

Woman's World

Mrs. Raymond Robins of the Women's Trade Union League.



The biennial of the National Women's Trade Union League, to be held in Boston June 12, draws attention to the fact that trade unionism is making great strides with the woman who toils. It is due to the interest and agitation of such women as Mrs. Raymond Robins that women's unions are now on a substantial basis.

Mrs. Robins is a woman of wealth and culture and has no practical experience as a working woman. She was Miss Margaret Drelor of Brooklyn and was educated in private schools and by tutors. In 1905 she married Raymond Robins, the Chicago sociologist and advocate of organized labor.

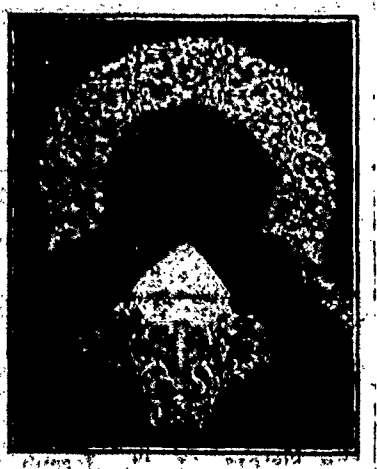
In 1906 Mrs. Robins was president of the New York Women's Trade Union League and has been president of the Chicago Women's Trade Union League since 1907. She has also been president of the National Women's Trade Union League since 1907. She is a member of the executive board of the Chicago Federation of Labor, president of the Chicago Political Equality Union, member of the committee on industrial education of the American Federation of Labor, member of the executive committee of the Illinois section of the American Association for Labor Legislation, chairman of the industrial committee of the Illinois Federation of Women's Clubs, etc.

Mrs. Robins was one of the founders of the New York Women's Municipal League, which has originated so many schemes for bettering conditions in great cities.

VENISE LACE.

A Revival of Many Quaint Yet Exquisite Medieval Patterns.

Patterns beautiful enough to have adorned the state robes of the doges are shown in the new point de venise lace, many designs of which have been actually adapted from exquisite laces now treasured in Italian museums. Venice lace is one of the most fashionable of the season's laces, and if a good quality is purchased it is practically indestructible. Venice point, unlike ordinary point, which is only of



VENISE POINT LACE.

thread, is made on a foundation of fine sheer linen, which is worked over with buttonhole stitch. When the pattern is completed the unworked linen is cut away. A heavy lace like the point de venise can be worn with heavy or sheer fabrics, combining as it does the light and heavy workmanship. Collars of the venise lace are especially popular. Point de France or French point resembles greatly the venise point on which it is believed to have been modeled. King Louis XIV—who was a great admirer of beautiful laces, brought a number of the best Venetian lace makers to France and established a school, the works in which laid the foundation for the present colonies of French lace workers.

A round collar and a handkerchief border of venise point lace are shown here.

The Leaves.
The leaves are utilized for removing dust from carpets in every household, more or less. They should be thoroughly washed, then dried, and they will leave a skin, so that they come in contact with the leaves are also washed. They are used for the bottom wheel, they show signs of improvement.



Good Form

The Wedding Reception.
Congratulations are usually offered as soon as an engagement is made known, and therefore there is no need to repeat them at the wedding reception. At the reception it suffices to shake hands with the bride and bridegroom after having shaken hands with the bride's mother. If unacquainted with the bride you should not wait to be introduced to her. She will offer to shake hands with you as a matter of course, you being a friend of the bridegroom and a guest in her mother's house. If you are a friend of the bride and unacquainted with the bridegroom she will introduce him to you after you have shaken hands with her. If you have not had an opportunity of congratulating her on her engagement you might say, "I must wish you both every happiness," but it is an old-fashioned custom to offer good wishes to a bride at a reception, and therefore it is seldom done. Guests pass the bride and bridegroom so quickly that to pause and to make polite speeches would occupy too much time and would weary the newly married couple greatly. If all the guests were to follow this lead. Handshakes and smiles are all that circumstances admit of on such occasions. Oftentimes the bride has a word or two to say of thanks for a wedding present, received on the previous evening, and this calls for a reply on the part of the sender before she can make room for another guest awaiting her turn to shake hands.

Restaurant Etiquette.
It is the custom when dining at a restaurant for a woman to precede the man when going to the table, but it is not uncommon for the man to go first, and good taste and common sense will probably make this latter the rule. A menu card is given to the woman as well as to the man, but she has nothing to do with ordering the dishes unless the man asks her to make some selection. Even then she should not do much suggesting.

If her escort asks her to choose a salad or her own sweet she should do so without hesitation, as she should answer any question frankly before the food has been ordered. After the order has been given she should refrain from suggestion or critical comment.

If she wishes the waiter to give her a fork or any other small article that may be required through the meal she is not to ask the waiter for it, but to tell her escort that she may need for it.

A woman is not supposed to give a waiter any order, but to act in all ways as though she were in a private home.

On leaving the table the woman follows or precedes the man, as she pleases. She should put on her gloves before leaving the table.

About Invitations.
A first invitation should be accepted if possible.

A note of invitation to a dinner luncheon or theater party should have a written note of reply within twenty-four hours so that the hostess may have time to fill the place should a guest be unable to accept.

It is polite to give reasons for declining an invitation, such as a previous engagement or a dance from town. If a previous engagement is mentioned it is courteous to explain its nature.

An invitation should never be accepted provisionally—as, for instance, "I should be delighted to accept your charming invitation if I am well enough" or "if I am in town."

An invitation once accepted is a binding obligation. If illness or any other cause arises, making it impossible to go to a dinner or luncheon after having accepted, an immediate note of explanation and regret should be sent to the hostess.

There must be no delay in answering an invitation to a dinner, breakfast, home wedding, luncheon, card party, wedding breakfast or theater party.

Real Good Manners.
It is the greatest mistake to think that manners are only for society and are to be set aside with our outdoor garments when we come home. If manners are meant to hide the unattractive side of human nature, to clothe the nakedness which shocks our highly cultivated sense of what is fitting, it is surely at home that this primitive aspect is most likely to intrude, and it is just as shocking when displayed at our own fireside as to the world at large. If parents taught the sons of the house to be polite to their sisters and if they themselves were polite to each other there would be fewer unhappy homes. Boys often think that manners are only meant for girls, but they would be none the worse or less nearly for knowing how to behave while it is the greatest help to a girl when she goes out in the world to be able to feel at ease in society, to enter and leave a room gracefully and to find the right thing to say when her mother's friends speak to her.

Both Temples.
A string spray that can be attached to the fringe of the bathing cap is highly desirable. It is essential in summer bathing, as it removes the soap from the hair quickly and with little effort.

UNIQUE HAT BOWS.

Ribbon Quills and Knots Are Much Used Trimmings.



NEW HAT BOWS.

The smart outing hat is trimmed with a quill set original bow, the novelty of the bow enhancing the hat. The bows illustrated here include a ribbon quill and a butterfly bow which were designed by Ora Cline. The long, straight effect as well as the bow, the straight effect is not unknown for the man to go with a ribbon quill and a butterfly bow which were designed by Ora Cline. The long, straight effect as well as the bow, the straight effect is not unknown for the man to go with a ribbon quill and a butterfly bow which were designed by Ora Cline.

JABOT END.
An Effective Pattern in Irish Crochet Lace.

This pretty pattern in Irish crochet lace is most effective for trimming a jabot. The rose in the center is first made, and then the filling about it is supplied with picot chains. The scallops are simply re-enforced chains which have been covered with double crochet. A row of three scallops for the top section of the jabot which may be made of handkerchief linen, with a row of two beneath and a single scallop below, makes a handsome jabot.



CROCHET JABOT END.

Furniture Polish.
One ounce of shelled candle end, an ounce of beeswax, one ounce of shredded castile soap, a quarter of a pint of turpentine and three-quarters of a pint of boiling water make an excellent furniture polish.

Put the shredded soap and two ounces of wax with the turpentine and water in a heavy four quart pot. Beat up and add the boiling water, gradually, until the mixture is thick. Add the turpentine and the mixture of the consistency of cream.

EMBROIDERED GOWNS.

They Are Fashionable in White and Colored Decorations.



GOWN OF STYLET EMBROIDERY.

This pretty gown, appropriate for a girl's graduation or for afternoon wear during the summer is made of linen heavily embroidered on skirt and waist. It is finished with a knotted girdle of velvet that falls halfway down the skirt.

Lingerie dresses are exceedingly pretty this year, and they are quite simple too. The girl with spare minutes on her hands may employ them profitably in heading a frock for summer wear. White is the most popular material and the color scheme is given by colored beadwork or by embroidery that stimulates beadwork. A little around the neck and across a line around the waist and if you wish, a little more around the hem are quite sufficient.

The waist for the lingerie frock may be made with a square round pointed in a little cold milk and stir into the hot milk and cook until thick. When sleeve is still correct but it is getting shorter, an inch or so above the elbow being the preferred length.

Make your dress with a slightly raised waist and wear a pretty cashmere shawl.

GIRL'S MUSHROOM HAT.

Lace Ribbons and Flowers Combined Make a Dainty Chapeau.

Mushroom hats of lace or embroidery are very popular for little girls. They may be easily fashioned by the armchair milliner, since no great skill is required in adjusting the soft inner over the wire frame. A few knots of ribbon or clusters of tiny flowers knotted here and there among the lace



CHILD'S LACE HAT.

are the only trimming required. These hats are most appropriate for wear with white lingerie dresses.

Children's hats seem to be prettier than ever whether we consider them in the rough and ready sailor shapes for morning wear or in the more elaborate creations for full dress. The headgear of even the tiny tots is picturesque. Bonnets for little ones are made of white liberty satin. They are close fitting, but the satin is pulled on the crown, the band around the face being plain. Embroidered side pieces are set in. The most attractive designs are the tiny forget-me-not wreaths. Where the ribbon ties are set on there are rosettes of the white satin. In the center of which are tiny rosettes.

Embroidered batiste caps have the finest bouquets of pink and blue flowers set on the left side of the front.

Old Gloves.
The palms of old kid gloves make very serviceable kneecaps, which can be stitched into children's stockings, thus avoiding constant darning. Write the arms of long evening gloves make good patches or handy receptacles for carrying a silver toilet set when the owner is on a journey.

Cookery Notes

Baked Apples and Figs.
Apples baked with figs are very nice. Select the plump and juiciest dried figs you can get and wash them, carefully plucking them into their natural shape. Then select good, firm apples and wash them. Scoop out the cores and into each of these holes pack two or three whole figs. Place them in a baking pan and bake in a hot oven. While they are baking taste them with a spoon made from the juice of half a lemon, two tablespoonsful of sugar and half a cup of water. If when they look done they are not soft to the core, place a cover over your baking dish and let them steam for a few minutes. Then remove the cover and brown the fruit slightly. These apples may be served either alone or with farina, honey or other breakfast food.

Strawberry Cream Pie.
A strawberry novelty is made as follows: Roll out a rich paste and cut into circular pieces about one inch in diameter. From one of these rings cut out the center leaving a border about one and one-half inches wide. Bake the circles in a hot oven. Place the circles together with cream filling between. Place the open ring on top and fill the space with fresh strawberries, sweetened to taste. This is a delicious, dainty pastry with which to complete a luncheon or a dinner.

Cold Strawberry Shortcake.
Cream together two tablespoonfuls of butter and a cup of powdered sugar, then add three eggs, beaten light, and a quarter of a cup of cream. Beat very hard and add a cup of flour that has been sifted twice with a teaspoonful of baking powder. Butter layer cake tins, pour the batter into these and bake. When done turn out to cool. Place on each layer berries that have been halved, pile the layers on top of each other, sprinkle with sugar and serve with rich cream.

Indian Pudding.
To make a delicious Indian pudding, take one pint of scalded milk, two teaspoonfuls of molasses and one cup of flour. In a little cold milk and stir into the hot milk and cook until thick. When sleeve is still correct but it is getting shorter, an inch or so above the elbow being the preferred length.

Dandelion Sandwiches.
Take some tender dandelion leaves, washed, dried and chilled. Pound in a mortar or chop the "old" cooked meat, poultry or fish, as preferred, mixing with a little butter, salt and pepper to season. Spread this mixture on thin slices of bread and butter put a few dandelion leaves on top and cover with more buttered slices. Cut into squares, triangles or fingers and serve. These are delightful for picnics as the leaves keep the sandwiches moist and fresh.

Vegetables and Olive Oil.
If persons who are inclined to be anemic or are possessed of delicate digestive powers would learn the hygienic value of simple green, dressed with salt, olive oil and lemon juice or a little pure vinegar, there would be fewer desperates to any getting of bad complexions. Olive oil is much more easily assimilated than animal fat and is besides, rich in nutriment and healing power.

Creamed New Potatoes.
An excellent way to cook new potatoes is to wash and scrape clean, then drop into boiling water and cook rapidly until tender. Have ready cream and butter hot, but not boiling; drain the potatoes, sprinkle with salt and transfer to a hot vegetable dish. Pour over them the hot cream, sprinkle with a little minced parsley and serve.

Whipped Cream Substitutes.
Put in a large bowl the white of one egg, large cup of sugar, one large grated raw apple (tart or sour), flavor with a small teaspoonful of extract of vanilla, stir (not beat) for twenty minutes. The result is a creamy white delicate substance to be used for filling and top of layer cakes, for top of pies, custards or puddings.

Cleaning Enamel.
A mixture of lemon juice and salt is excellent for cleaning an enameled bath. Cut a lemon in half and have a saucer of coarse kitchen salt ready. Dip the lemon into this and keep rubbing it over the surface of the bath until all the dirt is removed. Then wash well with hot suds and you will be delighted with the result.

Watercress Sandwiches.
Watercress to be perfect should be freshly gathered, well rinsed in cold water, shaken thoroughly dry, seasoned with salt and eaten with thin slices of white bread and butter. Some prefer a dash of lemon juice with cream and a tablespoonful of olive oil, but the optimum takes this with salt alone.

July Ham.
The best way to make boiled ham juicy and tender is to leave it in the water in which it is boiled until it is quite cold.

M. L. HUGHES,
Real Estate and Insurance
Appraisals Made on all kinds of City and Farm Property. Loans Negotiated. Property Owned For, Rented and Leased Collected.
50 Livingston Building, Exchange St.
At Residence, 42 Tremont St. Bell. Main 5113 J.

Repairing Neatly and Promptly Done
E. EASTMOND
Manufacturer of Harness
Dealer in Blankets, Whips and Horse Farming Goods
All kinds of Sags Repaired.
24 Plymouth Ave. next to Hotel Rochester
Formerly at 20 Allen St.

The Parisian Dry Cleaning Works
Jos. W. Hestig, Mgr.
35 Elm St. Rochester, N. Y.
If you need your Garments Well Cleaned, Pressed, Main 2548 Bell and Our Messenger will call.

Morgan Bodenstain Chas. I. Bodenstain
The West Side Garage
Automobile Repairing
Home Phone 2725 398 Troup St.
Furniture Movers Piano Movers
Freight Deliverers
Sam Gottly Carting Co.

Powers Bldg. State St. Entrance
Both Phones

Lawn Mowers
Repaired and Ground by an Expert at
L. F. Wilder's Machine Shop
291 Mill Street
General Repair Work
Work Called for and Delivered Promptly
Bell Phone 2717 Main

Established 1870
Robert S. Pavtour
Fire Insurance Agency
Chamber of Commerce Building
Thirty Five Years Experience

Is Your
Lawn Mower Dull?
SEND IT TO
Chas. Adam's Sons

Cutters and Grinders
36 FRONT ST.
BOTH PHONES

\$1.50 Per Doz.
Communion Pictures

We will make First Communion Pictures at \$1.50 per dozen, first-class. Sunday Hours 9 to 6.
Smith's Parisian Studio,
40 STATE ST.
Opp. Ellwanger & Barry Bldg.

Both Phone 4181 Bell Phone 113 Main
FRANK KLEIN
Livery & Boarding Stable
Also, Horse Clipping Done
431 State St. Opp. R. W. A. B. R. B.

A Good Investment
Have your carpets cleaned
Have your feathers renovated
Have your mattress made over
The best work in our line
GRAY'S, 17 Mt. Hope Ave.
Both Phones

Established 1878
L. W. Maier's Sons
UNDERTAKERS
150 Clinton Ave. N.
Phone 649

Thos. B. Mooney
Funeral Director
REMOVED
To 96 Edinburgh Street,
Temporary Office, 363 Plymouth Ave.
Lady Attendant.
Rech. Phone 2418 Bell Phone 137 A.

MISS ELIZABETH McARTHUR
TEACHER OF
VOICE CULTURE AND PIANO
54 Gibbs St.

RYAN & McINTEE
UNDERTAKERS
106 Main St. West
Home Phone 2444 Bell Phone 2200

Geo. Engort & Co.
COAL.
Principal Office and Yard Telephone 237
306 Exchange Street