in, stir up smoothly, then add cold water, stir and bring to boiling point. If the meat is pork or mutton or any fat meat remove the surplus grease before putting in flour.

Old Curtains.

Old Swiss sash curtains when clean and mended make excellent sewing aprons. All they need is a tape run through the hem, and they are easily tied on when one is ready to sew.



FOR THE MORNING

PRETTY BREAKFAST CAPS NOW MUCH WORN.

Becoming Adornment for the Head Before the Hair is Elaborately Made Up—Lace and Ribbon the Materials Used.

Pretty and becoming as were many of the old-time nightcaps, the breakfast caps of today, built on much the same lines, are even more fascinating. For breakfast in bed or even in one's own boudoir a dainty cap of lingerie lace and ribbons is an attractive complement to the robe of embroidered crepe or satin, whether or not it is fashioned of the same material as the negligee gown with which it is worn. To don such in the morning before the hairdresser has appeared a little cap of this sort is almost a necessity, while to put on before there has been time to dress the hair properly for the day, with all its combs and pins, the cap will prove so intensely becoming as to cause all possible defects to be at once disguised.

There are many models from which to select in the breakfast caps, all more or less elaborate and all somewhat difficult to make up without a model to copy pieces of fabric, but for the ambitious nothing is impossible. Many models are made like the majority of infants' caps, only of course more elaborate, with large ribbon bows and soft ruchings and ruffles of lace.

Perhaps the easiest model of all to

KEEPING LINGERIE IN ORDER.

Have Separate Compartment for Each of the Articles.

Can any girl imagine anything more attractive than to pull out a linen drawer and see nice little stacks of dainty white lingerie with their pretty little ribbons tied in neat bows? There is something about dainty lingerie that appeals to every girl. No matter how careless she may be in other matters of dress, when it comes to underclothing she is generally neat and dainty. Of course, to keep lingerie crisp, like everything else, time and trouble are asked, and if it is not worth devoting an hour or two every week, and I am sure this will all answer "Yes." A neat way is to keep a little box, either a tinny or a plain one, and divide it into three or four small compartments, marking them "collar covers," "petticoats," etc.

Each week when the clothes go to the laundry take out the ribbon, roll it neatly on a piece of cardboard and put in the respective compartment.

If the ribbon is a bit soiled it is the question of a few minutes more to wash it out. It is not necessary to iron it. When the wash comes back go to the box and get each ribbon from its own compartment.

Fold the garment and put it in the drawer under all the others, as if this is not done it will be found that the two or three on top will soon wear out, as the ones below are never used.



The Toilet Table

Daily exercise with light dumbbells eventually cures round shoulders.

Some people wash the hair with tar soap after an egg shampoo, but the plain egg is cleansing and leaves the hair much softer than if soap is used with it.

Should the use of grease on the face have a tendency to produce superfluous hair it may be checked by mixing spirits of camphor with the grease or by occasionally rubbing it over the skin.

An excellent dandruff remedy is made by combining 60 grains of roscerin, one dram of ether, one dram of olive oil and six ounces of alcohol. Friction into the scalp every night and shampoo the hair with melted soap or eggs every week.

make up and one of the most attractive and becoming has a soft Turn o' Shanter crown with a wide lace ruffle all around and a large butterfly bow of bright-colored satin ribbon just in the center of the front.

Two and three-quarters yards of Valenciennes edging six inches in width are required for the ruffles, and the center or crown may be of plain or simple, of embroidered batiste of all-over and lace, or if the face cannot be watched in an atlover design the crown may be formed by joining together strips of insertion. The center or crown must be cut round and measure 18 inches in circumference. The joining of the ruffle to the crown can be hidden by a tiny ruching of tulle or lace or by a twisted roll of narrow ribbon, ending in two or more tassels in the front of the cap. In the back the full width of the lace is allowed to the ruffle, but in front a four-inch ruffle will be sufficient to fall between the eyes over the pompadour, the width being of course graduated easily between front and back.

A breakfast cap is of course most attractive when made of the same material with which the negligee is trimmed, but this is not obligatory, and the ribbons will always emphasize the color and style of the costume. If they receive most in profusion are most becoming, they must of course be employed, whereas where height of length are desired the wide satin ribbon may be wired so as to stand up well in place. A large flat bow of pink, blue or mauve satin ribbon, arranged in the center of the soft crown will perhaps give just the necessary flourish, but the color, kind and style of ribbons must always be left to be decided by individual taste, as by no means can the most satisfactorily becoming effects be obtained.

YOUNG GIRL'S EVENING DRESS.

Cream Silk Voile Material for This Pretty Costume.

This pretty evening dress is in cream silk voile. The skirt is pulled over into the waistband, except for a few inches where it is left plain. The feet are



turned up with a wide hem, and is trimmed above with three rows of lace insertion, the material being cut away from the back of the lace to leave it quite transparent.

The kimono bodice is also trimmed with lace insertion, is low in the neck, and has elbow sleeves gathered into bands of insertion edged with two tiny crosswise frills. Wide folded waistband of deep rosepink pane.

Materials required: 5 1/2 yards 46 inches wide, and about 22 yards insertion.

Aprons for Little Girls.

Aprons are coming in again for the girls and for others up to the age of 12 or 14, according to their development. After all, this must be taken into consideration in the selection of all girls' clothing at this critical age. French mothers are adopting the apron, making it up in all the fashionable lines. Some forms of it are real works of art in point of embroidery added to them, but others are merely "sensible" garments of plain, stout, easily cleaned material. The American mother, therefore, who adopts them for economy's sake, will find her children this year quite in the fashion.—Harper's Bazar.