

Woman's World

The New Queen of Roumania.



Photo by American Press Association.

QUEEN MARIE OF ROUMANIA.

Queen Marie, wife of King Ferdinand of Roumania, who has recently succeeded his uncle, the late King Charles, on the throne of that beautiful little kingdom in the Balkans, is said to be one of the handsomest women in Europe. Her father, the late Duke Alfred of Saxe-Coburg-Gotha, was a son of Queen Victoria of England. Her mother was a Russian grand duchess, the aunt of the present czar. Duke Alfred had one son, who died just a year before him, but he had five daughters, whose beauty and cleverness made them the toast of every court of Europe. Strange to say, none of them made particularly brilliant matches. The eldest, Princess Marie Alexandra Victoria, who was born in 1875, married the crown prince, now King Ferdinand, of Roumania in 1893. She is the mother of two sons and three daughters. One of her sisters married the Grand Duke Cyril of Russia after divorcing the Grand Duke of Hesse, brother of the czarina. Another sister wedded the Prince of Hohenzollern-Langenberg, while the third is the wife of the Infante Alfonso of Orleans.

Queen Marie, while neither so brilliant nor beloved as her predecessor, Queen Elizabeth (Carmen Sylva), is a woman of great taste and kindness of heart. She has done much to encourage interest in the artistic work of Roumanian women, wearing their lovely embroideries herself and persuading her royal relatives to exploit them.

Novelty Toque.

The toque of black velvet illustrated here is made on chic lines, with deeply notched upstanding brim, edged



VELVET CHAPEAU.

with dull gold lace. A fan-shaped ornament of velvet juts out from the front, held to the crown by a rose of gold lace.

Sleeveless Evening Gowns.

Sleeves are an absolutely unknown feature of evening gowns. And in daytime models many of the sleeves consist merely of loosely shaped coverings of malines, chiffon or net unlined and clearly displaying the arm. The effort to restore the high guimpe, which was tentatively tried out last spring, failed altogether, and doubtless it is due to that failure that the sleeveless and transparent sleeve effects are now so much in evidence. Age, the contour of the arm or climatic conditions weigh not at all against fashion's decree. More fur, satin, lace and what not compose the skirt, but the semimodesty of the corsage effects are more apparent than ever before.

For Bluing Clothes.

When using bottled bluing for washing the common tendency to pour in too much can be overcome by removing cork and cutting a triangular slit the entire length of cork. Reinsert cork and the bluing will come out very slowly. This saves pulling the cork out each time you have occasion to use the bluing.

Good Form

Bowl and Spoon Shower.

An inexpensive yet very acceptable shower was given by twenty girls who lived in the same neighborhood with the bride to be. They wanted something different from the usual shower, as all were going to give rather costly wedding gifts. Each girl brought a bowl and a spoon, and such a variety! They delegated two of the girls to do the buying so as to have as few duplicates as possible. It was an afternoon thimble party, and each brought one dish towel to hem, also for the bride to be. Then one by one the bowls and spoons were brought in by a small brother of the hostess. When each was served the cups were small bowls of blue and white Chinese ware, to be used as individual custard or gelatin molds, and there were several lovely nests of Chinese or Japanese ware. Every one said it was a most attractive party. The spoons were of aluminum, porcelain enameled ware, wooden and tin. One was a glass one for salad dressing. A large wooden chopping bowl held flowers and fruit in the center of the table and was also presented to the delighted guest of honor.

New England Breakfast.

Recently a clever girl gave an entertainment which she called a New England breakfast. The hour was 12 o'clock, and the spread was indeed a decided change from the ordinary "society" menu. With the exception of a few frills, the hostess declared it was what was served for breakfast every Sunday morning by one of the best housekeepers in a New England village.

The table had a plain linen cover, a bowl of flowers shaded from pink to crimson was in the center, and on either end of the table there was an old-fashioned latticework china fruit dish filled with fruit. This was served. Then there was white cornmeal mush in blue Canton bowls, with cream and hot rolls. Next came codfish balls and individual plates with scrambled eggs. Genuine Boston baked beans in brown earthen ramekins, Boston brown bread (the real article), then coffee with doughnuts and cookies. No artificial lights were used, and the hostess poured the coffee at the table.

Young Girls' Masquerade.

A novel party for young girls is the children's masquerade. For the invitations use the party stationery that comes, fill in the day, date and hours and write on "Come dressed as a child under ten." Serve ice cream, animal cookies, cocoa with marshmallow in each cup, stick candy, and have the favor motto caps. Ask each girl to tell some story of her own child life, like the worst thing she ever did, the worst scare she ever had, etc., and I promise you the party will be a success. For games play old maid, casino and any other you liked when you were "really, truly little."

When the Bride Calls.

If a bride is calling upon a married woman with her husband living she leaves two of her husband's and one of her own visiting cards when she returns her first visits. Separate cards should be sent to the son and daughter and one to the father and mother, addressed "Mr. and Mrs. J. W. Smith." It is not good form to say "and family" on the outside envelope. "Will be at home" is correct, and just "at home" on the inclosure cards, with the date given.

Short Names Fashionable.

Long names and many initials are no longer smart. One must be satisfied with a Christian name and a surname if one would be quite up to the latest in the world of fashion. Even a married woman is not entitled to more than two initials if she considers herself smart. Perhaps the idea is due to the fact that monograms of two letters are usually more artistic than when three letters are used and certainly easier to decipher.

For the Tea Table.

A pretty novelty for the smart tea table is a set of hand-painted Hungarian china, rimmed with wicker. There are the slender, long dish with tall handle of wicker for serving sandwiches; the little round and oblong dishes for bouillons and, prettier than these, the holder of wicker with rims for three small, round china saucers, one for olives, one for pickles or any relish desired and one for radishes or something of the sort.

Guest Room Stationery.

One of the newest ideas for the country place is that of having the stationery in the guest room harmonize with the coloring of that room. Papers in exquisite blues, yellows, tans and mauves are to be found. The name of the home, if it has a special name, is placed at the center top of the page, while at the right or left corner is the name of the railroad station and the telephone number.

Letting Guest Alone.

There are ninety-nine ways of entertaining house guests. All of them are right—for some guests. But the wise hostess is she who lets her guests help by suggesting the things they like and then helping to carry them out.

LOW WAISTED EFFECTS.

They Are Popular Even For Elaborate New Evening Costumes.



SATIN AND NET GOWN.

The girl who is planning her gown for the holiday dance may find much to please her in this gown of pink satin draped in white net, heavily trimmed with silver embroidery. The deep crush girde is of cloth of silver in low waisted effect.

NECKWEAR VAGARIES.

A director collar of handkerchief linen with long necktie has ends ornamented with drawn work.

A new high wing collar is finished with double featherstitched hem. It has narrow revers outlined with a band of blue moire ribbon terminating in a bow.

A vest made of hand embroidered pique with high collar has a piping of black moire.

New styled examples of neckwear exhibit high closing tucked fronts with two or three inch width side plaited frills attached.

The high style, conservative collar is made of sheer batiste or fine cobwebby linen pressed into plaits and trimmed with fine laces flatly attached and hung from the middle of the back of the collar.

The ascots, those long time, many years old styles, are returning. The novelty of these familiar looking neck fixings consists of the white foundation collar worn with colored ties and with a frilled rather than with a plain shirt.

Much of the new organdy neckwear is not all white. There are Roman striped corners on some of the collars and cuffs of bright, printed colors—stripes half an inch wide.

There is much striping of black on collars and vests of organdy. Some of the newest things are embroidered in oriental designs with red and green and other colors.

Instead of sewing the high standing ruche or collar into the neck of your dress sew snaps every two or three inches along the facing of the neck-piece and the corresponding parts at equal distances on the neck of the dress.

CARE OF THE LOOKS.

Have a comfortable bed. Never sleep propped up with pillows. Lie as flat as possible, with a small pillow or none at all under the head. Never sleep with the mouth open.

Knitting the brows when reading or working is a habit certain to produce disfiguring lines on the face.

Heavy hats cause headaches and are very bad for the hair. A hat should be light and should not be worn so tightly on the head as to exclude all the air. Lack of ventilation for the hair is one of the causes of baldness.

Always file the nails from the corners toward the center of the nails. This tends to make the finger tips slender. It is well to file the nails on the same day every week.

Relax the muscles, cultivate a pleasant expression and remember that lips which curve upward and smile are much more attractive than the drooping sort.

Little squares of blotting paper hung in the dress closet, moistened once a week with perfume, will be found to be most efficient sachets, for the odor seems to permeate and remain in the garments longer than when the powdered product is used.

EVENING WRAP.

Stately Garment to Slip on Over the Evening Costume.



BROCADED EVENING WRAP.

This stunning new evening wrap is of brocaded satin with deep gathered insert of gold lace from shoulder to hips. The standing collar is trimmed with bands of skunk.

WHY POPCORN POPS.

Why popcorn pops is not fully understood. Formerly it was supposed that the popping resulted from the expansion of oil in the kernel on being heated, but more probably it is due to the expansion of moisture contained in the starch cells. The moisture expands when heated with sufficient force to cause an explosion of the cells, and the kernel turns completely inside out, enveloping the embryo and hull. Probably the expansion of the air within the seed coat also plays some part in the process.

TWO IN ONE.

Simple Frock Which is Susceptible of Widely Different Treatments.

Mothers on the lookout for a simple, plain little school frock will like this dress made with kimono body portion and straight plaited skirt.

Those who are seeking a more dressy frock will appreciate the addition of the overblouse with tunic effect shown on the figure. In this picture this latter is made of flowered challis and plain batiste, but there are many materials that can be put together in the same way.

For the ten year size the dress will require four and one-eighth yards of



GIRL'S TUNIC DRESS.

material twenty-seven inches wide, with two and seven-eighths yards twenty-seven inches wide for the tunic and trimming.

This May Manton pattern is cut in sizes for girls of six to twelve years. Send 10 cents to this office, giving number, 5445, and it will be promptly forwarded to you by mail. If in haste send an additional two cent stamp for letter postage. When ordering use coupon.

No. Size

Name

Address

Cookery Points

Some Delicious Purses.

A puree may be either an accompaniment to meat or form the foundation of a substantial soup. Whatever vegetable is turned into a puree must first be well boiled, then passed through a sieve, a work demanding patience, it is true. The puree will then have a little butter and seasoning added to it, cream or the yolks of eggs or some gravy sauce, according to what meat it accompanies.

A puree of chestnuts accompanies veal or poultry and requires the addition of a little thick cream. A puree of white haricot beans accompanies roast mutton.

A puree of sorrel or spinach or both combined is really nicest when served without meat and placed in individual cocottes or in shells of fried bread. After passing the spinach, etc., through the sieve it is beaten up with a little butter and cream and liberally seasoned. It should not be boiled more than just enough to cook it tender, and then it will keep its color and flavor.

Marrows, turnips, artichokes and pumpkins all make delicious purees, sweet or savory. Another delicious puree of small white onions and new potatoes makes a dainty dish if sufficient cream is added and the mixture is put into small china dishes and browned on top.

The puree destined for serving alone or as an accompaniment to meat must be kept thick, yet smooth. The puree that forms the foundation of a soup is lengthened out to make a sufficient quantity by adding to it meat or vegetable stock and milk or cream or yolk of eggs, etc. The eggs and cream should not be put in until after the puree is cooked and taken from the fire.

Canning Chicken.

For quick lunches, unexpected guests and many occasions when she might not be prepared with needed food an enterprising housewife can chicken each year, when the fowls are young, tender and wholesome. She cuts the chickens as for frying and stewing until tender enough to slip off the bones. She packs glass jars which have been sterilized and are boiling hot with the chicken, fills up with the hot broth, then seals. Chicken canned in this way is delicious for salad, sandwiches, chicken pie, croquets, or may be used in any of the other many ways in which chicken is served. The broth will make fresh gravy or may be cooked down and jellied for many other ways of serving. The chicken of course must be thoroughly cooked, the jars and the meat hot and the jars perfectly air tight.

The Ever Useful Casserole.

Cold roast lamb, beef, veal, chicken, kidneys, etc., may be warmed up in the casserole. Heat any gravy that is left over to almost boiling point and then put in slices of lamb or beef and let them get warmed through. Do not cook them.

In the absence of gravy a rich beef juice could be used. For boiled or fricasseed chicken have ready some boiled rice and put this first in the casserole.

Take off the skin of the chicken and bone it, place the bits on top of the rice, pour over gravy or bits of butter, add seasoning if needed and a dust of curry powder.

Then cover the casserole and let the rice and chicken heat to the cooking point. When heating the lamb and beef slices the casserole must not be covered, as the steam toughens the meat.

Chestnut Dressing.

Chestnuts make a delicious dressing for the turkey. Take one pound Italian chestnuts, one-half cupful shortening, one cupful breadcrumbs, one-half cupful seeded raisins, one and one-half tablespoonfuls poultry seasoning, salt, pepper, celery salt, sugar, cayenne to taste.

Blanch the chestnuts; boil till very tender and put through a ricer. Add the breadcrumbs, shortening, seasoning and raisins and balance of seasonings to taste. Mix thoroughly.

Seeding Grapes.

When preparing grapes for pies get rid of the seeds by following this plan: Wash the grapes, slip off the skins and put them in one pan and the pulp in another. Cook the pulp for a few minutes and rub through a sieve, taking out all the seeds. Now add the skins and sugar to the pulp, cook for a few minutes and can and seal. It is all very quickly done, and the pies made of the grapes without the seeds are delicious.

Washing Fresh Fruit.

Wash fruits before eating. Millions of germs lurking on the outside cause trouble if they reach the stomach and bowels. Intestinal disturbances are also caused by unripe or overripe fruits. The only irritating properties are found in the rind or husk, which is easy to get rid of.

Old Fashioned Recept.

For blueberry pudding line a pudding dish with slices of buttered bread, fill with canned berries and sugar. Cover with the slices of bread. Bake until you find the bread covered with the juice. Keep a large plate over top for the first half hour or so. Eat cold or with cream.

For the Children

Prince Rupert and Princess May of Teck.



Photo by American Press Association.

Happy looking little folks these are pictured, Prince Rupert and Princess May of Teck. They are members of the royal family of Great Britain. Young America has small knowledge and little regard for high sounding titles, but across the ocean they amount to a great deal. The boy and girl are son and daughter of Prince Alexander of Teck, who gets his title from Germany. Their mother is granddaughter of the Duke of Albany, who was one of the sons of the late Queen Victoria of England. And here we have a very lamentable situation. The little people have friends and relatives on both sides in the war now being waged. But they are too young to realize what a terrible calamity war is. Princess May is eight and her brother seven.

Cakewalk Party.

There could be no more enjoyable way of spending a winter evening than at a "cakewalk." When sending out your invitations ask your guests to come dressed to represent some kind of a cake. You will be surprised to learn how many there are.

Number your guests as they arrive, handing each one a card and pencil. The names of the cakes are to be guessed and written on the cards, and a fine cake may be presented to the person guessing the largest number, while a cake of soap may be used for the booby prize. For the "cakewalk" play the old game of "going to new-lem." Serve as many kinds of new-lem as you can for refreshments, with lemonade or grape juice if it be a cold day. You may add salted nuts if you care. "Jelly roll" has been represented by wearing a bolster cake, with red sash to suggest the jelly. A jelly boy in Dutch costume suggests Dutch cake.

An elaborate costume consisting of white muslin fastened around a brass hoop and worn as a hoopskirt, the top drawn into a peak covering the head, was White Mountain cake. A white apron had the bars of the musical staff printed across it, for a border the note C occurring at intervals. A fringe of peanuts was fastened along the lower edge. It took some time to guess this kind of cake—dough (do nuts).

Politeness in Athens.

A long time ago in Athens the Spartan boys were guests of the Athenian boys at the theater. They were sitting in the front row because they were the guests of honor.

Just before the play began an old man came into the crowded theater and made his way down to the front. He stopped by the seats of the Athenian boys, and they commenced to make fun of him. He turned sadly away.

As he was about to go away the Spartan boys all rose and motioned for the old man to come and sit with them. At first the Athenian boys were ashamed; then they began to cheer.

All the people were attracted by this and looked to see the cause of it. When the cheering was over the old man stood up and said: "Athenian boys know what is right, but Spartan boys do what is right."

A Strange Idol.

Madagascar natives had a strange idol. It is a piece of wood covered with silk and attached to a wire, which the priests pull in a certain way. The idol performs movements in all directions, to the great terror of the faithful, who believe it is really alive. The priests dwell in houses of wood, as the god will have neither stone nor brick. To distinguish themselves from the other natives the faithful wear their hair rolled in curl papers, like women, and keep it in the shape of a horn by means of pins.

Dangers in Australia.

Bush life has its decided drawbacks in Australia, even in the quiet walks of life. While the Rev. Dr. Davidson was conducting service at Bunbury, Victoria, a voice in solemn tones cried: "Do not move, Mr. Davidson; there is a snake at your elbow!" The minister glanced around and shuddered, for quite close was a tiger snake quietly coiling up for a slumber. It required considerable nerve for him to remain still, but he did so until one of the congregation killed the reptile.

Transpositions.

I'm first a tax, and then transpose me. A mark of pity you'll expose me. Answer—Rate—tax.

Transpose a Chinese plant, 'twill give. What you must do if you would live. Answer—Tee—pat.