

Woman's World

The Past and Present First Lady of Empire State.



Photo of Mrs. Glynn copyright by American Press Association.

Mrs. MARTIN H. GLYNN (ABOVE), Mrs. WILLIAM SULZER (BELOW).

You never can tell. This time last year public attention was directed toward Mrs. William Sulzer as the wife of the Democratic candidate for governor of New York state. Today she is looked upon with pity as the helpmate of the deposed governor.

Mrs. Glynn, the present mistress of the gubernatorial mansion in Albany, was before her marriage to Martin H. Glynn thirteen years ago Miss Mary C. E. Magrane, daughter of Mr and Mrs. P. B. Magrane of Lynn, Mass.

She is a woman of high intellectual attainments, interested in charitable work, a linguist, well read, well educated, but of a retiring disposition, averse to getting into the limelight which is of necessity flashed upon her husband.

Miss Jessie Wilson's Trousseau.

In the matter of a trousseau Miss Jessie Wilson reversed the order of the average bride of the period, again proving that she has a conspicuous amount of common sense. Every gown except the white satin wedding gown is said to have been selected from ready to wear stock presented by a high class specialty house. The lingerie, on the other hand, has all been made to order under the personal direction of the bride and her mother. Furthermore, most of these dainty belongings are of unspoolingly fine material—and hand made. To insure the old time elegance of our grandmothers as well as an excellence of construction rarely found in the modern trousseau.

The ten room house at Williamstown, Mass., where Mr. Sayre and his bride will begin their married life, will be one of the best equipped in that land of good housekeeping, with a large part of the linen exquisitely initiated by Miss Wilson and her sisters.

Beyond the fact that one of Miss Wilson's bridesmaids will be her sister Eleanor, the list of attendants so far has not been confined to any one beyond the family circle.

Cuban Women Intellectual.

Cuban women are very intellectual, said a Spanish visitor to the States recently, although they haven't had that reputation. Even in the old days Cuba had its intellectual women, and we are very proud of the fact that the greatest woman in Spanish literature, Gertrudis Gómez de Avellaneda, was born there. She is regarded, in fact, as one of the world's great poets, being ranked with Sappho and Mrs. Browning. A number of statues have been erected to her memory on the island, and great preparations are now being made for the celebration of her centenary on March 23, 1914.

"One curious difference between Gertrudis de Avellaneda and the modern intellectual woman was that she was very masculine. In those days a woman had to be a man to do anything. She couldn't afford to be womanly."

Chemise Rarely Seen.

The old fashioned chemise, long treasured since its revival because of its usefulness, is rarely seen now. Fashionable women have relegated it to the background because it makes wrinkles and folds show in the new light skirts. Instead of this garment fashion now decrees that women shall select a style of lingerie which adds not a perceptible inch to their size. To be truly smart one's dress must look as if it was being worn next the skin. A silk silk hobble chemise, a fancy lace corset and a pair of silk knickerbockers will accomplish this effect.

Cookery Points

Way to Cook Steak.

The men of the family are sure to declare in favor of beefsteak when asked what they would like for dinner. This popularity never seems to wane, and the average man if served with steak and potatoes will leave the table carrying with him the impression of a good dinner. The choice cuts of steak are often expensive, so the clever cook has discovered a way of cooking ordinary cuts that makes them the equal or even the superior of the expensive meats. A dinner menu with steak is

- Cream of Pea Soup
- Swiss Steak With Tomato Sauce
- Roasted Broiled Potatoes
- Cucumber Salad
- Apple Pie
- Coffee

Any favorite soup may be used for the first course if cream of pea is not desired.

Take an ordinary round steak cut at least an inch thick. Place it on a board and sprinkle it well with flour. Pound this flour into the steak with the edge of a plate or a regular meat pounder and when all the flour is absorbed turn the steak and treat the other side in the same fashion. Then turn to the first side again, alternating until it will take no more flour. Slice quickly on each side in an iron frying pan with hot butter. Take from the fire and pour over the meat enough water to half fill the pan. Slice two tomatoes and an onion, if desired, into the pan, cover and allow to simmer very gently for three hours, replenishing the water from time to time. Season an hour before taking from the fire.—When tender there will be a rich brown gravy flavored with tomato. Serve on platter with the gravy poured over the steak.

Cooking Bananas.

In Hawaii the banana is a favorite article of food, not only as a delicacy but as an actual food commodity. The natives of the island have dozens of disguises for the fruit, and visitors agree that the American knows little of the possibilities of the long golden tube with its fragrant fruit filling. It is fried, baked and stewed in Hawaii, but there is a way in which it appears at dessert which is worthy of imitation by the American.

For banana pudding slice six bananas, ripe ones preferred, and stew them with very little water. Beat to a pulp when done, add four table-spoonfuls of sugar and turn them into a baking dish. Rub a tablespoonful of butter and one of flour, smooth and mix with a half pint of coconut milk. Place on the stove and stir until boiling. Remove from the stove and when cool add the yolks of three eggs. Beat in the whites of the eggs to a froth, with a quarter of a cup of powdered sugar and a quarter of a grated nutmeg. Pour over the bananas and bake in a moderate oven for a half hour.

Maple Fondant.

A delicious maple fondant is made as follows: Boil together three cupfuls of maple sirup, two of cane sugar and half a teaspoonful of cream of tartar until it forms a thread an inch long when dripped from a spoon. Pour it into a buttered pan and let it stand for twenty minutes. Then beat it with a fork until it thickens. Turn the mass out upon a large buttered platter and form it into balls or cut it into squares when it has cooled. If not too stiff it can be treated like an ordinary fondant, but it is delicious however it is treated. Balls of the fondant may be dipped in melted chocolate or rolled in fresh grated coconut. A ball of it pressed between two walnut halves makes a delicious bonbon.

Salt Mackerel For Sunday.

Salt mackerel is less popular than it should be because most people have not cooked it the way to bring out its best points. There is a way to make it the best Sunday breakfast dish in the world. Select a good, firm mackerel. Soak it over night in icy cold water, fresh side down. In the morning melt in the frying pan a heaping tablespoonful of butter. Put in the mackerel, fry one side, turn carefully keeping the flesh whole. Lift out on to a hot dish and pour in the pan a pint of thick sour cream. Let it boil up well, stirring it thoroughly, and pour it over fish. The salt of the fish takes out all the sour of the cream and makes a delicious gravy. Serve with hot, buttered toast.

Coffee Custard.

Put one-half cupful of good ground coffee in a little muslin bag and drop into four cups of cold milk. Let stand twenty minutes, then pour into the double-boiler and leave until it reaches the boiling point. Cook five minutes then remove the bag and pour the hot milk over four beaten eggs, and four heaping tablespoonfuls of sugar. Pour into a custard bowl and set in a pan of hot water in the oven, or if preferred, turn back into the double-boiler and cook until thickened. Strain and set aside to cool.

Halibut and Potato Cakes.

Break left over halibut into flakes, mix these flakes with mashed potatoes. Add a small piece of butter and a seasoning of salt and pepper. Form the mixture into cakes and fry in hot dripping.

SMARTLY MODISH.

Match Your Dressy Hat With a Scarf.



OF CHIFFON EDGED WITH OSTRICH.

Now that women are wearing frocks cut so low at the neck for every occasion both indoors and out the scarf for protection against the wintry winds is almost a necessity with street costumes. Of course, lady envelops her pretty throat in handsome furs, but at church, the matinee and the like, there are apt to be drifts, so one ingenious couturier has sent along with his chic little hat a scarf of chiffon edged with ostrich. These scarfs, in addition to protection, are very smart and stylish.

Housekeeping Tips.

If after scrubbing out the cupboard it is then sprinkled with water in which tobacco has been steeped and then with a little spirits of camphor, moths will never appear.

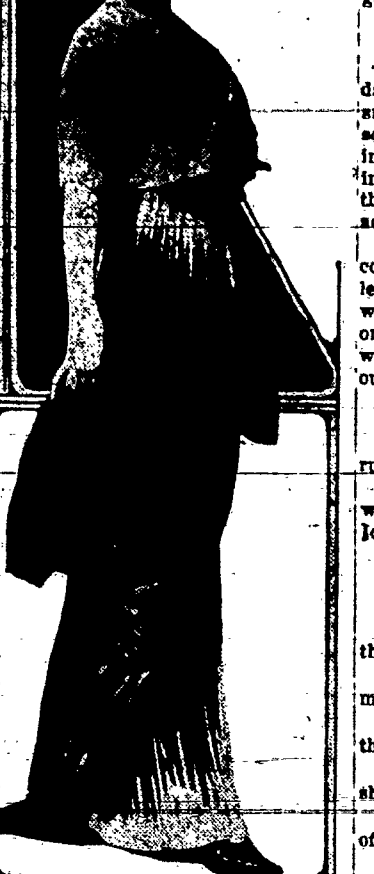
To clean a frying pan which smells of onions or fish fill the pan with water and when it boils drop in a red hot cinder. Afterward rinse and wash in the usual way.

When making pies in a hot kitchen fill a bottle with ice water and use it for a rolling pin. The pastry will be delicate and flaky. A long, smooth, round bottle should, of course, be chosen.

Three tablespoonfuls of baking soda in a quart of water applied with a rough cloth will remove the old varnish very easily when you wish to re-varnish furniture.

The All Important Tango Frock.

When once speaks of dance frocks this season the model designed to tango immediately suggests itself. Such a hold have the Argentine dances upon the tapership public that to dance is to turkey trot, fish walk, etc. Naturally these strenuous efforts require a frock which gives perfect freedom to the body.



IN SHADES OF YELLOW CHIFFON.

Therefore corsets are abandoned for the girdle by dancing votaries, low heeled or no heeled footwear replaces the French dancing slipper, and the frock must be slit at the sides to make the "dip" possible. The dancing gown pictured is a charming affair in which to tango gracefully. Several shades of yellow, toned from a pale lemon to almost a flame color, are artistically combined in its construction.

ADOLESCENT TYPE.

Paris Now Creates a New Phase of Gown.



AFTERNOON FROCK OF STITCHED MOIRE.

A Parisian chronicler of fashion has dubbed the present sartorial mood of the City of Light "in mode adolescent." Surely this is a very apt description of the costumes being sent over from the other side of the pond. There is a languor and abandon about the lines that suggests the soft, pliant, yielding figure of the adolescent, and in no costume of the season is this phase of the mode more apparent than in afternoon frocks.

This costume is the backbone of every well dressed woman's wardrobe. It meets so many varied engagements of the day. It is charming for an afternoon bridge, for luncheon and for the club meeting or for formal calling. Illustrated is a delightful example of the daytime gown, carried out in black moire. The striking feature of this model is the machine stitching done in white thread which outlines the bodice, producing a brocaded effect. This is the last cry in applied designs.

Ears Are Fashionable.

Ears are coming into fashion again. The hair, which for some time past women have worn low with bandeaus, is now brushed back from the face, leaving ears clearly revealed. Earrings are consequently in great favor, the latest thing being large tortoise-shell rings or huge drops adorned with bells of gold.

The tiny hat is also modified. It now grips the head under the ears and has three decks, the top one consisting of a mass of supple velvet folded. The tendency is toward the tallest headgear.

Shine on the Serge Office Skirt.

For the business woman who each day presides at a desk and uses a smooth faced office chair, and who soon finds her serge skirt getting that inevitable "shiny look," which sponging and pressing never quite eradicate, there is nothing better than this simple advice:

Always keep on the chair seat a covering of thin, rough leather. This leather seat against the cane or wood will prevent all friction when turning or getting up and down, and the skirt will keep its original finish until worn out.

His Chance.

He—The band that rocks the cradle rules the world. Don't forget that.
She—Then you come in and rule the world awhile. I'm tired.—Woman's Journal.

IN FASHION'S MART.

The tailored suit is indispensable to the well ordered wardrobe.

Small hats of black velvet are trimmed with lustrous moire ribbon.

Draped turbans have returned, and they are more ornamental than ever.

Children's frocks have extremely short bodices sashed with wide ribbon.

Beautiful shoulder scarfs are made of brocaded velvet, bordered with fur.

If it has a vest and is cut away in front the mannish suit will pass muster.

The combination of white cloth and silk combined with dark fur is still good.

Medici collars of sheerest lace or tulle are bordered with narrow bands of fur.

Bashes, scarfs, belts and bags are more than ever in the limelight of fashion.

A charming combination is the Dresden silk frock with changeable taffeta jacket.

Good Form

Points in Wedding Etiquette.

With the exception of May, which is considered an unlucky month, and Lent, the quiet season, there is no time of the year when wedding ceremonies are not constantly taking place.

As might be expected, the preparations for a wedding take up not a little time and forethought. There are so many small details to be considered, various minor points of etiquette to notice, and a hundred and one things to remember if the actual day is to be gone through by all concerned without hitch or inconvenience.

The magnificence or simplicity of the ceremony depends, of course, on the worldly position of the bride and bridegroom, though certainly the present day tendency is toward a rather disproportionate display, as every year presents become more numerous and costly, the bride's trousseau more elaborate, while immense sums are expended on decorations, catering and such like items.

The popular fashion of white satin and orange blossoms for the bride's attire still holds its own, though there are occasional innovations made such as the wearing of gold or silver brocade and touches of color on the train, while quite recently, instead of the usual white bouquet or sheaf of lilies, the bride carried a great bunch of crimson roses.

For winter weddings muffs of fur, lace and chiffon have replaced the flowers, or sometimes a prayer book bound in white and silver.

The invitations are sent out a full three or four weeks beforehand in the name of the bride's parents, the bridegroom supplying a list of those of his own friends whom he wishes invited.

As regards the bouquets, those of the bride, bridesmaids and bride's mother are supplied by the bridegroom, who also pays all fees connected with the ceremony.

The cost of the reception and the carriage for taking the bride and guests to church are provided by the bride's parents, but the bridegroom pays for the carriage or motorcar to the station after the reception.

At one time it was considered incorrect for a widow to be followed by bridesmaids on the occasion of her second marriage, but this rule is often broken. Sometimes, however, the custom of a "matron of honor" is followed instead.

The number of bridesmaids varies considerably, four to six being most usual, but two, ten or twelve, or in their place several small children, are often seen.

The chief bridesmaid holds the bride's bouquet and gloves during the service, and all the bridesmaids and the parents on both sides follow to the vestry for the signing of the register.

Keep Your Hands Quiet.

The hands of some people seem to have acquired the secret of perpetual motion. A girl who has this fault should set about conquering it immediately if she does not want to do damage to the nerves of those who have to be with her and wreck her own. The instant she realizes that she is pulling at her hair combs, or collar, or giving her belt a vicious jab, let her stop and hold her hands fixed in her lap, no matter what effort it requires.

Look about in the theater, or tea room, or street car. Hardly a girl has her hands in repose. Most are tugging at some article of dress as they talk, or what is worse, fingering the dress of a companion.

The manager of an office where there are many girls had to put up a notice that clerks must not touch articles on her desk when they came to speak to her. She says that one when making a report would pick up a pencil and draw weird figures on the desk blotter. The next hooked paper clips together, making a long chain that the manager had the work of unhooking; another tapped the desk with a pencil during her conversation. In short, scarcely a girl came and stood beside the desk without quiet hands.

The wall around a public telephone is another indication that most people, while using the line must still be working with their hands, for always there is a mass of pencil scratchings as far as the hand can reach.

When Introduced.

It is a duty to listen attentively to the name of one who is introduced. Avoid all mistakes by asking politely for the name that you have not heard or that has been mumbled by a thoughtless introducer.

"Will you tell me again your name?" I was not quick enough to hear it." is a graceful little way of correcting an error. By all means do not guess at a name, nor do not conclude that a man and woman who enter a room and are introduced together are necessarily married. A guest has no right to refuse an introduction under the roof of a hostess who has invited many persons whose private feelings are naturally unknown to her. A courteous acknowledgment, even between unfriendly ones, is due your hostess.

After the polite, formal acceptance of an introduction a separation can be effected. But don't forget to save others the embarrassment of an ill-bred display of personal feelings.

For the Children

Prince Henry of England Tramping in the Hills.



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Royal princes look very much like ordinary folks when you don't know who they are. The boy in the picture is Prince Henry of England, third son of King George V. The prince is in his fourteenth year and, like all the children of the English ruler, he has been trained in a common sense way. Queen Mary is a rather strict disciplinarian and her boys are brought up much as are other English boys of good social standing. When Prince Henry was snapped by the camera man he was tramping with his brother, Prince George, who is two years younger. The picture was taken in the hills of Wales.

Tree Toad's Change of Colors.

A correspondent of Farm and Fireside has the following to say about tree toads:

"When a boy the writer often read of a wonderful animal, called a chameleon, which was said to have the power of taking the color of the object by which it was surrounded. But he never saw a chameleon and always felt a little 'Thomas like' in regard to its existence. However, he has since learned that there is an animal that has some of the powers attributed to the chameleon. That is the tree toad. Its life history is similar to that of the toads and frogs in the early stages.

"To show these various changes we took one that was found on an old board and placed it in a white pitcher. When placed in it the toad was a dingy brown, but after a few hours in the pitcher it was white with a slight creamy tint and with a few pale brown dots. On being placed in a window beside some green moss it soon took that color. Make the experiment of putting one in various colored locations and see the changes. You will be greatly interested."

A Writing Experiment.

The following is an entertaining experiment in a party of young people. One of those present is asked if he can write his name and will, of course, answer "Yes." He is then subjected to the following test: He is asked to sit down in a chair, a paper folded several times is placed on his forehead, a lead pencil is handed him, and he is asked to write his name on the paper. As little time as possible to reflect should be held to just go ahead, and in most cases it will be found that he starts writing his name at the left temple and to the amusement of the others present writes it so that it is legible only when held in front of a mirror unless one is practiced in reading reversed writing.

Queen Eating.

The king or horsehead crab chews its food with its legs. This is an actual fact, the little animal grinding its morsels between its thighs before it passes them over to its mouth.

Rather Curious.

The frog, owing to its peculiar structure, cannot breathe with the mouth open, and if it were forcibly kept open the animal would die of suffocation.

Wash Day.

Hub a dub dub—
Dolly's clothes in the tub.
I will wash them so clean and so sweet
White Dolly's in bed—
With a pain in her head
And a hot water bag at her feet.

I know she'll be good.
She knows if I could
I'd soon have them nice and dry.
I'll work with a will
If she will keep still
And not worry me with a cry.

I really should take
Time enough to make
Some pretty new clothes for the child.
It's really a shame—
I'm afraid I'm to blame.
And she's really so sweet and so mild.

So now, my poor dear,
I'll get it clear
It's my duty to make you some clothes.
With the wash on the line
It will surely be fine
To sit and sew while you sleep.

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