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 newcomer 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 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 otium 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 staterooms 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

SNGLE-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 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 convivality at meal-times.

For recreative purposes a handsome piano, encased in oak inlaid with fine 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 inlet 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 as the smoke room, is an apartment known on board as "The Lounge." This title, we consider, is far too prosaic. Picture a large and airy room, pannelled 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, panelled 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.

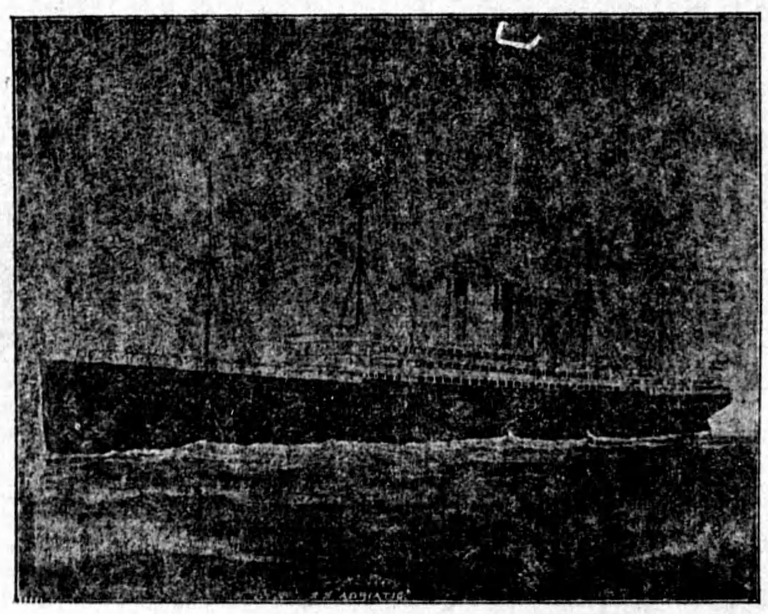
The second-class accommodation on board the Adriatic is situated immediately abaft the first-class quarter. It includes a handsome dining saloon, with seating accommodation for 300 persons, a smoke room and a ladies' room. The decorative scheme throughout these apartments is of an order which, not many 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, pannelled 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 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 "ADRIATIC."

A SIGN OF THE SKIES.

(By a Banker).

Historians inform us that the Emperor Constantine the Great, then a heathen, previous to the commencement of the battle which gained for him his crown, saw suspended in mid-air a large fiery cross; and that after the victory he became a convert to Christianity and adopted the sign of the cross as his badge. And probably from time to time this natural—probably electrical—phenomenon has been observed, though of course in these days of education and enlightenment the strange spectacle is not viewed with the alarm and terror which it evoked in the days of heathendom, or in the dark ages of mediaeval superstition.

A beautiful instance of this startling phenomenon, which the writer was fortunate in witnesing, occurred in the south of Ireland in the early nineties. He was driving along one of those lovely coast roads which it would be difficult to match for natural beauty in any part of the world. On each side of the road was a high and picturesque irregular hedge; not trimmed down in a long straight line by the vandal hand of those who are despoiling the country of its beauty and robbing the landscape of its greatest charm, but a luxuriant festooned and garlanded sylvan copse; here a tasseled, feathery spray of traveller's joy; here a wreathed chaplet of racemes of the brilliant and handsome scarlet berry of the black bryony; or here a tall bush of the striking and somewhat rare wild euonymus, every bough loaded with its lovely rose-pink and orange triple berries. And now at a turn of the road the sparkling sea-scape bursts upon the view, the road soon skirting the seashore, the foam of the breaking waves almost reaching the rock-protected border of the road.

But far more beautiful, and far more wonderful, suspended over the sea at an elevation of not more than twenty degrees, and suddenly starting into view, glows a large and gleaming cross, clear and distinct, though in full noonday; not rectangular, but shaped somewhat like a St. Andrew's cross. And there it hangs, glistening in a pale, lambent glow—though had it been night it would doubtless have shone with a brilliant, quite dazzling fire—until soon it faded away, leaving a memory never to be dimmed, never to be forgotten or obliterated.

Aye, and what does the cross mean to the world? An emancipation from the cruelties and the horrors of heathendom; a free pardon to all who will accept the Great Atonement made by the Son of God thereon; and an eternal inheritance for all believers, in a realm of surpassing joy, never ending pleasures and inconceivable glories and felicities.

SATISFACTORY TO HIM.

An automobile dashed along the country road. Turning a curve it came suddenly upon a man with a gun on his shoulder and a weak, sick looking dog beside him. The dog was directly in the path of the motor car. The chauffeur sounded his horn, but the dog did not move—until he was struck. After that he did not move.

The automobile stopped and one of the men got out and came forward. He had once paid a farmer $10 for killing a calf that belonged to another farmer. This time he was wary.

"Was that your dog?"

"Yes."

"You own him?"

"Yes."

"Looks as if we'd killed him."

"Certainly looks so."

"Very valuable dog?"

"Well, not so very."

"Will $5 satisfy you?"

"Yes."

"Well, then, here you are." He handed a $5 bill to the man with the gun, and added pleasantly. "I'm sorry to have broken your hunt."

"I wasn't going hunting," replied the other, as he pocketed the bill.

"Not going hunting? Then what were you doing with the dog and the gun?"

"Going to the woods to shoot the dog."

Pineapple Tart.—Wash and dry the stalks of rhubarb, then cut in pieces about an inch long, sprinkle a little flour, and turn into a pie pan that is lined with the dough only enough rhubarb to make the pan level. Cover with the upper crust, and, after moistening with milk, press all around the edges with a fork to make a firm finish. Rub the top with a little melted butter. With a thin paring knife cut little holes through the upper crust near the centre of the pie. When done and cool you will find the lower crust brown and your pie firm, instead of soaky.

About the House

RECIPE IN RHYME.

Hail, happiest time of all the year,
When summer dawns with glowing cheer,
And busy housewives haste to make
The crispy, juicy, red shortcake.

No coral reef was e'er so red;
No glint of jewels ever shed
Such lustre from a lover's eye
As beams on the strawberry pie.

To make: Of flour use one quart;
Be sure to have the "ecru" sort.
Of butter take but just enough
To make a flaky, creamy puff.

To three heaping spoons of baking powder,
Milk, or cream, or water cold and clear;
Bake in hot oven, split in two;
Fill up with mashed berries running o'er.

And sugar, too, I put in mine
As much as berries, white and fine,
For all mankind, above, beneath,
Are sure to have some sugar teeth.

There's one thing more, my unknown friend,
On which good shortcake will depend.
Remember this when you commence—
To use a little common sense.

One secret I fain would tell
(Tis known we keep our secrets well);
It is, to take the greatest pains
And mix, like artists, with your brains.

A lover's heart dissolves in bliss
And feasts upon one rapturous kiss,
But husbands sigh for grosser stuff,
And ne'er was shortcake huge enough.

One joyful realm is woman's sphere,
By nature made an engineer:
When to man's heart you seek a route,
Pray do not leave his stomach out.

Cheese Toast.—Put delicately browned fried bread in boiling milk and spread thickly with grated cheese. Bake in a hot oven a few minutes and serve hot.

Fried Pork Chops.—Dip pork chops in eggs, then in bread crumbs, and fry. Place on platter; have ready two or three sliced apples; fry in fat from chops and garnish platter with them. Parsley can be added for effect.

Corn Starch in Pie.—If, when making any kind of a fruit pie, you will add a tablespoonful of corn starch to the fruit it never will boil out. Take the fruit; sweeten to taste; add corn starch and heat before adding the crust.

Chocolate Cookies. — Twelve cups melted butter, one cup sugar, one egg, one-half cup sweet milk, three squares melted chocolate, one and one-half cups flour, one-half cup chopped raisins, one-half cup chopped English walnuts, one teaspoon vanilla, one-half teaspoonful soda sifted, with flour; drop teaspoonful for each cookie and bake in moderate oven.

Salad Dressing.—Put one-half salt spoon of pepper, one-half teaspoon of sugar, one-half teaspoon of mustard, one-half teaspoon of salt in a granite bowl or stewpan; mix thoroughly; then add the yolks of three eggs; beat again. Add one tablespoon of butter, one-half cup of cider vinegar; put on the stove and stir constantly until it thickens like cream; put in cool place. When ready to use it thin with cream.

For sweetening lemonade punch and all summer beverages, syrup will be found far superior to sugar as ordinarily used. Make the syrup in the proportion of two cups granulated sugar to one cup cold water, boiling ten minutes. This can be prepared and kept in the ice chest and possesses not only the decided advantage of giving a much richer and daintier flavor to the drink prepared than sugar does, but is also more economical, as the whole benefit of the sugar is obtained.

Sausage Souffle.—A delicious luncheon dish may be concocted from a cup of left over mashed potato, three or four sausages, one egg, a little chopped ham (this may be omitted), a few slices of bacon left from breakfast, cracker or bread crumbs, butter and seasoning. Beat potatoes well; mix in. Add finely chopped sausage or sausage meat and the ham if desired. Beat the egg well and add, stirring the whole vigorously. Season, and if it is too firm add a couple of tablespoons of cream or milk. Put in ramekins or small saucers, sprinkle with bread crumbs, brush lightly with butter, and place in a hot oven. When thoroughly raised and browned serve with a slice of broiled bacon laid on top.

Caramel Pudding.—Use four eggs, one pint of milk, four tablespoonfuls of sugar, and a little vanilla essence. Icing—one-half pound sugar, one-quarter pint water. Boil the sugar and water for the icing in an iron pan until it first gets dry and then again melts and is light brown. Take from fire and pour it in the mold, and keep this moving until quite lined with the sugar and till this is set. Put aside to cool. Now boil the milk, sugar, and vanilla together for about five minues; set aside to cool. Beat the eggs five minutes with an egg beater (a quarter of an hour without such a one); mix with the cold milk and beat another five minutes. Pour it in the iced mold; put this in a pan with boiling water and bake in oven for about two hours until set. Don't let the water boil too hard, and don't let the pudding boil at all. When quite cold, but not before it is going to be served, turn it out of the mold.

Breakfast Dishes.—Take one and one-half cups of bread dough from bread just before kneading it into loaves, and after picking it into small bits, add the following. One egg, beaten light, one-half cup of lard, one cup of granulated sugar, one cup of warm water, and enough flour to mix out stiff right away. (Do not make quite as stiff as bread dough). Let this rise until bedtime and make into tiny biscuit, less than the size of an egg. Place about three inches apart on buttered pans. Let them rise over night and bake in hot oven for breakfast. This amount will make about thirty or thirty-five buns of ordinary size. Do not try to make them in any less time, as they are not nearly so good. For breakfast muffins beat the yolk of one egg with one tablespoon of sugar and one teaspoon of melted butter. Add one-half cup of sweet milk. Stir in one cup of flour, into which has been sifted two rounding teaspoons of baking powder. Lastly add the stiffly beaten white of the egg. Bake in buttered gem pans in hot oven about twenty minutes.

FOR THE HOME DRESSMAKER.

The under part of the sleeve, when fitted to the armhole, makes a much more comfortable and better fitting sleeve than when the shaping is done before placing in the armhole.

In turning up the hem on the bottom of a skirt, where one has no large mirror, take a small looking glass and place on the floor against the leg of a chair or table. In this way a fine view of the bottom of the skirt may be obtained.

When in need of a patch to mend seat of a little boy's pants of wash sailor suits and no material is apparently available, take the under side of the big collar, thereby making a better match than even new goods. Replace the underside of collar with anything suitable and thus the pants will be as good as new.

A good and easy way to shir a thin dress is to take the cloth after getting it ready for the shirring and stitch with a loose stitch on the cloth plain, with silk on top and cotton in the bobbin. Then pull the cotton thread and you will have the shirring all done. Care must be taken not to use silk on top and in the bobbin, as it will not shir.

When putting in three tucks of equal depth for trimming the bottom of a skirt, allow extra length in cutting; put skirt on and turn up to proper length and baste, say a two inch hem, with all surplus material below. Measure proper distance above this hem and baste a two inch tuck, which will make the skirt a tuck too short. Now measure same distance below first hem and baste another two inch hem, which makes the first a tuck and the last the hem. Trim off any extra material and you have a two inch hem and two two inch tucks; thus making simple a job difficult for even a professional.

Fitting Skirts and Bodice.—Select pattern by hip measure. Cut skirt three inches longer than you want it when finished to allow for fitting. Always fit from top. Fasten centre of belt to centre of front width. Put on skirt and fasten belt. Draw skirt into position across front and around hips until it falls in perfectly straight and easy lines and hold in place with pins. It may be necessary to draw the skirt up a little at the back to do this; but it must not bulge in front or on the hips. When perfectly hung pin the widths to the belt just where the seams come in the fitting. Run thread around top where belt comes. Adjust to waist measure and baste on belt at correct line. Find the proper length with a tape measure at each seam and pin up the bottom at desired length, preserving the curves. Try on before mirror to see that skirt hangs even. Adjust with pins till perfectly even. It is then ready to make. To make bodice, have a perfectly fitted tight foundation lining, closed with hooks and eyes. Fasten lining over a down pillow and stuff till lining is perfectly filled out. Then any style of bodice can be correctly draped over this foundation. To set the sleeve properly gather the top and adjust it so that the centre of sleeve will hang perfectly straight from centre of shoulder. Care should be taken to have enough fullness over turn of the shoulder.

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Because she did not extract sufficient nourishment from her food.
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