

### A Lesson in Time

By J. K. MARSHALL

There was no more devoted and happy couple than the Wards, who had been married a few short weeks; but today Helen was not happy. This was due to the fact that she had taken the time this morning to review the events of the past few weeks. She knew that Bruce loved her dearly, and in his good-heartedness would deny her nothing to make her happy. But now she was to acknowledge he had one serious fault, which was a menace to their future happiness. His belief that it was his sole right to supervise everything about the household clashed harshly with her free and independent ideas.

Helen had religiously refused to allow these thoughts to enter her mind until last evening, when they had entertained for the first time in their new home. She had looked forward with much pleasure to this event, and thought with a touch of pride how Mrs. Warren would compliment her on the haven of delight that she and Bruce had created for their home. But what a bitter disappointment it had been to her as she stood by and heard Bruce, in answer to the many pleasant exclamations from the guests, as they viewed the furnishings, assume the credit to himself, in a proprietary manner, with not one word of praise for herself. The realization of this trait in Bruce had spoiled her evening, and she was unable to be the gay, light-hearted girl they had always known.

After the guests had departed Bruce had asked her what was wrong; but her efforts at an explanation only aroused in him a feeling of resentment. Her gentle remonstrance at his persistently ignoring her, not only in the selection of the household furnishings but their arrangement as well, had brought forth from him his declaration that he was master of his home.

She realized the futility of further discussion of this subject with Bruce, because she knew him to be too positive in his ideas. She thought over all this carefully, and made up her mind to change things. Yes, she would begin right now. She called her mother on the phone and asked her to go shopping with her.

Helen bought new silk covers for the round cushions, new curtains for the windows and a beautiful rich brown cover for the library table. She had wanted these things in the living room, when she was first married. Well, now she was going to have them. Mother had always selected these things at home. Other women planned the arrangement of their homes. So would she.

After they had tea, she left her mother and went home. Hurriedly slipping into her large blue gingham apron, she went to work. First, she took down the curtains in the living room. Mrs. O'Brien had cleaned the windows just two days ago, so she could now put up the new curtains. Then she opened her packages. "What a beautiful, rich golden brown," she thought, as she held the curtains up to admire them. "And how well they looked with the brown rug!" Soon the room took on a new, pretty effect. True, the curtains and other things that Bruce had bought were lovely, but they were not just what Helen had wanted; and then, she must show Bruce that she, too, could plan and furnish a room with excellent taste, and that it was her right.

Her work completed, she found it would be a little more than an hour before Bruce would be home. She would have plenty of time to dress and read awhile before starting to prepare dinner. She had just been in the sun parlor a few minutes, trying to become interested in a late novel, when Bruce arrived. She saw him coming up the walk, carrying a square white box under one arm and a long box in his other hand. "Flowers and candy," thought Helen. This had happened once before, when Bruce left the house in a bad humor after breakfast, because Helen had served bacon with their eggs, and Bruce did not eat pork "in any way, shape or form." Flowers and candy were his peace offering, which should cover any breach. Well, he must learn differently. She usually ran to the door to meet him, but today she pretended to be reading.

Bruce entered the house and, placing his packages on the table, he went to her quickly. "Helen, dear," he began, "I want to talk to you. It is about last night." Helen gazed at him in surprise. Why, what did it mean? This penitent tone from Bruce. And he had never before said he was sorry. Perhaps she had been too hasty about buying the new things for the living room. "Oh, Bruce, wait! I want to tell you about this afternoon. I—" She was interrupted by Bruce. "I have been a selfish cad. I know how you must feel about my selecting everything for our home, and trying to supervise their arrangement. But I must tell you how I came to realize this. This morning going to town Mrs. Warren and Mrs. Travers got on at Homewood. They took the seat right back of me. At

first I did not recognize their voices; then they mentioned your name." Bruce paused, made another effort, then went on. Mrs. Warren was then saying some nice things about you, when Mrs. Travers remarked: "What a pity she allows her young husband to run everything. Why, when you asked her where she bought her pretty cushions and the reading lamp, she looked confusedly at her husband and he had to answer. I should hate to think that I would ever become a nonentity in my home. I wonder how such men would feel if their wives interfered in their business? I, well, I was furious. I couldn't bear to hear any more, but when I got to the office and thought things over, I knew that Mrs. Travers spoke the truth. Oh, please don't cry, Helen." And Bruce dropped his head on his hands. "To think that I should ever give anyone cause to say those things and to pity the dearest girl in the world."

Helen dried her tears. She was hurt, and she knew what Mrs. Travers said was true, but how dared she speak that way and how humiliating for poor Bruce. "Bruce, you have never given any one reason to pity me. Don't say that. And, even if Mrs. Travers did suspect, she doesn't belong here. As you know, Mrs. Warren is my dearest friend, and I have no doubt that if you had heard the rest of their conversation you would have heard Mrs. Warren telling her, kindly but firmly, that she knew us to be the happiest of couples, and that she just imagined those things. Mrs. Warren never speaks unkindly of anyone, nor lets a chance go by to say something nice about one when another in her presence makes disagreeable remarks."

Bruce lifted his head. "Well, from now on things will be different. I have been brought to my senses. If I had only listened to you when you talked of those things, instead of being so sure I was right, in my own way. I wonder that you didn't—" "I did, this afternoon," Helen interrupted, leading him out to the living room. "And, oh!" and her face lit up. "Why, Bruce, Mrs. Warren and Mrs. Travers came into Gambles' just as I was buying these new curtains and cushion covers."

"Thank heaven for that!" muttered Bruce. "They are a great improvement to the room, Helen, and from now on, you—" "No, not just me, Bruce dear—us," Helen said, softly, as she slipped into his arms. "I hope I have learned my lesson in time," murmured Bruce, as he bent his head down to kiss "the dearest girl and wife in all the world."

### COMING CHANGES IN JAPAN

Many Symptoms That Revolution, Probably Peaceful, Is Due in Land of Chrysanthemum.

In the kingdom of the Chrysanthemum there are symptoms which cause observers to pause. All over the country small groups are forming—not of labor men—but of intellectuals—of students with a fair admixture of the middle and even of the upper classes. There is something coming in Japan—a great change—no man yet quite knows when it will come or whether it will go—some call it revolution others restoration. Another symptom is the attitude of the Japanese woman. The Japanese woman is thinking and acting; did she not start the rice riots one year ago? Religious movements have been started within the last 50 years with Japanese women—women of the people—at their head. These movements have millions of adherents. There outside of Kyoto what is that growing conglomeration of buildings? Actually a city of refuge to which Japanese of all classes are coming, selling their possessions and coming—extraordinary as it may sound—as to a sanctuary in prevision of the times to come. In the midst of the city is a strange-looking structure built in readiness for the emperor. Much may happen in Japan, but there is nothing to show that ties 30 centuries old—between sovereign and people—will snap. The bonds are religious, far more than political, and the revolution or restoration to come is economic, not constitutional.—Christian Science Monitor.

**His Misapprehension.**  
"Hi! Whur ar I at?" feebly demanded Mr. Gop Johnson of Rumpus Ridge, Ark., after the accident. "What's been coming off around yur, anyhow?"

"You drove onto the railroad crossing just in time to be struck by the flyer," replied the physician. "The engine demolished your wagon, and—" "Aw, that's it? Must have sorter knocked me plumb out of my head for a spell, for I shore thought my 14 children had mobbed me for something or nuther they didn't like."—Kansas City Star.

**The Psychology of It.**  
"How do you like your new neighbors?" "All right. The first thing they did was to borrow our lawn-mower." "Have they returned it?" "Not yet, and I hope they'll keep it. Then they'll be careful not to use it early in the morning or at any hour when it would attract my attention unduly."—Boston Transcript.

**Regal Paraphernalia.**  
"Jack told me I was queen of his heart."  
"Well?"  
"I asked him where the crown jewels were."

## WRAP AND SCARF

Fur Coatees and Capes for Wear With One-Piece Gowns.

Seasonable Dresses Built on Lines That Form Admirable Background for Peltry.

For wear with the one-piece gown furriers are providing an attractive lot of coatees, short wraps and scarfs. The street gown of the season is built on such simple lines and in such rich fabrics that it forms an admirable background for a jaunty little wrap or a graceful scarf of luxurious fur.

Velvet, duvetyne or gabardine are the fabrics used for the modish street frock, which is built on the simplest lines. Duvetyne in neutral shades and occasionally in green, sapphire blue or Pompeian red is fashioned into expensive frocks on which embroidery may play a small or large part, or they may be guiltless of trimming beyond a binding of matching grosgrain ribbon.

The velvet gown is also procurable in color, but is easily more effective and beautiful in black, as often as not without a vestige of trimming. A bit of color is sometimes introduced at the girdle or about the neckline. In one black velvet dress this takes the form of a rope of floss silk in coral which is fastened by means of couching stitch to the fabric. A few of the street gowns have the novel touch of high collars and there are long sleeves, but not on the same model. In many instances the hip line is built out by means of cartridge plaits or by setting on the skirt fullness in a series of larger loops.

To wear with these frocks out of doors there are very short fur jackets, a bewildering number of little wraps which are neither coat nor cape, but a sort of link between the two, a variety of capes in the proper sense of the term, collars which are so large as to make it doubtful whether they are collars or capes, and splendid straight scarfs of great length and width as well as those of more moderate size.

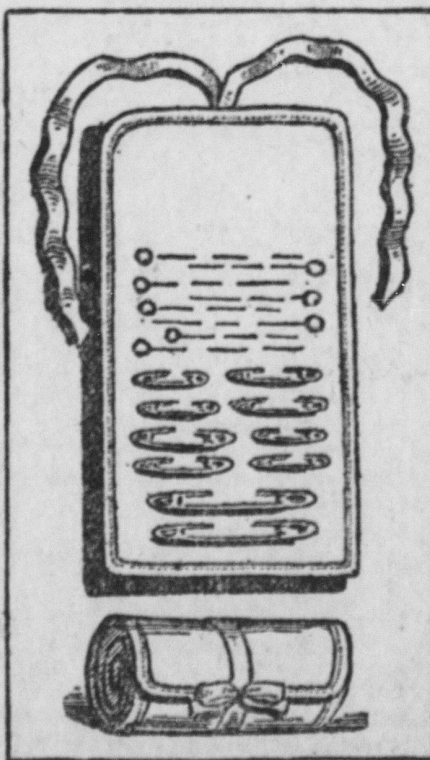
It must be said that the little fur coatees are distinctly youthful garments designed expressly for the slim and graceful girl.

They have a shortening and broadening effect on the figure which is not desirable for the wide-hipped woman. She would make a much more satisfactory investment in one of the long straight scarfs or the irregular capes. The short fur jacket often has a loose back and a belted front or is loose all round and one short model has a pinched-in waist with a rippled plenum quite in the manner of long ago.

### HOME-MADE ROLL-UP PINCASE

Holder That Can Be Easily and Quickly Constructed; Keeps Pins in Good Condition.

The ordinary pin cushion is not a very satisfactory article for holding safety-pins, long glass-headed or other kinds of fancy pins. A case of the nature illustrated can be easily and quickly made, and in it all kinds of pins can be kept in a nice and bright condition. It is merely composed of a piece of strong silk, lined with soft washleather and bound at the edges with narrow ribbon, and at the top



Roll-Up Pincase.

ribbons are sewn on. It can be made in any size and it rolls up from the bottom and ties together in the way shown in the sketch. When the case is open any particular kind of pin can be selected in a moment, and kept in this case they will not become dull and dusty, as they do sometimes when exposed to the air.

This case could be carried out with other materials if preferred, and it would be equally useful made of art serge and bound with narrow ribbon and lined with fannel or any other soft material.

**Piecing Fur for Trimming.**  
Try the use of mending tissue when piecing together small scraps of fur for trimmings. That is what one woman did who found it quicker, and that it proved quite strong enough for the purpose.

### STYLISH COAT OF MOLESKIN



Moleskin has that soft suppleness that lends itself so admirably to the loose-fitting coats that are fashion's favorites this season. This model combines grace, style and comfort.

### PARIS BRASSIERES OF LINEN

New Type of Undies Comes in Flesh Tint or Ivory White With Elaborate Trimming.

For wear under sheer blouses of georgette and chiffon there are new brassieres of linen in flesh tint or ivory white, with elaborate trimming of real fllet or cluny lace. These brassieres fit neatly and have shoulder straps of lace insertion or of ribbon. They come in straight-across styles, like the silk and ribbon brassieres, and in a V-shaped cut for wear with décolleté evening gowns. They launder beautifully because of their linen background and substantial lace trimmings and are, at any rate, the very latest thing in French undies. They fit better, too, than flimsy brassieres of crepe de chine or satin and retain their neat lines through innumerable launderings.

For the stout woman there is a diaphragm reducing brassiere that is excellent. Around the waist goes a broad strip, pointing sharply upward at center front and back. Light boning is put in this strip which helps to keep the back flat and the diaphragm from bulging out above the waistline. Above the boned belt, shaped sections of linen support the bust, and give good lines over the shoulder-strap blades at the back; and slender shoulder-straps of ribbon hold up these linen sections. The best models are daintily trimmed with narrow fllet or crochet edging.

### GIRLS' FROCKS TO BE SHORT

Designer Insists That Up to Ten Years No Child's Dress Should Be Below Knees.

A great deal of satin and taffeta is being used for children's dresses and there seems to be a leaning to dresses that are a trifle short-waisted, especially for the younger girls. Little girls' dresses show skirts of comfortable width and they are decidedly short. One designer openly insists that up to the age of ten no child's dress should reach a bit below the knees. Guitape dresses are being shown, made usually of serge. They are not merely suspender frocks, but have quaint little low-necked pongee in a favorite material for the accompanying gumpie, although white lingerie materials may be used and some bright-colored silk gumpies appear.

Girls of over ten are smartly dressed for school in plain or plaid wool skirts and comfortable smocks or middies.

### IN FASHION'S REALM

Stockings usually match the dresses. The new cape coats often have deep yokes.

Wraps of fur are fashioned on simple lines.

Flare collars are among the new fashions.

More silk appears as ruffles on georgette dresses.

Many of the new skirts are plaited about the waist.

For evening wear white gowns are touched with silver.

There is a tendency to wear the hat tipped on one side.

A circular black veil has a wide border of cotton threads.

For sheer grace there is no material equal to duvetyne.

Deep bands of lace finish the bottoms of evening capes.

Short, Full Tunic. Many evening gowns feature the short, full tunic.

# The KITCHEN CABINET

In all the affairs of human life, social as well as political, I have remarked that courtesies of a small and trivial character are the ones that strike deepest to the grateful and appreciative heart.

—Henry Clay.

### INEXPENSIVE DISHES.

Inexpensive is an adjective which one uses these days with a large latitude as nothing, even the plebeian codfish, is inexpensive except by comparison.

**Baked Codfish.**—Take a package of codfish, soak over night, pour off water and parboil, then drain again and place in a shallow baking dish with just enough sweet milk to cover.

Add bits of butter and pepper with salt if needed, bake one and a half to two hours. Remove the fish and thicken the milk with flour. Cook well then add the fish and serve.

**Brown Sugar Icing.**—Take a cupful of brown sugar and four tablespoonfuls of water, cook together until it makes a thread. Pour over the well-beaten white of one egg to which has been added one-fourth teaspoonful of cream of tartar. Beat until cool; flavor with vanilla.

**Egless Gingerbread.**—Warm together half a cupful of brown sugar and one cupful of apple jelly with a third of a cupful of shortening. Remove from the fire and add three-quarters of a cupful of sour milk, two and one-half cupfuls of flour sifted with one tablespoonful of ginger, the same of cocoa, one teaspoonful of cinnamon, one and one-half teaspoonfuls of soda and half a teaspoonful of salt. Mix and beat, pour into a buttered tin and bake forty minutes.

**Dried Apple Cake.**—Cook two cupfuls of dried apple until tender, then strain and cook them in two cupfuls of molasses (with spices to taste), for twenty minutes. Cream one-half cupful of shortening with one cupful of sugar, add two beaten eggs, three cupfuls of flour sifted with two teaspoonfuls of baking powder and a half teaspoonful of soda and the same of salt with two tablespoonfuls of milk; add the molasses and apples when cool, beat well and bake in a moderate oven.

**Tomato Pilau.**—Fry one quarter pound of bacon with one small chopped onion; when the bacon is cooked add a pint of tomatoes and salt and pepper and a half pound of well-washed rice. Stir the rice into the tomatoes when boiling hot, then steam until done.

**Eggs in Cream Sauce.**—Make a rich white sauce, using two tablespoonfuls of butter and one and one-half of flour cooked together, then add a cupful of thin cream and cook until smooth. Toast bread crisp and brown; butter well. Add two hard-cooked eggs, chopped, to the white sauce and pour over the toast. Serve at once.

There are lives that crowd Actions, pure, lofty, proud. Into brief years— Deeds that high-hearted men, Counting three score and ten, Read through their tears. —Margaret Preston.

### QUICK BREADS.

A hot gem or muffin, a crisp and golden corn bread, a popover or biscuit are all popular and always welcome breads.

**Bran Muffins.**—Take three tablespoonfuls of brown sugar, mix with a tablespoonful of shortening, half a cupful of salt, one cupful of sour milk, one-half teaspoonful of soda, a cupful of flour and two cupfuls of bran. Mix well and drop in well-greased muffin pans. This makes ten good-sized gems.

**Southern Hoe Cakes.**—Add a teaspoonful of salt and two teaspoonfuls of baking powder to one and one-third cupfuls of cornmeal. Beat the yolks of two eggs, add a cupful of milk, and beat hard for a few minutes, then add the whites beaten to a stiff froth. Put a tablespoonful of lard in a spider and drop the batter in by spoonfuls; turn when done on the underside. Serve very hot with bacon or with fried ham.

**Sally Lunns.**—Sift four cupfuls of flour with three teaspoonfuls of baking powder and one of salt, separate the yolks and whites of four eggs and beat well; add one cupful of melted fat, four tablespoonfuls of sugar to the flour with the yolks of the eggs, then fold in the stiffly beaten whites the last thing. Bake in muffin rings.

**Snow Balls.**—Make a batter of one cupful of thin cream, two tablespoonfuls of sugar, the beaten yolks of four eggs, two teaspoonfuls of baking powder and flour enough to make a drop batter. Add the whites, beat stiff and fold in last. Fill two-thirds full deep granite cups well buttered, and bake in a hot oven.

**Graham Puffs.**—Take two cupfuls of graham flour, four cupfuls of boiling milk and one teaspoonful of salt. Handle the dough as soft as possible, roll and cut into inch-thick circles; arrange in a buttered pan and bake in a very hot oven. If the oven is hot they will be very light.

Every day is a fresh beginning; Listen, my soul, to the glad refrain; And spite old sorrow and older sinning, And puzzles forecasted and posed, Aible pain, Take heart with the day, and begin again. —Susan Coolidge.

### SOME NOURISHING SOUPS.

On a chilly night, or any other time of day, a dish of hot, well-seasoned soup is most gratifying.

**Potato Soup.**—Chop an onion, fry in butter, add six potatoes cut in dice, one bay leaf. Add one quart of water and cook until the potatoes are very soft. Add one quart of milk, rub through a sieve and reheat. Season to taste and thicken with the yolks of two eggs, beaten smooth with a cupful of cream.

**Salsify Soup.**—Scrape and clean three bunches of salsify; cut into dice and soak for 15 minutes in cold water. Drain, cover with fresh water and cook for an hour. Add a quart of milk, two tablespoonfuls of butter, salt and pepper to season. Bring to the boiling point, add three milk crackers rolled fine, and serve at once.

**Chicken and Curry Soup.**—Slice one onion, fry in butter, add a large sour apple chopped, a sprig of thyme and parsley, a bay leaf, a tablespoonful of lemon juice and a teaspoonful of salt and one of curry powder. Add four cupfuls of chicken stock, simmer for 15 minutes, strain and add half a cupful of boiled rice, and serve at once.

**Oxtail Soup.**—Cut an oxtail into joints and fry in hot fat. Add two pounds of lean beef, four carrots, three onions and a bunch of sweet herbs. Cover with cold water, simmer until the meat is very tender; strain, reheat, thicken with two tablespoonfuls each of flour and butter cooked together, thinned with a little of the soup. Cook until well done.

**Chicken Gumbo.**—Cut up a large, tender chicken and fry brown in butter with a quart of okra. Add two cupfuls of tomatoes, a large onion chopped, half a cupful of raw ham, and water to cover. Simmer until the chicken falls from the bones; then remove the bones and add 12 soda crackers, a tablespoonful of butter, pepper and salt to season and three hard-cooked eggs chopped fine.

With the same letter heaven and home begin. And the words dwell together in the mind; For they who would a home in heaven win Must first a heaven in home begin to find. —Joseph Verry.

### SUBSTITUTES FOR MEAT.

Certain foods are well suited to replace meat at the breakfast table. Potatoes appear at dinner 365 times a year, so it is a good idea to bar it from the first meal of the day unless used in hash.

**Fried Egg Plant.**—Slice the egg plant in slices one-third of an inch thick, pare, put into a deep dish and cover with cold water well salted. Soak one hour. Drain, wipe, dip in egg and crumbs and fry brown.

**Corn Oysters.**—Use canned cornlet, if the fresh corn is not obtainable. By scoring deeply with sharp knife, the inside of the kernel may be pressed out and used. Use two cupfuls of corn, half a cupful of milk, one cupful of sifted flour, two eggs, a teaspoonful of salt and one tablespoonful each of butter and lard. Beat the yolks of the eggs, add the milk, the flour and salt. Beat to a smooth batter, add the corn, then beat again, adding the stiffly beaten whites the last. Put the lard and butter into a frying pan and when very hot put into the batter by small spoonfuls. Brown on one side, then turn. If the batter is too thick add more milk, the thinner the batter the more delicate and tender the oysters will be.

**Baked Eggs and Mushrooms.**—Take one pound of fresh mushrooms, clean and wipe dry. Put into a saucepan with four tablespoonfuls of butter, half a teaspoonful of salt and a dash of pepper. Set over the fire till thoroughly hot, then turn into a shallow baking dish and break over them six eggs. Sprinkle with buttered crumbs and dust with pepper and salt. Bake in a hot oven till the eggs are set. Serve on buttered toast.

**Nellie Maxwell**

He knew. The teacher had spent twenty minutes impressing on her pupils the correct pronunciation of the word "vase." The following morning she wanted to find out if the children remembered, so she turned to one little boy suddenly and demanded: "What do you see on the mantelpiece at home, Jackie?" "Father's feet, miss!" came the prompt reply.