

Woman's World

Mary L. Read, Founder of Mothercraft School



The School of Mothercraft, which for over a year has been doing such splendid work in New York, was founded and is directed by Miss Mary L. Read, a college graduate, who has applied her own energy to the nursery. Miss Read in her not very long life has been a kindergarten teacher who recognized in Froebel the mother educator and a social worker who considers the mother the surest path to social progress.

SLEEPING PORCH

How to Construct This Very Popular Apartment.

The sleeping porch may be a fault, but it looks very much like a fixture, says a writer in a builders' magazine. In some of the suburban communities there are houses specially designed to accommodate sleeping porches, and those who live within are not by any means overburdened.

Individualism Defined.

In speaking to the girls at Barnard college, New York city, in chapel a short while ago Dr. McCalline, the newly appointed head of the department of health at Columbia university, said that the cardinal prerequisites for an efficient life are bodily health, a well poised mind and individualism.

Cookery Points

Apple Snow.

Core and quarter but do not pare large tart apples. Stew tender and rub through a sieve. Beat the whites of three eggs stiff with a cupful of powdered sugar and beat into the apples and continue to beat until like snow. Pile lightly into a glass dish and set in a very cold place. Mix orange or vanilla custard with a pint of milk, three eggs, a tablespoonful of cornstarch and two tablespoonfuls of sugar. Beat the sugar, cornstarch and eggs together until light and then pour over the apple snow. Return to the double boiler and stir and cook until smooth and thick. Remove from the fire and add a pinch of salt and flavoring of vanilla. When the sauce is cold freeze it about as stiff as water ice and serve with the ice cold apple snow.

Vegetable Soup.

A good soup is made in the following way: One tablespoonful barley, half a cupful diced onions, half a cupful diced potatoes, half a cupful cut cabbage, half a cupful diced carrots, half a cupful tomatoes, half a cupful celery cut fine, a tablespoonful salt, a quarter teaspoonful white pepper and a tablespoonful of finely chopped parsley. From three and three-quarters pounds (cut round) of beef take the bottom part, which has the rib bone in. Wipe the meat with a piece of wet cheesecloth, put in sacrepan, cover with three quarts boiling water, boil slowly one hour, then remove the meat and add the following vegetables: Barley, onion, potatoes, cabbage, carrot, tomatoes and celery. Cook until tender and serve steaming hot.

Creamed Potatoes.

Creamed potatoes may be made from freshly boiled or cold potatoes diced. For one pint of potatoes make a white sauce, using a tablespoonful of flour, two tablespoonfuls of butter, a pint of milk, a tablespoonful of chopped parsley, a little cream and salt and pepper to season. Melt the butter in a saucepan, add the flour and cook and stir until smooth and well cooked. A frequent cause of failure with creamed potatoes, comes from the raw taste of the flour. Heat the milk and add the cream and if you have it, half a cupful of cream. As soon as the sauce begins to thicken add the potatoes, whole, diced or cut in small bits with a potato scoop. Do not stir. When heated through serve at once.

Prune Pudding.

Take one large cup of prunes five apricots or prunellas. Cook tender; remove the pits; return to the pot; add half a cupful of sugar and cook until soft. Remove as much of the pits as possible and with quite cool add the beaten whites of two eggs and beat rapidly for ten minutes. Heap in glasses and serve with a vanilla custard sauce. The yolks of the eggs and a pint of milk and two tablespoonfuls of sugar may be used for the purpose. Whipped cream may be used if desired. This is sufficient for a plain dessert.

Sautéed Codfish.

Remove the bones from three slices of fresh codfish and cut each slice into two pieces. Season with a little salt and plenty of pepper and dredge with flour. Fry in a shallow pan of hot fat. Drain on a paper and serve with a dressing made by stirring an ounce of butter to cream, adding a tablespoonful of lemon juice, a tablespoonful of minced parsley and a pinch of salt. Sprinkle with a little grated nutmeg. Spread this over the hot fish and serve. Oiled fish may be served in the same manner.

Halibut a la Creole.

Get a thick square piece of halibut or other firm flaked fish if preferred. Wash well in cold water, wipe dry and lay in a baking dish well buttered or spread with bacon fat. Season with salt and pepper. Mince a clove of white garlic as fine as possible and strew over the fish. Stick in a whole clove here and there, far apart; then add a half pint of fresh or canned tomatoes. Bake until the flakes separate and look dry. Take up carefully and serve with garnish of parsley and cut lemon.

Fillet of Mackerel.

Cut each mackerel into four fillets, remove the dark skin. Put them into a basin with pepper and salt, thyme and a bayleaf, three shallots cut into pieces, some sprigs of parsley. Add to these two tablespoonfuls of oil and one of French vinegar and allow them to marinate for three hours. Drain upon a napkin. Dip them in flour, then in beaten egg and breadcrumbs and fry to a golden color. Serve garnished with fried parsley.

Meat and Rice Croquettes.

To make these croquettes use one cupful of cold boiled rice, one cupful of finely chopped meat of any kind, half a teaspoonful of salt, a saltspoonful of pepper, two tablespoonfuls of butter, half a cupful of milk and an egg. Put the milk on to boil and add the meat, rice and seasoning. When this boils add the egg, well beaten, and stir one minute. When cool form into rolls, dip in beaten egg and fry in hot lard.

THE TAPER DOWNS



Good Line Given by Wrapped Taper

It is easy to make the tapered gown taper at the knees by wrapping one edge of the tunic or drapery over the other. The gown of chiffon lace and velvet in the cut is wrapped over a trailing petticoat of luscious tulle, the fashionable draping fabric of the moment.

MRS. WILSON'S SECRETARY.

Wife of President Elect Selects Miss Hagner, Who Served Mrs. Roosevelt. The announcement that Miss Isabella L. Hagner has been selected as social secretary by Mrs. Woodrow Wilson is of interest in Washington circles. Miss Hagner had, considerably prominent during the Roosevelt administration. She served in a similar capacity to Mrs. Roosevelt when her personal friend she had been before the Roosevelt election. The White House staff identified with the social life of the entire Roosevelt administration. She is the daughter of Dr. Charles H. Hagner, and a niece of Justice Alexander H. Hagner of the supreme court of the District of Columbia. She has been identified with smart residential circles from the time she entered society. Since the close of the Roosevelt administration Miss Hagner has been a clerk in the state department.

What to Do With Apples.

Beitold's baked apples are made in the following way: Wipe selected red apples and make two circular parallel cuts through the skin of each, leaving a three-fourths of an inch bead around the apple midway between stem and blossom ends. Put in baking dish, sprinkle tops generously with sugar and add boiling water to cover bottom of pan. Bake in a hot oven until the apples are soft, basting with sirup in pan.

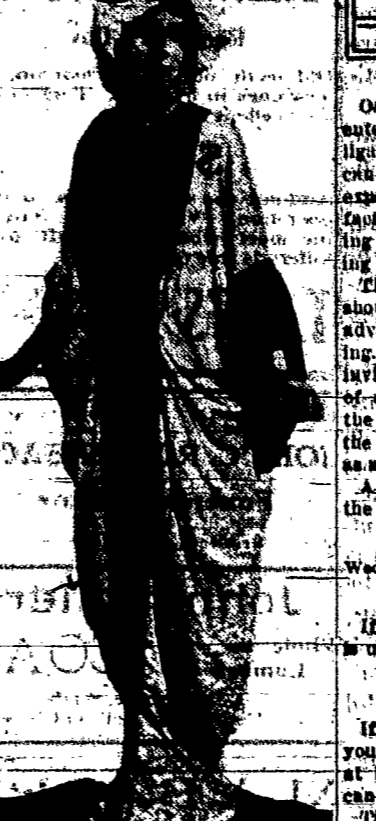
Belmont Baked Apples.

Dutch Apple Cake. In small pieces, two tablespoonfuls of bread flour (once sifted) to make a soft dough. Cover and bake in a hot oven until the dough is nearly doubled in bulk. Cut down, beat thoroughly, spread and let rise. Beat down, spread evenly in a buttered dripping pan and brush over with melted butter. Wipe pan, cut in eighths and remove cores from five sour apples. Press sharp edges of apple sections into the dough in parallel rows, lengthwise of pan. Mix one-fourth cupful of sugar and one-half teaspoonful of cinnamon and sprinkle over dough. Then sprinkle with two tablespoonfuls of currants. Cover again let rise until light and bake thirty minutes.

Hideous Hats.

Why should the Irish caubren, one of the most hideous of headpieces, be adopted by beauty as one of fashion's favorites? It has a strange, unfinished, rough-jolly kind of expression that, as sorts very badly with a poetic face. There is no galsaying that sometimes it is a very becoming headgear, but nothing can make up for its want of dignity. Many girls seem to study the best way to look utterly unbecomingly is a mistake.

WRAP DRAPERY



A Popular Effect Obtained in This Model.

It is hard to remember the wearer of this wrap "coming or going" for the front panel seems to merge into a train. The wrap really wraps about the figure in a very graceful way when its wearer moves.

Always Late Girl.

What a girl who is always late for school or work, or perhaps for her own appointments, who keeps people waiting, with a sublime indifference to their discomfort, is a nuisance and a bore. She is the dropped stitch in the social fabric. Some people are always trying to fill up the hole made by her tardiness.

What a Girl Can Do.

Dr. Mary Mills Patrick, president of the American College for Women in Constantinople, is a native of Canterbury, N. H., and received her education in two Iowa colleges. In 1890 she was graduated by Lyons college with an A. M. degree, and in 1890 she took a special course in the State university of Iowa, after which she went abroad to take charge of the Constantinople institution. Since then she has taken special courses at the universities of Heidelberg, Zurich, Leipzig, Berlin and Bonn.

College for Girls.

The college for girls has been chosen by the Turkish government for the training of government students. There are no present home-made students, thirty of whom are Turkish girls (including Turkey) and thirty are American and Canadian. Among them, Miss Margaret M. College for Girls have distinguished themselves the first as a writer, the second by her work for the Young Turk party.

Miss A. Calvert.

Miss A. Calvert, who is said to be the only woman who stumped the country for Woodrow Wilson. She was born in Missouri, received her early education in the public schools and was graduated from the Massachusetts Law school. She is in active practice in her profession, making a specialty of real estate and probate matters.

Table Decoration.

Flowers/leaf, fruit mixed, make a beautiful decoration for the dinner table. Put a glass tray with a deep border in the center of the table and fill with oranges, lemons and bay leaves. In the center of the tray stand a glass vase and in the center, white, orange and pale yellow flowers. Let green foliage hang down the sides of the vase.

Good Form

THE Afternoon Tea.

One of the most delightful social entertainments and meeting all social obligations is the afternoon tea, which can be given in comparatively small apartment with great enjoyment. In fact, the afternoon tea is usually given in favor and supplanting the evening reception in popularity.

MR. AND MRS. JOHN ADAMS.

Wednesday afternoon, December eleventh, from four until seven o'clock. Thirty-four States avenue.

If daughters are to receive like forms used.

MR. AND MRS. JOHN ADAMS.

Wednesday afternoon, December eleventh, from four until seven o'clock. Thirty-four States avenue.

If a very informal tea is to be given your own visiting cards with your day at home and the hour for receipt can be stated.

The cards are sent by mail, and when a married couple are invited the cards are addressed to the husband as well as the wife.

An afternoon tea is an excellent way to introduce a daughter to society. In this case Mrs. Adams would introduce with her own name and the daughter's name, below. If the daughter is a student, the words Miss Adams are sufficient. If the second daughter makes her bow to society by means of an afternoon tea, the full name, Miss Hall Adams, would be engraved below her mother's. Sometimes the name of both mother and sister are given, thus: Miss Hall Adams and Mrs. Adams.

When a guest is honor of the occasion for an afternoon tea, a specially engraved card would be written as follows: This afternoon at 4 o'clock.

Governor and Mrs. George Gray request the pleasure of your company on Friday afternoon, December fifth, from four until seven o'clock.

Mr. and Mrs. John Adams will be pleased to have you at their home on Wednesday afternoon, December eleventh, from four until seven o'clock.

Don't monopolize the best chair of the parlor. It is the best chair of the parlor, and some of the other chairs are better. Don't monopolize the best chair of the parlor. It is the best chair of the parlor, and some of the other chairs are better.

Act naturally, and don't forget that there are other people in the world who are not as good as you are.

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For the Children



Canary That Loves Music of the Piano

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