

Woman's World

Helen Keller Sings at Harvard Medical School.



MISS HELEN KELLER.

Miss Helen Keller, born deaf, dumb and blind, showed the assembled otologists at their congress in the Harvard Medical school recently that she had added still another to her phenomenal list of accomplishments when she sang to them.

During the formal addresses, which were mostly in foreign tongues, Miss Keller sat on the platform listening through the fingers of her teacher, Professor White of the New England Conservatory of Music, and now and then applauding when a speaker made a particularly pleasing reference to the new education of the blind.

When it came Professor White's turn to demonstrate the extent of control that Miss Keller had gained over her vocal chords, tongue and lips. His instructions were conveyed from his lips to Miss Keller's finger tips, placed tightly over his mouth. All the vowels and consonant sounds uttered by Miss Keller came out clearly and precisely, and the audience spontaneously broke into the heartiest applause.

Then came the crowning achievement, the singing of an octave on sol and fa and ra, some of the tones being very sweet. This performance not only amazed but delighted the servants.

Miss Keller, Professor White says, has the rare faculty of absolute pitch. Previous to giving this exhibition Miss Keller made an address in English, in which she said:

"This is a new day in the education of the deaf, the day when the physical is no longer content to fight the bodily ailments with medicine and surgical instruments alone, but helps the teacher to pour the blessed waters of speech into the desert of dumbness."

WORK GOOD FOR WOMEN.

Professor Scherger Says Toil Made Primitive Wife Man's Equal. In primitive times when the male half of the household went out to his wars, his hunting and his pleasures and left the other half behind to do the dirty work man and woman were more on an equality than at the present time.

This is what George L. Scherger, professor of political economy and history in Armour Institute, said recently.

It was the work the women did which put them on a par with men. When they commenced to take it easy they degenerated. He said they should receive at least equal recognition with men because—

They were the first farmers. They were the first carpenters or builders of homes.

They were the first to tackle art by making pottery.

They were the first writers.

They were the tanners of all domestic animals, except the dog.

"It seemed to be the business of the primitive man to go out and get the food," said Professor Scherger. "The women were left at home to develop art and industry. Women degenerated as soon as they were deprived of the opportunity to work. As soon as they were shut up in the household they became parasites. So long as they were able to work they maintained an equality with men."

Professor Scherger cited Mrs. Ella Fagg Young and Miss Jane Addams as women who were at least equal with any men in the same line of work.

Sewing Keeps Closet.

Many women in a sewing room constantly jump up and down to get some piece of lace or material to finish a garment. If the husband and one thing a woman needs at her work were all in some convenient place all this trouble would be avoided.

If there is a large closet in the sewing room or in the room where most of the family sewing is done get three or four shelves and divide them at convenient lengths inside of the closet.

On each shelf arrange four or five boxes and then place the various kinds of lace, valises, ribbons, etc., in one box, marking clearly just what each box contains.

A chest arranged in this way will save a great deal of time and trouble in the home dressmaker.

Good form

Well Trained Servants. If it be your fortune to hire servants, it would be well to remember that you are entering into a business contract, each side of which should be observed to the letter. The servant problem is not only a result of industrial conditions, but of the home conditions, and if a mistress remembers that a servant is a human being, and treats the worker considerably, perhaps the call of the mill, with its regular hours, will not be so alluring.

It frequently falls to a woman's lot to train a willing servant into the ways of her home and sometimes into the ways of serving. The important thing is not to attempt too much at once. Take one setting of the table and the serving and by repetition and frequent lessons have the maid master this. Impress on her mind the importance of the mechanics of serving. The most inexperienced will soon acquire efficiency in placing the silver, glasses, etc., correctly.

Generally speaking, the knives and spoons are placed at the right of the plate, the forks at the left. That on the right, which is to be used first, such as the oyster fork, should be the outer one, the next would be the bouillon spoon, and so on. The dessert, and the coffee spoons are last. Forks are easily disposed of, for the salad fork, the smaller one is last to be used, and therefore nearest the plate. The method is to work from the outside in toward the center.

Butter plates are placed at the left, in front of the plate, glasses for water at the right.

A good servant keeps glasses always filled and places fresh butter on the plates. Serving should be done from the left, except coffee, which should be placed at the right of the diner.

The proper form of addressing a mistress is, "Yes, madam," or "Yes, Mrs. Brown." If there are any doubts about a mistress's inclination to see guests a polite "I will inquire" after receiving the card of callers should be given. A polite, quiet demeanor is a requisite of a good servant. Neatness is another factor, and it were well to suggest that these two factors are demanded.

As the relations between the mistress and the servants are business relations, there should not be undue familiarity between them. It often breeds contempt. This must not be construed, however, to mean that a mistress should forget her politeness when addressing servants.

When asking one to pass a dish, etc., the little word "please" need not be dispensed with, and an amiable "thank you" should be given.

Women servants are addressed by their first names. Men servants are usually addressed by their surnames.

A considerate mistress never reprimands her servants before strangers and should ask that any questions in the mind of the servant be solved by presenting them to her. The equipoise of a mistress is reflected in the manner of her servant, and fairness in treatment is usually reciprocated. A clear understanding of the duties to be performed, regular remuneration and a kind business relationship will make the household wheels go smoothly on their way.

Don't overwork your servant. If she be a quick, good worker the time saved belongs to her. In this way you will get the best service and the most willing attitude toward you and your home.

Postcard Invitations.

Although it is not the best taste in the world to use picture postals for invitations they may pass between friends at the time of some impromptu social happening or other, the sender of the invite spoiling, however, for her use of one. Thus she would write in this case: "Excuse postal, but we are getting up a dance and long for you tomorrow night. Write you will make us happy by coming."

"Indeed, yes," with her signature below, would be quite enough for the card of the invited girl if she herself is pressed for time but it would be pretty to add a word more—"How good of you to remember me."

A verbal response to invitations requires, as I have said, some good feeling behind it and if it comes from quite an old lady or gentleman here is truly the time for a dash of enthusiastic pleasure. Old people love to feel that they are still of importance, as indeed they are when they are interested in the welfare of young folks, and they can never be too tenderly treated.

The Week End Desk Case.

Dear week end girl, don't rely upon your busy hostess for writing materials. There may not be even a desk in your bedroom, and some other guest may be writing in the library at the very moment when you wish to send out a note. So be sure to pack into your suit case one of the conveniences of flexible leather of book shape which has several pages of blotting paper and compartments for stationery as well as for a bottle of ink so firmly fastened that there is no danger to the wardrobe belongings with which it may be packed. The case, come in black or colored morocco, in pinkish and in seal-green.

VOGUE OF PLAITS.

The Last Cry in Modish Suits.



PALE SUIT IN ENAMEL BROADCLOTH.

One of the famous French dressmakers emphasizes the use of khaki color in this suit of mustard yellow broadcloth recently received from Paris. In this model the skirt has back and front panels outlined with pipings of black satin. It is finished at the bottom with a side plaited bounce, giving increased fullness.

The medium length coat buttons high at the neck with one directing button, faced with black satin and with black braid applique. Motifs of black and pipings also appear on the skirt front and back panels.

The high directing collar is black piping, overlaid with a smaller collar in lingerie effect.

TO CLEAN A SWEATER.

Dainty Women Prefer White Ones They Wash Easily.

A sweater if one of the necessities of the seashore or mountain wardrobe. No other wrap can take its place. The dainty woman always prefers the creamy white ones, but often hesitates to buy because of the seeming difficulty of cleaning them. The following method simplifies that process so that no one need hesitate to buy one on that account. Woolen blankets may be cleaned in the same manner.

A quarter of a bar of a good white soap is melted over the stove. To this is added about half a cupful of ammonia. Enough hot water is run into the pan or tub to cover the sweater. The soap and ammonia are stirred in, and then the sweater is placed in. With a stick or the top of a washboard this is stirred and turned until the dirt is out. Rinse in several waters, then lay on a slanting board to drain, but do not wring dry.

There are several methods of drying. One is to fasten a sheet flat over several stoves and spread the sweater on that in the sun.

Robespierre Vests.

The Robespierre "gilet" promises to be a notable feature. Seen recently was a gown from a renowned atelier in shot taffeta—rose with silver lights—the perfectly straight, unadorned skirt just eased into the waist while the corsage cut with long shoulder seams, was similarly treated, the front cut away to reveal a vest of white silk visibly protruding up the center to a short distance above the figure line, where it was thrown back with a great pointed collar, the front angle finished with a deep falling frill of lace.

The sleeves were long and close fitting to the wrist, great ruffles of lace falling over the hands. But to bring about a wrinkled suggestion on the inside of the arm just at the bend of the elbow three or four tiny tufts were arranged, and the waist belt consisted of a crossway fold of dull mauve taffetas, terminating in front with a great spiky bow poised in a diagonal position.

Floor Wax.

The floor polishes purchased are sometimes not satisfactory, but a very fine wax may be made at home with but little trouble.

To every pound of beeswax allow three pounds of turpentine. Cut the wax into small pieces and put these into a pan. Set the pan in a saucepan of boiling water and let the beeswax melt thoroughly. Take it off the fire, add the turpentine to the beeswax and mix them well together. This preparation should be mixed at a distance from the fire.

Boudoir Caps.

The boudoir cap is in fashion again, and, though less fully and fluffy round the head, it contains quite as much material as those of last year. Some are made of the very finest lawn, while others are entirely of lace. The idea is to cover the hair during the various processes of the toilet, but the cap has been found so dainty and pretty that it is worn when the hair is quite complete, and it forms a charming adjunct of the breakfast table.

Cookery Points

Sweet Pickled Beets.

Lay the beets in boiling water to loosen the skins. Rub these off with a coarse cloth and let the beets get perfectly cold before cutting them. Then slice with a sharp knife and pack into stone jars.

To each quart of vinegar add a cupful of sugar and a tablespoonful of mixed whole spices—mace, stick cinnamon and allspice. Bring the vinegar to a boil, stir in sugar and spices, boil, covered, for three minutes and pour, scalding hot, upon the sliced beets, filling the jars to the top. Cover and set away in a dark, cool place for three days. Then drain off the vinegar carefully, so as not to break the beets, and scald again with the spices.

Do this three times within ten days after the beets are put into the jars and set away for a month before using them. They will keep well.

If you wish to pickle small young beets whole, boil, without peeling, for five minutes after the boiling begins; let them get cold, rub off the skin, put into the jars and proceed as with the sliced beets.

Sweet Pickled Cucumbers.

Select cucumbers of uniform size and not too large. The small cucumbers make the best and prettiest pickles. Reject all that are not perfect. Pack in a stone jar, laying salt by the handful between the layers. Cover the top layer out of sight with salt, then fill the jar with cold water and cover with a small saucer or plate of the right size to fit within the mouth of the jar and lay a clean stone upon the plate. This is to keep the cucumbers under the brine. Leave them there for a fortnight at least. A month would not hurt them. Every other day stir up the brine from the bottom. It should be strong enough to float a fresh egg if dropped into it.

You may add fresh cucumbers from the garden every day if more convenient than to put up all at once. When you are ready to put them through the last processes throw away the brine and examine the cucumbers carefully. If you find one that is puffed or soft do not let it go into the pickle. Lay those selected in cold fresh water and leave them there for twenty-four hours. Drain off the water, fill the jar with fresh water and leave for another day and night.

Now line a preserving kettle with vine leaves (green and clean) and pack in the cucumbers, scattering a teaspoonful of powdered alum over each layer. Cover with three thicknesses of vine leaves and pour in cold water enough to cover all. Cover the whole with a close lid and simmer over a slow fire for four hours, not letting it boil once in all that time, but keeping the contents scalding hot.

Fruit Sponge.

Put a pint packet of orange jelly into a basin and cover it with the required quantity of hot water, stirring it until it has melted. Then add a glassful of sherry and put it away to get cool. Pass sufficient stewed apricots through a sieve to produce half a pint of pulp (or any other soft fruit would do equally well) and leave in readiness to be added to the sponge. When the jelly is cold, but not set, whisk it patiently until it is quite frothy. Then stir in lightly the whites of three eggs, beaten to a firm froth, and the fruit pulp and continue to whisk the jelly until it begins to get spongy, when it should be turned into a china mold. The sponge can be turned out after a few hours and may be garished with some of the same kind of fruit as that used to flavor it.

Stuffed Ham.

Select a freshly cured ham and have bone removed. Fill cavity with stuffing made of breadcrumbs, the up securely and inclose ham in a paste of flour and water to keep juice from escaping. Tie in a pudding bag or cloth, have ready a pot of boiling water and let ham boil slowly about two hours. When boiled sufficiently remove the crust, pare skin off carefully so as not to injure the shape of the ham, put it in a roasting pan, sprinkle with breadcrumbs and set in a moderate oven to roast.

Peach Betty.

Chop fine two cupfuls of not too ripe peaches. Butter a baking dish and place on it a layer of peaches, sprinkling with cinnamon, sugar and butter. Place on this a layer of the crumbs, alternating with the peaches until the dish is three-quarters full, leaving breadcrumbs on the top. Add no water, but cover tight and steam three-quarters of an hour in moderate oven. Remove, cover and brown quickly. Serve with milk or sauce.

Chiffonade Dressing.

This is extremely good to serve on lettuce, romaine or any green salad. Into a glass jar put one hard boiled egg finely chopped, a teaspoonful of finely cut chives, a teaspoonful each of chopped red and green peppers, a teaspoonful of salt, a fourth of a teaspoonful of paprika and an eighth of a teaspoonful of pepper, half a cupful of olive oil, three tablespoonfuls of vinegar and a teaspoonful of tarragon vinegar. Allow it to become very cold and just before serving shake the contents of the jar thoroughly.

TORONTO FAIR

Aug. 24—Sept. 9

Canadian National Exhibition

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| \$5.40 Round Trip All Rail | Tickets on sale daily, August 24th to September 7th. Return limit, September 10th. |
| 4.35 Round Trip Rail and Steamer | |
| 4.70 Round Trip All Rail | Tickets on sale daily, August 24th to September 10th. Return limit, four (4) days, including date of sale. |
| 3.65 Round Trip Rail and Steamer | |

AMERICAN DAY—SEPTEMBER 5th

For Railroad tickets or additional information call at New York Central Station or at City Ticket Office, 20 State Street.

Phones: Bell, Main 963; Home 859

LABOR DAY EXCURSIONS

| | |
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| Buffalo | \$1.50 |
| Niagara Falls | 1.60 |
| Syracuse | 1.65 |
| Watkins Glen | 1.25 |

Tickets on sale, Monday, September 2nd. Good returning same day.

Thousand Islands

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| Clayton | \$5.00 |
| Alexandria Bay | \$5.50 |

Tickets on sale August 30th and 31st. Good returning until September 3rd.

For tickets, time of trains and all information call at New York Central Station, or at City Ticket Office, 20 State Street, Rochester.

Telephone: Bell, Main 963; Home 859

SYRACUSE

New York State Fair

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| \$2.20 | Round Trip, Sept. 9th to 14th inclusive. Good returning within three days including date of sale. |
| \$3.20 | Round Trip, Sept. 7th to 14th inclusive. Good returning on or before Sept. 16th. |

Tickets include transfer between Syracuse and the Fair Grounds

SPECIAL TRAIN SERVICE

Leave Rochester September 10th to 14th, inclusive, at 8.47 a. m. This train runs direct to Fair Grounds. Arrives Fair Grounds, 10.35 a. m.; Syracuse, New York Central Station, 10.50 a. m.

A Display of New York State's Resources and Manufactures: Art Exhibits, Aerplane Flights, Agricultural and Live Stock Shows, Transportation, Cattle, Grand Circuit Races each day of the Fair, Ke. Noo-No Karatani, Grand Day, Sept. 11; Daily Band Concerts by Conway's Concert Band; Address by Governor Dix, Sept. 12; Military and Aviation Day, Sept. 14.

Tickets will not be accepted for passage on trains Nov. 11, 19, 20, 21, 22, 25, 26; 41, 45, 50 or 51.

For railroad tickets or additional information, call at New York Central Station, or City Ticket Office, 20 State St., Rochester.

Telephone: Bell, Main 963; Home 859