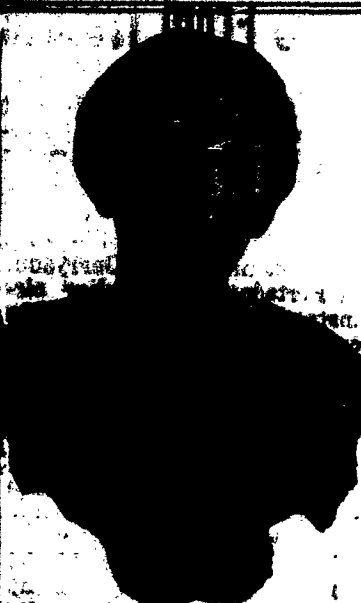


Woman's World

Mrs. Thomas Marshall Sure of Democratic Success This Fall.



Mrs. Thomas Marshall, wife of the Democratic nominee for vice president.

Mrs. Thomas E. Marshall, wife of the Democratic nominee for vice president, is sure that the Democratic ticket will win this fall because, as she explains, "I've never been in a losing fight."

As for fate, Mrs. Marshall disclaims any unless it is her devotion to her home. She makes a study of artistic surroundings and is to be counted among the women who have elevated their thimble and needlecase, and all the higher education and the distinctive talent for politics have notured her from this early attachment.

The Marshalls, although comfortably endowed as to income, are not rich people and are entirely unobtrusive and modest in their sentiment. They have never posed as social leaders, and they rather dread such a distinction, but Mrs. Marshall is "sure that she will like official life in Washington."

The following very characteristic note was sent by Mrs. Marshall to Mrs. Webb's before it was known that her husband had been nominated for vice president.

Cookery Points

Suffragist Recipes.

Food and the franchise—bread and the ballot—do they mix? Here follow a few proofs in the form of well tested recipes that prove conclusively that the women who can vote and those who would vote are also cooks.

Nut Bread.—Beat into one egg one-quarter cupful sugar, add two cupfuls sweet milk, four cupfuls of flour, one teaspoonful of salt, four rounded teaspoonfuls of baking powder, one cupful of chopped English walnuts (medium size). Mix all thoroughly and set to raise in pan twenty minutes. Bake in a hot oven thirty minutes. One cupful of graham flour can be substituted for one cupful of the white flour if desired. Bake in one or two loaves.

Stuffed Prunes.—Scald and wash fine large French prunes, then steam about three-quarters of an hour, so that you can shove the seed out of a small hole. Prepare a small bowl of coarsely chopped English walnut meats, a bowl of sulfated seedless raisins, or else dates seeded and cut in halves, and a bowl of granulated sugar. When prunes are cool, press into each half a date or four or five raisins and a bit of sugar, then chopped nuts to fill out the prune to original size, press the skin over the hole, roll in sugar and then in square of paraffin paper.

Prune Cake.—One and a half cupfuls of light brown sugar, one cupful of butter, two and one-half cupfuls of flour, half a cupful of molasses, half a cupful of orange marmalade, three heaping cupfuls of uncooked prunes which have been previously scalded and cut off the seeds to the size of raisins, four eggs, one level teaspoonful of soda, one teaspoonful of cinnamon, one teaspoonful of allspice, one teaspoonful of mace. Mix and bake slowly for two and one-half hours.

Orange Marmalade.—Four tart oranges, one lemon. Slice fine, cover with two and one-half quarts of water and let stand twenty-four hours. Boil hard one-half hour, add sugar cupful for cupful and let stand again twenty-four hours. Boil all together until it jellies, and just before taking off add the juice of two lemons.

Picnic Sandwiches.—Use the white meat of the chicken only. After rubbing the chopping bowl with an onion, chop in it the chicken meat. Season well with paprika, stir into it a little chicken stock, then sufficient amount of mayonnaise and prepare as any other sandwich.

Romaine Sandwich.—Place a young crisp leaf of romaine next to a thin uniform slice of sandwich bread. To prevent the mayonnaise dressing from soaking into the bread and making it heavy put the dressing between after removing crusts. Cut into any shape the fancy dictates.

Corn Beef Sandwiches.—Have the beef cut in very thin slices. Cut in slices of equal thickness and shape some large sweet pickles. Just a touch of mustard, either French, English or plain, should be spread on the beef. Place between thin slices of bread.

Pineapple Sandwich.—One cupful of pineapple juice and pulp, three-fourths of a cup of sugar, juice of half a lemon, lady fingers. Cook the pineapple, sugar and lemon juice until thick, let it cool, spread upon lady fingers or sponge drops. Press together in pairs.

Dates and Ginger Sandwich.—Chop the dates and preserved ginger, moisten with sirup from the ginger jar and a little lemon juice, cook with a little water or not to a smooth paste, cool. When cold spread the mixture upon thinly sliced bread and cut in diamond shapes.

Lobster Sandwich.—Chop the lobster meat till pretty fine, quite to a paste. Stir in mayonnaise, a hint of onion, a few drops of sherry or brandy. Mix; then spread on lettuce leaves between two thinly cut slices of bread in the usual way.

For the Summer Table.

Tomato Omelet.—Skin a tomato and cut it up fine, add a piece of shallot chopped fine, separate three eggs and beat yolks and whites separately. Mix the shallot, tomato, a dash of pepper and a pinch of salt with the yolks. Put a tablespoonful of butter in the omelet pan and when quite hot stir in whites of the eggs whipped lightly. Turn the mixture into the omelet pan and cook about three minutes, stirring all the time.

Pineapple Fritters.—Separate an egg. Beat the yolk and add to it half a cupful of milk, a pinch of salt and enough flour to make a stiff batter. Mix a teaspoonful of baking powder into the flour first. Then add the whites of the eggs beaten to a stiff white froth. Open a can of the finest grade of sliced pineapples or use fresh pineapples sliced and cooked in sirup. Cut each slice in half, dip each piece into the batter, then fry in deep hot fat until a nice brown. Sift powdered sugar over them and serve hot.

French Toast.—Slice and trim the crust from a baker's bread. Beat an egg with a cupful of sweet milk. Dip the slices into the mixture, which should be seasoned to taste with salt and pepper. Fry a delicate brown in hot dripping or oil.

For the Children

A Wet Fire Ladder Ready For an Alarm.



Photo by American Press Association.

Among the paraders at the recent commencement exercises at Columbia university was one who attracted great attention, especially from the younger members of the audience. This attractive person was Master Herman Ridder, grandson of the editor of the New York Staats Zeitung.

The Five Noses of an Ant.—In their antennae, or feelers, ants have five noses, each of which has its own duties to perform. One nose tells the ant whether it is in its own nest or that of an enemy; another nose discriminates between odors of ants of the same species, but of different colonies, a third nasal organ serves the purpose of discerning the scent laid down by the ant's own feet, so that it may be able to retrace the way quite easily; a fourth nose smells the larvae and pupae and the fifth nose detects the presence of an enemy.

Pantomime.—Give each guest a slip of paper, folded on which is written some words which can be acted in pantomime. Each one must keep his word a secret as the rest of the company are to guess what he is acting out.

A Game of Colors.—Let each player choose a color. Then everybody sit in a circle on the floor. The leader throws a handkerchief at one of the players, at the same time calling out the name of a flower three times. If the one having the name of the color that flower represents falls to answer once while the leader is calling the flower three times he or she is made the leader, and if the person the leader threw the handkerchief to falls to catch it he or she is made to pay a forfeit.

Visiting Cards for Young Women.—The cardbox now in use is of medium thickness. The very thin cards popular a little while ago had the advantage of taking up very little room in the cardcase and of weighing very little, but they were too easily bent.

Afternoon Tea Etiquette.—The duties of a hostess should be added to the modern curriculum of education. Have simple entertainments gone out of fashion, submerged in the "tidal wave of extravagance?" There have been of late many references made to the king and queen of England having expressed their wish that afternoon tea, as a fashionable function, should be abolished as being an unnecessary and unhealthful custom.

The card of a young single woman is smaller than that of a married woman and nearly square. Girls who are still at school may omit the "Miss." As soon as they graduate and prepare to assume the duties of grown persons they assume it.

Good Form

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While I had not the courage to thrust myself forward among so many suitors, I could not forbear telling my love or, rather, writing it, for even had I plenty of opportunity I could not have spoken it. So without having expressed admiration or having so much as sent a handful of flowers I sat down and wrote a love letter, ending with a proposition of marriage.

At nineteen I fell desperately in love. The object of my affection was Miss Winifred Stirling, aged twenty-one. I was too young, too sensible of my inferiority, to make love to her. Indeed, there was little opportunity, for she had hosts of admirers among men who were of a suitable age for her.

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THE LETTER LONG MISLAID

Romantic Story of a College Boy's Love Affair.

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One Divided by a Half.

It is not the man in the street who asks the question, "What is one divided by a half?" he will either reply that the operation is an impossible one or that the answer is a half. When you point out that one divided by two is a half he will see that there is something wrong somewhere, but will still be quite unable to give the right answer. When you tell him that the answer is two he will either accept the assertion without understanding it, or will dispute it tooth and nail.

The tramp sat, serene and dignified, on the back doorstep eating the breakfast for which he had waited, and the servant stood looking at him curiously. Presently the knight of the road observed the attention she was paying him.

"Wotter yer lookin' at me for?" he asked, in mild curiosity. "Think I'm a long lost cousin?" "No," replied the maid coolly, "but I must say you remind me of a man I once knew."

"Sweetheart?" asked the tramp, curiously. "None of your business" was the maid's retort. "But something happened to him which'll never happen to you!" "What's that? Died a millionaire, did he?"

Why He Was Broke.—When Daniel Webster was secretary of state he visited England, and while in London the American minister took him to call upon Lord Brougham. They found the nobleman in the office of his business, and his reception of the distinguished American was exceedingly friendly and cordial.

General Ramsay Potts, praising patriotism at a dinner in Chicago a few years ago, said: "I like to hold up as a patriotic example young St. Hoskins."

Swords and Beards.—At one time in England all "gentlemen" wore swords as well as beards, and their habit of drawing these weapons to settle the most trivial disputes is said to have had much to do with the cut and styles in beards. During this sword wearing period all "buffs" wore their beards cut and backed in most outlandish shapes, trying to convey the impression that they were bad men, who had been in many terrific sword combats.

Tainted Money.—Pat and Mike were discussing the affairs of a limited company, and the latter exclaimed: "Do you think old Screwem's money is tainted?" "Yes," replied Pat. "It has two taints on it—'tain't yours and 'tain't mine."—London Tit-Bits.

He Doesn't Have a Chance.—Mrs. China—You know my husband just won't listen to good common sense talk. Mr. Frank—How do you know?—You're mistaken.