

# Woman's World

White House Clerkship  
May Go to Miss Hill.



© by American Press Association.  
MISS ALBERTA HILL.

The friends of Miss Alberta Hill are trying to induce President Wilson to establish a White House precedent by appointing her to the position of record clerk of the executive mansion. The office of record clerk was created by congress two years ago, but it has never been filled.

Miss Hill by her index work at the Democratic national headquarters during the Wilson campaign called forth much favorable comment from every one who had anything to do with the management of this bureau.

In an entirely different manner Miss Hill also earned the gratitude of Mr. Wilson. She made a number of speeches in the interest of the candidacy and also did a lot of unpretentious but effective private missionary work.

Miss Hill is the daughter of Mrs. Alberta Hill, formerly the wife of a wealthy resident of Chicago. Her childhood days were spent in Japan, and she is an ardent suffragist. Several years ago Miss Hill and her mother traveled in Australia and while there made an extensive study of municipal problems with reference to equal suffrage.

Miss Hill once said that she had three ambitions—the election of Woodrow Wilson as president, the salvation of American politics and her own election to the assembly of New York state. The Democratic success in November she believes gratified the first two. The third she hopes to come true in 1921, for she feels sure that by that time the women of New York will have the ballot.

## FASHION COLLEGE AT BERLIN.

Professor Doegge to Start Institution to Fight Parisian Ideas.

The Berlin capital is developing a revolt against the predominance of Parisian fashions. Professor Doegge, the eminent expert in the history of costumes, proposes to found a university of women's fashions.

He says this is the only possible way of delivering Germany from the domination of Paris in fashions. The past attempts of German artists to effect this aim have failed, owing to their lack of practical knowledge and the absence in Berlin of a costume tradition. The university will have a library of past fashions.

An institution of this kind exists at Paris, and Professor Doegge has already obtained approval of his plan from many eminent persons, including the artists Westphal and Schaezle and numerous dress reformers.

At a meeting called to discuss the project a woman speaker said that the university should be directed by a famous artist and the practical side controlled by an expert in tailoring and millinery. In order to keep in touch with the life of fashion the university should have connections with the most important shops and with some of the better theaters.

### Attractive and Useful.

Powder chaqueta that are attractive and particularly useful on account of their shape are made as follows: Cut a strip of chinamo and a piece of ribbon three inches wide and about nine inches long, cutting one end the shape of an envelope flap. Sew these together by overcasting the edge. Then turn the straight end up about two inches and sew the sides together to form a pocket or envelope. Finish the edge all around with a dainty valenciennes or Armenian edging and sew two tiny pieces of ribbon (something to match the wide ribbon on the outside), one on the flap and the other at the point where it folds like an envelope. The pocket will hold quite a quantity of powder without spilling, and a small quantity at a time can be shaken out on the long flap for use. A girl's toilet articles are hardly complete without one of these, and any woman who can make fancy articles will find her supply can readily be disposed of.

### Hint For Bazaar Workers.

When making pretty articles for bazaars, such as aprons or pinafores, one woman always cuts out the pattern in cheap paper and folds it up neatly to sell with the apron, etc. One can always get an additional sum for it, and the pattern is a good one the buyer

## Good Form

**Introductions.**  
Such a usual thing as introducing one person to another is so often done in a bungling, unsuccessful way that one cannot speak too often about this very necessary social occurrence.

There are two or three points to emphasize. First, remember that the simplest, most straightforward introduction is the best; second, do not mumble your words; make clear the names of the persons introduced by saying them slowly and distinctly. Do not rush through an introduction as if you disliked it or were ashamed of it.

A gentleman always asks permission of a lady to bring a stranger to be presented. After securing this he presents the gentleman to the lady. This order is the general rule. The woman's name is used first except in the case of an elderly person or one of note in which case the order is reversed.

The accepted form is "Miss Blank, may I present Mr. Wood?" or "Miss Blank, I wish to introduce my friend Mr. Wood, who is very eager to meet you."

Never make a mistake of leading a lady around a room and introducing her. Bring the one already presented to her in two or three and gradually make her acquainted. Needless to say, a man is always taken around to the ladies in a party and presented to them.

A younger woman is introduced to an older one. An unmarried one is always presented to a matron. The one to whom an introduction is made has the name mentioned first, the one introduced coming next.

The distinctions are not so finely drawn in the introduction of men to each other. Of course any well known man is considered first. It is deemed an honor to be introduced to him.

When you introduce your relatives be sure to remember that every one does not know that your aunt is married. The words "my aunt" are not sufficient. Supplement them with the name by which strangers should know and address her. If your mother has been married twice or if your married name is different from hers give it so that no embarrassing mistakes will be made.

So much for the introducing of persons. Be sure to speak so that there will be absolutely no misinterpretation on the part of strangers who meet each other for the first time.

The graceful introduction is a test of social polish. There is really no reason for the awkward attempts at it that we encounter every day in package carrying some message in undesired. Why this condition exists is attributable to the ease with which an introduction is made. It seems so simple that you do not give form to it until circumstances force the role of introducer on you.

Well, you owe a good introduction to all of your friends. Practice the forms given until they come naturally, unhesitatingly and redound to your credit.

### Kitchen Etiquette.

Woman has always, since the beginning of time, devoted hours to developing good form in her appearance. She usually acts upon the desire to do the things necessary in her social career in the best form. Even in athletics, in tennis or golf, she sees the importance of learning the rules of the game and getting the best results by playing in form. It is true that she often strives to be neat and orderly and have some system in her management of the household. But it is the rare woman who has carried this to the point of performing her household tasks with this same good form. Take the kitchen work, for example. Form here has been defined as a "certain deft, finished way of handling utensils and economic materials of all kinds."

As a former chef to royalty says, "There is a way to stand at the table erect and well poised and just far enough away so that your apron does not brush against its edge and accumulate a line of spots. Form is more the result of thought and practice than of any instruction. But just try for once to see how many dishes you can cook while keeping your apron spotless, using the newest possible utensils and making, so far as you can help it, not a single unnecessary movement."

You may think this advice of use only to the woman who does her own work or to the maid. But even if you are only superintendent of your own kitchen and pantry you buy the utensils and have voice in their arrangement. How greatly do you concern yourself with the newest inventions in household utensils? Do you keep an eye on advertisements or see what your neighbor is doing in that regard to learn if you are neglecting any opportunities? That is what a man does in connection with his business or profession. You would much prefer to shop at a place which does business under the most modern system of conveniences. And if you go to a doctor who is using awkward and antiquated instruments your confidence in him is slightly shaken. So would a maid prefer to work in that kitchen which is regarded as an important part of the house and which is supplied with up-to-date necessities and, if possible, lux-

## THE LATEST MODE.

Printed Cotton Suits  
the Smart Winkle.



COSTUME IN PRINTED FABRIC.

Along the French Riviera this spring the printed cottons have been the rage. This suit is in tones of green and has the name mentioned first, the one introduced coming next. The distinctions are not so finely drawn in the introduction of men to each other. Of course any well known man is considered first. It is deemed an honor to be introduced to him.

## THE PERSONAL GIFT.

Three Women Who Make a Specialty of Birthday Offerings.

It would seem as if anything so entirely personal as a gift must adhere to the poetic formula that "the gift without the giver is bare," and at first blush it might seem as if a gift specialist would find few customers. But that is far from being the case. A group of three women calling them- selves by this odd title has won a considerable reputation and a wide field of work. They are gentlewomen, who began this new enterprise after being asked to provide a little boy with a birthday box of surprises. The box reason for the awkward attempts at it that we encounter every day in package carrying some message in undesired. Why this condition exists is attributable to the ease with which an introduction is made. It seems so simple that you do not give form to it until circumstances force the role of introducer on you.

After the surprise box and in consequence of it they received an order from some one to get up a convalescent's box made on the same pattern, only for an adult this time, and then a steamer box. By this time the requests had become frequent, and, being of those who keep their eyes open for improvements, the three women began to invent all sorts of surprises and comforts for the amusement of children and convalescents and for the comfort of travelers.

They have now reduced the traveling box to a science and have made it an ingenious affair, forestalling every want and necessity. They keep watch of the shops to find the latest patent in the way of the smallest folding coat, hanger, the most convenient form of smelling salts, the daintiest paper towels, the most compact first aid to the injured packets. It is their business to be abreast of every invention. It may easily be seen that this is a form of specialization for which there is a demand, for how often has one wished she had only "known in time" of some new contrivance for making the journey of a friend less uncomfortable?

### When Baby Goes Traveling.

When the baby goes traveling—and no consideration of distance or climate deters the up-to-date American infant from accompanying its wandering parents—it should have a combination bag of the latest pattern. This so-called bag is a reinforced braided edged strip of rubber lined with one half by one-quarter yard dimensions, hand painted on the outer side and on the inner side having compartments for wash cloth, sponge, absorbent cotton, gauze, talcum powder, ear sponge, soap, brush, comb and vaseline. The soap, vaseline and talcum powder are in ivory finished pyroxylin cases. The ear sponge, brush and comb are of ivory finished pyroxylin. In addition to these toilet conveniences a sack lined with waterproof material runs the entire length of the case, which when closed, has two inside flaps over the fittings and snap buttons which hold the front and back in position.

### To Clean Carpets.

All carpets or rugs should be well beaten and rubbed with a broom before being cleaned. To beat properly hang them on a stout line wrong side out. The sticks used should be pliable, with cloth in the form of a knob at the end to prevent tearing the carpet. After well beating the wrong side turn and beat the other in the same way. After the floor has been washed and become dry the carpet can be rolled and then cleaned with a damp flannel cloth wrung out of warm water containing some

## IN GRANDMA'S DAY.

Summer Hat With  
Reminiscent Air.



FORGETMENOT CROWNED HAT

This is the very latest hat for the summer girl, and it is adorably reminiscent of her grandma's day. Blue forgetmenots are massed in low effect over a plaque of tulle, and add half the remaining cream. Stir streamers of Dutch blue ribbon fall before; then add the remainder of the cream and cook until it forms a medium firm ball when tried in water. Flavor with vanilla and pour out on a well greased slab or on to a well greased platter and cut up when cool. If you should wish to make chocolate caramels you can add enough chocolate to color it when nearly done. If you have any scraps of candy left from your other batches you can use them in making chocolate caramels, counting them as so much sugar. This is a fine way to use them up. Of course if you wish to you can make these caramels by cooking them only twice. Instead of three times as I direct you to do, but they will not be quite as good. The better your cream is the better your caramels will be. You may make them with evaporated milk such as is sold in cans.

## FOR WOMEN INVESTORS.

Here Are Ten Don'ts That Will Be Useful to Plungers.

Don't speculate. It is better to keep what you have than to risk losing it all in order to make a little more.

Don't expect your money to earn 10 per cent. It is too much to ask of it.

Don't hide your money in your house. There are many more burglars than there are dishonest bankers.

Don't buy from brokers you do not know. There are a great many good ones of whom you may readily inquire.

Don't put faith in a "tip." Croesus never had a tenth as much money as is lost every year by persons who invest in tips on the stock market.

Don't, as a rule, buy mining stock for an investment. Some are excellent, but more are not when considered in the light of investments.

Don't expect the security you purchase to advance quickly. This will save you from almost certain disappointment.

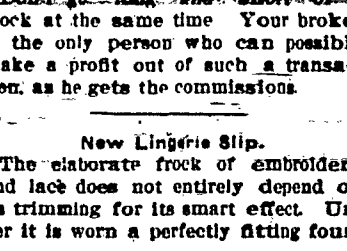
Don't buy any stock or bond as an investment that has not been in existence for a considerable time. A dividend paying record is an excellent guide to follow.

Don't let your money lie idle. Make it work, as you have probably worked to get it.

Don't go "long" and "short" of stock at the same time. Your broker is the only person who can possibly make a profit out of such a transaction, as he gets the commissions.

### New Lingerie Slip.

The elaborate frock of embroidery and lace does not entirely depend on its trimming for its smart effect. Under it is worn a perfectly fitting foundation slip consisting of narrow petticoat and brassiere. The slip pictured is of sheer French nainsook trimmed with val lace and ribbon.



OF SHEER FRENCH NAINSOOK.

Woman Mosaic Worker. Miss Gertrude Martin is the only woman mosaic worker in England, and two new mosaics, her work were unveiled in the lady chapel of the Westminster Roman Catholic cathedral at Easter. The method she uses is the same that was employed by the ancient Italian masters who worked in St. Mark's. Miss Martin is a professional artist, having studied in England and in Paris, and two years ago took up the work of mosaic. She says it is work entirely suited to a woman if she does not mind getting her hands dirty. Any novice can work at a background, she says, but some training as an artist is necessary for

## Cookery Points

**Candy Making at-Home.**  
Salt Water Taffy.—This taffy, especially near the seashore, is a great favorite and is sold in large quantities. It is made by simply taking a vanilla taffy recipe and cooking it at a slightly lower temperature. When it is done remove it from the stove and stir into it a tablespoonful each of butter, salt and plain glycerin, says the Mother's Magazine. Pour out and handle the same as other taffy, leaving it white, or coloring and flavoring it in different ways. The proper way to finish this candy is to cut it into small pieces with a pair of large shears and wrap them in thin wax paper to prevent sticking together. This makes a peculiar waxy piece of candy, leaving the last taste in your mouth slightly salty.

**Caramels.**—Three cupfuls of sugar, three cupfuls of corn sirup and one quart of cream or half milk and half cream. Put sugar and corn sirup on fire with one pint of cream and cook until it forms a good soft ball; then fold over a plaque of tulle, and add half the remaining cream. Stir streamers of Dutch blue ribbon fall before; then add the remainder of the cream and cook until it forms a medium firm ball when tried in water. Flavor with vanilla and pour out on a well greased slab or on to a well greased platter and cut up when cool. If you should wish to make chocolate caramels you can add enough chocolate to color it when nearly done. If you have any scraps of candy left from your other batches you can use them in making chocolate caramels, counting them as so much sugar. This is a fine way to use them up. Of course if you wish to you can make these caramels by cooking them only twice. Instead of three times as I direct you to do, but they will not be quite as good. The better your cream is the better your caramels will be. You may make them with evaporated milk such as is sold in cans.

**Popcorn Balls.**—For about six or eight quarts of well popped corn take one cupful of sugar and one cupful of corn sirup, with a little water, and cook to a soft ball; then add a little vanilla to it and slowly pour over the corn, stirring it well to get it all covered. Now moisten the inside of your hands slightly with cold water, as this prevents it from sticking; take a small portion and press lightly into a ball. If you wish you may color this sirup pink and flavor with strawberry. Corn sirup prevents the batch from going to sugar while stirring it through the corn.

**Hickory Nut Brittle.**—Two cupfuls of sugar, one cupful of corn sirup, one tablespoonful of butter, one teaspoonful of salt and hickory nuts. Cook sugar, corn sirup and one-half cupful of water until it begins to turn color. Then set off fire and stir in salt and butter until it is dissolved, put in enough hickory nuts to make it very thick and pour out into a pite-ore greased slab or platter. Take a table fork in each hand and pull the batch apart into small pieces, flattening them out, and push aside to cool. Run a long knife under the batch and double it up occasionally while picking it apart, as this prevents it from hardening to a chunk before you can get it pulled out. This is beyond a doubt the most delicious piece of nut candy that ever was made. Black walnuts may be used, but for flavor the hickory nuts are far ahead of the walnuts.

**Woodland Goodies.**—Make this batch the same as directed for hickory nut brittle and use in it a mixture of several kinds of nuts, such as almonds, pecans, English walnuts, Brazil nuts and hickory nuts. Handle the same and pull out as you do hickory nut brittle.

**Fig Brittle.**—Cook two cupfuls of sugar and one cupful of corn sirup and half cupful of water until it commences to turn color, then stir in gently a quantity of figs cut into small pieces and pour out on well greased platter. Loosen before cold, then break up to suit.

**Glace Nuts and Fruit.**—Roll two cupfuls of sugar, half cupful corn sirup and one-half cupful water until it begins to turn color, then remove kettle from stove; set in a pan of hot water to keep sirup soft. Use your dipping wire and follow directions given you in dipping bonbons, except in dipping in this sirup there is no crust to break each time, and you must not stir sirup any more than necessary, as it may grain it. You may dip any kind of nuts, dates with seeds removed, pieces of figs, candied cherries and also candied fruit cut up in small pieces. When you dip these out always drop them on to the bottom of some clean tin pans which have been very slightly greased. They will not stick to the tin at all if you will jar the pan slightly in order to loosen them before they are perfectly cold. Candies of this kind will become sticky in damp weather, so keep them in some air tight can or jar.

### Mayonnaise of Salmon.

To one can of salmon, minced fine, mix a dressing as follows: Yolk of one raw egg, a spoonful of mustard, four tablespoonfuls of oil, one tablespoonful of vinegar, pinch of salt, very little cayenne pepper. Put mustard in with the egg, stir one way and add oil drop by drop. Then beat until creamy. When stiff add the vinegar, then oil and, lastly, salt. Garnish the dish

## For the Children

A Dog That Did Not  
Get into the Show.



Photo by American Press Association.

While a dog show was in full blast in Princess hall, Kennington road, London, recently, a ragged urchin appeared with a little pup in his arms. He wished to enter his dog to compete with the blue blooded canines on exhibition and was greatly disappointed when his entry was refused. The photographer happened to be on hand and took a shot at the boy and his beloved pet. Boy-like, he doubtless believed there wasn't a dog in the show that could compare with his, and perhaps he felt that was the reason his entry was barred. Anyway, he was disappointed for a time, but probably soon forgot all about it in a game of romp with his pup.

### An Ingenious Frog.

Away down in Brazil there is a species of tree frog that builds its nest in the water. This nest is a sort of fortification for the protection of the frog's eggs and later for its young. The fortification is built in this manner: Mrs. Frog starts at the bottom of a pond or stream and lays a solid wall, perhaps two inches thick at the foundation. This wall is built circular and gets a bit less in width as it nears the top, which reaches some inches above the water, and is open to admit air and light. It is a sort of tube-like enclosure, not very wide across, but plenty large enough to let the young stay inside after hatching till they are able to look out for themselves.

The tops of these little mud casts sticking out of the water resemble the craters of miniature volcanoes. They are built so compactly that the water does not melt them away for a long time after the eggs deposited in them are hatched and the young gone forth.

### Short Cuts.

This may be a series of games or discussions lasting through the evening. It may begin by some one showing a few pictures and in a brief talk taking the guests by a "short cut" to Europe, California or whenever the pictures may fit.

If there is music let the selections be "cut short" before reaching the end. Start conversation in groups on some suggested subject, then "cut it short" by introducing the game of "follow my leader." Everything the leader does must be imitated exactly by the entire company, the fun consisting greatly in the rapid changes and sudden stops which the leader introduces and which some of the company will be slow to follow. It will be noticed how much easier it is to begin some things than to stop—even at a given signal. The laggards must be given some penalty, to work out later.

### Conundrums.

In what part of the church do they ring the bells? At the altar.

What is that of which the common sort is the best? Sense.

Where did Noah strike the first nail in the ark? On the head.

Enough for one, too much for two and nothing for three; takes one to make and two to keep? A secret.

Why is a girl not a noun? Because a lass (alass) is an interjection.

Why are indolent persons' beds too short for them? Because they lie too long in them.

Why is a kiss like a rumer? Because it goes from mouth to mouth.

### Growth of Finger Nails.

It has been computed that the average growth of the finer nail is one thirty-second of an inch per week or a little more than an inch and a half per year. The growth, however, depends to a great extent upon the rate of nutrition, and during periods of sickness or of abstinence it is retarded. It is understood to go on faster in summer than in winter and differs for different fingers, being most rapid in the middle finger and slowest in the thumb, according to one investigator, and in the little finger, according to another.

### Politeness Defined.

"He who listens with interest to talk on subjects which he knows well from those who do not know them at all" is a definition of good manners, taken in a girl's scrap book by M. Paget, 1892.