

Woman's World

Miss Alice L. Riddle, Girl Artist, Wins Prize For Mural Design.



Photo by Elias Goldensky.

MISS ALICE L. RIDDLE

Recently the fellowship of the Philadelphia Academy of Fine Arts offered a prize for the best design for a mural decoration for the West Philadelphia high school. The prize was a considerable one, and many artists of note competed for it. Three judges of the highest standing in the art world were selected to pass upon the designs. Imagine the surprise of the public when it was announced that the prize had been carried off by an unknown artist—a pretty girl of twenty-two. Her design represented the pilgrimage of Chaucer's "Canterbury Tales," a subject not untouched in art, but in this case treated with such freshness and beauty that the veriest amateur could recognize its worth.

The prize winner is Miss Alice L. Riddle of 115 Herman street, Germantown, Pa., who has studied art at home and abroad. For four years she was a pupil at the academy in Philadelphia. Then she won a prize that gave her a summer of study in European galleries. She is full of enthusiasm for her work, and those who have seen the remarkable design submitted in the high school competition predict a brilliant career for this charming and gifted young woman.

CHILDREN'S HATS.

Pretty Models That Will Become Almost Any Little Girl. The children's hats illustrated here are of natural colored chip straw. One that consists of a round crown with a narrow, drooping brim, the edge finish-



GIRLS' CHIFF HATS

ed with shirred brown ribbon, with a trimming of the ribbon in butterfly bows around the crown, in which are caught clusters of small flowers. The other hat is a rolling brimmed sailor, with a simple trimming of blue satin ribbon and tiny yellow flower buds. These charming models for spring wear are expected to be quite popular for small girls.

DYEING THE WALLS.

An Experiment That Made Old Bur-lap Look Like New.

The walls of a certain dining room were covered several years ago with green burlap. This year they had become so badly faded as to look a rusty brown in spots. No shop or friend of the owner could suggest any other remedy than a new wall covering, and that was financially out of the question. In this dilemma she set her wits to work and as a result bought 10 cents worth of dye, a kind guaranteed to color either cotton or wool.

Taking one-half the package, three plants of water and a tablespoonful of salt she experimented by dyeing a small part of the wall in a place that was not conspicuous. When dry it turned out a beautiful rich shade of green, so she promptly went to work to cover the whole room. This took four packages of the dye, but she never mixed more than one-half a package at a time, using boiling water. The dining room walls looked fine and the cost was 40 cents and four hours' work.

Good form

When Remembrance Fails. A weakness which many of us share is that of forgetting faces of people we have met, or of being unable to fit the right name to the right face when the need comes suddenly. It is a happy gift to be able to recall both names and faces, and he who has it is exceptionally fortunate. Few things flatter a person more than being remembered. We forgive the frank person who says "Your face is familiar, but I can't just place you," because we have all been in the same predicament ourselves, even if we have not admitted it; yet do feel complimented more to be called by our names.

There are people we meet whom we feel we ought to know, but we cannot remember their names. What can we do? It is a dreadful moment. Mustering up all the courage we can, it is best to proceed as if we did know. Nine times out of ten, if we talk long enough we shall get a clew and the name will follow. In such cases we hope our uncertainty may not be suspected. Fortunately we seldom learn if it really has been.

The Wedding Cake. The old time custom of hiding a thimble, a penny and a ring in the wedding cake is still followed. After the cake is baked, but before the icing is added, silks are cut in it. In one a plain gold ring is placed, in another a tiny gold thimble and in the third a piece of silver money, a dime being the usual selection. Then the thick icing with its elaborate decorations covers the whole. In slicing the cake the bride cuts clear through from top to bottom. If she is wise she will slip the knife a little to one side when it touches one of the little articles so the whole slice can be placed upon a plate without showing its precious secret.

Tradition has it that the maid who gets the ring is to be the next to wed, she that draws the thimble is doomed to spinstershood, while she to whom the piece of money falls is to reveal in wealth all her days.

The wedding cake is usually a big fruit cake, but often a fine white cake is preferred. It should be made and baked by an expert.

To Make a Cardcase. The pretty embroidered cardcases one sees so much now can easily be fashioned by the girl who is clever with her needle. One seen recently was made of huckaback linen, and the center was decorated with a wreath of tiny French roses. The huckaback outside this wreath was darned by running a colored silk thread underneath the cast up threads of the linen. This darning extended to within an eighth of an inch of the edge and was then covered with a single outline stitch. The pockets were folded up neatly and the edge finished with a pleat button hole stitch. The little center wreath was done in Dresden shades, and the darning was carried out in beige to match the owner's calling costume.

For Afternoon Weddings. An afternoon wedding calls for the simple serving of ices, cakes and bonbons, with punches and perhaps sandwiches of various sorts. The time, usually between 4 and 5 o'clock, intervenes between luncheon and dinner hours, and so heavy substantial foods are not needed. Neither is a large table usually required. Guests are served standing, or many small tables are conveniently placed where plates with sandwiches may be in readiness or where they can be set down when the two hands are occupied holding a dish of ice cream in one and a plate with cake in the other.

The Thank You Note. After a week end spent with a friend and your hostess just as nice a note as you can write. Mention what a good time you had, how much you enjoyed it all and say thank you for all the kindness extended to you. This "break and butter" or "thank you" note back to your hostess should be the first duty of every guest on the return home.

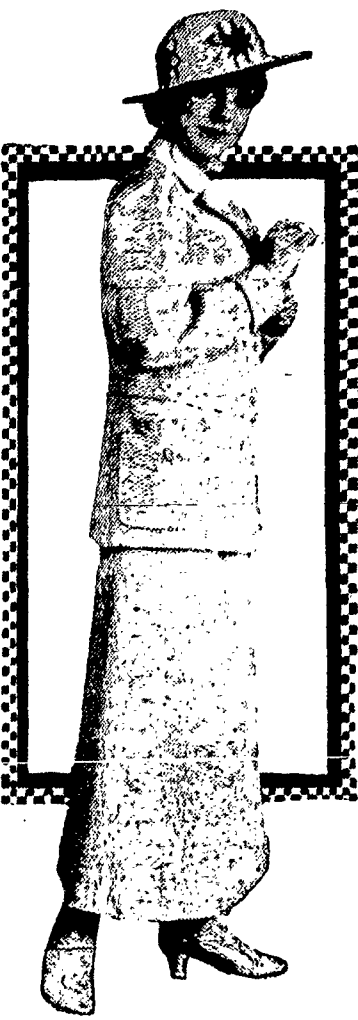
The Favor of a Reply. The meaning of "R. S. V. P." is in English, "The favor of a reply is requested, if you please." The French is "Repondez, s'il vous plait." It is used to remind us that hostesses wish an answer to their invitations.

WEDDING ANNIVERSARIES

First	Cotton
Second	Paper
Third	Leather
Fourth	Fruit and flowers
Fifth	Woolen
Sixth	Sugar
Seventh	Woolen
Eighth	India rubber
Ninth	Willow
Tenth	Tin
Eleventh	Steel
Twelfth	Linen
Thirteenth	Lace
Fourteenth	Ivory
Fifteenth	Crystal
Sixteenth	Gold
Seventeenth	China
Eighteenth	Silver
Nineteenth	Pearl
Twentieth	Ruby
Twenty-first	Golden
Twenty-second	Diamond

SPRING STYLE HINT.

White Outing Gown on Severely Tailored Lines.



WHITE OUTFITTING GOWN.

The attractive outing suit pictured here is fashioned of white gabardine. The effect is quite tailored, the skirt being plain and short and the jacket belted and of hip length. The patch pockets are finished with crescent shaped flaps, and the collar and cuffs are of white uncut velvet. While designed for wear at one of the southern winter resorts, the suit may quite suitably be worn later, since in its chief features it anticipates spring and summer modes.

PUTTING ON GLOVES.

The Way This is Done Will Affect Their Wearing Qualities.

Gloves are an expensive item of dress, especially for the business woman. The drawing on and off of gloves three or four times a day causes greater havoc than the actual wear that they get while on the hands. To minimize the strain gloves should always be "coated" on, finger by finger, thumb and hand.

A finger twisted when the glove is first put on will invariably remain twisted until the glove is worn out. A hasty jerk or an impatient push between the fingers will often result in an unsightly, unremovable tear that is not the fault of the kid.

When gloves are removed the hand should be turned back over the top to the fingers, then back and fingers should be firmly grasped and the glove gently drawn off. When turned back to normal position the glove should be pulled lengthwise.

What to Do With Piano Stools. Discarded piano stools—and every one ought to discard them and use either a piano bench or chair—are just the thing for the bathroom. They can be so easily enameled any color and, with a bath towel placed on top, ready to unfold when one wants a comfortable dressing seat, will be found quite as useful as ornamental in the room. They are really better than the regular bathroom stools sold in stores because they may be adjusted to any height to suit the comfort of the user.

How to Mend Buttonholes. If buttonholes have become torn or frayed on a woolen garment sew a small piece of cloth over each side of the old buttonhole, stitching it down flatly all around. Then cut and make a new buttonhole right over the worn one. If you have no pieces of the cloth dark colored linen tape may be used in the same way.

SMART SLEEVES.

Some of the new evening gowns despite the sleeveless craze, have sleeves—pretty little ruffled and puffed affairs of tulle or chiffon or other light and gauzy fabric. They are decidedly dainty, especially on frocks for the young girl.

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

The set in sleeve is now considered as fashionable as the sleeve that is cut in one with the bodice.

The narrow, long fitting sleeves have replaced the short ones entirely for day wear.

All frocks for day wear seem to have adopted the long sleeve.

The one piece frock is, as a rule, long sleeved.

SMART VELVET GOWN.

Picturesque Model Suitable For Card Parties or Teas.



VELVET AFTERNOON GOWN.

For the afternoon card party or tea the gown pictured here is a charming and modish one. It is of blue-green velvet and black satin, with a graduated tier skirt of accordion plating. The bolero jacket is of velvet. The wide hip sash is laced at the front with cord.

BUILT IN FURNITURE.

Convenient For Filling in Awkward Recesses in Rebuilt Houses.

When one is remodeling a house or a city apartment the use of built in furniture will often be helpful. Frequently there exists an awkward recess or an alcove space which seems to defy any successful arrangement and to which nothing in the way of furnishing looks well. Such a space may very often be fitted by a clever carpenter with a few low bookshelves painted or stained to match the surrounding wood work, and the result will be a really valuable decorative asset.

The spaces within unused doorways may sometimes be made into book cases by being fitted with shelves and long, straight curtains hung upon a slender brass pole across the top. Where such spaces are of sufficient depth they may even be made into closets by the use of two vertical panels of lattice-work hinged to open like doors.

In some old fashioned houses there are frequently deep spaces of "veals" within windows, and it would be simple indeed to build a window seat within such a space.

Mending the Range.

If there is an ugly crack that shows on the kitchen range it can be filled up with a cement made by beating an egg, to which add sifted ashes, says the New York Press. Work the paste smooth and then press it into the crack. Smooth off even with the iron surface. This paste will harden at most like iron and will take a polish that will render the crack unnoticeable.

Harmony in Interiors.

Interior fittings of any kind which are built into a home must be regarded as part of the standing woodwork and treated accordingly. If white paint is used upon such wood work the built in furniture must be painted white also. If a "mission" or "craftsman" style prevails the same finish must be used with perhaps hinges and locks of copper or wrought iron.

ALABASTER ORNAMENTS.

Alabaster ornaments are in fashion. Some alabaster flower bowls have three alabaster doves perched daintily on the edge of the bowl, leaning toward the water. These are beautifully carved.

Broad shallow bowls of alabaster are used to hold flowers as a table centerpiece. A wire wicket is fitted into the bowl to hold the flowers erect, and hot-house rosebuds are thrust into the spaces between the wires until the bowl is attractively full.

Sometimes there is a vase of alabaster for the base of the lamp, and it is fitted with a silk shade. Sometimes the vase that forms the base is illuminated as well as the shade above it, and this gives another effective light.

Vases or bowls of alabaster and bronze are used to hold fruit. One vase supported on a bronze tripod eight or ten inches high costs \$44.

Culinary Notes

Some Simple Food Tests. Gorgonzola and other cheeses that are well mottled have often been assisted to maturity by being probed with pieces of copper wire. Cheese treated in this way is very injurious, for much of the green in it is copper, which, as every one knows, is a deadly poison. To test cheese for copper take a little piece of the suspected cheese and hold it over the flame of a spirit lamp. Copper tainted cheese will cause the flame to become bright green, but unadulterated cheese will make no difference to it.

If you have an idea that your milk is being watered or "chalked" take a knitting needle, dip it in the milk, then hold it vertically for a few seconds. Pure milk will slowly trickle down the steel and form a heavy drop at the end. Watered milk will run off quickly and drip off in several small drops.

If you buy butter that arouses your suspicions put a little bit into a tea spoon and hold it over a flame. Faked "butter" will splutter, but pure butter will boil quietly.

Egg testing is very simple. Hold the egg up before a strong light. If the egg is really new laid the air cell at the larger end should be clearly visible, while dark spots in it make it quite unfit for consumption in any shape or form.

Reducing the Bread Bill.

Perhaps there is more waste in bread than in any other foodstuff. We commonly waste the crust of dry toast, the last if not the first crust of most of our loaves, a large proportion of the bread that is placed by each person at dinner, all odd pieces cut at table and not wanted at that meal, the crumbs of sandwiches and cut or rolled bread and butter. All these, except the broken and crumbled bits on the dinner table, can be made up again as breadcrumbs, browned or white; as fried bread with soup or bacon, as puddings savory sweet, as stuffing, in the thick soups and many other uses.

But why have bits? Every bit was part of a good fresh loaf a day or two ago. Why was it not eaten in its fresh state to save both the bread bill and the trouble and expense of making it over? Why, and especially now when economy should be practiced, cut the crust off the toast or place slices of bread around the table before finding out who eats it, or why start on a piece of bread without finishing it or eat more than is wanted? Why, above all, leave bread at dinner time when still hungry enough to eat pudding?

Card Index For Recipes.

"I find my card catalogue of recipes exceedingly useful," says a housewife. "I keep the recipes in a plain, ordinary shoe box. I do not clip lavishly, I think well before I select a recipe for trying, and then I put it in a box of loose recipes, which I test at the opportunity. If the recipe is satisfactory I paste it on a card and file it under an initial in my shoe box."

Instead of board is cut into cards of the size of the shoe box. On these cards the recipes are pasted or written. "Initial cards to divide into groups the recipes are made by attaching loops of tape to the backs of cards, letting one end of the loop run well down the back of the card and pasting the shorter end nearest the card at the top. On the top of the loop which projects above the edge of the card I write a letter of the alphabet."

"Occasionally I go through the recipes in the shoe box to throw out those for which I have not found much use. "My maid can find any dish mentioned on the menus I hand her in the shoe box card catalogue. It saves much time and trouble."

Boiling Water's Temperature.

There is an erroneous impression that water bubbling violently is hotter than water at the boiling point. As a matter of fact, the ebullition is caused by the escaping steam, which means lost heat. All water (except in a high elevation) reaches the boiling point at 212 degrees, and however fast or slow the water may be boiling it remains at that temperature. To increase the heat add sugar or salt or confine the steam by covering the pot.

Apple Marmalade.

To prepare this cut apples into slices as if for sauce, dropping them into water to prevent discoloration. Put on to boil in just enough water to prevent burning, stirring often. When cooked to a smooth pulp add, according to the acidity of the apples, from one-half to three-fourths of a pound of sugar to the pound. Cook slowly, stirring constantly, till very thick and of a rich amber color and seal.

Served in Crusts.

For blackberry pies take nice, firm canned berries. Cover pie pan with pie crust, then put in fruit to the top of pan, to which add one-half cupful sugar, one tablespoonful of flour and one teaspoonful of butter. Bake with two crusts.

For blackberry tarts line pattypans with pastry and fill with berries sweetened to taste. Bake and sprinkle with powdered sugar or serve with meringue or whipped cream.

For the Children

A Wee Girl's Idea of a Valentine For Papa.



Photo by American Press Association.

It was a bright idea that came into the head of the sweet little girl in the picture when she made herself into a valentine and presented herself to her papa on St. Valentine's day. Perhaps she doesn't deserve all the credit herself, for mamma helped a whole lot. After considerable study of the best way to surprise papa the little girl's mother suggested that she be the valentine herself. So a large sheet of stiff white paper was secured and a big heart cut out. Then a hole in the middle was made to admit the head of the valentine girl, and there she was with a bright smile when papa came home.

A Lincoln's Birthday Party.

Here are some suggestions for a party to be given on Lincoln's birthday: "The guests are to be asked to come in the garb of 1860, for which old fashion plates and histories of the period afford many designs. Extreme simplicity must be the keynote of all the preparations. Have a plain cloth, candles in brass or pewter holders and the dinner served in three courses, only the guests doing their own passing, the host carving and the hostess pouring the coffee.

"For the centerpiece make a log cabin and surround it with a rail fence. Toy trees may be purchased to plant in the yard. The place cards may be held by little black china dolls dressed in turkey red or blue checked gingham pinafores. Each card should bear the name of the guest, the date and the quotation, 'With malice toward none, with charity for all.' Cross the glorious stars and stripes over the table above the gas jet and give each guest a little silk flag for buttonhole or hair. (They come on wires especially for the hair.) Over the tablecloth lay chains made from black paper, kindergarten method, a break in the links every so often significant of slavery's broken shackles."

About St. Valentine.

There is nothing in St. Valentine's life, so far as known, to give a clew to the origin of the custom. He was one of the Christian martyrs put to death in the reign of the Roman Emperor Claudius, about the year 270. Probably he would not have approved of some of the customs which have since been connected with his name. In fact, he had nothing to do with them. They originated centuries before he was born. His connection with them was merely accidental, growing out of the fact that the day assigned to him in the calendar of the saints (Feb. 14) was the "eve" (or the day before) the day anciently devoted to these customs. Then, as Christianity became the prevailing religion, St. Valentine's name gradually came to be connected with them, and at the same time they were transferred from the 15th to the 14th of February.

The Disappearing Paper.

Affix to a dark wall a round piece of paper an inch or two in diameter, and a little lower, at the distance of two feet on each side, make two marks. Then place yourself directly opposite to the paper and hold the end of your finger before your face in such a manner that when the right eye is open it shall conceal the mark on the left and when the left eye is open it shall conceal the mark on the right. If you then look with both eyes to the end of your finger the paper, which is not at all concealed by it from either of your eyes, will nevertheless disappear.

A Reasoning Cat.

The domestics of a certain family during a week or ten days when snow lay on the ground were in the habit of throwing breadcrumbs out on it for the birds to eat. The cat of the family used to sit close by while the birds were eating the crumbs, watching her chance to pounce on one of them. That was simple enough, but after the snow had disappeared the cat actually spread crumbs around herself for the purpose of luring the birds within her reach and always with success.

A Valentine.

"I want to write a valentine," Said Ned, with eyes of brown. "Papa says I must choose the fairest Lady in all the town And tell the color of her hair. The color of her eyes. And say, 'I love you' and my name Must be a grand surprise."

This is the valentine Ned sent. Which mother really wrote. Making the words fit into rhyme And perfuming the note. "You are the nicest lady fair Of any that I know Your blue eyes twinkle just like stars, Your hair is white as snow."

"I love you best of any one, Oh, dearest grandma mine! And may your little boy please be Your loving valentine?" He didn't sign his name at all. And kept the secret well. So how did grandma guess at once— Can anybody tell?