Woman's World

Mothers' Congress to Meet In Denver June 10.

MRS. SCHOFF, PRESIDENT OF NATIONAL CONGRESS OF MOTHERS.

The National Congress of Mothers will meet this year in Denver from June 10 to 15. Wide will the city throw her gates to the revered body, the mothers of America, its annual congress, to which forty-two states will send delegates this year.

Wherever there are mothers and fathers there is room for this work. Interest your friends near and far in forming mothers' circles for study. Tell them of the Parent Teachers' association, that branch of work to which the fathers gladly reciprocate to weld the interests of home and school.

As a matter of economics it is not enough that each father and mother should guard and guide their own children. The world's children are at their door, and your children pay respect the obligations of the children at large. To welcome and "nourish the alien, both parent and child, is part of the Mothers' Congress work. Its founder believed "that the supremacy of the Anglo-Saxon was due to the love of home" and "that in better parenthood the world's problems would have their solutions." In this belief the congress exists, emphasizing the sacredness of home.

The very heart of the whole work is in organized efforts of fathers and mothers to study childhood and its environs as to the highest type of parent. The work of the congress is civic work in its best and broadest sense. The most form of philanthropic work in this united, concerted effort for children.

For the Summer Curtain.

Thirty curtains for a bedroom in the summer home may be made from dotted swiss in cola size widely scattered.

Make the curtains to the sash with a five inch hem down the fronts and across the bottom, or the hem should be wide enough for three lines of dots.

Using each dot for a basis, work in it a daisy design in colored mercerized cotton. Make the petals with loops of the threads, as in lazy daisy stitch, bringing them all to center of dot and spreading on circumference, where they are caught with a tiny stitch.

These dainties may be all in one color in two tones of a given shade or even two contrasting shades. The coloring should be alternated. For instance, where there are three rows of dots in the hem the two outer ones can be worked in a pale yellow and the center in orange, or every other dot should be light and the following dark.

Where more color is wanted the hems can be turned up on right side, colored at corner and the hemming covered with a line of briers stitching or in two rows of half inch chain stitch to correspond in color with the dots.

Linen Closet.

To one house with large rooms and plenty of closets there are a hundred apartments so cramped for space that a good sized linen closet is an unheard of luxury. But since linen closets are a necessity to the careful housekeeper there is nothing to do but to make one.

A practical closet may be made of packing cases, one, two or three, as one needs them and has room for them. Fasten the lids with hinges and line the sides and bottom with unbleached calico, in which, if desired, might be stitched pockets to hold sachets of sweet lavender. The lids should be padded outside with horsehair and a permanent rough cover stitched on. Over all is fitted a neat cretonne cover, with a flounce hanging around the sides. If possible it is best to have three boxes, one for the sheets, one for the tablecloths, napkins, doilies, etc., and the other for pillowcases, bolster cases and towels.

Shirt waist boxes may be constructed in the same manner.

Treating a Marabou Stole.

The softness and beauty of marabou tempt women to the purchase of its stole forms, only to find they get stringy with a little wear. A correspondent of Harper's Bazar tells what she did to freshen hers: "After shaking it vigorously for five minutes I suspended it from a hook over the gas range, upon which a kettleful of water was boiling vigorously. Here it was left to steam for thirty minutes, when the gas was turned out, the water allowed to cool and the marabou to dry. In another half hour it was as fluffy as when new and a decided improvement upon its former condition."

Cookery Points

At a stag dinner given by a young woman for her husband and brother the decorations were so original as to be worth repeating here. In the center of the round table was placed a large cut glass tobacco jar filled with Java tobacco. On top of this was a little black doll dressed like a ballet dancer, with spreading skirts.

A circle of small playing cards was arranged to form a centerpiece, and from this radiated a row of cards to each plate, forming a wheel.

Corncob pipes were stacked at each corner of the table, and at each cover were tiny beer steins and little antique bottles of wine as favorites. The menu was a substantial one, such as men like. It consisted of bouillon, thick slices steak with French fried potatoes, string beans, endive salad with Camembert cheese and wafers, a frozen pudding and black coffee.

This is an easy dinner to prepare and serve even without a maid.

A Day's Menu.

BREAKFAST.

Grapefruit. Corn Flakes
Apple Fritters. Cream
Coffee.

LUNCHEON.

Nut Rice Fritters. Brown Gravy.
Peach Marmalade. Caramel Cornstarch
Cocoanuts.

DINNER.

Vegetable Soup.
Hamburg Steak. Stewed Onions.
Sweet Potatoes.
Lettuce Salad. Spiced Currant
Apple Float.
Coffee.

Nut Rice Pudding.—One pint boiled rice, one-half cupful of chopped walnuts, three tablespoonfuls of vegetable oil, one-half teaspoonful of salt, one-half teaspoonful of sage, one egg, fourteen dry soda crackers, milk to the consistency, using sufficient crumbs to shape the mixture stiff enough to form into patties. If the rice is very dry it may be necessary to add a little milk to make the mixture sufficiently moist. It is better to do this and use more crumbs than to omit the milk and the crumbs. Egg and crumb the patties and bake fifteen to twenty minutes in a hot oven.

Brown Gravy.—One-half cupful of flour, two cupfuls spatter of meat drippings, boiling water and salt. Cook the flour in the fat, stirring to prevent scorching till the flour is lightly browned, and add just boiling water, stirring vigorously with a barrel whip to make of the proper consistency for gravy. Cook five minutes. Salt to taste.

Jellied Chicken.

Five jellied chickens have on hand three pounds of chicken that has been boiled and cut from the bone in strips. Mix a quart of rich chicken stock that has been boiled down and cleared with a teaspoonful each of lemon juice, chopped parsley, a dash of celery salt and a quarter teaspoonful each of salt and paprika. At the last stir in a teaspoonful of granulated gelatin that has been dissolved. When the jelly begins to thicken add the chicken and turn it into a mold. To have the chicken scattered evenly through the jelly stand the dish containing the jelly in a pan of ice and turn in the jelly layer by layer, chopping each with chicken as soon as it begins to thicken.

Creamed Onions on Toast.

Peel some Spanish onions till of a nice. Put into a white lined pan covered with water or stock. Add a small blade of mace and cook gently till tender. Drain and keep the onions hot; then add a gill of milk to the onion liquid. Measure this liquid all together and to every gill add a heaped teaspoonful of flour moistened with a little cold milk. Heat up. Add a nut of butter, salt and pepper. Make a square of buttered toast for each person. Add the yolk of an egg to the sauce, lay an onion on each square of toast, pour some sauce over each, then a little chopped parsley and serve hot.

Which Purchasing Veal.

Veal should be fat, the kidney small and well covered with firm white fat, the lean finely grained and of a clear white color. Inferior veal is lean. The flesh is clammy and has a spotty appearance.

The color is either red or a dull sickly white. Fresh veal has a clean, healthy smell, and the rib in the shoulder is blue or red. Veal does not keep well in hot weather owing to its large proportion of gelatin.

Uses For Parsley.

Often parsley is thrown away instead of being dried in the oven and rubbed to powder and put away in a bottle for seasoning soups, stews and gravies. Even the stems may be saved and used in this manner. Parsley will make the most delicious seasoning. Generally it is only known as a garnish.

Nut Hash.

Chop one cold boiled potatoes and any other vegetables desired that happen to be on hand. Put them into a buttered frying pan and heat quickly and thoroughly. Salt to taste. Then just before serving stir in lightly a large spoonful of nut meat for each person to be served.

BATHING GIRL, 1910.

A Smart Costume That She'll Wear This Summer.

ONE OF THE LATEST BATHING SUITS.

The girls are going to look more fetching than ever this summer when taking their dips in the ocean. As one small boy would say, they'll be "peaches" in their new bathing suits. And the suits will not be made of all wool, that is, unless the girl especially likes this material. No, the up to the minute girl will select a white washable percale in which to brave the breakers. And she will have it made on the lines of the Russian blouse, but the skirt will be laid in plaits from the knee to the waist line. With white washable sateen, and the same cotton will form garters to hide the really practical safety supports which hold the stocking in position.

The sleeves and the dainty suit are short and leave up the neater with ribbons. A belt of the percale encircles the waist. The sandals are black; also the hosiery.

Moving Pictures in the Church.

"Jane Addams says that on a Sunday night in Chicago one-sixth of the entire population is packed into 600 places of entertainment," says the Woman's Home Companion. "Churches! No, moving picture shows! The churches on Sunday night in Chicago and we fear in many other places are not conspicuously crowded. The problem is this: If the Chicago churches had possessed an up to date moving picture show instead of a sermon, would the crowd have followed the films? Inasmuch as the church admission is free and the theater admission is from 5 to 25 cents, it is a fair assumption that the churches would have been filled. Now, if the object of the Sunday night service is primarily to reach the crowd on the street and if, as has been shown, the moving picture is a much more vivid and attractive way of reaching that crowd than is a sermon, why, in all seriousness, don't churches give us the thrilling stories of the Old Testament, the beautiful tales of the New Testament and its modern illustrations of Christian heroism in this and other lands in the up to date form—in moving pictures? They may answer that we cannot get hold of the films and the machine, but this answer is not a good answer. Excellent moving pictures are shown in the present professional entertainments, and many illustrations of modern heroism, self sacrifice and virtue are in every program. Moreover, a demand for films for church work would enlarge the supply. Moving picture machines are not expensive and can be easily operated. You can do it in your own church. Why don't you?"

A Simple French Hat.

This charming confection is of fine tagel straw trimmed with black net and dark red roses.

Easier to Take.

The anaemic person or she who fears tuberculosis will rejoice to know that many eminent doctors say pure fresh cream can give points to cod liver oil or its compounds in building up the system and helping to ward off disease.

Oil Lamps.

Fastening a piece of flannel to the end of the wick when it is too short to reach the oil in the vessel draws the proper quantity as well as a long wick.

BERNICE ALLEN.

Chorus Girl With Wonderful Hair.

MISS BERNICE ALLEN.

The illustration shows the picture of Bernice Allen, the "prettiest girl" in the chorus of "The Skylark," a musical production which is likely to amuse Gothamites all summer.

This small lady is only four feet seven inches high, but the most wonderful thing about Miss Allen is her hair, which measures several inches longer than her petite self.

When asked what hair tonics, lotions and invitations preparations most women have resource to, she used, Bernice Allen airily remarked, "Why, like Topsy, it just growed."

The following are Miss Allen's rules for care of the hair:

First.—Brush your hair every night and morning with a long bristle brush with ample space between.

Second.—Wash your hair not oftener than once every four weeks, using the best soap. Dry the hair thoroughly in the old fashioned way, avoiding electric fans and heated air, both of which tend to dry up the oil ducts at the roots.

Third.—Give your hair plenty of sunshine.

Fourth.—Avoid doing your hair up tightly and never use sharply pointed hairpins.

Fifth.—When retiring arrange your hair in two loose braids.

Sixth.—Massage the scalp with the finger tips very gently for ten minutes before doing the hair up for the night.

Not Fresh: Art Bought This Year.

The new silk not called "crepe" is quite many of the same atrocities afternoon or "best" gowns of the summer. This material is as durable as

GOWN OF AMETHYST NET.

grenadine, which it closely resembles. The gown in the illustration is of this net in a lovely shade of amethyst and is trimmed with satin ribbon to match.

How Noah Used His Time.

The scene was a Scotch schoolroom. A class was being examined in Scripture knowledge by his majesty's inspector.

"Can any boy or girl tell me how Noah would be likely to use his time while in the ark?" he asked.

There was silence for some time, but at length one boy timidly showed his hand, and on being asked what he thought replied:

"Please, sir, he wad fish."

"Well, yes, he might," admitted the inspector.

Presently another little fellow was seen to wave his hand excitedly, and on being asked to speak said:

"Please, he couldna fish, cause there was—"

"What makes you think so, my little man?" asked the inspector.

"Because there was only two worms in the ark," was the reply.

Good Form

The well brought up child of today is easily distinguishable from the one who has had no moral training. The boy knows why he takes off his hat to all women folk. It is to make the stronger sex—all other boys—know that it must respect the weaker one and to make womankind respect themselves, for every honest boy, you know, is the keeper and guardian of every little girl, and if he does not protect her when the occasion requires he is putting down his own sisters and all the little daughters he may have himself some day in danger. Besides, he is blunting his own fine and polite feelings, for a gallant and brave man is invariably courteous and protecting to woman, and whom he fails her at the time he is needed he is called a coward.

The well brought up little girl does the things in which she, too, has been trained by wise parents. She respects the manly prejudices of her little boy friends; she does not tease them coaxingly or say belittling things of their courage and honor; she has a modest manner and by showing respect for her elders helps the boys to follow her example; she is so clean and tidy about all her little person and in all her little garments that the boys must be clean and tidy out of very shame, if for no other reason, and she expresses no liking for anything that is not spiritually uplifting and beautiful.

So in a way, the little girl must lead juvenile society, just as the grownup woman does the grownup kind, for when she misbehaves she is giving all boys permission to be as bad and unpleasant as they wish to be.

As for the small politenesses which so clearly stamp the lady and gentleman, if a boy and girl are accustomed to them in their early years they will have little difficulty in practicing them when they are most necessary.

To learn to eat quietly to masticate and swallow food without noise, to refrain from talking while engaged in eating, for quite excellent reasons, to refrain from reading at table, to sit erect, to keep the hands off the table, to refrain from picking the teeth in public, to refrain from using the fingers instead of the napkin, to refrain from wiping the mouth on the napkin, to refrain from drinking from the saucer, to refrain from eating with the knife, to refrain from blowing on hot food, to refrain from reaching across the table, to refrain from helping oneself from the dish nearest one, to refrain from speaking with the mouth full, to refrain from eating with the mouth open, to refrain from eating with the mouth full, to refrain from eating with the mouth open, to refrain from eating with the mouth full, to refrain from eating with the mouth open, to refrain from eating