

Woman's World

Miss Green Guards Mr. Morgan's Rare Books.



MISS BELLA DE COSTA GREEN.

When the late J. P. Morgan's librarian, Miss Bella de Costa Green, was asked her official title this pretty young guardian of rare editions smilingly replied:

"Well, my friends in England suggest that I be called 'keeper of printed books and manuscripts' but, you know," she continued, "they have such long titles in London. I'm simply librarian."

Being a librarian with Mr. Morgan's unsurpassed treasures to care for is no small task. Miss Green was originally selected for the position while she was a student several years ago at Princeton, where she specialized in early printed books. Mr. Morgan's nephew, Julius Morgan, was associate librarian of the university, and through a noted collection of books purchased by him for his uncle the idea of the wonderful library which has descended to Mr. Morgan's son was begun.

Seeing Miss Green in her home, one would imagine that she was an unusually cultured society girl with decidedly intellectual tastes, evidenced by the bookcase which has a prominent place in the attractive living room. When she tells you at this late day she is only beginning to find time to read Tolstoy and other "moderns" you naturally wonder whether it is a dancing tea or the opera that has interfered with her education.

But you soon learn that musty tomes have interested this young woman of twenty-seven. Miss Green has been obliged to study in diverse fields and is ready at the slightest warning to scour the ends of the earth for a rare book and to identify almost at a glance stolen volumes.

Miss Green is deeply interested in the project of developing a university press at Harvard which will eventually compete with the Oxford Press in England. The establishment of such a press would make printing a serious art in this country, and already several bibliophiles from Harvard have been to New York to see Mr. Morgan's collection with this object in view.

Perfect Marriages Are Rare.
Only one perfect marriage in ten seems a pretty small average.

In view of the proposed law in Michigan requiring the issuance of medical certificates before marriage licenses are issued, a letter has been sent to the chairman of the committee, Ouno H. Randolph, by Fulton R. Gordon, in which he says:

"The proposed medical certificate is a step in the right direction, but only a step. Why stop there? Why not go to the very bottom of this the most important and far-reaching subject now before the American people—that is, the schooling and preparing of our loving sons and daughters, who trust us, to become both perfect fathers and mothers, to the end that their children, our descendants, will be of a higher standard both mentally and physically?"

"We teach our children the geography of the world. Then why not teach them the geography of their precious little bodies? Which is the more sensible, to have our sons and daughters happily married and not know so much about the exact location of the Kalama-zoo river or to be divorced on account of the lack of proper knowledge?"

"If you are successful in fathering this important legislation at the national capital it will no doubt be immediately taken up and adopted by all the states, and when this is done you will be the greatest benefactor to mankind in the history of the world."

"Statistics show about one divorce in ten marriages in the United States. This also shows that one in nine is within nine tenths of a divorce and one in eight within eight tenths, and so on down to only one perfect marriage in ten."

Easy Summer Work.

Summer work should be something easy and yet something that will be useful if not ornamental. One woman is taking half a dozen bath towels to the mountains with her. She will edge them with a coarse crochet during the summer and further ornament them with an initial, and then they will be stored in the guest room bureau.

Good Form

Etiquette For Summer Girls' Locks.

Women have been warned not to wear boudoir caps if they would keep their hair. If they are worn two hours every day the hair most certainly suffers and eventually falls out because of them. We are also warned not to go bareheaded in the summer. If we do the too direct rays of the sun make the hair fall out.

It is a fact that much falling hair occurs in the fall, a month or so after summer vacations are ended. Specialists on the subject have decided that the habit of spending much of the vacation bareheaded is accountable for this calamity. To be sure, nothing is better for the hair than thorough airing. This, with a moderate amount of sunshine and much brushing, keeps the hair clean and so makes the frequent shampooing, which specialists, most of them, also declare is harmful to the hair, unnecessary. So if you would have beautiful hair when you return from your vacation decide before you start away that you will not expose your locks to the sun's direct rays.

Frequent shampooing is harmful to the hair, but so is dirt. Especially in summer it is desirable to keep the hair always clean and fresh. One way to do this without taking a shampoo is to wash the scalp regularly and frequently with alcohol. Another way is to master the dry shampoo. Orris root or orris root mixed with talcum powder should be rubbed in the hair, but not in the scalp. The scalp should be freed from the orris root or powder, which clogs its pores, by massage.

Nothing is better for cleaning the hair than the liquid soap known as pure castile. A delightful shampoo mixture can be made by melting castile soap with a little water until it is a jelly, then adding four teaspoonfuls of borax. To one cake of soap add a few drops of violet or rose perfume or cologne to scent it pleasantly.

Another good liquid shampoo soap is made by melting a cake of tar soap in a double boiler with a little water or putting it in a glass jar, covering the jar with warm water and putting the jar in a pan of water in the oven until the soap is of jellylike consistency.

Remember if you visit the seashore and bathe in the surf that salt water is bad for the hair. Bathing caps this year are at once so pretty and so serviceable that there is little excuse for getting the hair wet. If by chance it is wet, however, it should be immediately rinsed in clear fresh water, gently massaged so that all the salt is removed and then dried out by the sun as quickly as possible.

Shaking Hands.

Any one who has gone through the ceremony of shaking hands with several hundred people at a public function knows that there are many varieties of handshakes.

There is the limp, flabby hand which has no grip; there is the hand which seizes yours in a vise-like grip and crushes it until bones and ligaments ache; there is the cordial hand which carries the heart with it.

From time to time there is a caprice in handshaking.

A year or two ago young women affected an upward lift of the arm and a jaunty shake of the hand which was rather embarrassing to old fashioned ladies who had never learned to lift the hand when offering it to a friend.

At present many girls not only use this peculiar form of salutation in shaking hands, but have a way of saying "How do you do?" with a rising inflection and an air of indifference which, if they knew it, is really funny. A great deal of tact is required in adapting any salutation to the occasion.

In private life in this country the hand is not always given except to intimate friends and relatives. Many persons content themselves with a bow or even a nod on meeting.

But an extended hand is the more cordial manner of salutation. Ordinarily it should be left to the older or more distinguished one to make the offer of the hand.

Men and women in this country, as in France, seldom extend the hand unless there is a great difference of age and position or much intimacy of relation.

Etiquette of Bridal Calls.
Bridal calls must be regarded as first calls, although the bride before her marriage was included in the calls paid to her mother, but after marriage the call is made to her husband and herself, although the husband may be a comparative stranger to the caller. The fact of having been present at the wedding requires that a call should be subsequently made upon the young couple, and thus one is actually made, and cards are only left in the case of the bride not being at home.

Dinner For Engaged Persons.
When giving a dinner complimentary to a bride elect one may invite only her women acquaintances. In such a case the prospective bridegroom is not an invited guest. A dinner to which both are invited usually includes the man and his fiancée, her prospective bride attendants and his best man and ushers or his most intimate friends. It is a pretty custom to present a bouquet of roses or favorite flowers to the bride elect at a dinner.

A WILL AND A WAY.

How to Use the Discarded Willow Plume.



WRAP OF FLOWERS HILL.

Somebody has thought of this pleasing way to use the really graceful willow plumes, which are so decidedly out of date now. The pictured wrap is of Copenhagen blue silk, with a border of trimmings of white ostrich in willow effect.

A Timely Gift.

Gather your rose leaves while you may and all the other sweet scented blossoms of the garden and field and dry them, mix with spices and sprinkle with alcohol. Then visit the remnant counter and purchase odd lengths of organdies, chiffons, ribbons and silks and from these make flat bags.

Take a strip of material ten inches by five or any other proportion you may desire and sew the edges neatly together, leaving a two-inch slit at the top. Finish the sides with a frill of narrow lace and then fill the bag with sweet lavender or potpourri.

These make dainty gifts for the bride or for the birthday anniversary and can be used to scent the linens or underclothing.

The organdie bags filled with potpourri or sweet lavender are lovely to place among the folds of bed-linen. Sets of these bags make dainty prizes or favors for the winter card party or luncheon. What is prettier or more lasting than a bag of potpourri?

Midseason Millinery.

This dainty and sensible little millinery confection is one of the latest inspirations of the milliner for midseason wear. The hat is a handmade affair of mahogany colored straw, close fit-



SMART CLOSE FITTING SHAPE.

ting and natty. A wreath of pastel colored flowers encircles the brim, and there is nothing more, except the interesting fact that this chapeau was shown in a fashion display of the season's best products by a moving picture exhibition.

Crape Pompan.

"Crape pompan" is well named, with its charming little raised pompanos set at regular intervals. These odd, frisee little dots are woven in colors against a white ground. A black spot is particularly effective on a white or colored ground, and blue and lemon dots are well liked.

Glove Hint.

A small piece of absorbent cotton put in the palms will absorb the perspiration that prevents many women from wearing gloves with any comfort during the summer.

Make a Note of This.

There is no duty so much underrated as the duty of being happy.—L. Stevenson.

Cookery Points

Cherry Delights.

Cherries served fresh and cold on their own stems for breakfast are so delicious that no other way of serving them at that meal could be better. But pitted and sprinkled with sugar and a bit of lemon juice they serve as an appetizer and at the same time lose none of their delicate flavor. Another way of preparing them for breakfast is to pit them and mix them with sugar in the proportion of half a cupful to a pint of cherries and cook them until they are just tender. Then pour them over buttered toast.

Cherry soup has been made, but it could hardly be more than the result of an effort to serve cherries in a new and unexpected way. However, at every course save the soup course cherries can be legitimately served.

Cherry cocktails are made in this way: Stone ripe cherries, chop them fine, add a tablespoonful of lemon juice to each cupful of cherries, sweeten them to taste and serve them either in cocktail glasses or else in lemon skin cups made by removing part of one side of a sufficient number of lemons, cutting a bit of the rind from the other side, removing all the pulp and juice and washing and chilling the shells.

Cherries served with French toast can be used as an entree. To make them cut rings half an inch thick from bread and soak them in beaten egg yolk, milk, a little sugar and a pinch of salt. Roll the bread rings in crumbed bread and macarons and brown them in butter. Stew ripe cherries with sugar enough to sweeten them, drain and pile in the middle of a dish. Surround them with the fried bread-rings and serve them with the juice of the cherries thickened with a little cornstarch and flavored with orange juice.

Cherry fritters can be served with meat as a separate course or as dessert. To make them prepare a batter of a cupful of flour, a teaspoonful of salt and half a teaspoonful of baking powder mixed with a tablespoonful of melted butter, a well beaten egg and enough water to make a thin batter. Stew ripe, pitted cherries until they are just tender—but do not cook them to pieces—and sweeten them. Drain them and add them to the batter. Drop it in spoonfuls into deep fat and fry brown. The juice drained from the cherries can be substituted for water to moisten the fritter batter.

Sour cherries are needed for cherry sherbet. Stew a quart of them. In the meantime boil together a quart of water and a pound of granulated sugar for fifteen minutes. Add the cherries to the hot sirup just as it is taken from the stove and stand aside until it is perfectly cold. Strain through a fine wire sieve and freeze.—When you take out the dasher stir in a meringue made of the white of one egg sweetened with a tablespoonful of granulated sugar. Pack in ice for an hour or two.

Raspberry Tarts.

Raspberry Tarts.—Delicious raspberry tarts can be made by cooking paste in patty tin, filling the shells with rice or beans in waxed paper to keep the paste from bubbling and filling the shells with fresh raspberries covered with sugar and whipped cream.

Raspberry Ice Cream.—This ice cream calls for three pints of raspberries. Cover and mix them with a cupful of sugar and let them stand for an hour. Mix three pints of cream with a cupful and a half of sugar and two tablespoonfuls of sherry. Freeze and when stiff take out the dasher. Put the berries and sugar in the cavity where the dasher was and set away in ice and salt for an hour and a half.

Baked Sweet Apples.

Take five nice, ripe, sweet apples, halve and core them, place in a kettle, sprinkle with four teaspoonfuls brown sugar. Add water enough to boil well over the apples. Cover and let them cook until tender and the juice is becoming thick. Then with a silver fork or spoon lift the bottom pieces, letting the top ones down into the sirup. Cook from twenty to thirty minutes longer, being careful not to burn them. These are much nicer than baked apples.

Pan Dowdy.

Pie crust, apples, two cupfuls of sugar, one teaspoonful of cinnamon, one cupful of cider. Line the sides of a deep baking pan with common pie crust, fill it with apples, pared, cored and quartered. Add the sugar, cinnamon and cider. Cover it with rather a thick crust. Bake it slowly four hours, then break in the crust and mix it well with the apples. Eat with cream.

Roman Parfait.

Beat up one quart of thick cream until stiff. Then add one pound of powdered sugar and put into the can of the freezer. Pack in ice and salt and let it stand until half frozen. Then add the juice and grated rind of two lemons, one tablespoonful of brandy and a little green coloring. Repack and let it stand from two to three hours until frozen.

Good Sandwiches.

Have ready thin slices of bread spread them with butter. Neufchâtel cheese and minced olives. Press every two together in sandwich fashion and serve.

TROUSERS SKIRTS.

What the Parisienne is Wearing Now.



SIMPLE DOWN ON WHITE SATIN.

In Paris they are wearing fetching costumes like the one pictured. The skirt, looped up at the front, is gathered in about the ankles, and the loose bodice and weighted sash at the front emphasize the oriental effect. The gowns are of white satin, and the buttoned strap slippers are of gray suede.

Having Too Many Things.
Many nervous, irritable, dissatisfied, unhappy women would become calm and contented if they would store, give or throw away half of their belongings. Some have abandoned elegant frocks, dresses and taken their families into hotels or boarding houses who could have continued to keep up their homes if, instead of giving up the houses themselves, they had done away with the superfluous furnishings.

Some one, often the mistress herself, must clean and care for every article of furnishing, no matter how humble its use or how ornamental its function, and this round of duties proves many times to be a grievous burden on delicate shoulders.

There is such a thing possible as having too many utensils and tools to work with, so that taking out, repairing and keeping them clean and in order adds to the daily labor; too much furniture in a room, so that walking through it seems a perilous attempt to reach a corner without disaster; too many garments to wear, for time is consumed in caring for them and even in choosing what to put on.—Harbor Life Magazine.

Cure For Nerves.
As a rule, salt meat is not adapted to the requirements of the nervous, as nutritious juices go into the brine to a good extent. High of all kinds is good for them. Raw eggs, contrary to the common opinion, are not as disagreeable as those that have been well cooked. Good bread, sweet butter and lean meat are the best food for the nerves. Those troubled with insomnia and nervous starting from sleep and sensations of falling can often be cured by limiting themselves to a diet of milk alone for a time. An adult should take a pint at a meal and take four meals daily. Those with weakened nerves require frequently a larger quantity of water than those whose nerves and brains are strong. It aids the digestion of food by making it soluble and seems to have a direct tonic effect.

New Baggage Laws.
Women who are traveling this summer should remember the new baggage rules that went into effect on June 1. It is no longer a question of weight, but of size, where the trunk is concerned. Forty-five inches is the regulation size of trunk, and everything over that is in excess, and nothing over seventy-two inches in length, breadth and height will be accepted. The measuring sticks that are used are self computing, five pounds being charged for each inch of excess baggage measurement.

About Stamps.
Do not lick stamps. The best way is to moisten the envelope and not the stamp. When stamps stick together do not soak them apart, but lay them on a smooth surface with a thin paper over them and pass a hot iron quickly over them. This separates them without destroying the gum.

How to Freshen Panama Hats.
Get 15 cents' worth of oxalic acid. Dissolve in one quart of water. Use an old toothbrush, if you have one, or buy one that is used for scrubbing tubs. Rinse thoroughly and dry in the sun. Work rapidly and be careful not to alter the shape. It will not be necessary to reblock the hats.

For the Children

Prince Frederick William of Germany is the high sounding title of the little boy whose picture is shown above. He is the grandson of Kaiser Wilhelm, the German emperor, who recently celebrated the silver jubilee of his ascent to the throne. His father is the Crown Prince William, who will one day succeed to the title of emperor. That is, if he outlives the present king, Frederick William is the eldest of the crown prince's children and is in the direct line of succession. At present he probably doesn't bother his young majesty with "Having fun," as young American boys do. It is doubtful now to be his liking than thoughts of future greatness.



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Why is a cat's tail like the side of the earth? Because it's fur is so soft. But if the cat has no tail? Then it would not be so fat. (Cry.)

What is the best way to find a person's name? Call when you are not at home.

Why are prisoners liable to take cold? Because they always wear their coats.

Why is it with the sea that it is called "body's rest"? Because nobody is there.

What is the difference between a blacksmith and a baby's head? One is a profession, the other a head-bow.

What kind of sticks does Father Time use in winter? Ice sticks.

Why is it dangerous to sleep in a train? Because the train runs over sleepers.

Why is "a" like 12 o'clock? It is the middle of day.

When is a boat like new? When it is a drift.

What is that which works when it plays and plays when it works? A fountain.

The Daisy.
The Latin name of the daisy comes from a word meaning "pretty," and all will agree that it is well named. Our English word daisy is really "day's eye," and that is what it was called many hundred years ago.

Like the dandelion, each of its flowers is made up of a number of little ones, the tiny golden "disk flowers" in the center and the long white "ray flowers" around them. Daisies growing on the prairies from Kentucky to Texas have violet or purple rays.

To this name big family of "order" belong the aster, robin's plantain, goldenrod, thistle, bonset and many other common but beautiful wild flowers which we all know so well.

If we look at the flowers in the yellow center of a daisy through a microscope we shall find that each is made up of a little bell and has pointed teeth on its edge.

Robin's Helpers.
On a blossoming apple tree, Robin sang so cheerily, "Come, dear neighbors, for my nest. Will you give me of your best?"

"Yes, yes," said the sheep, "my wool is soft, white and beautiful. You shall have some for your nest. My pretty Robin Redbreast."

"Cluck, cluck, cluck," said Mrs. Hen. "You won't have to ask again. I will give to you a feather with the wool to weave together."

Mulley cow said: "Moo, moo, moo! Will a wisp of sweet hay do? I should think that would be fine. Robin, for your nest to use."

Dobbin horse spoke: "Black and steel is my way to go long. Hair will bind them well together—Wool and hay and shiny feathers."

Robin sat upon the tree, Trilled his song quite merrily. "Thank you, friends, but my nest is not Yet have you seen for my nest?"

Feathers, hay and honey, strong hay, I will weave them all with care. And the wool, the hay and the hay, Put the wool to the nest to use."