

# FOR and WOMEN

## WEEK-END PARTY FAD

FORM OF ENTERTAINMENT THAT PLEASES GUESTS AND HOSTESS

Of the many social customs transplanted from English to American shores, none appeals so strongly to the hostess of moderate means as does the week-end house party.

The duties of the week-end hostess are most simple, if she only realized it. She arranges her parties with infinite tact, knowing that success will depend more upon the good comradeship of her guests than upon her own efforts to provide entertainment.

Where guests arrive on Friday there is generally some such informal entertaining as a dance at the club house. In case of guests who do not arrive until Saturday the party is tolerably sure of finding ample and congenial entertainment within its own ranks, riding and driving if the host has horses, the early morning tramp over the hills or through the woods, the early stay away from the links or the tennis court, the evenings on the dim, breezy porch, or, in case of storm, indoors, with music and cards and all that the house party friend wants or expects.

The guest who is joining her first house party should give considerable thought to the clothes she will take with her. If the host and hostess are known to go in for athletic sports she will prepare accordingly.

The traveling gown is important no matter how short the trip. Last summer a Stamford hostess was astonished and annoyed to receive among her guests at the depot a young girl (who, by the way, ought to have known better) arrayed in a lace trimmed dainty and a picture hat fit only for a garden party.

Last, but not least, the finicky girl, the moody girl, the girl who never feels quite sure that she wants to do what she is doing, if she stays away from the house party, unless she expects to be placed on her hostess' black list forever. The house party is no place for the whimsical, capricious girl, but the wholesome, fun-loving, tactful girl is always in demand for the week-end functions.

Mr. and Mrs. Robert C. Holbert gave a dinner party last night at which they announced the engagement of Miss Mary Holbert to Dr. J. Norman Riskey, of Philadelphia.

Col. and Mrs. E. E. Dodge, of Marshall avenue, gave an informal dancing party last night at their home for their guest, Miss Mife.

Miss John Caulfield, of Ashland avenue, will give a luncheon tomorrow in honor of Mrs. G. Moran. Covers will be laid for ten.

Miss Buckley, of Richmond avenue, entertained informally at cards last evening.

Miss Sadie Chase will entertain a house party at her summer home at Lake Minnetonka, Mrs. Berchem will chaperon the party.

Miss Millard, of Hay avenue, entertained informally yesterday afternoon at the Town and Country club for some Pittsburg friends.

Mrs. D. W. C. Ruff entertained the members of the Harmony Euchre club at an outing yesterday at her summer home at Bald Eagle lake.

The Ladies' Aid Society of the Church of the Messiah gave a lawn social last night at the home of Mrs. Bland, on Fuller street, for the benefit of the church.

The Jackson-Drew Mothers' club will hold their annual outing this afternoon.

Elsworth circle, Ladies of the G. A. occupy seats in the afternoon at the home of Mrs. William Blount, on St. Anthony avenue.

Court Minnesota No. 453, I. O. F., gave a lawn social and musical entertainment.

### SHAND SAPOLIO

Is especially valuable during the summer season, when outdoor occupations and sports are most in order.

GRASS STAINS, MUD STAINS AND CALLOUS SPOTS yield to it, and it is particularly agreeable when used in the bath after violent exercise.

ALL GROCERS AND DRUGGISTS

tainment last night at Bowley hall. Miss McGregor, of Detroit, Mich., sang and the Vendella orchestra played.

Garfield Sewing Society of the W. R. C., gave an experience social last night at the home of Mrs. McCarron, of Ronchester, where a program of musical and literary selections.

Prosperity Grove No. 8, Woodman Circle, will give an evening social Friday evening on Sovereign Mabin's lawn.

The Daughters of Zion will give a picnic at Harriet Island Sunday. There will be good music for dancing.

Mrs. Adolph Sternberg and her daughter Elsie, of Valley City, N. D., and Miss Adeline Roth, of Cincinnati, are guests of Mrs. J. Wirth, of Ashland avenue.

Mr. Sargent and Mrs. E. W. Bemis, of Cleveland, Ohio, are guests of Mr. and Mrs. E. A. Warren at their summer home near Eagle lake.

Miss Gertrude Hall is visiting in St. Louis.

Mrs. Rothschild and Miss Rothschild, of St. Louis, have gone to Salt Lake City for a visit.

Miss Virginia Rugz will leave the latter part of this week for Tacoma, Wash., to reside with her mother.

Miss Clara Olmstead, of Laurel avenue, has returned from Boston.

Miss Perkins, of Arundel street, will leave Monday for a visit in Dubuque.

Miss Rosamund, of Lincoln avenue, is spending a week at Lake Minnetonka.

Mrs. Oakes, of Laurel avenue, has gone to Grand Forks to spend the summer.

Miss Emma Boxell, of St. Peter street, has gone to Duluth to spend the summer.

Rev. and Mrs. H. C. Shutt are spending a couple weeks at Mount Clemens, Mich.

Mr. Bruenner's Recital.

Mr. Leo G. Bruenner's pupils will give a recital this evening at St. Agatha's. The following programme will be presented:

Slavonic Dance in C.....Dvorak  
Misses Freda and Margaret Gruber  
Sonata Op. 14, No. 1.....Albini  
(Allegro, Allegretto).....Beethoven  
Miss Louise Vierling  
(a) Schumann.....Schumann  
(b) Chopin.....Chopin  
Valse, C sharp minor and E minor.....Chopin  
Slavonic Dance in G.....Dvorak  
Misses Freda and Margaret Gruber  
Sonata Op. 14, No. 1.....Albini  
(Allegro).....Beethoven  
(c) Mendelssohn  
Intermezzo, Mazurka and Scherzo  
Valse, B minor and E minor.....Chopin  
Two Songs Without Words.....Mendelssohn  
Miss Marie Zell  
Two Hungarian Dances.....Brahms  
Misses Carrie Miller and Louise Vierling.

Special to The Globe.

WINONA, Minn., June 25.—This afternoon, at the residence of Dr. D. A. Stewart, extensive wedding ceremonies were held for the daughter, Miss Herberta Stewart, and Frank Horton, a member of the Empire Lumber company, both leaders in the young society circles, were married. Rev. Dr. Allen Bell, of Chatfield, officiated, and the couple were attended by a little niece and nephew of the groom, Katherine, Marjorie and Frederick Teare. The couple have left for the East.

At St. Charles Miss Rose Lombard, of that place, was united in marriage to Henry S. Martin, of Spring Valley, Wis.

Wed at Delano.

Special to The Globe.

DELANO, Minn., June 25.—Wendell Gabriel, of Minneapolis, and Miss Margaret Steig, of Clearwater, this county, were married here at St. Peter's church. A reception was held at the home of the bride's parents during the afternoon.

In Her Father's Place.

Special to The Globe.

DELANO, Minn., June 25.—Miss Jennie Phelps has been appointed postmistress at Clearwater, this county, in place of her father, who died a month ago.

Education in Italy.

Byron called Italy the "romantic nation" because of the great army of noble, beautiful and saintly women that sweep through the story of her past, from Roman matrons of "Cornelia's mien" to the wise and saintly Catherine of Siena, and from Victoria Colonna to the heroic and devoted "Ladies' Field" for the women of the "woman country" are now of very little importance, with few opportunities for education, usefulness or enjoyment.

The educational opportunities of the Italian women have made considerable progress, but the upper classes are still largely educated in convents, where the instruction is said to be extremely narrow and old-fashioned. The scheme of national education is also very poor, and the intermediate schools are inadequate in quantity and quality, but several of the large towns have superior normal schools, with scholarships, and many of the middle class are educated here. Excellent technical schools for girls of the working class are maintained in many Italian cities, partly by the state, and partly by the patronage of aristocratic women. In these a thorough course in drawing for trade purposes and in manual and domestic arts, such as embroidery, artificial flower making, dressmaking, laundry work, etc., are taught, and girls are so completely trained in one or more trades are graduated every year.

For women, and those for men have been opened to both sexes, parents object to having their daughters educated in this way. It is the same old demand for the better education of women. Those who obtain medical degrees are gradually overcoming prejudice and increasing their practical work, while women writers are obtaining some prominence. Many take up educational work, and a good many are engaged in municipal and government offices, where the pay is wretched.

With the exception of a few great families, Italian women are miserably poor. As the girls grow up they have one hope and desire—to marry. For this, however, what is indispensable, is sometimes not more than \$250 or \$500.

A few young women in the great cities, such as London, and in some American views; they travel, amuse themselves, and are amenable to new ideas, but the majority lead the same dreary life that their mothers did before them. They are seldom out of their mother's sight. They walk out with possible, and their chief amusement is to saunter up and down the principal street and bow to acquaintances and to be bowed to in return.

There are a few young women in the whole family is to get them settled. If a girl does not succeed in marrying, she is looked upon as a failure, and

her life is a wretched one. If she does marry, she submits entirely to her husband, and if he chooses to be jealous, which is not unusual, he can insist on her leading the dull life of a spinster, in spite of all her narrowness, however, the race of Italy's noble and heroic women is not dead, and there is in the character of all Italian women of every rank a note of primitive simplicity and kindness that is very endearing. They are simple in their tastes and in their ambitions, have charming manners and are full of the wish to please, and those who approach them with sympathy find them extremely interesting.

Public opinion with regard to the position of women is slowly changing. A widow is now granted the control of her children, and a married woman can, if deserted, secure the management of her personal property. The capital of the dowry belongs to the wife, but the husband spends the interest.

New Occupation for Women.

This is the time of year when the wise girl who cannot see her way countryward like so many of her fellow citizens an opportunity to make a comfortable little sum and have a good time besides.

There are hundreds of visitors in all the large cities the summer through, increasing numbers from the South and West, who when they arrive are almost wholly at a loss as to "where to go and how to get there." Now, if the wise girl knows her city well, she can turn with a pleasant penny by escorting these sightseers over the island and its interesting surrounding territory, and incidentally take in many an agreeable outing and evening entertainment.

This self-appointed city guide should begin by having simple cards printed, stating her business and terms, and these could be left with Christian assistants in the form of leaflets.

"Mrs. Harry Payne Whitney is a sportswoman by cultivation," said a woman who reached the ears of Mrs. Whitney, who was indignant. Still, it always has been said her branch of the Vanderbilt family never has been devoted to sport for sports sake alone. Of course horses and dogs are in their heyday now, and it is fashionable to worship before the dumb brutes shrine. If Mrs. Whitney be a "sportswoman by cultivation," it is possible

are certain prejudices against divorced women in the court of St. James, and Mrs. Belmont's recent remarriage, especially as she has had no support from the New York woman.

Fading of Friendships.

It is interesting to watch the friendships of Mrs. Harry Payne Whitney. Apparently they develop in a day and are dissolved within a few weeks. Just now a great friend of Mrs. Whitney is Mrs. Thomas Hastings, who has become prominent in her set. She was Miss Helen Benedict, and like all of that family she is fond of sports. Anything from polo to dogs interests her. Mrs. Whitney has similar tastes. Mrs. Hastings' predilection as chum of Mrs. Whitney was Mrs. Herman B. Durycan, her racing partner last year. The husband, too, were almost inseparable. But the partnership of the women ended when Mrs. Durycan went abroad. She passed the summer in Europe. When she returned her place had been usurped by Mrs. Hastings. Before this Mrs. W. K. Vanderbilt Jr., Mrs. Whitney's cousin by marriage, and Mrs. "Ollie" Hartman Jr. were bosom friends for a time. Mrs. Whitney makes friends readily. Her string of country homes, her yachts and her private cars may have something to do with this fact.

"Sportswoman by Cultivation."

iced tomato salad is made by stewing canned tomatoes with seasoning until they are thoroughly strained and freezing them. Arrange in a tureen, white leaves of lettuce on plates, and on each bed lay a rounded spoonful of the tomato dressing, adding a spoonful of stiff, thoroughly chilled mayonnaise. This salad should be served at once before the tomato has a chance to melt.

A set for eggs and toast in silver is one of the new things in the hardware. It consists of a long tray, with toast rack capable of holding four pieces of toast in the center, with four silver eggcups, two at each end and two silver eggspoons and peppers.

To clean a glass decanter, put into it a few lumps of soda and a spoonful of vinegar. Shake well, but leave the decanter open, or the decanter may burst. Rinse with clear water and turn down to drain.

A little ammonia slightly diluted makes a capital cleanser for a greasy coat collar. Velvet collars may be treated in the same way, and the pile raised by holding a hot iron as soon as the cleansing operation is completed.

For removing mildew, make a solution of one teaspoonful of chloride of lime and a quart of water. Strain, then the mildew, and in it add a little salt and a little soda. It is excellent. Cover the spots with this mixture, and let it stand for a few hours. Wash out the paste and renew the application and the sunning until the spots disappear.

Heat exhaustion, says a trained nurse, is a very different thing from sunstroke. In fact, its symptoms are directly opposite from those of sunstroke. In heat exhaustion the skin is cold and clammy and the temperature is subnormal. The patient often loses consciousness and looks deathly pale. The condition is not as serious as sunstroke, but it is dangerous and should receive great care. If at any time during the hot season one feels weak, with indistinct vision and disturbed mind; if there is ringing in the ears and a sense of prostration, it is time to stop work and seek medical attention. Aromatic spirits of ammonia, a teaspoonful in a tumbler of hot water, is a good remedy to take before the doctor comes. Black coffee is another good stimulant. A cold wet cloth may be applied to the head and a hot water bottle to the feet.

A pretty table centerpiece was made by digging up several wild strawberry plants and potting them in a round tin. The ripening berries made an appetizing bit of color among the green leaves. The plants remained fresh for two weeks.

Pineapple lemonade is refreshing and is prepared with very little trouble. Pare and grate a ripe pineapple; add the juice of four or five lemons and a syrup made by boiling together for a few minutes two cups of sugar and the same quantity of water. Mix and add a quart of water. When quite cold strain and ice. A marischino cherry in each glass is an addition.

A good cold dessert is made by adding to a pint of grated pineapple pulp a pint of water and half a pound of sugar previously dissolved in syrup with half a cupful of water. Press through a fine sieve and when cool add the whipped whites of an egg. Beat vigorously for a few minutes and set in ice until just before serving. High sherbet glasses may be used for this dessert.

Laundry irons should be washed with soap and water once in a while to remove the accumulation of starch. Dry them thoroughly and rub with paraffin.

In Mrs. Rorer's new cook book the following recipe for preserving strawberries in the sun is well worth trying if the facilities are at hand. Put the strawberries into a wire basket, which plunge in a pan of cold water, drain thoroughly and set in a glass jar, and brush with a little oil. Weigh the strawberries, and to each pound allow one pound of white sugar. Select large stone jars, make them very hot, either on top of the stove or in the oven. Sprinkle over a layer of the berries, and cover this closely with the berries, and so on until the jar is full. Stand in the sun's hottest rays. At 1 o'clock the sun changes its position. At 4 o'clock put them in place. Next day put them out again in the sun. By the time they will no longer be sticky, they will be transparent—and thoroughly soft, but perfectly whole. Lift each berry carefully with a fork and put into a tureen or bottle. Boil the syrup over the fire for a few minutes until it thickens; strain, cool and pour it over the fruit. This recipe will answer also for raspberries.

CLEANINGS.

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At almost every dance in the gymnasium of Columbia a certain plump little blonde has been on the floor from the first dance to "Home, Sweet Home." She is Miss May Brown, and she lives in Harlem. She is as much a fixture at these college dances as the musicians, and she enjoys each session and her step-sister, Miss Adelaide Randolph, are together much of the time. Her friendship for Gladys Vanderbilt is recent, but they are connected by marriage. It is certain that both girls will receive a great deal of attention when they enter society formally. Miss Whitney is Miss Vanderbilt's guest in "The Breakers."

FOR THE HOUSEWIFE.

A fork for the use of one-armed people is shown by the jeweler. The blade is wide and curved, and at the end are teeth like saw. The blade of steel and the handle of celluloid or ivory. It is said to be a convenient utensil, as it enables the one-armed user to cut food and convey it to his mouth with one hand.

There is no end to the new inventions which are designed to make the life of the cook easier. Among these novelties are chocolate graters, which uses up

every bit of the chocolate, while protecting the hand, and a jelly strainer, which, on a tripod and is adjustable to a kettle or coffee pot. Coffee machines, by which coffee is made at the table, have leaped into popularity. There is a new machine, which gives eleven inches of cut and is warranted to be a machine that can be cleaned. The top is movable, the blade can easily be cleaned. The ring mold, which is simply an ice cream mold, made in the form of a ring with an open center, is especially popular where a woman has to rely on her own hands for dainty cakes. A cakepan with a bottom that comes off, allowing the cake to be taken out easily, and a cork extractor which fastens to the wall and holds the bottle while removing the cork, are other new kitchen utensils.

Mosaic sandwiches are those in which slices of entire wheat, white and brown bread, are used. Spread with butter and press together so that the colors contrast.

Bar le Duc preserves are a universal favorite, and are served at many dinners and luncheons in the city. Philadelphia cream cheese and wafers. The way to serve is to have small, fancy plates, and then pass one or two of the preserves on a tray with the biscuits and cheese.

Iced tomato salad is made by stewing canned tomatoes with seasoning until they are thoroughly strained and freezing them. Arrange in a tureen, white leaves of lettuce on plates, and on each bed lay a rounded spoonful of the tomato dressing, adding a spoonful of stiff, thoroughly chilled mayonnaise. This salad should be served at once before the tomato has a chance to melt.

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# CASTORIA

The Kind You Have Always Bought, and which has been in use for over 30 years, has borne the signature of *Chas. H. Hutchins* and has been made under his personal supervision since its infancy. Allow no one to deceive you in this. All Counterfeits, Imitations and "Just-as-good" are but Experiments that trifle with and endanger the health of Infants and Children—Experience against Experiment.

## What is CASTORIA

Castoria is a harmless substitute for Castor Oil, Paregoric, Drops and Soothing Syrups. It is Pleasant. It contains neither Opium, Morphine nor other Narcotic substance. Its age is its guarantee. It destroys Worms and allays Feverishness. It cures Diarrhoea and Wind Colic. It relieves Teething Troubles, cures Constipation and Flatulency. It assimilates the Food, regulates the Stomach and Bowels, giving healthy and natural sleep. The Children's Panacea—The Mother's Friend.

## GENUINE CASTORIA ALWAYS

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jecting it to the discipline of the school. That the course in the public schools has become impracticably exacting and complex is a conclusion which other parents besides the Philadelphians have arrived at.

Two rustic-looking individuals of feminine persuasion were noticed walking up Fifth avenue the other afternoon between Thirty-third and Thirty-fourth streets, in New York. "That's the Waldorf," said one of the women, and the other in an awed whisper, indicating the red pile of masonry on the left. "No! Is that so?" exclaimed the other, adjusting the loops of her apple-green dress and giving a jaunty tilt to her marigold-trimmed straw. "But, say, don't let's let 'em see how we look in the windows or they'll know for sure we don't live there."