

Woman's World

Ethel Smyth, Famous as Composer and Suffragette



DR. ETHEL SMYTH.

Window smashing and the gentle art of musical composition seem separate and distinct vocations, but Dr. Ethel Smyth, one of the most famous of women composers and an English suffragette of the very militant type, is able to combine both achievements successfully.

As every one knows, Ethel Smyth was arrested not long ago on the charge of being concerned in the attempt to burn Lewis Harcourt's country house at Neneham, Oxford. She has put the woman's demand for the vote into music in her choral satire "Bitter" which is a grotesque symphony of suffragettes, anti-suffragettes and the bullhorns of a Parliament square riot.

The University of Durham conferred on Miss Smyth the degree of doctor of music two years ago in recognition of her work.

Her Trimmings at Weird Angles.

Algor trimmings now slant at very weird angles. Sometimes the tall, thick algor seems to be poised exactly upright against the hat brim when the hat is viewed off the head, but the hat is probably donned at a decided angle. The algor takes a backward, almost horizontal sweep when the finished effect is achieved. An extreme model shows a hat brim turning up steeply at the front for six inches, while at the back there is scarcely any brim at all. A stiff brush algor stands out straight at the back, exactly at right angles to the uprising brim in front. Off the head this hat is a veritable caricature but when on the high brim slopes backward and not straight up and the long brush algor slants downward in elegant and graceful manner. Sublimely long wings are poised upside down on the hat their long tips meeting at the back, far beyond the hat brim. A hat of this sort was noted the other afternoon at one of the hotels. A pretty young woman removed her loose kimono coat, to reveal a graceful frock of taupe colored permo stuff, a veered and mohair weave of softness and luster and the charming frock was matched by a taupe plush hat having two immense taupe wings standing coral at the tips. An ornament of dull silver and coral was placed across the front of the hat between the wings. Patent leather boots with taupe colored buttoned tops accompanied the taupe frock.

What to Use on Floor. Faintness, hardness and floors are the joy of a proud housewife. Likewise, they please the maid for the amount of care they require is negligible in comparison with that demanded by the old-fashioned carpet when any pretense of keeping the house clean and sanitary was made.

The passing of the carpet marked the beginning of a new epoch in the building. Formerly only the kitchen floor was considered of special importance, now all the flooring must be good, because, with the general use of rugs, large and small, it is all more or less exposed to the visitor's gaze. As for the kitchen floor in these times it is more likely than not to be covered with high grade linoleum, laid in cement designed for that special purpose and making a seamless covering that may be washed with soap and water and that will outwear many a wooden floor. If given a coat of linoleum varnish once or twice a year.

The First Newspaper. The first daily newspaper in the world was established and edited by a woman, Elizabeth Mallet, in London, 1702. It was called the Daily Courant. The first daily paper published in the United States was started by a woman. The first newspaper in Rhode Island had a woman as its publisher, as had also the second paper started in New York City. The Maryland Gazette, the first paper established in Lord Baltimore's colony, was started by a woman, and the same is true of the Virginia Gazette, the first newspaper to print the Declaration of Independence.

Their Guide.

"Marie!" "Yes, papa?" "Look in the society columns and see where your mother expects to spend next Sunday. If in this country we will go to visit her."—Denver Republican.

Good form

To the Visitor

Here is a collection of don'ts which ought to be remembered and obeyed by those who are guests for the popular week end or a longer stay. Many girls wonder why they are not invited so constantly as other friends. They spend their time in wondering at Mary's good luck when in reality it is Mary's tact and consideration that have won her the admiration and the invitation.

If you are a visitor there are certain points that should be printed in capital letters under your don't department. Don't ever make the mistake of usurping family privileges. For instance, don't give orders to the servants in the house and refrain from doing anything that would disrupt the scheme of the home in which you are visiting.

It is the duty of a visitor to be ready for everything. If breakfast is served at 8 and it is your place to find out the time for meals, you should not be late. Nothing is more provoking to a hostess than to wait for a delinquent guest and to sit down before a cold meal. Punctuality is the politeness of kings and the hallmark of a lady and gentleman. Don't fail in punctuality just because you cannot trace your family tree to William the Conqueror.

Don't be an undecided spiritless creature with no mind of your own. If you are asked if you wish white meat or dark meat make a decision. This is only good form. If your hostess asks whether you prefer to go out to the theater or have a few guests at the house, don't be luxuriously irritating by saying "I don't care to the least." Whatever you say is perfectly acceptable. Give your entertainer the privilege of doing the best for you.

The desirable guest however exercises her own judgment. The duties of a hostess are often falling especially if she must manage household affairs in conjunction with entertainment. No guest should overtax the physical strength of her hostess nor should there be a disregard of the expenses entailed. Consider the purse of one who is not burdened with this world's goods.

Do not expect to be entertained all day. Let your hostess have a few hours to herself. This can be arranged if you have letters to write or if you take a few walks alone.

Don't leave your room in disorder and above all don't make your visit a big burden to the worker in the house, whether mistress or servant. If the former, you should offer to help in the little tasks about the home and undoubtedly you should care for your own room. If there is a maid, you should arrange to get your own room for your room so as to be no cause for a "notice given to the head of the house on account of too much company."

Don't monopolize the best hat. The best place in the room, just because you are politely offered them by your host.

At naturally, and don't forget that there are other beings in this world with their rights. And when you arrive home don't forget to send a little note of thanks to your entertainers.

Etiquette For Thanksgiving Dinners. However much the custom of dining after it is dark has grown in the social world on Thanksgiving day fads are forgotten and the dinner is served by daylight anywhere between 1 o'clock and 1. Hostesses who are entertaining house parties generally have a light breakfast dinner in the mid-afternoon and a light supper served just before retiring.

Whether your hostess be your mother or the greatest lady of fashion in the town, you must stand until she is seated at the table. At formal dinners, where the men escort the women into the dining room, the men must pull out the chairs of the women next to them and see that all the ladies are seated first. Perhaps the best way to sit at a table is to choose that position which makes you comfortable. If your chair is too close to the table your elbows will stick into your next door neighbor, while if you sit too far away your back must be crooked; hence pull your chair up to a comfortable distance from the table.

The habit of tucking a napkin under the collar or even at the top of the waistcoat is vulgar in the extreme. If people eat properly, slowly and gulping their food it will be found sufficient to have a napkin in the lap simply to wipe the fingers on occasionally. A guest at a dinner does not fold his napkin, as it will not be used again. Napkins are folded once by members of a family when they must be used for another meal.

Never allow a spoon to stand in a cup. It is well to stir a cup of soup and sip it from the spoon, but not its temperature. The spoon should then be laid in the saucer and the bouillon tea or coffee drunk direct from the cup. Soup is eaten from the side, not the tip of the spoon. Soup should be taken up in the spoon in an outward motion, and the blowing of soup in the spoon is the height of bad manners. Very few vegetables are now eaten with a spoon. Many of our smartest hostesses use them only for soft puddings and soups. Even ice cream is now eaten with a small fork.

EVENING COATS.

One Sided Wraps Are Exquisitely Graceful.



OF IAN COLORED CHARMER.

The designers of evening wraps are in their element this season. Never have they had so many suggestions. Never were they more free to follow their own whims in matters of line and color and detail. And one must admit that the designers have taken advantage of their opportunities. For instance, the one sided wrap seen in the picture is a lovely and unusual model of an charmere. The wide lace collar instead of crossing the shoulders is hung over one shoulder only, the opposite shoulder having a kimono at that goes gracefully hanging lines at that side.

The wrap is novel not only in the arrangement of the one lace collar and sleeve beneath it but in the drape of the skirt which is drawn smoothly into a fitting panel at the back. The sleeves are loose and long.

Japanese Wife's First Duty to Cook. When it is desired to do something uncommon in things not uncommon, one has to stretch his imagination a bit. The following shows some trace of this stretching of the imagination. There is an old saying in Japan which explains the place and duty of Japanese wives rather succinctly, but truly. A wife is a cook without pay. The wife of a nobleman or the wife of a laborer a Japanese woman cannot be a good wife unless she is a good cook or at least a good supervisor of the kitchen.

Probably there is no woman in the world who uses her ability to cook to better advantage than the Japanese wife who manages to keep her control over the family merely by her art of cooking.

The only place where she has an absolute power is in the kitchen. Outside of it the word of her husband always is law. But in Japan the trouble of eating food prepared by young ladies is unknown and there is no complaint about the dishes not being like those mother used to cook. The Japanese wife's cooking enables them to cook good and wholesome food. The tough stomach of her husband a Japanese wife obtains a power over him and outside of this means there are no ways of controlling her husband. When a Japanese woman marries she throws away the customs and peculiarities of her parents' home and conforms herself to those of her husband's and his family.

According to the Japanese idea, wives should be first of all kind, tender loving, obedient, faithful and should perform the household duties. And whenever a wife tries to overrule her husband or run the house according to her own idea and against that of her husband it is very likely that she will be divorced.

New Cooking Devices

In connection with gas cooking there is a new invention in aluminum. This is a casserole that sets on top of any size stove and in which may be roasted a fair sized piece of meat as satisfactorily as in the oven of the gas range or a pot roast or stew of any kind may be cooked. This casserole is more serviceable than the regulation oven, as it fits over one jet and thus leaves the other jets at the command of the cook in preparing the meal.

For the laundress, amateur and professional there is a variety of flatirons. One that is especially recommended for the woman who wants to do a little pressing in her own room costs a few cents more than half a dollar and fits over an ordinary gas jet. Irons for general work are, of course, much heavier and costlier and are equipped with tubing of suitable length.

FEAST OF CORN.

A Jolly Frolic For Thanksgiving Evening.



THANKSGIVING CENTERPIECE.

A frolic particularly suggestive of Thanksgiving, the American harvest home is a feast of corn. Its corn, of course, is meant Indian corn or maize, not the wheat, barley or other grain termed "corn" in Europe.

Invitations are written on corn colored paper and have water color decorations representing ears of corn, stalks, etc.

These notes could be issued in the name of the corn king using the form given below.

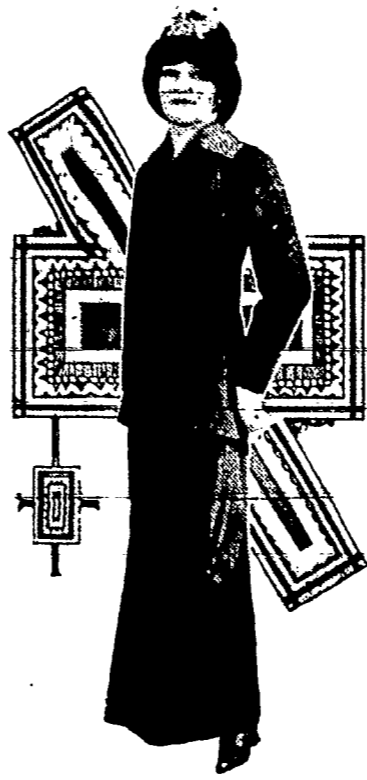
Your presence is cordially requested to meet King Corn at 51 East Court, Thursday, November 11, from 8:30 to 11.

Of course the walls will be decorated with cornstalks and the ceiling hung with ropes of the dried ears. One of the amusements of the evening is a contest where players guess the number of ears, kernels in a dozen, ear or bowl. The number of kernels will have been already ascertained by the hostess, who awards a prize for the best guess. Give a bouillotte in the form of an ear of corn as a prize.

In another round give each player a needle or thread, and provide a large dish of kernels that have been previously soaked until rather soft. The fun consists in seeing who can, in the shortest time make the longest string of corn kernels. Give a box of popcorn candy as a prize. Illustrated is a pretty basket suitable for decorating the Thanksgiving table. It is filled with ears of dried corn and bunches of grapes. The handle is wound with leaves. This idea may be carried out in paper, even the basket being made of the crinkled variety.

Smalls-French-Suit.

The smallest and smartest of materials, this winter and the cut shows a particularly attractive suit carried out in this new French fabric in black and white.



IN BLACK AND WHITE VELOURS DE LAINE. The skirt is slightly draped, and the coat has a high-necked fastening, a rolled back collar of white faced with white cloth that is very becoming and new. The buttons are big ball shaped affairs of bone in a creamy tint.

Distinction.

Miss Julia Lathrop, the head of the newly elected children's bureau has a bright wit. Once at a meeting at Hull House where a great deal had been said about women's intuition, Miss Lathrop said she observed that when ever animals show intelligence it is called instinct, when ever women show intelligence it is called intuition, but when ever men show intelligence it is called simply intelligence. Woman's Journal.

A Wall Paper Hint.

Before putting on new wall paper it is best to remove the old paper, and if a boilerful of boiling water is placed in the room and all the windows and doors closed, the steam will soften the paper to such an extent that it is easily removed.

Inexpensive Thanksgiving Recipes

Tutti Frutti Chocolate Cake.

Have ready three-quarters of a cupful of butter creamed with one cupful and a half of brown sugar, a cupful of chopped nuts and fruit mixed almonds, raisins and citron in proportions to suit the taste, two eggs, a cupful of sour cream in which half a teaspoonful of soda has been dissolved, three cupfuls one pint and a half of pastry flour which has been sifted with a teaspoonful of baking powder, two teaspoonfuls of cinnamon, half a teaspoonful of grated nutmeg. This recipe also calls for a sirup prepared from a quarter of a cupful of light brown sugar, a quarter of a cupful of hot water and a square of chocolate. The eggs, beaten till light, should be folded into the creamed butter and sugar, the sour cream and the soda then added to them, and this mixture stirred into the flour, baking powder and spices. The chocolate sirup, the nuts and the fruit are added last. The nuts may be left out when not conveniently available. This cake may be baked either in loaf or layer form, but it is perhaps better in layers with a white icing between them and on the top.

Mock Roast Duck.

Grind or chop together a pound of lean raw beef and half a pound of suet. Season with salt and pepper and a little onion juice. Mix all these together and season with a teaspoonful of powdered sage, one of strained onion juice and salt and pepper to taste. Form with your hands into an oblong roll. You may exercise your ingenuity by molding it into some thing that may be recognized as the form of a duck. Sift fine crumbs all over it and lay in the covered roaster. Heat a rennet of chicken soup. Heat it to boiling and pour about the "duck" when he is in place. Bake slowly for an hour, covered, basting six times carefully not to dislodge the crumbs. Then uncover and cook half an hour longer, basting often. Transfer to a hot platter and set over boiling water while you thicken the gravy in the pan with browned flour, adding a teaspoonful of kitchen bouquet. Roll up and pour a few spoonfuls over the "duck" when he is in place. 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