

Woman's World

Girls Should Learn About Home Duties.



Conserving Calling.

The "afternoon call" is doomed, and few will shed tears over its passing. It is a relic of more leisurely times. With its atmosphere of artificiality and affectation, its babel of tongues voicing meaningless nothings, it was a purely conventional function. Conversation, in the true sense of the word, never flourished there. None went away mentally richer than she came.

To what may we attribute the decline of the afternoon tea party? Some assert that the reason lies in the failure of men to attend these functions. Women, they declare, become bored to death in each other's society, and so the tea party inevitably tended to disappear. This is far from the truth. Women have never found so much pleasure in each other's society as they do today.

Others see in it a decline of the social instinct. This, again, is a mistaken view on the face of it. The modern woman is essentially gregarious. The old-fashioned stay-at-home woman, who found complete satisfaction and happiness within the four walls of her own house, is almost obsolete. Committees, clubs and social entertainments of all kinds fill a large proportion of the twentieth-century woman's hours.

Laughter a Good Weapon.

The woman who can hide her sorrow in laughter is a public benefactor. Tears are the weapon of the weak, but the strong woman smiles and turns life's rebuffs with a shrug into laughter. In fact, laughter is one of the best weapons with which a woman can fight her way in the world. No one likes a long, dolorous face, tears or a tale of woe. Every one likes a bright smile and cheerfulness. "Folly people may think you have no heart when you try to hide your sorrow, but it is better to face this false criticism than to bore people with your troubles. It is best to screw and groan in secret. A brave woman who hides her suffering, be it mental or physical, by a bright smile and wholesome laughter will gain far more sympathy than the one who weeps or complains of nothing but her misfortunes."

Glasses and Littering are Strange Abominations of the Beautiful Art of Laughter.

About Running Accounts.

Young people just starting out on life's journey together cannot afford to run accounts at the store. It is a policy that will surely cause trouble in a short time. It is far better to live closely and adopt the pay as you go plan.

Mental Resolutions Never to Do It Again are Made, Only to be Broken When Something is Desired and There is No Ready Money with Which to Buy It.

It Gets to Be a Habit, One That is Very Hard to Break When It is Once Acquired, and the Only Way Out is to Make the Resolution and Stick to It.

Good Form

Her Secret.

One day a pastor was calling upon a dear old lady, one of the "pillars" of the church to which they both belonged. As he thought of her long and peaceful life and looked upon her sweet, placid countenance, bearing but few tokens of her ninety-two years of earthly pilgrimage, he was moved to ask her: "My dear Mrs. S., what has been the chief source of your strength and sustenance during all these years?" What has happened to you as the result of your unusual vigor of mind and body and has been to you an unending comfort through joy and sorrow? Tell me, that I may pass the secret on to others and if possible profit by it myself."

The old lady thought a moment, then lifting her eyes, dim with age, yet kindling with sweet memories of the past, answered briefly: "Victuals."

Men's Gloves.

When paying a call a man does not keep on his gloves after he enters the drawing room. It is considered good form for a man to remove the glove on the right hand before he shakes hands with any one, except at an evening function; where gloves are worn all of the time, or when meeting a person in the street, when it would make an awkward pause for him to have to stop and take off the glove.

Bowing.

A woman should bow first when meeting men. A well-bred woman never fails to recognize in all public places either those who serve her in any capacity or to whom she stands in the light of a patron.

Under no circumstances can a man refuse to return a woman's bow. The woman having the initiative in this matter may bow or not, as she pleases.

Good Form in Mourning.

Personal feeling and expediency are a far larger determining force in the wearing of mourning in these enlightened days than formerly. It is only in a comparatively few cases that the widow's cap is worn now, whereas fifty years ago even the girl widow wore it as a matter of course. The few white lawn collars and cuffs that are so becoming are so fragile that they require to be changed repeatedly, and thus it comes to pass that they are not invariably added to the widow's costume in these utilitarian days. But to be in accordance with strict etiquette they should be worn for one year and a day after the bereavement upon the dress deeply banded with crepe and with or without the cap. After that time they may be dropped if liked, but it should be remembered that many widows continue to wear them with their second year's mourning.

JUVENILE MODES.

Dainty House Hat For Little Miss.



THE WIFE YOU MEAR HER MILITARY HAIR.

Charming are the fashions that we see for the little girls—coats and hats just like mother's, hats just as dashing, but delightfully youthful. The little bonnet illustrated is of the "Teddy bear" fur and is made in the favored "kissar" style, with band trimmings of velvet, striped or cable cords.

The white coat with which it is worn is made of the new duo face material, having a reverse of pale blue, which shows on the one broad reverse, which is edged with fur. The military effect of the outfit is carried out in the braided trimmings on the coat.

Just the Thing For Baby.

Furry white is always most charming on the baby, and this dainty cape and cap, closely knitted from white cotton wool, are a novelty in baby wear. The



knitting is done in stripes, which are lapped one over the other to make the cape, the cap having a turned-back piece, which is bordered with crocheted scallops like those on the cap.

Lace Revers Popular.

The use of the large collar is no doubt responsible for the popularity of the lace revers. Some are long and narrow, coming down below the waistline. Others are square and a few round.

In a certain number of cases the coats are made with a single revers on one side, and double revers are seen in some instances. The long shawl collars are again meeting with favor.

Thanksgiving Good Things

Blender Cooking It.

While Mr. Turkey is still the least Thanksgiving ingredient, few women are so lacking in resourcefulness that they cannot get up a dinner to be thankful for even without its martyr. With \$1 in the treasury, find six to provide for what is the best you can do for a Thanksgiving dinner. Those who will give story one plenty to eat and be thankful for!

If you have had your own garden to rely on during the summer and have put up homemade pickles, jellies and seasonings, herbs and vegetables, the task is easy and you will have something to spare for extras. If the cupboard and refrigerator are bare and everything has to be purchased from scratch or grown the plot (backyard).

But it can be done!

Cream of tomato soup with crushed potatoes and onion, or cream of celery soup with apple sauce or apple jelly, or chicken pie with cranberry jelly, or Boston roast or whole turkey or broiled fish with cranberry or grape jelly, or sweet potatoes, mashed potatoes or baked apples.

Walrus salad with cheese, onion or cabbage salad with sweet dressing, or spinach and tomato or cucumber pie.

Which leaves a balance of 26 cents for popcorn, quil or coffee, as preferred.

Turkey Dressing.

Chicken Stuffing.—Put one quart of large chestnuts and cook in boiling water until the skins loosen and fall off easily between the thumb and forefinger. Then put the nuts into a bowl, add one quart of water and one quart of milk. While still hot pound mixture of rye, through a coarse colander. Divide the amount of washed nuts and rye into two parts. Mix with the remainder one cupful of soft crackers, crushed, a tablespoonful of salt, a tablespoonful of ground pepper, a tablespoonful of dried parsley and the grated yolk of one egg. Add half a cupful of melted butter, thoroughly mixed. A few beaten raisins stirred well cooked in sugar cover with preserved may be added if desired.

Dry Philadelphia Meringue.

This is very much like the English dressing. Cream two yolks of white before the bread of the cream, omitting the other yolks. Add half a cupful of sugar, and thoroughly mix. A few beaten raisins stirred well cooked in sugar cover with preserved may be added if desired.

Oyster Dressing.

Add one pound of bread crumbed fine, soaking the crumbs one hour in a quart of milk. Add two stalks of celery and half an onion, minced fine, and salt and pepper to season. Next add two quarts of fine oysters, with enough of their liquor to moisten. Be careful that no bits of shell get in. Fill the turkey and bake with equal parts of turkey liquor and water.

Julienne Soup.

One carrot, one turnip, one stick of celery, three stalks of leeks, three parsnips, one spruce, one handful of pearl and chestnut, four quarts of stock, two tablespoonfuls of butter and seasoning of salt and pepper and one onion.

Cut the vegetables into strips and a quarter-inch long and be particular that they are all the same size or some will be hard while the others will be done so a pain.

Put these into a soup-kettle with the butter and stock, to prevent them from sticking to the bottom, then add the onion, pearl and chestnut, turnip, parsnip, leek, carrot and celery. Let it simmer gently and leave them on the fire for a few minutes and then boil up. Add the whole of the stock and boil gently for three hours. In summer green peas, sugar-corn, lima and French beans may be added. When the vegetables are very strong, instead of trying them to boil, the first they should be blanched and afterward simmered in the stock.

Baked Pumpkin.

Have you ever tried baking pumpkins and serving them with your Thanksgiving dinner?

Cut the pumpkin in square pieces convenient for individual serving. Do not peel, but lay the pieces in a boiling pan or on the rack in boiling oven, not too near the fire. Season with a little sugar and salt. When the pumpkin is done, cut it in half, pour out the water and butter, and bake until the pulp is soft. Bake with a little hot water and butter. It seems too dry. Serve in the shell.

The pumpkin will be nice if each square is wrapped in boiling paper, and baked. Some people fry the pumpkin, without seasoning, then drain from the fat, add the salt, pepper and butter.

Uneda Biscuit

Nature would cover them with shells, like nuts, protecting from moisture, mildew, dirt and insects. Just so are Uneda Biscuits protected by the moisture-proof, dust-proof package. It keeps them oven-fresh and crisp, retaining all their flavor and goodness till used. Think it over and you will always buy the protected kind.

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