

# ENGLAND'S QUEEN

### The Consort of King George Visits London's Poor.

## CHATS WITH A PARALYTIC.

The Roll of Honor, With Which Tenement Districts Pay Tribute to Their War Men, Gets Fresh Garlands From the Queen's Bouquet.

The poor people living in some of the districts of London have invented a simple way of honoring their men folk who have gone to the war. In each district they hang a roll of honor on a convenient wall, and each roll is kept freshly garlanded with flowers by the women and children. The roll of honor is a scroll, framed and glazed, showing the names of men who have left their homes in each street to join the fighting forces of the crown.

Queen Mary heard of this custom a few days ago and was so delighted with it that she arranged to make a tour through South Hackney, the dis-



QUEEN MARY

trict where the rolls are exhibited, in order to see the way in which the poor people were honoring their men folk. She found that the rolls were made of paper and were hung on the wall with no ornamentation, but with a simple scroll of paper on which the names of the men were written. The queen was interested in the way in which the poor people were honoring their men folk and she decided to make a roll of honor for the poor people of South Hackney.

One of the rolls was made of a man's name and the queen was interested in the way in which the poor people were honoring their men folk and she decided to make a roll of honor for the poor people of South Hackney.

"I see that you are very interested in the way in which the poor people are honoring their men folk," she said to the woman who showed her the rolls. "I am very interested in the way in which the poor people are honoring their men folk and I am very interested in the way in which the poor people are honoring their men folk."

"Yes, your majesty," replied the woman, "the queen is very interested in the way in which the poor people are honoring their men folk and she has decided to make a roll of honor for the poor people of South Hackney."

"But you have, after all," replied the queen, "and again patting the old woman's shoulder."

**Pockets Like Monk's Gowns.** There are always a few things which either are or seem to be new in the way of little furnishings and furnishings for clothes. Just at present there are the cowl pocket and the suede trimmings to all things sportsmanlike, and certain innovations in the way of collars. The cowl pocket is detachable and shaped like a monk's cowl, with cords and tassels running through silk rings stitched to the skirt to hold the pockets in position. The lining of bright contrasting color should be all means to visible. The new collars all center around the general idea of lowness, largeness and Quakerishness.

**In One Trouseau.** In the train of the season's bride in an evening dress composed of alternate flounces of black and white lace from which a row of white flounces descends with a cord of gold and silver beaded and a row with short cord capes of white finishing the bodice.

## THREE NEW MODELS.

Something Different From the Ubiquitous Blue Serge.

There are three frocks that the woman tired of dark blue will be interested in hearing about. First, the skirts are several inches longer than last season's frocks, and there is a noticeable fullness in the long sleeves, and in each one of the three there is the ubiquitous touch of fur. One of mustard colored broadcloth, has a perfectly plain bodice, finished at the neck with a wide standstill kind of collar trimmed with skunk tails in front. In lieu of a cravat. At the natural waist line there was found a delicious shade of blue satin, quilted, and from the back came a narrow belt of the cloth, which tied very low in the front. The ends of the belt were finished with an attractive ornament. Pockets on either side were also trimmed with the skunk fur. Until the weather becomes very cold a dress of this description can be worn without an extra wrap, but effective accessories are a muff of skunk fur and a bag trimmed with the same peltry.

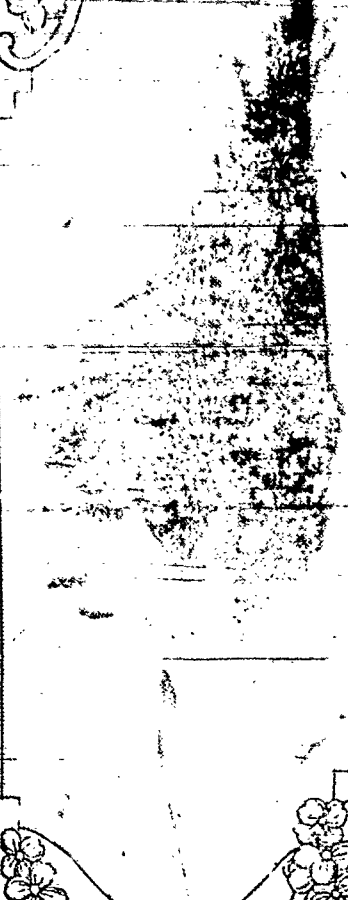
Of bottle green panne velvet and gray chin-chilla fur was the second frock, that looked for all the world like a smart coat suit. In this frock the bodice was also very plain, buttoning down the front with four rather large buttons. Two narrow belts hugged the waist closely in the front, but were interrupted in front of the hips with pom-poms of the velvet bead trimmed in a small pattern. The pom-pom reached halfway to the knees and was edged with the chin-chilla. A deep turnover collar of the fur and narrow cuffs formed the only other trimming on this smart coat dress.

The third frock of this trio was fashioned of chestnut colored broadcloth. The bodice of this frock was also very plain. The only thing to break the plainness was a narrow band of embroidery that extended below the waist line at least six inches. The wide standstill collar was formed of fur as were the cuffs. A wide crushed pleat of the broad cloth fastened at the side with an oval buckle. The skirts of all three were very simple, merely hemmed, with the exception of the bottle green panne velvet, which had peeping below the very edge of the skirt a narrow fringe of exactly the same color.

## HERE'S DASH.

Only Two Elements Give This Wonderful New Hat.

A close ribbon of deep tan colored satin is slit on each side of the crown and inserted with black netting, which



THE ULTRA ONE

take a graceful sweep up the back. It would be difficult to put more chic into only two materials for a chapeau.

**Turkey Time.** Turkey is in season now if ever, and is never more delicious than when stuffed with oysters. To make the dressing for a good sized turkey use three dozen oysters, a quart of bread crumbs, tablespoonful of butter, same amount chopped parsley, sprig of thyme, bay leaf, three tablespoonfuls of sage, salt and pepper to taste.

Chop the liver and gizzard of the turkey and brown in the frying pan, mix with chopped onions, then add the other chopped herbs and the sage and other seasoning. Mix well, adding the butter and oil, adding a pint or so of the oyster water, and as the mixture is reduced add the oysters. Stir for three or four minutes and then add to the turkey.

**Mollet Cakes.** Mollet cakes are a most palatable and nutritious cake that can be made in a few minutes as soon as it shows any signs of withering.

## FOR YOUNG FOLKS

### Sleepy Time Story That Comes From Faraway Japan.

## HOW A FISH LOST ITS SHELL.

Very Queer Medicine That Was Prescribed For an Undersea Queen—Adventures of a Monkey and a Tortoise. Severe Punishment For a Tattle Tale.

## A FISH STORY.

Did you ever hear how the jellyfish lost its shell? The Japanese say it was in this way. Once in the long ago the jellyfish had a shell which covered his soft body and kept him from getting hurt. He was quite a somebody at the court of the sea queen and treated others with a very grand air indeed. It happened once that the sea queen was taken quite ill. The king was much troubled.

At last some one said that if the queen were given the liver of a monkey to eat she would get well. Now, there are no monkeys in the ocean, so when the sea king made up his mind that the queen must try a monkey liver he sent out the tortoise to look for a monkey.

The tortoise traveled until he came to an island where there were a number of monkeys playing and chattering in the treetops. The tortoise was pretty sure none of the monkeys would go with him willingly, so he tried a trick. He lay down under a tree and waited until a frolicsome little monkey came so near that he could catch it and hold it with his claws.

Then he told the monkey that unless it came with him of its own free will and without struggling he would kill it. So the monkey said all right, he would go with the tortoise. They started out, the monkey riding on the tortoise's back.

This was the first monkey which had ever visited the ocean world, and every one was interested in it. "Poor thing," I wonder if it knows its liver is to be eaten," said the jellyfish as he watched the monkey frolicking around teasing the fishes.

So the jellyfish took the monkey aside and told it the fate in store. The monkey had no wish to lose his liver, and so he pretended to the king and queen that he must go back to land and get his liver, which he had left hanging on a tree.

When he learned that the jellyfish had turned to the monkey the sea king was very angry and said that after that the jellyfish should be punished by losing its shell and having to go undressed forever after.

**A Young French Soldier.** The boy who is here shown in uniform is a real soldier, and he fights for his native country, France, in the trenches. His youthful warrior's name is Jacques Veriot, and he is only thirteen years of age.



Photo by American Press Association. JACQUES VERIOT.

teen years of age. He can handle a gun as well as his grown up comrades. Jacques appears to have learned one bad habit in his soldiering, that of smoking. He probably thinks he looks manly with a pipe in his mouth, but tobacco is not good for one so young. Nevertheless, Jacques is said to be a valiant fighter.

**Jolly Jinks.** Jolly Jinks, the water man, is a most interesting character. He is a water man, and he is a most interesting character. He is a water man, and he is a most interesting character.

## BEAUTIFUL MODEL.

Maidens Will Like This Unusually Fetching Frock.

Black net over white liberty silk gives this girlish dance gown. What makes a special appeal is the net tulle.



FOR THE YOUNG GIRL.

bordered with black velvet ribbon and handsomely overshot with a flowery design done in gay colors. Please note the unusual sleeves.

**How to Carve a Turkey.** After the turkey is roasted trim drumsticks with paper ruffles, which will enable carver to touch them if necessary without soiling his hands. Place turkey on platter with the head at the left. Unless the platter is very large provide an extra dish, also a fork for serving.

First—Insert the carving fork across the middle of the breastbone. Second—Cut through the skin between the breast and the thigh.

Third—Bend the leg over and cut off close to the body and through the joint. Fourth—Cut through the top of the shoulder down through the wing joint.

Fifth—Shave off the breast in thin slices, slanting from the front of the breastbone down toward the wing joint. Sixth—Carve only from the side nearest to you.

Seventh—Tip the bird over slightly and with the point of the knife remove the oyster and the small dark portion found on the side bone.

Eighth—Then remove the fork from the breast and divide the leg and the wing.

Ninth—Cut through the skin between the body and breast and with a spoon remove a portion of the stuffing.

Tenth—Serve a light and dark meat and stuffing as preferred. If carved in this way the turkey will be left with one-half entire and if placed on a clean platter, with the cut side nearest the carver and garnished with parsley, will present nearly as fine an appearance to all but the carver as when first served. When there are many to serve take off the leg and wing from each side and slice the whole of the breast before removing the fork, then divide as required.

**Obesity Diet.** It is not the quantity of food, but the kinds of food eaten that fatten. This should be remembered when dieting to reduce flesh. "Semi-starvation" as a means of reducing is not only weakening, but positively dangerous. The following diet list for the reduction of flesh is governed by common sense.

- Foods permitted are clams, oysters, lobsters.
- Soups without flour or fat thickening.
- Lean meats (ham, pork and liver excepted).
- Fish—fresh, salt or smoked, of any kind, but cooked without fat or butter.
- Eggs in any style.
- Chicken, duck, turkey, game.
- Vegetables—squash, string beans, carrots, tomatoes, turnips, cabbage, peas, onions, asparagus, cauliflower, celery, salads, watercress, pickles of all kinds.
- Gluten bread.
- Water, coffee and tea (except with meals).

## THE LATEST FUR.

Cafe au lait fur is the latest, the soft light brown shade has, monizing well with fashionable brown toned costumes. The real name of the fur is summer ermine, which is really in the prettiest cafe au lait shade with white markings. The ermine changes his snow white coat to one matching the rocks during the warm season when he must forage for his dinner against a background of not all the white.

## CLEAN THE SILVER

### A Quick Way That Also Sparing Your Elbow.

## GIVES IT A SATINY FINISH.

The Electrolytic Method Removes Tarnish, the Effect of Sulphur or Rubber, and at the Same Time It Does Not Wear Away the Substance.

[Prepared by United States department of agriculture.]

In the cleaning method recommended the necessary materials are a graniteware cooking utensil deep enough to allow the silverware to be covered by the solution, a clean piece of aluminum or zinc, preferably the former, and baking or washing soda. The solution, consisting of a teaspoonful of baking or washing soda and a like amount of table salt to each quart of water, is brought to a boil in a graniteware or enameled utensil. A sheet of aluminum or clean zinc is dropped in. The tarnished silverware is then immersed in the solution so that it is in contact with the sheet of aluminum or zinc. The tarnish should disappear in a few seconds. The silver object should then be removed from the solution, rinsed and dried with a soft cloth.

Aluminum is much more satisfactory than zinc for use in this cleaning process since it does not become coated with a layer of carbonates, which interfere with the chemical reaction. Zinc does form carbonates and if used must be cleaned frequently in dilute hydrochloric acid. A small sheet of aluminum may be purchased especially for silver cleaning purposes, or a piece of an old aluminum utensil well cleaned may be used. Utensils which would later be used in cooking operation should never be employed in cleaning silverware by the electrolytic method. If very large pieces of silver are to be cleaned and a container is required larger than can be placed conveniently on the stove the hot solution may be poured into such a vessel and the silver object then immersed. The method is most effective, however, when the solution boils during the cleaning process, and efficiency is rapidly lowered as the temperature of the solution falls below the boiling point.

The electrolytic method gives the cleaned silver a satiny finish after several cleanings. If a burnished surface is desired the silver must from time to time be polished lightly with some abrasive polishing material, such as powdered whiting.

## THAT VEST POCKET.

What Sonnyboy Will Wear to Holiday Fete and For "Best." Trousers and jacket of navy blue velvet make distinguished garb for small boys at dancing class or parties.



SO MANLY.

This suit has the added felicity of a pique vest buttoned like daddy's and fitted with two pockets. The collar is also pique, with a cord and tassel.

**For Boys' Blouses.** Take a piece of half inch tape three inches longer than the boy's waist measure. Run in casing of blouse and fasten both ends with just enough stitches to hold them. About the middle of back of blouse rip three or four stitches in casing and pull tape through. Put blouse on the boy, button and pull tape through place you ripped until blouse fits nicely around the waist, then tie in a knot. After taking blouse off fasten the ends of the tape by stitching on the machine.

**Frits Are Displaced.** The frill on the blouse, which was so popular last season, has now been wholly displaced by the smooth finish with tonal shades of hand embroidery or seading.

## FROM PARIS.

Attractive Way to Put Up a Winter Suit.

Velvets in all beautiful shades of grays, greens, whites, blues and browns still lead for the luxurious suitings. This interesting model is featured in a



FOR MATINEE.

dull green, set off with black jet buttons and black fox fur. The V neck is unusual and effective. A black velvet tricorne adds to the grace.

## KERCHIEF CUES.

Points About the Gayety of the New Season's Moucher.

The handkerchief today is an altogether conspicuous sort of handkerchief. In blue and pink, maize and violet, brown, tan and green, it peeks forth from pocket or hand bag in utterly unhidden brilliancy of color and attractiveness of design. Rose color, popular in everything, is much used for handkerchiefs this season. And the rose colored handkerchiefs are indeed lovely. They usually show much white in their makeup. Occasionally, however, one sees a very sheet square of rose colored muslin simply with a rolled, whipped edge. The whipping thread is black, white or rose.

Dihek is a good deal used in the new handkerchiefs. Some pink and blue handkerchiefs show a deep border trimming of white or black dots in V shaped wedges from the hem.

Colored centers in all the colors mentioned, with wide hems of white, perhaps an inch and a half, are also considered smart.

Wax is by no means the only material used today for the handkerchief. Crepe de chine, different sorts of silk, organdie and dimity are all used for handkerchiefs.

Of course it is still possible to get all white handkerchiefs. They can be had in all their old faintness of fabric and design, with dainty embroidered wreaths of owners in the corner or dotting the edge, with monograms and with initials.

**The Working Child.** [Prepared by the children's bureau.] All the speeches on child labor made in congress since the first federal child labor bill was introduced in the spring of 1906 and other printed arguments for and against federal control of child labor which had appeared before June 30, 1916, are listed in two sections of the bibliography of child labor just issued.

Material on practical experiments in training children for industry and in guiding a child to the trade where his opportunities are best and material on the effect of premature labor on the child's health form special sections. Previous bibliographies on vocational training and vocational guidance and other subjects related to child labor, such as mothers' pensions, minimum wage and compulsory education, are noted in the bulletin.

**Holiday Pudding.** Soak a pint of small bread crumbs (stale) in a quart of milk one hour. Beat four eggs, then put together one-quarter cupful sugar, a teaspoonful salt, a saltspoonful cinnamon or nutmeg and a tablespoonful softened butter. Stir this mixture into the well-beaten eggs. Then stir the whole together with a cupful raisins dotted until they are plump and soft in milk and bread crumbs. Bake in a buttered pudding dish for sixty minutes. This will be found to be very tasty and tempting.