

# Woman's World

Mrs. Bertha von Halbach, the Woman Behind the Gun.



MRS. BERTHA KRUPP VON BOHLLEN UND HALBACH.

A woman is, after all, dictator to the armed powers of Europe. She is Mrs. Bertha Krupp von Bohlen and Halbach, heiress of the great gunmaker, Friedrich Krupp, who left the bulk of his fortune and his great armament manufacturing plant at Essen, Germany, to his eldest daughter, Bertha. She owns the steel and gun works, with the shipyards at Kiel and the famous gun and armor works at Magdeburg.

In 1900, when she was nineteen years old, she married Gustav von Bohlen and Halbach, who was sixteen years her senior and had a successful career as a diplomat. They have two sons and a daughter. There is American blood in the veins of Von Bohlen and Halbach, although he is a subject of the Kaiser. His father fought on the northern side in the civil war.

Mrs. von Bohlen and Halbach holds the fate of nations in her hand, for if the Krupp works refused to supply any country with guns that country would be in a bad way as a military power. The entire artillery of Russia and Japan, France, Germany and Italy was manufactured at the Krupp works, and during the South African war, when the artillery made in English arsenals proved worthless, England had to apply to the Krupp works to supply the urgently needed weapons.

Practically every gun on every European warship was constructed in the Krupp works at Essen.

She not only is the richest woman in Germany, but she is perhaps the most powerful woman in the whole world. By her whim or will nations may be made or destroyed. If she chose to do so she could shut down the vast gun works and refuse to supply the munitions of war to some nation that must have them or cease to exist.

Her father had no son and educated his daughter, Bertha, to take his place. She has been trained in every detail of the business and takes personal charge of it.

It is said to be the war aspect of her work that interests her most. The manufacture of locomotives, steel girders and other products of her factories is all humdrum to her. The earliest toys of her childhood were absolutely perfect working models of every battleship and gun constructed at the factory.

She has made a conscientious study of every detail of battleship construction, the secrets of rapid firing guns and the composition of shrapnel, dynamite bombs and other death dealing ammunition.

**For Ivy Poison.**  
This time of the year children or grownups going through woods are liable to get into poison ivy. Some children pull it up without knowing what it is. So here is a remedy that will often make it disappear after the first application:  
Dissolve one ounce of sugar of lead in two ounces of sweet spirits of niter. Add one pint of water that has been boiled, but must be added after cooling. Use only externally. Don't leave where children can handle it. This is to be rubbed on affected parts.

### SOME THEATER BORES.

Haven't you been annoyed at the theater—

By the enthusiastic friend who nudged you when there was an especially funny or telling point in the play?

By some one who insisted on telling the plot to a companion while you were listening to the actors on the stage?

By the man or woman in front who dozed about so you could scarcely get a glimpse of the stage?

By the criticisms or explanations of some one who had seen the play before?

By persons who came bustling in late, making you miss the opening of the play?

By the stranger who borrowed your opera glass or insisted on standing you his or hers against your will?

## Good Form

### Dinner Calls.

Those who have been invited to a dinner party, whether an acceptance or regret was sent, should call on the hostess within a couple of weeks. Eight o'clock in the evening is considered the proper time. The lady and her escort send in a card apiece for each lady in the house, while the man adds one of his own for each man in the family.

On entering the lady does not remove her hat, but the man leaves his hat, topcoat and cane in the hall. The conversation should be impersonal, to talk of people is not in good taste. Subjects of general interest should be discussed, and no reference should be made by the callers as to this being a "dinner call," rather leaving it to be implied that the hostess has made herself so charming and gracious that her personality prompts the courtesy.

Those who call in such formal fashion have an opportunity to make themselves either very agreeable or the reverse, and as agreeable people are always in request it will be the very best form and the "proper thing" to keep the conversation to a point that when it is time to leave those receiving will be quite truthful in expressing the wish, "I hope you will soon come again," a thing that is often said without being meant.

In the course of the call it is a pleasant way to say something nice about having enjoyed the delightful dinner so recently. A caller may say: "We were so delighted to meet Miss B. at your dinner lately. It gave the opportunity to renew an old time acquaintance," or something of the sort, so giving the hostess to understand that her hospitality was thoroughly appreciated.

### Business Manners.

To the business woman the men in the office are men, of course, but with a difference—just the difference that the fact that she is working with them must make.

She will not be the less polite or the less pleasant, but she will be a little more reserved. In the sanctuaries of her own home she may rightly unbend, but in the arena of business she must keep her armor of dignity and discretion. At home she may choose her men associates. In business she cannot, and her colleagues as well as her employers are the gift of necessity, not of free will.

She should remember that in an office her sex is, as it were, on trial, and by her behavior it stands or falls in the eyes of others.

Even the pretty license allowed her in the social world because of her sex is not for her here. It would be as much out of place as a ball dress in a kitchen. Yet the ordinary courtesy that every man should pay to a girl she should expect, though if it is denied her she must not always insist upon it beyond the barest limits of decent behavior.

In short, she must learn never to intrude her sex upon others and never to forget it herself, and at first this is not easy.

But in time she will find it quite natural to assume her little business manner.

### Tango Prices.

Tea and coffee sets and services for hot drinks compose some of the more elaborate prizes for dancers. The odd looking little leather cases known as tango party boxes from another type of corset prizes. Outside they are of alligator, moose or snake in various dark hues, and they are lined with pale pinked satin or soft kid. They are latched in silver or gold, with keys, lock and clasps to match the exterior fittings of change purse, powder box, cologne bottle and mirror.

These party boxes and other vanity cases and purses when used for dance prizes for women are peddled with cigarette and match cases and silver mounted or gold knobbed sticks for the men, and when bracelet watches are given a man's watch and fob complete the reward for the winning couple.

### Borrowed Books.

To have a book that one has lent returned in a tumbled and soiled condition makes you "see red," more especially if you afterward find that it has been handed round among the friends of the borrower. It's such a check to lend a book belonging to another person!

It is bad form to treat a book badly, no matter whether it is yours or not. Even with a library book don't turn down pages. It is so easy to mark one's place in some other way.

### Serving Tea to Men.

Afternoon tea is often very much enjoyed by men, and the arrival of half a dozen or more masculines gives pleasure to the ladies assembled. Men usually like tea very hot and rather strong. Many prefer sugar and cream to lemon, and these should be provided. Salted nuts, bonbons, mints and olives with the sandwiches may well make refreshments the better enjoyed.

### Loose Tea Cosets.

These are attractive tea cosets made of felt lace, mounted over silk and padded heavily under the silk. Pink is the color usually of the silk, but any desired color can be used to match the other fittings of the tea table.

## FLOUNCES FOR FALL.

Fashion Now Favors Them For Semidress Costumes.



PRETTY AFTERNOON GOWN.

The vogue of flounces is prettily illustrated in the gown pictured here which is a charming creation of voile with the skirt covered by three deep flounces, some embroidered and bordered by bands of black velvet. It is a suitable gown for mademoiselle and may be duplicated in any one of a half-dozen materials.

## THE LONG WAISTED BODICE.

All Fashion Leaders Seem to Have Accepted It.

The most startling fashion innovation is the quick and emphatic lengthening of the line from the neck to the hips. Very few designers hold to the short line now, and even those who would not relinquish it under the onslaught made by the Russian and Persian fashions are giving in to this new arrangement.

The threatened close fitting of the figure has not materialized. These long waisted bodices drape in a straight line from the neck to the tunic or sash and make the figure look exceedingly young by this adjustment. It evidently was the only way to get around the large waist measurements of the woman of the hour.

The sash placed as it is today, at the end of this straight bodice or pinafore, contributes to this youthful appearance, but woe to the woman who adopts it when her figure cannot afford it. She should be guided into the safer method of a blinding material or a silk cord.

It is probable this dominating style will alter the waist line of all garments. Some arrangement will be made on evening gowns to lengthen the line without taking up the pinafore, which is hardly a suitable style for a dinner party. If a woman owns an evening gown that she wishes to rearrange in the new fashion the simplest method by which to obtain the desired result is to add a deep giraffe of silk or satin.

As brocade is again coming into fashion, she could employ this. It must be carefully placed, not with precision, and more material put below than above the waist. No trimming is necessary—just the plain silk artistically wrapped about the figure.

## FALL GLOVE FANCIES.

White and Black Will Be the Chief Colors Exploited.

It is stated that the dress fabrics for fall and winter wear will be very largely of the darker tones, and these dark shades will not encourage the matching of the glove with the color of the suit or dress, says the Dry Goods Economist. Therefore a large business will be done in white and black, especially in the former.

A very large business is confidently expected in suede-like gloves, chiefly in white, although the natural channels of color, black and a few staple colors will not be overlooked. A good proportion of this class of handwear will have the three row embroidered backs.

## THE POPULAR GIRL.

The popular girl is not aggressive and does not wish to contradict and argue. She does not cause pain by a foolish or unguarded use of her tongue.

If you invite her anywhere she always pays you the compliment of looking her best and being at her best.

She makes the world a pleasant place for other people to dwell in by being pleasant herself.

She does not want to take the front of the stage. Though if she has to do so she manages to take it prettily and without giving offense.

She has equally nice manners for all and a touch of deference for age and experience.

She is never bored; not because she does not meet with gray days, but because she has sunshine in her heart.

## OSTRICH IS POPULAR.

Many Uses Have Been Found For It This Season.



BLUE OSTRICH BOA.

Ostrich is to be one of the fashionable trimmings for hats. Likewise it will be used in the fall for many other decorative purposes. One of these ways is suggested by the illustration which shows a dainty little boa of blue ostrich with blue ribbon shaped ornaments and streamers at the ends. This little boa is secured by concealed snap fasteners.

## CONVENIENT DARNING OUTFITS.

Three Tiered Bag and Well Fitted Basket For the Mender or Fancy Worker.

It is not too early to begin planning for Christmas. The two useful little articles illustrated here would make splendid gifts for the thrifty housewife who has mending to do or for the maid or matron who loves fancy work. The bag shown above is fashioned of squares of cretonne. Two of the squares are lined with plain material and stitched together at the edges.

Three of these sections are then fastened together by cutting out the centers, fastening them there and attaching a ribbon covered embroidery hoop to the top opening. Little pockets may be attached to the compartments inside the bag for the accompaniment of sewing or fancy work materials.



CRETONNE BAG AND BASKET.

Introduction of sewing or fancy work materials. There is of course a ribbon hanger attached to the bag, by means of which it may be conveniently carried about.

The little basket shown is an import of darning basket, which is lined with softened cretonne and provided with all the implements required for darning successfully. These include a darning egg and emery pincushion, reels of darning silk and cotton and wool and a pocket for needles. The basket might be duplicated in raffa or by any one who has skill in basket making, or it may be purchased ready made and, after being lined with cretonne, fitted up with the regulated articles.

### Restoring Colors in Carpets.

If a carpet is almost all wool the color may be brightened or wholly restored if washed with a pall of water containing three gills of ox gall. If necessary to use fresh ox gall procure it at the butcher's, cut it into small pieces, cover with warm water and allow it to soak for several hours. Dilute the liquid and wipe the carpet off with it. It makes a lather and should be rinsed off with clear water.

### Neutralizing a Shock.

If you feel that you are going to have a loud sound it is well to open the mouth, as the shock will then be neutralized. Noises in the ears are most annoying and sometimes resist all treatment. They are often associated with deafness and should therefore receive due attention.

### When Preparing Eggs For Cooking.

Often when separating the white from the yolk of an egg the yolk becomes broken and falls into the white. Dip a cloth in warm water, wring it dry and touch the yolk with a corner of it, when the latter will adhere to the cloth and may easily be removed.

## Culinary Notes

### When Preserving Fruit.

The secret of preserving fruit is simply the killing of ferment germs and bacteria by intense heat and the exclusion of air.

Fill jars heirful—this excludes air—then see that the lids are screwed down just as tight as possible. After screwing the lids on tight place the jars upside down until cool. Any leak caused by cracked cup or faulty sealing rings will be instantly discernible.

Be sure your jars are well sterilized—that is, heated through and through by placing in hot water and let come to a boil. This sterilizes and also toughens the jars, so they are not so apt to break when filling with hot fruit.

Don't take any chance of losing your fruit by using sealing rings from the previous year. Rubber is very susceptible to climatic conditions and rots very easily. Provide yourself with new rings each year.

If jelly does not "set" well a few days in the rays of the hot sun will improve it.

To seal jellies pour melted paraffin over the jelly in each glass. Fruit jars may be sealed in practically the same way. After filling jars with fruit screw lid on as tight as possible, turn upside down till cool, then dip tops in melted paraffin, using care that the caps and rubber sealing rings are completely covered.

Fruit may be kept several years in this way.

### German Potato Salad.

The Germans excel in the art of preparing potato salad in a variety of combinations. Their first consideration is the potato, which must be just right. They use a hard little potato, which boils tender, but does not crumble. These potatoes may often be bought in delicatessen shops in your city and are usually called German salad potatoes or Hamburg potatoes. Blend them with onions, green peppers, beets, string beans, radishes, okra, carrots, cucumber, tomato, parsley, dress and lettuce for a vegetable salad.

With salt or smoked fish, shrimps, salmon, sardines, oysters or scallops you may have a different potato salad every day, so well do they combine with other good things to eat. All cooked meats, fresh or salt, make most excellent salads combined with potato. Poultry and fresh fish, except those mentioned, are an exception.

Potato salad is the one exception to the rule of serving salads as cold as possible. They are very good served hot and oftentimes should be served in this way, particularly for luncheon or supper with cold meats, or if combined with meat, as a warm supper dish. Potato salad should never accompany a regular dinner of roast and vegetables, as it is too hearty a dish in itself.

### Dried Fruit.

Unquestionably sun dried fruits and vegetables are better than most preserved foods. Yet the many difficulties in drying them out of doors in this climate prevent most people from considering it. But nothing is easier if you own a hotbed, such as where you start vegetables or flowers. Lay a floor on top of the earth; spread a clean cloth over the boards and put the fruit or corn, peas or beans on this. After placing the articles to be dried in the frame put the covering sash back on it, taking care to raise both ends about two inches to give free circulation of air over the fruit, for the air carries off the moisture and prevents the fruit burning. Insects cannot stand the heat in this frame, and rain cannot reach the fruit, although it is advisable to put the sash tight on the frame in case of storm.

### Cooking Fresh Vegetables.

Some cooks use a little vinegar with green beans, spinach or cabbage to soften the cellulose. A small onion sliced and cooked with peas is the method employed by another cook. But it is very necessary that the water be soft, and therefore in case you must use hard water a very tiny bit of soda may be added in the water. When peas are cooked in the soda water, after fifteen or twenty minutes, pour off this water and finish with fresh boiling water. A few green mint leaves added at this time will increase the palatableness of the peas.

### Melting Cabbage Digestible.

Cabbage that is crisped in cold water before it is cooked or served raw will agree with almost every one. If you do not commit the error of over-cooking it. Overcooked, water-soaked cabbage is an unpardonable sin against the powers of digestion. If you find that the peas, green beans, cabbage, etc., have grown beyond their tender youth you may resort to the use of a little baking soda added to the water in which they are boiled. But use soda very judiciously. The slightest excess will injure their flavor.

### Useful Kitchen Set.

Something just imported and useful for kitchen work is a set of imported wooden utensils. It consists of a bread board, two scoops, two smaller scoops, a meat pounder—useful also as a potato masher—two whisks, useful in baking, and a butter former. These, carved of smooth white wood and bound carefully on the bread board, are only \$1 a set.

## For the Children

Prince of Piedmont, Heir to Italian Throne.



Photo by American Press Association.

Prince Humbert, heir to the Italian throne, better known by his official title as Prince of Piedmont, was born ten years ago. In the early summer he embarked on the man-of-war Puglia with a naval tutor for a cruise in the Mediterranean. Heretofore the young prince has spent his summers with his mother and three sisters, but he wants to be a sailor and therefore went to sea. Doubtless his sail was of short duration, as conditions in the Mediterranean are anything but peaceful. The naval training of the Italian crown prince is a departure from established custom of the house of Savoy, for since the time of its founder, Umberto I. in 1852, all heirs of the house have been brought up as soldiers.

### Word Guessing.

"Haven't you something new for us, Aunt Ruth?" asked Bertha.

"I'm afraid I am thought out," Aunt Ruth said, laughing. "Though I believe something did pop into my head the other night."

"It isn't much of a game," she said presently, "but it may help out some of these rainy hours."

"The four drew their chairs nearer, alert to hear what Aunt Ruth had to tell."

"We will begin with the first five letters of the alphabet. Alice, Bertha, and Carl may as well use their initials, and Norton and I will take D and E. Alice, you may give us the definition of a word whose first or last letter is A. Then we will try to guess it."

"Well," said Alice, "my letter ends something I like in puddings and cakes."

"Sugar!" shouted Norton, and then joined in the laugh at his blunder.

"Vanilla," guessed Carl, which was right.

"Mine begins something we cannot live without," said Bertha.

"Bread?" ventured Alice.

"No. Besides, we can live without that."

"Breakfast?" asked Norton.

"No, indeed. Plenty of people don't eat breakfast."

"Breath," guessed Aunt Ruth, and then it was her turn.

"It ends a precious stone," said Aunt Ruth.

"Sapphire," cried Norton.

"Right. Now give us a D word."

"Something I like to eat," said Norton.

"Dates," guessed Carl.

"Dumplings?" asked Aunt Ruth.

"No," laughed Norton.

"What can it be?" wondered Alice.

The tinkle of a bell in the hallway told them it was dinner time.

"Let's go out and get it!" shouted Norton.

"Oh, dinner!" they cried. "Why didn't we think of that before!"—Youth's Companion.

### Legend of the Phoenix.

The phoenix of legendary lore was a delightfully interesting bird not only because of its beauty, having a purple body and a gold collar with a glorious tail of blue and pink feathers and a splendid crest, but because it had to die every 600 years by being burned to ashes. A small worm would be found in these ashes, which became a bird on the second day and a phoenix on the third, warranted to last 600 years. And because of this pretty legend the phoenix rising from its ashes is sometimes represented in churches as an emblem of immortality.

### Providing For Old Horses.

A certain Herr Franz Bionay, who died not long ago, was a great lover of animals. He dwelt at Miskolez, Hungary, and in his will bequeathed \$64,000 to the city for the founding of a home for old horses.

More than a hundred horses, donkeys, cats, dogs and birds had their homes in outhouses and stables on his property during his lifetime. With the exception of his manservant, it is said that Herr Bionay had not seen another human being for twelve years before his death.

### Rimed Enigma.

Once in ages long ago  
I was part of wrong and woe,  
Was a burden hard to bear  
And a sign of shame to wear.  
Now I stand for glory, fame,  
Before me burns the sacred flame.  
Dying men may bless my sign,  
And for me they all resign.  
Answer.—The cross.