

# Woman's World

Dr. Elliot's Granddaughter Will Learn to Cook Before Marrying.



Photo by American Press Association.

MISS RUTH ELLIOT.

Ruth Elliot, granddaughter of President Emeritus Charles W. Elliot of Harvard, who is soon to marry Roger Pierce, Dr. Elliot's private secretary, declares that "no woman, no matter how comfortably situated financially should ever think of marrying before she has learned the art of cooking and the proper way in which to administer a household."

Miss Elliot, whose romance developed during a tour with Dr. Elliot around the world, said:

"I have not set a date for our wedding, as I intend to become an accomplished housewife first."

"Before Mr. Pierce and I are married I shall study cooking and housekeeping in an endeavor to perfect my self as highly as possible in these great essentials of a happy married life."

"We will live in Milton, and I am interested at present in planning my home, for my home will mean every thing to me. I am going to learn the art of homemaking. I always admire a young woman who knows how to cook and care for the home. The great trouble today is that too many young women are totally ignorant of the art of housekeeping."

## THE NEW HATPINS.

Gene Are the Large Effects in Bizarre Styles.

From the extremely large hatpins of the past season there has been a gradual return to those of more convenient shapes and sizes. Both the long, narrow pins and the broad, flat pins have been entirely deposed by the pins of moderate size and modified form.

Hatpins with heads quite round, disk shaped or of small ovals and pear shapes are in highest favor, and many beautiful new designs and combinations of materials are to be seen in the fashionable jewelry shops.

Here is one of heavy gold in that rich, old gold color, set with fiery green tourmalines that dance and sparkle in the light. Another is set with a stud of pink coral that is almost covered by the inclosing gold, the stone showing through the openwork pattern of the metal.

Lovely pins there are in silver too. One of these holds a piece of turquoise matrix that is of remarkable beauty, and another has a most distinctive note in its deep toned lapis lazuli.

## INSTRUCTIVE SCRAPBOOKS.

These Can Be of Infinite Use at Practically No Cost.

Make or buy a book either with detachable or permanent pages. Of course the detachable are the best. Divide the book into sections such as art, persons, places, inventions, nature, etc.

Do not buy the pictures, but cut them from old magazines that are to be thrown out. In a very short time you will have one of the most interesting collections of great paintings, pictures of great people, etc., that will not only amuse you and your young friends, but your grownup friends and relatives.

The writer collected this kind of scrapbook when a child and now it is still one of the most interesting and instructive books in her library.

### Photographing Baby.

The latest idea is to photograph the baby in the arms of all the devoted members of the family and grandparents, the aunts and even those uncles who dare to handle the tiny newcomer.

A photographer says that the sale of cameras and photographic materials goes up in the summer enormously, not only in view of the holiday season, but because the babies and little children on the shore and in the gardens, squares and parks offer such a charming and irresistible subject to the amateur.

### Housewife Suggestion.

After peeling pears or peaches or any large fruit you will find they will not look smooth, having ridges. The way to remove these ridges is to take a knife and rub the fruit. Your fruit will then look very well.

# Cookery Points

## Jelly Roll.

Line the bottom of a very shallow pan with buttered paper, also grease the sides of the pan. Break three eggs into a bowl and beat until very, very light, adding gradually one cupful of sifted powdered sugar. Still beating hard, add alternately a quarter of a teaspoonful of salt, two teaspoonfuls of cold water, a cupful of sifted pastry flour mixed with a scant teaspoonful of baking powder and, last of all, a tablespoonful of melted butter. Spread this mixture evenly over the papered pan and bake about twelve minutes in a moderate oven. Immediately remove the cake from the pan, reversing it on a board. Carefully peel off the paper, moistening it with water if it sticks. Cover quickly with jelly or jam which has been warmed just enough to admit of spreading. Roll and pin a band of paper round it until the cake is cold. Then dust the top with powdered sugar. Spreading and rolling must be done quickly, as the cake will crack if rolled after cooling.

## Making Nougat.

Blanch and chop a pound of almonds, place them in the oven to get hot and watch them that they do not brown. It is best to leave the oven door open. While they are heating place three cupfuls of pounded and sifted sugar in a saucepan with a squeeze of lemon juice and stir with a wooden spoon until it begins to melt. Stir more quickly as the sugar begins to form small white pearls on its surface. Add the heated almonds, gently stir till well mixed, then turn it out on an oiled sheet and press it out with a cut lemon. Mark into squares and when cold break it into pieces. If required for lining molds, press it while hot into oiled fancy molds and loosen them while warm, but let them remain in until cold.

## Baked Apples in a Can.

A woman who has been studying domestic science in an agricultural college the past summer has brought home a recipe for canned baked apples which she says is peerless. Get sound and tart baking apples, wash and core them and fill the cavities with sugar. Stand them in a pan containing a little water and bake until tender. Have your sterilized jars ready and hot, and pack the apples carefully in them. Have ready too, a syrup made of water and sugar, half and half, boiled together for two minutes. Fill the jars and seal in the season when apples are scarcer than hen's teeth (those from the can prove an admirable substitute).

## Pineapple Fritters.

Separate one egg. Beat the yolk light and add half a cupful of milk to the yolk, also a pinch of salt and a touch of sugar to make a thick batter mixed with a teaspoonful of baking powder. Then add the beaten whites. Slice a fresh pineapple and take as many slices as you want fritters and cut each slice in two. Dip each piece in the batter and fry in deep, hot fat. Drain and sprinkle with powdered sugar and serve on a pretty dish, covered with a lace paper dolly. Canned pineapple cut in slices and cored may be used if you cannot obtain the fresh.

## Hamburg Steak.

Instead of serving all meat use three quarters of a cupful of breadcrumbs—not dried but stale—to each cupful of ground meat. Add one or two well beaten eggs and enough milk to make a drop mixture. Season generously with salt pepper and onion. Drop by the spoonful into a pan greased with drippings or bacon fat and saute as liked. Make a brown sauce of the fat remaining. This is an improvement over the little hard meat balls so often served and is cheaper than all meat.

## Variations on the Milk Pudding.

The invalid often tires of milk puddings, and sometimes a little grated nutmeg (over rice, for instance) or some preserved ginger reconciles her to the otherwise insipid fare. Later stewed fruit or roasted apple may be allowed to vary the bill of fare. A custard made in a cup may please the fastidious who might refuse a piece of custard pudding, and arrowroot is more nourishing and especially tempting when served with the frothing white of an egg.

## Sour Milk Biscuits.

Sift two cupfuls of flour with two teaspoonfuls of baking powder and one-half teaspoonful of salt. With the tips of the fingers work in three tablespoonfuls of butter, then moisten with about two-thirds of a cupful of sour milk in which one-third of a teaspoonful of soda has been dissolved. Turn on a floured board, knead slightly, pat and cut into rounds, place in a buttered pan and bake about twenty minutes in a hot oven.

## Indian Pudding.

Five cupfuls of scalded milk, one-third cupful of Indian meal, one-half cupful of molasses, one teaspoonful of salt, one teaspoonful of ginger. Pour milk slowly on meal, cook in double boiler twenty minutes, add molasses, salt and ginger. Pour into buttered pudding dish and bake two hours in slow oven. Serve with cream. If baked too rapidly it will not whiff. Ginger may be omitted.

## FOR AUTUMN DAYS.

Something Perfectly New in Knitted Sweaters.



COAT WITH SIMULATED FUR TRIMMING.

A real novelty in knitted garments has sprung up this season. It is a beautifully fashioned sweater coat in one of the soft dark greens or browns with a collar and cuffs of white of white shetland wool imitating fur.

## VICTORIAN COIFFURES.

In Paris They Are Wearing Curis of the Second Empire.

We must be Victorian with our heads, as well as our feet. Over in Paris they are wearing ringlets—"les anghaises" they call them, though the curl of former days was as popular with the subjects of Empress Eugenie as with those of Queen Vic.

The ringlet today is more easily achieved than in the sixties. It is bought and pinned in. Those for day are not so long as those worn in the evening, so have two sets of curls.

One of the coiffures to be worn with a hat has a short single ring, quite full and thick back of each ear and a third at the back under a chignon that comes low on the neck in the form of puffs or an oval arrangement of plaits. For evening a ringlet arrangement is to wear a bunch of three or four ringlets back of the left ear, the longest reaching to the shoulder. The front hair is parted and loosely brushed back and rolled in a thick, loose knot at the back of the head.

There are some types of women to whom these ringlets are most becoming. On the wrong woman they look exaggerated and rather ridiculous.

## A Little Locking.

A woman, a strong believer in suffrage, spoke a few days ago of the necessity of educating the educated woman. She told of a charming young woman, a scholar and a lady who was teacher of English in one of the fashionable finishing schools. This young woman, Miss X, was conservative by instinct and birth and took no interest in any of the new movements. Last year she chaperoned a party of girls abroad and in London, as is the habit of girls they expressed a desire to visit Mme. Tussaud's wax works. There the girls were interested in a group of interesting looking women who stood as if talking. Underneath the group were the names: Mme. Deepard, Mrs. Pankhurst, Mrs. Pethick Lawrence. The girls turned to Miss X and asked who those women were. Miss X looked puzzled, but finally said: "You know girls, I'm not quite sure about them, but I think they robbed a bank."

## Hints to the Wise.

Keep a few pieces of camphor gum in your linen closet. It will aid in keeping the linen white.

If fish is wrapped well in oiled paper it will not impart a flavor or odor to the other foodstuffs in the refrigerator.

To revive and help potted plants that are drooping place a teaspoonful of ammonia in three quarts of water and water the plants thoroughly with this mixture.

To clean plaster busts dip them into cold liquid starch. When dry the starch is brushed off and the dirt comes off with it, leaving the busts as clean and white as when new.

A solution of chloride of lime and water, a tablespoonful of the lime to two gallons of water is an excellent medium for removing the most stubborn stains. Soak the stained garment for hours in the solution, and in time the offending spots will disappear, and this without injury to the fabric.

## For Grassless Gravy.

A housekeeper who experiments naturally tried dashing cold water into the roasting pan one day when she made her gravy. To her delight the fat rose and hardened quickly into a flake which was easily removed, after which the gravy was brought to a boil and thickened.

## Easy Money.

"Why don't you marry him? He is rich and old."

"Old? He may live for ten years yet!"

"Marry him and do your own cooking."—Houston Post.

## MILLINERY NOTES.

Underbrim Trimming on Smart Hats.



A NEW IDEA IN HAT DECORATIONS.

For the semidress chapeau this model of broad shape in black velvet is an excellent model.

It is trimmed with folds of white satin and a fringed silk scarf, one end of which is run through the brim and formed into a cabochon on its under-side.

## DRESSING HINT.

How to Make a Matinee of Bordered Material.

A matinee that is new and easily made by the home dressmaker is of a silk bordered marquisette or bordered lawn, cotton voile or any of that style goods, so simple is the construction.

It is of a black and white stripe with a twelve inch border of black ground, with a design of blue ribbon bowknots and full garland of pink roses. The square neck and yoke of the matinee, back and front, are of deep valence lace, with the deep, large scallops of the lace forming the lower edge, from under which comes the plaited fullness of the striped material with the border attached.

The lower edge of the border is finished with a band three inches wide of the black and white stripe. It is about thirty inches in length. The elbow sleeves are full, formed of the border, with blue satin ribbon bows on the shoulder and, as a finish, with lace at the elbow.

## In the Fashionable Indian Red.

This new shade of red has nothing crude or glaring about it, but is exquisitely soft and rich in tone. The gown pictured shows an interesting little tunic of embroidered red chiffon, over a skirt of crepe de chine in the same rich color.

The soft skirt has a deep hem, and a small train clips gracefully about the



DINNER DANCE GOWN.

feet, the dancing boots being very gay. Little affairs of red satin with high Louis heels and fat smoked pearl buttons.

The décolletage is finished with a lace tacket outlined with red beads, and below it falls a deep fringe, also of red beads.

## A Buttonhole Hint.

In nearly all of the ready to wear shirtwaists and lingerie blouses sold in the shops the buttonhole will be cut parallel with the opening, and if there is the slightest strain on them when the blouse is worn they will either come unfastened or will gape open in a most discouraging way.

There is really no way to remedy this fault in the bought waist unless you are able to match the material and cut away the strip of material having the buttonholes in it and stitch on a new piece, in which you can work the buttonholes horizontally, as should always be done on every blouse that is to be worn buttoned in the back.

## The Reason.

Elle—But why do women want the bait? She—Oh, because—Browning's Magazine.

# Good Form

## Rules For Autumn Guests.

The plaint of the hostess is again heard in the land. The house parties of autumn are supposed to be joyous affairs, but often the joy of both hostess and guest is of the tempered variety. The following list of "don'ts" comes from the heart of a suffering hostess. A careful application of these rules will, she says, insure a second invitation:

Don't wait a couple of weeks before accepting an invitation to visit a friend. It is possible that she desires to make plans for other guests. Write at once—day, train and length of stay.

Don't take a large trunk for a brief visit. It is sometimes most inconvenient to handle, especially if no handy man is employed.

Don't fail to make the train promised or to go on the day appointed without giving notice by telegram or telephone.

Don't keep a meal waiting while you make an elaborate toilet, if you arrive about meal time.

Don't be officious in trying to save the maid's work by doing the chamber work for them.

Don't, however, leave your personal belongings carelessly about the room.

Don't drop medicine on the top of a white enamel dressing table. Many hostesses have had real heartaches after a guest's departure over spots and stains.

Don't unpack your suit case on an immaculate white bedspread.

Don't compel your hostess to wait breakfast for you half an hour after the usual time, while the cook is worrying over spilt food.

Don't fail to give your hostess a chance to get a little afternoon rest. A quiet withdrawal for an hour or two will be beneficial to you both.

Don't follow your hostess into the kitchen unless invited. Many a pleasant culinary surprise has been spoiled in that way.

Don't, after presenting your hostess with a generous box of candy, feel it your duty to eat almost the whole contents of the box. Let her have a chance to enjoy some of it after you have departed.

Don't forget to have a pleasant morning greeting for the servants. No one loses by gracious courtesy to all with whom he comes in contact.

Don't, if you have a family of children and they were omitted in the invitation, think a change might do them good and take them with you, also do not take a friend to whom you would like to give an outing at some one else's expense mentally and financially.

Don't monopolize the bathroom at rising time. Remember others are waiting for the morning tub.

Don't, if you smoke, scatter matches, cigar and cigarette ends about the house or on the front lawn, and don't let the cigarette burn a hole in the table top or cloth. Ask for a receptacle, if none is handy, and use it.

Don't overstay the time limit of your visit or embarrass your hostess by compelling her to hint that other guests are expected.

Don't, above all, fail to write a kindly, courteous note of appreciation of hospitality received after your return home.

## Outfit For the Groom.

The proper dress for the bridegroom at a morning or afternoon wedding consists of a black or dark blue frock coat, high white double breasted waist coat or one that matches the coat in texture, gray trousers, white linen, a full folded white silk or satin necktie or one having a white background relieved by figured decoration in color, gray suede gloves, patent leather shoes and a top hat.

For an evening wedding a dress suit should be worn. This consists of a clawhammer coat, black trousers, low cut white waistcoat, a white lawn tie around a standing collar, white gloves and patent leather shoes.

The bridegroom usually has one attendant, that one being the best man. It is his duty to make himself as useful as possible in the bridegroom. If the bridegroom desires it he should assist in planning and preparing for the wedding journey in procuring the ring and the license and social details involved.

The bride or her parents send out all invitations and announcements. A list of the groom's friends and relatives is secured from him so that no one will be slighted.

## New Engagement Ring.

A new engagement ring will be fancied by the girl who likes unusual and interesting trinkets. Instead of being set with the conventional solitaire, this ring has two sunken stones, one the birthstone of the groom and the other the bride's special luck talisman. There is a hidden clasp under the setting, and the ring may be broken apart between the two sunken jewels. On the inner faces of gold which form the halves of the separated ring are inscribed the names of the engaged pair or any tender sentiment never intended for alien eyes.

## Visiting Card Etiquette.

In paying calls in strange cities, write your temporary address in the corner opposite that in which the engraved address appears. When calling in a hotel it is sensible to write the name of the person for whom it is intended, so as to prevent confusion.

# For the Children

Prince Olav of Norway, Who May Some Time Be a King.



The handsome young gentleman whose portrait is printed above is the crown prince of Norway. Unless we were told that he possessed so high sounding a title most of us would say, "Why, that is only the picture of a little boy!" And that is all he is so far, but some day he may be king of Norway. In our democratic country every boy is born a crown prince—that is, he is a potential president. When he grows to be a man his fellow citizens may choose him to govern this great nation. Not so in Norway and all other monarchies. The future king is born to the position, no matter whether he possess ability or lack it. Of course our way is the best, for worth, not birth, is the test we apply to our presidents. Little Olav is nine years old. He is the son of King Haakon VII., second son of the late king of Denmark. His mother, Queen Maud, is a daughter of the late King Edward VII of England.

## Concerning Metals.

England has been always famous for her mines of tin, called "anna" formerly. Some think the name Britannia is derived from it, meaning tin island. Forty years ago C. Diodorus writes about the way in which the Cornish mines were worked. Tin is easily melted and is very soft. It has great affinity for mercury and is used, when so combined for the back of mirrors. Tin and lead make the plumber's solder; tin enters largely into bell metal and pewter, and it is used by dyers for giving a permanence and brightness to their red colors. Zinc has not been long known. So little indeed was it valued that the Welsh people long used it for mending their roads. It is used now in making brass, pinchbeck and bronze. Brass is made of three parts copper and one of carbonate of zinc or calamine. And, though zinc readily rusts, yet it keeps the copper in the brass from being tarnished.

## Sudden Departure.

This game will be enjoyed by young children. They must stand in a ring with hands clasped, all except one who approaches from outside the circle and pleads:

"It snows and it blows and it cuts off my nose." "So pray, little girl, let me in. I'll light my pipe and warm my toes. And then I'll be gone again."

He is admitted to the circle and proceeds to go through with the actions mentioned. After lighting his pipe and warming his toes he suddenly attempts to leave the ring by dabbing against the hands that have been tight by clasped in expectation of his onset. The one whose grips weakens and lets him through must take his place and become the wanderer.

## Black Licorice.

Most of the black licorice comes from Spain, where it is made from the juice of the plant and mixed with starch to prevent it from melting in hot weather. The licorice plant is a shrub about three feet high and grows wild where its roots can reach the water. It grows largely on the banks of the Tigris and Euphrates rivers. As the valley of the Euphrates contained one of the earliest civilizations in the world, it is probable that licorice is about the oldest confection in the world and that the taste which our little boys and girls like so well today was enjoyed by the little brown boys and girls of Babylon and Nineveh 3,000 years ago.

## The Parvly Ghosts.

Last night I had a horrid dream— I cannot tell you why— Huge pies and cakes of chocolate cream— And doughnuts passing by!

They looked at me with wicked joy. I thought I heard them say: "By night we haunt the foolish boy That haunts our shelf by day."

"Behind us comes a nightmare grim— You'd better hide your head!— And then some things, all pale and dim. So crawl down in your bed."

"We never mind a little noise— A bite or two—but when You eat too much it isn't nice, And we shall come again!" —Dr. Nicholas.