

Woman's World

Mrs. Frederic C. Penfield,
Wife of Austrian Ambassador.



MRS. FREDERIC C. PENFIELD.

Probably the most exacting court in Europe from a social standpoint is that of Vienna, and for this reason the wife of the American ambassador to Austria has a peculiarly difficult role to fill.

Mrs. Frederic C. Penfield, wife of the recently appointed representative from this country, has nothing to fear on this score, as she is the possessor of unusual social qualities. Besides this, she is an accomplished linguist, speaking Italian, French, German and Spanish fluently.

Mrs. Penfield, too, is keenly appreciative of good music and her brilliant musicals have long been a theme of admiring comment in New York society.

Before her marriage to Mr. Penfield, the distinguished author, diplomatist and traveler several years ago, Mrs. Penfield was the widow of William Walker, and the only surviving child of the late William Weightman of Philadelphia, whose entire fortune of \$700,000 descended to his daughter.

Mrs. Penfield is very charitable, and for her benefactions in the cause of Catholic education, especially to the American college at Rome, she has been created a marchioness by the pope.

The Penfield home in New York city is a veritable museum of art, and among the art objects are wonderful collections of pictures, fans, miniatures, ivories and lacers. One room is devoted to works by the English painter of the eighteenth century, George Morland.

"Never Mind."

One of the sweetest mislusions of womanhood is to say, some time or several times, to some big, strong man bowed under discouragement, "Dear, never mind," says Edna Worley.

There doesn't seem to be much sense in those two words, "never mind," but, oh, how soothing they can be and how much they mean when the woman says them to the man!

They take the sting out of defeat. They calm wrath and hate. They blunt disaster. They lighten the weight of disappointment.

The man may be strong. He may be a power in the world. And he may be one of those who can never quite catch up with the ones who are forging ahead. But the man with power and the man who is behind the procession both come to the time when the only thing that helps is one woman's "Never mind."

Perhaps mother says it. You remember, don't you, when you took your childish woes to mother and she listened and sympathized, and then—"Never mind, dearie. It'll soon be over."

And when you went out into the world—the hurts that came to you; you took them to mother. And again mother listened and sympathized and perhaps advised. Then—"Never mind. You'll overcome it all."

Didn't it help a heap? You went forth again in new armor.

And a man never knows what a wife can mean to him until that time comes when his troubles seem too great to bear; when he and his wife have that inevitable talk over affairs and when, whether it's his own fault or the fault of others, the one woman looks into his eyes and gently pets his cheek and—"Dear, never mind. We'll manage somehow."

It's only love that can say it. Perhaps that's why the commonplace little words are so healing. And it's an empty life indeed where there's nobody to say to you some time, when the kicks of the world are hardest: "Dear, never mind."

Mascot Ring For Duchess.

The mascot engagement ring is the latest thing in jewelry. It is said that Prince Arthur has given the Duchess of Fife an old ring belonging to the family of the Red Prince, to which house his mother belongs. This jewel has a history. It was given by a forerunner of the duchess to her father, a soldier prince, when he was going to the wars. It is in the shape of a ring, within which are nine magnificent diamonds taking the form of an anchor, indicative of faith and trustfulness. For years the mascot ring has been in the possession of the Duchess of Connaught.

Cookery Points

Poems in Pastry.
These recipes are from the notebook of a famous chef:

Wafers Gingerbread.

Four seven fluid ounces of honey into a basin and mix in two ounces each of warm butter and moist sugar, half that quantity of ground sugar and lastly eight ounces of sifted flour. Then stir well until smooth. Turn out on to a greased baking sheet, rolling out very thin, and bake in a slow oven. Take out and cut into squares while still hot, roll the squares into shapes and slowly allow to get cold.

Summer Cookies.

Warm three-quarters of a pound of butter and beat it until creamy with a pound of powdered sugar. Mix in three beaten eggs and stir in slowly a pint of sifted flour and a tablespoonful of caraway seeds. Stir a teaspoonful of soda with a teaspoonful of milk, strain it, mix it with a half teaspoonful of cider and mix gradually with the other ingredients. Work the mixture well, adding more flour if required to bring it to the desired stiffness. Sprinkle flour on the bread board, place the paste on it, roll out and cut into rounds. Lay on a buttered baking sheet and bake in a quick oven. When a trifle browned they are done.

Bertha's Biscuits.

Put half a pound of flour in a basin, make a hollow in the center and work in the whites of three eggs, half a teaspoonful of cream, an ounce of sugar, a wineglassful of brandy and a little salt. When the dough is quite smooth cut into two inch rounds, prick all over with a fork and bake on a floured baking sheet in a hot oven. Serve cold.

Boston Cream Puffs.

To half a pint of water add a quarter of a pound of lard and a little salt and boil. Add a quarter of a pound of flour or a little more and stir over the fire for five minutes or until it becomes a smooth paste. Remove from the fire and mix in five eggs, one at a time. Drop small quantities of the mixture with a spoon on to slightly buttered baking tins, allowing an inch or so of distance between them. Put the sheet into a moderate oven and bake for twenty minutes. Open the puffs by making an incision in the side and fill with cream.

Corn Custard.

Have ready half a dozen ears of corn as young and milky as possible, two whole eggs and the yolk of another, a scant half teaspoonful of salt, one and a half cupsful of milk and one and a half tablespoonfuls of sugar. After mixing thoroughly stir in the milk and bake the custard in cups or in a big earthen pudding dish, as preferred.

Hasty Bread.

Half a dozen delicious little loaves of bread may be made in a few minutes by any one who has half a pound of flour, a cupful of milk, a pinch of salt, a saucer, a fork and a very hot oven. Place the flour and salt in the saucer, take the fork in the right hand, and with the left pour in the milk gradually, stirring all the time, until you have a nice light, dry lump of dough. Knead gently with the hands and divide into six pieces, which may be shaped according to fancy, but much handling is not advisable. Dredge a shelf in the oven with flour, place the loaves on it and bake from twelve to fifteen minutes. If the flour is not self raising a good half teaspoonful of baking powder must invariably be used.

Savory Fish Salad.

The hearts of white lettuce, slices of marinated cucumber, endive, blanched and curled anchovies, stoned olives and pickled beetroot. Make a square block of the hearts of the lettuce and endive, arrange slices of marinated cucumber around the lettuce. Upon these place blanched, boned and curled anchovies. Into each anchovy lay a stoned olive. Screen the whole with square shaped pieces of beetroot and season with sugar, salt and a dash of pepper. This is better eaten with oil and vinegar than with mayonnaise sauce. Half lemons may be served with the salad.

Lobster and Shrimp Salad.

Arrange in a salad bowl the white leaves of the hearts of cabbage lettuce or cos lettuce, if small and young. Remove the meat from a freshly boiled lobster and divide into small pieces with two forks and place in little heaps upon the lettuce leaves. Between each heap lay slices of tomato and slices of beet root alternately, and upon these slices of hard boiled eggs. Make a mound in the center with a pint of freshly picked shrimps. Crown these with small green tufts of watercress. Bend to taste with small glass cups of mayonnaise.

When Potatoes Scorch.

If the water boils off potatoes and they become scorched, quickly set the agate or tin kettle in which they are cooked into another kettle of cold water. The potatoes will loosen from the bottom of the kettle and will not taste scorched.

Baked Cauliflower.

Mix cold cauliflower with rich cream or rather a thick white sauce, if you can't spare the cream; add salt and pepper to taste, pack into a dish, cover thickly with grated cheese and bake.

G. A. R. VETERAN EXPRESSES REGRET

Northern Soldier Whose Father is Buried Here Has Friendly Feeling for Southerners

MAKES INTERESTING SPEECH
Injustice Done Confederate Veterans Last Week at Chattanooga.

(Special to the Journal)
Newark, Ohio, Sept. 25—Capt. J. L. Styron, formerly of Newark, but now of Columbus, is in the city, and yesterday afternoon attended the G. A. R. open meeting, where he made an address. Capt. Styron, who last spring was at New Bern, hunting for the grave, of his father was reared royally by the people of the South, deeply felt that an injustice was done the Confederate Veterans in refusing to permit them to march in the parade at Chattanooga and so expressed himself in his talk. At the conclusion of his address he offered resolutions expressing regret at the action in not permitting the Confederates to march, which were adopted.

Captain Styron said:
"Comrades of the G. A. R.:
"I am no speaker and you must not expect a speech from me.

"We should be thankful to our Heavenly Father for being permitted to be able to be here today. When we look back to the dark days of '61 to '65 and realize what this country suffered by reason of war—and realize the large number of brave men on both sides of the conflict who gave up their lives during the terrible struggle, we should feel that we were spared, for some good cause, and what better cause could we be engaged in than "brotherly love"—and endeavor to wipe out any and all feelings of animosity or enmity between the people of the north or the south—I do not think there is one particle of animosity existing between the intelligent class of either north or south. My experience in the south during my recent visit there is ample proof of my belief—the courteous reception extended to me by the best citizens in North Carolina, where I assisted in raising a regiment of infantry for the Union Army which was recruited in the cities and towns where I visited, and my father, who was a captain in the United States Navy was wounded at the second battle of Roanoke Island in the 64 and died from the effects of the wound at New Bern, N. C., June 16, 1864, and is buried in the National cemetery there, and myself were well known as being very strong in defense of the Union cause. If there existed any ill feeling I certainly would have been ostracized and "snubbed"—but far from it. I was received with open arms and entertained at the homes of the best citizens of the various cities where I visited and the most enthusiastic to entertain me were veterans of the Confederate army.

"Comrades, the war ended in 1865, and I am yet to hear one Confederate soldier say anything but what he was glad the war ended just as it did. They realize that the war was necessary in order to make our flag a more "truthful flag"—the land of the free, and home of the brave. And comrades feeling as I do and knowing as I have said the ceiling obey the southern people toward us here in the north, and learning of the unjust and indiscreet acts at Chattanooga of some unthoughtful person or persons in refusing the Confederate soldiers and the allies, who were invited by the members of the G. A. R. to participate in the parade there, I most respectfully suggest that we here assembled introduce and pass resolutions condemning such action and offering the Confederates our regrets.

THE SINGLE MEN WON THE GAME

LOCAL BASEBALL "FANS" SAW INTERESTING GAME YESTERDAY AFTERNOON.

For the second time this season the two baseball teams, one composed of the married men and the other being made up of those who are still enjoying single blessedness, met at Ghent Park yesterday afternoon and played one of the prettiest games ever witnessed in New Bern.

The first game which was played just a week ago yesterday, resulted in a tie when the game was called at the end of the eighth inning on account of darkness. Up to the end of the eighth inning yesterday it looked like the married men would be the victors, the score being six to four in their favor, but in the ninth inning the single men made three runs and won the game by a score of seven to six.

The battery for the married men was composed of Coward and Ellison while McSorley and Harker did the pitching and receiving for the single men. T. C. Daniels and Howard Styron acted as umpires. The feat was played in the ninth inning when Bonds and Coward both singled over third and were brought in by Hanks who made a two-base hit. Another game will be played between these two teams at an early date.

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THE JEWISH NEW YEAR THURSDAY

OCCURS THIS YEAR MUCH LATER THAN LAST—OTHER FESTIVALS.

Rosh Hashonah, the Jewish New Year and one of the holiest days in the Jewish ritual, occurs next Thursday, October 2nd, and on this date the Jewish people will enter on their 5,674th year. With this holy day begins a long list of fast and feast days extending through the entire Winter months. Rosh Hashonah occurs three years later than last, when it came on September 12th.

Last year being a leap year, there were 13 lunar months in the year thus causing much variance in dates. October is the more nearly normal time for the beginning of the year. The names of the Hebrew months in their order are Tishri—beginning with Rosh Hashonah, Heshvan or Marchesvan, Kisleh or Chisleh; Tebeth, Shebat, Adar, Nisan, Iyar, Sivan, Tamuz and Ab. In a leap year the extra month is called Adar.

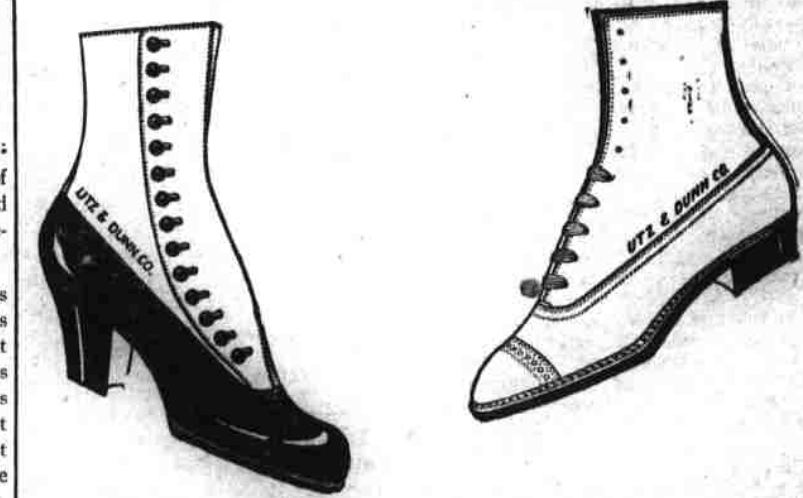
Nine days after Rosh Hashonah, on October 11th, comes Yom Kippur, the Day of Atonement, the holiest of all the year, which the Jew dedicates to fasting and prayer. It is a day of mortification of the flesh and the penitence with the reward accompanying of absolution and expiation. The very name, Yom Kippur, signifies Holy Day. It is a fast of the greater antiquity, the oldest fast day that survives anywhere and full and fairly frequent mentions of it are found in the

lated in the Book of Esther. At Purim there is generally a celebration of some sort in Jewish Sunday schools generally in the form of a Purim play, in which the children assume the characters of the ancient story.

St. Paul's Academy will open on next Tuesday at nine o'clock, everything being in readiness for the coming year. A limited number of students will be taken at a moderate rate.

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Make Your Children's School Work A Pleasure This Fall

Imagine, if you please, your own discomfort in trying to work in an ill-fitting pair of shoes. Your children exert themselves very strenuously, especially at school. As a rule boys and girls don't growl about foot trouble. Their fancy begins and ends with exterior appearance of shoes. Therein lies the danger. A shoe salesman bent on selling, regardless, might do permanent injury to a child's feet.

Selz Waukenphast and Liberty Bell shoes for boys and girls are manufactured over foot form lasts by skilled workmen, using the same effort and care that characterizes Selz as a positive leader in the shoe manufacturing industry of the world. They are sold exclusively in this store and fitted by men who know how. This appeals to most people who give such matters serious thought.

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