

# LITTLE DARK BROWN LOU

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Tempo of Schottische

Way down in Al-a-ba-ma where de col-ored peo-ple dwell,  
A this laugh-ty lit-tle wench was just as hap-py as could be,

Lived a lit-tle cof-fee-colored coon, He done got spoon-ey on a  
When she found her hon-ey feel-in' sad, She told him oth-er coons were

dark-y lit-tle belle, A girl he meant to wed right soon,  
hand-som-er than he, Just to see him get right mad,

But this lit-tle nig-ger was as jeal-ous as could be, And  
Still she loved him dear-ly, and it was a big sur-prise When

so she loved a lit-tle joke to play, When she would-n't talk to him,  
all de peo-ple heard that they were wed, But she couldn't answer, "No,"

When she would-n't walk with him, This is what he al-ways used to say,  
When her dusk-y lit-tle beau put both his arms around her neck and said,

REFRAIN

"Oh, Lou, tell me if you do, Love you lit-tle hon-ey a-ny-

more? You is just de neat-est, Deed you is de sweet-est!

girl dat I ev-er saw! Lor-dy, lor-dy, lor-dy, Come, sis,

Give your man a kiss, 'Cause he would be hap-py till you do.

Honey, don't deceive me, Say dat you believe me, Lit-tle dark brown Lou.

DANCE

# THE HOME CIRCLE

## Care of Wood Floors

FLOORS finished in hardwood are so much more desirable than any other floor treatment that they are now generally seen in most modern houses of the better class, but often the effect of a handsome polished floor is detracted from by ignorance or carelessness on the part of servants or persons whose duty it is to care for them. Polished floors should be gone over, if possible, every day, for if the dust is allowed to remain on them the luster of the polish will be dulled, the grit being ground into the surface.

Stains may be taken out with turpentine, and if there are any dents to be found on the polished surface they should be sanded down until



smooth and fresh wax or shellac applied and rubbed until it corresponds with the surrounding surface. If the floors are cleaned every day it will not be necessary to rub them more than twice a week. Only a thin treatment of wax should be applied, for if the surface is too highly polished it becomes dangerously slippery.

Both beeswax and paraffin wax should be avoided, as they are apt to become sticky and hold the dirt and dust so firmly that it is very difficult to clean them. Specially prepared floor wax is to be had, which is the correct sort for such use. Oils are to be avoided, for they will eventually darken the surface and cause discoloration to show.

If a floor is waxed, under no conditions should a damp cloth be used on its polished surface, but the dirt can be removed either by a broom wrapped in cheesecloth or by a felt mop, which comes especially for this purpose. For the best wax polish is preferred to a varnished finish, but where rooms are not completely covered by rugs varnish is often more suitable.

Such floors are often oiled first, after which the varnish is applied. Another finish for a wooden floor is to apply a coating of silic followed by one of walnut satin, and then finishing with a coating of varnish.

In cleaning such a floor a slightly damp cloth is used, but it must be quickly wiped dry with a soft cheesecloth. If it is then rubbed with a soft flannel rag, care being taken to work in the direction of the grain of the wood, a polish will be readily secured.

A bee-sting is good for rheumatism, and therefore those who have hives are seldom troubled with sciatica at the same time.

## Separate Waists and Bodices

By Dorothy Dale.

EACH SEASON the ever-useful blouse is in fashion, despite fashion prophecies that the separate waist is out of date. The fact is that these useful little garments cannot be dispensed with, and this winter they are made up in great variety, both as to style and material. One of the newest fads is the white satin blouse, made in severe tailored style, without any trimming beyond the stitching and buttons. These waists are considered very smart with the tailored suit, and are also seen in the more practical heavy white wash silks. They are made with a patch pocket on the left side, a stitched box plait fastened with buttons down the front, and rather small shirt sleeves, with straight hand cuffs fastened with link buttons. A little stock of lace or plaited mull and lace is usually worn to relieve the severity of these blouses.

For morning wear with a short walking skirt, the blouse of wash fabric is liked by many in favorite models, either being made in the style just described, or else with a few stitched plaits in the middle of the back and on each side of the front. For young girls still in the schoolroom these flannel waists are often made with an attached turndown collar, under which is knotted a tie of silk, but generally a collar of embroidered linen of the high turndown variety is more becoming.

Very effective are the turnovers of heavy linen embroidered in black or colored wash cottons, which have already been referred to in former articles. These collars are easily and quickly made at home, one of the most effective patterns being padded dots the size of a lead pencil end, spaced at inch intervals, the edge being buttonholed in small scallops.

The wide Windsor ties so much seen this season are still in vogue, but narrow bow ties and also the long narrow four-in-hand are perhaps a little smarter, scarlet, green, blue and brown being especially good colorings. Orange-colored string ties in gros grain are also being seen lately, and are very chic when suitable to the wearer's coloring.

The washable or lingerie waists are seen in overwhelming numbers, from the plainest sort made of linen without any applied trimming to the most elaborate models in sheer batiste or mull, hand embroidered or lavishly trimmed with lace. Elbow-length sleeves are upon nine-tenths of the models, but they usually come a little below the elbow, ending in a close-fitting band or little frills. The allover lace or net blouses made over a thin silk or mousseline lining are very pretty, and are useful for wear at informal afternoon affairs, or when worn with a white wool skirt are very attractive for evening wear at home. Contrasting laces used together on the same blouse are still much seen, and the combination of heavy lace motifs or bands with sheer valenciennes or allover net is really most effective. One of these blouses is illustrated in the little one-column sketch, the other blouse in the same plate being in the original of dark blue chiffon made over a lining of white silk vaguely patterned with little flower bouquets.

The over-blouse of dark blue chiffon was trimmed with shirtings and bands of dark blue velvet ribbon in two widths, the little yoke cut like a pointed square back, and front was of cream chantilly lined with chiffon, frills of narrow lace to match finishing the short sleeves.

None of the blouses are made with fitted linings, although much attention is given to have the girdle well fitted and snug. The folded girdle of silk or satin is as popular as ever, and gir-

les of lace, deep, pointed and perfectly fitted are seen on some of the sheer blouses, the lace matching that used elsewhere in the trimming of the blouse. These girdles have a foundation in thin silk, being carefully fitted and boned, the lace applied on and shaped to fit the foundation. The softer qualities in satin are much liked for the dressy blouse, and crepe, silk, mousseline, chiffon cloth, messaline and all such soft silks are all equally good style.

An easily made blouse, which, however, does not look too plain in style, is the accordion pleated model, which requires no trimming beyond a shallow transparent yoke of lace and lace frills or bands about the lower part of the short sleeves.

The first blouse illustrated in the larger cut was designed for wear with a coat and skirt of brown satin, exactly matching the cloth in shade. This bodice which was of the skeleton variety, showing the lace underblouse beneath, had the edges about the deeply cut yoke and shoulder pieces done in buttonhole scallops in silk to match and there were embroidered flower sprays as further ornamentation.

The corsage closed down the left side of the front, ostensibly fastening with brown silk cord loops over three satin covered buttons. The under blouse had a yoke of heavy cream-colored lace at-

## Some Savory Game Recipes

By Sara Cranford.

ROAST RABBIT—Clean, wash and soak the rabbit in slightly salted water for an hour and a half, changing the water once. Parboil the heart and liver, chop fine and mix with a slice of fat pork, also minced. Make a force meat of bread-crumbs, well seasoned and quite moist, using the water in which the giblets were boiled, and working in the minced meat. Stuff the body with this and sew it up. Rub with butter and roast, basting with butter and water until the gravy flows freely. It should be done in an hour. Dredge with flour a few minutes before taking it up. Lay it on a hot dish. Add to gravy a lemon juice, a young chopped onion, a tablespoonful of butter, and thicken with flour. Let it boil up and then serve in a tureen or boat. Garnish the rabbit with sliced lemon and put a dot of currant or cranberry jelly in the center of each slice.

PICKLED RABBIT—Procure a fresh rabbit, cut in six pieces, wash in slightly salted water, drain and put into a covered tureen. Add six pepper corns, two bay leaves and six cloves, one sliced onion, and cover with elder vinegar. Leave in this pickle for three days, then cook as follows: Put two tablespoonfuls of butter in a skillet. When hot add two tablespoonfuls of flour; stir until nicely browned, then add water to

make a nice gravy. Put in rabbit, spices and onion. Salt and pepper to taste. Cook until tender. If not sufficiently spiced, put in some of the marinade in which the rabbit had been soaked. Just before lifting add one tablespoonful of tomato catsup.

ROAST WILD DUCK—Wild duck should not be dressed too soon after being killed. If the weather is cold it will be better for being kept several days. Bake in a hot oven, letting it remain for five or 10 minutes to keep in the gravy, then baste frequently with butter and water. If overdone it loses flavor; 20 to 25 minutes in the right kind of an oven being sufficient. Serve on a very hot dish and send to the table as hot as possible, with a lot of lemon and the following sauce: Put in a small saucepan a tablespoonful each of Worcester's sauce and catsup, a little salt and cayenne pepper and the juice of half a lemon. Mix well, heat, remove from the fire and stir in a spoonful of made mustard. Pour into a warm gravy boat.

ROAST QUAIL—Pluck the birds, draw, wash and dry them with old linen cloth, inside and out. Have ready potatoes mashed and dressed. Add a little stewed celery or some celery seed to the potatoes. Season the birds inside and out and stuff with the mashed potatoes. Pin a tiny piece of bacon on the breast of each bird with a toothpick. Put a little water in the pan (double roaster is best) and roast 20 or 25 minutes.

RAGOUT OF SQUIRRELS—Skin, clean and quarter a pair of fine young squirrels and soak in salt and water to draw out the blood. Slice a large onion and fry brown in a tablespoonful of butter. Stir into the frying pan five tablespoonfuls of boiling water and thicken with two tablespoonfuls of browned flour. Put the squirrels into a saucepan, with a piece of bacon cut in strips, season with pepper and salt, add the onions and the gravy and cover and stew for 40 minutes. Then put in the juice of a lemon, shake around well and turn into a deep-covered dish.

BIRD PIE—Clean well inside and out a dozen small birds—quail, snipe, woodcock, pigeons, etc.—and split them in half. Put them in a saucepan with about two quarts of water. When it boils skin well; then add salt and pepper, a bunch of minced parsley, one onion, chopped fine, and three whole cloves. Cut half a pound of salt pork into dice and let all boil until tender, taking care that there be enough water to cover the birds. Thicken this with two tablespoonfuls of browned flour and let it boil up once. Stir in a piece of butter as large as an egg, remove from the fire and let it cool. Have ready a pint of potatoes, cut into dice, and also a rich crust. Line the sides of a buttered pudding dish with the crust. Lay in the birds, then some of the potatoes, then birds, and so on until the dish is full. Pour over the gravy, put on the top crust, cut a slit in the center and bake. The top can be ornamented with pastry leaves in a wreath about the edges, with any fancy design in the center. A rabbit pie can be made in the same manner, except that four sliced hard-boiled eggs are scattered through it. Cover with puff paste, cut a slit in the middle and bake for an hour, laying paper over the top should it brown too fast.

STEWED PIGEON—Clean and truss four pigeons and half cover them with boiling water. Add an onion, a bay leaf, half a carrot and some parsley; simmer until tender. Season with salt and pepper. On slices of toast make nests and place the pigeons upon these. Serve very hot and garnish with stuffed olives, arties, pouring over the broth, thickened with a little flour and water.

## Homemade Photo Frame

By Beatrice Carey.

A VERY dainty frame for a small photograph may be made out of a few yards of narrow ribbon, a circle of glass and a round piece of cardboard for the back, the little sketch shown on this page giving an idea of one of these little novelties. The effect of the frame, which was about 3 1/4 inches in diameter, was that of a wreath of small flowers tied with a bow of ribbon at the top. This wreath was made of ribbon, the little "roses" being formed of half-inch wide satin ribbon gathered into a little circular rosette. These were attached rather closely on a circle of silk-covered



milliners' wire, the effect of leaves being produced by the use of little cut pieces of green satin baby ribbon tacked on closely to form a setting to the little satin "roses."

The wire foundation to which the wreath was attached was made to exactly fit around the circle of glass, the cardboard back, in front of which the picture is slipped, being held in place by strips of narrow ribbon, which were attached at the top and bottom and on each side of the circle, so that they can be tied across the back to hold the glass and backing in place.

The little frame sketched had the "roses" made of bright red ribbon, the hanger being of the same, but very pretty frames are also seen in pink and green, yellow and green, or in lavender with the little green leaves.

Marvels of Memory.

The memory is a faculty which, with patient practice, can be cultivated and trained to a wonderful degree. Morphy, the celebrated chessplayer, could play several games of chess simultaneously without seeing any of the boards on which the various games were being conducted. It was a peculiarly impressive sight to see him standing in the middle of the floor, with his arms folded, defending himself and attacking various opponents, with the position of the chessmen on the several boards always in his mind's eye. The noted Jesuit, Suarez, was said to have known all the works of St. Augustine by heart. These consist of 11 large volumes. Pascal is said to have never forgotten anything he ever read, and the same remarkable memory was possessed by Grotius, Leibnitz and Euler. Themistocles knew the name of every one of the 20,000 citizens of Athens.

Workmen Sent to Siberia.

Krustaloff, president of the executive committee of the Russian Workmen's council, and 14 leaders of the council have been deprived of their civil rights and sentenced to exile in Siberia.

