

HERALD'S PAGE FOR WOMEN LEADERS

LATEST PHOTOPLAY NEWS

FAMOUS WOMAN—HER BIRTHDAY AND YOURS

QUEEN ELIZABETH OF BELGIUM.
By MARY MARSHALL

One of the most popular and surely one of the happiest queens of Europe was born on July 21. This is Queen Elizabeth of Belgium, who is said to be the most cultivated royal lady in Europe. She bears the degree of doctor of medicine and has a remarkably deep understanding of European politics.

Elizabeth is the daughter of Charles Theodore, King of Bavaria, the famous occultist, with whom Elizabeth used to work in the free treatment of the poor of Bavaria. Fourteen years ago she married Albert, who was at that time heir apparent to the Belgian throne, the nephew of the reigning King, Leopold, who had the reputation of being the most cruel and most immoral monarch in Europe. It is said that if this old King had lived five years longer the Belgians would have expressed their disgust with the king and all his family by overthrowing the monarchy and establishing a republic. Five years ago when the old king died it became the task of Albert to overcome this prejudice of the Belgian people against monarchy, and so far they have been wonderfully successful in the task.

The new king and queen had to regain the confidence of the people and had to persuade them that kings and queens could lead as good and law-abiding lives as their subjects. Leopold had detested family life and had led a life of open immorality, but the new king and queen are devoted to their children and lead as simple a home life as the majority of their subjects.

Besides being celebrated for her learning and her tact, Elizabeth has the reputation of considerable beauty. It is her greatest pleasure to have her hard-working husband whenever she can and she often takes his place at charitable and social functions where the presence of one of the monarchs is requested.

Queen Elizabeth has four children. They are Leopold, the crown prince, the Duke of Brabant, who is thirteen, Charles, Count of Flanders, who is eleven, and Maria Jose, a daughter, who is nine years old.

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The Vagaries of Today's Parasols

The woman with little money to spend ought to spend a great deal of thought on the subject of her parasol. If she wishes to dress well, real, solid, sound things, not day dreaming or idle wishing. The woman with means should be as thoughtful about clothes as seriously, for if she makes a mistake in judgment or in taste and buys clothes that are unbecoming or inappreciable or out of style, she needs a poor relation and buy some more. Not so the poor relation. Every cent must count with her and the single article of apparel ought to be bought without much thought.

It is an old story that you can always tell a lady by her gloves and her shoes. Another way of telling the same thing is that the details that need the most careful thought are gloves and shoes. Rugged gloves are worse than none. Dirty white ones are in the same category. If you must economize on gloves, buy one pair of fine washable doe skin gloves for formal wear and for street wear buy the fabric gloves in white or champagne color. There is none of the old-fashioned prejudice against cotton gloves connected with these fabric gloves, as they are sometimes worn by the most elegant women. But they cost only about half what kid gloves cost and can be washed easily. It should be a rule of the woman who wears gloves, especially for dress, to have a freshly washed pair of gloves or none at all.

As to shoes, the worst offense against good dressing is not in wearing inexpensive shoes, but in wearing shoes that are run over at the heels and in need of polish. Plan to spend the price of a pair of shoes each year on repairs. Even when you buy cheap shoes that is economical.

HOUSEWIFE'S DAILY ECONOMY CALENDAR

IF YOU DRESS ON A LITTLE.
By FRANCES MARSHALL

Then, of course, make the shoe blacking bottle your daily friend, and the handkerchief not in the trimming, but in the shape of the hat. It is poor economy to buy expensive trimming that will do for several years, for unless the shape of the hat be up to date and becoming, the costliest plumes and ornaments are of no avail.

Vails make a world of difference in the appearance of the hat and the hair. If you object to spotted vails, use very fine face veils that cannot possible hurt the eyes. Two dollars spent on veiling a year would mean eight plain face veils, and this would mean that you could always appear crisply veiled. Yet two dollars extra spent on hat trimming would go a very little way.

The question of collars is always an important one to the woman of moderate means, and if she pretends to be up to date she should follow the fashionable neck line. But this is not a difficult task nowadays, when for less than a dollar you can buy organdie and Swiss collars that are not only washable, but of excellent quality.

An important hint for the woman of small dress allowance is this: Confine yourself to dark colors, especially for street wear. The most fashionable waists nowadays seem to have adopted black and navy blue as a uniform for morning wear in the city, and there is much wisdom in this choice.

Frances Marshall will be glad to answer in this column any questions concerning household subjects.

(Copyright, 1914.)

The \$40,000 feature thriller, "The Wreck," produced by the Vitagraph and eagerly awaited by movie fans of Washington, will be shown at the Virginia Theater today. The stars of the Vitagraph Company, Anita Stewart, famous as the lead in "A Million Bids," and E. K. Lincoln have the leads, and the piece is one of the best that Marguerite Bertsch, the well-known motion picture author has turned out.

The Vitagraph have announced that the picture cost them \$40,000, the price of which is demobilized in the real railroad wreck, and a screened actor with each other for the best film which was chosen for the picture.

The story deals with the horrible sea-quake which occurred in the Pacific, which is explained in the death of his son, who is killed in the wreck for which his crime is atoned.

The picture was made on Long Island, and the scenery with rolling landscape water fronts and magnificent dwellings is interesting. The smash-up of the ship that Marguerite Bertsch, the well-known motion picture author has turned out.

FOUR GENERATIONS IN RAID.

When Lieut. Dunigan and three policemen of the Eighth precinct, at 1 o'clock this morning, forced their way into a flat at 2621 1/2th Street, north of the city, they found a regular miniature park, which includes grand stands and a fence. It is one of the most curiously interesting sporting devices exhibited in Washington.

The raid was made on the premises of Mrs. Albert Albers and daughter of Mrs. Elizabeth Hawkins, eighty-five years old, great-grandmother of the children. Mrs. Hawkins was charged with keeping a disorderly house. In addition, the policemen took into custody Lulu Smith, thirty-five; Katherine Graham, thirty; Robert Williams, forty-two, a stonecutter; and Charles Allen, twenty-four, a private in the United States Marine Corps, all charged with being drunk and disorderly.

Most of the prisoners had to be carried to the patrol automobile which took them to the police station. The Graham woman, being able to walk, was later conducted to her home and taken care of by the old woman and babies, who were left in the flat. She was released on \$100 collateral. Lieut. Dunigan will direct the attention of the Board of Children's Guardians to the case.

WORTH-WHILE RECIPES FOR PREPARING PEACHES

Even in slicing the peach is recognized as the synonym of perfection, and rightly so, for it would be difficult to imagine a fruit more luscious than this at its best. Its only drawback is that awful fuzz which makes the peach crusty and which can be disposed of with less difficulty than most cooks realize.

Instead of the slow, wasteful peeling process, put a small quantity of washing soda in a saucepan of boiling water and drop the peaches in half a dozen or so at a time. Three minutes should suffice to loosen the skin so that it can be readily rubbed off with an old bath towel or any coarse cloth, leaving behind a perfectly smooth, round surface.

Peach Cobbler.

Line a deep baking dish with pastry made as follows: Stir a quart of flour with two teaspoons of baking powder and half a teaspoonful of salt; work in two teaspoons of lard and two of butter, and add milk enough to make a soft paste; roll about quarter of an inch thick.

Fill the dish with halved peaches (peeled and stoned, of course), sprinkle sugar and a little flour over them, add butter and enough water to half fill the dish. Cover with a perforated crust moistened around the edges with water, and bake in a moderate oven. Or bake in dumplings by cutting the pastry in squares or circles large enough to wrap a peach. Eat with sugar and cream.

Peach Shortcake.

Unlike strawberry shortcake, this is better made of cake than of biscuit dough, although the latter could be made quite as sweet as if for a "really and truly" cake. An economical near-neighbor cake which makes a good one, made by beating two eggs without separating until foamy, then stirring in one small cup of powdered sugar. Stir one cup of flour and one of baking powder together and add by thirds to the eggs and sugar. Flavor with a dessert spoonful of juice and quickly beat in a third of a cup of boiling water. Bake in a buttered pie pan, split and fill with sugared peaches, spread fruit over the top, and if you want it still more elaborate serve whipped cream or a custard sauce with it.

Custard Sauce.

Add a pinch of salt to a pint of milk and scald in a double boiler. Pour this over the yolks of two eggs which have been well beaten and added to one-half cupful of sugar. Stir for a few minutes, then pour back into the double boiler. Cook until smooth and creamy, but do not thicken to pour easily. When cold flavor with one scant teaspoonful of vanilla or almond, or, better still, crack a few peach stones, blanch the kernels and cook them with the custard.

The recipe for custard sauce may be followed for peach float if made slightly richer—the yolks of three eggs to a pint of milk—and allowed to cook until somewhat thicker. When cold pour over a bowl of sliced peaches, and just before serving beat the whites of the eggs until stiff, adding a teaspoonful of sugar for each. Heap this meringue on top of the peaches and custard.

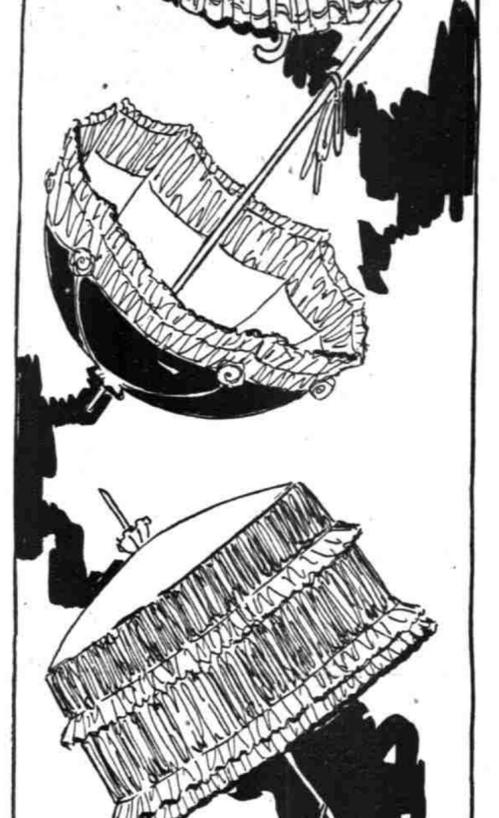
Another peach float is made by beating the whites of eggs until stiff and adding cold, stewed, mashed potatoes. Sweeten to taste and beat together before serving.

Peach tapoca can be easily prepared according to the recipe on page 10 of this issue, adding sugared, sliced peaches for those which have been stewed and mashed.

Branded Peaches.

Remove the skins of firm, white peaches regularly "Whiteheats" by scalding with water in which soda has been dissolved, rejecting all bruised or speckled fruit. Make a sirup by first dissolving five pounds of sugar in one and one-half cupfuls of cold water, and then boiling. Cook peaches in this, a few at a time, until tender enough to be pierced with a clean broomstick. Lay them on platters as you take them from the sirup, and when all have been cooked grade according to taste and arrange on a quart platter. Mix equal quantities of the sirup and good apple brandy in a pitcher and pour it over the fruit until the jars overflow. Seal at once.

This is slow work that practically demands the attention of two people, but in addition to the satisfaction of having such a delicacy always on hand there is a money-making possibility. Branded peaches sell for a high price, and the woman who acquires a reputation for making especially fine ones will have no difficulty in establishing a market for them.



DAILY HOROSCOPE

"The stars incline, but do not compel."
SATURDAY, JULY 25, 1914.

Astology finds that early today the influences are favorable, since Saturn, Neptune, and the sun are all in benefic aspect. In the afternoon Mercury is adverse in its way.

The rule is a fortunate one for those who seek new opportunities of every sort. It is good, since it inclines persons in power to extend their aid. The sign is encouraging for politicians who desire support.

There is an unusually happy omen for advertising. Public announcements and advance notices are under a luck-making success.

While this figure prevails much is to be derived from association with happy or prosperous men and women. The sign preaches honors, popularity, and progress for those who make the most of today's openings.

Owing to the kindly sway of Saturn benefits are said to be derived from dealings with landlords, farmers, forists, and all who delve in the ground. Mining is away.

The friendly leading of the planet, which often has power to bring misfortune, is held to produce a thoughtful, prudent, diplomatic mind. It is a favorable time for systematic business affairs, since constructive and executive ability should be greatly enhanced.

Shoemakers, harnessmakers, and all dealers in leather goods are supposed to be aided by Saturn's helpful government.

The omen is not a fortunate one for signing contracts or entering into partnerships.

Irritability and hastiness of speech may be precipitated by the stars, astrologers say, and they advise that a guard be set on the tongue, especially in the later hours of the day.

There is a pronouncement that Germany and Belgium may cause diplomatic complications with the United States this month.

Religious troubles are prophesied for Spain. The King is warned against sex voracity.

Persons whose birthdate it is have rather a happy omen for the year. Both men and women should have good luck in financial matters.

Children born on this day probably will be a joy to their parents. Their horoscopes show industry and perseverance. They are likely to be exceedingly conscientious in their work, whatever they undertake. They are subjects of Leo, the sign ruled by the sun.

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SEEK TOT'S ASSAILANT.

Police of every precinct in the city are looking for the thirty-five-year-old white man who is said to have attempted to assault little Helen Van Housen, six-year-old, of 13 G street northwest, near the Harris Hotel shortly after 3 o'clock yesterday afternoon.

The man is known to the police. He is described as weighing 140 pounds and being nearly six feet tall. According to the police report on the case, He lured the little girl to a vacant lot near the hotel and threw her to the ground when several men discovered him.

He took flight and outdistanced his pursuers. The little girl was taken to the sixth precinct station, where she told her story.

HE SMELLS LIKE A LILY.

A colored youth, with a taste for personal hygiene, went into the store of M. Tregor & Sons, 1229 E street northwest, several weeks ago and presented an order signed by George A. Robinson. The man said he was a porter at the Stoneleigh Court apartment.

They gave him, on the strength of the order, four razors, two razor strops, four safety brushes, and two bottles of lily perfume, the whole valued at \$110. The order was found to be forged yesterday, and the case was reported to the police.

Attractive Bureau Scarfs

The bureau must be covered. And the scarf in its infinite variety comes to the rescue. It can be very inexpensive, and again as ornate and costly as your purse can buy. The appearance of the scarf will throw into relief the open work or embroidery of the decoration. At any rate, the bureau scarf should reflect the decoration of the room in which the scarf is to be used, and if you can make the scarf instead of buying it, the end will be very much more satisfactory.

If you have curtains of art scrim at the windows, reserve two or three yards for the covers and cut the strips to fit the bureau. The appearance of the ends of these covers place bands of the floral borders, and if any motifs are left, cut them out and applique them on the center of the covers to form a crescent or crescent around the pincushion. This is such an easy way to decorate, and so cheap is the cover, that it can be thrown away when the summer draperies are discarded.

THE CHAFING DISH

To shield herself from the rays of the sun the fashionable woman of today is not content with the umbrella-like sunshade of other years. Chiffon, velvet, into bizarre shapes, are sometimes more decorative than they are useful—and yet they are useful enough to keep the sun from feminine eyes.

meats and vegetables to become tender. All this work to save fuel and delay should be done previously over the kitchen stove.

Another important consideration is the list of utensils and ingredients needed for the work. Everything needed should be at hand on the table, without a single one missing, before the family appears. One woman who makes frequent use of chafing dish has a book devoted to chafing dish recipes, and after each recipe is its preparation.

A metal tray on which to stand the dish whenever the lamp is lighted is a requisite. The best of lamps will, now before attempting the chafing dish, if the filler, act contrary to expectations, as many a woman with burned linen can testify. Wood alcohol is the most economical for the lamp, and the filler, with ingenuity born of experience two and even three dishes may issue hot from the chafing dish at one meal. But before attempting the chafing dish, if the filler, act contrary to expectations, as many a woman with burned linen can testify. Wood alcohol is the most economical for the lamp, and the filler, with ingenuity born of experience two and even three dishes may issue hot from the chafing dish at one meal. But before attempting the chafing dish, if the filler, act contrary to expectations, as many a woman with burned linen can testify. Wood alcohol is the most economical for the lamp, and the filler, with ingenuity born of experience two and even three dishes may issue hot from the chafing dish at one meal.

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We've made life-long friends and customers of hundreds of young couples because we gave them a square deal and an unusual amount of help when they needed furniture for their first home.

We realize how they want to begin married life with home surroundings that are pretty and comfortable, and, of course, they know the economy of good qualities.

We consider all these conditions and allow them credit privileges which enable them to have the things they want, and to have them at once.

Come to us—tell us what you can afford to pay in the beginning—and we'll arrange an account to suit you without notes or interest charges.

GREEN AND WHITE DINNER IS PRETTY

A very cool and pretty dinner is one decorated in green and white. With a snowy white tablecloth and shining silverware and dishes, a low maidenhair fern may be placed in the middle. The potatoes and a vegetable can be served together in the following way: Scrape new potatoes and cut them in small pieces and boil together with green peas. The meat may be leg or breast of lamb, which is very tender now. When this is a luscious brown, serve garnishes with parsley. The salad may be lettuce fixed in the form of a flower with a half of a hard-boiled egg for center, with mayonnaise dressing in a little Berris and milk or a plain cornstarch pudding will be sufficient for desert.

Plain iced water or tea with lemon or a mint punch are appropriate for hot weather.

LITTLE HELPS

Put plenty of turpentine in boxes when clothes are put away for winter. Ants will not bother them.

Adding sugar to water for cut flowers will keep them fresh longer.

Salt in the oven placed over baking plates, will keep pastry from burning on bottom.

To test bread dough whether it is high enough, press the finger in the dough. If the hole remains the dough is in proper condition.

Canada in 1913 had six thousand miles of railway under construction.

WHAT TO SERVE AND WHEN TO SERVE IT

With clear soups, pass bread sticks or squares of bread.

With purées and cream soups, pass crostons.

With all soups, pass olives, celery or radishes.

Dress broiled fish with maitre d'hotel butter and sliced melted butter over them. Thin slices of cucumber, dressed with oil and vinegar.

Serve new boiled potatoes, with minced parsley and sliced melted butter over them. Creamed potatoes, with boiled or fried fish.

Roast mutton should be accompanied by mint sauce, Rice croquettes and turnip, carrots or Brussels sprouts are also good with roast mutton.

Spring lamb should be accompanied by new potatoes and green peas.

Boiled mutton should be served with caper sauce, and boiled rice.

Roast veal is improved by horseradish sauce. Sweet potatoes, too, in some form are delicious always with turkey.

Roast goose, with apple sauce, is, of course, the proper combination.

Roast pork, too, must be served with apple sauce, and again sweet potatoes are a good accompanying vegetable.

Breaded veal cutlets should be served with tomato sauce.

Roast venison, roast quail and roast duck are served with currant jelly.

Broiled beefsteak can be served with mushrooms or maitre d'hotel butter. The vegetables can be boiled new potatoes or scalloped potatoes, mashed or French fried potatoes, and cauliflower or asparagus.

Boiled or roast ham should be served with spinach.

Broiled lamb chops are served with peas and creamed potatoes. Breaded chops are served with tomato sauce and potatoes au gratin.

Fried chicken is served with corn fritters or waffles.

Roast chicken is served, with white sauce and rice croquettes.

Beef stew can be served with dumplings and boiled onions or carrots.

Lamb stew can be served with hominy balls or croquettes.

Boiled tongue, like ham, can be served with spinach, and it should be accompanied by tomato sauce.

SCENARIOS

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"I write you because my skin seems so loose and wrinkly in hot weather. What will help it? Use a wash lotion made of these things: One ounce of glycerine, one pint, witch hazel. This is immediately effective in any case of a flabby condition. Use daily for awhile and results will astonish you.

"I am a simple way to keep your skin smooth, soft, and white is to apply ordinary mercuric wash before retiring, washing it off in the morning. This keeps the face free from the particles of lifeless cuticle which constantly appear. The younger, fresher, healthier skin is always in view. An ounce of mercuric wash may be had at small cost at any drug store. Use like cold cream—Annie Salts, in Woman's Realm—Adv.

TUNIC SKIRT



THEODORE ROOSEVELT'S Autobiography

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With This Coupon, 98c

The book, handsomely bound in cloth, with bold stamped decorated portrait cover, consists of 625 large pages and contains 62 illustrations. MAIL ORDER—Add 10c for postage.

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