

Woman's World

Miss Matzenauer's Baby May Some Day Be a Great Singer.



Photo by American Press Association.

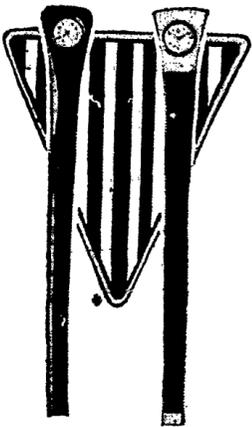
MISS MARGARETE MATZENAUER AND BABY

If heredity counts for anything the baby pictured here may one day be a very great musician. Its parents are two world famous singers. Baby's name is Adrienne Matzenauer-Fontana, and she is the daughter of Mme. Margarete Matzenauer, the celebrated contralto, and of Signor Edouard Fontana-Fontana, the Italian tenor. Little Miss Adrienne was born in Boston and has traveled much with her parents, who fill many concert engagements besides singing in grand opera. This year she has settled down to a comparatively quiet life, for her parents are appearing at the Metropolitan Opera in New York for the season. Mme. Matzenauer is a Viennese by birth, though most of her life was spent in Germany. She has very sensible ideas of how a baby should be reared and is much prouder of her little girl than of all the applause with which great audiences reward her arias. Papa Fontana is inclined to spoil baby, and their friends, who include all the famous musicians of the Metropolitan, are enthusiastically devoted to the little tot, who, although not a year old, seems to have a singular appreciation of music. There is no doubt that no other baby in the world is put to sleep to such beautiful lullabies as soothe the little Matzenauer-Fontana baby to rest.

FANCY UMBRELLA TOPS.

Novelties to Suit All Purse That Make Ideal Christmas Gifts.

A sensible gift for a friend is an umbrella. It is an article that never comes amiss since one's stock needs to be so often replenished. While it is to be feared, with most of us, the possession of a really handsome umbrella is a joy too brief, the careful soul who



WATCH UMBRELLA TOPS.

never loses one may have a good frame recovered or the elegant handle removed and placed in a newer umbrella.

Separate handles for umbrellas are sold in the shops. They come in all styles and at prices to suit all purses.

Illustrated here are novelty umbrella tops of carved and plain wood and artificial ivory. Tiny watches are inset neatly in the top.

Colored Handkerchiefs.

Colored handkerchiefs are being used. They are made in fine linen to match the costume, if the color is light. To go with dark gowns the handkerchiefs must be vivid, such as red, orange, green or purple. They are made of an exquisite quality of linen and hand hemstitched, the hems being about a quarter of an inch wide. The monogram is embossed in a darker shade than the handkerchief.

Saving on Rompers.

A man's shirt that has worn through at the collar may be made the foundation for rompers. There is a saving of time as well as material, for the pattern may be so laid on that the buttons down the front of the shirt come at the back of the romper. This leaves only the buttonholes in the seat to be made. The little sleeves come out of the big ones.

Good Form

Christmas Parties For Children.
For two folk' Christmas parties early hours are considered best. From 3 to 6 o'clock is the favorite time. The invitations are generally written by the mother, as hostess, but the children's party paper may be used if preferred.

For children from six to ten years old the games chosen must be selected with an eye to keeping all amused at the same time.

In many instances there is a Punch and Judy show, a magician or an expert with a stereopticon machine.

Sometimes a professional woman pianist leads the games. Where this is not done, then the mother has to be the leading spirit.

The salmagundi idea solves the difficulty of keeping all amused at the same time. At each table, at which four children play, is a different game. There are a first and a second prize table, and the winners advance after each game.

Old maid, jackstraws, table baseball, Uncle Sam's mail, mixed pickles, puzzle building, electric questioner and any of the new games that will be found in variety in the toy shops may be used.

Then, after a game of blind man's buff, magical music or throw the handkerchief, they will be glad to sit down for their refreshments, which should be ready at 4:45 o'clock, so that they may have a little fun afterward with their moticos and prizes before it is time to start for home.

Acknowledging Christmas Gifts.
Courtesy demands that Christmas gifts should always be promptly acknowledged. There is, however, a growing tendency, particularly on the part of the young people, to put off acknowledgments, both of holiday gifts and of invitations, until the limits of good breeding are exhausted, and it is largely the tolerance of the parents which allows such a state of things to exist.

Mothers hate to nag, especially in vacation time; but, since the notes must be written sooner or later, they might just as well be composed at once, and the day after Christmas is an excellent time for the purpose.

The host of friends and relatives who have endeavored to add to the children's pleasures at Christmas, even though they may not have made a happy selection, would feel much more as though their gifts were appreciated if a prompt acknowledgment were received. The point is lost if a tardy note of thanks is received somewhere after the first week in January.

Mothers are blamed by outsiders for many things for which they are not really at fault, but beyond a doubt the habit of prompt replies to correspondence of any sort should be inculcated in early childhood or it will never become a habit, and unless it becomes second nature the fault is never corrected. The mother must make herself responsible for prompt replies until the children reply without her prompting.

Convenient Correspondence Cards.
In the acknowledgment of Christmas gifts, the writing or acceptance of holiday invitations, the correspondence card is a great convenience.

Although the ordinary correspondence card has fallen into disfavor, there are some which illuminate the present tangle. The border, which runs across one side only, is made up of tiny black silhouette figures in various poses of the dance. A fine line in the new brilliant tango shade runs just beneath the border.

Another attractive style for those who prefer the card to the note paper was seen the other day in an exclusive shop. About one inch of the card was folded back to form a flap and the monogram was designed in the center of the flap.

Amusing After Dinner Trick.
An amusing trick to perform by the amateur magician for after dinner amusement on Christmas is the following:

Take a dinner plate and fill with water to the depth of an eighth of an inch, perhaps a little more. Then put a small bit of candle in the center, light and over it place a tall glass tumbler, such as lemonade or iced tea is served in. Just as the inverted tumbler touches the plate the water will rise within the glass. The taller this covering the more effective the trick.

CRANBERRY TARTS.

We are all more or less familiar with cranberry tart at Christmas time. Sometimes the tart shells are filled with plain sauce, while pie crust is litted across the top. A cupful of seeded and chopped raisins may be added by way of variation. Whole berries cooked in sirup may be used with a meringue top. If the uncooked berries are used they should be mashed, and well sweetened before being placed in the crust. It requires from forty-five minutes to an hour to thoroughly make the tarts in this case.

BROCADE EVENING GOWN.

Illustration suitable for Holiday Reception at Dinner.



BROCADE EVENING GOWN.

If you are planning a costume for the Christmas week dance the gown illustrated here has many style points to recommend it. The dress is of silver brocade, with the bodice cut on very straight lines. From beneath the bodice falls a double tiered skirt of ecru lace. At the back and sides the brocade is draped up under a large flat bow of the same material.

UPHOLSTERING FURNITURE.

With Bright Colored Chints a Dainty Set Can Be Successfully Done Over.

A young matron recently did over her living room at the minimum of expense and the maximum of beauty. She did practically all the upholstery herself.

The walls were left the same—a pale green—but the furniture, which was in velvet of a deeper shade, was covered with chints in a big rose design. The colors soft and contrasting beautifully with the pale walls.

The chints was purchased at 25 cents a yard.

She first fitted each chair with a paper pattern, cutting and fitting the cover in this way before cutting the chints. The result was that her covers were almost perfect in fit, piped with a green braid and finished in an entirely professional manner.

Not content with this she decided to add another new touch to the room by making window hangings of chints. These were straight pieces of the goods edged with a pretty ball fringe she had purchased for a few cents a yard. The thin under curtains were of white scrim edged with a heavy imitation cloudy lace.

Homemade cushions of imitation fillet lace, made over pink covers, added to the general scheme of dainty comfort, and several pretty lamp shades, made with her own hands, added just the soft light the room needed. When the whole was finished the amateur upholsterer surveyed her work with pride, and she was quite justified in doing so.

CHRISTMAS HINTS.

Your packages are intensely exciting if each gift before being tied on the tree is wrapped in successive papers, with successive addresses, so that no one knows if the present will stay with him or whether he must hand it on to another.

Christmas bags offer a pleasant diversion. They are made of tissue paper, 18 by 9 inches, and filled with bonbons. Suspend each by a thread in the doorway, blindfold each child and let him try to knock one with a cane. If successful at the second or third effort "to the winner belongs the prize."

If the foliage of a Christmas tree is brushed here and there with mudlage and then sprinkled with common salt, a very pleasing result is obtained. A pretty drape for the tree is made by cutting long strips, about four inches wide, of tissue paper, then cutting it closely, partly but not entirely across the widths, making fringes. If the strips be dampened and held over a hot stove the fringed edges will curl and look quite ornamental.

A green ball to suspend over the Christmas dinner table is made by fastening two keg hoops together, one within the other, turning each way, like an open globe. Twelve pine around each hoop and put in sprigs of holly here and there.

WINTER TUB FROCK.

Worn Over Warm Clothing This Day Proved For Its Utility.



FLAID GINGHAM DRESS.

Possibly you may have noticed that all the little girls of your acquaintance are wearing frocks. They are favored for school frocks and are usually of some washable fabric. Tub frocks are popular frocks for winter, and worn over warm clothing they are quite practical.

Pictured here is a plaid gingham dress, which is practical for school wear with an outer coat. Smart in the yoke, it has rounded shoulders, white collar and cuffs, with low belt for the shapeless girl of the lanky age.

HOUSEHOLD FERNS.

How to Pot and Care For These Popular Plants.

The idea that ferns must have no sun is wrong. Ferns may live in the shade. There are some sorts, of course, that are scorched by the sun. But most ferns that are cultivated in the house like much light and some sunlight.

Window boxes should be sprinkled liberally with water twice a day. If it is dry and dusty the leaves should be well shaken before sprinkling. If possible get the earth with which to fill your boxes from an old hotbed—rich loam and rotted manure about half and half.

Failing that, take any which is handy and enrich it with antiseptic and bone-meal, mixed well through. A heaping teaspoonful of the bone-meal or a tablespoonful of manure is enough for a six inch pot of earth.

Liquid fertilizer, likewise, must be kept off the roots, stems and leaves. Make a hole at one side or a trench just inside the pot rim, pour in the fertilizer and let it sink, then put back the earth and water the pot well.

Black Neck Ribbons.

Black moire ribbon one-half inch wide is used for kornettes in place of the usual grosgrain. In fact, moire ribbon is used exclusively, and every one is wearing it around the neck, hanging to about the waist line, a pendant of some sort hanging from it. Gold or jeweled slides are frequently used, and they naturally correspond with the pendant.

GIFTS TO INVALIDS.

A word of warning in regard to holiday gifts for sick friends. Let them be selected with care lest you make more work for the nurses who have other duties each day that must be done. Too many flowers, for instance, make extra work, as they must be freshened in the morning and put out at night; even the most patient relative often lets the invalid see that the work is a burden. Better one fine rose in one of the new single stem vases which enables one to study and enjoy it by itself.

Find out before you take or send fruit whether it can be enjoyed by the sufferer. Often she must by the doctor's orders merely feast her eyes on the lovely peaches or grapes, and often the wine jelly you have made with such care has to be handed over to others, because she has been told that alcohol will not be good for her.

Use paper plates, napkins, etc., whenever possible in sending food, for your nervous invalid worries until plates, cups or napkins and all accessories are returned in good order, and this requires thought and care for the patient helpers.

If you send books select those of a light or humorous character. Avoid those which are dull, pessimistic and end unhappily. A heavy, roughly bound book is inconvenient for an invalid to handle.

Cookery Points

CHRISTMAS DINNER.
Dinner Time. 12:30 P.M.
Course. 1:30 P.M.
Second Course. 2:30 P.M.
Third Course. 3:30 P.M.
Fourth Course. 4:30 P.M.
Fruit. 5:30 P.M.
Ice Cream. 6:30 P.M.
Fruit. 7:30 P.M.
Dessert. 8:30 P.M.

The Christmas Feast.

To prepare the turkey for roasting remove the pin feathers and strip off the hair over its alcohol. Wash the turkey thoroughly with warm water. Cut off the neck close to the body, leaving the skin to fold over the opening.

Then bend the leg back and carefully cut the skin on the joint, but enough to expose the meat without breaking them and draw them out to a rack. Then break off the leg at the joint, the bones hanging to it. Cut the oil neck away. Now it is ready to be stuffed.

Put the stuffing that is to be used, a little in the neck, the rest in the body, and sew up the opening. Draw the skin of the neck smoothly down and under the back, pressing the wings close to the body and fold the pinfeathers under the back, loading down the ends of the neck.

Press the legs close to the body and slip them under the skin as much as possible. Press the trailing feathers, rounded with white crum, under the wing by the middle joint, and draw through the skin of the neck and back and cut again at the middle joint of the other wing. Return the neck through the head of the leg at the second joint, through the body and out at the same point at the other side.

Draw the cord tight and tie it with the end at the wing joint. Thread the needle again and run it through the legs and body at the thigh bone and back at the ends at the drumsticks. Draw the drumsticks loose, slip them together, covering the opening made by drawing the foil, and when roasting cut on opposite side and draw out.

Jellied Peaches.

For making these drink the juice from a jar of peaches and cut the fruit into small pieces. Measure the juice, and if there is not enough to make one pint add enough water to make the desired quantity. Heat the juice to the boiling point and stir in one tablespoonful of granulated gelatin softened in one-half cupful of water. Stir until dissolved and add one ounce of lemon juice, let stand in a cool place until it begins to thicken, then add the peaches, turn into a mold and let harden. Serve with whipped cream.

Fresh Fruit Cakes.

Two two eggs with the whites and yolks beaten separately, one-cupful sugar, one-half cupful boiling milk, a little salt, one-cupful pastry flour, one and one-quarter teaspoonful baking powder. Flavor with orange. Bake one-half hour. When cold split and fill with the following mixture: Beat the white of one egg, grated rind and juice of one-half orange, one-cupful sugar to spread and set in the frosting. One-half white and one-half yolk of one egg. A little orange juice and confectioner's sugar to spread.

Corn Salad With Mayonnaise.

Like a salad bowl with small white leaves of a head of lettuce and bean the kernels of stewed corn in cream. Pour the mayonnaise over the whole, being sure to have plenty of it. The toothsome corn as a salad ingredient is just becoming known. It is much better eaten alone with a mayonnaise than mixed with other vegetables.

Purée of Sweet Potatoes.

Peel and boil sweet potatoes about one hour. Or if convenient bake them, as this increases their sweetness. Wash through a coarse sieve and a large tablespoonful butter and enough hot milk to make soft and yet retain shape when heaped in a mound. Season. Serve on platter, make depression in center and fill with rich tomato sauce.

Keeping Chicken Fresh.

A chicken not to be used for a day or two may be preserved without loss if wrapped in cloth. Chilled it will do nicely. So often when left in the ice chest unwrapped or wrapped in paper the skin becomes sticky and one is really fearful of using it.

HOW TO ROAST A TURKEY.

To roast a turkey properly, says an authority, singe draw and trim the bird for roasting; peel fifty or sixty chestnuts, blanch them in boiling water, and then boil them until soft and chop fine. Skewer two marrow bones and mix marrow and chestnuts together. Stuff turkey and roast it in a hot oven, basting it constantly with butter. When cooked place the bird on a hot dish and pour a little chestnut sauce over it.

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