

Woman's World

Society Women a Candidate For State Senator of Colorado.



Photo by American Press Association.

MRS. JAMES J. BROWN.

Colorado is to witness an interesting campaign for the office of state senator. Mrs. James J. Brown, prominent in Newport and Denver society, is the candidate in opposition to Mrs. Helen Ring Robinson. Mrs. Brown is a survivor of the Titanic disaster.

While Denver is her home, she has of late years spent much time in the east. Her niece, whom she chaperoned, was recently married to William J. Harper, Jr., of New York, and since then she has felt she had more leisure to devote to personal and public affairs.

Mrs. Helen Ring Robinson became widely known through the fact that she was the first woman elected to the office of state senator. She is a good public speaker and has lectured throughout the country. In the senate she gave her attention to a bill intended to ameliorate the condition of women and children—a field in which the woman legislator may find much opportunity for usefulness.

Appreciation of Cats.

Cats have many sins for which to answer, but some of them should be forgotten for a little while in recognition of the act done by one wise and faithful cat in a suburb of another city, says the Philadelphia Ledger. Some time ago this animal awakened its master from a sound sleep by its persistent pawing. On getting his eyes open the man instantly realized that his house was on fire. Having time to check the flames, he finally put them out.

There is no doubt that cats vary much in disposition and intelligence. Some resemble dogs—very much in their faithfulness, while others, like the cats in Kipling's "Just So" story, like to "walk by themselves" and are not interested in people.

The suburban cat is not always appreciated by neighbors who love birds and who see in the feline only a bitter enemy of bird life. When one loves both cat and birds it is hard to reconcile such a viewpoint. One way to help matters is to keep pussy in the house every night during nesting time, for there are more depredations during the night than in the daytime.

Dishwashing Problems.

That dishwashing problem, we all know, is always with us. Labor may be saved by wiping greasy plates with a piece of paper before putting them in the water. If the plates are scraped with a knife before putting them in the dishpan a lot of unnecessary washing can be saved.

In cleaning forks, which are really awkward things, for so much lodges between the prongs, a stiff brush is preferable to a cloth, and in drying glasses a warm cloth gives excellent results.

These may seem trifling matters, and perhaps they are, but they save both time and labor—and temper, too, some times.

Saucepan covers are often hung up exposed to the air and, where gas is used, to fumes which have a discoloring effect. The result is a great deal of unnecessary polishing and cleaning, which might all be avoided if the covers were enclosed in calico bags or even in paper covers, cut to shape and pasted together so that they could be easily slipped on and off. The frequent burning by this simple method would be avoided.

Lighting a Fire.

A capital way to light a fire quickly if sticks of wood are not obtainable is to put a few pieces of newspaper at the bottom of grate and soak a few lumps of coke for a minute or two with kerosene. Place these on the paper and apply a match. The flame will be found to "get hold" immediately and in a very few minutes there will be quite a good fire.

Good form

Unneighborly Noises.

Lack of neighborly responsibility seems to be conspicuous through all ranks of society. You can understand the conduct of the knife grinder who blows his horn or rings his bell under your window, regardless of the rest or work he may be interrupting, just as you can excuse the yells of the itinerant vegetable or fruit vender who cries his wares raucously along the street.

These noise producers are working for their living, and their calls and clanging are part of their stock in trade. Without them you would not know their goods were offered for sale. You can even tolerate the banging of the beaters on rugs on the roof or in the back yard, because you know the cleaning must be done, and it is being performed in the only locality that presents itself.

But what good is gained by the unnecessary honking of an automobile which wake the echoes of your street at midnight? Why should the collectors of ashes and garbage make unnecessary noise in the discharge of their duties? And to come within the house and in touch with those who are supposed to have gentler tendencies, why should persons of like nature with ourselves keep so called music—either vocal or instrumental—going at an hour when ordinary, every-day folk are supposed to be asleep?

Rings For Bridegrooms.

A custom rather strictly observed in Germany is the exchange of rings by bride and bridegroom on the wedding day, and it is a very pretty idea. "Why shouldn't the man have some outward symbol to show that he is married as well as a woman?" asked a little dark-eyed bride who had used this double-ring ceremony. And why not? Very few brides now select a plain diamond solitaire that was for so long considered the only proper engagement token, the larger the stone the more the girl loved to flash it. Now a diamond is used if the girl wishes it, but it is cut and set in some individual manner and is made with the promise that no duplicates will be sold.

Some new rings are being shown which on first appearance seem to be very handsome seals, but on closer examination show that they are to be divided when the "time" comes into two separate rings. They are made to order, as is much of the jewelry worn nowadays by those who wish to have exclusive styles in their articles of adornment.

Table Manners.

When we consider good table manners—a general way there is one point that is emphasized. Quietness without haste is the thing that will do more than anything to give attractive table manners. Any one can be quiet and dignified. It may be a difficult thing to master the uses of the different utensils and to keep in mind the order of courses; it may seem a stupendous task to review the different positions and ways of eating different foods, but it is the easiest thing in the world to do things in a quiet manner. They are the essence of good table manners, and on this foundation it is possible to build an intricate structure that will take you through any formal dinner in satisfaction.

Dancing Etiquette.

"When dancing with a young girl," asks a perplexed masculine reader, "is it necessary to continue dancing with her—perhaps three or four dances—until some other man relieves you by asking the girl for a dance? Is there no way in which a man can gracefully get away?"

The nice thing to do is to dance with the girl until another partner comes to claim her, but in case you have the next dance with another girl you must make your excuses gracefully, explaining the situation, and then go to claim the other girl. If you are free for the succeeding dances you should remain with your first partner until some one else relieves you of this duty.

Street Introductions.

An introduction is not always necessary when people meet on a public street, but it prevents a momentary embarrassment to say, "Miss C. Mr. M." Such an introduction need not be considered a basis for a future acquaintance. Merely to bow and smile in acknowledgment, with a pleasant word, is all that is necessary, and if the lady does not choose to recognize the man in meeting him afterward that is her privilege.

Consideration For Servants.

Respect your maid's privacy. Make it a point always to knock on her door before entering and if you have occasion to go to the kitchen in the evening always knock there too. If practicable do not disturb her at night. Some women have a most pernicious habit of getting their maids up to unhook clothes, while others will remember in the small hours a number of orders that should have been given at dinner time.

SPRING BLOUSES.

They Come in Many Luring New Colors.



CHARMING NET BLOUSE.

There is nothing prettier with a new skirt than a blouse of either the same color in the lining or a silk or satin one of contrasting shades. The newest French made blouses are nearly all unlined, being as loosely fitted as possible, with ample fullness under the arms that quite does away with that tendency to wear badly or split that was the great drawback with the Magyar style when it first came into fashion.

The colors used are many of them lurid in the extreme, royal purple, geranium and tangerine being the favorites, the blouses being carried out in charmeuse or a thick quality crepe de chine, trimmed very simply at neck and wrist with narrow bands of velvet.

Very chic little blouses for summer wear are of net. Illustrated here is a blouse of embroidered net, which is worn with a dainty gown of tulle. The dounced tunic, trimmed with buttons, gives an exceedingly attractive appearance to the simple little frock.

LAUNDRY-BOX.

A Pedestal Shaped Affair That Will Fit Conveniently into Corners.

Better far than the laundry bag is the pedestal shaped box. It may be as elegant looking as its owner elects to have it and stand about the dressing room on an equality with the other necessary pieces of furniture. The pedestal may be made of the most ordinary wood, since invariably it is covered with cretonne, worsted brocade or any thick, closely woven window drapery material. It should be neatly finished at the edges with a gimp or a fancy braid.

Inside it may be lined with white oilcloth, although that is not necessary, and it has a flat lid which, when closed, makes a convenient table-top. This laundry box fits into a corner, out of the way. It may stand beside the bed, as it is precisely the right size to hold a night light, a book and a carafe.

Care of the Eyes.

The day comes to one and all—provided we live the allotted span—when our sight has to be studied. Women should do all work, such as sewing, reading and writing, by daylight as far as possible. Lamps give the best artificial light. The lamp should be placed at your left hand. Do not use the eyes directly after a meal. Bathe them morning and night in cold water to strengthen the muscles. When they feel especially tired and strained use water as hot as can comfortably be borne. With a soft sponge bathe them for several minutes, then give a dash of cold water.

Special Polishing Cloths.

Dissolve half a cupful of shredded white soap in a cupful of hot water. When it is cold, stir into it three large tablespoons of powdered whiting and a few drops of ammonia. Beat it into a smooth jelly. Have ready some suitable pieces of old soft flannel or table linen. Put these in the jelly and allow them to absorb as much of it as possible. Squeeze them slightly and let them dry. A quick rub with one of these cloths will remove all tarnish from silver and will give it a brilliant polish.

Cleaning Solid Silver.

The best way to keep silver—real silver, not plate—always up to the mark is to wash it daily in hot water to which a little soap and a small piece of soda have been added. Dry thoroughly, and while still hot polish it with a soft leather. About once a week use a little plate powder for polishing.

PANNIER DRAPERIES.

They Are Favored by Smart Dressmakers.



HEAT AFTERNOON GOWN.

Pannier effects grow rapidly in favor. Already they have passed the fat stage and are no longer eccentric, but pretty and graceful. The long clinging ones are rather ignored. They have given place to the extremely puffy and more bunched ones.

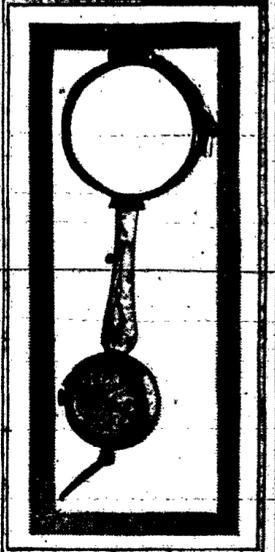
The panner tunic is gracefully carried out on the afternoon gown of white net and plaited silk which is pictured here. Pearl beads were used in its decoration. The wide satin girdle was crossed by strands of the beads and finished in front with an ornament and tassel. Loops of the pearls also adorned the skirt.

SPARKLING ORNAMENTS.

Rhinestones Glitter on the Hands and in the Hair.

Brilliant, usually in the form of rhinestones, are the chief decorations on all the newest hair ornaments. But the bandeaux having them are not the mode, and yet it was in this form that they were first used to give a finishing touch to the coiffure.

Now one sees rhinestones ornamenting the hings top hairpins, the small barettes, the base of the crowning headpiece (which is but a couple of



THE WATER LOGNETTE.

inches wide instead of bandeau size) and the decorations that hold guars together.

One of the most striking features of the newest hair ornaments—that rise upright, fountain-like, from the coiffure—is that they have an imitation of a precious or semiprecious gem, large as the oval of a pigeon's egg, near their base in the center. These are most effective, for they catch and reflect in a most delightful way the brilliancy from the flashing facets of the rhinestones. Some of these have sprays of uncured ostrich feathers rising from them, but the majority have thin drills of aluminum with small rhinestones sparkling on them.

Rhinestones are not confined to hair ornaments alone. There are rhinestone bracelets, dinner rings and lace pins. Pearl necklaces should now be in three strands, graduated in size.

Illustrated here is a lognette with a watch attachment which makes a modish and striking accessory to lady's toilet. The lognette is mounted in gold to match the clay timepieces in the handle.

Cooking Points

About Ham.

Baked ham keeps better than boiled ham, and what is left from the first meal may be served cold or form the ingredient in some other savory dish for a later day.

Baked corned ham is a novelty. Soak the ham in water overnight. In the morning take a brush and scrub it and pare the bare side until meat and fat look red and white. Then use vinegar to wash it with. When it dries lay with the skin side down in a roasting pan. Make a thick paste of flour and water and cover the pared side with this. Mix together a half cupful of vinegar, a cupful of cold water, a tablespoonful each of molasses and onion juice. Pour this around the ham. Cover the pan closely and bake, allowing half an hour to each pound after the water becomes hot. Baste several times with the liquid in the pan. When done take out of the oven and scrape off the paste. Then instantly dust with cracker crumbs to stop the flow of the juices. Then set back in the oven to brown.

Orange Custard Pudding.

To make this pudding take a quart of milk, allow it to heat over the fire, but not to boil. Put the lightly beaten yolks of five eggs and the whites of two and four ounces of sugar into it. Take from the fire and stir well, adding the well grated rind of an orange. Pour into a buttered pudding dish. Put this in a pan of boiling water in the oven and bake. Beat the whites of three eggs and two table-spoonfuls of sugar to a stiff froth and when the pudding is done and has been removed from the oven spread this froth over and return to the oven for two or three minutes to harden.

Orange Sauce.—Take five table-spoonfuls of butter and rub them into a cupful of granulated sugar. Take a silver pan and put the sugar into it, adding a cupful of boiling water, the juice of two oranges, the juice of half a lemon and the whites of three eggs. Beat until it is foamy and then serve.

Apple and Nut Meringue.

To prepare this dish wash, halve and core some baking apples. Place in a rather deep baking dish, and into each half put a dot of butter, teaspoonful or more of sugar, depending upon the acidity of the apple, one-half cupful of water. Bake slowly. If apples are not good bakers stew covered on top of stove until tender, then place in the oven to brown slightly. Beat the whites of three eggs to a stiff froth, beat in one-half cupful of sugar, cover the apples and sprinkle over top broken nut meats and shredded coconut. Lightly brown in the oven.

Celery With Hollandaise.

Boiled celery with hollandaise sauce can be made into a delicious entree and served as a separate course. The bunches should be washed as carefully as possible without separating the stalks. They are then tied to preserve their shape while boiling. Small, tender bunches require almost an hour's cooking. To serve split each bunch in half, which is a single portion, and serve with hollandaise sauce made from the water in which the celery has boiled, as this strengthens the vegetable flavor.

A Pudding Economy.

Sometimes the housewife has two or three scraps of different puddings left over.

Take a fork and break and mix them well together, put them into a shallow dish, make about a pint of custard, mix half of this with the cold pudding and pour the rest over the top. Bake in a slow oven.

Cake-making Hint.

To bake a cake well and with very little trouble have two cake tins the same shape and size. Put the cake mixture into one tin and place the other over it so that the rims meet. The cake rises better, as the cooler air caused by opening the oven door is not allowed to penetrate.

Baked Apples.

When baking apples cut through the rind all round just a little way from the stem before putting the apples in the oven. The apples will keep their proper shape without bursting, and the cut part will not show when they are placed on the dish.

Kipperd Herring.

After the herring are cleaned rinse in warm water, dry and put on tin or agate plate in hot oven fifteen minutes, then pour on a little melted butter, cover and leave in five minutes more. They should be served on pieces of toast.

Worth Knowing.

Beef suet is used not nearly as much as it might be. Doughnuts fried in it are not greasy like those fried in lard and are much nicer. Beefsteak fried in suet is also better than that fried in butter, the suet making a richer gravy.

To Prevent Burning.

When you are making a thick soup or cooking any starchy food in a saucepan the best way to prevent the burning or boiling over is to bring it to the boil on the top of the stove, then cover and finish cooking in the oven.

For the Children

A Little Book Shows How to Control Fear, New York.



By American Press Association.

Like the rest of the northern hemisphere, New York city has been enveloped in a snow blanket for several weeks, something quite unusual in the big city. It has been a source of great amusement to most folks, but it has seen nothing but good in the snowdrifts. Not in years has there been such skating, and the hills in the park and many of the streets have been alive with little people making the best of the welcome opportunity. The snowdrift little lady in the picture is Mrs. Thacher, daughter of Mr. and Mrs. Thomas D. Thacher of New York city. Little Miss Thacher, who looks somewhat like an Italian baby in her winter clothes, was snowed out when an older sister for a companion when the camera man happened along and took her picture. She was pleased with the idea of being photographed and posed very prettily.

Paper Bag Fractions.

Busy mothers may discover in paper bags many possibilities for amusement and exercise for their children. They will prove a boon on many a stormy day. A small bag inflated and tightly tied makes an excellent toy. Half to be inflated upward with the pin of the hand. When two or three bags and girls try to bat it before it falls to the floor there is plenty of amusement. The bag will stand a good deal of hitting.

A larger bag filled with wet pieces of soft waste cloth and tied tightly serves well for an indoor football and will do no injury.

A paper bag the size of an ordinary swimming-bag can be stuffed and hung in the doorway just low enough for a youngster to punch.

Paper bags of any and all sizes will give pleasure when the children want to play chess. Smoothed out paper bags can be used for letters and with a little imagination the little boys and girls can be made to play a game of letters. The bags should be tied to the window sill and left to flutter against the panes.

Load of Wheelbarrows.

The wheelbarrow is the most common medium of transportation in Shantung, China. The load is balanced about the wheel so that the workman does not have to carry a portion of the load, as is the case with the American wheelbarrow. Some wheelbarrows have but one post man, some having a pulling man as well. Some have one wheel and three wheels to aid in the pushing, and some are equipped with a full set of the help of favorable winds.

The equipment depends on the load carried, the maximum load being about a ton.—Chicago Journal.

Aurora Borealis.

The aurora borealis is a combination of two Latin words meaning "northern dawn." In Great Britain it is known as an arch of whitish green or deep light in high northern latitudes during clear nights, especially in winter.

In the arctic regions it is a vivid mass of ribbon-like bands of light extending in irregular half circles, one above the other, from the horizon where the sun has set. As it descends delicate magnets, it is believed to be due to electric discharges controlled by the magnetic force of the earth.

The Lone Star State.

Texas is sometimes referred to as the Lone Star State. This is owing to the fact that for a brief period before the American civil war Texas was an independent state, and prominent number national flag was one solitary star.

An Old Riddle.

Maccanay was charged with the following adroit riddle on "cod" and shook off the credit only by persistent denial:

Cut off my head, and singular I am;
Cut off my tail, and plural I appear.
Cut off my head and tail, and I am
As good as dead.
Although my middle's left, there's nothing there.
What is my first? It is the wonder you.
What is my last? It is a serving you.
And in those hanging words I mean
You.
From an ancient riddle, thought by
Maccanay.