

PSYCHOLOGY OF HEADGEAR

BY May Wilmett



WHEN I read over the title of this article I am tempted to make the same astonished and skeptical exclamation as that made by the countryman who stood watching an unwieldy hippopotamus in the Bronx zoo.

He gazed for a long time, his look of vague wonder gradually replaced by one of settled incredulity. He pulled his hat down over one eye, elevated his black cigar to an angle of 45 degrees, thrust his hands into his pockets and looked around defiantly at the row of spectators amusedly watching him. Then he exclaimed with an air of finality which admitted of no argument: "These 'hat' 'psych' animals!—The word 'psychology' is applied to

headgear is doubtless like the hippopotamus nonexistent only to the chronic mind. By the mind in which classified and coherent knowledge reigns method would be discerned in the mad reveling indulged in by the millinery devotee of the moment.

Why should velvet be worn in July and chiffon in December? Why do we wish to wear a millinery confection tipped up in the back one season and perched upon one ear the next—forming a halo for hair and face one day and totally eclipsing hair and face the day after? Why do we wear hats at all?

Now, I have not a mind in which coherent and classified knowledge reigns—I am willing to say "I do not know," to all of the questions. I will go even

further in self-revelment and confess I have worn the vain and frivolous confessions perched upon one ear. Tipped at the back and flaring like a halo, also I have worn the eclipsing sort (which variety is eminently the most becoming), and still I do not know why I have done these things.

But it would be surprising to know what would happen in the industrial world if women should suddenly decide that hats were just as unnecessary a part of their wardrobe as petticoats, for the department of commerce in Washington offered as one explanation for the failure of the H. B. Claffin company that women's present aversion to petticoats had swamped the customer with white goods, which could not even be given away.

Can you imagine the consternation in financial circles if women determined to do without artificial flowers, ostrich feathers, chignons, straws and veils for headgear? South Africa would be obliged to find another use for her vast ostrich farms, the artificial flower makers would be thrown out of employment down in the lower east side of New York; also in Paris, where the fine French flowers are made. Why, there is no end to the distresses and failures and reverses to which the country would be subjected if by any chance women should whimsically decide to do without hats.

Statistics are never amusing, but right here they may be quoted with some illuminating effect upon this financial question.

The declared invoice figures for the year appearing in the records of the American consulate general at Paris show that American women bought costumes amounting in value to \$2,890,000, while the expenditure for millinery was \$4,860,000. The lingerie bill was \$1,250,000, while another \$2,000,000 was added to the total for purchases of feathers and artificial fruit and flowers.

The French hat not only retains its old time vogue in the United States, but is increasing in popularity, while it apparently is losing favor to some extent in other countries. For 1912 the total value of French millinery exports showed a decline of \$4,000,000 from the exports of 1911. But, while women elsewhere were thus buying fewer hats

with the magic label of Paris neatly sewed inside, American women were expending \$500,000 more on French hats than they did in 1911.

If the French hat did not maintain its general sales record last year in the world at large, other French clothing for millinery compensated. The total exports from France for 1912 were \$67,000,000, this figure including the value of costumes, hats and hat trimmings, ornamental feathers and artificial flowers, the figure being \$7,000,000 greater than that for 1911.

Of the total export figures for last year, gowns made up \$29,000,000; hats and hat trimmings, \$11,000,000; lingerie, \$11,000,000; ornamental feathers, \$1,500,000; and artificial flowers, \$2,700,000.

The exports of lingerie have increased enormously in two years, a gain of \$1,000,000 being shown over 1911. The figure for 1912 was slightly larger than that for 1911.

The returns for the first two months of this year prove that in everything but hats the French dealers are likely to have a banner twelvemonth. The exports of gowns for January and February reached the value of \$5,760,000, which is \$900,000 greater than the figures for the first two months of 1911 and \$1,400,000 in excess of those for 1912.

The lingerie exports for the first two months of this year were \$200,000 greater than for the same two months of last year, and \$600,000 bigger than the figures for 1912.

To Beautify Your Eyes

THERE can be no doubt that no matter how pretty a face is, beautiful eyes add largely to its attraction. Without beautiful eyes no face is perfect and no plain face is really plain if the eyes are a redeeming feature.

The first essential toward beautiful eyes is long, fine lashes and well defined, well shaped eyebrows. The woman whose eyelids are red must remedy this defect. Eyelids become red usually from tiny grains of dust which settle under the lids and are rubbed in with the fingers. A slight inflammation sets in and the lashes are apt to fall out. This, of course, destroys their beauty and if not remedied soon will probably result in permanent disfigurement. Therefore remember never to rub the eyes.

The best course to take is to bathe the eyes in a little boracic acid. Put a little into a saucer—about a teaspoonful—cover it with warm water, let it stand two or three minutes until it clears, then bathe the eyes. If an eye-cup is at hand for this operation so much the better.

There is nothing more beneficial for the eyebrows than brushing them, and a small eyebrow brush and brush them well but gently several times a day. After washing the face at night and brushing the brows in this way heat a little vaseline and with a small brush apply it to the roots of the hair. This will increase the growth of the brows and make them look glossy. Vaseline can be applied in the same way to the lashes.

PROLONG LIFE OF CUT FLOWERS.

THE life of cut flowers may be prolonged thus:

Dissolve a lump of bicarbonate of soda or saltpeter the size of a marrow-fat pea in one tablespoonful of boiling water, pour it into a vase, fill it up with clean, fresh, cold water. Now arrange the flowers in it. They will give much better satisfaction than if the soda had been omitted. Change the solution for a fresh one every morning.

Coarse salt has nearly the same action, though not quite so effectual. Use one tablespoonful to a large vase, say, holding a pint. It is wise to keep cut flowers in as cool a temperature as possible. When changing the water cut a tiny piece from the stems.

THE VALUE OF FISH AS A FOOD

TO a sedentary man or woman, no matter what his or her calling in life is—if such calling permits only a little muscular exercise (eg. essential to health)—fish furnishes a most suitable food.

Fish contains a moderate amount of flesh forming material, enables little labor for the digestive organs, and when we add to it a little fat, vegetables and fruit it becomes a most perfect entire food, most nutritious and satisfies every want of the body.

It is perhaps hardly necessary to advert to the popular folly that a fish diet contains phosphorus in a special manner to renovate the waste of the brain and so support mental work. There is no foundation for such an ignorant belief. The value of fish as a food to the sedentary, like white meat, lies alone in the fact that it takes less time to digest and does not place so much work on the stomach to bring about complete digestion as red meats do.

Charming Boudoir Cap for the Young Girl



THIS dainty little trilled cap is made of very sheer embroidered muslin. Of all the styles of caps the round muffed mob cap seems to be the most useful. A smashing bow on the right side gives it a chic air.

Imitation Jewelry Fashionable

JEWELRY is enjoying tremendous vogue this season all sorts of necklaces, rings and brooches, in imitation and real gems, being worn by smart women. Indeed, one does not need to possess an immense fortune nowadays in order to wear jewels, for so many excellent imitations are made that few can tell the difference between the real thing and the paste. In fact, many women who can well afford the real thing prefer to wear the imitation, except on special occasions, thus lessening the danger of losing a small fortune should the gem become mislaid.

Following in the trail of the vogue for paste jewelry comes the rage of dental imitations, all sorts of teeth from colored glass to fairly valuable stones being brought to market. These are a fine little novelty of modern dress, adding a brilliant touch of color either to a day or evening costume.

Women have gone back to wearing of more rings, just as they have returned to the necklaces, the brooch and other articles of jewelry out of fashion for a time. The latest vogue to meet with the approval of women is the expanding dozen with a small watch in the place of the usual gem, the watch being no larger than a penny. These watches keep time like their bigger fellows and some are surrounded by diamonds, others with pearls, the base being platinum.

PEPPERS WITH HAM

HERE is a recipe that calls for a quarter of a cupful of finely chopped, cooked ham. This should be put in a saucepan with two teaspoonfuls of butter, four finely chopped shallots or a little onion and cooked gently for ten minutes. Two teaspoonfuls of flour should then be sprinkled over the ham, and after this has been mixed in, a cupful of flavored soup stock should be added.

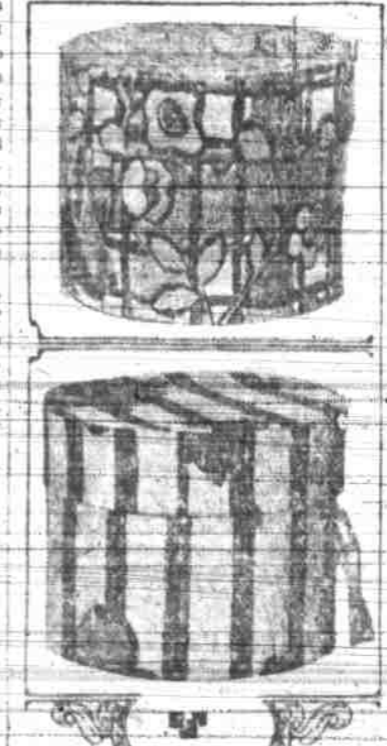
To this mixture should be added one chopped green pepper, chopped parsley, two or three chopped raw sausages and, if desired, eight canned mushrooms, chopped fine. When this is mixed and cooked for five or six minutes longer it should be taken from the fire and added to a quarter of a cupful of bread crumbs. Stuff it into the peppers, add a small piece of butter to the top of each and bake.

Pretty Boxes For Baby's Sunday Bonnet

THE other evening at a fashionable hotel, seated at a table in the center of the room, was a woman of not a day less than forty. With her were a man of middle age and a young girl of twenty and a young man of about twenty-five.

But the faculty of middle age trying to pass for youth! The older woman's dress was twenty years too young for her—from the baby doll shoes to the "soft" curls in front of her ears. Her constant giggle and kittenish, silly grimaces filled every one around with an almost unconquerable longing to cry out: "Don't go on with it! Give up the pretense and let your years tell truthfully!" "Can't you see yourself? How pitiful it is to think that forever youth can compete with the vivacity of youth?"

How much younger the woman would have seemed if the perpetual straining after the vivacity which belongs solely to the days of youth were not so obvious. The forced and un-



of these boxes are stands upon which the hats rest and keep their shape and trimness. A box like one of these put into the care of the little girl herself would have an educational value to her, as it would encourage her to take the very best of care of her Sunday bonnet.

"SOME" HOSE.

A SLIM chicken, who was so thin that she nicked the counter where she leaned against it, tricked up to the hostess department of a dry goods store and said:

"Can you give me a pair of hose that won't bag at the knees?"

Mamie shifted her chair against her back molar, oozed a wise slant over the customer and replied listlessly, "Not unless you take garden hose!"—Judge.

USE ARROWS IN YOUR OWN QUIVER

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natural vivacity only emphasized the fact that she had outgrown the spontaneity of years ago. It's no use trying to shine with the weapons of youth where there are other women as rivals to whom light hearted gaiety is natural because they are young.

But the older woman has—of course!—to have—compensating charms which the years have brought her. It is far better to cultivate these than to array herself on the losing side by employing the weapons she can no longer handle with skill or success.

The woman of forty has an armory of even more potent fascinations at her command if she will only make good use of them. Life has given her a knowledge of human nature. It has given her interesting experiences. Her tact, her sympathy, her power of expressing her views interestingly and her faculty for drawing out what is best in others are the compensating charms—the rival—charms to the pantries of youth.

COOKING CORNER

Mint Sherbet.

BRUSH in a saucepan two large bunches of mint, add two cupfuls of sugar and one pint of water. Boil until it becomes a slush. Strain through a cloth into a bowl. Then cool. Add the juice of one orange, one teaspoonful of sugar and one pint of water. Turn freezer rapidly and steadily until the mixture is pretty hard. Then remove dasher, beat white of egg to a stiff froth, add one tablespoonful of powdered sugar, beat till it will stand alone. Stir this into the sherbet, heat well, cover and stand away to ripen.

If the egg is omitted you will have a mint ice instead of a sherbet. But there is a difference in the freezing which must be done more gradually. Turn the crank very slowly for a few minutes, then rest for five minutes, turn slowly again and rest until the water ice is frozen pretty hard. Water ice takes longer to freeze than ice cream. When you can turn no longer take out the dasher, scrape down the sides of the can and give the mixture a thorough beating with the paddle; then rejack, cover and set away two or three hours to ripen. This will serve six or eight and is delicious.

Baked Fresh Beef.

Wash in cold water four pounds of brisket, put into boiling water and skim. Add two teaspoonfuls of salt, a few whole peppers, one sliced onion and one sliced carrot. Boil about two hours. Slice, pour over just a little stock, garnish with parsley and pour sauce over all.

Horseradish Sauce.

Four into a saucepan one-third of a cupful of butter and melt. Stir in one-half of a cupful of flour. When hot stir briskly to a smooth sauce and let boil twenty minutes. Season with a half teaspoonful of salt and a pinch of cayenne pepper. Strain and add two stalks of grated horseradish.

Cream Cabbage.

Chop fine with a chopping knife half a head of solid cabbage, put it into a kettle, add a cupful of hot water and cook quickly. If the water is not all cooked out when the cabbage is tender drain it off. Season with salt and butter; then stir in a cupful of cream if you have it; if not, mix a spoonful of flour until smooth and stir into the cabbage with a half cupful of sweet milk. Serve in individual dishes.