

AN ACTIVE QUEEN.

The Dowager of England Attends a Benefit Daily.

WAR VICTIMS HER VOCATION.

Often This Ex-Queen is Seen at Two Matinees, Bazaars or Musicales Each Day, if They Mean Ways of Alleviating the Lot of Soldiers.

Queen Alexandra still remains the most popular member of the royal family of England, although she will celebrate her seventy-third birthday next December, and if King Edward had been alive last March the two would have celebrated the fifty-third anniversary of their marriage. Alexandra takes the utmost pride in her



QUEEN ALEXANDRA.

personal appearance, and at a distance she gives the impression of being unaffected by time. Nobody thinks of calling the widowed queen the "queen mother" or even the "dowager queen." She objects to being designated by either of these titles in print, and no familiar use of them by the press would lead her friends to adopt them in speaking of her. They don't fit. She doesn't take life so seriously as Queen Mary, does not and never has attempted to interfere in politics and devote herself now, as always, with studious care to the art of being agreeable and useful to charity and other good work.

Scarcely a day passes that Alexandra does not make at least one public appearance at a war benefit. Sometimes she is seen at two such events. Her daughter, the princess royal, Princess Louise, duchess of Fife, sometimes accompanies her, the mother looking as young as the daughter. The Grand Duchess George of Russia, the niece of Queen Alexandra and the sister of the King of Greece, has been with her aunt at Marlborough House for a year or more and is often seen in public with Queen Alexandra. The Grand Duchess George is good looking and fond of becoming clothes, and she and her two young daughters have given an additional attraction to Alexandra's suit

ADVANCE MODELS.

Style Tips About Materials and Cuts For Coats.

Winter coats now to be bought should be in two parts, the upper part like shape with sleeves that come over the top of a high waisted, brodered belt attached to the skirt. These are in the majority but very smart—and the woman who wears one featured by Robert Howard, David Let, Callot and most of the other top houses.

This winter coat will probably be the shape seen on more than half the women on this winter. It has a slim top that fits the figure, a small belt that draws attention to itself through buttons or buckles in front and an extra skirt which conceals around the figure and in which are exploited several of the newest features. They are difficult to describe in detail. The general idea is that the material is brought back and twisted over in many curious ways, as if the designer had been trying out an experiment with the cloth and had planned it up into pockets, loose straps and revers and then left them all there.

Old Fashioned Pumpkin Pie.
Take two cupsful of pumpkin (already stewed), a quart of milk, two cupsful of sugar, a teaspoonful of cinnamon, a teaspoonful of grated nutmeg, a teaspoonful of ginger, a thin pinch of salt, four eggs and small pieces of butter. Beat the eggs and sugar until creamy, add the spices, salt and pumpkin, add the milk and turn over mixture and place of butter while warm and beat all well together. Have two medium sized pie plates lined with a good flaky crust, fill with the mixture and bake until firm or from thirty to forty minutes. Serve cold.

To Freshen Your Veils.
If veils are dipped in a saucer or bowl of alcohol and goused up and down, squeezed in the hand and half dried by squeezing in a towel, then hung over a towel on a line, they are very soon dry and retain that slight stiffness which is a necessity in a fresh looking veil.

STYLE TIPS.

Pointers About Materials And Lines For This Season.

Color and texture are richer and more extravagant than ever, and advance materials show that this year will be as splendid a one so far as fashions are concerned, as last. Velvet, panne velvets and plushes there will be, and in silks brocade Venetian effects will be luxuriantly used.

Accessories are as splendid, as of late, as are materials—Beit clasp, snuff chains, bags of every kind and all the other things which come light to the choosing of a costume, but almost first in the effect will be heavily ornamented with jeweled patterns. This splendor and richness are found in every kind of garment, frock, evening gown, street clothes and evening wraps. Three uses of the various new materials were shown recently in three designs an afternoon frock, street suit and evening coat. The first one of the three was of tulle, voile and plush cloth, the tulle woven into the stripes of plush. It was an afternoon gown having the waist fastening below the shoulder line with one plush button. The underbust was of tulle, a combination of plush and voile, a band of plush of the same color tucked up around the hips, and the skirt was arranged with the stripe running in various directions.

The suit was made of panne velvet with a long pane more velvet and having a waist-out and girdle bits of satin. The coat skirt had three girdles.

Neither these materials nor these designs would seem to bear out the past five seasons' made by people that knew that the fun of costume is to be the only salient in this winter. Perhaps the silliness is not to continue until a bit later, and perhaps this is going to be such a tolerant year as one particularly, however, a year in which one may have the sort of silhouette bestowed by nature and still be in style.

This tendency toward elaboration and near extravagant notions in quantities of embroidery again and many straight, full dresses and long basque blouses which lend themselves well to this kind of trimming. There are many little oddities, too, such as small man-

to go with the dresses and all of raffie line to the skirt, making it shorter in front than in the back, to better show the ruffling folds of light colored embroideries and decoration.

Of course this extravagance will not be taken up at once, nor will all women care to adopt it at all but it will be what is most commonly known as correct.

The colors, both of the embroideries and of the basic materials, have a glory of their own, being old gold, or green, deep red, blue and full of blue and green embroideries, all generally used.

Especially in evening gowns will the Venetian touch be given, in skirts short in front and having a wide square cut train in the back, or by the full skirts with panels trailing on each side.

UP TO DATE.
So Easily Made For Ice Sports Is This Chic Little Cap.

With a garment of wool, washed and dyed this cap, which is of patterned wool, will keep you warm and comfortable in the raw air.



PREPARED FOR FROSTS.

ing the face is a narrow strip of rabbit fur, a tuff of which finishes the top of the cap. This may be easily copied.

Dyeing With Crumpled Paper.
Wash crepe de chine waist well, rinse, set aside. Put crumpled paper in hot water until water is colored. Add cold water till lukewarm, add one-half cupful vinegar and one-third cupful salt. Put in the waist, let remain until shade desired is reached and then squeeze dry and dry on rack indoors. Press on wrong side with iron and gratefully heated.

Best Way to Wash Windows.
Take a chamouis skin, which can be obtained for 25 cents at any drug store, and using clear, warm water wash the glass clean. Wring out dry and wipe the window, which will be perfectly clear, as there is no lint to adhere to it. Windows are in this way perfectly cleaned in less than half the time it usually takes.

FOR YOUNG FOLKS

Sleepy Time Story About a Boy Who Was Always Untidy.

TAUGHT A USEFUL LESSON.

Strange Thing That Happened One Warm Evening on the Porch—Ramble Through the Grass in Odd Company—A Lion Cub at the Zoo.

Little Ned and Polly Ann were waiting when Uncle Ben appeared. Tonight, he said, I will tell you about the boy of Jimmy.

A VISIT TO THE ANTS

and Jimmy Juniper, who hated to get washed and was more often seen with a dirty face than with a clean one. His mother urged him to be more tidy, and his father scolded, but, after all, it was a little ant that made a better boy of Jimmy.

He was sitting on the porch one evening feeling very sleepy and wishing he could get out of taking the bath that his mother always insisted upon before he went to bed. He had been reading several times when he felt his hand go around, and before he knew what to think he had slipped down to the ground in front of the porch. He was looking for light into the eyes of a little black ant.

He had seen ants many times, but to see one so close was new. Jimmy did not say a word, but he did look into the eyes of the ant. He was very low at the time, a few feet at best. Jimmy found up saw the lower lip of the ant, which looked like a pad over his head.

The ant whisked Jimmy over to the top of the porch. On top of it sat in and talking to him.

Just show this to him to comb that mop of his, said the ant who was in charge of Jimmy.

They bustled Jimmy down on the ant hill, and then the ant raised its foot. Jimmy saw a comb on it. It went through his hair very gently. Then it used a finer comb also on the foot.

The ants' bodies were covered with short hair and when an ant came out of the hill there were sometimes specks of earth on its coat although the hair ways in the ant hill are lined with earth packed down very tight.

When the ant got out into the air it would brush its comb of the earth or sponge its body with its tongue. If you lived in the ant hill, would you keep clean? You have soap and brushes, and sponges and fresh water and towels and a tub of water, while we have only our tongues and the combs and brushes we carry with us.

Just then a half dozen ants came hurrying out of the hill. They dug themselves up in the funniest way by their hind feet to a blade of grass, while two of their companions combed and brushed and carried them very much as a horse is curried. Then they dropped off to sleep. As Jimmy began to feel sleepy he fell asleep, too, and when he awoke he found himself in the chair on the porch.

Naming Lion Cubs.
Recently in the Central park zoo in New York, a lioness gave birth to three little cubs. The mother who had the cubs was very beautiful and her cubs were very beautiful, too.



Photo by American Press Association. BABY LION AND GODMOTHER.

keeper of the lions told them that when the babies were large enough the children might christen them. So when the cubs were three weeks old they were brought out on to the lawn and named. One of the cubs and its godmother are herewith shown just as they were snapped by the camera.

Our Little Girls.
When it rains our little girls Pucker their lips and cry. But when it clears they dry their tears And bid the rain goodbye.

JUST PRACTICAL.

The Kind of Coat That Gives Utility and Style.

POTATO BREADS.

Boiled "Murphies" Substituted For Part Flour.

APPETIZING AND NUTRITIOUS. This Mixture Contains More Mineral Matter, Fiber and Moisture Than Ordinary Bread—Delicious Rolls That Keep Well—Are Also Another Feature.

HOW TO CHOOSE A TURKEY.

Tips For Young Housekeepers Who Celebrate Thanksgiving.

Since it will be without turkey on Thanksgiving it is to fail to pay respect to the great American festival, if he chooses the good housewife to be the well up in turkey lore, for there are turkeys and turkeys, some as juicy and tender as a spring chicken, while and others, remain warriors of the number for brooding.

Others, again, remain warriors of the number for brooding. Very good rolls can be made from a tough and stringy and as tough as hard to swallow as India rubber. To have the turkey tender and soft, first catch the dozen small rolls. Eight ounces of boiled and peeled potatoes, six ounces of sifted flour, one-third ounce of compressed yeast, three table-spoonfuls of lukewarm water, one-half ounce of sugar, two table-spoonfuls of butter.

Two table-spoonfuls of powdered milk added to the dough will greatly improve the quality of the rolls. If you have milk, itself or cream, may be used, but it must be borne in mind that they will increase the liquid content. Beat and mash the potatoes as directed for bread making. Add in order to this the salt, the powdered milk and the yeast, and justly two table-spoonfuls of flour. To this mix the stand at a temperature of about 70 degrees F. until the dough begins to collapse. Add to this space (the butter and the remainder of the flour and of yeast) enough more flour to make a very stiff dough. Knead thoroughly with a smooth dough which is not larger than a ball. Roll out the dough to a thickness of one-half inch, cut into strips, and roll into balls. Bake in a hot oven for twenty to thirty minutes.

QUACK! QUACK!
Ducky Dottie Makes a Thanksgiving Favor For Children.

As a Thanksgiving favor for children, the Ducky Dottie is a very attractive and useful gift. It is made of paper and is very easy to make. It is a very good idea to make one for each child in the family. It is a very good idea to make one for each child in the family.

The Original Koumiss.
Koumiss in its original sense was a fermented beverage prepared from mare's milk. To make Koumiss, there is no dried ferment, seeds or grains with which the fermentation of the mare's milk is shared. Native koumiss makers lay great stress on the quality of the milk, the breed of the mares and the condition of the pastures, but it is probable that their troubles ascribed to variations in these conditions are more likely attributable to imperfectly controlled bacteriologic factors.

The koumiss which is often made and offered for sale in this country is usually made from cow's milk and, therefore more correctly is kefir.

Kerosene Lamps.
When the flame of a kerosene lamp smokes up the chimney, although not turned up too high, remove the wicks from the burners when you have good suds water on a washing day and with a cloth and a skewer remove all the sooty fuzz that has collected on the under side. Then put them in the boiler of hot suds water and let them remain there an hour or more. When taken out wipe clean and dry, and the improvement is worth much more than the small amount of work.

POTATO BREADS.

Boiled "Murphies" Substituted For Part Flour.

APPETIZING AND NUTRITIOUS.

This Mixture Contains More Mineral Matter, Fiber and Moisture Than Ordinary Bread—Delicious Rolls That Keep Well—Are Also Another Feature.

Prepared by the department of agriculture. Excellent bread can be made by using three pounds of boiled and mashed potatoes and two and one-quarter pounds of good bread flour, according to the baking specialists of the United States department of agriculture. The bread so compounded has a rich brown crust and tender and elastic crumb. It has an appetizing odor and a very agreeable taste, which is preferred by many to that of bread made wholly from flour. When made according to the directions given below potato bread contains more mineral matter, fiber and moisture, but otherwise in composition and nutritive value is practically the same as ordinary bread. Its higher moisture content helps to keep it fresh several days longer than ordinary bread. In localities where there is a surplus of potatoes or where they are very cheap, potato bread costs less to make than all flour bread, and in general this is a good way in which to utilize the potatoes in a palatable food product.

For four one pound loaves are required three pounds of boiled and peeled potatoes, two and one-quarter pounds of good bread flour, three level table-spoonfuls of sugar, one and one-half level table-spoonfuls of salt, one cake of compressed yeast, four table-spoonfuls of water.

Boil with skins on and wash twelve potatoes of medium size. In the evening take one and one-half pounds, or two, and one-half solidly packed half pint cupfuls, of the cool, mashed potatoes, add to this salt, four ounces of flour, one scant half pint cupful and the yeast rubbed smooth with the water, reserving one spoonful to rise the loaf.

In the morning add the remainder of the potatoes, the sugar and the rest of the flour. Knead thoroughly until a well up in turkey lore, for there are turkeys and turkeys, some as juicy and tender as a spring chicken, while and others, remain warriors of the number for brooding.

Very good rolls can be made from a tough and stringy and as tough as hard to swallow as India rubber. To have the turkey tender and soft, first catch the dozen small rolls. Eight ounces of boiled and peeled potatoes, six ounces of sifted flour, one-third ounce of compressed yeast, three table-spoonfuls of lukewarm water, one-half ounce of sugar, two table-spoonfuls of butter.

Two table-spoonfuls of powdered milk added to the dough will greatly improve the quality of the rolls. If you have milk, itself or cream, may be used, but it must be borne in mind that they will increase the liquid content. Beat and mash the potatoes as directed for bread making. Add in order to this the salt, the powdered milk and the yeast, and justly two table-spoonfuls of flour. To this mix the stand at a temperature of about 70 degrees F. until the dough begins to collapse. Add to this space (the butter and the remainder of the flour and of yeast) enough more flour to make a very stiff dough. Knead thoroughly with a smooth dough which is not larger than a ball. Roll out the dough to a thickness of one-half inch, cut into strips, and roll into balls. Bake in a hot oven for twenty to thirty minutes.

WEDDING SHOWERS.
Novel Ideas About What to Give the Betrothed Girl.

After an engagement has been announced the girl's friends usually give some kind of shower, which must be clever and unusual. A pretty idea for a linen shower is to stretch a line somewhere in the house and pin the gifts on it. After all the guests have arrived the guest of honor is given a small clothes hamper and escorted to the room where the "wash" is hanging and told to take it in.

There was great fun at a recent kitchen shower when one of the girls dressed like a real southern mummy appeared with a small pushcart piled with linens. Over her bandanna she wore a hat made from a colander and trimmed with a dish towel and a sink brush. At her waist dangled a chate linc made of putty-pans, sooty cutters, a puttying grater, etc.

A sewing club entertained one of its members at a luncheon in this way. In the center of the table was a large round sewing basket lined in her favorite color. Suspended over it on ribbons of different lengths the same color as the basket was a shower of articles for stitching, ball scissors, needles and pins, emery, wax, etc.

A very ingenious girl who was giving a handkerchief shower to a friend made a wedding bed from a peach basket covered with white crepe paper and filled with white tissue. This she hung over the guest of honor's place and at the psychological moment she pulled a string, string out all the handkerchiefs to a great shower.

ABOUT KITCHENS.
How They Should Be Built to Save Labor.

Some inventors are not satisfied that in getting the 1905 men's trousers in a year the housekeeper travels 250 miles if the distance between the kitchen range to dining room be but twenty five feet. If the distance be increased the feet some forty miles is added. These figures are appalling to the comfort of the housekeeper in large kitchens, but practically much depends on the way space is used in a large kitchen. If working tables, etc. are so planned that no long distances have to be traveled between them a large kitchen may prove very convenient and comfortable to work in because of the added space.

Windows placed to the left of the coal range allow for lighting during the daytime which is ideal. The best artificial lighting is by electricity, with emergency gas fixtures should the electric current fail. A large ceiling light, with wall lights above and to the left of the sink and range, furnishes light to the best advantage. The wall light over the sink should be placed so that much work can be done with the aid of this light alone.

A Boat Shaped Veil.
The new boat shaped veil is at its best when draped over a rather small hat, also elongated in shape. The veil is thrown over the hat so that the point in front falls well below the bust and the sides and back of the veil drape over the sides and back of the hat. These veils are made of fine hexagonal mesh with scattered designs in dots and hand run sprays or vines. A favorite style in the boat shaped veil is in black mesh, very fine, with black velvet stars all around the edge as a border and a well scattered diamond shaped device in chenille dots, including a delicate flower spray.

THIS ARMY GIRL.

Built on Military Lines Is This Suit For Fall Maidens.

APETIZING AND NUTRITIOUS.

This Mixture Contains More Mineral Matter, Fiber and Moisture Than Ordinary Bread—Delicious Rolls That Keep Well—Are Also Another Feature.

Prepared by the department of agriculture. Excellent bread can be made by using three pounds of boiled and mashed potatoes and two and one-quarter pounds of good bread flour, according to the baking specialists of the United States department of agriculture. The bread so compounded has a rich brown crust and tender and elastic crumb. It has an appetizing odor and a very agreeable taste, which is preferred by many to that of bread made wholly from flour. When made according to the directions given below potato bread contains more mineral matter, fiber and moisture, but otherwise in composition and nutritive value is practically the same as ordinary bread. Its higher moisture content helps to keep it fresh several days longer than ordinary bread. In localities where there is a surplus of potatoes or where they are very cheap, potato bread costs less to make than all flour bread, and in general this is a good way in which to utilize the potatoes in a palatable food product.



ON THE BORDER.

around the coat bottom. The details of the collar and cuffs are interesting, the pockets being snugly closed with tiny cloth buttons.

WEDDING SHOWERS.
Novel Ideas About What to Give the Betrothed Girl.

After an engagement has been announced the girl's friends usually give some kind of shower, which must be clever and unusual. A pretty idea for a linen shower is to stretch a line somewhere in the house and pin the gifts on it. After all the guests have arrived the guest of honor is given a small clothes hamper and escorted to the room where the "wash" is hanging and told to take it in.

There was great fun at a recent kitchen shower when one of the girls dressed like a real southern mummy appeared with a small pushcart piled with linens. Over her bandanna she wore a hat made from a colander and trimmed with a dish towel and a sink brush. At her waist dangled a chate linc made of putty-pans, sooty cutters, a puttying grater, etc.

A sewing club entertained one of its members at a luncheon in this way. In the center of the table was a large round sewing basket lined in her favorite color. Suspended over it on ribbons of different lengths the same color as the basket was a shower of articles for stitching, ball scissors, needles and pins, emery, wax, etc.

A very ingenious girl who was giving a handkerchief shower to a friend made a wedding bed from a peach basket covered with white crepe paper and filled with white tissue. This she hung over the guest of honor's place and at the psychological moment she pulled a string, string out all the handkerchiefs to a great shower.

ABOUT KITCHENS.
How They Should Be Built to Save Labor.

Some inventors are not satisfied that in getting the 1905 men's trousers in a year the housekeeper travels 250 miles if the distance between the kitchen range to dining room be but twenty five feet. If the distance be increased the feet some forty miles is added. These figures are appalling to the comfort of the housekeeper in large kitchens, but practically much depends on the way space is used in a large kitchen. If working tables, etc. are so planned that no long distances have to be traveled between them a large kitchen may prove very convenient and comfortable to work in because of the added space.

Windows placed to the left of the coal range allow for lighting during the daytime which is ideal. The best artificial lighting is by electricity, with emergency gas fixtures should the electric current fail. A large ceiling light, with wall lights above and to the left of the sink and range, furnishes light to the best advantage. The wall light over the sink should be placed so that much work can be done with the aid of this light alone.

A Boat Shaped Veil.
The new boat shaped veil is at its best when draped over a rather small hat, also elongated in shape. The veil is thrown over the hat so that the point in front falls well below the bust and the sides and back of the veil drape over the sides and back of the hat. These veils are made of fine hexagonal mesh with scattered designs in dots and hand run sprays or vines. A favorite style in the boat shaped veil is in black mesh, very fine, with black velvet stars all around the edge as a border and a well scattered diamond shaped device in chenille dots, including a delicate flower spray.

MACEDOINE SALAD.
A macedoine salad is merely a mixture of vegetables—almost anything serves.

MACEDOINE SALAD.
A macedoine salad is merely a mixture of vegetables—almost anything serves.