

# Realms

# Feminine

# Lawthorne

## BEWADE THE BORROWER

By Beatrice Fairfax.

**M**OST of us have suffered from the "borrower." She borrows our clothes, trinkets, perfumes, anything that we have, and she has not.

Car fare is one of her pet forms of borrowing. She never has the right change and always murmurs something about paying the next time, but the next time never seems to come.

It is an abominable habit this of borrowing right and left from one's friends and quickly fastens on the borrower a very undesirable reputation.

If you do not own the desired article yourself and have not the money to buy it, go without it.

Remember that every time you wear a garment belonging to some one else you are helping to wear it out.

Five cents seems nothing to borrow, but if you keep at it all the time the amount you owe at the end of a year's time is quite amazing.

Housewives are perhaps the most inveterate of borrowers. It is so easy to run in next door and borrow a little tea, sugar, flour, a few clothespins or anything they want in a hurry and haven't got.

Needless to say, not one quarter of the things borrowed are ever returned.

The woman who starts to make a cake and finds she has no eggs or sugar to finish it should attend to her supplies before she begins.

As to the borrowing of money, that is the worst borrowing of all.

To owe money is to place yourself under an ever-increasing obligation.

Occasionally a girl writes telling me that she has borrowed money from a man, or allowed him to pay for some article of clothing for her.

I tell you, girls, that when you do that you make the greatest possible mistake. No man but your father, your husband or some member of your family should ever pay for anything you wear.

When a woman asks a man to lend her money he cannot very well refuse, but you may be sure he thinks the less of her for doing so.

It is much better to do without a thing than to go in debt for it. Resist the temptation at the time and later you will be very glad you have done so.

It is so miserable to carry around a load of debt and obligation.

The wife who runs her husband into debt is a sad handicap to his career.

He will never get on if she hampers his every step by extravagance and debt. An extravagant wife is a curse to any man.

A young girl has no right to waste her father's money. It was hard for him to make it and she should respect his labor.

Always pay your share when going any place unless you are specially invited to be some person's guest.

If you get on a streetcar and a man you know joins you, pay your own fare. Just because he happens to be riding on the same car is no reason why you should expect him to pay your fare.

You cannot be too particular in all matters relating to money. Be independent: place yourselves under obligations to nobody.

## MID-SUMMER FASHIONS

**A**S the warm weather asserts itself and lingerie waists and linen, cotton and muslin gowns are more in demand, the fever for hand embroidery steadily increases. It is a fashion and a fancy that seems simplicity itself, but an embroidered gown is by no means a low-priced affair even when machine-made, while hand embroidery represents a great deal of money as well as labor.

These embroidered dresses, however, are very attractive and becoming. Even when elaborate patterns are not attempted the effect is always extremely pretty. Scallops are used on everything and embroidered belts are worn whenever possible. Sometimes gloves, hat and parasol are all embroidered to match the costume. Not only are linen gowns thus decorated, but pongee and voile as well. With these dresses are carried silk parasols very much befavored.

At an eastern seashore resort a beautiful blue pongee gown was lovely with silk embroidery. A soft brown of the same material was exquisitely covered with tiny silk vines of the same shade. The skirts of these dresses were so elaborately trimmed as the waists.

This seems to be the rule in embroidered gowns, to have it all over or else but very little and that on the waist.

In the linen suits there are seen two distinct styles—the very dressy affair, which may be as elaborate as one pleases, and the extremely simple suit without a particle of trimming anywhere.

In white these plain suits are particularly attractive, for they can very easily be kept fresh and crisp, which is a more difficult matter with elaborately trimmed and decorated wash dresses.

For evening wear white dresses are

much in demand. All-over Valenciennes, made over taffeta, is very lovely and more desirable from a point of comfort than the heavy satins and spangled robes which are still in demand for the hotels and watering places.

Among these more elaborate evening costumes the jet robe is much in favor. The foundation is black net and the jets are put on by hand in beautiful and effective designs. Gold and silver spangles are used with white and black satins, this combination being very smart. A charmingly dainty evening gown can be made of the soft finish miffeta silks, which are usually trimmed with ruchings of tulle or nets.

Among the elaborate summer wraps some wonderful lace coats are shown—the little jackets of a year ago, but these quarter length garments made of piece lace and half fitted to the figure, which it sets off to great advantage. Gulpure makes a heavy, rich garment of this kind, but there are lovely creations in Valenciennes and ribbons, as well as the popular Irish lace which can be crocheted to fit any pattern.

These lace coats are to be used of course over the silks and satins of the more formal social functions.

Among the most noticeable fashions this season is the new one in shoes. For one thing, color is the newest fad. While there must be in every summer wardrobe at least one pair of bright, gay-colored shoes, there must also be shoes that will match and blend in color with every gown. Or one may wear black patent leather, which goes with almost everything. The all-white shoe, however, still remains a close rival of all those listed, though it does make a small foot appear large. For morning wear the tan shoe is the favorite.

## SAVING TABLE LINEN

**T**HE refining and stimulating influence of clean table linen is a matter not to be ignored or set aside by the mother of a family. But the advent of the fruit and berry season makes the washing of table linen a heavy burden to the woman who must economize, or, perhaps, do her own washing.

To reduce the handling of large tablecloths during the heat and sultriness of summer, try the following suggestions: When you put on a clean tablecloth spread over it, at each person's place, a large clean napkin or tray cloth. Then, if one member of the family is careless or messy with an accident, the soiled piece can be replaced by a clean one, and the daintiness and attractiveness of the table are preserved. Thus, instead of putting on napkins to cover up spots, use them to protect the table top and save washing. An entire change of the top pieces gives the grateful effect of fresh linen, yet the washing and ironing of those six or eight napkins are nothing to the strain of "doing up" large tablecloths in dog days.

Once when in the country where there was absolutely no help to be had on any terms a most immaculate housekeeper, who was too much of an invalid to wash and iron large tablecloths, evolved this method of keeping her table up to the standard. It is safe to say that not one of her guests ever suspected the clever ruse, for rarely did a meal pass that some appreciative soul did not say: "Mrs., your deliciously fresh table linen makes me hungry every time I enter your dining-room." Mrs. — was so pleased, in fact, with results that by adding one or two more large cloths to the four or five she found it possible to go through the whole season without washing and ironing a large cloth. The soiled ones were placed in a tub and boiling water poured over them to take out fruit stains. When cold this water was poured off by a man of the family, the tub was taken to the clothes yard, and the clothes were spread out unwring on the grass. A pall of cold soap suds was plentifully sprinkled over them and they were left out in the dew and through a hot sunny day. By that time they were dry and sweet, and clean enough to take no harm by being folded away until the family returned to the city, where the steam laundry "did the rest."

## NEW YORK'S KITCHENS

**N** recently built hotels in New York the kitchen is a space about 150x200 feet, floored with red tiles. The walls where exposed are tiled in white. The ceiling is 14 feet high.

At the entrance is the chef's office, and near him the principal refrigerator for the storage of meat. Along one side are from 50 to 100 linear feet of ranges adapted to coal, gas and charcoal.

In front of these are the cooks' tables, in the steel tops of which are sinks, balnearie and steam tables. Underneath are steam plate warmers. Above the cooks' heads are racks, on which is hung a picturesque array of copper pots, skillets, saucepans and kettles, and above this again is the elaborate system of ventilating ducts which carry off the smoke and odor from every appliance where heat is generated.

Near the main kitchen and about one half its size, ways indoors and out, is the soup and roasting department, provided with stock, soup and grease boilers and an oven for roasting fowl or large joints of meat. Such an oven in one of the new hotels has a capacity of 1,000 pigeons or 300 chickens or 14 large ribs of beef.

Other departments are the vegetable room, butcher-shop, oyster-room, bakery, china-store and the great storeroom. In addition to these departments, where the chief classes of food are prepared, there are innumerable booths and counters where dishes of a lighter order

are made ready for the hurrying waiters. Sandwiches and salads, for example, are prepared near the garde manger. Coffee, tea and fruit, wine, griddle and waffle ranges, toasters and egg boilers must be where their products can be most conveniently delivered to the room above.

The kitchen should not be removed more than one floor from the dining-room, grill-room or cafe to be served. Dumb waiter communication is unpracticable, as it cools the food. The human waiter must have free access to the kitchen, and so speedy that he shall spend the greatest possible time in the dining-room within call of patrons.

Having dropped his written order in a tube, he must go to the proper place in the kitchen to obtain it when prepared. On his way to the ranges he should pass the counter, near the kitchen entrance, where bread and relishes are supplied, for he must be placing these before his customer while the fish or meat is being cooked.

As he starts up the stairway he must pass a checker, who places the price upon whatever he is serving. For salads he must be able to reach the salad department with equal ease. For wines and liquors he must go to the bar of the kitchen.

Whatever number of stories a hotel displays above the street, the business of the enterprise goes on in those below the pavement, and so hard pressed is the city hotel for space that every foot the laws allows the owner to reach under the sidewalk is eagerly seized. The bakery of the new Hotel Belmont, for example, is under the pavement at Park avenue and Forty-second street, and one of the ovens is directly over the subway as it makes the curve there.

## TRY THESE DISHES.

**A Spanish Dish.**  
Put a tablespoon of lard and butter in a saucpan. When hot add a quarter pound of spaghetti broken in desired lengths, half an onion sliced, one large tomato sliced, a dash of red pepper and salt. Stir to prevent burning and allow to brown slightly. Then add one cup of hot water and boil until the spaghetti is tender.

**Tasty Luncheon Dish.**  
Cook three cups of green peas in water to cover until tender. Allow the water to cook nearly all away, then add one quarter cup of butter rubbed smooth with a rounding tablespoon of flour and a teaspoon of salt. Add enough boiling water to the liquid in the pan to make one cup in all and cook three minutes. Put the peas in spoonfuls on six round slices of toast, pour the sauce over and serve. This makes a good luncheon course.

**Cheese Canapes.**  
Cut a sufficient number of thin rounds of bread. Melt four ounces of butter in a frying pan. When hot, saute the bread a delicate brown, then spread each round with a layer of grated cheese that has been mixed to a smooth paste with mayonnaise. Put in the center a small piece of olive and lay around the edge a border of olives, pitted and cut into quarters.

**Salmon in Court Bouillon.**  
Lay a two-pound slice fresh, firm salmon in the grate of a fish kettle, pour over enough cold water to cover, add two tablespoons of wine vinegar, three sprigs parsley, a sliced onion,

three whole cloves, six whole peppers and two tablespoons salt. Let the fish come quickly to the boiling point, then push back where it will simmer gently until the flesh flakes. Serve with a garnish of mushrooms and a rich sauce.

**Fudge Frosting.**  
Boil one cup of milk and two cups of sugar until it strings; then pour on to one block of chocolate, previously melted, and stir until hard enough to spread. After this is spread and becomes hard, spread white frosting on top.

**Apple Sauce Cake.**  
Cream together one cup sugar and half cup of shortening. Add one salt-pon of salt, half teaspoon cloves, one teaspoon cinnamon, a little nutmeg and one cup raisins. Dissolve one teaspoon soda in a little warm water, and then stir it into a cup of sour apple sauce, letting it foam over the ingredients in the bowl. Beat all thoroughly and add 1 1/2 cups sifted flour. Bake in loaf tin 45 minutes.

**Codfish Puff.**  
Make the mixture as for codfish balls. Add the whites of two eggs beaten stiff, folding these in lightly. Butter a stone-ware platter, spread the puff upon it and bake in a hot oven till well puffed and brown. Or cook in a buttered frying pan till a brown crust has formed, then fold like an omelet.

**Okra Salad.**  
Clean and boil a pound of okra pods; when tender, drain them and allow to cool. Cut them into thin slices and mix with a handful of grated horseradish. Rub a salad bowl with a cut clove of

## MUCH MONEY FOR GOWNS

**M**ISS GIULIA MOROSINI, daughter of Giovanni Morosini, banker, spends \$100,000 a year on clothes, and even at that declares that she has to practice economy.

Miss Morosini is famous in society for her beauty and raiment. Her father, who formerly was a partner of Jay Gould, is a millionaire, and there is no limit placed on her dressmaker's bills. It is of her own volition that she endeavors to keep the annual expense of her wardrobe reasonably near the \$100,000 mark. It is the easiest thing in the world, Miss Morosini says, for a woman who can afford it to spend much more than \$100,000 a year on her clothes without being extravagant.

"New York women spend more upon their wardrobes than other women," said Miss Morosini, "because we have not two seasons, but four, and that means new gowns, hats, coats, wraps, etc., four times a year. We must have gowns for the country, gowns for the city, gowns for the theatre, yachting, driving, automobilism, to say nothing of reception, calling, dinner and ball gowns. The simplest cannot be had for less than \$125 by order from abroad."

"For instance, the simple muslin frock of yore, which was a modest affair, assumes now the dignity of a new name in the 'lingerie gown' and can cost almost any price. Formerly it was meant to stand a siege in the laundry, but one would hardly trust to the tub a dimity 'on princess' or 'Louis XVII,' embellished with silk embroidery and real lace ribbons, which cost from \$150 to \$1,000.

"Lingerie is no small item, for it must all be made by hand, and will run up to \$5,000 or \$10,000. One must have wraps and jackets to suit various seasons of the year, and the woman with a fur for furs will have to exercise care if she wishes to limit herself to \$100,000 a year."

**Girl Killed by Pickles.**  
Miss Annie Gross, 25 years old, died suddenly at St. Louis. The inquest revealed that death was due to the girl having eaten large quantities of pickles and drinking vinegar to make her thin. She dropped while taking a drink of water.

It was found that the inner walls of the stomach were almost completely eaten away. In this condition they were especially susceptible to rupture, and it is believed that rupture of the stomach was the direct cause of death.

Adolph Gross, the girl's brother, testified that Annie was very stout and was very sensitive about it. To reduce flesh she some time ago began eating pickles and drinking vinegar in inordinate quantities, to the exclusion of nourishing food.

## WHAT A SERVANT SHOULD KNOW.

From the Philadelphia Press.

Everything at the table is passed at the left hand of the person seated and not at the right hand. A side dish or vegetable-dish should not be held too high or too far away, but on a level with the raised hand of the person seated.

Plates with the knives and forks upon them or with forks only should be removed from the left side also. A carving fork and knife should not be removed in the dish, but a knife tray for the purpose should be brought to the table according to the English way.

When handling the dishes in the various courses a servant is not expected to make any remark as to their contents unless in reply to some inquiry. A small serviette or thumb napkin should always be used by the servant when passing dishes.

A tablespoon and large fork should be placed by a servant in the entire dishes previous to handling them. The spoon and fork should be taken from the side-board. A tablespoon only is required when handling vegetables, except with such vegetables as asparagus and sea kale, when a fork also is necessary.

A servant should not ask a guest to have a second portion of any dish, but should bring it at once if asked.

In placing anything on or taking anything off a table, a servant should never

reach across a person seated at the table for that purpose, however hurried the servant may be or however near at hand the article may appear, but should walk quietly to the left side of each person when about to place or remove an article.

Vegetables should be handed by a servant a second time at a family dinner, but only once at a dinner party, unless specially requested.

In the family circle the mistress of the house is served first, then the daughters according to their ages, the master of the house and the sons according to their ages.

When a large dinner party is given the guests should be helped in the order in which they are seated, commencing with the lady seated at the host's right hand.

When a fork or spoon is asked for it should not be handed on a water, but placed on the right hand as required. When a tumbler or other side dish is asked for it is handed on a small water.

As little noise as possible should be made and all clatter with knives, forks and plates avoided.

**What Will Teddy Say?**  
Jimson—A New Yorker who acknowledges that he is the father of 35 children appeared in court the other day and begged the judge to send him to jail for life.

Weed—Well, by ginger, there's one thing that I'll say for that fellow. He's got sense enough to know where he belongs.

# JOHN D. ROCKEFELLER AND HIS FAVORITE GAME



A Series of Snapshots Showing John D. Rockefeller on the Golf Links Near Compiegne, France.

**J**OHAN D. ROCKEFELLER, during his stay abroad, satisfied his passion for golf by playing almost daily upon the links at Compiegne. Possibly during his stay in France he played more golf than he ever did in the same length of time. Of course, at his country home near New York, he has a magnificent course on which he plays frequently, but at his country home much of his time is given to the supervision of his great estate.

During his stay in France Mr. Rockefeller was the heart of those with whom he came in contact, because at all times he was easy to approach. With the corps of American reporters who accompanied him abroad he was particularly friendly. To photographers he

was equally kind, in fact he seemed to get a certain amount of pleasure in being photographed, particularly if the snapshots were taken while playing golf.

Only once during his stay at Compiegne did the oil magnate object to being photographed. He had graciously allowed all kinds of cameras to be used on him, but one day when he went to the links with Dr. Bigger to play a round or two, he found that an enterprising French company had set in place a moving picture camera. They had hoped to get several thousands of feet of films showing John D. in all the attitudes of a golf player.

Mr. Rockefeller went to the machine, examined it critically and said he had read much about such cameras, but

never before had seen a complete outfit. He asked innumerable questions, which were all answered politely. The camera

man with each answer felt that he was getting along so swimmingly with the head of the Standard Oil that each an-

swer would result in prevailing upon Mr. Rockefeller to do some stunt that would add at least 100 feet of film.

The camera man, however, was doomed to disappointment.

After realizing all he could about the workings of the moving picture camera, Mr. Rockefeller said that he would have to insist upon it being removed. He said he had no objections to individual pictures, in fact would pose for them, but that he did not care to figure in any combination of "every move a picture."

The moving picture camera was taken away and when it had gone Mr. Rockefeller, who can appreciate a joke, or even make one himself, said: "I suppose the next thing they'll do will be to bring a phonograph to get a record of what I say when I fouth."

The head of the oil trust was asked what he did say when he made a pose

play, and his inquirer was referred to Dr. Bigger. The physician dodged the question by saying he was always too busy watching the results of a stroke to know what Mr. Rockefeller said.

That John D. Rockefeller did enjoy his stay at Compiegne is evident, for he violated one of his most iron-clad rules. He never gives personally to charity, all that work being done by a secretary, who makes an investigation of each case, but the day before leaving Mr. Rockefeller called upon the mayor of Compiegne. To him he expressed the pleasure he had experienced during his stay in France and left with him several hundred dollars to be distributed among local charities of Compiegne.