

Woman's World

The New Queen of Denmark's Marriage - A Love Match.



QUEEN ALEXANDRINA OF DENMARK.

Christian Charles Frederick Albert (Alexander William, the new king of Denmark, has lived a life that has been notable for its domestic happiness rather than for any spectacular incidents. To the public outside of his own country he is known particularly for his happy marriage with Princess Alexandrina, the elder daughter of the Grand Duchess Anastasia of Mecklenburg-Schwerin.

It was a pure love match, differing from the unions between royal families which are usually arranged for political expediency. They were wedded at Cannes on April 26, 1858, and have two sons, Christian Frederick Francis Michael Charles Waldemar George, born March 11, 1859, now the crown prince, and Knut Christian Frederick Michael, born July 27, 1900.

The new queen of Denmark is just three months younger than her husband, having been born on Dec. 24, 1870. King Christian X. was born at Charlottenlund on Sept. 26, 1870. It is interesting to note that the flag under which Christian X. will reign is the oldest national ensign in Europe. Its origin is much mixed up with legend, but it is certain that it dates back to the thirteenth century.

According to the legendary origin of the flag of Denmark, King Waldemar was leading his forces to battle in the year 1219 when a cross suddenly appeared to him in the sky. He adopted the cross as his emblem, went to victory, and thereupon the cross became the dannebrog, or "strength" of Denmark.

The present king is colonel of the fourteenth regiment of Prussian hussars and a knight of many orders among them the Golden Fleece, the Black Eagle, the Elephant of the Annon, the St. Andrew and the Seraphim. The repetition of the names Frederick and Christian in the members of the royal family of Denmark is notable. This repetition is due to a family law which requires that each son shall bear the name of either Frederick Christian or Christian Frederick. By the same law the monarchs are crowned alternately as Frederick or Christian. Thus the successor of the present king, whichever of his sons it may be, will be known as Frederick IX.

The name Knut, or Canute, reappears frequently also in the royal line of Denmark, being borne by the younger son of the present king. This is out of respect for the original King Canute the Great, who, besides being actually commanding the waters of the ocean to roll back from his throne crossed over to England with a host gained effective control of that island and was named king there subsequent to the death of Edmund Ironside.

What Women Are Doing. Vassar college has just been given a fund of \$1,375 for honor reading in memory of Miss E. Elizabeth Dana. This fund was contributed by the students and graduates of the school, which Miss Dana founded in Morris town, N. J. Miss Louise L. Newell Vassar, '86, is now the principal of the school. Vassar has also just received a collection of butterflies from Miss Lucy Tappan, class of '80, who is now in India.

To Miss Julia E. Hamblet of Florence, Mass., has been awarded the Mary Lanning scholarship at Smith College.

Good Form

The Week End Party. As the time approaches for what are called "week end" parties at country homes all sorts of questions about just the right thing to do in many ways when such an invitation is received and accepted are asked:

Whether "tips" are to be tendered for services rendered; whether a note to a hostess is necessary afterward whether one's stay is to be exactly defined, and so on.

As far as tips are concerned, it tends greatly to making the stay of the temporary guest far pleasanter to be prepared to tip on all occasions, even if it be but small amounts. The maid who makes up the room, the man who attends the door, the chauffeur, the coachman, if there be such an important individual left in these days of motorcars and electric, the waiter and the caddies where golf is offered. Indeed, all those who serve in any capacity expect a tip nowadays.

The up to date hostess is demanding of her servants that they refuse to accept tips; that she will pay them enough to allow her guests to feel free to accept services without paying for them. Happy, indeed, should be the guest who is informed by the hostess that "tips" are forbidden!

After a visit, either short or long, a note of thanks is surely due a hostess. It should be written just as soon as possible—after one reaches home, and in some cases, especially where a hostess has had to extend such courtesies as driving car fare and the like, a small but appropriate gift may well be sent, something pretty for the dressing table or for the library or a floral artist proof sketch to the picture lover. These are small things to do where one has been delightfully entertained.

Such visits are usually strictly defined as to duration. From Friday to Monday forenoon is called the "week end" visit—that is, Friday evening giving the two days of Saturday and Sunday for pleasure.

An important thing to be remembered is that a guest should try to be agreeable to other guests. There should be no fault-finding. If the weather is bad, all the more reason why guests should be careful to make the house gay with improvised pleasures.

So the guest who will make the fourth at a game, even if the other three be elderly and somewhat difficult; the other guest who will plan an evening of story telling or improvisation charades or tableaux; another who will ask the artists of the party to give them of their plenty in the way of songs, dances and all such amusements—these will always find themselves eagerly sought for. They will be favored with invitations when others are not, and their coming will be welcomed and their going regretted. As one young woman said who had contributed largely to the pleasure of an evening party, "I have had such a beautiful time. Mrs. A. to her hostess. The party was interesting. 'How could you help having a beautiful time' when you are so charming yourself and so entertaining?"

Announcing an Engagement. With regard to the method of announcing an engagement, here, as in so many other social matters, the simplest is the best. We do not advise inserting a notice in the newspaper. The case of a marriage is altogether different, since the parties enter into a civil and religious contract, which is made a matter of record by the laws of most states of the Union.

The best way is to name a day in the near future when the engagement will be announced to the world at large. In the meantime the young people tell their relatives and intimate friends the wonderful tidings, asking them to keep it secret until the date selected. It is usually necessary to write some notes, especially to those living at a distance. If the young couple have a large circle of relatives and others to notify the mothers usually write some of the letters, which are of an informal character.

Some young women invite their intimate friends to a luncheon, where, they announce the engagement. Various ingenious devices may be used for this purpose, but care must always be taken not to give the matter a frivolous aspect. To have the engagement ring make its first appearance at the lunch table would be to take a serious matter altogether too lightly. In these days, when we so often hear the sad news of a divorce, it behooves our young people to enter into the new bond in the right spirit. This should be a spirit of joy and happiness surely, not touched with the seriousness demanded by the prospect of a union to last "until death do us part."

If the prospective bride feels that she cannot make the pleasant announcement herself, her mother or sister may do so for her in a few simple words while the guests are still at the lunch table.

The Dinner Invitation. The invitation to dinner or luncheon should be answered without delay, and in the reply it is well to repeat the date and the hour to prevent any mistake.

Never accept an invitation with the proviso "if nothing happens." Remember that your hostess may want to fill your plate with another guest if you cannot accept.

SARTORIAL HINT.

How to Successfully Use a Lace Shawl.



PARMIAN GOWN WITH SHAWL DRAPE.

It is always a pity to cut into a rare old lace shawl, and this costume, designed by a great French couturier, suggests a way to use a handsome shawl without cutting. The lace is draped at the back to suggest a hood and deep wattleau plait, and at the front it opens over a gown of white chiffon and lace.

KNITTING CURE FOR NERVES.

Berlin Doctor Prescribes Practice in Bed to Benefit Women.

Knitting in bed as an effective antidote for nervousness is the latest remedy prescribed for women by Berlin's great specialists. Among the distinguished patients who at present are undergoing this novel cure is Mrs. Leshman, wife of the American ambassador. All accounts agree that the preoccupation and concentration required for needlework, when performed in a sitting posture between pillows and coverlets, are working wonders in women afflicted with nerves. They find it vastly more agreeable and efficacious than the ordinary and sometimes tedious rest cure, and it is producing results found unobtainable from the old time nerve panaceas.

"Our grandmothers," said a distinguished Berlin woman specialist, commenting on the knitting cure, "were not nervous as a rule. They were placid souls, who were not easily ruffled, and were passionate knitters. What is more natural than that we should resort, for nervous women of today, to the favorite pastime of our maternal ancestors? I have at present a dozen Berlin society ladies who are spending from four to six hours a day at their knitting. If possible I require them to be alone and set them a task of accomplishing a fixed amount of work each day.

"Their progress is marked and apparently permanent. They are learning to become fond of knitting and tell me it is the best anti-nervousness cure they have ever tried. It remains to be seen, of course, whether the present effects, which are undoubted, will last."

Summer Hand Bags.

In the region of hand bags pique is being made up for white summer wear. Many bags are now of crochet and this looks charming with a linen frock, but one can not as a rule say much for the sack of colored crochet a thing that contrives to look vulgar even when it happens to be in complete harmony with the tub frock with which it is carried. Macramé is successfully worn with linen or tussore.

Bags are at the moment in a transition stage or perhaps they have fallen into line with the fashion in regard to other accessories of wearing whatever individual whim dictates. Anyhow some of them are enormous sacks trailing from long cords and hung with deep fringes while others are quite neat and small, so small, indeed, that they are merely overgrown purses and can serve no vanity purposes at all.

The "Bunty" Bonnet.

Children's millinery is really bewitching. For everyday wear there are some "bunty" shapes, with rather high crowns of coarse straw, the crown carrying the regulation band of ribbon or black ribbon velvet and numbers of close fitting basin styles in diamanté, feta or pliable pedal, some being completely round and others showing an inclination to stand out a scintillation at either side.

Especially pleasing is a pliable straw with a narrow brim and high, squarish crown—in fact, a vertical Paddy shape. Worn at a saucy angle and by the right child, with laughing, piquant face, this Paddy is an assured success. Nor is the sugar loaf crown at all conspicuous by its absence, allied for the most part to a pliable brim that can be rolled or caught up at any angle most becoming to the small wearer.

WIDOW'S WEEDS.

Gracefully Draped Veil For First Mourning.



WHEN THE VEIL IS THROWN BACK.

After the first six months the widow's veil may be thrown back, and a graceful arrangement is pictured here. The veil is doubled and pinned over the flat toque, the ends falling naturally at one side.

FOLLIES OF FASHION.

Why Women Wear Ribbons in Their Hair.

Observe the young lady with the ribbon about her hair. Do you know why she wears it? No? Neither does she.

The reason is that in the year 1680 the Duchess de Fontanges' hat blew off. The duchess, then the favorite of Louis XIV., was out hunting on the royal preserves. Unfortunately her hat blew off. What was she to do?

The duchess was equal to the occasion. Taking off her crimson garb ribbon she bound it about her disheveled coiffure with the rossette to the front. "Charming!" exclaimed the gentlemen of the party who had gallantly lowered their eyes during the change. Being the favorite of the king, every thing she did started a fad among the shepherdesses of the court. Immediately ribbons about the carefully disordered hair became the rage. Later rats, false curls, lace and other foreign matter were added to the Fontanges style. The modern hair ribbon is a recurrence.

False hair, however, is of much older origin. In the British museum is a toupee that covered the bald spot of an unknown Babylonian, defunct these several thousand years. Every wisp of hair has retained its original curl.

Girls' Summer Frocks.

No summer fabric is so easy to handle as embroidery founcing, and the costume is half made before it is begun. Inexpensive founcing was used.



EFFECTIVE USE FOR FLOUNCING.

most effectively for this little girl's frock, bands of tulle or insertion being introduced here and there as entire doux.

Divided on Suffrage.

English society women are divided on the suffrage question. It is the fashion to have strong views for or against and very old fashioned to be indifferent on the subject.

Meetings on one side or the other must be fitted into the day's round of social duties. Sometimes they are sandwiched in between luncheons and teas and in other cases between dinners and dances.

Cookery Points

Luncheon Asparagus.

Prepare two large slices of toast by slicing lengthwise of the loaf. The slices should be uniform in size and thickness. Toast a nice even brown on both sides. Lay one slice on the heated dish and moisten slightly with a little of the water the asparagus is boiled in. On the toast arrange a layer of nicely boiled asparagus with the tough ends cut off. Cover with a cream sauce to which you have added a little lemon juice and two beaten egg yolks. Place the second slice on the asparagus and add another layer of asparagus and the sauce. Decorate the border with parsley and potato chips or, when served as a luncheon dish, serve thin, crisp brown bacon slices with it. Fresh green peas boiled in salted water and drained, seasoned and a little butter added make a suitable combination and a nice border. Boiled rice or spaghetti increases the value of the dish when either takes the place of meat.

Bread of Rolled Oats.

Two cupsful boiling water, one-half cupful molasses, one-half tablespoonful salt, one tablespoonful butter, one-half yeast cake dissolved in one-half cupful lukewarm water, one cup rolled oats, four and one-half cups flour. Add boiling water to oats and let stand one hour; add molasses, salt, butter, dissolved yeast cake and flour. Let rise, beat thoroughly, turn into buttered bread pans, let rise again and bake. By using one-half cupful less flour the dough is better suited for biscuits, but, being soft, is difficult to handle. To make shaping of biscuits easy take up mixture by spoonfuls, drop into plate of flour and have palms of hands well covered with flour before attempting to shape.

Fig Cake.

For the dark part of the cake take a half cupful of butter, one cupful of sugar, a half cupful of water, one and one-half cupfuls of raisins cut fine, two eggs, one teaspoonful of baking powder sifted into the flour, nutmeg, cinnamon and cloves, a half teaspoonful each. Bake in two layers. Take one pound of figs and save eight for the top of the cake. For the filling use the remainder of the figs washed and chopped fine, one tablespoonful of sugar and a little water. Cook until smooth. Make any delicate white cake, alternate the light and dark layers, using the fig paste between each layer. Frost the cake all over with icing, plain white preferred.

Sand Cake.

For sand cake or snow cake have ready the following ingredients. Powdered sugar, the weight of eight eggs; corn flour, the weight of six eggs; butter, the weight of four eggs; eight eggs and the juice of half a lemon. Separate the yolks of the eggs from the white and cream the egg yolks with the sugar in a basin. When quite creamy add the lemon juice, the butter and the milk, stirring all the time. Next work in gently and lightly the stiffly whisked whites of eggs and the corn flour. Have ready a well buttered and floured cake mold, and bake in a moderately heated oven for about one hour.

New Green Peas.

Wash the pods thoroughly in cold water. Shell out the peas and put in the pods into a stewpan and cover with water. Boil thoroughly, then strain the water over the peas and put them on to boil. Boil them tender. Season with a teaspoonful of butter, salt and pepper and serve. In this way the peas have a much richer flavor and nothing is wasted. The water will make a delicious cream soup for the following day or may be used for making sauce for asparagus or other vegetables.

Endive and Potato Salad.

Cut some boiled potatoes in dice while warm and dress them with a little oil and flavored vinegar, a few drops of anchovy essence and a dust of cayenne, with a very little salt. Put them in a cold place for a few hours. Place a head of endive in a plate or bowl—let it be compact in shape—then put a row of chopped beet root between it and the potatoes. Sprinkle over the latter a small onion, finely chopped and some parsley and thyme.

Beets and Cabbage.

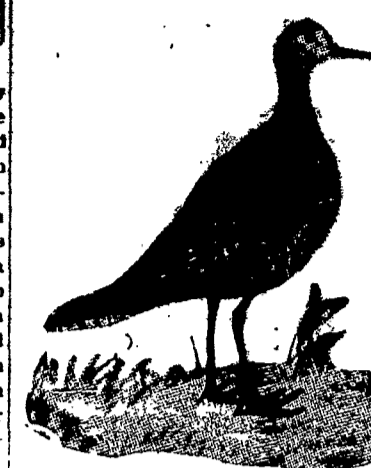
Boil young beets tender and when done skin, slice and chop fine. Shred enough white or red cabbage to make quantity equal to that of beets when cabbage is also chopped fine. Stew it tender in just enough water to cover, adding a little butter, salt and pepper. Drain thoroughly and when mixed with the beets add a little boiled, hot salad dressing or pour over the vegetables a little soft butter mixed with lemon juice, salt and pepper. Serve hot.

Baked New Beets.

Many prefer them baked instead of boiled, as the flavor is best preserved in this way. Select beets of uniform size, wash carefully, and bake until tender, allowing more time than for boiling usually. When done, peel, slice and serve them hot, seasoned with salt and pepper and a little butter.

For the Children

Upland Plover, a Useful Bird. Being Hunted to Extinction.



The upland plover, a beautiful and useful bird, is a close relative of the sandpiper. While sandpipers love the vicinity of water, the upland plover frequents dry hills and prairies and is most abundant in the interior. This so called plover breeds from Oregon, Oklahoma and Virginia north to Alaska, Mackenzie and Maine and migrates over the more southern parts of the continent, passing to the pampas of Argentina to spend the winter. Almost half its food is made up of grasshoppers, crickets and weevils, all of which exact heavy toll from cultivated crops. These weevils injure, often seriously, such crops as wheat, corn, rye and barley, as well as forage plants of many kinds. The upland plover further makes itself useful to the farmer by devouring leaf beetles, including army worms and cut worms. They also benefited cattle by eating horse flies and cattle ticks.

Notwithstanding that the upland plover injures no crops and consumes a host of the worst enemies of agriculture, it has been hunted to the verge of extinction. It seems a great pity that one of the best friends of the farmer should be exterminated by hunters, who care only for the momentary pleasure of dropping these swift flying birds.

Blind Postman.

In this game the first thing to be done is to appoint a postmaster general and a postman. The table must then be pushed to one side, so that when the company have arranged themselves round the room there may be plenty of room to move about. The postmaster general, with paper and pencil in hand, then goes round the room and writes down each person's name, linking with it the name of the town that the owner of the name chooses to represent. As soon as the towns are chosen and all are in readiness the postman is blindfolded and placed in the middle of the room. The postmaster then announces that a letter has been sent from one town to another, perhaps from the city of London to Edinburgh. It is the representative of these two cities must stand up and as silently as possible change seats. While the transition is being made the postman is at liberty to secure one of the seats for himself. If he can do so, then the former occupant of the chair must submit to be blindfolded and take upon himself the office of postman.

Is Your Swastika Correct?

One of the lucky charms most generally worn recently has been the swastika. Superstitious wearers would do well to examine their reproductions of it and make sure that they are correct in form and material. For Sir George Birdwood, an authority on Indian matters, has been giving some interesting and alarming facts concerning this ancient and mystic symbol. The right handed swastika—that is the one whose transom or arm points to the right—is the symbol of the sun and of light, of health and happiness and other good qualities, and it alone is lucky. It should be fashioned only of gold and colored (if enameled on any other metal) only red, the color of the east, or yellow, the color of the south. The left handed swastika is the symbol of the moon and of moonlight, of all darkness and supernatural terrors, of all mortal diseases and disgraces and other forms of ill omen.

An Amusing Trick.

A simple parlor trick is done by asking one of your audience to take two chairs and place them back to back three feet apart. Now ask him or any one in the audience whether he can take off his shoes and jump over them. Most likely he will find it an impossible task. Then tell him that you can do it very easily. Take off your two shoes, place them on the floor and jump over the shoes. This was all the other party was to do, only he did not understand it in that way.

The Artist.

My paintbox opens with a will, And shows the colored paints inside With which I paint the land and sea, The house, the mountain and the tree. But if I do not paint them well, I may do better—who can tell? I do my best; if not correct, What more can any one expect? From one so young, about to start, And one who never studied art! My landscapes seem as true as those I've often seen at artists' shows. Where I could never understand Which was the sea, and which the land. These pictures by a boy of eight Are not expected to be great. I may be when I larger grow A second Michelangelo. —Yield's Companion.