

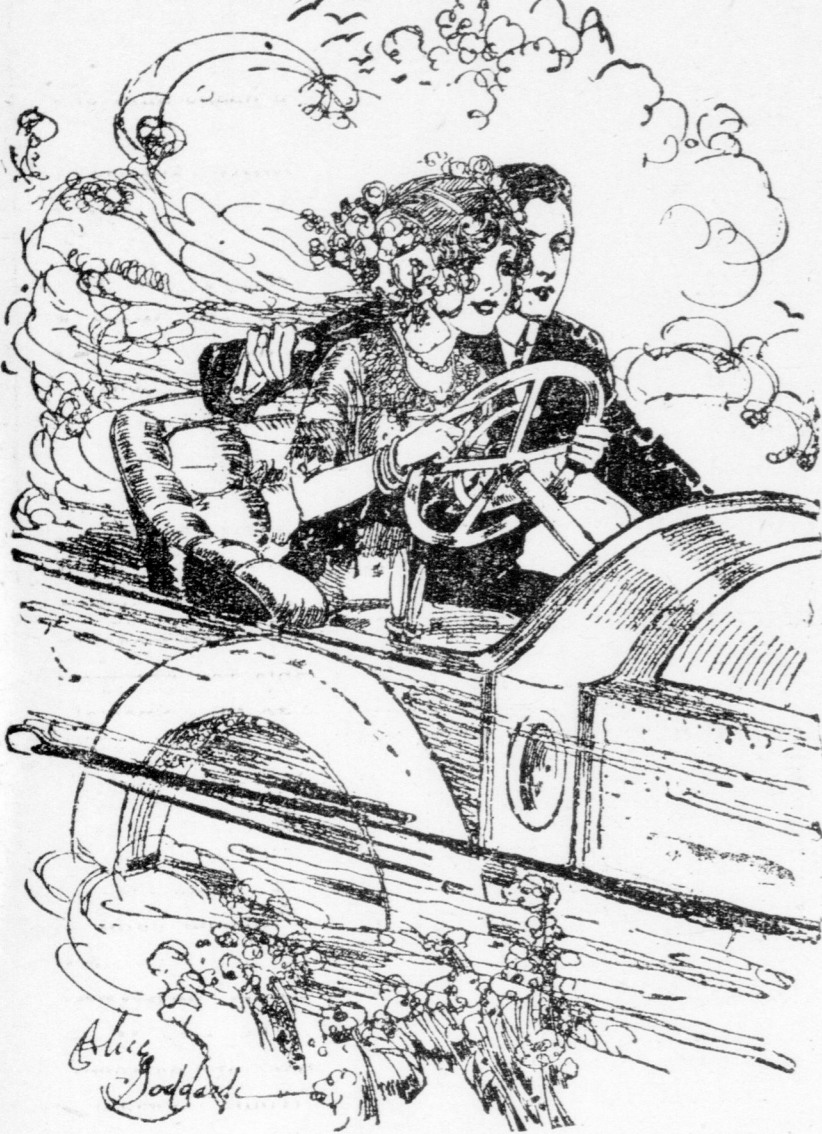
Cynthia Grey's Answers  
Helps for Every Woman  
Follow the Bill-o'-Fare

# A PAGE FOR WOMEN

Daily Tea Table Talk  
Letters by Billie Burke  
Stories for Children

## Janie, Good - Time Summer Girl, Twists Tom's Thumping Heart Easily as She Twists His Auto's Wheel

Another Picture and a Fable From the Fascinating Pen of  
ALICE GODDARD.



BY ALICE GODDARD.

Grandmother raises her hands in horror and mother stifles a sigh as they hear the distant honk-honk of Tom's machine, for haven't they just seen it driving past WITH JANIE AT THE WHEEL?

"In my time," says grandmother, "it was thought unwomanly for a girl to drive a horse, and I am sure that Tom will think that Janie 'forward,' even if he allows himself to be persuaded to let her drive the car."

Mother whispers to herself, "I hope no hurt will come to my little girl." She knows that Tom has lost his head completely and that her pretty daughter can twist his heart as easily with her sun-kissed hands as she twists the wheel.

She knows Tom is only thinking of her daughter's beauty and charm and

### HELPS FOR THE DOG DAYS

To keep the kitchen cool in hot weather, if the kitchen has the morning sun, keep the windows open; if there are shutters, keep them bowed; if not, keep the shades partly down until the sun is away from the windows.

This only applies to very hot days. Sun is as necessary in the kitchen as in the bedrooms. All windows and doors are screened, not forgetting the cellar windows. Where your kitchen only has the windows on one side, it is a great help to keep the cellar door open, as that causes a draught through the kitchen. Therefore, screen the cellar windows. Always bear in mind that a clean cellar is as necessary as a clean cellar. If the cellar is not clean, you cannot ventilate from the cellar door.

While most all kitchens have gas ranges, all do not have water heaters, and in many homes the light the coal range on wash days or when one wants a warm bath.

A very good plan for the housekeeper or maid is to get a very early start, before the heat of the day, and then rest later in the day. If the morning sun is

on the kitchen windows, the baking is done in the afternoon, all preparations are left until one can open the shutters or raise the shades. If one has the afternoon sun on the kitchen windows, prepare things for the evening dinner. Do baking in the morning.

A great help is to prepare double quantities of vegetables at one time, take half, and when cold put in bowl or pan, cover or put bowl in paper bag and place in refrigerator. It is quickly heated or made into a salad. Enough rice can be boiled for two meals, using warm as a hot meal, and cold with fruit as a dessert.

Where meats are used every day, prepare enough for two meals, using second time, either as a hot meal, or as a cold roast or cold lamb with hot vegetables makes a very good meal, and where one likes fish, two in one can be prepared. First time use the next day as a salad. Soups are so easy to prepare, and they have them every day with very little work.

Therefore, when one plans, think of the next day, and so have much cooler meal, only your kitchen will be, but the entire house of average size. Put a little amount of water and mop the kitchen floor every day. It not only keeps the kitchen sweet and clean, but helps to cool.

### Dainty Holder For Bridal Linen

One of the dainty devices to add to the beauty of the bride's household chest is the band of ribbon to hold piles of sheets, pillow slips, towels, tablecloths and napkins in order.

The band is made of pink, lavender, blue, green or yellow satin ribbon an inch and a half or two inches wide. It is fastened with a small bone clasp and the ribbon is adjusted to different lengths by means of bone slides that move back and forth along the ribbon. A big satin rose covers the clasp. Two of these straps are fastened about each pile of linen.

When the packages of linen are piled on top of the other on closet shelves or in a chest, the roses are pulled to the front of each package, and so the packages can be unfastened and a towel pulled from one, a pair of sheets from another, without disturbing the whole pile.

### The Poets' Corner

A DEED AND A WORD.  
A little stream had been a way  
Amid the grass and fern:  
A passing stranger scooped a well  
Where weary men might turn:  
He walled it in and hung with care  
A ladle at the brink:  
He thought not of the deed he did,  
He judged that all might drink,  
He passed again, and lo! the well,  
By summer never dried,  
Had cooled ten thousand parching  
Tongues,  
And saved a life beside.

A nameless man, amid a crowd  
That thronged the dilly mart,  
Let fall a word of hope and love,  
Unstudied, from the heart:  
A whisper on the tumult thrown,  
A transitory breath—  
It raised a brother from the dust.  
It saved a soul from death.  
O germ! O fount! O word of love!  
O thought at random cast!  
Ye were but little at the first,  
But mighty at the last.

—Charles Mackay.

## PROBLEMS OF THE FAIR SEX SOLVED BY CYNTHIA GREY

[Correspondents are requested to make their inquiries as brief as possible, and to write on one side of the paper only. It is impossible to give replies within a stated time, as all letters have to be answered in turn as they are received. No letters can be answered privately.]

### How to Pickle Carrots.

Dear Miss Grey: Here is a recipe for pickle carrots. They are delicious, and I advise housekeepers to try them. Peel and cut raw carrots into slices three inches long and a half inch wide. Boil in salted water until nearly tender, drain, and to each pound of carrots take half cup of strong vinegar, three-quarters of a pound of brown sugar and two cups of cold water. Cook together until a thin syrup is formed, then finish cooking the carrots in this, adding one large lemon for each pound of vegetables. Cut the lemon into thin slices and take out the seeds, but do not peel. Also add a bag of mixed spices to the syrup. When the vegetable is tender place in a jar, cook the syrup down thick, pour hot over the carrots, and cover tightly with a cloth.

ALICE K.

A—Much obliged, Alice, for sending us this recipe. No doubt many of our readers will want to try the formula. Thanks for your interest in this column.

### Sends Her Thanks.

Dear Miss Grey: Thanks so much for the Gooey pictures. I do hope that I was no bother. Yours sincerely,

A BUSY MOTHER.

A—I was no bother at all. I only hope the little girl is enjoying the picture-book. Call on us again.

### Yes, Mary, Call Again.

Dear Miss Grey: I have never written to you before, but as others have received very valued help from you, I will add one more inquirer to the list.

1. What do you think of my writing?

2. What do the names Irene, Hattie, Grace, Gladys, mean?

3. Are the pieces, Meditation and Pen Hur considered difficult enough for one that has taken a few more music lessons than two quarters?

4. I am four feet, eight inches tall, and weigh about ninety pounds. Am I considered to be of an average size for a girl of thirteen?

5. Is a girl of thirteen too old to try the Entrance examinations? The results should soon be out, should they not?

Hoping that I have not bothered you too much, and that I may come to you again for advice, I remain, yours truly,

A—1. It is a little large, but very neat.

2. Peace, feminine of Henry which means chief or head of a house; Favor; charming.

3. Yes.

4. I think so.

5. No. As you see, they have already been published.

### The Bed-Bug Nuisance.

Dear Miss Grey: Will you kindly answer the following question?

What will exterminate bed-bugs? Have used corrosive sublimate in large quantities, and several applications of same, also fumigated with sulphur and

brimstone without effect. Thanking you in advance, I am yours truly,

TROUBLED.

A—Turpentine, squirted from a small oil-can into the cracks and crevices of bedsteads, etc., is very effective. This should be done once a week for several weeks at least, and then once or twice a month, if the pests are to be really exterminated. Oil of rose sassafras diluted with a little alcohol is also good. Eggs of these insects are laid early in March, and it is well then to apply one of these remedies freely, and then again in July or August. Eternal vigilance is required where bed-bugs are concerned.

### A Point of Grammar.

Dear Miss Grey: As I have had a dispute as to which pronoun should be used in the following sentence, I come to ask your advice.

"I did not mean to blame you, I'm sure it had been (I or me) I would have said the same thing."

Now, pray, Miss Grey, what do you think of my writing?

Thanking you in advance, I am, yours truly,

PEGGY.

A—Grammatically speaking, the correct form is "if it had been I," as with all forms of the verb "to be," the pronoun takes the same case. The sentence is a clumsy one at best.

2. Your penmanship, Peggy, is well-formed, and neat.

### Recipes Wanted.

Dear Miss Grey: Will you please publish recipes for corn relish and chopped ripe cucumber pickle. Thanking you in advance,

P. S.—I find your column very helpful.

A—I have had both the recipes you ask for, but unfortunately cannot locate them just now. I must apply to the good-natured readers of this column. Will anyone send us her recipes for the above?

### Tea-Table Talk

#### Why Men

#### Sleep

#### in

#### Church.

Men fall asleep in church more readily than women because they pay more attention to the sermon! This is the latest declaration by a learned German professor who has been engaged in a study of this interesting subject.

Surprised, aren't you? Isn't it true that you had always been possessed of a sneaking opinion that it was just the other way 'round? Well the German professor knocks such a pet theory on the head. A man fastens his attention strictly on the minister, he says, watches every gesture, every motion of his lips, and listens so steadily that he finally hypnotizes himself, and being in a sort of a daze appears to be asleep.

Only "appears," mind you!

A man according to the professor, is not in the least interested, because Smith has a new necktie, or Brown has the style of Mrs. Brown's fichu, or if those green buttons on Miss Jones' brown dress should not have been blue. And it is thinking these thoughts with her sub-conscious mind (for is it the sermon she listens to with the professor does not make quite clear)—anyway that is why she keeps awake.

And after heaping all this upon poor woman's head, the professor winds up by affirming that the average woman could not begin to grasp the import of a sermon anyway, that her understanding is too slow!

Oh, dear, but let us hope the professor's hausfrau gave him a bad dinner for that!

#### Women

#### Note

#### Other

#### Things.

Mrs. Smith has a new hat, whether she is the style of Mrs. Brown's fichu, or if those green buttons on Miss Jones' brown dress should not have been blue. And it is thinking these thoughts with her sub-conscious mind (for is it the sermon she listens to with the professor does not make quite clear)—anyway that is why she keeps awake.

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#### She

#### Voted

#### All Right.

There is an amusing little story going the rounds as to how one Winnipeg woman succeeded in voting, says the Free Press of that city. Mr. A.—so the story goes—was a naturalized foreigner, and greatly opposed to woman's suffrage. His wife wanted to vote for a member of the school board. To prevent her he took his naturalization papers, which she would have to show if she voted, and locked them in the safe in his own house. When Mrs. A. came home on election day he tauntingly asked her if she had voted. "Yes," replied Mrs. A. "How could you when I had my naturalization papers locked in my desk?" queried the wily one. "Easy enough," said the suffragist wife. "I took \$150 of your money and had a certified copy made from the records at the courthouse."

#### WHEN YOU REST.

Rest! Stretch out. Seek the hammock. Do the snake-like skirt. Rest in a pretty, roomy dress. Remove all jangling ornaments. Rest in materials soft to the touch. Rest dress should be washable at this season.

While some embroidery or lace may appear on a rest dress there should be nothing to interfere with its supreme usefulness.

#### BEWARE THE POINTS.

Shoes are becoming more and more pointed, and women are growing more and more to like them. But danger lurks in points.

Charles V. of France, who reigned in the 15th century, became discouraged at the taste his subjects had for absurdly long points on their shoes. Popes and kings had protested against them all to no avail. So Charles took the matter into his own hands and issued an edict forbidding their appearance. How annoying it would be to the followers of a fashion set by the descendants of Charles V. subjects if such an edict should go forth today!

The Chic Little Parisienne Beauty as She Exists in Great Numbers in Gay Old Paris, Sketched and Described by Billie Burke.



REDRAWN FROM BILLIE BURKE'S SKETCH.

[By Billie Burke.]

THE RITZ CARLTON,

PARIS, FRANCE.

July 30.

I am sending over a little sketch of a typical Parisienne beauty, redrawn, as you know, that while I may be able to sketch characters on the stage I am not able to draw pictures that would be good enough to go in the paper.

Over here being a Parisienne beauty is a profession for which some are born, some ultimately achieve and some have thrust upon them.

A little "midnight"—errand girl, to translate freely—may be found to be clever and show certain aptitude to wear clothes well and she is immediately made a mannequin. She doesn't have to be pretty—indeed, French women are seldom pretty. They are chic, however, and they are, oh, so clever. The one I saw yesterday was sitting in a window of a fashionable tearoom and very consciously making a picture that was charming.

She is typical of the whole profession. You could tell her as you do a show on Broadway. She is thin as only a professional mannequin is thin and in a way that no other woman on earth is thin—attenuated, but not at all bony.

She was wearing the very latest and most eccentrically-designed gown I have seen this summer.

From what I have seen here I would say don't be afraid to buy the brilliantly colored silks and velvets that are labelled "fustat" over home, as they will be worn this winter, and, like all conspicuous things, will look so bad that the judicious will wear when they see them on the women who do not know their own style.

I am not going to order my gowns until I come back from Carlsbad, but before I go I am going to write you a couple more letters from Paris, telling you something about the real French woman and the real French man as I know them.

### Daily Menu

FRIDAY.  
BREAKFAST.  
Sliced Oranges.  
Cooked Cereal. Cream.  
Beef Hash on Toast.  
Coffee.

DINNER.  
Cream of Spinach Soup.  
Broiled Fish. Butter Sauce.  
New Potatoes. Sliced Cucumbers.  
Duchess Cream.

SUPPER.  
Blackberry Fritters.  
Gingerbread. Tea.

Duchess Cream.—Soak one-half cup tapioca over night in water to cover. Put on to cook in double-boiler with one-half teaspoon salt. When clear remove from stove, add one cup sugar and juice of one-half lemon. Have ready the stiffly beaten whites of three eggs; into these beat the tapioca, add one cup of grated pineapple. Serve cold with cream or custard.

Blackberry Fritters.—Now that blackberries have become plentiful the housewife is constantly on the lookout for a new way to serve this luscious fruit. Berry pie and berry roly poly have always been favorites, but now comes the berry fritter. It is warranted to tickle the faded palate. Make a batter of 1 pint of milk, 1 egg, 1 tablespoon sugar, 1 teaspoon baking powder, 1 cup flour, ½ teaspoon salt. Into this batter stir lightly 2 cups blackberries. Drop the batter by the tablespoonful into a kettle of boiling fat and fry a nice brown. Serve with a syrup or sweet sauce.

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