

### Woman's World

New Cabinet Ladies Meet Society's O. K.



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MISS WILLIAM B. WILSON, SECRETARY OF THE O. K. SOCIETY, AND MRS. JOSEPHUS DANIELA.

If Mr. Wilson had allowed the women of the country to select their cabinet members for the qualifications of their wives alone there would be a big O. K. after every name.

Mrs. Bryan, the wife of the secretary of state, is a most important link in the social chain. To her will fall the delicate task of maintaining friendly relations between the wives of all foreign diplomats and other women of the cabinet and the social world at large.

Mrs. McAdoo, the new secretary of the treasury, is a widow, and his eldest daughter will act as hostess for her father. The McAdoo family will make a notable addition to Washington society.

Mrs. Burleson, the wife of the new postmaster general, will need no introduction to Washington society or the public in general. She has lived at the capital for a number of years as the wife of a popular member of congress from Texas.

Mrs. Josephus Daniels adds another graceful southern woman to official society. She is already well known in Washington, where her mother, Mrs. Worth Bagley, lives.

Mrs. Franklin Lane is another cabinet woman already identified with Washington life. She is fond of music, art and literature, has an artistic home and likes dancing and the lighter accomplishments of society.

Mrs. Lindley M. Garrison, wife of the new secretary of war, is a stranger in Washington, and so is her husband. She is a western girl, but was raised in Philadelphia.

Mrs. Redfield, wife of the new secretary of commerce, is familiar with the duties devolving upon the wife of a cabinet member. She is a New York woman, but has spent part of each season in Washington since her husband became a member of the house.

### Good form

Your Parents. The other day I saw the most shameful exhibition of discourteous treatment that I hope to witness for some time. It was the discourtesy of two daughters to their mother. They were products of a very good private school where their father and mother had sent them and paid for them too, with money earned by hard work, careful planning and many sacrifices.

These daughters were dressed in excellent taste. Their spending money, to their elegant purses excepted, I am certain, the salary of their father at their age. They knew a table boarding school, French and German, and they were very well drilled in how to enter a drawing room and how to gossip in the accepted society butterfly fashion. One thing in their education had been sadly neglected. They seemed not to understand that parents demand a courteous consideration at all times, and that, above all things, there should be a polite treatment before others.

Well, these girls were entertaining friends and during the evening their mother came into the library to meet them. She really had a better idea of hospitality than her daughters, for she knew that the real business should meet all guests, even for a few minutes. This little mother had never been in a "finishing" school, and her grammar was the plain everyday grammar without the fluffy French phrases or up-to-date slang.

The plain little dress did not suit the fashion plate ideas of the daughters of the house. When the dear little lady (I use the word lady in good faith) came in, they flew at her as if she had been on fire and roughly straightened her blouse. These daughters scolded their mother for having a blouse not perfectly plain in the back! Hude is not the term I would apply.

She was corrected in one or two statements that she made in a manner that the daughters would not dare to use to any other person. "No, don't say that," said one. "You have no right to give an opinion. What can an old person like you with no experience in the world, know of this?" I wish that I could give you the rude manner that went with it.

"Now, I would warn every daughter who reads this little talk against falling into disrespectful ways toward her parents. Never be ashamed of the fact that your parents have not been finished or do not hold diplomas from colleges. You will find that the older generations have been busy earning money, building homes, making things possible for their children to acquire some of the more abstruse things that some people are foolishly overrating in their valuation of life.

Good honest principles, high ideals, honorable actions and right living count for more than anything else. You need never be ashamed of these attributes. I would suggest that you be proud of parents who have these qualities. No correction, no rudeness or disrespectful treatment will ever count for anything except against the children who forget that they, too, are not perfect.

Keep in mind always the days of patience, trial and self sacrifice that your parents have given to you. They have generally respected you and have shown kindness and love for you surely you should give the same to them.

Etiquette for Business Girl. The girl who enters business life must not expect excuses to be made for her on the ground of sex. She stands on an equal footing with man in the business world, but this is not the truth as yet, though it may be in the future.

The best bred girls as well as the girls who are most successful in the business world never try to make the two absolutely dissimilar worlds mingle, but keep their social life entirely for the home.

### THE NEW MACKINAW.

Neat as a Pin is This Spring Coat.



MODEL IN DARK WORSTED MIXTURE.

There is nothing dashing and picturesque about this new outing coat, which is conservatively severe and trim in style. It is made of dark worsted mixture in modified gossamer, with a stitched belt passing through a buckle of the material. Pockets at the sides emphasize the outing character of the model.

Expensive New Cotton Fabrics. Among the washable materials which are newly displayed French rattines are prominent. They are to be had in five colors, blue gray, brown gray, apricot, lavender and green. All are in double-width goods and with an woven border are priced at \$3.75 a yard.

Defying all superstition, Miss Ethel Carow Roosevelt has chosen Friday, April 4, for her wedding day. It is quite fitting that her marriage to Dr. Richard Derby should be celebrated in the little church in Oyster Bay and that the reception should follow at Sagamore Hill, the country home of Colonel and Mrs. Theodore Roosevelt, which in days gone by was known as the "Little White House."

The bride and bridegroom will sail for Europe the day following their wedding. Miss Cornelia London, daughter of Mr. and Mrs. Henry Hutten Lonon, a close friend of Miss Roosevelt, will be one of the bride's attendants.

Spring Wash Fabrics Expensive. Many of the new washable fabrics are imported and are unusually expensive, costing on the average \$2 a yard. When one has been in the habit of paying not more than 25 or 30 cents a yard for one's tub dresses this seems a large amount.

A Conservative Spring Hat. In contrast to some of the extreme styles of the moment this attractive little hat is most admirable. Its shape conforms with the latest style man dates, and the pose of the shaded feather is excellent.



CHAPEAU WITH SCRAPED FEATHER.

conforms with the latest style man dates, and the pose of the shaded feather is excellent. By the way, this is one of the new scraped ostrich plumes, immensely smart and expensive.

Songs for Children. Miss Jessie L. Gaynor of Kansas City who is a writer of children's songs, is recognized as an authority on kindergarten songs. There are said to be very few writers of songs for children many poems being published, but few of them set to music.

### SASH OF THE MOMENT.

The Narrow Effect is Good This Season.



SMARTNESS OF THE LITTLE SASH.

Little sashes like the one draped about the waist of the French gown pictured are very new this season. The sash of crepe landon matches the skirt, also of this silk and worsted material, while the coat is of silk brocade.

Buttoned boots of a dressy type accompany the little costume.

Apple Johnnycake. Mix a pint of cornmeal with a scant half cupful of sugar, a pinch of salt and a teaspoonful of cream of tartar. Dissolve a half teaspoonful of soda in a little milk and stir into the meal, adding milk to make batter for pancakes. A cupful and a half will be about the right quantity. Add three thinly sliced, so-called apples and bake in a moderate oven thirty minutes.

English Oyster Pancake. Heat a dozen oysters in their own liquor, together with a gill of stock. When plump put them aside on a dish and make a rich batter seasoned with salt, pepper and minced parsley. Take each oyster dip it in the batter on a skewer and put it in boiling fat. Take up and drain on paper. Garnish with watercress and serve with half lemons.

Fig Layer Cake. Cream half a cupful of butter and one cupful of sugar and beat again, then three quarters of a cupful of milk and two cupfuls of flour sifted with four level teaspoonfuls of baking powder. Beat and add last the whites of three eggs, folding them in lightly. Bake in three layers and spread with fig filling.

The Season's Favorite Colors. The names of the new colors are all more or less associated with the personsages that the Balkan war has brought into prominence. Many of the names are derived from the titles of the princesses of the countries now engaged in conflict in the Balkan territory.

Peanut Butter. Take freshly roasted peanuts, hulled and thoroughly winnowed, put them through a meat grinder several times until they look smooth and buttery, then add salt and cayenne pepper to taste. Sometimes a lump of sweet melted country butter is added. Beat till the whole is light and creamy.

Sausage Rolls. Make a light biscuit dough with milk, roll out thin and cut into rounds with a biscuit cutter. In the center of each place a ball of sausage the size of a hickory nut and roll it up in the dough. Place in a baking pan, let stand for a few minutes, then bake half an hour and serve hot.

A Vegetable Salad. Take any leftover vegetables, such as peas, beans, carrots, beets, potato, turnips, etc., and cover with a good salad dressing and arrange on lettuce or cress and decorate with either beets cut in fancy shapes or radishes. This will make a very appetizing salad.

Cleaning Carpet Sweeper. A good way to clean a carpet sweeper is to remove the brush, and after rubbing off all the hairs and lint rub it well with kerosene. Let the brush remain in the air until the odor has evaporated. The sweeper will leave the carpets and rugs looking much brighter after this treatment.

### Cookery Points

Three Good Soups. Consomme Royal.—Beat two eggs and mix with them half a teaspoonful of milk and one pinch of salt. Pour the beaten eggs into a basin with the milk, stand the basin in a larger one containing hot water, put this arrangement in the oven and bake until the contents of the small basin are firm. Take out and put the mixture in the small basin away to cool. When set cut into small pieces, pour over them one quart of consomme and serve.

Chicken Consomme.—Remove the fillet from a chicken and put the carcass with three pounds of fillet of veal into a stock pot with two and one half quarts of good stock. Season with one-fourth of an ounce of salt and place the pot on the fire to boil. Add an onion stuck with two cloves, a small head of celery and two leeks. Continue to skim well as the pot simmers on the side of the fire for about three hours. Then strain the broth and clarify with the fillet of chicken previously removed. Strain once more through a cloth into a basin. This consomme should be colorless.

Consomme With Cream.—Remove the fat from two quarts of consomme, put in a stew pan and when at the point of boiling add four tablespoonfuls of ground rice previously moistened with a little stock. Boil for ten minutes and add one teaspoonful each of sugar and salt. Boil again and when the rice is quite done pour in half a pint of boiling cream.

Maple Parfait. Pour one cupful of hot maple syrup into the well beaten yolks of six eggs cook over boiling water until thick, remove from the fire, beat until cold, fold in one pint of cream beaten until stiff, flavor with one teaspoonful of vanilla, turn into a mold and let stand packed in sawdust and ice from four to five hours. Chop finely one cupful of blanched almonds, cook in oil until brown and drain. Sprinkle the parfait with the nuts before serving.

Rice and Oyster Cutlets. To half a pint of boiled rice add a pint of oysters, dry measure and of the small variety, one small white onion chopped fine, one cupful of fine bread crumbs moistened with cream or butter, salt and pepper to taste. The mixture should be just moist enough to shape easily into cutlets. Chill them thoroughly and then dip in beaten egg and bread crumbs and fry in deep hot fat until a nice brown. Serve with tomato sauce.

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### For the Children

Granville Temple Emmett Posing as a Picture Boy.



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The grave looking young gentleman in odd looking costume is doing his best to keep still and remember what he was told. When caught by the photographer he was posing as "Lord Athorp," as represented in the painting by Sir Joshua Reynolds. It is pretty hard work for a little boy to stand stock still for any length of time, but the photo shows that he succeeded admirably. The boy's name is Granville Temple Emmett, and he is the son of Granville Emmett of New York city. While Master Emmett behaved so well as to win the plaudits of the beholders, it is quite likely that he would have much preferred not to pose at all.

How to Split Paper. According to Popular Science News, there are two ways of splitting a piece of paper. One is to lay the sheet of paper on a piece of glass, soak it thoroughly with water and then press it smoothly over the glass. With a little care the upper half of the sheet can be peeled off, leaving the under half on the glass. Let this dry and it will come off the glass easily. Of course the glass must be perfectly clean. The second way is a better one, but it requires some good practice. Paste a piece of cloth or strong paper on each side of the sheet to be split. When it has thoroughly dried, pull the two pieces of cloth apart, suddenly and violently. The paste can then be washed off with water and the two halves of the sheet easily taken off the cloth.

Orchestra—A Game. The game of orchestra is great. Select a conductor, who will play a cello in a semicircle, each player assigned to play some imaginary instrument and instructed how to play it. The conductor first calls on his orchestra to tune up, and then, making some lively air, begins to hum it, at the same time waving a baton, which all players must join in imitating, by voice and gesture, their instruments, such as harp, violin, cornet, trombone, flute, clarinet, piccolo, drum, cymbals, etc. Solos may be called for and the one representing the instrument named must respond or pay a forfeit. There are few games that afford more fun and laughter than this. Be sure to select a comical person to be your leader.—Philadelphia Ledger.

More Lives Than the Cat. If a starfish be torn limb from limb and the fragments cast into the sea from each limb another starfish will result. The residue of the body will reproduce the lost limbs. From each severed limb will grow a new body. The brittle star, which is the most disruptive of the whole brigade and will shatter itself in fragments when an attempt is made to draw it from the sea, is, however, believed not to have this unanny resemblance to plant life. But the sea cucumbers voluntarily undergo division for the purpose of multiplying their kind.

Nancy's Way. The wind was whistling round the house and shaking at the door. The sky was dull, the snowy fields lay level as a floor. I'd tried my fairy book, and Dot began to fret. "These stupid winter days," I yawned, "I wish the sun would set!" Then Nancy Joyce came running in, her cheeks like roses red. "I've found the finest coast and slide! You must come out," she said. "And Billy's skating on the pond and says he'll pull the sled. Or that he'll come and help us build a big snow house instead!" We hurried into coats and hats, so Nancy need not wait.

And laughing, hand in hand we flew down to the garden gate. How bright the dull day seemed to grow! Or was it just the voice? And happy ways that made the change of jolly Nancy Joyce? —St. Nicholas.

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