

Woman's World

First Lawyer of Fair Sex in Criminal Court



MISS AMY WREN

Miss Amy Wren, lawyer and suffragist of New York city has the distinction of being the first woman lawyer who ever appeared in the criminal branch of the United States district court of the district of New York.

She went before United States Commissioner Shields recently as counsel for a Chinese who was charged with manufacturing opium.

Ennui; That's Punishment.

No greater punishment than ennui? That is what Ruth Helen Davis, translator of "The Daughter of Heaven," says. She has done some very clever work in French translation and has enjoyed every minute of it. Her theory is as follows:

"Dullness is the burden of the rich. Lack of contrast is their stumbling block to enjoyment. I know no greater punishment than ennui.

"Restlessness and the constant search for novelty is a cruel master. There is nothing enviable in this world but self development, self knowledge. Its beginning and ending is concentration.

"No one ever need be dull in this world. No one need be lastingly downcast. Just think of all the things in the world that are to be done and the different ways there are to do them.

"The simplest task can be made the beginning of a study. The most ordinary talent, if focused and concentrated, can be made a means to real achievement, which is only another name for joy and contentment.

"It is odd how blind many wealthy persons are to the fact that work is the greatest satisfier in the world.

"Happiness is cheap. Any one can have it who will concentrate. Self development, built on concentration, is the very finest game on earth.

"If those who are on the verge of something desperate would only step on a railroad train, for instance, and go to some strange place, no matter where, and follow up some work suited to their ability, however humble, there would be fewer suicides."

Would Women Be Less Quarrelsome?
If men indulged in the unsportsmanlike tactics employed by women in the social and organization game they would not only lose all chance at the coveted office, but they would probably be well beaten up for their actions. The woman is cruel, discourteous and unfair to her sisters because she knows another woman will not strike her. It would be so unbecomingly have you ever listened while the women and girls of a household repeated the tale of their experiences at the Ladies' Aid society, the Whist club, the Altar guild, the Lunch club? Do you hear how many aprons were made for the next year, what finery was displayed in playing a certain hand at bridge, how the guild has decided to redecorate the church or the latest discoveries in domestic science made by the young cooks? says the Pictorial Review.

Not at All. The burning question in almost every case is the inefficiency of some officers or the unwarranted power wielded by others. Consider how many good movements have been launched in your town, only to die an untimely death because the organizers fell to quarrelling among themselves.

The Coming Maude.

Maude Muller one day, eating fudge, looked up and saw the county judge. Maude was a pretty girl, all right. His nose was in love at sight.

Good Form

Good Manners at Telephone. Among both women and men telephone manners are bad. We make little effort, in fact, to be courteous over the telephone.

"Hello, who is this?" is the insistent call that comes over our wire day after day. The courteous thing to say, of course, is this "Hello is this 711 Main?" and if an affirmative answer is given "This is Mrs. Black, is Mrs. Brown at home?"

The method of most women of calling the number they want on the telephone and then rudely demanding the name of the owner of the voice that answers them is reminiscent of an experienced business man sometimes have one busy man was consulting with a very important business associate. He gave word to the office boy that he on no account could be disturbed. A man called to see him and heard the office boy's statement that Mr. X was engaged. The caller waited five minutes and then, seeing no chance of gaining an interview in the near future, went to the switchboard, connected himself with the office of the man he wanted to see and had his conversation over the telephone.

The office boy, overcome with unaccustomed timidity at the visitor's "nerve," sat quietly by and thought of the scolding he would receive presently from his employer. He was not disappointed. The employer, rightly or wrongly, was angry at the boy for connecting him with any telephone call, would listen to no explanations, and the boy had to suffer for the man's rudeness.

A good way to greet the insistent demand on the other end of the wire is to who you are is to say, "This is No. 711," or whatever your number may be. Maids should be taught to answer the telephone in this same way.

Opportunity may say, "This is Mrs. Brown's residence." But it is better not to give your name over the phone until you know who has called you. The person who has called you has taken upon herself the responsibility of giving her name first.

The telephone invitation is so usual today that there is no use preaching against it. And indeed it is in no way harmful. It saves time, trouble and worry, and when it is given carefully and as carefully answered it is in every way good.

But somehow we do not regard telephone invitations with the same reverence we bestow on other invitations. Few of us would fail to keep an engagement which had been suggested to us by means of an engraved invitation. Few of us would neglect a written invitation.

But many of us will say at the last minute, if we are too tired to feel enthusiastic about some social gathering to which we have been invited by telephone, "Well, she got me on the phone, I'll just telephone her and tell her I cannot come and she can get some one else on the phone."

Of course a telephoned invitation deserves just as much consideration as one engraved on gold or a formal summons from a king.

Letter writing—love letter writing, has degenerated into a despised necessity to be made use of when one is without the zone, either geographical or financial, of the telephone, local or long distance. A fluttering "Hello!" traveling over hundreds of miles of wire now produces more ecstasy in the manly breast than did the old fashioned scented note written on pink paper and dried with pressed forget-me-nots and heartsease.

And the manly heart, too, is stirred more quickly by the thought that somebody cared enough about her to spend \$5 on a telephone call from the ends of the world than it is by the sight of a pile of letters.

There is no use bewailing this sad state of affairs. Doubtless Cupid can balance on a wire as well as he can hide in a scented envelope.

Luncheon Etiquette.

It is correct when serving a luncheon to use either a tablecloth or to serve the meal on a polished table embellished with lace or embroidered centerpiece and doilies.

At a luncheon given exclusively to ladies the hostess leads the way to the dining room, while at a mixed luncheon—that is a luncheon composed of an equal number of gentlemen and ladies the host leads the way to the dining room with the most distinguished lady guest or lady for whom the luncheon is given on his arm, and is followed by the guests in couples and, last of all, the hostess with the gentleman who is to sit on her right. The lady on the hostess' right should be served first and then the guests as they sit, first a lady and then a gentleman.

LAMP SHADE EFFECT.

The Salient Costume Point is the Flare.



SUIT OF BLUE CLOTH AND HAT

Costume, suit and wrap fashions for the fall season are characterized not so much by novelty of form as by novelty and beauty of materials and colorings. The oriental form is still maintained, but the eastern influence is lessening considerably and is already on the decline from a novelty standpoint. Women of good taste are demanding liberation from too uniform a dress, and there will be more individuality than heretofore from the Paris dress-makers. Each big maker will stand for what is his conception of the proper dress for the fashionable woman of 1913. Despite this variety, however, there is an accordance. Thus, while some makers show long coats and others short jackets, the two seemingly opposed forms are brought into harmony through the fact that in the long coats there is nearly always a break at the waist line, brought about by a grille, the cut of the vest, etc. One of the new ideas is the hip flare or lamp shade effect. The charm of this costume is the lamp shade effect in the coat and on the skirt. The model is developed in blue cloth and satin, and the collar and cuffs are of sealskin.

The Accommodating Salt.

There isn't a better friend in the household than common salt, and one can't begin to remember the half of the things it will gladly do for us if but given the opportunity.

Salt sprinkled over a carpet after it is swept will brighten the colors and kill germs.

A pinch of salt in the water will help to keep cut flowers fresh.

To clean a white knit sweater or snow suit it into a flour and salt solution.

For this purpose use a solution of salt in water.

Before washing soiled handkerchiefs allow them to soak in cold water into which has been put a handful or so of salt. This makes them much easier to wash.

Before washing new goods let stand in salt and water to set the color.

FOR THE AFTERNOON.

A Daring but Chic Millinery Creation



STUNNING MODEL IN BLACK VELVET.

The Paris modistes deserve much praise this season, and not only for the beauty of their modes, but because they have finally succeeded in making a radical change in styles. Indeed, many millinery authorities say that the new hats are the best that they have seen in years. Without any idea of reflecting upon the genius of the French modistes, the millinery mode of the last year or so were rather monotonous and not as artistic as those that have just made their debut. It may be that the craze for tulle and lace during the summer inspired the creating of dashing flares, chic angles and the wonderful posing of trimmings. The posing of trimming is a noticeable feature of the stunning hat pictured. This adornment is of natural ostrich in blue, shading from a dark to light tone. The hat is of black velvet with a high flare at the back. This is one of the very smartest shapes of the season.

Chiffon Blouse Still Modish.

The chiffon blouse has become perennial and in its various phases is an admirable solution of the problem which presents itself when one tries to make a blouse match a wool costume, yet be cool enough for comfort, becoming and slightly dressy. Its admirable qualities will keep it in evidence again this season, and one finds it in all degrees of elaboration, from theater, in which lace and embroideries play an important part, to the street and traveling blouses, in which the dark veiling chiffon rises quite to the base of the



THE NEWEST IN CHIFFON WAISTS

throat, and then a becoming sailor collar and sleeve finish of the cream lace or net which it veils.

One of the distinctive details of the smartest French blouses in silk is the long sleeve. But most of the domestic designers continue to divide their models into short sleeved, sheer models of more or less dressy degrees and rigidly severe shirt waists, or long sleeved, high collared tailored waists or conspicuous ugliness.

The blouse illustrated is a delightful affair carried out in flowered silk. The bishop sleeves and shoulder seams are cut in one piece, and the high collar at the back seems to be part of this combination. A smart touch is the wide girlish sash of green and blue plaid silk.

X Ray Shoes Now.

X ray skirts are to be accompanied in the near future by X ray shoes, according to the latest glimpse of coming feminine fashions.

X ray shoes have uppers of Irish crochet lace. For evening wear the uppers are entirely of lace; for outdoor wear the shoes have shallow goloshes of suede kid surmounted by lace.

Kitchen Kinks.

If cheese is wrapped in a cloth moistened with vinegar it will neither dry nor mold.

Cookery Points

Old Housewife's Pickling Recipes. An old housekeeper noted for the good things which are concocted in her own kitchen lays down the following laws for pickling, and all who would learn should profit by her instruction:

One—Use none but the best cider vinegar.

Two—Use porcelain lined kettles.

Three—Keep pickles well covered with vinegar.

Four—If you use ground spices, tie them up in thin muslin bags.

Five—Sweet pickles should be rich and sufficiently cooked to keep without being sealed.

Six—Nasturtiums or small pieces of horseradish thrown in each jar prevents the vinegar from molding.

Our grandmothers used to make what they called "oil pickles," and their recipe is worthy of being handed down to posterity.

To fifty small cucumbers, sliced, add one teaspoonful of salt and let stand three hours, then drain carefully. Add one quart of small onions, also sliced, one-half cupful of celery seed, one cupful of white mustard seed and a small pinch of pulverized alum. Mix well, and then add one teaspoonful of the best salad oil and gradually enough vinegar to make the pickle sufficiently moist.

Tomato ketchup retains its pristine popularity, and an uncooked variety, said to be excellent, is very simply made. The ingredients are: Four quarts ripe tomatoes, chopped fine and drained slightly, one cupful of chopped onion, one cupful grated horseradish, five stalks of celery, two red peppers and one green one, chopped rather fine; one-half cupful each of salt and mustard seed, one cupful of sugar, one-half teaspoonful each of black pepper and mace, two teaspoonfuls each of cinnamon and cloves and one quart of cider vinegar. These should be mixed well and then sealed up in glass jars.

Plum ketchup is another delicacy suggested by the abundance of the fruit. To two quarts of tart plums add two pounds of sugar and two cupfuls of vinegar, also one-half teaspoonful each of black pepper and salt, one teaspoonful of clove and one tablespoonful of cinnamon. This mixture should be cooked together until soft, strained through a colander and then boiled until the consistency of cream is attained.

Bordeaux sauce is another of the winter table delicacies. A good housekeeper gives us the following recipe: Slice and drain two quarts of green tomatoes. Add four quarts sliced cabbage, six onions, three red peppers, one-half ounce each of celery seed, whole cloves and whole peppers, two ounces of white mustard seed, six cupfuls of sugar, one-half cupful of salt and eight cupfuls of vinegar. The mixture should be boiled for an hour and a half, or longer if not thick enough at the end of that time, and then put into jars and sealed.

Dishes For Invalids.

Beef Tea—Take a piece of beef from the round, remove all fat and gristle, cut into small bits and put into a glass bottle. Cover the meat with cold water and place a cork in the bottle. Then place the bottle in a kettle of cold water and let it come to a boil and boil until the meat in the bottle becomes almost white. By this time the meat and juice will have been extracted. Strain and salt to taste.

Lemonade. To the juice of one large lemon and two level tablespoonfuls of sugar; pour over this one and a quarter cupfuls of water; strain and set on ice to chill. Serve this with a little shaved ice and add a thin slice of lemon to the tumbler. Where the sick person requires frequent servings of lemonade it might be well sometimes to add a couple of sprigs of mint to the glass. This makes it look appetizing and where the flavor is liked gives a little added zest to the patient in drinking it.

Wine Jelly.—Soak two teaspoonfuls of granulated gelatin in two tablespoonfuls of cold water. Place in a saucepan on the fire in a scant tablespoonful of boiling water, one thick slice of lemon and one tablespoonful of sugar. Let boil together for two or three minutes, then strain and squeeze the juice of the lemon into the strained liquid. Add to this the dissolved gelatin, together with two tablespoonfuls of sherry. Pour into individual molds and let harden.

Pineapple Eggnog.—To one new laid egg, slightly beaten, add two tablespoonfuls of water, two of lemon juice and two of fresh pineapple juice. Strain the mixture over shaved ice and sweeten to taste. Variety can be given to eggnog from day to day by using different fruit flavors from one's homemade store. Another drink that is usually acceptable in a sickroom, where allowed, is made by mixing three-quarters of a cupful of lemonade with one-quarter of a cupful of grape juice and serving it with shaved ice.

To Give White of Egg.—When white of egg is prescribed for an invalid it may be served by putting into a glass two tablespoonfuls of lemon or orange juice or grape juice, then adding the stiffly beaten white and a little shaved ice. A sprinkling of sugar or a bit of nutmeg may be put over the top.

For the Children

Mother's Little Helper is a Sunshine Girl.



Mother's little helper, busy all the day, washing up the dishes, putting them away, dusting out the parlor, brushing down the stairs, keeping things in order, she is everywhere.

Soothing now the baby when its toothies hurt, keeping little sister from playing in the dirt, making peace among them when the children quarrel, getting tea for mother when she goes to town.

Mother's little helper, may she year in year learn new ways of helping, learn new ways to cheer, bringing smiles and gladness to every one she knows, scattering the sunshine everywhere she goes.

Where Vanilla Came From. The history of vanilla is closely associated with that of cocoa and chocolate, for vanilla came with cocoa to Europe. In fact, these three highly important products of New Spain were introduced into Europe by Spaniards. In the year 1500 cocoa was first drunk at the court in Madrid, and with chocolate, also a Mexican product, was quickly adopted.

For commercial reasons the method of manufacturing chocolate was kept a strict secret, and it was made almost exclusively in Mexico. In some manner, however, the carefully guarded secret reached Spain, and in 1540 the first chocolate factory was established at Barcelona.

In the production of a delicately flavored chocolate vanilla is a necessary, and we may therefore conclude that the first introduction into Europe of vanilla for commercial purposes dates back to about 1540.

Riddles. What is that which flies high, flies low, has no feet, and yet wears shoes? Dust.

Why is an egg too lightly boiled like one boiled too much? Because it is hardly done.

What is that which has neither flesh nor bone and yet has four fingers and a thumb? A glove.

Why is the sun like a good loaf? Because it's light when it rises.

Why is a butcher's cart like his stock? Because he carries his calves there.

What is the best way to keep water out of your house? Don't pay the water tax.

When does a man have to keep his word? When no one will take it.

Indian Laborer's Song. In India when drawing water from the wells the man in charge of the operation invariably encourages the bullocks with a cheery singsong at the critical moment when they are raising the heavy leather pouch of water from the well, and if he was to remain silent the Indian bullock, who is a strong conservative, would certainly refuse to start. A song which the men sing when they are making mortar runs something like this: "Oh, bullock, what a work you are doing, going round and round making mortar for the masons! Oh, bullock, go faster, go faster!" The masons will cry out: "Oh, bullocks, for more mortar, more mortar. So go faster, go faster."

An Anecdote. A mouse being chased by a cat in Mr. Joe's brewery fell into a vat of beer. The cat sprang to the edge of the vat and called, "Aha, Mrs. Mouse, you had better have let me eat you than to drown."

"Yes," replied the mouse, "if you will save me from this you may eat me."

The cat went to the edge of the tank and extended his paw, and the mouse landed and ran hastily into his hole.

"Come out," demanded the angry cat, "Redeem your promise and let me devour you."

"Oh, no," said the mouse; "when I made it I was in liquor."