

Woman's World

Titled Daughters of Society Leaders Make Newport Season Gay.



DUCHESS OF MARLBOROUGH.

Newport is congratulating itself on the brilliancy of its social season. There are many distinguished guests present and expected. The beautiful and clever young Duchess Consuela of Marlborough is the guest of her mother, Mrs. O. H. Belmont, at Marble House. Other titled daughters of American families who may take part in the social festivities of Newport during the season are Lady Granard, the daughter of Mrs. Ogden Mills, Lady Camoys, daughter of Mrs. William Watts Sherman, Countess Szechenyi, daughter of Mrs. Vanderbilt, and Countess Guy de Lasticzky.

The rank, beauty and public spirit of the Duchess of Marlborough have made her exceedingly popular in London society. Even Queen Mary has shown her liking for the young American woman who has been so generous with her wealth in relieving the London poor and devoting time and money to many movements for public betterment.

Her entertainments at Sunderland House are brilliant affairs, often graced by the presence of some member of the royal family.

Like her mother, Mrs. Belmont, the duchess is a suffragist, though not a militant one.

Her two boys, the elder of whom, the Marquis of Blandford, is heir to the dukedom, are in England in the care of their tutors.

THE VINE SCREEN.

Beautiful Effect in Nature That May Be Copied For the Lawn.

There is a beautiful curtain of hanging vines, stretching from one tree to another in a certain country place. It is the outgrowth of years, but it could be easily copied on a smaller scale by any one who has patience.

The curtain in question hangs from two old elm trees which stand about twenty feet apart. Virginia creeper is trained to grow up the trunk of the two trees to a height of about fifteen feet, and then it is trained along a strong wire fastened from one tree to the other.

The long tendrils of the creeper have grown many feet, and they hang down and intertwine until now they form a curtain, thick and strong, which reaches to within a few feet of the ground.

This curtain would make a satisfactory substitute for a conventional hedge in some situations. It could be copied with one of the thick growing annual vines, like hop or canary bird vine or balloon vine. Such a curtain could be trained to hang on one end of a sunny porch or veranda.

Of course the vines forming it would need gentle urging. The soil in which they are rooted should be rich and fine, and the vines should be scrupulously watered.

It might be better, in a sunny position, not to train the tendrils of the vine over wire, for wire becomes excessively hot and sometimes burns. Strong cord would be better.

Two Summer Hints.

To remove flyspecks from gilt picture frames beat the white of an egg lightly and add a-half teaspoonful of baking soda; wipe the frames with this and then finish with a soft cloth. The legs of silk hose or the long arms cut from silk gloves make excellent cloths for this purpose. They are easily kept clean with soap and water and are easier to use than camels.

To clean a willow chair scrub with soap and water, rinsing thoroughly in tepid water in which a tablespoonful of borax has been dissolved. This will prevent its yellowing. Then pour warm water over the chair and set it in the sun to dry to keep it from getting brittle. This also serves to tighten the willow.

Leather Furniture.

Milk that is heated is excellent for cleaning leather furniture. Use soft cotton cloths and rub all over to take off spots and dirt. Then take a mixture of beeswax, melted and mixed with turpentine, one part wax to two of the turpentine. This should be rubbed in and soft, clean cloths used for rubbing off so dust will not settle.

Kitchen Notes

The Fireless Cooker.

Make or buy a fireless cooker. It is unexcelled for stews, cereals, puddings and vegetables. A fireless cooker keeps the kitchen cool, saves labor and fuel and does not encourage flies, because there is no odor of cooking to attract them.

To manufacture a homemade cooker take a large wooden bucket or box not less than sixteen inches high and fifteen inches across, an eight inch granite dinner pail holding about a gallon, with a tight fitting cover and some excelsior.

Pack the excelsior into the wooden bucket to the depth of about three inches and on this place the granite pail and pack the excelsior tightly around it to the top. If properly packed the pail can be lifted out of the excelsior without disturbing the packing.

To cook vegetables prepare in the usual way, put in the pail and boil for ten or twenty minutes in the pail.

Then place the pail in a box, pack the excelsior around it and pay no further attention to it until ready to serve the vegetables, which should be in a short time. However, as different cookers have different heat retaining properties the time can be best determined by experiment. With a fireless cooker there is no danger of having burned or scorched food.

Asparagus For Hot Weather.

Asparagus has medicinal qualities that are beneficial at this season. There are many ways of cooking it but the simplest way is the best. The tough ends should be cut off and the remaining stalks bound together in small bunches with a strip of muslin. Boil in just enough water to cover until tender, but not soft. Cook about twenty minutes if the asparagus is young and fresh.

Remove the stalks from the water, drain thoroughly and place on toast. With it can be served a sauce made of half a cupful of the water in which it has been boiled, a tablespoonful of butter, level tablespoonful of flour and half a cupful of rich cream.

The butter should be thoroughly mixed with the flour before it is added to the hot water and cream. An old fashioned way of serving asparagus is to cut the tender portions of the stalk into half inch pieces and boil them until they are tender, thoroughly drain and serve with butter, pepper and salt.

Peach and Rice Meringue.

Put rice on the fire in a saucepan of cold water. Stir occasionally while it is heating. Let boil five minutes; then drain in a sieve and pass cold water from the faucet through it. This is called blanched rice. Now cook a cupful of blanched rice and salt in three cupfuls of milk until tender and dry add three egg yolks, one-quarter cupful each of butter, sugar and whipped cream. Make a border of rice on a serving dish that will stand the heat of the oven. Surround this with halves of peaches (fresh or canned), with skins removed. Inside the border place sliced peaches and rice in layers, sprinkling the peaches with sugar and giving the whole a dome shape. Cover with meringue, dust with sugar and set in oven about ten minutes.

Huckleberry Muffins.

To make these take two cupfuls of flour, two teaspoonfuls of baking powder, a cupful of milk, an egg, a teaspoonful of salt, a tablespoonful of sugar, a tablespoonful of butter and a cupful of huckleberries. Sift the flour, baking powder, salt and sugar into a bowl, add the milk slowly, the well beaten egg and melted butter; mix well and add the huckleberries, which have been carefully picked over. Brush muffin tins with lard, put a spoonful of the mixture in each and bake thirty minutes in a moderate oven.

The After Meal Rest.

One should rest after meals if it is at all possible for a quarter of an hour at least. This is especially necessary after the chief meal.

Many people are addicted to the short nap after dinner, which is a good habit if the sleep is only a short one. But if the sleep is of two hours' duration it is decidedly bad for both digestion and health.

Baked Asparagus Tips.

Boil asparagus tips in salted water until tender. Have ready some slices of buttered toast. Arrange the asparagus in small mounds on the toast, sprinkle with buttered breadcrumbs and a little grated cheese and set in hot oven for five or eight minutes, just long enough to get perfectly hot. Pour over dish, just before serving, a little hot cream.

Raspberry Turnovers.

Roll out pie crust and cut in sections about four or five inches square. Put a spoonful of raspberry jam in center, fold over twice and press down the two ends and trim off with a sharp knife. Brush the tops with milk and bake in a hot oven.

Summer Economy.

Practice economy in small things. When using the oven for roasting bake a pie or pudding, bake the potatoes, eliminate the use of the other burners. Don't burn gas for toast to save a few pieces of stale bread.

SKIRTS OF NET.

They Make the Fashionable Tunic Endurable in Hot Weather.



Photo by American Press Association.

SMART FRENCH COSTUME.

The long draped tunics which fashionable women are wearing this season are undoubtedly warm, but Parisian modistes, with their customary ingenuity, have found a way to remedy this. Skirts are sometimes made with a net yoke, over which the tunic falls. Some costumes even have entire skirts of lace or net. The gown illustrated here was snatched at one of the French races, where fashions are exploited. Tunic and corsage are of colored silk, with a satin stripe which runs up and down. The surplus is finished with a plaited fall of net, and the waist is encircled with a girde of satin ribbon. The skirt is of white net, adorned with rows of narrow frills.

FALL FASHIONS.

Height to Be a Requirement in Smart Hats For Fall.

"Extreme height is a note of the new fall models," says the Millinery Trade Review. "And this does not mean that there will not be any flat trimmings, as silk and velvet fruits and flowers give good promise for fall. Coque in its many clever new designs is being shown. Pompons of this material in bronzed effect, the shape of an artichoke, are ingeniously clever, being placed on the top of a rather high crowned hat in clusters of two or three."

"Other models show bronzed coque forming military pompons, accompanied by a high, fancy effect." Curled coque in black, white and all the smart new shades for fall are well thought of. Manufacturers of ostrich feathers are showing numbers of new effects for fall, which include burnt effects in high fancies. The fall season always makes the demand for ostrich stronger, and good results are expected."

Chairs With Pockets.

No porch is completely equipped without at least one chair that is furnished with a pocket for books and magazines and needlework. These chairs are no longer a novelty. And, like everything that has passed the stage of novelty, they can be had for a reasonable price. One of substantial make, with a back that measures twenty inches above the seat and that is high enough to support anybody's shoulder blades—costs \$7, with a tasteful cretonne cushion and a coat of brown or green stain included.

Flower Supports.

To go in the veranda jardiniere there are long wooden sticks, painted green and topped with little wooden birds of brilliant hues or with brownies or gnomes.

These are thrust into the vase or jardiniere when long stemmed flowers are used, and the heads of some of the flowers are tied to posts to keep them from falling.

These posts can also be used as stakes in the garden. They are very picturesque wherever they are used.

Floral Laces.

Among the decidedly effective ideas in colors are the net top laces with floral patterns painted in realistic shades, says the Dry Goods Economist. In some instances the beauty of the designs is greatly enhanced by an outlining thread of silver or gold.

Only the daintiest flowers are represented in these painted effects, and so delicate are the tints that their appearance is lovely indeed. The painted floral idea also appears in the chemise.

USEFUL SUIT.

This Boy's Outfit May Be Easily Transformed into a Bathing Suit.



BOY'S SUIT.

The little boy's suit illustrated here is made of blue flannel, with turned over linen collar and cuffs. The garment is presentable anywhere with collars and cuffs. With these removed it makes a neat little bathing suit. Lightweight mohair and wool is a material which may be adopted for the making of the suit if flannel is not liked. It may also be carried out in any of the lightweight or washable fabrics suitable for boys' suits at this season.

COAT COLLARS.

Most of Them Are Attached to Little Chemisettes.

No coat is without its bit of white turning over at the collar. "Most of these becoming white coat collars are attached to chemisettes, which are donned under the blouse of silk, lace or chiffon, or the collar may be part of a tub silk or handkerchief linen blouse worn under the coat."

Sheer white organdie is the popular collar material, and the smartest collars are cut double, seamed at the edge and without a hem.

If a single layer of organdie is used the hem is very narrow and is set in with hand stitches or a line of fine hemstitching.

Lace and embroidery collars are not as smart as these sheer organdie collars, though occasionally collars of very fine machine embroidery, interlaced at the corners, are seen.

EMBROIDERED CRAPE.

Makes an Elegant Costume For Summer Afternoon Entertainments.

The gown shown here is of light crape combined with a darker shade. The latter is adopted for the collar, cuffs and the deep emplacement for



EMBROIDERED CRAPE-GOWN.

the draped tunic. The coat is of the basqued style. The very novel high crowned straw hat worn with the costume is trimmed with an embroidered band.

Colored Glove Tips.

The tips of many gloves are colored. Occasionally the inside sections of the fingers are of a different color. Gray or champagne colors are worn to the exclusion of the white gloves, so long popular.

Good form

Training Maids.

A little patience and system in dealing with maids, especially if they be young ones, without very much experience, will often work miracles. Even if they are older and can justly claim to be experienced, there is always much for them to learn in entering a new household.

Every mistress has her own particular way of having certain things done, and the new girl must conform to this way even if she has been accustomed to doing the same work in a different manner.

One mistress encourages her "green" girls by engaging them at a small wage and increasing it as they master various menus. When the maid can prepare all of them she is given the sum that her ability would earn for her anywhere.

It is not hard to teach a girl to cook by this system. Most girls will take a deeper interest in their cooking than they will in many other branches of housework, and if instructed by this or some other equally good and definite system they will try harder and hence learn more rapidly than when instructed in a haphazard way.

Correct Stationery.

The newest note paper is very long and very narrow and fits into envelopes of precisely the size of the unfolded sheet. This style is smartest in dark cream and pale gray tones.

Then there are the sheets of heavy dove-colored, blue and gray that must be once folded lengthwise to fit into their envelopes, and there are the sheets of very thin but stout white paper which fold once to fit into square envelopes lined with a color. These formerly were used only for foreign correspondence, but now they are coming into domestic use.

Correspondence cards never have been daintier, and everybody is now using them at the slightest excuse. Some of them are absolutely square, and some of them are long and narrow, with beveled edges.

Artistic Compliments.

It is not the compliment that is, so to speak, laid on with a trowel that really reaches our hearts. No; it is the delicate and subtle sort that we do not recognize as a compliment.

This species is best and most successful when it is expressed by deeds rather than by words.

Let some one show a decided liking for our society when there are others present who are more attractive or clever or famous and how can we help but be pleased?

If their amusements and interests take a second place and ours usurp the first, then that, too, is a delightful form of flattery.

Table Usage.

Good manners at the table stamp the well bred person. The knife is used only in cutting the food, never to raise any particle of it to the mouth. A few general rules follow:

Lettuce is cut with the fork, a small portion rolled about the tines and thus eaten.

Oranges are peeled, cut or divided into quarters and eaten, or cut in half and eaten with the orange spoon, a spoon narrower and smaller than the ordinary tablespoon.

The Unfriendly Reminder.

Of all trying things the "I told you so" person is one of the worst. When you confide any trouble to them you are usually met with an "I told you so, but you wouldn't listen to me," which is distinctly annoying. They really might have the generosity not to rub it in. There is very little chance that you would have forgotten their warning, and they might refrain from the petty satisfaction of reminding you of their superior wisdom.

The Family Bore.

Friends and even members of a family ought to take care not to overstep the border line between interest and inquisitiveness. If one has been out and comes back looking pleased, it is annoying to be immediately asked, "Well, whom have you been with?" and then requested to go into details of the pleasant time spent.

Cordiality to Newcomers.

A resident of a town or village can call with propriety on any newcomer and the newcomer should return this call if she desires to continue the acquaintance. The time of calling is settled by the customs of the place, but after two o'clock and before six is generally correct.

When to Call.

Ceremonious calls are not made between women in the morning, evening or on Sunday afternoons. A man, owing to the exigencies of business, may call in the evening and on Sunday afternoon.

Tea Invitations.

Invitations to afternoon teas are very often in the form of visiting cards. On the lower left hand corner of the card write "At home from 3 until 6, Thursday, April 20."

Hospitality to Strangers.

Before an invitation of hospitality is given to a stranger a call should first be made.

For the Children

Misses West and Carhart at Tuxedo Horse Show.



Photo by American Press Association.

At the horse show recently held at fashionable Tuxedo the members of the pony class attracted considerable attention. This class was made up of young folks who exhibited their favorite ponies and horses. Arrayed in the latest riding and driving habits, they presented a very smart, not to say sporty, appearance. Society's little folk are familiar with ponies from their infancy and as soon as they are able to sit in the saddle are taught to ride. They are also schooled in handling the reins and are altogether thoroughly versed in horse lore. The two little girls whose portraits are shown above are Misses J. Warner West and V. Carhart. They were exhibitors at the show.

An After Dinner Trick.

Tommy Brown, a little boy, tried this trick on some of his friends and was thought very clever. Just when dinner was nearly over Bridget quietly announced that the grocer must have forgotten to bring the nuts and raisins. The company were all more or less disappointed, but Tom, the host, seemed very angry at this omission. Impatiently he said to Bridget, "Fetch me the dish in which the nuts and raisins should have been served." Pretending to be very much annoyed, he flourished his own napkin vigorously over the empty dish; then, carefully lifting the napkin, much to the surprise of all, the dish was revealed full of nuts and raisins.

This is how Tom managed the trick. He had got Bridget to sew two napkins together all around the edges and to slit one across the middle. The space between the napkins made a bag, into which Tom had supplied the nuts and raisins. He held the bag between his knees, with another napkin over his lap. While he was gesticulating in apparent disappointment, he had quickly changed napkins. The trick was a clever bit of homemade slight of hand and ah shouted at Tom's cleverness.

"Elephant Tag."

In playing the game called "elephant tag" each child takes the name of an animal—dog, cat, kangaroo, panther or anything he wishes, but one must be the elephant, and one must be the mouse. The elephant tries to catch all the animals except the mouse, and the mouse tries to catch the elephant. If the elephant touches one of the animals that animal must go into the menagerie (probably the front yard). He tries to get all the animals into the menagerie without getting caught by the mouse. If there are many children there can be two elephants and two mice. If one of the elephants is caught he is put into the menagerie, too, but he can be rescued if the other elephant touches him.

A "C" Game.

Each question can be answered by a word ending in "ey."

- A stately C? Aristocracy.
- A royal C? His excellency.
- A deceptive C? Fallacy.
- A criminal C? Piracy.
- A much desired C? Currency.
- A clever C? Policy.
- An exclusive C? Privacy.
- An atomical C? Spacy.
- A tempting C? Delectacy.
- A merciful C? Clemency.

An Intelligent Horse.

A story is being told of the intelligence of a horse belonging to a rustic Scotchman of Arlow, Mull. It lost a shoe and, managing to get out of the field where it was grazing, traveled a considerable distance to a blacksmith, who was astonished to find the horse standing in front of the door holding up a foreleg. The horse was shod and galloped back home quite contented.

Teddy and Miss Rainy Day. When Teddy meets Miss Rainy Day He wears a rubber coat of gray. A dripping hat protects his head, A big umbrella for him spread, And on the street he seems to be A blot of black and gray to me.

But if I peep beneath the rim Of his umbrella, black and grim, I find the loveliest surprise Of laughing lips and merry eyes. And I laugh back and quite forget The grayness and the rain and wet.

And 'tis the very selfsame way With what we call Miss Rainy Day. Behind her cloak of dismal clouds Gay little sunbeams lurk in crowds. And if you look for them you'll see How nice Miss Rainy Day can be. —St. Nicholas.