

# Woman's World

The Only Paper Devoted to Women's Political Work.

## Lenten fare

**Fried Smelts.**  
There are many ways of cooking smelts, but by far the best as well as the simplest is to fry in either crumbs or meat.  
Being so small, they fry very quickly and if reasonably fresh from the catch are delicious. The largest are sure to sell for fancy prices, but the smaller ones are very fine eating. Being so small it is not necessary to remove the bones, excepting the backbones of the larger ones.  
Although tartar sauce is most commonly served with smelts, it is well to substitute some other relish at times. The following sauce is good.  
It is composed of the yolks of four eggs, a dash of cayenne, four table-spoonsful of olive oil, four table-spoonsful of hot water, one table-spoonful of tarragon vinegar and a quarter of a table-spoonful of salt. Beat the yolks until creamy, add water and oil, stand the bowl in a pan of hot water and stir until the eggs thicken. Take from the fire, add the vinegar, salt and pepper, mix well and stand away to cool. This is most delicious and may be served with broiled steaks, lobster, soft-shelled crabs, etc.

**Nut and Potato Croquettes.**  
To two cupfuls of hot rice add three table-spoonsful of cream, one-half table-spoonful of salt, a few grains of cayenne and a few drops of onion juice. Beat thoroughly, and add one egg yolk. Cook one-fourth cupful of soft breadcrumbs with one-fourth cupful of cream until the consistency of a thick paste. Then add one-half cupful of nut and one-half cupful of potato, and mix to taste.  
Cool and add nutmeat broken in pieces, using as much nutmeat as will be held together by the paste. Shape potato mixture in small nests, fill the nests with nut mixture, cover with potato mixture, and roll into balls. Dip in egg and crumbs, fry in deep fat, and drain on brown paper, serving very hot with garnish of fried parsley.

**French Panned Oysters.**  
Drain off all the juice from twenty-five good sized oysters. Rub together to a smooth paste an ounce of butter and a table-spoonful of flour. Put this into a stew pan or in your chafing dish. Add the oysters, a table-spoonful of minced parsley, a seasoning of salt and stir and cook until the shells curl. Then add a little white pepper and paprika and the yolk of an egg mixed with a table-spoonful of cream. Continue to stir a few minutes and then pour the mixture out over toasted squares of bread and serve at once.

**Fish Cakes.**  
Take a pound of cold cooked fish to which a cupful of boiled potatoes, remove the bones and flake the fish, mash the potatoes by pressing them through a wire sieve, adding an ounce of melted butter, flavor all with pepper, salt and anchovy essence, and add two beaten eggs to this quantity of the mixture. Form into balls or cutlets, dip in egg and breadcrumbs, and fry in plenty of fat heated till a thin blue steam rises from the surface.

**German Pineapple Pancake.**  
Make a plain, thin batter of eggs, flour and milk, then pour it into a big buttered frying pan, hot enough to begin the baking at once. As soon as the batter spreads out cover with a layer of stewed pineapple, not too juicy, and dredge with powdered sugar. Put the pan in a hot oven and bake for eight or ten minutes, until brown and well done. Cut the cake in triangular pieces and serve hot.

**Vegetable Hash.**  
Make about half a pint of good brown sauce, using stock and flavoring with ketchup or tomato puree. Cut up small, but in pieces of equal size, two good carrots, two turnips, a parsnip and two onions. Let these simmer in the sauce nearly an hour and a half, then add a cupful of parboiled peas, the same of French beans and a few haricots. Simmer all together and serve when quite tender.

**Omelet Savory.**  
Beat and strain four eggs. Add to them a table-spoonful of chopped parsley, half a table-spoonful of chopped onion and a sprinkling of pepper and salt and beat up again. Put two ounces of butter in a small, round frying pan, let it melt, then pour in the eggs and seasoning and stir the mixture over a moderate fire till the omelet is set. Turn it on to a hot dish, fold it in two and serve immediately.

**Cheese and Rice Pudding.**  
One-half pound grated cheese, one-quarter pound rice, one ounce butter, one egg-spoonful dry mustard, one-half egg-spoonful Nepal pepper and a little salt. Boil and drain the rice, put in a saucepan and mix in the cheese, butter and seasoning. Put in a pie dish with a good layer of breadcrumbs on top and a few table-spoonsful of milk. Bake for about twenty minutes.

**Grilled Herrings.**  
The fire for grilling herring should be clear and the fish only exposed to the heat long enough to warm them through. Split the fish down the back, remove the backbone and serve on hot plates.

## CUPID'S FETE DAY.

The Business Girls' St. Valentine Party.



VALENTINE DANCE FAVOR.

The business girls who find little time to give entertainments which take much time or money have determined to give a valentine party for the purpose of showing attention to those who have entertained them from time to time. They will make it a dinner in their little flat. They have it all planned, and it will be an interesting affair as showing what may be done in small quarters. They are having heavy cardboard tops made for the small tables, of which there are several in all furnished apartments. These tabletops will be cut in heart shape and will be covered with crumpe paper edged with pearl hearts. The girls have bought specialties, candies, making heart-shaped boxes for bonbons and salt almonds as well as to hold salads and croquettes. They have used much originality and have selected scarlet and white for the colors, as these are most effective.

As fishes are not over plentiful in their small menage they will make use of several of the carved wooden bowls which cost but a few cents at the Japanese stores, placing in these fruits and nuts as centerpieces. Canapes of bread cut in heart shape and spread with a cheese mixture will form the first course, and there will be heart-shaped cookies and bonbons. Strings of scarlet paper hearts will be depended from the chandeliers to the tables, and the favors will be small, heart-shaped bonbon baskets, made by the girls themselves.

Of course they will play progressive hearts afterward, and there are several simple heart shaped prizes to be won. The dance order illustrated is a pretty valentine favor made of cardboard, on which is pasted crumpe paper cut from an ordinary paper napkin. A rim of silver paint finishes the edge.

**Suffragists to Have Inaugural Parade.**  
Could any one in 1909 have imagined that 1913 would see at an inaugural celebration in Washington a parade composed of women, conceived and carried out by women?  
Surely nothing could be more significant of the tremendous progress the cause of woman suffrage has made during the last few years than the fact that such a parade should not only be held, but should arouse no excitement and scarcely any opposition at the national capital. That eight states have enfranchised women, that a suffrage plank has been added to the platform of every political party, that the co-operation of governors and legislators, has been enlisted, are not causes of greater rejoicing than this unusual expression of the nation's respect for the "cause" and the splendid women back of the movement.

Since the chief aim was to catch the attention of the enormous crowds from all over the United States and to show the strength and progress of the suffrage movement it was decided to have a separate demonstration on March 3. Instead of a parade of numbers it is to be made so far as possible a thing of beauty and interest.  
A beautiful pageant presenting in allegorical figures and pictures the success of equal suffrage in other countries—Norway, Sweden, Finland, etc.—will be one feature of the parade. Other groups will picture the progress of woman suffrage in this country and present injustices endured by women which it is the province of the law to redress.

All professions and occupations filled by women will be represented, as well as men's lessons for woman suffrage, vying with each other in numbers and splendor. Wonderful floats representing the states where women are enfranchised will add to the gorgeous array.

**School Lunch Box.**  
One mother has prepared a small earthen jar about the size of a teacup. When baking beans she fills this and bakes them for next day's school lunch for her little daughter. They are not messy, as they are apt to be if dipped with a spoon from the family jar. Added to this a sandwich or two of thin slices of bread spread with butter, a crisp cucumber pickle wrapped in waxed paper, an orange or a good apple, two or three crisp cookies, all neatly packed in a clean, well lined lunch box which has been lined with a paper napkin, and you have a wholesome, attractive lunch. The cup may also be used for custards, a favorite pudding or any baked dish that is relished cold.

## TROUSSEAU CAP.

Negligee Matches This Pretty Headgear.



NEGLEE AND CAP OF LACE.

Though so simple in design this charming negligee costume is worth a small fortune. For real point lace is used with white chiffon.  
The fascinating touch cap is trimmed with plaited lace and adorned with a pink rose.  
The entire costume if turned out at home and made of inexpensive materials would be quite as fetching as this costly creation.

## SPRING SUITS.

**Skirts Show Increase in Width—Cut-away Coats Smart.**

For spring which from the early date of Easter will be pushed forward a little this year, the styles have been generally decided by the leading designers. Suits and separate coats will be the first to which attention will be directed, and they will fully reward the eager searcher after new things.

The length of the spring suit jacket will be influenced by the general design. Cutaway models will be longer, and the simple tailored suit will be "wrist length," which is about twenty-seven inches on the average sized woman.  
The skirts will show no material increase in width, but it will be there for the convenience of walkers. Slight drapings and plaited panels will be used with fullness at the top of the skirt. This latter feature gives an easy line at the back, preventing the unsightly sprawling which was so evident in the tight skirts of last year.

Ston and bolero effects will be very strong and promise new becomingness to slender women. The short, dumpy ones who don't tell her weight any more should shun these short coats.  
The noticeable feature is the leniency of the coming styles. All types of figures should be given a modicum of chance to appear at their best.

**Making Over an Old Gown.**  
Having on hand a party worn evening gown of gray crepe de chine, a



THE REVIVIFICATION OF A CREPE COSTUME.

elder woman has draped over it a panel of dull blue tansdowne in the effect pictured.  
The tansdowne is embroidered with darker blue silks at shoulder and hem, and the stole covers one side of the bodice and sleeves completely. Silver cords holding the edges together at the opposite side.

**Gifts For Bridesmaids.**  
It is now quite smart to give a pair of gold or enameled batpins with intertwined initials of bride and groom and the date of the wedding. Equally appropriate are those set with birthstones of the bride or the different bridesmaids.

## Good Form

**Etiquette For the Clubwoman.**  
Almost every woman nowadays belongs to some sort of club, even if it is only a little circle of friends who meet once or twice a month for bridge or afternoon tea and mild gossip, says Mrs. E. B. Clark. From such simple and informal gatherings the club idea runs all the way to the large and luxurious clubs of rich society women, with their magnificent buildings, where every want is catered to and the fittings are often handsomer than at the most exclusive men's club.  
In order to join any kind of club it is usually necessary to have a friend who is a member. Consult this friend about the requisites for membership, and if the lists are not already full she will usually volunteer to propose the name of the applicant and will also, if necessary, secure sponsors to second the applicant's name, or if the list of members is complete she will, if her friend desires, see that her name is placed on the waiting list so that it may be voted upon in case vacancies occur.  
As soon as she is notified of her admission to a club the newly made member must at once send to the treasurer a check for her initiation fee and also the yearly dues, and it is only courteous also to write cordial notes of thanks to the ladies who allowed their names to be used as sponsors and also to the friend who engineered the whole proceeding. The new member should also read carefully the bylaws of the club, together with the rules and regulations, so that she may not unwittingly infringe any of them.  
The club member who wants to become popular, and very few women are averse to this, would do well to cultivate what men sometimes call "a clubbable manner"—that is, she must accept compliments and kindnesses in the spirit in which they are offered, have a pleasant word for any member with whom she comes in contact and, above all, avoid publicly criticizing the club officers and the members of the executive committee.  
If she has any suggestion she wants to make or real or fancied grievance to air there are always business meetings where such things are in order and, if properly presented, can be voted upon. And just here a word of warning for the too energetic clubwoman, especially if she aspires in time to a place on one of the committees or even a position as an officer. It is not well, particularly in the first year of her membership, to offer too many suggestions as to the running of the club or to complain of the management, for by overdoing this she may gain an undesirable reputation as a grumbler or what some people call a chronic kicker, and this certainly does not add to any one's popularity.

**Good Manners.**  
Have you ever heard the telephone ring impatiently, insistently, and hurriedly to it only to hear: "Is this Mrs. Brown's? No. Wrong number." and the connection is abruptly broken—no apology, not the slightest intonation of voice or turn of speech to indicate the speaker's polite regret at the inconvenience she has caused. She feels that we do not know who she is, and so graciousness is unimportant.

This style of conduct is common indeed. Many people going into a foreign land or strange town behave rudely, obtrusively, objectionably as they would never dream of doing in any place where they might be recognized. Evidently their point of view is that politeness and consideration are desirable, not because they make the world pleasanter, but because they reflect credit upon themselves. For them the amenities and niceties of life are based not upon self respect, but upon social expediency, and the moment such expediency seems unnecessary they resort to their innate boorishness.

The man who puts his dusty feet on the plush seat in a railway coach becomes no one who knows him but he is to be there to comfort him and because he does not care who comes after him is typical of that attitude which makes the wheels of social and civic progress move so slowly.

**What is What in Wedding Gowns.**  
Marjorie is going to be married. What is she to wear? Does fashion control her choice? Not in the arbitrary way it was wont to exercise, that is certain. But all the same, there is a vogue and Marjorie is too womanly to disregard it.  
The Italian renaissance dress is the one that is the most fashionable now. It makes a bride look a great lady of medieval times richly appareled, yet with a simple dignity that befits her youth.

The sumptuous brocade, patterned in silver upon a white background, or vice versa, is magnificent and yet imbued with simplicity, for it is folded like a sheath about the supple body and falls in straight lines to the floor without an inch of trimming.  
Marjorie is dark of hair and has a good color. She is wise, therefore, in her choice of gold brocade instead of silver and will not be the first bride to discover the special happiness of her decision. One reason apart from the coloring of her complexion and hair is that she is to be married on a winter's day in a church lighted by electricity.

**Bible Puzzles.**  
He was — who came to —. Express a truth taught in scripture by the above, filling the two blanks with the same word taken first forward and in the second blank backward.  
Answer.—He was reviled who came to deliver.

**The Morning Mail.**  
Our postman on St. Valentine's Comes slowly up the square. His head is crooked, his shoulders humped. He hedges here and there. I meet him halfway up the street. And when he peers to see He puts and sighs and blinks his eyes And says, "Oh, mercy me, I'm so bowed down with sugar hearts And birds and other tricks And rimes and chimes and Cupid's darts, You must take five or six!"  
—Youth's Companion.

**Tricks to Try.**  
Ask a boy if he thinks he can stand still for five minutes blindfolded without moving his feet. It sounds easy but it is fairly safe to wager that he will move his feet before the time is half up. It is necessary to be sure that the blindfolding is properly done. If the performer does not move his feet it is probable that he will topple over.  
A little trick with the fingers which is possible, but very rarely accomplished is to place the tips of the first and third fingers together and then try to draw the middle finger between them without disjoining the tips and without support from any other fingers.

**Fishing Gams.**  
Fishing makes a nice occupation for a wet afternoon, when you cannot be running around out of doors. Get a large tub of water and place it on the floor. Each fisherman must have a stool to stand upon. Cut cardboard models of different kinds of fishes. Tie a loop of string through each. On the back of each fish a number shows the weight. You can have any number of fishermen. The rods can be made from sticks and strung bent pins, and a prize of candy might be given for the one landing safely on to his chain the greatest number of pounds.

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## For the Children

Daughter of the Rich Coasting in the Park.



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When the snow falls in New York city it brings joy to thousands of young folks, who forthwith bring out their sleds and proceed to enjoy the delight of coasting. Central park is a favorite playground for the children of the rich who live in Fifth avenue and adjacent streets. Of course the park slopes are open to all, both rich and poor, but are more frequented by Fifth avenue folk because of their proximity to that fashionable thoroughfare. There when the snow covers the lawns the youngsters coast and snowball and build snow men, just as all children do. They amuse themselves in precisely the same way as do the children in the country who are not restricted to parks but have all outdoors to use for their winter revelry. Central park is two and a half miles long and three-fifths of a mile wide, so there is room for a great host of little ones to romp and play. The little girl in the picture is Miss Mary Davis Landstreet, and she surely appears to be enjoying herself immensely.

**Grayhounds the Oldest Dog.**  
The grayhound of Altcar and the Waterloo cup is the oldest domesticated dog and can be traced back by scriptures and frescoes for thirteen centuries before the Christian era. A fine group of grayhounds fondling each other at the British museum must be more than 2,000 years old, and some of the dogs depicted in hunting scenes or the Egyptian monuments are of the grayhound type. Grayhounds have been popular in England since King Canute's time, but nobody but a "genleman" or a freholder was allowed to keep them. Even so recently as 1853 a license to keep a grayhound cost \$0, which was nearly twice the tax imposed by the state on other dogs.  
—London Chronicle.

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