Woman's World

Grace W. Key, Whose Ancestor Wrote "Star Spangled Banner."

GRACE WILLIAM KEY.

If America can be said to have a national song, surely "The Star Spangled Banner" is that song. "The Star Spangled Banner" was written in 1814 when Fort McHenry, the defense of Baltimore, was bombarded by the British. As every one has heard, Francis Scott Key, who was at the time district attorney of the District of Columbia, went to the commander of the British fleet under a flag of truce just prior to the bombardment. His generous mission was to secure the release of a friend who had been made prisoner by the British. He was detained until the bombardment was over and watched the attack with the greatest anxiety. It was the sight of his country's flag still proudly floating over the battlement of the fort as the gray light of dawn stole up in the east that inspired him to write this great heroic poem.

Key's native state, Maryland, is celebrating the centenary of the composition of the song in happy fashion. In April a memorial water front highway named in his honor was opened with appropriate ceremonies in Baltimore. This great highway cost $3,000,000. Over this highway in September the original flag of Fort McHenry will be escorted to the old stronghold by President Wilson, members of his cabinet, governors of states and a guard of 100 men picked from the sixteen states that were in the Union in 1814.

One of the most interesting participants in these ceremonies will probably be little Miss Grace William Key of Mount Vernon, N. Y., who sprang the barrier, permitting traffic for the first time to pass along Key highway. She is the ten-year-old great-granddaughter of Francis Scott Key and very proud of her distinguished ancestor.

PRESERVING TOMATOES.

An Easy Way to Prepare Them For Winter Use.

The best way to can tomatoes whole, says a noted housewife, is simply to pack them, without peeling, into wide mouthed jars. Half fill the jars with cold water, put the jars into a large saucepan or washboiler with water to reach halfway up the jars. Bring the water to boiling point, boil half an hour, take out the jars, fill them to overflowing with boiling water and seal.

In this way you will get all the value from the tomatoes. You can do this after dinner, and you can do it while washing your dishes. This is a particularly nice way for those who pick the fruit from their own vines as it ripens.

In a short time you will have a goodly stock on hand for a rainy day, and a can opened in winter will give you the full, fresh flavor of tomatoes from the vines.

When You Feel Drowsy.

Drowsiness during the day, if a person has slept well the night before, may be caused by indigestion. Often this is remedied by drinking something hot like cocoa or coffee. The brain needs a mild stimulant. Lassitude of the body is not always an indication of illness or laziness. A weak stomach is the primary cause for that draggy feeling in the morning.

Ironing Pongee.

To iron a natural colored pongee so as to preserve its beauty iron it only when it is perfectly dry and with an iron only moderately hot, as nothing scorches quite so easily as silk. Do not sprinkle pongee, as the water spots never iron out.

MILADY'S DRESS.

A new veil is caught into a velvet neckband decorated with rhinestone or cut steel.

Dancing caps of gold net over a wire frame with flower trimming are very coquettish and flattering.

A charming sleeve is simply a square of tulle fastened into the armhole and falling like a wing as far as the belt.

Puffed apron tunics of silk over plaited skirts of tulle and lace looped up with roses are a charming style for young girls' dancing frocks.

Shoes become more fanciful even for ordinary day wear. Certainly the part they play in the perfect toilet is very important.

Culinary Notes

Dessert Recipes For Hot Weather.

These tested desserts, delicious and simple, with the added virtue of coolness, are suggested for the hot days by Miss Cora E. Binnel, instructor in home economics, University of Wisconsin, extension division:

Watermelon Cups.—Remove the rind and cut the melon into cubes; sprinkle with powdered sugar and lemon juice; chill before serving.

Apple Marshmallow.—Take one cupful pared apples, one-half cupful blanched almonds, one cupful marshmallows, cut in quarters; two cupfuls whipped cream. Combine and chill.

Mousse.—Take one cupful heavy cream, one saltspoonful salt, one-third cupful powdered sugar, one teaspoonful vanilla. Beat the cream, add the sugar, salt and vanilla. Turn the mixture in a tin mold, adjust cover and seal with strips of cheesecloth dipped in melted lard or butter or seal with melted paraffin. This is to prevent salt water from entering the can. Pack the mold in salt and ice, using two parts ice to one part salt. Allow two hours or more for the freezing. This is a delicious, wholesome dessert, very easily prepared and does not require an ice cream freezer. For variety flavor the cream with an ounce of melted chocolate or one-third cupful maple sirup. During the winter the mold may be packed in a mixture of snow and salt. Baking powder or cocoa cans may be used for molds. Fill with water and test to see that they do not leak.

Freshening Vegetables.

Lettuce, parsley and all other green things may be kept deliciously fresh if first washed in cold water, shaken and then packed in a tin pail that has a very tight cover, so that the air may not penetrate to them. This should be set in a cool place.

In the case of lettuce, when the cover is removed the leaves will pop up, and you will find them almost as crisp and fresh as if they had just come from the garden.

Even lettuce that has wilted will revive wonderfully if subjected to a few hours of such treatment. To purify greens that are to be eaten raw use a pinch of boric acid powder in the water in which they are washed.

Preserving Eggs.

To know how to preserve eggs from the time when they are cheap to the time when they are dear is most important. As they cannot spoil without oxygen, they may be kept for a long time in powdered charcoal, which must be renewed at least once a month.

Glycerin is also an excellent preservative for eggs. A mixture of glycerin with half its volume of water should be prepared, the eggs placed in this solution and kept below the surface by a floating piece of wood.

The same solution will serve for constant use for a long time, other eggs being put in when some are removed. Be sure that the eggs are clean when put in.

Timing the Baking.

A clever woman whose hands and mind were filled with small duties all seemingly to be performed at one and the same time, found her bread and rolls often left just the few minutes too long in the oven so they were not appetizing, as she wanted them to be. With her small alarm clock she arranged all this perfectly. She simply set the alarm for the hour that the bread should be looked at, went about her other duties, and at its ring found she had conquered once more by exercising her wits.

Spreading Butter.

There is poor economy in wasting hard butter trying to spread bread, but a knife dipped into boiling water and then used in the butter does away with all trouble and spreads evenly. Especially in preparing sandwiches is it important to have each slice nicely spread with enough, but not too much butter, and this should be done before cutting; then the slices laid ready to have any preferred filling.

Keeping Rhubarb.

To preserve rhubarb so that it may be ready for use at any time wash and cut into small pieces, as for stewing, being careful to remove all strings. Fill the jar to the top with the rhubarb and then stand the jar under a cold water faucet, where the water can slowly run in and out for half an hour. Screw on the cover under water so that no air can get in and keep in a cool, dark place.

The Ice Supply.

It is much more injurious to food to keep it in a refrigerator with a scant supply of ice than to leave it covered on a pantry shelf where there is a good supply of fresh air. If one must be economical with ice wrap each cake in a piece of old woolen blanket, which must be removed and boiled in water and baking soda once a week.

Useful Hint.

If you will take freshly gathered green corn on the cob or carefully shelled peas or beans and dip them in boiling water, then dry them in a room in which there is a free circulation of air, they will keep for a long time and retain much of their freshness and flavor.

DASHING NEW CAPE.

Graceful New Wrap in Black and White Effect.

LONG CAPE FOR FALL.

The cape is the wrap that now represents ultra chic. Every one is wearing them. The model shown here is all in black and white—of chiffon broadcloth and pussy willow taffeta.

TEA CADDIES.

No Table Is Complete Without One of These Attractive Articles.

The tea caddy is a most important adjunct of the tea table, for unless the container of the tea is tightly closed the aroma will quickly escape. China caddies to match tea sets are always liked, but they and the silver caddies usually have single covers which do not close tight.

Japanese pewter caddies beautifully hand wrought are among the very practical ones that look well with any fittings. They have double covers, the inner one sitting into the top by the pressure of the air and the outer sitting out around the rim and also closing by the pressure of the rim.

They cost from $3 to $8 and hold from a quarter to a half pound. But even with these a small quantity of tea should be bought at a time.

Tea deteriorates with time in the best of receptacles. It should always be kept in a cool, dry place.

MIDSEASON HAT.

Elegant Fall Model in Black and White Velvet.

The hat for midseason is smaller than ever. Here in velvet is expressed the size that has at present taken Paris by storm. The black and white combination is ultra French, while the white satin bow that shoots out above the lifted brim gives the finishing touch of smartness.

A FALL HAT OF VELVET.

Sensible Motor Hood.

An auto hood is a convenience to the woman who motors much. A comfortable and becoming sort is made with a straw brim, flexible, but wide enough to give protection to the eyes, and a full silk crown that does not disarrange the hair. There are wide chiffon tie strings that keep the hood snugly in place.

New Handkerchief Sets.

Some shops are selling colored handkerchiefs in sets. The idea, it seems, comes from Paris. There are seven handkerchiefs in a set. Sunday's handkerchief is white, Monday's shows blue embroidery, Saturday's gold, Tuesday's rose and Friday's lavender.

Pocketed Skirts.

The smart walking skirt must be short and contain pockets, although whether or not we are to bulge them with handkerchiefs, etc., is a question which the well groomed women would possibly answer in the negative.

BUTTONS ON THE BACK.

Smart French Modiste Introducing This Novelty.

Photo by American Press Association.

FRENCH MODEL IN TAFFETA.

Buttons on the back of gowns is an idiosyncrasy of certain French modistes who strive for startling effects. A gown of this sort recently worn in Paris is pictured here. It is of taffeta and has two rows of black buttons down the back of the bodice. This same gown illustrates another fancy of the hour—that of using rachings of the material as trimming for a dress.

CLEANING COUNSEL.

When washing windows add a small quantity of bluing to the water. This makes the glass clearer.

Soak ink stains in sour milk, and should the stain remain rinse in a weak solution of chloride of lime.

Grease spots on marble may be removed by applying powdered magnesia.

Vinegar and wood ashes, mixed into a paste, are said to be excellent to polish the sheet of zinc under stoves. After polishing rub the zinc briskly with a woolen cloth.

To clean pans that have scorched food sticking to them sprinkle dry baking soda in them and let stand for awhile. They then can be quickly and readily cleaned.

When sponges are very dirty wash them in diluted tartaric acid, rinsing them afterward in water. It will make them very soft and white.

The New Figure.

Is the reign of the slender woman over? is the question forced upon Paris as the result of various fetes and race meets of the season.

On all sides in Paris are seen long tunic dresses with wide hip sashes and plain bodies, but toned down the front—a style that calls for a figure.

The demand has created the supply, nearly every one seeming to be a statuesque Juno.

How the transition was managed in many cases remains a secret known only to the feminine mind.

EXPERT LAUNDERING.

The expert laundress regards her irons with due respect. She has clean, hot irons, with paraffin at hand to keep them smooth, a steady fire and an ironing board covered with several thicknesses of cloth (the top cover is stretched smooth and creaseless), a small brush for sprinkling the clothes and a clean rack ready to hang the freshly ironed pieces upon.

Plain ironing is easily accomplished. It is the ironing of fancy and trimmed pieces wherein the experienced laundress shows her skill. Every bit of embroidery shows out in wonderful relief, every bit of needlework is made to show to best advantage, every bit of lace looks as fresh and dainty as when it first came from the shop.

She irons the embroidery wet and over several thicknesses of flannel, ironing it on the wrong side, so that the pattern stands out and the background is perfectly dry and smooth. Ironing them until they are perfectly dry is one of the secrets of successful work. Damask and linens are polished until they shine. They must be evenly sprinkled and damp before ironing.

Hems are ironed straight, and pieces are perfectly folded, so that initials and monograms appear.

Lace is not ironed at all, but manipulated between the fingers as daintily as if one were working with cobwebs, until it is dry.

The folding of every piece is an art that must be practiced to be perfected.

Good Form

Serving Dinner à la Anglaise.

There are three recognized methods of serving a formal dinner, each of which has its advantages—the Russian, the English and the "compromise" service. Naturally this last is an adapting of the best of the most available from the other two. The English is selected where help is rather limited, because in its use all belonging to one course is placed upon the table at one time, the host and hostess serving meats and vegetables placed before them in platters.

For this service the number of plates to be served may be set in a pile before the person who is to carve, or, if preferred, on a side table, from where they are handed to him one at a time. As each plate is served by the carver a maid presents it for a helping of some vegetable and then sets it down before a guest or member of the family for whom it is intended. It is understood, of course, in serving in this way that ladies are always helped first, men next, with hostess and host last.

Each course as finished is removed by a man or maid waiter or waitress; platters with the next course are placed, plates are served as before, and so until dessert is reached. The last is the placing of finger bowls, each in its small plate, with doily beneath, directly in front of each guest. Where less formality is observed help is often dispensed when fruit and coffee are on the table, with the finger bowls already in place, and as the genial conversation of congenial people may go on until time to adjourn to piazza or lawn.

The Russian Service.

The Russian table service is different. There is nothing to be seen on the table when the guests seat themselves but relishes, nuts and olives, bonbons, etc. Food is served either from the pantry or from a side table, where the carving is done. Sometimes only a meat and one vegetable are on the plate served thus, the waitress handing other foods in their respective dishes.

Again, the guests may find empty plates set before them. Then everything is passed in rotation. Where a waitress has been properly trained she will always serve from the left hand, lifting the plate that has been used with the right, while she sets another in its place with her left, so the table is never without plates until it is to be cleared of crumbs and made ready for dessert.

A Butler's Assistant.

A rule in serving in English style that needs attention is to be careful not to overcrowd dishes. A "butler's assistant" may be used where the hostess has not enough help. It is a small piece of furniture that stands at the left of the hostess bearing many little articles that are likely to be needed, such as extra knives and forks, spoons, saucers, cream pitcher, etc.

The handsome pitcher and glasses to match for iced tea, with long handled spoons, may be placed upon this useful table as well as the after dinner coffee service, with bowl for hot water, cream jug and sugar dish, spoons and everything but the hot water and coffee pot.

Monogrammed China.

The hostess who entertains largely cannot do better than fill her china cupboard with handsome monogrammed sets. In no other way is one's individuality so marked, and, while not any more expensive, there is an air of exclusiveness about such china that goes far toward making a success of any formal affair where a table is to be filled with distinguished guests.

Perhaps of all offered, the gold and white china, with gold monogram, is the most to be desired. There is an air of refinement about such a set that no tinted ware, however delicate or expensive, carries. This refers, of course, only to the tableware. For candlesticks, pitchers and the many small pieces for decorating as well as for their usefulness Limoges, Dresden, Sevres and all the charming makes will always be in demand.

Drilling the Waitress.

One, if not the first, rule to be learned by the entertaining hostess is that it is better to spend a few hours in drilling a waitress into the routine of proper serving than to pass the hour or more at luncheon or dinner directing with unconcealed nods and whispers what to do next and how.

A hostess whose entertaining left nothing to be desired said she took the trouble when engaging a new waitress to have a table set and the process of serving courses gone through exactly as if guests were present. Thus the girl became entirely at ease, and everything went perfectly on such occasions.

Removing Crumbs.

The once much used crumb tray and brush have been discarded for the better way of taking off crumbs by means of a soft folded napkin into a small tray or plate where the table is bare. When covered with a tablecloth a silver crumb knife is better. This latter mode is much neater than the old way of brushing. In no case now is a brush used.

For the Children

Prince Henry of England, Third Son of King George V., Has Just Completed His First Term as a Student at Eton College.

Prince Henry of England, third son of King George V., has just completed his first term as a student at Eton college. He is now fourteen years old and a handsome lad he is. When he went to Eton last fall he received no favors, although his royal parents did their best to have an exception made in his case. Their desires, however, did not generally [illegible] was treated as any of the rest of dukes, marquises, lords and commoners. He had to make his own [illegible] and even black boots for the [illegible] scholars, as is the time-immemorial custom at Eton. It is to the young prince's credit that he performed his duties cheerfully and won the friendship of his comrades. He is known simply as "Henry" to his fellow-students, while with the general run of students the latter in the lower school he was addressed as "Bunny." This shows that there is very little room for snobbery in Eton college.

Intelligent Savages.

It is a common matter for people to speak of savages as though they had no brains. A scientist lecturing recently in London was one of a party in Torres strait, and he stated that the head measurement of the natives was just about the same as that of the average junior college man in civilized countries.

In the interior of Borneo the natives this same savage tribe which live in houses 100 feet long, raised on twenty foot poles, with chambers for each family and a long corridor where the community life was carried on.

These dwellings proved beyond question that the natives have a good sense of the value of air and sunshine, now and their family social relations that they had a highly developed sense of brotherhood.

Riddles.

Why would a woman buy her husband if she changed her mind? Because she would be a bu then divorced.

My first is a point, my second a span. In my whole often shine the greatness of man. Dotage.

Why can you never buy a new dictionary? Because it must always be a second hand one.

What word is that to which if you add a syllable it will be shorter? Short (short-er).

Why is it better to be burned than to have your head cut off? Because a hot steak is better than a cold chop.

Curious Facts About Diamonds.

A file cannot scratch a real diamond, but will quickly spoil an imitation. A sapphire is the next hardest stone to a diamond and is a better test than a file.

Thrust a diamond stone into a bowl of water and the stone will glitter through the liquid, but an imitation stone loses all its brilliancy under water.

Place one drop of water upon the face of a diamond and touch it with the point of a pencil. The drop will keep its globular form and the stone remain dry. If the brilliant is an imitation the water at once spreads out.

A Wise Arab.

Joseph Abou, an Arabian doctor of great fame in scientific matters, upon being asked to solve a difficult problem candidly confessed that he had no knowledge whatever of the subject.

"How is this?" said the man who had put the problem to him. "Does not the caliph pay you for your knowledge?"

"Certainly," answered the doctor. "He pays me for my knowledge, for all his treasures, wonderful as they are, would not be enough to pay me for my ignorance."

The Swastika.

It is interesting to know the meaning of the sign of the swastika so often made into pins and badges. It runs thus: "By this sign may all blessings attend thy footsteps. May the light winds from the four corners of the earth blow gently upon thee. May they cool thy brow and bear away the fatigue. May thy life be long and happy and may perfect peace and rest be thine."