

WOMEN COLONELS IN EUROPE

THEY ARE ALL OF HIGH SOCIAL RANK & ONE AMERICAN WOMAN COLONEL

"WHOM the Kaiser loves, he first makes Colonel." This parody on an ancient saw aptly describes the present policy of the German Emperor in dispensing royal favors among women. Time was when a post of honor in the imperial household or a jeweled order was the feminine badge of royal favor. Today it is a commission in the German Army, with its glittering accompaniment of full uniform. The command may be honorary only, but it carries with it not only the insignia of imperial preference, but certain privileges in which a woman of military ancestry fairly revels.

The Kaiser is no faddist. His most trivial moves in affairs of state, if followed to their source, lead eventually to the fountainhead of his administrative policy—the army first, last and always. So it is not improbable that there is method in his appointment of women to military posts. Since the day of Joan of Arc, the sight of a woman a-horseback in the full panoply of war has been sufficient to rouse enthusiasm in the most phlegmatic soldier and to stir the latent loyalty of peaceful citizenship.

An Imperial Woman Colonel.

At the very head of the military women stands the Empress herself. No more popular officer, no more dashing soldier, is there in all the German Army than Augusta Victoria, and, familiar as is her appearance at the head of the famous Posen Cavalry, she never fails to receive an ovation at the hands of the loyal Berliners. When she leads her regiment in review before her war lord, the Kaiser, she wears the showy regimental uniform of white with red facings, the scarf of the Order of Hohenzollern, and the famous three-cornered hat, with large, drooping heron's plumes. Neither is Her Majesty satisfied to appear on parade only. She is at heart a real soldier, accompanies her regiment to the annual parades, watches its drills, frequently visits the men in their barracks, and calls upon the officers in the regimental casino, there to discuss affairs, large and small, connected with her command.

Until recently the Grand Duchess Victoria Militsa of Hesse shared military honors and popularity with the Empress. Perhaps the most enthusiastic of all the lady Colonels, she commanded by title the noted One Hundred and Seventeenth Infantry Regiment. Nor did she allow the setting Colonel to rob her of her duties and privileges. She was seen almost daily on the parade ground when her regiment was at work, on which occasions she wore the undress uniform of the German Army Colonel, dark blue coat, red collar and cuffs edged with blue, and a heavy skirt, a peaked cap with red band, sword belt and knotted epaulettes. At parade and reviews she headed her men in all the glory and pomp of full-dress uniform, her helmet topped with plumes and strapped under her chin, a tasseled belt, and, among the medals and jeweled decorations which covered her breast, gleamed conspicuously the Order of the Red Eagle.

Lost Her Colonelcy by Divorce.

It was at the Kaiser's parade in Hamburg that she reached the pinnacle of her fame, for on that occasion His Majesty sent his personal Adjutant to escort her into the imperial presence, where she was publicly congratulated on the magnificent appearance of her command. Then came her divorce from her husband, and, in keeping with his policy of distributing military honors, the Kaiser signified his disapproval of her conduct by depriving her of her regimental, and her monograms and arms were removed from the regiment's epaulettes.

But the withdrawal of royal favor has not taken away her popularity. She is not only a magnificent rider, but an accomplished whiff, and her appearance at the Frankfurt races on Sunday afternoon invariably causes a demonstration. Recently she drove out to the course, preceded by a couple of out-riders, and handling the reins with consummate skill over a matched team of five grays, two leaders and three at the poles. On the



1-Princess Adolph of Schaumburg, Lippe.

2-Grand Duchess in the undress uniform of the 117th Regiment.

3-Miss Mamie G. Morris, Chattanooga, Lieutenant-Colonel and aid to the Governor.

4-Crown Princess of Roumania, as Colonel of Dragoons.

5-Grand Duchess of Hesse, who commands the 117th German Infantry.

6-Grand Duchess of Saxe-Meiningen, Colonel of the Second Grenadier Guards.

box at her side sat her sister, the Crown Princess of Roumania. The latter presented a faintly feminine picture in her Summer finery, but the Duchess sat erect in true military pose, which accentuated her strong, rather masculine face. Other women of royal blood who have been honored thus by the Kaiser are the

Empress Alexandra of Russia, who is Colonel of Germany's Second Regiment of Dragoons; the hereditary Princess of Saxe-Meiningen, who commands the Sec-

ond Grenadiers; the Crown Princess of Greece, the Emperor's sister, who has an infantry regiment, and Princess Louise, Duchess of Connaught, who has the Dragoon Regiment, known as "Von Armin, No. 12." The Queen of Wurtemberg is Colonel of the Uhlan Regiment, "Konig Wilhelm's"; the Princess Wera, of Wur-

temberg, who was a Russian Grand Duchess, the Uhlan's "Konig Karl"; the Princess Charles of Prussia, the Twelfth Regiment of Dragoons; the Princess Albert of Prussia, the Twenty-fourth Infantry; the Queen Regent of the Netherlands, the Fifteenth Westphalian Infantry; the Grand Duchess of Baden, the Fourth Regiment of the Grenadier Guards, and the Dowager Queen, Marguerite, of Italy, a Hessian Tugen (Rifle) Regiment.

Perhaps of all this list none is destined to more general popularity among the soldiers than the Duchess of Connaught. Educated under the eye of her father, the famous Prince Frederic Charles, the "Red Prince" of the Franco-German War, she has the military spirit strong within her. From childhood she has been a fearless rider, and now sits her horse with a grace and dignity as one born to the saddle. Already one of the most active, earnest and prominent of the lady Colonels, when her husband, the Duke of Connaught, becomes Commander-in-Chief of the British Army, he will find in his wife a helpmeet, whose sympathies are entirely and undividedly with his work, and Tommy Atkins will have in the wife of his commanding General a true and never-failing friend.

Wilhelmina a Colonel.

While the Prince Consort of the Netherlands, the Duke of Mecklenburg-Schwerin, is merely a Lieutenant in the German infantry, his royal wife, Queen Wilhelmina, commands the crack cavalry corps—a present from the Kaiser on her 18th birthday, when she ascended the throne of Holland. What with a military husband and a regiment quite her own, the young Queen takes an intense interest in her army. While at one of her country residences, previous to her illness, she received word that a regiment was approaching on a practice march. Immediately she called for her horse, mounted and galloped down the road to meet the dusty, travel-stained troops. Saluting the Colonel, she placed herself at the head of the column, and led it past her husband and Queen Emma, personally giving the word of command for the salute.

At another time she reviewed her army when fully 20,000 soldiers of all arms were present, and as their young Queen rode on to the field she evoked an almost frenzied enthusiasm among both soldiers and people. It was at first decided that on this occasion she should appear in the uniform of a General in the Royal Horse Guards, dark blue, with gold facings, epaulettes and the other insignia of rank, but Her Majesty vetoed the proposition and wore the simpler costume of a white amazon riding habit with the regulation tall, black hat.

The death of Victoria left Wilhelmina the only reigning woman sovereign in command of an army. The present Queen consort of England, Alexandra, was at one time a superb horsewoman, and displayed a deep interest in military affairs, but of recent years she has not been seen on horseback, to the great regret of the loyal Tommy Atkins.

In the Navy.

Though there are innumerable lady colonels, only two women in the world may wear the three-cornered chaparral and the four stars and stripes of an Admiral. These are the Dowager Empress Dagmar of Russia and the Queen Olga of Greece, who owe their honors to the late Czar. The Empress Dagmar is an Admiral in the Russian navy, while Queen Olga is attached to the Russian Mediterranean Squadron. The latter, who is passionately fond of the sea, uses her yacht as often as other ladies call for their carriages, and she has also passed the necessary examinations to secure a sailing master's certificate. She often commands the royal Greek yacht, and displays a deep interest in military affairs, but of recent years she has not been seen on horseback, to the great regret of the loyal Tommy Atkins.

While it is said that the American women are of all their sex the most progressive and the most exacting in the matter of having their abilities in all directions publicly acknowledged, there is but one woman Colonel in the United States, and hers is a sort of courtesy rank. This is Miss Mamie G. Morris, Lieutenant-Colonel and aid to Governor Chandler, of Georgia. Miss Morris, rather than Colonel Morris, holds from Chattanooga, and her appointment dates from a formal visit made to that town by the chief executive of Tennessee's sister state, during which Miss Morris did much to make it pleasant for the Governor and his staff.

MR. DOOLEY'S LETTER

THE IRISH PHILOSOPHER'S COMMENT ON THE CORONATION

"NOW that th' King iv Great Britain an' Ireland, but Ireland don't know it, an' th' dominions beyond th' sea, fr' awhile, has been crowned," said Mr. Dooley, "we can ransume where we left off."

"So it has been done at last, has it?" said Mr. Hennessy.

"Yes," said Mr. Dooley, "in th' griffin iv th' mo' illustrious iv his subjects except me frind Whitelaw Reid, he was crowned last Saturday. The too bad it was put off. 'Twas got up, d'ye mind, fr' th' three an' stanch subjects on this side th' water. Th' King didn't need it. He's been King all th' time. A lot iv us know it. All he had to do any time was to take his good an' d'm'or cuben fr'm th' rack, but his subjects fr'm beyond th' sea wanted to see a coronation, an' they couldn't conveniently have been here where th' country is still run by an universal suffering, an' there are a good many shootin' gall'ries, an' anyhow he thought he'd like to keep on good terms with th' captains iv industry fr' fear they might get mad an' put his furniture out into th' channel, an' use th' island fr' storin' ex-President. So he got up th' coronation. An' after all, most iv them didn't see it. They had to come home where they were born an' leave th' land where they expect to die, an' will, too, if they an' us have luck."

"But 'twas a gorgeous spectacle, anyhow, Hennessy. Fr' weeks an' weeks some iv th' finest minds in Europe has been debating whether th' King shud stand on th' Earl iv Whitehall or th' Markess iv Ballyhoor durin' th' ceremony. It was decided that th' honor shud go to th' noble Earl, but that it was th' privilege iv th' noble Markess that His Majesty shud put his feet in his back when he set down. Th' King didn't suppose to do anything fr' himself but go up an' be crowned. At iv turn they must be a Jook or somebody akelly as good to pull his tie straight, hand him his gloves, an' haul his coat down when it gets up over th' collar. An' ivrybody couldn't do it, mind ye. It had to be done by th' right party, whose folks had done it fr' other Kings. I've been readin' about it an' I've come to th' conclusion, Hennessy, that the Scotch nobility is mo' iv d'yscined fr'm the tailors."

"Anyhow, these here mighty questions was all decided accordin' to th' rules iv th' game, when was I read in th' paper: 'Th' King dines with Wall-

street magnates. Jooks misin' fr'm th' crown.' Ye see, th' hat had not been out fr' a long time an' when they come to get it fr'm th' box, 'twas found that manny iv th' valyable gems in th' band was misin'. I don't know whether th' three or not, but 'tis said that th' ancessors iv th' prinst King, beln' hard up, was used to pick a jewel out iv th' hat iv a Saturday night an' go down to Mose at th' corner an' get something on it. An' when times was slack an' th' ponies backward, they couldn't get th' jewels out, so they cut a piece fr'm th' window an' pasted it in. It looked fr' awhile as though th' King wud have to be crowned by a glazier. They couldn't find th' tickets high or low. It wudn't do to crown him in a glass hat, an' there was gr-rent tribulations, but Pierpont Morgan came along at th' right moment an' give him a handful iv his unimportant jooks an' th' hat was properly decorated. Fr'm that time on we saw that if we were to get th' job iv our money, we'd have to do th' work ourselves, an' ivrybody turned in to help our despidant cousins. Andrew Carnegie lent Westminster Abbey which was superbly decorated with tapestries lent by J. Pierpont Morgan; Yerkes lent thim th' streets; Froman th' theatres; th' American syndicate give thim th' river, an' a hundred thousand like American hearts an' lungs lent thim a patriotic howl that made th' King jump ivry time he heard it."

"An' th' American Duchesses! Were they there? Look in th' papers. I sometimes wonder when I read th' playleams iv our liberties whether an English nobleman ivr marries at home. Is it a law that prevents thim fr'm marryin' thim fresh-faced, clear-eyed daughters iv th' Albion or is it fear? Anyhow, th' American Duchesses is about all there is to it in London. They were at th' coronation, ya bet. They were th' Queen's. They bore th' thrair iv th' Queen. No wan can lift a thrair better or higher than a free-born American lady. Iv th' side of Her Majesty walked th' beautiful Duchess iv Binkiewhite, born Lucy Hicks iv Dobbs Ferry. Th' Duchess' father an' mother come over las' week with thir respective families, an' it is understood that won iv th' happiest ivnts iv th' whole glad coronation season was th' determination iv Ma Hicks to turn over her alimony bill to rebuild th' ancestral mansion iv the Jook. Pa Hicks, not to be outdone, announced that he wud add th' rent derived fr'm th' ancestral wuruld fr' ye. 'But I never see her be-

fore,' says th' unforchint King. 'Ye'll see less iv her after nex' week,' says th' Prime Minister. 'Ye goin' to marry her,' he says. An' he backs him up to th' bench where th' young lady sets an' luthrajooses thim an' they're married. Think iv havin' th' Boord iv Aldermen silet a wife fr' ye an' ye'll know how th' King feels when a warrant is served again him to hook up with his cousin, Augusta Ann, a German lady, who freckles alaisy an' croschays neckties fr' a Fifth Avenue th' army. All his life long a King is bossed about like a hired girl in a boardin' house, an' he can't even die without havin' a lot iv people runnin' in ivry th' minyits to ask has he done it yet, so they can be on th' mark to holler, 'God save th' King' out iv th' front window th' moment th' flag falls. No, sir; I don't want to be a King, an' whiniver I see a good fellow takin' th' job I feel sorry fr' him. I know what he's up again'."

"I believe ye're no better than th' rest iv thim thrairers," said Mr. Hennessy. "I'm different," said Mr. Dooley, calmly. "They helped him in, an' I'd do anything in me power, now that he's King, to help him out."

"(Copyrighted, 1902.)"

On Hellforceland. Raccons set the quickest On Hellforceland; (The Hyden Thousandsticks.) Pomeum tails are slickest On Hellforceland; Toad frogs hop the highest. Gray squirrels are the spryest, Hell, of course, is highest, On Hellforceland.

Peaches grow the nearest On Hellforceland; Papaws are the sweetest On Hellforceland; Sunshine! Oh, so sunny, Does make sweetest honey, And people are not 'spongy,' On Hellforceland.

Grass is always greenest On Hellforceland; Knife-blades are the keenest On Hellforceland; Roosters all crow loudest On Hellforceland; Politics are purest, Office rackets the fewest, Republicans all are truest, On Hellforceland.

Walnut trees grow finest On Hellforceland; Maidens dress the nicest On Hellforceland; Politics are purest, Office rackets the fewest, Republicans all are truest, On Hellforceland.

"Moonshine" is the strongest On Hellforceland; Men say sober loudest, On Hellforceland; Conals lend your eartiness; Pull aside the stainless curtains; See O, hell never was for certain, On Hellforceland.

Hell Creek, Kentucky. RASCAL PAT.

OF INTEREST TO WOMEN SHORT CHAPTER ON PICKLES

(Continued from Page 23.)

tion of the vinegar. Heat the vinegar until boiling hot, pour over it the mixture until it is well covered, and stir thoroughly, and let stand for a few minutes. Wipe the peppers free of moisture, inside and out. Then fill them with the hot mixture and tie on the covers or tops, which must be saved when the peppers are cut and cored. Pack the peppers in a stone jar and cover with cold vinegar. They will be ready for eating in a month's time, but are improved by standing still longer, and keep throughout the winter.

Green Tomato Soy. Slice four quarts of green tomatoes, without peeling, and chop six onions very fine. Put the whole into a preserving kettle with one quart of vinegar, one pound of sugar, one tablespoonful each of salt, ground mustard and black pepper, and half a tablespoonful of ground cloves and allspice. Add two tablespoonfuls of celery seed. Stir thoroughly and place over a slow fire. Bring slowly to the boil and stew gently until the tomatoes are absolutely tender and soft. Taste, and if necessary add a little more salt or seasoning, then pack into jars while still hot. Close tightly and store in a cool, dark place, and let stand six weeks before serving.

Chow-Chow. A well-made chow-chow is always a welcome addition to any table, especially in winter. To make a moderate quantity allow one quart of large cucumbers, two quarts of small gherkins, two quarts of small button onions, and six green peppers. Slice the large cucumbers and chop the green peppers and soak all the ingredients together in salt water for 24 hours. Then wash well in fresh water. Let stand for a few hours and drain. To one gallon of vinegar add 14 tablespoonfuls of sugar, 14 of salt, and 14 of mustard to a paste with a little cold vinegar, two cups of sugar, one ounce of tumeric and one cup of flour mixed to a smooth paste with a little cold water. Place the vinegar over the fire and stir continually until it has boiled for five minutes. Throw in the pickles, let scald up thoroughly, then remove from the fire and stand over night. In the morning drain off the vinegar, add one teaspoonful of curry powder, again bring to the scalding point and pour over the pickles. Let stand until cold, pack in small jars or bottles and seal tight.

Pickled Gherkins. Select small, firm gherkins, put them in a stone jar, and cover with a strong brine, placing a plate on top to keep them from floating, and stir them up well from the bottom every two days until the expiration of two weeks. At the end of that time drain off the brine, throw away any of the gherkins that may have become soft, and cover the remainder with fresh water. Let stand for 24 hours, change the water, and let stand again for another day. Gather fresh, green grape leaves, and with them line the serving kettle. Drain the gherkins free

of water, and place them in the kettle, sprinkling each layer with a tiny bit of alum. Cover the gherkins with cold water, spread two layers of grape leaves over the top and place them over a moderate fire. Let them heat slowly and simmer gently for five hours. Then throw them into very cold water and let stand while the vinegar is in preparation. Measure vinegar enough to cover the gherkins, and put it into a porcelain lined kettle. Fill a mullin bag with a large cupful of mixed spices—whole cloves, whole allspice, pepper corns, stick cinnamon, mustard seeds and a few blades of mace. Drop the bag into the vinegar and let it boil for two minutes. Drain all the water off the gherkins, pack them in jars, and pour over them the hot vinegar. Cover and store in a cool, dark place. They should not be disturbed or eaten for six months.

Fashion Notes. Guttered plumes will be the hat trimming of the winter season, and it is now the mode to wear white plumes shading off at the tip into some tint that appear in the costume. Worked eyelet holes are much in evidence on the new wool gowns, and one white cloth model shows all the skirt seams, the sleeve seams and certain bodice seams laid throughout their entire length with silk cord run through worked eyelet holes. The turnover collars of colored linen or of white embroidered in color have fallen from grace and very fine white collars or cravats hand-worked, are the correct thing. The black silk cravat, with white collar or a cravat of soft scurlet silk ring-patterned in black and white is the rule with the morning frock or blouse in Paris.

The elbow sleeve will be seen upon elaborate gowns this winter, and women must reconcile themselves to extravagance in gloves. The newest fancy in smart gloves is the nouveau art button; and Raty, the famous medalist, is making himself more famous by designing the most beautiful of glove buttons. Byron collars have made a hit in Paris and are worn by the smartest women. In fine lawn embroidered by hand they are especially dainty, but one sees, too, the collars of stiff linen. There is no doubt about the comfort of the innovation, but there is a little doubt that the collar is unbecoming to the average woman.

Household Hints. The latest fancy in coffee sets is to have cups of porcelain, beautifully decorated, rest upon saucers of carved or embossed silver. A woman who likes to have simple remembrance for guests, who by any means during the night has had a small medicine

cabinet attached to the headboard of her bedstead. The headboard is very high and the cabinet is made of the same wood-quartered oak.

An ideally cool cushion for the Summer piazza chair is made with a covering of softly plaited straw, the filling being composed of grasses, or rather lightest. These cushions come in a variety of plaid combinations, including the popular green and white.

Art ticking in pink finished with a narrow border of white denim decorated with floral pattern in delicate rose coloring makes a lovely cushion cover and possesses the advantage of being able to stand laundering. Light blue ticking can be effectively utilized in the same way.

A candlestick is regarded by many Summer cottagers as an essential article in the bedroom, no matter if modern methods of lighting are employed for general illumination. The candlestick is useful and hence the candlestick is a colonial model or the low, plain type, with broad saucer-shaped base, is in evidence in a majority of Summer homes.

A tested recipe for furniture cream is the following: Put two ounces of beeswax and one ounce castile soap in a jar with half a pint of cold water, and set it in a moderate oven till it is all dissolved and blended, stirring it occasionally during the process. When perfectly melted, let it stand till quite cold, when half a pint of spirits of turpentine and two tablespoonfuls of vinegar must be thoroughly stirred into the mixture.

An ingenious and convenient substitute for a "settee" in a sleeping apartment where space is limited, is made in this way: Have a broad, stout shelf with sides like arms attached by a carpenter to the footboard of the bedstead at the same height as the regulation settee or corner-seat. If the board be of the same variety of wood as the bedstead, so much the better. The settee is made to match. Make a cushion for this seat or pile it with cushions, and it will make a comfortable resting-place.

Bananas are not usually included in the dietary of persons with weak digestion. Miss Helen M. Johnson, the lecturer of the domestic science department of the Brooklyn Institute, however, recommends the following preparation as a nutritious dish for an invalid or a person with the weakest digestion: Take a ripe but not too ripe banana, skin and scrape. Make a syrup of a cupful of hot water, a half a cupful of sugar, orange and lemon juice to taste, put the banana and syrup in a flat granite baking dish, and cook it in a fairly hot oven about 25 minutes, or until the banana looks clear. While it is cooking it should be basted with the syrup and turned over once. When done, take out the fruit, cook the syrup down to a syrupy consistency, and mix the banana and chili before serving.