WOMAN WANTS EDITOR TO FIGHT DUEL WITH PISTOLS, BUT HE PREFERS NOT

Arria Ly Resents Editorial Saying She Is Feminine—Kaiser's Daughters Are Colonels—Mrs. Woodrow Wilson Is Southerner—Countess Is Famous Beauty.

NEW YORK, Sept. 30.—(Special.)—Arria Ly is the pen name of a well-known French writer who has come into prominence recently through a quarrel with the editor of a paper at Toulouse. Prudent Massat, the editor, wrote an editorial on the subject of Arria Ly's feminine sentiments which she regarded as insulting. She promptly challenged him to a duel. He told her seconds he could not fight with a woman. Thereupon Arria Ly attended a meeting at which Massat was presiding and slapped his face. She and her mother were arrested. But the matter was compromised by the writing of a letter in which Massat admitted that if he had seen in his editorial the offense which Mlle. Ly found there, he would not have written it. Mlle. Ly writes to the Bain News Service that M. Massat agreed in writing to meet her in a duel and did not withdraw until he learned that she was clever with the pistol.

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Kaiser William's daughter and his daughter-in-law have been made honorary colonels of regiments. Princess Victoria Louise is the colonel of the famous Death's Head Hussars. At a recent interview she appeared mounted in the uniform of the regiment. The Kaiser himself is an honorary officer of this regiment. Most of the German royal family hold honorary rank in German regiments. The Kaiserin is a colonel. So, by the way, is the Czarina, and she has often appeared on parade in uniform. Just now the Kaiser and Kaiserin are much concerned about the married future of their only daughter. She must marry into a royal house. It is thought more than likely that a match will be arranged between her and the future King of England.

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The wife of Prince Eitel-Friedrich, second son of the Kaiser, was Princess Sophie Charlotte of Oldenburg. They were married in 1906. The Princess is a great favorite with the Kaiser.

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One of the most loved of American authors is Kate Douglas Wiggin. Mrs. Wiggin is now Mrs. Riggs, but she uses her old pen name still. She is a native of Philadelphia, but for many years has lived in New York. Her Summer home is in Maine, but she sometimes spends her Summers in Ireland or Scotland and much of her story material has been picked up there.

* * *

If Woodrow Wilson is elected President, a Southern woman will preside over the White House for the first time since the Civil War. Mrs. Wilson was Miss Axson, of Savannah, when she met Professor Wilson and married him. Mrs. Wilson is much interested in the campaign for the nomination of her husband for President and earnestly believes in his success.

* * *

The Countess of Dalhousie, one of the most famous of England's beautiful women, was Lady Mary Adelaide Heathcote-Drummond-Willoughby before her marriage in 1903 to the Earl. Her father was the Earl of Ancaster. The Countess has two castles and a country house. Her husband owns Dalhousie Castle in Midlothianshire and Brechin Castle in Forfarshire.

MODES OF PREPARING PICKLES IN FALL TOLD

Crispness an Essential, and None but Sound and Perfect Materials Should Be Used—Lilian Tingle Gives Various Methods.

BY LILIAN TINGLE.

THE following recipes are given in response to many requests received during the past few weeks. In every case the following general rules hold good:

No. 1—All material for pickling should be perfectly fresh and sound. Stale, limp cucumbers or other vegetables will never make crisp pickles.

No. 2—Most vegetables require to have some of their natural juice extracted by treatment with salt or brine, in order that they may keep well and retain their crispness. "Brine that will bear an egg" is the general rule. Fresh picked vegetables, as gathered, may be put into this and kept until a time convenient for putting up in vinegar. This is particularly true of cucumbers, which may even be kept in brine for several months, and treated, a few at a time, with vinegar and spices as required. If kept long in brine, the vegetables will need freshening by soaking in cold water from two hours to two days, according to the degree of saltness they have acquired. Any scum formed should be removed from the brine, which may with advantage be changed occasionally, since it gradually becomes reduced in strength and keeping qualities by the soaked-out juice from the vegetables.

No. 3—Spices should be pure and fresh, and may be varied considerably to suit personal taste. The same applies to the addition of sugar to pickles. Some people prefer a perfectly sour pickle; others a very slightly sweetened one; others, again, like a pickle that is quite decidedly sweet. It is better, however, not to add very much sugar at first, since often if the pickles show any tendency to shrivel or grow soft, a cure may be effected by rescalding, with a little additional sugar and, sometimes, some fresh vinegar. Pickles carefully made from good materials and kept well covered, preferably in air tight glass cans, should not grow soft. When stone crocks are used there is more danger of softening, since the pickles are more exposed to air and consequently to the attacks of micro organisms. In this case the jar should be looked over from time to time and at the first sign of softening in the first pickle the vinegar should be drained off and poured, scalding hot, with or without additional sugar, on the pickles. Where cans are not available, keeping cucumbers in brine in a cold place and spicing them as needed is the safest and most economical method.

No. 4—The spices most used are pepper corns, ginger, mace, small red peppers, bay leaf, mustard seed, celery seed, cloves, cinnamon and horseradish root. Turmeric is used both for color and flavor. Curry powder is sometimes added to "mustard pickles." Cardamoms are occasionally used. Dill, horseradish leaves, vine leaves or stalks, cherry leaves, and black currant leaves are used in some "naturally fermented" pickles. Horseradish leaves and vine leaves are said to keep down undesirable molds and ferments; but dill pickles can be made without them.

No. 5—Strong, pure vinegar must be used. Boiling vinegar with vegetables weakens it, so that when vegetables are scalded in this way it is sometimes desirable to discard some or all of this first vinegar and replace it with fresh liquid for storing. The first vinegar may be used for pickles for immediate use.

No. 6—It should be remembered that pickles are not a food, but a condiment, and a not too wholesome condiment at that. They should be used in strictest moderation, and should never be given to children or persons of delicate digestion. Children often crave acids in their diet, but fresh or cooked fruits are what they need, not pickles.

Dill Pickles—These are made by "natural fermentation," no vinegar being added. They are kept at a warm temperature until acetic fermentation has taken place and should then be kept cool and well covered.

Method No. 1—Select fresh, tender, medium sized cucumbers. Wash and soak several hours in cold water. Place in a large crock or small cask in layers, with dill between the layers, grapevine leaves or stalks, or a few cherry or horseradish leaves may also be used, and a few bits of bay leaf give a flavor liked by many people. Make a brine, allowing six level tablespoons salt to every quart of water. Boil five minutes; cool and pour over the cucumbers, filling the crock to overflowing. A clean round board with a stone on top is useful in keeping the pickles under the brine. A cloth should be laid over the pickles and should be washed and scalded from time to time to prevent the formation of mold. Keep in a warm place until acetic fermentation has taken place; then keep in a very cool cellar.

Method No. 2—Prepare as above, but scatter salt between the layers with the dill. A few cloves may be used, as well as bay leaf if liked; but care should be taken that these flavors do not overpower that of the dill. Instead of covering with cold brine as above, pour boiling water over the cucumbers, the salt being already between the layers. Ferment, cover and store as described above.

Dill pickles are preferred by many people to those made with vinegar, but they cannot be considered particularly wholesome and, if eaten in considerable quantities at "Dutch" or other suppers, they may be responsible for considerable digestive disturbance.

Small green cucumber pickles—Select very small, even-sized, bright green gherkins. Wash, wipe and cover with brine strong enough to bear an egg. Cover and leave for a few days until they begin to look yellowish. Drain, rinse and pour boiling vinegar over them. Put a few bay leaves on top and keep in a warm place, draining and reheating the vinegar every day, until the pickles are quite green again. Then pack into cans, or well-covered crocks, and cover with one of the following pickle mixtures:

Sour pickle—Fresh strong vinegar scalded with two ounces of peppercorns, four bay leaves, two blades of mace, one tablespoon of mustard seed and six tiny pickling onions to every quart.

Half-sweet pickle—To every quart of strong, fresh vinegar use one ounce of peppercorns, one inch stick cinnamon, four blades of mace, four pickling onions, one tablespoon of mustard seed and one-half cup of sugar. A few cardamoms or a little tarragon may be added at discretion. Use hot.

Sweet pickle—Use one cup sugar with the above spices and vinegar and omit the onions.

Quick sweet cucumber pickle—Cover four quarts small cucumbers or sliced or diced larger ones with one-half cup of salt. Cover with boiling water and let stand over night. In the morning drain from the brine and cover with vinegar, adding one cup of sugar and one tablespoon each of mustard, celery seed, cloves, broken cinnamon and one bay leaf tied in a bit of cheesecloth. The exact flavoring may be varied. Let come to boiling point, but do not boil. Seal while hot.

Quick uncooked pickles—Wash and dry one peck small fresh cucumbers. Pack in layers with one quart sliced onions and one pint chopped peppers between layers, together with one-fourth cup of allspice berries, one-eighth cup of grated horseradish, one-fourth cup of celery seed and one-fourth cup of mustard seed. Scald one gallon vinegar with two and two-thirds cups of sugar and one cup of salt. Pour hot over the vegetables and seal at once. Cauliflower, green beans, radish seed pods and similar materials may be added if a mixed pickle is liked.

Pickled onions—(1) Soak small fresh "silverskin" onions in salt and water over night. Remove the skin next day, using a silver knife to avoid discoloration and being careful not to cut the bulbs. Soak again in brine over night, wash and drain. Put in jars with one teaspoon grated horseradish, one and one-half teaspoons white pepper and an inch of root ginger to every quart of cold vinegar. A little tarragon is also good. Cover and let stand three days. Pour off the vinegar, scald and pour hot over the onions. Cover while hot. This is a German recipe.

No. 2—Prepare and skin as above. Allow one level teaspoon each of peppercorns and allspice berries to every quart of vinegar, with two teaspoons salt and a tiny bit of root ginger or mustard seed, if liked. Celery seed, mustard seed and mace are optional. Pack the onions in jars and cover with the cold, unscalded vinegar and seal. This makes a crisp pickle, but is a little longer in "ripening" for use. A very little sugar is added by some makers, but most people prefer sour onion pickles.

Cauliflower pickles—Cauliflower florets may be treated like the onion pickles given above, or after treatment with brine and vinegar they may be given a mustard dressing, as below. Uncooked cauliflower gives a crisp and steamed cauliflower a tender pickle.

Mustard dressing—One-half pound of dry mustard, two tablespoons of flour, one-half ounce of turmeric; mix with a little cold vinegar, then pour on two quarts hot vinegar and let thicken slightly. Add one cup sugar, one-half cup olive oil and one ounce mustard seed, and add to prepared pickles.

Cauliflower, beans, cucumbers, etc., may be treated with this dressing, either alone or as a mixed pickle. If a hot pickle is liked, add a little curry powder and cayenne to taste.

What Fashion Has Decreed

Word comes from Paris that the mousquetaire bag, now made in fabric materials and suspended over the shoulder, is to be larger than ever.

It is predicted that in ultra smart cases the belt of the street suit will be a thread lower than the lines of the Empire coats now seen and that sleeves will get still flatter at the top and flow slightly at the bottom.

Upon all costumes in thin fabrics puffings will be used, also fringes in various degrees of width. Buttons for smart gowns are to be covered with lace and embroidery, and little silk covered buttons and tiny flat bows will be much employed for trimming fancy waists.

Street skirts are to be longer than the models of late seasons, but as yet, say French reports, they are still only a yard and a half at the bottom. Evening skirts are to be round for youthful wearers, and with short, square trains, or long pointed ones, for older women. A wedding dress with a train in three points is described as one notion a maker in the Rue de la Paix is exploiting.

Blue is a color the Parisienne is taking up for her street suit, so it cannot escape having extensive vogue here. The two shades most liked in this color are raven and water, one being very dark and the other a rather light, faded tint.

The silk coatee, with short waist line and plaited tail, will be, we are told, among the most treasured of the first street wraps, and a number of these will be in colors that contract with the gown. A coatee ordered for a French belle is being developed in black satin, the model showing a shoulder and waist shirring over large cords; this stylish wrap will have short wide sleeves, immense revers, and it is to go with a white cloth skirt and white lace waist.

Corduroy is to have a vogue for street suits, also plain velvet and velveteen, while white or gray cloth touches will appear on many coat suits in black and white.

MARY DEAN.

Menus for One Week

Tuesday.
Shell Bean Soup.
Meat Pie of Beef Rolls and Potatoes.
Scalloped Tomatoes.
Lettuce, Pepper and Celery Salad.
Grape Desert.
Coffee.

Wednesday.
Brown Onion Soup.
Veal Cutlets Breaded.
Mashed Sweet Potatoes.
Corn Saute with Peppers.
Celery, Pear and Lettuce Salad.
Deep Prune Pie. Cream.
Coffee.

Thursday.
Celery Broth.
Beef Pot Roast with Minced Carrots.
Potato Cone.
Sliced Tomato Salad.
Peach Trifle.
Coffee.

Friday.
Cream of Corn Soup.
Stuffed Peppers with Fish.
Scalloped Potatoes.
Vegetable Salad Mayonnaise.
Brown Betty. Maple Syrup.
Coffee.

Saturday.
Tomato Bouillon.
Chops en Casserole, Potato Crust.
String Beans.
Stuffed Beet Salad.
Fresh Prune Roll with Cream.
Coffee.

Sunday.
Vegetable Broth.
Roast Chicken, Green Pepper Dressing.
Mashed Potatoes. Creamed Cucumbers.
Grape, Celery and Pear Salad.
Peach Charlotte.
Coffee.

Monday.
Giblet Soup with Rice.
Braised Round Steak—Fireless Cooker.
Braised Potatoes. Baked Tomatoes.
Lettuce or Chicory Salad.
Huckleberry Pudding.
Coffee.

Curried chicken, East Indian recipe—Dismember a tender fowl and put it on to cook with barely enough water to cover it; add one onion and a slice of fat pork. When the chicken is almost cooked stir in two teaspoonfuls of curry powder, putting in salt and other pepper—for curry is ver hot—if needed. Then blend a tablespoonful of butter with a little flour and stir this in, letting the curry and flour cook 15 minutes. Add a little cream, let this cook an instant and serve with dry rice or on buttered toast.

Crullers—Beat three eggs, white and yolks together; add four tablespoonfuls of sugar and four of melted butter or lard; then put in enough flour to make a dough stiff enough to roll. Roll it about a quarter of an inch thick, then cut into pieces three and a half inches long and two broad. Cut a slit or two in each piece and twist it round. Fry the crullers in enough boiling fat to cover them.

SOFT VELOUR TURBANS ARE MADE NOW FOR CHARMING GIRLISH FACES

Mouse-Colored Material, With Turned-Up Brim and Bag Crown, Is Simply Trimmed With White Owl Feather. Wide Jabots Are Worn With Indoor Frocks by Young Misses.

NEW YORK, Sept. 30.—(Special.)—Crushed turbans of velour, velvet and hatter's plush are much the mode just now, and these hats are charming on girlish faces surrounded by quantities of bright hair. The turban pictured is made of mouse-colored velour, with a turned-up brim and big, bag crown. The only trimming is the white owl feather ornament at one side.

The extraordinarily wide jabots which have been the fad during the Autumn are now being worn with indoor frocks in the manner indicated, by young girls. The wide jabot, falling like a bertha over one shoulder, and outlining the V-shaped neck opening, is really very graceful and forms a dressy adjunct of the dark costume. The girl here shown wears a frock of black and white striped satin with a jabot of white batiste and cluny lace.

DRESSING ON $50 A YEAR

I NOT only dressed for one year on $50, but I also did it for seven consecutive years, during which I took a four years' normal university course and was graduated, writes Eleanor McGrew in the Ladies' Home Journal.

We lived in a college community, and, it being a soft-coal town, it was so dirty that mother devised the system of keeping our clothes in boxes. I have never known any one else who used this system and—may I add?—have never known any one who could look so well groomed as mother could on a little money. It was her extreme carefulness and natural daintiness, as much as the smoky town, that gave rise to my "calendar wardrobe."

When we were mere children mother taught us to look over our clothes daily and to sponge away the spots ourselves. We had our individual bottles of cleansing fluid and sponges.

A carpenter fastened five shelves to the back wall of my closet. They were wide enough to hold the boxes slipped in end first. Being but one foot apart the top one was within easy reach, and under the bottom one was ample space for my shoe brushes and polishing box.

There yet remained side-wall room for certain skirts and wraps to hang, and for stocking pockets. The inside of the door held cretonne pockets; one for corsets, one for nightdresses and a long one was just wide enough to admit two parasols.

The 12 boxes of the variety sent out by cloak and suit houses, were named for the months of the year. On the oueside ends I printed the names in bright-colored paint. Each of four shelves held three, the top shelf being for hat boxes. Each box held a quantity of tissue paper and dried lavender, and a small box for gloves, handkerchiefs and other small accessories.

When college opened "September," "October" and "November" came first, on the second shelf, as a schoolgirl's year begins with September.

"September" was filled with the year's thinnest leftovers, for the warm classrooms of this month. When the cool days came the good lawns or linens were put in order and packed in "May," and some of the best in "June," for the extra things of those months.

In October of the year to which this article refers a rose linen jacket-and-skirt suit was changed a little, and, together with its lingerie hat, given to "June" for that month's best street suit.

In Summer vacations I made my underwear and remade my clothes for school. Mother made my dresses. During the vacation one year I helped a dressmaker with a bride's monograms sufficiently to pay the dressmaker for doing the greater part of the work on my foulard and check panama dresses.

Something was being constantly made new, remodeled or mended for one or the other of the boxes, according to season. As soon as I donned Winter apparel the Autumn things were carefully gone over, changed some, perhaps, and given to "March" and "April," and so on. Consequently I always had something to wear, something that was clean and fresh and in perfect condition.

I bought Winter union suits every third year, likewise jacket suits and long coats, and usually alternated. I wore blues and browns, and had not only first and second bests in everything, but harmony in colors as well.

We always held to simple lines, both in our ready-made clothes and those we made ourselves. We each had a perfectly fitted plain gored skirt and waist lining made of cambric by a good dressmaker. These were ripped up and served as the foundation patterns for everything.

My skirts were in two lengths and just two—39 and 42 inches. As to petticoats, each year I made one combination corset-cover and petticoat for lingerie dresses. All other petticoats had buttoned-on flounces. All flounces were one of two widths, 12 or 15 inches. Dark petticoats or white the same. The skirt portions were all the same length, 35 inches. I chose my petticoat flounce by the length of dress I meant to wear, and used a good stout button that fastened on by means of a shank or smaller ring fastened through a double set of eyelets, one in the flounce and the other in the skirt portion.

Cooking and Sentiment.

Atlantic.

I am heartily sorry for people who never do their own cooking. Cooking is an art, not only creative but social. It takes the raw materials and converts them into a product that is every way pleasing, and that brings the people who enjoy it into social harmony. The immediate products do not abide; the better they are the more quickly they vanish, but they leave behind something spiritual and permanent. A busy mother, who was a wonderful cook, once said to me, "Sometimes it hardly seems worth while to cook things when they go so fast, but then, I think, after all they leave behind them a memory of a jolly home table that does last, so perhaps it pays." I am sure she was right. The memory of that home table has lasted forty years and more, and does not yet seem to be fading.

Soft Gingerbread—Take one cupfull of molasses, one tablespoonful of butter, one tablespoonful of boiling water, two or more cups of flour, one teaspoonful each of ginger, ground cloves, cinnamon and soda, and one-half teaspoonful of salt. Melt the butter gently and add it to the molasses, then put in the spices. Dissolve the soda in the boiling water and stir into the molasses. Then add enough flour to make a soft dough, one too soft to roll. Bake in a cake tin lined with buttered paper in a moderate oven for 35 minutes. This gingerbread must be mixed quickly and put in the oven immediately.

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