

Woman's World

Mrs. Garrison, Wife of War Secretary, is a Fine Cook.



Photo © by American Press Association. MRS. LINDLEY M. GARRISON.

Mrs. Lindley M. Garrison, the handsome and talented wife of the secretary of war, is like most of the cabinet ladies, a fine cook.

Among the many elegant wedding gifts presented to Miss Jessie Wilson when she became the bride recently of Francis H. Sayre was a cookery book consisting of recipes contributed by prominent women of the official Washington set.

Mrs. Garrison, whose culinary taste runs to desserts, contributed the following formula for plum pudding, which appears frequently during the year upon the Garrison table:

One pound of stoned raisins, one pound of currants, one-half pound of chopped suet, one pound of sugar, one-quarter pound of almonds chopped fine, one-half pound each of lemon and orange peel, two five cent loaves of stale bread crumbed fine, one nutmeg grated, one-half teaspoonful of allspice, two carrots grated fine, two apples chopped fine, four eggs, one-quarter pint of milk, one-half teaspoonful of salt and one cupful of heat brandy. Boil seven hours, putting the puddings in small tin pails well greased and fastened lids tight. Set away until wanted; then boil two hours before using. Serve with hard sauce.

Mrs. Garrison, too, takes a keen interest in the affairs connected with her husband's official position as well as in her household and social duties, and she is following with much concern the Mexican situation.

Speaking of this turbulent country, one is reminded of the self sacrifice which has been demanded for the past few months of the American woman in Mexico. If she is not possessed of a goodly income life is a constant struggle against fearful odds, all phases of living having become frightfully expensive. Clothing, which has always been ridiculously high, has become almost prohibitive in price, and with the precarious condition of the postal mail service she cannot hope to receive articles from the United States either by mail or express safely and within a reasonable time, if at all.

In short, the American woman in Mexico, says a traveler who has spent many years in the country, under the existing conditions is not an object of envy.

Smart New Blouses.

There has been no abatement in the vogue for lace and net waists during the past year, and record breaking sales are indicated for the coming season, particularly on the medium and the popular priced numbers, says the Dry Goods Economist.

With sheerness such an important item, many of the new spring models have the sleeves unlined, but the body of the waist shows a low cut lining both back and front. This leaves the neck and the arms partially uncovered, the tint of the flesh showing through the lace.

When entire linings are used pale pink chiffon or net is particularly desirable, as this suggests the flesh tint. The tea shades are also becoming popular, especially those that have the tinge of yellow.

The front finish of the neck is changing somewhat from the sharp V outline. It is being widened at the sides and finished in a shallow point in the center.

Frosting Glass.

A frosting that is a very good imitation of machine work may be applied to glass. The process is as follows: Make a saturated solution of boiling water, epsom salts and powdered alum. Put in all the salts and alum the water will dissolve. When it is cold strain through coarse cheesecloth to get rid of sediment. Wash the windows and wipe dry; then apply the solution with a brush or sponge. Several applications may be necessary. Allow each to dry before putting on a second coat.

Good form

Correct Table Service. The inestimable value and comfort of having the home table correctly served cannot be overestimated, as the refined home, where breakfast, luncheon and dinner are pleasant social occasions and where the maid is taught to serve deftly and noiselessly, need never fear the event of extra guests to luncheon or dinner, owing to the fact that the routine will vary but slightly from that to which the maid is accustomed.

"One does not grow old at table," is a favorite saying in Italy, and almost as important as the food is the way in which it is served and presented to us. Unfortunately many housewives think that with but the services of one general maid, who performs both cook and waitress, a perfect table is denied them and, unless she is already drilled in this most important branch of her work, expect but little else save the bringing in of the dinner and the changing of the plates between courses.

Simplicity in home menus as well as in more formal functions is now being adopted by even the most successful hostesses, and the dinner or luncheon of three or four courses, each perfect in itself and correctly served, is infinitely to be preferred to a more elaborate repast, carelessly cooked and presented.

The Motorcar.

Elegance has extended to the motorcar, and the smart woman spares no trouble to turn her automobile into a miniature boudoir or, as some cynics call it, dressing room. A very well known artist has been so busy for the last few weeks with commissions for painting the panels of motorcars that he has been obliged to refuse orders.

Some of the splendid new touring cars have their panels decorated with hand painted pictures representing favorite scenes or figure subjects recalling the days when Watteau and Fragonard were popular.

Inside the whole auto is lined with shot moire silk, and seats are on glided swivels so that they may be turned in any direction. Small racks contain bottles of perfume, powder boxes and beaten silver gilt or inlaid shell and the necessary stick of lip salve in a round receptacle of the same shell or metal.

A row of shelves is filled with the latest thing in novels, and a neat writing desk is fitted so that letters may be dealt with en route.

The Hat and the Expression.

"Wearing the hat slightly to one side is very becoming to some faces—those with a dash of fun and coquetry in their expression," remarked an observing woman. "Gainsborough's famous 'Duchess of Devonshire' is an instance. But the present fashion of wearing the hat so one sided that part of the narrow brim points to the zenith, while its opposite side rests upon the shoulder, is likely to be grotesque rather than picturesque, especially when the wearer has an air of solemn gloom as her natural expression, as many of us have. A clever woman once wrote, 'Never cry in a rose colored hat.' The greater includes the less, 'Never look grim in a one sided hat.' Though it is a fashion of the hour to wear it so, no one need do it. The middle aged person frequently wears a look of anxious severity that sometimes amounts to scowling. It means short sight or a fear of looking too amiable, that is all, but to unite this fearsome expression with a hat standing on its own brim is to make a sartorial mistake of the first order."

Announce Names Distinctly.

It would be amusing were it not virtuous to note how seldom one hears a name clearly pronounced on introduction. A mumble, where only the word, Miss or Mr. is clearly understood, and more often than not it is quite impossible to say whether one has been introduced to Mrs. or Miss. It is always embarrassing to any one to talk to a person of whose name one is in doubt, and few persons have the courage to ask to have it repeated.

While a loud voice is not proper or correct, the name should be distinctly pronounced or mistakes in addressing the person are very apt to ensue and embarrassment and often misunderstandings easily avoided if the names are known.

Very simple are the rules for making introductions by a host or hostess, as men are always presented to women, younger to the older, unmarried women to married, and only in the event of the guest of honor being a distinguished man are ladies presented to him.

Drinking Healths.

Since grape juice has become the fashion and temperance healths are drunk it is convenient to know just what is the origin of health drinking. When the health of a guest of honor is proposed every one rises, including the honor guest, and all drink. In responding one may just say, "I thank you and my kind host and hostess and beg you to join me in drinking to their very good health and happiness." This at once brings about another response and relieves the honor guest, who joins in drinking the toast. A guest at a dinner party never "drinks alone." All drink whenever a toast is proposed to any one present or absent.

SERVICEABLE SERGES.

They Make Nice Frocks For Girl's School Wear.



RED SERGE DRESS.

After all serge makes the most serviceable frocks for the little folks. The gown illustrated here is designed in red, with touches of white on the shoulders and sleeves. The blouse is fastened with fancy buttons and is brought low on the body, a wide girdle of satin encircling the hips. The skirt has a single box plait in front with another in the back. This makes a pretty and useful school frock for the little girl.

Lingerie collars will be worn on suits for late spring and summer, collars and cuffs of embroidered batiste, plain organdy or lace. Fancy silks, too, will be used in light colors and novelty printed effects.

FLORAL TRIMMINGS.

A Single Flower on the Corsage Gives a Smart Touch to the Gown.

The use of a single flower on the corsage is one of the most effective decorative fancies of the season. The flower may be of satin or velvet. It is considered very chic to select a futuristic flower, which is, of course, a somewhat bizarre variation of the natural type. The restaurant gown illustrated here is suitable for tangoing or for wear at a smart restaurant in the evening. It is carried out in one of the smart shades of green with the vest of embroidered net and the shoulders trimmed with passementerie. A very decided pannier falls over the



GREEN SATIN GOWN.

skirt, which, while rather narrow, is stashed below to permit freedom of motion.

In many of the spring gowns there is evidenced a return of the pannier drawn in at the knees, which is usually becoming to the average figure.

Such panniers are draped with considerable fullness at the waist line in order that the puffed effect may be obtained below the hips. The hem is sharply drawn into the figure, and the waist line is accentuated by a wide girdle of velvet ribbon into which is tucked a careless bunch of roses.

MISS' SPRING GOWN.

This Smart Model is Designed in Serviceable-Whipcord.



RED WHIPCORD DRESS.

For the maiden who is spending her first season at high school or boarding school, the charming gown illustrated here will have a strong appeal. It is bright in tint and new in design. The color is tango red, the chemise, sleeve frills and collar being in fine white embroidery. The wide girdle is of silk. The width of the girdle is noticeable on new gowns. The material used for the gown was whipcord. Sleeves are of many varieties. Some are set on a very long shoulder line, coming well down on the arm; some are of the kimono variety; more recent ones are cut in a style, and the latter admits of many variations of "set in" forms.

Many of the new sleeves start from the waist line and many are of the bat wing variety.

Modish yokes are to be seen either in the front or the back of the new coats, and the skirts, too, show the same idea in the yoke effect. For many of the tunics are set on the skirt four or five inches below the waist line. These skirt tunics are circular in shape, fitting where they are applied to the skirts.

Revolutionizing Dishwashing. Household expert says that it is not the time spent in washing dishes, but the time spent in drying them, that makes long the period of every dishwashing.

The same expert tells us that it is not sanitary to rub each piece of china with a dish towel of doubtful cleanliness. For many years hotels have been using the steam drying method with dishes, which unfortunately is not yet available to the modern housewife. A good and inexpensive substitute is to be found in a dish drainer, which consists of a twenty inch square galvanized drain pan and a removable wire rack into which the dishes are placed and which allows them to stand upright. The rack is of various sizes—large for plates, smaller for saucers, with "loops" on which to hang each cup.

When the dishes are washed they are to be placed in the drainer and scalded by pouring over them boiling water. They will then dry of themselves and thus save the housekeeper twelve or fifteen minutes' time on every dishwashing.

New Dustless Broom Covers.

Many housewives do not possess the so-called "spring" long handled mop for hardwood floors and still cling to the old fashioned method of fastening a more or less disreputable duster over the broom when they use it on the floor, or they may use the broom for cleaning walls in the same fashion. For such women the new broom cover would be of especial interest. It is made of heavy unbleached muslin, while the lower part is made of a good firm quality of cotton plush. The bag is shaped to exactly fit the broom, tied with tapes and slips on and off very easily, and tests have proved that it is much more efficient than the use of the ordinary dustless bag or the common one of cotton flannel, especially for cleaning wall surfaces.

Violets For the Table.

Of the value of violets for table decoration on certain occasions nothing need be said, but with all their charm they must be used with great discretion, else the effect is likely to be strangely disappointing. It must never be forgotten that the electric light is extremely trying to all purple flowers so much so that some of the finest and most expensive violets take on a dull, lanky appearance when exposed to it and require very special and difficult combinations to make the best of them. On the other hand, with the right choice of colors and forms, most beautiful and artistic results can be obtained by means of the simplest designs.

Cookery Notes

Fish Croquettes. Stir over the fire in a saucepan one tablespoonful of butter, the same amount of flour and two-thirds of a cupful of milk or water. Roll up once and add one small half teaspoonful of salt, a dash or two of pepper; then remove from the fire and stir in the yolks of two eggs. Rub a deep plate with salad oil, pour in the mixture and stir in gently one cupful of flakes of cold cooked fish. Allow to cool thoroughly. Make out into cork shaped rolls. Wet the hands to prevent sticking. Roll in sifted breadcrumbs, then in beaten eggs; roll again in breadcrumbs, lay in a wire basket hanging in boiling fat and fry a delicate brown. Lift out with a skimmer and place on brown paper a moment to absorb superfluous grease. The finer the breadcrumbs the more certainty of success.

Cookery Basket. One of the objections to cooking with paper bags has been the difficulty in lifting the bag from the grid of the oven without opening it and spilling its juices. This difficulty is entirely overcome by using the novel metal basket recently put on the market for this purpose. The basket is of attractive looking metal, very light, fitted with handles and is to be lined with special parchment paper, in which the food is placed. It is entirely closed away with bursting or heating bags and permits the food to be removed as easily as it would be from any ordinary utensil. Special bags or papers come fitted to the basket, which when laid and can be lifted directly on to the table if desired.

Cherry Trifle. Take a can of cherries and pass through a colander to remove the skins and stones. Add to the pulp thus obtained one ounce of butter, one cupful of sugar and the beaten yolks of four eggs. Beat all together for five minutes with an egg beater and pour into a deep glass dish. Whip the whites of the eggs very stiff with one cupful of powdered sugar and arrange in an ornamental design on top of the trifle, sprinkling with a few finely chopped almonds.

Substitute For Cream. Some thrifty women make a substitute for cream from tea and egg. It is said to be the best substitute for cream that is known. They beat a fresh egg in a bowl, then pour boiling tea over it gradually and stir to prevent curdling. Use enough tea with the egg to give it the consistency of thick cream. This substitute requires quite a bit of skill in the making. The art lies in knowing just exactly how to prevent the egg from curdling.

Flannel Cakes. For these take one quart of flour, one tablespoonful sugar, one tablespoonful salt, two large teaspoonfuls baking powder, two eggs and one and one-half pints milk. Stir together flour, sugar, salt and powder. Add the beaten eggs and milk, mix into a smooth batter that will run in a thick stream from the pitcher. Bake on a hot griddle in a rich brown color in cakes as large as saucers. Serve with maple syrup.

Fruit Salad. Put in the center of a dish a pineapple, pare, core and sliced thin, yet retaining as near as possible its original shape. Peel, quarter and remove the seeds from three oranges, arrange them around the pineapple. Take three bananas, peel and cut into slices crosswise. Arrange these wreath fashion around the oranges and over this straw a few strawberries. Put one pint of pulverized sugar over the fruit and serve.

Russian Salad Dressing. To make salad dressing in the Russian style take four tablespoonfuls of mayonnaise; add half a pint, chopped rather finely. To this add half a dozen sprigs of chives, chopped fine, and six. Take two tablespoonfuls of chili sauce and a dash of tarragon vinegar. Add to this mixture one tablespoonful of whipped cream. Whip again thoroughly and serve. This will be enough for four people.

Water Biscuit. One light quart of flour, one large kitchen spoonful of lard, two teaspoonfuls of yeast powder and one even teaspoonful of salt. Sift flour, baking powder and salt together and mix thoroughly with the lard. Add cold water to make a dough of the right consistency. Roll out and bake immediately. If you want them successful you must be sure to use enough lard or shortening.

- MEALS FOR A DAY
- BREAKFAST: Oatmeal Juice in Cups, Cereal, Kidney Brew, Potato Puffs, Coffee.
- LUNCHEON: Chinese Sandwiches, German Potato Salad, Biscuits, Tea.
- DINNER: Cream of Celery Soup, French Chop, Hashed Browned Potatoes, Stewed Tomatoes, Peas, Lettuce With Mayonnaise, Apple Tart, Coffee.

For the Children

Legend of Belgium Would Be an Air Man.



Prince Leopold, heir to the throne of Belgium, down's cure very much about his prospects as a ruler; he would much rather be an aviator. The young prince, who is heir to the throne of Belgium, was thirteen last November and is a very robust and handsome lad. For some time he has taken the keenest interest in flying. His father, King Albert, has granted him a private flying school. Prince Leopold was set on being an aviator by the age of four. His younger brother, Prince Charles, Count of Flanders, and his little cousin, Prince Marie, made no secret of his predilection that he give up writing verse. Perhaps in a few more years, if some new job does not catch him, he may have an aeroplane of his own.

If the Shoe Fits. For this game have each child move his shoes and place them in a big box having a lid that can be partially removed. When all are in place, the children each draw two shoes from the box. Those he must put on whether they fit him or not, and then stand to see to follow the leader wherever he may go. Some will be wearing two shoes, some two lefts, some shoes in which they can only get their toes and some shoes much too large for them. The leader may go up or down stairs, through a doorway, under a table, chairs and stools with his feet landing on a band of followers, for many will fall by the way. When there is only the one, instruct him with the pins.

The Wearing of Hats. Jews wear their hats in the synagogue. The Friends also sit covered during the offering of prayers, which are said aloud. Formerly it appears that the custom in the Church of England was for the men to sit covered during services. In an old book it is asserted that when Richard Cox, Bishop of Ely, died in 1581 and was buried in his cathedral the congregation, a very great one, sitting in the choir to hear the funeral sermon, all covered. Evelyn in 1644 mentions in his diary that he had caught a severe cold by sitting off his BACON dinner. The hat, therefore, was very much more popular in ancient times than it is now.

Trick With Numbers. Tell your friends to think of a number, multiply by 6, divide by 3, add 40, divide by 2; then let him name the result and you can tell him the number he thought of. The method for multiplying by 6 and dividing by 3 gives twice the number. Add 40 and you have twice the number plus 40. Divide by 2; and you have once the number plus 20; hence, if you subtract 20 from the result, he gives you, you will have the number he first thought of.

Saved by Bay Scour. A recent fire in the Stockard Baptist home at Gardist Heights, near Washington, D. C., endangered the lives of the seventeen aged inmates. A party of boy scouts from Annapolis, on a march in the neighborhood, carried out those who were ill, crippled and infirm from age. All the inmates were negroes.

A Vacuum Absorber. What is that "which" is young girl looks for, but does not wish to find? A hole in her stocking.

The Frost Fairy. I wonder who sits up all night, All night in the cold and rain, To make the little stars of ice, That stick to the window pane, The stars of ice and tiny forms, Just like all the forms that grow Down by the summer wood, except That these are made out of snow. I've blown on them until they melt, Right down the long window pane, Next morning when I come to look They are shining there again! Some fairy with her magic cream, When I am asleep, I know, And clips the little stars of ice, And the tiny ferns of snow, I don't see how she puts them out So brightly in the dark, for they And never slips a single scale, Or cuts a single hair in two. —Yester's Columnist