

THE WHITE STAR LINER "ADRIATIC"

Description of the Finest Steamship in the World.

The finest steamer that has ever crossed the Atlantic recently arrived in New York. Needless to say we refer to the new White Star liner Adriatic, that splendid mammoth which has just been completed by the great Belfast shipbuilding firm of Harland and Wolff. Biggest of all British twin-screw steamers, fitted with every possible contrivance for enhancing the comfort and safety of those on board, superbly decorated throughout her passenger accommodation, the Adriatic may be said to attain that reputedly unattainable degree—perfection.

She is not the first ship of her name which has sailed under the White Star flag. Thirty-five years ago, when the late Mr. T. H. Ismay was building up the world-wide reputation which his company has ever since enjoyed, there was launched at Belfast the premier Adriatic. That vessel, no doubt, was regarded at the time as a wonderful creation, but if placed alongside her successor of to-day she would cut but a sorry figure. Indeed, the contrast between the two boats affords so striking an illustration of the developments which have taken place in the steamship world that we will venture on a few figures. The tonnage of the first Adriatic was 3887 gross; that of the second is 25,000 gross. The dimensions of the older vessel were:—Length 449 feet 6 inches; breadth 40 feet 9 inches; and depth 30 feet. Those of the new-comer are:—Length 725 feet 9 inches; breadth 75 feet 6 inches; depth 50 feet. The total number of passengers which the first Adriatic could carry was 869, whereas accommodation for 3,000 is provided.

ABOARD THE PRESENT LINER.

In designing the latest addition to their fleet the White Star management

this grand vessel, we should require the assistance of colored illustrations. Nothing in the way of pen-pictures or of mere black-and-white photographs can convey any true idea of the sumptuous manner in which the task of ornamenting the passenger quarters on board the Adriatic has been carried out.

We will, however, do our best to sketch out the salient features. The first-class dining saloon, situated on the upper deck and extending across the full width of the ship, is painted in ivory-white. Overhead there is a vast dome, the leaded glass therein being in alternate panes of white and pale yellow. Immediately beneath the bottom of the dome is a frieze of paintings depicting scenes in Switzerland, Italy, the Rhinelands, and the Yellowstone Park. Instead of the old-fashioned long tables, the up-to-date restaurant system of small tables has been adopted, an innovation which should tend greatly towards less "starchiness" and greater conviviality at meal-times.

For recreative purposes a handsome piano, encased in oak inlaid with one woods, has been placed in this saloon, but the musical arrangements do not end here, for the Adriatic will carry her own orchestra.

From the dining saloon we come, in the natural sequence of events, to the smoke room, an ideal apartment for votaries of the weed. Its walls are clothed with figured leather, and inlaid with pictures of events famous in the annals of

BRITISH NAVAL HISTORY.

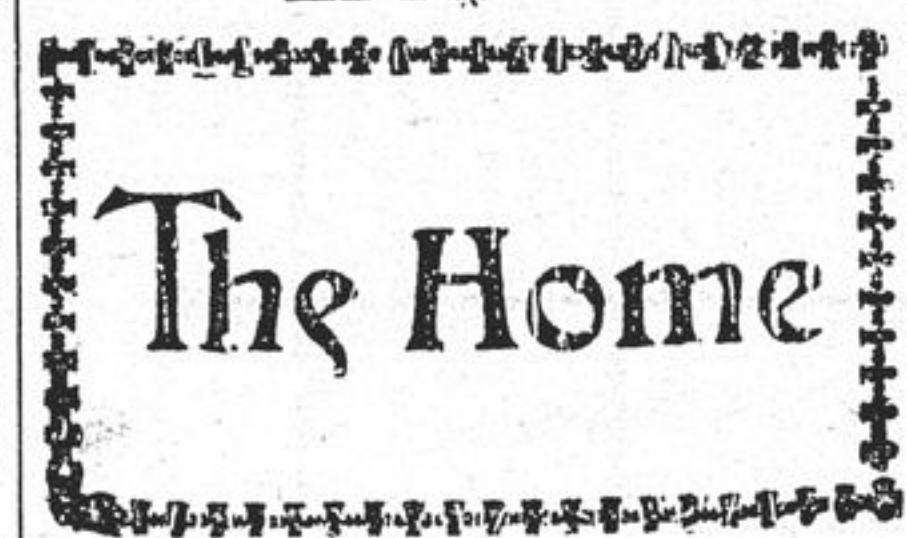
The windows are of stained glass, and the seats and tables of mahogany, the whole effect created being one of mellow richness.

Not far away, and on the same deck

and gold. Moreover, those little extra conveniences which were once regarded as the special prerogative of the first-class passenger are here found making their appearance in the second-class quarters, such, for instance, as a barber's shop.

The third-class accommodation aboard the Adriatic is situated, part of it abaft the second-class and part forward. It is spacious, airy, and thoroughly comfortable in every way.

And now, having dealt with individual details in the arrangement of this mighty vessel, let us regard her for a moment as a whole. Colossal in her proportions, yet graceful in appearance, strong enough to defy the elements in their most terrible moods, yet filled with the most delicate and intricate machinery, she represents the very highest product of brains, money, and long experience. Her passengers, unless they look over the side, need hardly know that they are afloat. The Marconi apparatus keeps them in continuous touch with the rest of the world, and they can, with a very slight stretch of imagination, persuade themselves that they are living in some Utopian city of the future, where all is bright, cheerful and refined.



The Home

SELECTED RECIPES.

Rhubarb Jam.—To every pound of rhubarb allow one pound of granulated sugar, the rind of half a lemon. Wipe the rhubarb perfectly dry, take off the string or peel, and weigh it; put it into a preserving pan, with sugar in the above proportion; mince the lemon-rind very finely, add it to the other ingredients, and place the preserving pan by the side of the fire; keep stirring to prevent the rhubarb from burning, and when the sugar is well dissolved, put the pan more over the fire, and let the jam boil until it is done, taking care to keep it well skimmed and stirred with wooden or silver spoon. Pour it into pots, and cover down with oil and egg paper. If the rhubarb is young and tender three-quarters of an hour reckoning from the time it simmers equally; old rhubarb, one and one-quarter and one and a half hours.

Red Currant Jam.—To every pound of fruit allow three-quarters pound of granulated sugar. If possible let the fruit be gathered on a fine day; weigh it, and then strip the currants from the stalks; put them into a preserving-pan with sugar in the above proportion; stir them and boil them about three-quarters of an hour. Carefully remove the scum as it rises. Put the jam into pots, and when cold, cover with oiled papers; over these put a piece of tissue paper brushed over on both sides with the white of an egg; press the paper round the top of the pot, and when dry, the covering will be quite hard and air-tight. Black currant jam should be made in the same manner as the above. Time, 1/2 to 3/4 hour, reckoning from the time the jam boils all over. Allow from 6 to 7 qts. of currants to make 12 one-pound pots of jam.

Tomato Mayonnaise.—Skin and slice one pound of tomatoes, and scald them in boiling water. Put them in a salad bowl, with some thin bread and butter, cut into discs, a quarter of a small onion, salt and pepper, one dessertspoonful of chopped pickles and two hard-boiled eggs, setting aside a few rounds of the eggs for garnish. Mix all together, and lightly mix in a good mayonnaise dressing about an hour before it is wanted, so that it soaks through.

Sea Foam Cake.—Two cups sugar, one cup butter, one cup sweet milk, three and a half cups flour, three teaspoonfuls baking powder, five whites of eggs. Filling—Boil one and a half pounds of brown sugar until it hardens in cold water. Pour in two beaten whites of eggs, and beat until cold enough to put between layers.

Red Raspberry Jam.—Wash the fruit and put in kettle. Add as many cups of granulated sugar as you have cups of berries. Take a wooden spoon and crush the berries a little, to bring out some of the juice. Put on a slow fire, without any water, and bring to a boil, stirring often, so that every part is heated to the boiling point. As soon as it has boiled up well pour into jelly glasses.

Bride Cake.—One and one-half pounds of flour, one and one-half pounds of butter, one-half pound of candied orange, one-half pound of candied lemon, two and one-half pounds of currants, eight ounces of almonds, eight eggs, the rind of four oranges rubbed upon sugar, one-half ounce of spices, consisting of cloves, cinnamon, and grated nutmeg in equal proportions, one teaspoon of salt and a small tumbler of brandy.

Groom Cake.—One pound of butter, one pound sugar, ten eggs, one gill of brandy, one gill of wine, one teaspoon each of cloves, nutmeg, and mace, one-half teaspoon of all-spice, one-half cup of dark molasses, one pound and two ounces of flour, two teaspoonfuls baking powder, one pound of seeded raisins, one pound of currants, and one pound of finely chopped nuts.

To Use up Ham.—First cut from the large end as many slices for frying as you care for. The small end should be cleaned with a vegetable brush and put in cold water over night and boiled in the same water, adding more when needed. Slice hot for dinner and put what is left back into the water to keep it juicy. Slice cold for supper. Take equal parts of fat and lean and put

AN ATTRACTIVE FAITH

All Things Uplifting and Sublime Have But One Source.

"The beauty of holiness."—Psalms xcvi, 9.

Religion ought to be the most natural, desirable, and attractive thing to man, for it simply stands for the development of the best in us, the coming into the full and rich heritage that is ours as spiritual beings, and the realization of our highest possibilities of character and service. He who ignores religion is cutting himself off from the best and most beautiful possibilities in his life.

Some have talked of the necessity of making religion attractive. It does not have to be made attractive; there is nothing more desirable than the peace, the power, and prosperity of the real life which it confers. It is the imitation, the false and the prejudiced presentation of religion that men endeavor to dress up attractively. In that they never succeed, for cramping the soul and twisting the intellect ever is opposed by the best in us.

From the caricature of religion we turn with loathing. Mummeries and mockeries, fads and forms leave us empty and impatient. The heart of man goes out to things fair, lovely, joyous, and uplifting, and they who find no God in the elaborate sermon or the service in the church somehow are thrilled with the feeling of the divine and inspiring in the woods and field and mountains.

All things good, all things attractive and lovely, uplifting and sublime have but one source.

THEY TOUCH OUR HEARTS

because they come from the heart of all being; they reach our spirits because they are spiritual. Deep calls unto deep when the divine in man answers to the divine in the world without, in human affections, in noble aspirations, and in glorious deeds.

Too long have we believed that only the unpleasant, the gloomy, and repellent could be right or religious. There is a type of conscience that determines actions by the rule, that if a thing is pleasant or beautiful it must be sinful and wrong. To such souls it is a sin to be sunny in disposition, to delight in the Father's fair world with its glowing riches and bounty dropping daily from his hand.

It would be safer to say that sin must be somewhere lurking wherever there is deformity, pain, or discord—that, as a common phrase has it, the bleak and barren is the evidence of that which is forsaken of God. Things desolate are not divine. Religion is not repression but development into a fullness and beauty far beyond our dreams.

It is a good thing to see the divine in all things fair and lovely; to take them as evidences that the love that once pronounced this world good in its primeval glory still is working, still is seeking to enrich our lives and lead them out in fullness of joy. Why should not we, like the poets and preachers of ancient Israel, taste again of the gladness of living.

Character may need for its full development the storms and wintry blasts of life, but it needs just as truly and just as much the sunshine; the days when the heart goes out and joins

IN THE SONG OF NATURE,

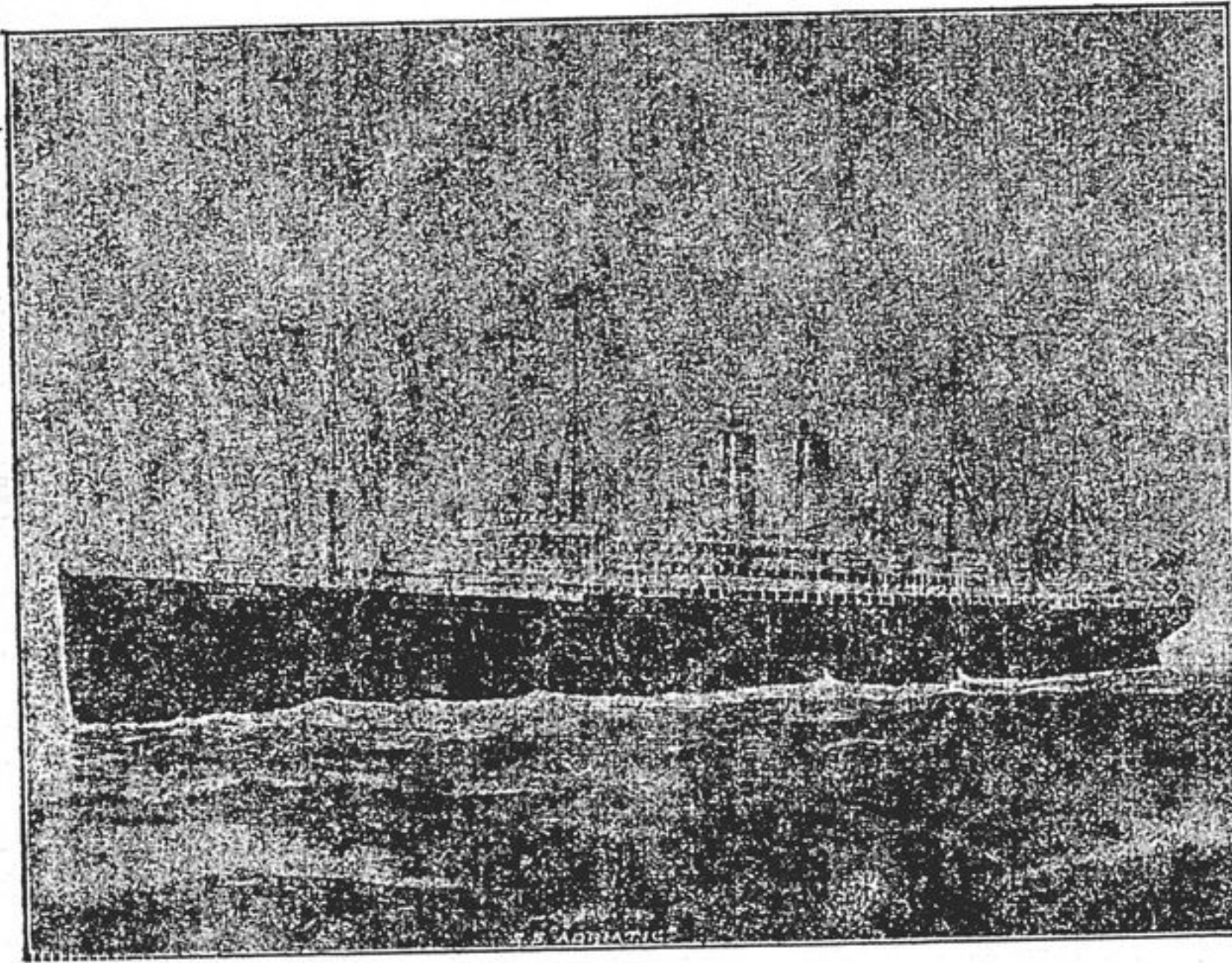
when something leaps within us at the gladness of being alive, and we drink in of the infinite love that is over all.

Just as the sun seems to call the flowers out of the dark earth and draw out their beauty, calls forth the buds and brings the blossom into perfect fruit, so there is a spirit of divine life in our world calling us out to the best, seeking to woo us to the things beautiful. Man needs not to repress his life, but to learn to respond to every worthy impulse, every high hope, to find the life beautiful.

The beauty of holiness is the beauty of character. It is the adjustment of life to nature and neighbor and heaven so that strength and harmony ensue, so that duty becomes a delight, labor a song of praise, and out of life's burden and bottle the beauties of godliness, of love, and tenderness, joy and gratitude begin to bloom.

Lay hold on everything good and true, on all things glad and elevating; cherish every fair thought and aspiration; learn to see the essentially religious in whatever lifts up life, in whatever helps humanity, and so make life rich in heavenly treasure and glowing with the glory of other worlds.

HENRY F. COPE.



THE "ADRIATIC."

have followed their well-known policy of thoroughness. The most minute attention has been paid to every detail which can make for additional comfort, while a number of new features of high importance have been introduced. For example, there are Turkish baths on board the Adriatic, luxuries which now make their appearance afloat for the first time.

They comprise the usual hot, temperate, and cooling rooms, shampooing rooms, plunge bath, and massage couches. They will certainly not suffer from lack of patronage. It is difficult, indeed, to imagine anything that could more materially assist towards relieving the monotony of a sea voyage.

For more strenuous natures, for those who prefer a life of action to one of the olivum cum dignitate order, there is a lavishly-fitted gymnasium. From the dining saloon on the lower deck an electric lift runs up to the boat deck, calling at the promenade decks en route. A "dark room" for amateur photographers has not been overlooked; whilst the usual barber's shop, with all the latest improvements, is duly in evidence.

One great feature of the Adriatic's passenger accommodation throughout is its roominess. The great breadth of the ship, coupled with the exceptional height between the various decks, has rendered it possible to provide state-rooms of a size far in advance of anything to which the ocean voyager has hitherto been accustomed. In the case of the Adriatic they are lofty, well-lighted, and perfectly ventilated; and there is, moreover, the additional attraction that no less than seventy-six of them are

SINGLE-BERTH ROOMS,

a condition which every steamship traveller will appreciate to the full. We know of no other vessel which has anything like so large a number. When we come to deal with the decorative scheme of the new White Star liner we are confronted by a serious difficulty, because, in order to give any really adequate impression of the richness and elegance of the apartments on board

as the smoke room, is an apartment known on board as "The Lounge." This little, we consider, is far too prosaic. Picture a large and airy room, paneled in oak, furnished in exquisite taste, with the light filtering through "storied windows, richly dight." People it with graceful figures, clad in the latest "creations" from Paris; scatter here and there a few specimens of the mere man genius engaged in ardent flirtation with the owners of the graceful figures aforesaid, and you will have a scene which seems to call for something more romantic in the way of nomenclature than that chronicled above. If we might venture on a suggestion, we should say that "The Turtle Dovecote" would be more in keeping.

A third luxurious apartment on the boat deck is the reading and writing room, wherein the studiously-inclined passenger may beguile the time with a book or bring his correspondence up to date. Daintily decorated, paneled with paintings after the styles of Bartolozzi, Boucher, and Cipriani, and furnished in a fashion which is at once elegant and comfortable, this delightful retreat, we should imagine, would be the very spot wherein a poetically-minded traveller might invoke his Muse to great advantage. Special attention, by the way, has been paid to the lighting arrangements, movable electric lamps being provided for the benefit of those who like to seek out quiet corners for themselves.

The second-class accommodation on board the Adriatic is situated immediately abaft the first-class quarter. It includes a handsome dining saloon, with seating accommodation for 200 persons, a smoke room and a ladies' room. The decorative scheme throughout these apartments is of an order which, not many years ago, would have been regarded as exceptionally fine in the first-class division of an ocean liner. The ladies' room, for example, is ceilinged with Lincrusta, floored with parquetry, paneled with inlaid satinwood, and

FURNISHED IN MAHOGANY;

the smoke room is framed in oak, with a walnut dado and leather upholstery; while the saloon is decorated in white

through meat chopper and put in omelette or scrambled eggs or mix with dressing for sandwiches. The bone and water in which it was boiled are excellent flavoring for dried pea or bean soup, or greens or a boiled dinner. What fat is left should be fried out and used for frying purposes, for potato salad, and for frying onions for potato soup.

Wheat Muffins.—Put into a mixing bowl one tablespoon lard or butter, one tablespoon sugar, and one-half spoonful of salt. Mix together and add one egg well beaten, then one cup of sweet milk. Sift two good spoonfuls of baking powder in two cups of flour and add to the above. Drop in greased hot muffin tins and bake quickly.

To Improve Cake.—Any fruit cake recipe can be improved by substituting for the currants, which always are dry and hard, an equal measure of chopped prunes, which hold moisture and impart a delicate flavor to the cake.

Shirred Eggs.—Break into a dish as many eggs as there are persons to be served. Add a tablespoonful of milk for each egg and salt and pepper to taste. Fry one-half as many slices of bacon as there are eggs, and cut in small squares. When crisp pour into the beaten eggs and mix well. Put into a buttered baking dish and bake in a moderate oven until eggs set.

CAKE MAKING.

Always use beet sugar for all layer cakes.

Have a brisk, hot fire for layer cakes; a slower one for fruit cake. Do not slam oven door or kitchen door when cake is in oven.

If oven gets too hot set in can of cold water.

Settling away from pan are indications cake is ready to leave oven.

When removed set cake on sieve so a free circulation of air is around it.

Never turn the lower side of cake; always turn right side up.

A tin chest or stone jar is best to keep it in.

For cake or cookies that call for soda if a teaspoon of baking powder is used with it it will be much nicer.

HOUSEHOLD HINTS.

Stew a pound of prunes with pot roast, and note the fine flavor imparted to the

meat. Nails driven first into a bar of soap will not split furniture or delicate wood-work.

To Remove Stains from Sink.—Wet sink and sprinkle chloride of lime into it. Let stand about a half hour and it will become white. It will remove all stains as nothing else will.

To clean windows well, use warm soapy water with a little ammonia. Have plenty of clean soft cloths for polishing. Polish immediately after washing them.

To clean a saucepan which has been burned, put into it a lump of soda with some cold water. Let it stand on the stove to boil for an hour; then scrub it with a stiff brush.

Left Over Jelly.—When you have a few tablespoonfuls of jelly or jam left over it makes a delicious addition to baked apples by dropping a tablespoonful into the core of each apple before they go into the oven.

For general cleaning use a large sponge in place of a cloth or brush. It does not induce such a state of sloppiness as a brush, and besides, it gets a good grip on the dirt. For the daily wiping up of the kitchen floor, whether hardwood or linoleum, it beats anything on the market.

The colors in an old carpet can be brightened by sprinkling with wet pieces of newspapers wrung out of water. Work with the grain of the carpet, and after the paper has been brushed off, wipe up the carpet with a cloth wrung out of a weak solution of ammonia water.

For washing hair and clothes brushes, borax should be added to tepid water, in proportion to about eight spoonfuls to half a gallon of water. The brushes should be moved up and down in the water, so that the bristles are cleansed, but care must be taken not to let the water touch the backs. If damp the backs should be dried at once, and the brushes should be set to dry bristles downwards in a current of air. Another method of cleaning brushes which are only slightly soiled is to rub flour into them well, and then to shake it out. This is specially applicable in the case of those with silver or ivory backs, which the water might injure.

Sixty per cent. of British-caught herrings are landed on the Scottish coast.

A New Orleans woman was thin.

Because she did not extract sufficient nourishment from her food.

She took Scott's Emulsion.

Result:

She gained a pound a day in weight.

ALL DRUGGISTS: 50c. AND \$1.00

