

Woman's World

President Aide Housewives in Fighting High Cost of Living.



Photo by American Press Association. MRS. JULIAN HEATH.

Mrs. Julian Heath, national president of the Housewives' League, said not long ago, "I blame the high price of food conditions primarily on women—those who never know the price of anything before it is bought or prepared and those who do not know good food from bad. Of course there may be some other sociological and economic aspects. We have all paid the price for our thoughtless sister, and we want conditions to change, and generally what the women of the nation really want get."

This very frank statement by Mrs. Heath has proved itself prophetic in the face of the recent announcement that the government at Washington is engaged in the preliminary work of a nationwide investigation of the causes of the cost of high living and remedies for the problem.

The problem, as the administration is considering it, is embraced in these two divisions: First—How to provide the average farmer with the ready means to increase the production of his land. Second—How to lift for all the people, and particularly the masses in the great centers of population, the burden of the steadily increasing cost of food. It is to the solution of these two questions that the administration in both the executive and legislative branches is turning its attention.

Within the past few weeks the public has been told that this winter city dwellers will be compelled to pay 75 cents per dozen for fresh eggs and that eventually fresh meat, beef in particular, will command a retail price as high as \$1 a pound. Indeed, the trend is toward a decided jump in all food commodities. This administration of Sciala says, emphasizes the great urgency of governmental action. The work has progressed to the point where the legislative branch will be asked to lead its support and pursue the work along definite lines with important and far-reaching legislation at the winter session of congress.

Women in all walks of life will watch this investigation on the part of the president with great interest, involving, as it does, their daily expense budget.

NOTES ABOUT WOMEN.

Mrs. Eva Bibeau refused the position of city auditor at Long Beach, Cal., which carries with it a salary of \$2,400 a year.

The Pennsylvania State college has received a gift of \$6,200 from the State Federation of Women's Clubs, the proceeds of which will maintain scholarships for two women of the state.

Mrs. Wilfred Chase of Merrimack, Mass., has gone into partnership with her husband as a house wrecker and now goes out with him every day and does as much physical labor as he does.

An interesting form of training has been introduced into a well known girls' school in the shape of a bank where the pocket money of the girls may be deposited and drawn just as from a regular bank.

Every three years the vestry of Hay, France, has 3000 to vote to the unmarried girl of the parish who has most distinguished herself for simple goodness, courage, patience, labor, piety and other Christian virtues.

Good Form

Wedding Stationery.

Above all, the invitation cards and announcements should be elegant, dignified and according to the accepted conventional style, which any first class stationer will be glad to show to you when you are deciding in this matter.

White or cream paper, with black engraving, is always in good taste. The exact proportions vary, but you can decide that from the various samples offered to you.

Plain script or block lettering is used, and if any crest or initials of the bride are added to the top it is embossed in white. This is really unnecessary. Monograms and other devices in colors or metals are not correct.

When you order your wedding stationery after choosing the style you will find that one invitation has two envelopes, one a little larger than the other. The smaller one is not sealed; the larger one is the outer one, on which the postal address is written.

Cards announcing the at home date of the bride and bridegroom and their new address are ordered and inclosed with the invitations.

The accepted form of an invitation is quite simple. It is arranged like this:

Mr. and Mrs. John Hall request the honor of your presence at the marriage of their daughter Janet

to

Mr. Richard Davis on Monday evening, October the fifth at eight o'clock St. Catherine's Church New York.

Another form has a dotted line on which is to be written by hand the name of the guest.

Sometimes when a church wedding is in danger of having uninvited strangers filling the pews, to the exclusion of the guests, a card of admission is inclosed with the invitation. It is a small white slip and has on it:

Please present this card at St. Catherine's church on Monday, October the fifth.

If the bride lives in the country the city guests are notified of the trains, etc., by small cards engraved:

Train leaves Grand Central station for Roslyn at 6:30 p. m. Returning train leaves Roslyn at 10 p. m.

Very rarely is R. S. V. P. used on a wedding card. These letters stand for the words of a French phrase that means, "Reply, if you please." They indicate that an acceptance or declination is requested. These letters are never added to an invitation to a church ceremony only. They are used when provision must be made for guests and the number to be entertained must be known in order to insure comfort for all.

Those brides elect that do not wish to go to the expense of wedding stationery, especially if the ceremony is to be a simple one and witnessed by a very few, are now writing personal informal notes inviting their friends to share the happiness by being present. Announcements can be ordered and sent to all friends and relatives. This plan simplifies matters and is growing in favor with women who feel that the wedding day must be shared only with the few dearest ones.

The Day at Home.

Most women whose circle of friends is at all large find it more convenient as well as pleasanter for all parties concerned to have what is called "a day." One afternoon each week or, more rarely, one afternoon a fortnight is set aside for the express purpose of receiving visitors. This is done by having engraved on the calling card, in the lower corner, directly opposite the address, the word "Mondays," "Wednesdays" or whatever the chosen day may be. This, of course, signifies to all on one's visiting list that this is the day of the week set aside for receiving calls.

The woman who has a day should always mention it when inviting new friends to call. She says, "I am always at home on Wednesday afternoons, when I shall be delighted to see you," or something to the same effect. When a day has once been selected and announced to one's friends in the manner indicated it must be adhered to rigidly. It is most discourteous to be "out" on an "at home" day. A hostess should let nothing short of illness, the death of a relative or important business keep her from being in readiness to greet all comers. On all other days callers can without offense be turned away from the door with a simple "Not at home," but on the day she has herself set for receiving them a good and perfectly legitimate excuse must be offered if she is absent.

The maid who attends the door on an "at home" day should wear a black dress that is rather simple in style, white turnover collar and cuffs and a very small white cap and a white apron with a tiny bib. She opens the street door as soon as possible after the bell has rung and offers a small tray for the caller's card and directs her to the drawing room.

To Announce Engagement.

If this is to be done at a card party write the name of the lady on each queen of hearts card and the gentleman's name on each king of hearts card. These are then shuffled into the pack and dealt out in the usual way to be discovered in the first hand.

BE UP TO DATE.

Halloween "Critters" That Talk and Move.



NEW JACK HORNER PIE.

Do you know the very latest, up to date, saniciest novelties that this mad, funny Halloween season has brought forth? No mere pictures these. No inanimate affairs to be looked at once and then forgotten. The really new Halloween "things" are full of life and action. They move, they speak, they bow, they raise their hats, they open their jaws, they turn somersaults. They do as many tricks, in fact, as though their pumpkin heads and grotesque bodies had indeed been bewitched by the spirits that prowl abroad on Halloween night.

Accordingly the inevitable black cat is moving, the gallowgown is whirling around in somersaults, and the pumpkin jack-o'-lantern is uttering funny squawks through a wide open mouth that opens and closes, and so it goes.

Perhaps the most alluring of the Halloween creatures is a black cat with paper-mullin body, concealing a little bellows; to be pressed between the fingers. The one pressure makes the "meow" and causes the cat to lift up before its face a cunning little pumpkin shell mask. The Jack Horner pie seen in the illustration is an appropriate centerpiece for the Halloween supper table and when filled with these funny "moving" favors creates a jolly lot of sport among the guests.

The Home Beautiful.

Painted and enameled chairs of the colonial style are most fitting for bedroom furnishing.

A simple striped paper in two toned grays is a most appropriate background for "period" furniture.

In pondering the fall wall paper problems a good suggestion for guidance is that dark papers make a room seem smaller, and red should not be used in living rooms as it absorbs light and is a nerve irritant.

Bedroom furniture which is dark and gloomy may be transformed into articles of beauty by the use of varnish remover and ivory or cream paint. Additional attraction may be given by painting gay wreaths or nosegays on the repainted furniture.

What is Smart in Bags.

If you would be smart and right up to the minute this winter you must have a hand bag to match each costume. Nothing could be lovelier for



POMPADOUR VANITY BAG.

afternoon bridge parties or for the matinee than one of the new pompadour vanity bags.

Such a model is seen in the cut—a delightful affair of hand embroidered black moire silk with flowers in natural colorings. The bag has two compartments, one for toilet necessities and the other for small change. The handle is of broad silk, and a handsome black silk tassel finishes the end of the little accessory.

To Dress Like Eskimos.

The girls of the Phoebe Ann Thorne Open Air Model school at Bryn Mawr, which was opened this fall under the direction of Bryn Mawr college, will wear Eskimo suits this winter, with fur. Only twenty girls will be allowed to take advantage of the school this year; but, no doubt, it will be enlarged if as successful as it is hoped that it will be.

QUEER FASHIONS.

The New Thick Neck is the Latest.



RANDOME TAILORED SUIT.

The new styles this season are truly fearfully and wonderfully made. At least some of them are—the lamp shade skirt, dyed furs, landscape valis and the like. To these eccentricities has been added the collar that doesn't fit. With no pretense to fit, this neck arrangement is one of the ugliest of the freak fashions.

Aside from the thick wired collar, the costume pictured is one of the best looking tailors of the season. It is made of broadcloth mohair in a charming shade of plum and is trimmed with a girle of American Beauty satin. The little bolero coat reveals the girle, and the sash ends fall gracefully from under a gathered peplum.

Tribute to Women.

In the Woman's Home Companion Ignace Paderewski, the celebrated pianist is interviewed on the subject "What a Little Knowledge of Music Means." In the course of the interview Paderewski is quoted as saying: "But for women there would today be no art in the world, not alone in America, but anywhere. The assertion may seem a sweeping one, but I thoroughly believe it to be true. The woman it is who, through inborn love of music and responsive, deeply refined feeling, encourages it in brave, practical, energetic ways. The woman it is, too, who lead in the cause of its fostering and influence by their supreme enthusiasm the men to follow."

Pulchritude and Pedagogy.

Dr. Williams, superintendent of schools at Richmond, Va., advises the school board not to employ women teachers who were either startlingly beautiful or equally homely. The objection, he said, was that a teacher whose personal looks were unusual would attract more attention to herself than to her teaching. He believes that teachers ought not to attract attention to themselves in any way.

KITCHEN KINKS.

Nuts when bought ready shelled should be scalded, dried in the oven and put away in glass jars.

Ordinary lemonade will make a delicious, refreshing drink when sweetened with maple syrup instead of sugar.

Test potatoes by cutting in two and rubbing the cut surfaces together; then press the two parts together. If they stick the potatoes are good.

The addition of a little soda mixed with a teaspoonful of cornstarch to the cream before pouring it into the tomato mixture will prevent curdling in the making of creamed tomato soup.

The secret of flaky pie crust is the use of hot water (not boiling) rather than cold in mixing the dough. If this suggestion is followed the crust will always be flaky, tender and crisp.

No matter how much dripping is used when being fried it is apt to stick to the pan's bottom. If a tablespoonful of dry salt is put into the pan and rubbed over it it will be found satisfactory.

Often when boiling eggs the white comes through the shell and spoils the taste of the egg through its appearance. This may be prevented if a teaspoonful of salt is put into the water before boiling.

Cookery Points

Three First-class Cooker Recipes.

For beef roll take ten ounces of lean beef from the shoulder or shin. Take two ounces of sausage meat, with an equal quantity of stale bread crumbs. Cut the meat into slices one-half inch thick. Mix crumbs and sausage meat and spread on the meat. Roll up and tie firmly. Try out two ounces of fat salt pork and brown the meat in it. Take from the fat and place in an earthen dish. Add to the fat one tablespoonful of flour and brown. Then add one-half pint of boiling water. Boil five minutes. Season with one-half teaspoonful salt, one-half teaspoonful Worcestershire sauce and two tablespoonfuls of tomato catsup. Pour over the meat and cook about five hours between thoroughly heated roasting plates.

Beef a la Maitre.

Take one pound of the shoulder of beef and two slices of bacon. Salt, pepper and flour the meat. Put in an earthen dish and add three whole cloves, one-half dozen allspice, one slice of onion, one teaspoonful of powdered thyme, two tablespoonfuls of vinegar and half a pint of hot water if liked. Turnips and carrots may be added. Cook five hours, using two roasting plates.

Sheep or Calf's Heart.

Stuff with sausage and breadcrumbs. Season with salt and pepper and dredge with flour. Put into an earthen dish and add one tablespoonful of tomato catsup and one slice of onion. Cover with boiling water and cook five hours, using both radiators.

Fruit Babies.

Some delicious little fruit babies are sold in one of the shops that has made a name for itself as the home of unusual sweets. Each stands three or four inches high, and each has for a pedestal a square sand cookie. The little fruit baby is made in this way: His two feet are two almonds implanted firmly in the cookie before it is baked—with pointed toes and rounded heels of course. The two legs are two plump figs that, by means of pushing and pulling, have taken on themselves the outline of the full breeches of the small Dutch boy. The body, like a loose blouse, is a bigger fig. The arms are strings of raisins—four or five—that end in hands made of a half of a shelled peanut. The head is a big, square caramel, the face part white, with rich chocolate features, the hair part brown. A tiny cap made from a piece of a fig is perched rakishly over one corner of the funny square head.

Fruit Balls.

This is a toothsome confection in which figs are the principal ingredients. Grind separately and then together twice, equal quantities of dried or pressed, figs, stoned dates, seeded raisins and nuts (thickly nuts, walnut or pecans). Take the white of one egg and the same amount of cream, stir together and work into it sifted confectioner's sugar until it is quite stiff. Then work enough of the late to the fruit mixture to bind it together. Powder the hands with some of the sugar and roll the candy into balls the size of marbles. These will be improved if allowed to stand a day or two.

Spiced Vinegar.

There are a number of good, blended, spicy vinegars one can make. It is more a matter of taste than materials necessary. One piquant and tasty vinegar is made by adding to a quart of cider vinegar one ounce of celery seed, one tablespoonful each of peppermint and spearmint, one tablespoonful of chopped parsley, three small onions, four whole cloves, one teaspoonful of whole pepper, half of a grated nutmeg, one teaspoonful of salt, one tablespoonful of sugar. At the end of three weeks strain and bottle. To be used to flavor salad and is making meat sandwiches.

Aunt Beckie's Corn Muffins.

Sift together one and two-thirds cups of pastry flour, one cupful of soft white cornmeal, two scant teaspoonfuls of baking powder and a half teaspoonful of salt. Beat to a cream two tablespoonfuls of butter, with three well beaten eggs. Dilute with a pint of milk and beat hard until better is smooth. Fill well greased muffin tins two-thirds full and bake in a moderately hot oven.

Egg Pie.

Fry four large sliced onions in clarified dripping drain them well and mix them with a rather thick, white sauce, adding in at the same time three hard boiled egg sliced. Line a shallow pie dish with paste, fill up with the mixture, cover with mashed potatoes and bake in a moderate oven.

Italian Cakes.

Mix together two to three ounces of previously cooked rice, two ounces of butter, six ounces of grated cheese, one whole egg and pepper and salt to taste. Steam this mixture in a buttered basin or mold for one hour and ten minutes, turn out and serve with tomato sauce.

For the Children

Costume For a Witch at a Halloween Party.



Ghosts hold carnival on Halloween and many a weird are the tricks and schemes prepared for that night. Entertaining is entirely informal and it adds to the fun if the gathering is held in a barn, a loft, a kitchen or even a cellar. It is a good plan for one of the older girls to designate herself as a witch. The illustration above shows an excellent costume. A "thrilling" pastime is to seat all guests upon the floor around a large meal table. While the witch tells a blood curdling story illustrative objects are passed around underneath the sheet from hand to hand. A lit glove stuffed with bees and soaked in tea water for an hour is at clamy a hand as one could wish. Peeled white grapes, try out, make "loose eyes," cold boiled macaroni and spaghetti will represent snakes, a toy mouse and spider, a hot baked potato and a prickly burr add interest, while a plucky pair of pants could be added for the climax.

Domino Fortune.

Most children have a box of dominoes in the house. Did you know that there is a way of telling fortunes with dominoes? Try to learn their significance and when your friends come tell them their future prospects. Lay the dominoes on the table with their faces down, shuffle them, then draw one and see the number. Here are the meanings:

- Double six—You will receive money.
- Six-five—You will lose a number.
- Five-four—You will have a romance.
- Four-three—You will ride in an auto.
- Three-two—You will have a present.
- Two-one—You will give charity.
- One-blank—You will answer.
- Double five—You will have a meeting house.
- Five-four—You will buy property.
- Four-three—You will receive a visit.
- Three-two—You will take a water bath.
- Two-one—You will have a romance.
- Double four—You will attend a concert.
- Four-three—A false alarm at your house.
- Three-two—Beware of thieves.
- Two-one—Trouble with a friend.
- One-blank—You'll have a quarrel.
- Double three—A sudden wedding.
- Three-two—You will hear money.
- Two-one—A great discovery at hand.
- Double two—You have a rival.
- Two-one—You will have a quarrel.
- One-blank—You will get good news.
- Double one—You will find something.
- One-blank—Success will award you.
- Double blank—Good luck.

Jumping the Candles.

This is a time honored game for Halloween by which any maiden may find out in what month she is to be married.

Twelve candles, named for the months in regular rotation, are lighted and placed on the floor about two feet apart in a long row or two rows if the room is small. Over these candles, one by one, each player must jump. The first candle that is extinguished by the draft of air from the jump, tells the happy month.

Care should be taken to avoid setting the clothing on fire from the candles.

The Blarney Stone.

The Blarney stone is a fair game for Halloween and is considerable fun. A stone should be treated to a generous bath of whitewash and be placed in the center of a large table. A round one is best. Tell the finder how placed a spell upon it and great good fortune will attend any one who succeeds in kissing it after having been blindfolded and turned around three times.

Fortune Telling.

For Halloween burn all the letters of the alphabet in a big pumpkin with a hot poker. Then hang it in the doorway, twirl rapidly and have each guest try to catch a letter with a long hairpin. The letter hit is supposed to be the initial letter of one's future mate. If none is hit, call back to the fate is slow.

Health Note.

What is the quickest way to get hot? Buy it of the butcher.

The Jack-o'-Lantern.

All of the summer he grew and grew, hidden by cornstalks tall. All of the summer the children knew, and eagerly longed for fall. As his golden outer and waxy inner they watched with joy in their merry eyes. Jack of the Lantern, what shall you do? This is the hour of thy. For this is the night when the power runs, and the golden have their way. And hence, down on the pumpkin stem, the words shall be written.