

# Woman's World

A Titled Beauty Who Also Is Interested In Charities and the War.



THE COUNTESS OF WARWICK.

The Countess of Warwick, famous though she is for her beauty, has achieved quite as much distinction on account of her various and well directed charities, upon which subject she is as reticent as she is liberal. Two of the objects upon which her philanthropic energies are expended have as unusual such proportions as to be beyond the power of concealment. These are the Eastern School of Needlework and the Essex Needlework Guild, both excellent organizations to aid the poor of England. The countess recently caused much talk by her criticism of the social "butterflies" who make a pretense of nursing wounded soldiers—a reality posing and hindering the war work.

The countess is an optimist, as will be seen what she said in an interview not so very long ago.

"The best time of life is always after the age of thirty. Better than that is after forty. The very best time of life is fifty-three, which is my age. I just now am having the best time I ever had. At eighteen I was a pessimist. Now I know better. And because of what I've learned by putting my experiences, my knowledge, to the best use—I, like all women of my age, know better how to enjoy the days that are given to me."

This is what she thinks about the ballot for women. "The ballot in itself means nothing. What prompts the fight for the ballot in England and America is a fight for sex independence, a fight women are making and which eventually they will win because woman, given economic independence plus the ballot, will then be started on the road toward her right to exact a recognition of the fact that she is entitled to exercise her God-given impulses quite as much as a man is. The responsibility of the United States in the present war in Europe she voices thus:

"It seems to me that the greatest republic of the world has a serious duty, a grave responsibility. It has thrown on a gigantic scale without patronage or privileged classes, without titles, without such honors as are merely honors in name. Freed by the Atlantic from the domination of Europe, it has grown in power and given its citizens a life removed from the worst anxieties that beset the continent. It knows what kinship and unlimited power have cost Europe and it embraces within its wide domain the children of every European nation, who dwell side by side in peace and amity. The freedom enjoyed by the republic would not be bartered for the wealth of the world, for that freedom is the secret of its eternal youth, its boundless energy, its untrammeled progress."

## FURNITURE COVERS.

It is especially necessary to have looseness in a slip cover. There must be plenty of "give" to it. Otherwise, when one sits on it it is apt to burst open, which would be most disagreeable, particularly if it happened to be some one else's chair.

The strip which runs from the extreme top of the chair back down to the seat, across the seat and on down to the required length, should be cut lengthwise of the goods without piecing.

Before cutting it should be tucked well into the crease between the seat and the back. The narrow fronts of the arms are cut separately. The arm's inner side is cut lengthwise and extends over the roll, under which another seam occurs. The outer side of the arm is cut in one with the side of the seat.

## Hints for Housewives

### French Toast Sandwiches.

French toast sandwiches are among the favorite tea room novelties that housewives find it easy to duplicate at home. These sauteed slices of bread, put together in pairs, with any preferred filling have the advantage of being adaptable to any of the three months of the day, while their portion or mission is to afford something a little out of the ordinary for the Sunday night tea table or the after theater supper. The occasion must decide what filling is appropriate and whether the French toast sandwich shall be served crisp and dry from the griddle or accompanied by a suitable sauce.

The novelty consists in the fact that after the sandwich is made it is pressed closely together and then dipped in a thin batter made in the proportion of one beaten egg to a half-cupful of milk. If the filling of the sandwich is a savory mixture of egg, cheese, fish, meat or fowl, a pinch each of pepper and salt should be added to the batter. If, however, the sandwich has a sweet filling, the batter should be slightly sweetened and flavored with a tea spoonful of sherry. Cook the moistened sandwich on a hot, well greased griddle, browning first on one side and then on the other. A shallow iron frying pan will answer the same purpose and olive oil will be found an excellent substitute for butter.

For those who like something more than the ordinary breakfast of fruit, cereal and eggs several variations of the French toast sandwich will be found appropriate to accompany the morning coffee. Flaked salt codfish made a little less moist than in the popular dish known as creamed cod fish, is an excellent filling for a breakfast appetizer of this kind. Half fish and half finely chopped hard-boiled egg makes an equally good mixture or a little finely-chopped cold-boiled potato may be used. Season well and dip in batter. When thoroughly browned on the griddle serve hot, either with or without a little white sauce.

A particularly appetizing combination, suited to serve at breakfast, luncheon or Sunday night supper, calls for equal parts of finely-chopped cold-boiled ham and tongue. This should be seasoned with either French or English mustard and moistened with a little cream or rich milk.

Lovers of cheese will enjoy a hot cheese sandwich with filling of soft cheese moistened with cream and highly seasoned with Worcester sauce and paprika. The batter should also be seasoned, and the finished sandwich when toasted and served piping hot should have much the flavor of a Welsh rabbit.

As a simple sweet course at luncheon or family dinner French toast sandwiches with fresh fruit or jam filling will be found delicious. The story goes that we are indebted to a thrifty housewife for this particular brand of toasted sandwiches. In her endeavor to utilize an over-spoonful of dainty sandwiches prepared for an afternoon tea the idea occurred to her to brown a few of them on the griddle for her luncheon the next day.

### A French Dainty.

Tenderloin and mushrooms is the plain name in this country but this way of doing the cookery is pure French.

Peel six mushrooms and take out the stems. Then drop them for five minutes in cold salted water. Take them out, dry on a fresh cloth and put them in the plat with a teaspoonful of butter. Cover the plat with a saucer or breakfast plate, set it over the blaze and saute the mushrooms for fifteen minutes without uncovering. Then dump them in a hot little vessel covered that and keep warm until the steak is cooked.

Scrape the tenderloin steak with a knife, rub it over with the cut side of a lemon and put on a faint dust of salt and pepper. Then place the fat with all the mushroom taste and a little of the same over the fire and when piping hot put in the steak. It should brown a little on either side, but still be pink inside. When cooked pour the mushroom juice back into the pan, add a pinch more of butter if the sauce has dried out, cover the plat set it in the oven for three minutes and serve at once. As mushrooms draw their own butter, only enough butter to start them cooking must be used when they are first prepared.

### Chocolate Cake.

One-half cake of chocolate, one-half cupful of sugar, one-half cupful of milk, one egg, one level teaspoonful of salt, one double boiler until smooth, one cupful of sugar, one-half cupful of butter, creamed together well, add two cups of sifted flour, one cupful of milk and one level teaspoonful of salt, dissolved in milk, two level cupfuls of flour and one tablespoonful of vanilla. Mix this with the other, beat well and bake one-half hour.

### Tomato Eggs.

Beat one-half dozen fresh eggs light ly. Rub one-half cupful of tomatoes through a colander and mix with the eggs. Stir in one tablespoonful lemon juice, one small onion finely minced, one tablespoonful minced parsley, one teaspoonful each salt and celery salt and a generous dash of sweet paprika. Pour into a double boiler, place over boiling water and stir constantly until thick enough to serve on toasted bread.

## AN AFTERNOON GOWN.

Dotted Cream Net Makes a Charming Frock For Summer Femininity.



HANDSOME CREATION.

Dotted cream net combined with the lovely pussy willow taffeta is the material used in this charming afternoon frock. A deep tunic accordion-plaited and of irregular length, falls over a platted foundation of cream-colored daphne silk. The tunic is finished with two wide bands of taffeta. The bodice is simple, crossing in surprise effect with a girle of taffeta, which ascends in a point very high on the right side. Two points of taffeta also trim the back.

## ATTRACTIVE SPORT GARMENT.

Yellow and Blue Striped Silk Sweater With Dash of Self Material.

Nothing is more convenient than the lovely silk sweaters which come in the most brilliant shades imaginable. The one shown in the illustration is of bright yellow and sapphire blue, to be worn by a brunette, whose dark hair and eyes will be doubly beautiful with such a setting.



FOR THE SUMMER PLATINNE.

A plain strip of blue trims the front around the sleeves as cuffs and across the pockets. The sash is finished with blue tassels.

## POCKETS AND SASHES ARE WELL LIKED.

Pockets are the proper thing these days, though not always used. The round and square patch pockets are giving place to slot pockets, sometimes back hip pockets in sure enough masculine fashion, while a new patch pocket is cut diagonally in half and stretched along its slanting edge. Sashes, when they appear, are frequently weighted in various ways. That is why rosettes of the sash ribbon are found on the sash accompanying a French creation recently exhibited.

Sale of Summer Wear Suits, Coats

# LuNette SHOP

Sale of Summer Wear Dresses, Skirts

FOR WOMEN

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Golfine Suits, white, Copenhagen and rose.
- \$12.50, were \$25.00  
White Wool Poplin Suits.
- \$7.50, were \$12.50  
\$10.00, were \$18.50  
Washable Suits, in linen and Palm Beach cloths.
- \$10.00, were \$18.50  
Silk Coats, in navy or black taffeta.
- \$2.95 to \$15.00  
Summer Dresses, in voiles, dimities, batistes and nets.

- \$15.00, were \$21.50  
Waterfall Silk Coats, in pink and light blue.
- \$7.50, were \$12.50 and \$15.00  
Linen Dresses, blue, rose, lavender, white.
- \$10.00, were \$15.00  
Taffeta Silk Dresses, in navy or black.
- \$15.00, were \$18.50  
Taffeta Silk Dresses, navy or black, also Jap silk.
- \$2.50 to \$7.50  
Motor Coats, in linen and mohair.
- \$7.50, were \$16.50  
\$10.00, were \$25.00  
Cloth Coats, in navy or black, serge or poplin.

LuNette Shop FOR WOMEN

Thirty-Five East Avenue

## CHILD'S DAINTY FROCK.

Printed Blue and White Linen Trimmed With Plain Blue



CHILD'S SUMMER DRESS

For summer wear is this charming frock of printed blue and white linen, with trimming of plain blue linen. The gimp and sleeves are of striped batiste. An attractive sunbonnet of plain and printed linen is becomingly worn.

# Field

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