

Woman's World

Renaissance in Art Predicted After War in Europe is Over.



ISADORA DUNCAN.

Art of the centuries destroyed by the ravages of war, culture stunted by the dark ages, where will the world of the future turn to seek inspiration and direction in the great arts when Europe's titanic struggle shall have finished?

Isadora Duncan, famous classic dancer, believes a renaissance of art, greater than the awakening after the dark ages, will follow in the path of war, rising phoenix-like from the ashes of the conflict of nations. Only at the present generation may aid in encouraging and showing the way to the next will the men and women of today participate in the revival, Miss Duncan believes. It will be the children of today and the children's children whom will rest the toll of rebuilding, the joy of recreating. Miss Duncan, striking in unexpected fields, has come forward with an original suggestion, one which she firmly believes will be developed by herself, with the aid of others, into a possibility and eventually into a worldwide movement for peace and the arts.

When the European war broke out, leaving her school of dancing, near Paris, Miss Duncan volunteered as a nurse in French hospitals, having first dispatched to this country under competent chaperonage more than a score of children who were her pupils. A few months ago she followed them to this country.

Just where she will continue her work with these little folk, to whom she is teaching the art of dancing which she discovered, is a matter she has not definitely decided. Their future is somewhat dependent upon the success of Miss Duncan's revolutionary project of colonization, which she believes will be an actuality.

On one of the verdant Greek islands in the Mediterranean Miss Duncan is intent upon establishing her colony. Here she would assemble 1,000 children from England, France, Russia, Germany, Belgium and America. She would be in absolute control, and under her personal direction would be taught the art of expressive dancing, while famous masters would go there to teach other arts.

From such a recruiting station it is the dancer's idea there will be sent forth into the world competent leaders of thought. Should there be discovered from all this colony one or, perhaps, two or three children touched by the magic wand of genius, then, Miss Duncan believes, the venture would have more than justified itself in the opinion of future centuries. Another Michelangelo, another Leonardo da Vinci, another Wagner or Beethoven or, perchance, a Shakespeare or a Goethe may rise from such a community.

ROUND TURBAN.

Small Hats Are Still in the Lead as the Season Advances.

Chic little hats developed in silk to match the costume are among the season's novelties. The one pictured here for Easter is in sand colored fall.



JAUNTY EASTER HAT.

silk, the brim faced smoothly and joined to the crown by a twisted roll of the silk. A jet spearlike ornament thrust through a rosette of the silk is the only ornament this pretty little hat requires to require.

Good form

Arriving at Afternoon Parties.
A point that should be carefully borne in mind concerning an afternoon or evening reception where music or some such entertainment is provided for guests is that should a number be progressing when a guest arrives he or she should wait for it to be finished before entering the room, otherwise the whole company will be disturbed.

When the hours named are, say, from 3 to 5 many delay arrival until 4, and the greatest crowd will be found between 4 and 5 o'clock. If well acquainted with the hostess or ladies in the receiving line it is just as well to time arrival earlier, so the rooms will not be crowded. If the guests are well known very enjoyable chats can be had with many friends and acquaintances rarely seen.

Where any games are named, cards or anything of that sort, guests should be extremely careful to arrive a little before the hour. Nothing so annoys a hostess as to have her carefully arranged plans go for naught on account of a late guest. She has probably planned refreshments for a certain hour, also she feels that the punctual guests are uncomfortable, and lastly the well bred person is always punctual, that being the virtue of kings.

Avoid Mannerisms.

The "slinker" slouch, the "pump handle" shake and the excessive use of slang even in smart circles are being frowned upon these days.

Perhaps it is that we have advanced sufficiently in common sense to regard these hardly human social peculiarities as showing nothing more than a lack of good breeding. Whatever the cause, the natural manner is now regarded as the "thing."

Naturalness, after all, has a charm which affectation can never attain. When we meet a person who displays a perfectly natural manner, is charming, vivacious in her own, not any one else's, way, we are so delighted that invariably the possessor of these natural manners is regarded as a woman of peculiar fascination, and yet any one can be natural if one will. There lies the trouble—"if one will." It is most difficult to be oneself—not to imitate others. It is so easy to pick up the forms of speech, the affectations of manner which our associates display, so easy and so dangerous to the cultivation of a natural charm. It is human nature to imitate and to imitate the bad as well as the good. But once good habits of thought are formed the problem solves itself.

Pets in the Drawing Room.

"I used often to have my dogs in the drawing room when guests were expected," said a hostess, who is a dog lover. "I thought them distinctly ornamental lying on the rug before the fire."

"One was a bull, whose face belied his gentle nature. The other was a Pom, who, despite his habit of yapping furiously, would not hurt a fly."

"It did not strike me that strangers might be afraid of my pets. But one day when I went into the drawing room I discovered a nervous caller, positively too frightened to move from the spot whence she had first caught sight of my bull's ugly face. I often had to suppress a smile at the frantic barking of my Pom, but I discovered that to some people it was no joke."

"So I resolved that on at home days and like occasions my pets should be rigidly excluded from the drawing room, also from the front parlor. Because a lady told me that once when she found them both 'lying in wait' for her there she took to her heels and ran away."

Correct Way to Introduce.

There is an art in introducing correctly. First of all, an introduction must be made in a clear, understandable voice. It is an insult to your hearers to mumble your words and slur over the names of strangers who are being presented to each other. It is a slight and suggests either an ignorance of the importance of the introduction or a lack of interest in this duty. So above all things, when you mention the names of strangers to each other mention them so that there will be no doubt about these names, about the married or single state and about the relationship which may exist between them and you.

Always present a gentleman to a lady, mentioning the lady's name first, unless the man is very elderly or very famous and the lady is a very young girl.

If Asked to a Wedding.

When invited to a church wedding and not to the reception following, it is not necessary to send a present to the bride, but a call is made on the bride on her at home day a month or two after the wedding.

While cards announcing the marriage of a couple do not require an answer, carefully courteous persons will call on the parents of the bride a week or so after receiving it.

It is not necessary to send a written reply to a wedding invitation unless the cards include a breakfast or luncheon at the home of the bride or bear the letters R. S. V. P., indicating that an answer would be appreciated.

SMART EASTER TAILLEUR.

Dark Blue Gabardine Used in This Chic Spring Gown.



WITH SHORT SKIRT.

The tailored suit must be reckoned with in the spring as one of the necessities. Worn with a handsome blouse the tailored frock becomes suitable for an afternoon tea and with a plain blouse can be used for shopping and morning wear. The tailor shown in this illustration is simple, but built along graceful lines. The skirt is short and gored; the hip length jacket has high placed, stimulated pockets bound in braid. The buttons are of black satin, and the collar and cuffs are of blue and white checked pique.

SILK STOCKINGS.

Lengthen the Life of Your Hosiery by Good Care.

With a little care and attention silk stockings may be made to wear two and even three months. If before wearing they are washed through lukewarm water they become more glossy and also strengthened, as silk takes very kindly to water.

After each wearing, also, the stockings should be washed in lukewarm water and white soap. If the stockings are white, they should be put in a dark room to dry. Never dry white or colored stockings in the sun. The Japanese are said to put all white silks in a dark closet to dry. This will absolutely keep them from yellowing. The use of hot water, according to those who know, is prohibited in the washing of silks. Also avoid rubbing.

And now as to the wearing of silk stockings. They absolutely must not be worn tight. If the stocking is pulled to its full length and caught at the hem there will be few, if any, "runners" occurring within a reasonable time. Wear your stockings comfortably, not too loose or too tight. One extreme is as bad as the other.

A stocking with a lace top and foot will wear better than an all silk one.

Choice of a Room in Resting Eyes.
When your eyes are tired try bathing them at night time in a little warm water to which a pinch of boracic powder has been added. Use an eye cup for the purpose.

It is a good plan to lie down in a darkened room for about twenty minutes every day if you can. This rests the eyes splendidly. In choosing your room, if you have weak eyes be careful that it has not too sunny an aspect, and try if possible to have a bedroom with green blinds.

White blinds only serve to increase the morning glare, and if the sun beats down fiercely upon your face from early sunrise not only will your rest be disturbed, but your eyes will suffer as well.

WORTH KNOWING.

Orange blossom girdles are a feature on the new bridal robes.

Much in demand will be the buttons of brass, silver and steel.

A straight line at the base of the neck is decidedly trying.

Sashes now often mold the hips, but require the greatest care in arrangement.

The braiding on velvet gowns is most elaborate.

Half and half stockings are new and striking. The upper part of these new stockings is in decided contrast to the lower part.

In the coming season there will be a great deal of black millinery braid used, also neutral shades and shades matching the dress goods.

Long trains of white broche metal tissue are used in a detached way on robes of soft white chiffon or charmeuse.

The new blues for spring are powder, aero, artillery and blue gray.

Young girls are wearing the modified Cosack costumes with shorter waist lines.

Narrow scarfs of velvet embroidered with beads are among the new hat trimmings.

MODISH MOIRE COAT.

A Fabric Which is Recurrently Fashionable Shown in New Guise.



PAINFUL EASTER STYLE.

The coat shown in this illustration is built of black silk moire. It is cut with rippling skirt, the ripples mostly at the sides. The sleeves are long and full, the fullness held in at the wrists by narrow bands of silk braid. The collar is of white satin cut sailor fashion and trimmed with braid. The jaunty hat is of white tulle straw ornamented with a wreath of red cherries.

SILK FRUITS FOR TRIMMING.

Make Them at Home and Cut Down the Cost.

Silk fruit in pale colors, silk fruit in intense colors or, for that matter, silk fruit in any color will continue to be a most popular trimming this spring. Purchased at a shop, the prices are prohibitive for many girls, but, made at home, the cost is proportionately nothing.

Circles of silk or kid, firmly packed with cotton and drawn up snug, is the recipe. Add a French knot, drawing the silk thread all the way through the fruit so that it flattens it correctly, and fasten the thread tightly to the other side, or in gold or green silk or some contrasting color, work a tiny circle in chain stitch before filling with cotton; then fill and draw up the cover. In the center of the circle place a French knot and tighten firmly to the opposite side.

Laces to Be Used.

Nets, first of all, in the all over laces will be in great demand for dresses and accessories for the smartest of spring and summer frocks. The nets of great modish prominence are the gilets. These samples already received from foreign markets are supplemented by those of domestic manufacture, which compare very favorably with the foreign product. For instance, in those which duplicate the weave of Brussels nets the imitation is perfect in those where pearted edges are desirable factors even these are accomplished.

Combinations of chantilly and fillet are to be featured. These will be especially desired in white, cream and black. Black applique laces will be in vogue.

HOUSEHOLD SPICE.

A man cannot serve two masters even when he's master of his own house.

Did you ever hear of a woman being so absentminded that she forgot her own trouble?

Don't try to be happy without making others happy. Only way.

A woman's fears are always ahead of danger.

The kitchen is the chief temple where we worship. Its roaring fire is frying kettle dip hastily into the boiling water. This removes all grease and renders them more healthful than they would otherwise be.

There is another point not to be despised when laid is as expensive as it is at present. After the water boils the grease may be skimmed from the top and used again. One will be surprised to see the amount of fat that will rise.

Bran Gems.

One egg, one cupful of flour, two cupfuls bran, one teaspoonful salt, three tablespoonfuls molasses, one tablespoonful of shortening, one teaspoonful of soda, buttermilk to make a stiff batter. Raisins may be added if desired. Bake twenty-five minutes.

Cookery Points

German Cheese Cakes.
Here are some recipes for the dainties known as cheese cakes which will be found delicious. Try some for the Easter day menu.

Cheese cake—it would be more appropriate to speak of it as cheese pie—made from ordinary short pie crust filled with a custard mixture made from eggs, sugar, pot cheese and various flavorings. The cheese can be made at home from sour milk or bought by the pound in the delicatessen shops or bought in prepared cakes of different sizes. If one desires to make curd quickly, hot water may be poured into clabbered milk and the curd will separate. But the water must not be too hot. Here is one recipe:

Rub together until smooth one pound of cottage or pot cheese and a cup of sugar. Add three beaten eggs, a tablespoonful of melted butter, half a cupful of cream or rich milk, the juice and rind of a lemon and a teaspoonful of cinnamon. Beat all until the mixture has a smooth, creamy consistency. Then pour into a deep pie tin which has been lined with pastry and bake in a quick oven for forty-five minutes. This can be covered with a meringue made from the whites of three eggs and two tablespoonfuls of sugar. The meringue should be browned in a slow oven. It should not be put on to the "cake" until this has been let to partly cool after being taken from the oven.

Some cooks bake the pastry for cheese cake before putting in the custard, laying it over the outside of the pan and cooking with the bottom of the pan uppermost. They prick the crust with a fork so that it will not blister and, after pouring in the custard part, set the crust back into the oven just long enough for the eggs to set. Some German cooks use an egg white in their cheese cakes, but at this season, when eggs are so high priced, most of our American housewives will prefer to use the ordinary short pie crust. Here is a good recipe:

Allow three level tablespoonfuls of shortening to every cupful of flour or an extra tablespoonful if a very short crust is desired. Also allow four level teaspoonfuls of salt and half a level teaspoonful of baking powder to each cupful of flour. Work the shortening into the flour with the finger tips or with a knife or spatula until you have a mixture resembling soft bread crumbs.

Mix to a stiff paste, using as little cold water as possible, first making a "well" in the center of the flour. Mix only long enough to take up all the dry flour. Toss the ball of dough out on a lightly floured board, letting it get a thin film. Do not press so hard that the pastry sticks to the board, as sticking spoils the texture.

Cream pastry can be used with cheese cakes. Make as above, only use one and one-half tablespoonfuls of shortening and use cream in place of water in mixing. If very thick cream is used the shortening may be omitted altogether, the salt and baking powder being mixed with the flour. Pastry made from thick cream is a very quick and usually very digestible form of pastry.

Gluten Bread.

Pour a pint of boiling water into a pint of milk. Add a teaspoonful of butter and a teaspoonful of salt. Let stand until lukewarm; then add a well beaten egg, a quarter of a yeast cake dissolved and enough gluten to make a soft batter. Cover and stand in a warm place to rise; then add enough gluten to make a soft dough and knead it well. Form it into four loaves and let rise again. Bake for one hour.

Gluten bread requires less yeast and less time to rise than ordinary bread.

Colors and Flavors.

Certain flavorings seem to fit certain colors. No good cook would think of flavoring yellow cake, bonbon or dessert with pistachio, almond or rose or a pink dessert with lemon, pistachio or orange. Rose extract is always reserved for sweets of pink or white tint; almond for white, orange for yellow, lemon for white or green and pistachio, of course, for green. A discord is noted between color and flavor in a pink dessert flavored with pistachio or a green dessert flavored with rose, no matter how "good" it may taste.

New Idea For Doughnuts.

When frying doughnuts have a dish of boiling water beside the hot fat. As soon as you remove the doughnuts from the frying kettle dip hastily into the boiling water. This removes all grease and renders them more healthful than they would otherwise be.

There is another point not to be despised when laid is as expensive as it is at present. After the water boils the grease may be skimmed from the top and used again. One will be surprised to see the amount of fat that will rise.

For the Children

Princess Mary, Daughter of King George of England.



By American Press Association.

Since the European war broke out, Princess Mary of England has been, entering in her efforts to aid the soldiers in France and their dependents at home. She was largely instrumental in gathering a fund before the holidays to purchase comforts for the men on the fighting line. Princess Mary, or May, as her brothers call her, is the pet of the royal family of England, although no longer a little girl. She will be eighteen next April and, of course, is quite grown up. The princess is the only daughter of King George V. and Queen Mary and has been brought up in quite an old-fashioned way. She was taught to sew and is said to be an expert at embroidery. She has also studied the preparation of food and during her vacations at Sandringham was initiated into the art of making cheese and other dairy products. Quite unusual employments for a royal princess. But that is her mother's idea of bringing up a girl.

About Mythology.

In very ancient times the people believed in many gods. Jupiter was the king of all the gods, but he was very human. He had a wife, Juno by name, and they had a son called Vulcan. Vulcan was very strong, and he was the blacksmith of the gods.

It is said that when he was a child he displaced his father, and Jupiter in his anger buried him from Mount Olympus. This fall caused him to be lame, but he grew to be large and powerful. He forged thunderbolts for his father, and he built the magnificent palaces in which the gods lived on Olympus. For his mother, Juno, he built a golden throne and for the sun god, Apollo, he made a golden chariot, and all his works were very beautiful. Vulcan had servants who were called Cyclops. They were queer looking giants, each with but one eye, placed in the middle of his forehead.

Now, whenever you see a picture or statue of Vulcan you see him with his tools about him, standing at his anvil, making a thunderbolt. He has muscular limbs and long hair and beard. Vulcan married Venus.

Venus was the goddess of beauty, and their child was Cupid, the god of love. For Venus, his wife, brought a delicate girl who contained this magic—whenever she inspired love in all she met. Venus treasured it, although many requests came from other goddesses for the loan of it—Chicago News.

Buried Fruits.

The name of one well known fruit is buried in each line.

1. Good things drop earthward to my care.
2. Fairies or angels send them there.
3. A cur ran to me on the street.
4. Done up in tape, a Chinese feat.
5. If I could not heap plenty, health.
6. And fame, I'd shed a tear for wealth.
7. And mickle money I'd purloin—
8. A squin, cent or other coin.
9. While drumming, rap each note, I pray.
10. It gives me long to hear you play.

Answer—1 pear, 2 orange, 3 currant, 4 peach, 5 apple, 6 date, 7 lemon, 8 quince, 9 grape, 10 melon.

Heard in the Kitchen.

"Why do you give me such black looks?" asked the range to the coal. "Because," answered the coal, "I don't like the way you scorched Dora's dinner last evening, and I mean to make it hot for you."

The Spelling Match.

Ten little children standing in a line, "F-u-l-l-y, fully," then there were nine, "P-u-z-z-l-e-d, puzzled," then there were eight, "C-h-i-l-d-r-e-n, children," then there were seven, "B-r-u-s-h-e-d, brushed," then there were six, "L-y-d-y, lady," then there were five, "S-i-x, six," then there were four, "S-t-r-i-v-e, strive," then there were three, "D-u-t-y, duty," then there were two, "F-i-v-e, five," then there was one, "S-c-h-o-l-a-r, scholar," then there were four, "R-o-s-e-b-u-d, rosebuds," then there were three, "M-e-r-r-y, merry," then there were but three, "P-i-n-k, pink," then there were two, "O-g-l-e-s, only," then there were two, "T-w-o, two," then there was one, "T-u-r-k-y, turkey," then there was but one, "Y-e-l-l-o-w, yellow," then there was one, "H-e-r-e, here," the spelling match was over.