

Woman's World

Mrs. Jacobs Wants Votes For Women In Alabama



MRS. PATTIE RUFFNER JACOBS

Mrs. Pattie Ruffner Jacobs, one of the brightest and most progressive women in the south and president of the Alabama Equal Suffrage Association, is leading a vote for women campaign in that state. Her object is to win the franchise for Alabama women. With a great deal of skill Mrs. Jacobs has marshaled her forces. Not only are the progressive women of Alabama with her, but suffrage organizations and suffrage leaders all over the country will lend their assistance in trying to make an equal suffrage state of Alabama.

A conference to perfect plans was recently held at Birmingham, Ala. This was attended by Mrs. Medill McCormick and Mrs. Antoinette Funk of Chicago, together with other suffragists of national reputation.

It is felt that it would be now good policy to win a southern state for equal suffrage, and so the national organization is expected to co-operate with the state suffrage organization in the campaign. Alabama is considered to be a very promising field for work.

Mrs. Jacobs is not only a bright and talented young woman, but she is exceedingly attractive in appearance.

This she is a diplomat may be judged from her diction in regard to the campaign.

"Our definite goal is the enfranchisement of Alabama women. In our ranks are no social lines drawn and no religious distinctions. We have no political faith, all parties being admitted. Nor do we confine ourselves to women for this great movement, of which we are a part, is not a woman's movement, but a human one."

EASTER GIFT BASKETS.

They Are Just the Things in Which to Arrange Flowers or Fruits.

At the Easter season fancy baskets are exceedingly useful in them the children's eggs may be arranged on a layer of cotton, excelsior or straw that suggests a nest.

The baskets are indispensable as receptacles for potted plants when these are intended as gifts. The woman who has taste may arrange in them fruit or a few choice cut flowers as a token for the invalid friend. In fact, their use is legion at this time.

For holding flowerpots there are most artistic looking receptacles of dark red, Japanese woven and tin lined so that water shall not soak through.

Flowerpots also fit into many of the ball shaped, brilliantly dyed northwest Indian baskets, as well as the queerly decorated and oddly shaped ones made by the Mexicans and the Alaskans.

Some of the baskets from the far north are ideal for fern holders, and, when, flat at two sides and rounded at the ends, may be suspended from the wall and used as newspaper racks.

Of work baskets in queer weaves and attractive colors there is an endless variety, but the best are bowl shaped, very spacious and always perfectly balanced on flat bottoms. So bright are their colorings that to trim them is like carrying coals to Newcastle, but it is a good scheme to line them with soft plain silk.

Comparatively few of the less expensive Indian baskets have lids, but one may easily be made by covering a pasteboard circle with plain silk and attaching it by a single hinge of ribbon.

Use For Broken Chins.

Do you keep poultry? If so here is an excellent way of using up your broken crockery. Give it to the chickens. With two large stones break it up finely for them, and they will crowd around you in their eagerness for this curious digestive, for it is a digestive and improves their health and looks besides making eggs more plentiful.

If you have the misfortune to break any china the fact that the fowls will enjoy it may help to console you for the loss.

Cherries Trimmed Parasols. Cherries is used somewhat lavishly on the new parasols. One effective model is made of dark blue-tinted silk with a few inch border of light green. Over this border there is a network of broad cherries through in dark blue.

Good Form

Easter Entertaining. All sorts of odd entertainments may be devised for the Easter celebration, and the clever hostess is sure to make Easter an occasion to display her originality.

The following suggestions for an egg party may prove helpful.

Write the invitation upon lavender colored paper cut in egg shape.

Decorate the table in this manner:

For a centerpiece have a large round tray filled with moss. In this place daffodils or pansy plants in bloom.

Festoons of lavender and yellow crepe paper should be attached to the chandelier and fastened to the edge of the table.

If the cost need not be considered ropes of smilax dotted here and there with a daffodil make a lovely decoration.

From the centerpiece have yellow and lavender ribbons reaching to each place. At regular intervals draw these ribbons through tinted eggshells.

For favors, glid eggshells and place in an eggcup. Fill the half shell with earth and place a tiny blooming plant in it. Dusties bloom when very small and may be used for this purpose.

In a nest of ferns and flowers have concealed colored eggs. Attached to these are ribbons and slips of paper bearing the following sentiments.

Draw the egg of violet hue. You'll have friends both fond and true.

Pink will bring you luck A lover full of pluck

Gladly take the egg of green, For good fortune may be seen.

The egg of blue Means lovers few.

Do not touch the egg of red If you do you'll never wed

If you draw the egg of white, Your true love you'll see tonight.

You'll marry in another town If you choose the egg of brown.

The refreshments served could be croquettes fashioned in egg shape and served in nests of watercress, chicken salad served on green plates, leas shaped like lilies with platane leaves, an egg cake and chocolate with whipped cream.

To entertain your guests, have an egg hunt. Candy eggs are best for this purpose. Provide each person with an egg shaped bag made of tarlatan, in which to store the spoils.

Award appropriate prizes to the one finding the greatest number of eggs.

The Business of Eating.

Do not make a business of eating. Some men and women sit down before a plate and verily attack the food. They have reminded me of workmen removing the debris of a wreck. Their "business" seems to be to remove the food in the quickest possible time. This is always done at the expense of dignity, grace and a refined noiselessness.

The position at the table has much to do with good manners. Do not take a slouching attitude, but sit well back with the head high and the back straight. Raise the food to your mouth instead of lowering your body to the plate.

It is not supposed that you are in the infant class, so, therefore, you need not protect your dress with a bib made from your napkin—that is, tucked in at the top of the dress and spread out over the entire front. This marks you as very untrained. If you are in the habit of doing this, stop making an attempt to again.

Getting Off a Car.

Many accidents to women passengers in street cars are due to the carelessness of the passengers themselves. For instance, hundreds of women have been thrown from the car for alighting with their faces to the rear of the car.

A few years ago a vigorous campaign was started to teach women how to get off cars properly, facing the front of the car and swinging from the hand rail with one hand. Nowadays few women get off from a car in the stupid, old-fashioned way. It is no easier. It is simply more dangerous.

There are other ways for women to help to avoid accidents. One is to keep their skirts free from all doors. This is especially necessary in subway and elevated trains, for sometimes a skirt or even a sleeve tightly closed in a door has dragged a woman along with a car after it has started.

Attractive Tables.

In well appointed households every thing is removed from the table after a meal. The tablecloth is carefully folded and put away. On the table are placed a centerpiece of linen and a vase of flowers or jardiniere or ferns or whatever may have been in the center at dinner.

Bread and butter plates are not used at dinner. Oil, vinegar, mustard, horseradish and the like are on a sideboard and passed when needed. Old-fashioned casters and cruet are not placed on the table.

Decollete For Afternoon.

It is the prevailing custom to wear low necked and short sleeved gowns in the daytime at formal afternoon functions, for the house is darkened, artificial lights used, and the hours are usually from 4 to 7. Jewels are also worn, the same as for full evening

COLORING EGGS.

Simple and Easy Way of Preparing Easter Souvenirs.

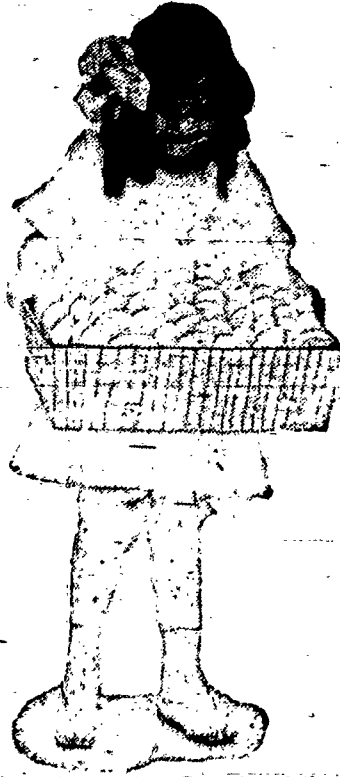


Photo by American Press Association.

ON EASTER MORNING.

Easter morning without its tribute of fancy eggs—eggs with colored shells or candy eggs—such as are to be had in the shops—is to the average child like Christmas with Santa Claus left out.

While the colored eggs may be purchased, it is more interesting to prepare them at home. Then the careful mother will be able to assure herself that perfectly harmless dyes are used. Children have a way of putting the eggs in their mouths, and unless vegetable dyes have been used in coloring the shells the practice is one to be discouraged. Onion skins, beet juice, spinach and saffron will stain the shells of eggs. A pinch of alum put into the water in which they are boiled with the dyes will help to set the colors.

When preparing the eggs for dyeing wash the shells well; tint some water with an coloring desired, such as carmine, saffron and shades of vegetable green. The lovely blue bag is also not to be despised nor yet such homely dyes as coffee, tea, chocolate and shades obtained by boiling onion skins for yellow tints, and for green such vegetables as spinach and tops of leeks.

Boil the eggs ten minutes in the dye and leave them in it for fifteen minutes after boiling, unless you are satisfied with the depth of the color, after which dry them and rub them well with a piece of paper dipped in salad oil and then with a soft cloth in order to polish them.

This is fascinating work, and children are delighted to find their names or some inscription in white on a dyed egg. It is done in this way: Before boiling the eggs write on them any date, name, etc., desired, using a piece of wet cut to a point, or what answers as well, a fine wax taper. Some people use the pointed end of a candle. Where the shell has been greased it will not take the dye and the designs will stand out in white.

Another way is to paint on the name and so forth, with silver, gold or other paint when the egg is cold. Instead of coloring the eggs, clever pencil sketches may be made, and are very effective done on the undyed shells. The boiling does not take off the pencil marks at all.

After boiling and cooling, tint on the eggs artistically any reasonable flower, quaint figure or a landscape.

At one time, especially in Russia, gold and silver eggs were in vogue, the eggs being boiled, then painted with gold or silver paint or rubbed over with gold or silver leaf. So treated they are simple and pretty.

One of the prettiest ways to present Easter eggs is to lay them in snug nests made in flat strawberry baskets, imitating nature as closely as possible. Even more fascinating still is the German fashion of hiding the eggs in the garden for the children to find. The pleasurable excitement of hunting for and then finding some gloriously colored egg nesting in the bed of crocuses, snowdrops, daffodils or under a big clump of violets is a joy not soon forgotten.

Tucking a Lace Blouse.

Instead of putting machine stitched plaits or tucks in a lace blouse or one of very fine material, catch the tucks down with French knots.

These can be worked in any shade you desire or can be white or the color that matches the blouse.

Net and lace are sure to shrink when washed, causing the machine stitching to pucker or break when the garment is ironed or pulled into shape. In any case the French knots make a very attractive trimming.

When the Thread Breaks.

If the thread breaks when sewing upon heavy linen rub the back of the cloth with white soap and you will have no more difficulty.

Keep in mind while working with colored silks not to dampen the ends of the threads in your mouth before trying to thread the needle. The silks are colored with poisonous matter, and quite often persons have suffered intensely from poison contracted in this manner. Dampen the finger tips and

OUTING COATS.

The Correct Wrap For the Woman Who is Devoted to Motoring.



NEW MOTERING COAT.

With the return of spring and its many possibilities in the way of outdoor sports, the woman who is fond of these recreations casts about for new and suitable clothes.

One of the most useful garments is a long coat which can be used for driving or motoring. Dress and sports coats have extended sleeves.

The modish coats for motoring in cold weather are of heavy mannish mixtures, English and Scotch tweeds, serge, chevrot, gabardine and fancy coatings. It is such materials as these that the Englishwoman who loves to be about in all kinds of weather chooses for her coat. When milder weather comes sponge, linen, pongee and the like are heavy enough. Reversible materials have been much used for the heavier coats, but just at present smart ones are lined with silk in Roman stripe.

White corduroy is one of the fabrics that will undoubtedly be very smart all through the spring and summer. The motor coat pictured here was carried out in imported novelty chevrot and lined with Roman striped silk.

GOWN FOR EASTER.

Wide Range of Fabrics and Designs From Which to Choose.

The shops are full of suggestions for lady's Easter gown.

Clothes in general are departing from their extremely simple lines.

Tunics take on bustle modifications, and plain skirts take on bouffants and



BLUE MOHAIR GOWN

trills galore. There is a hint at period dress revivals of the middle nineteenth century and some picturesque paniers.

The mannish tailored suit is now the exception.

The gown illustrated here is made of the fashionable mohair and wool in a lovely shade of peacock blue. This frock is a part of a three piece costume and shows one phase of the famous new bustle drapery. A vestlike peplum falls over the drapery from a high waisted beltless skirt top.

The kimono blouse has the desired uncut effect over an underblouse of blue embroidered net, finished with a collar of white crepe de chine.

Cookery Notes

Fish For Lent. With the advent of Lent the housewife again faced the problem of how best to incorporate fish into the family diet. If she approaches the subject open minded she will find that its advantages are surprisingly numerous.

"The equal of beef as a source of energy in the diet," as a government food expert puts it. It costs about half as much, furnishes variety and has a particular advantage in that it is possible to purchase practically the exact amount required for a single meal.

Every housekeeper knows that in order to have a good juicy roast she must nine times out of ten buy a larger one than she really needs and that the only steak worthy of a place on her table is a thick cut having a heart-rending amount of waste. Finally fish is an invaluable meat substitute for sufferers from rheumatism, neuralgia and other uric acid complaints.

It is too bad to have to confess it, but the abuse of the frying pan has probably done more to bring fish into disfavor than any one cause. Perhaps the reformers will in time get around to a "down with the frying pan" slogan, and a lessening of the amount of our national disease, dyspepsia, will result.

Fish Economy.

A number of economical recipes for made dishes are furnished, and in any one of them the humble codfish, which is always to be had, may be satisfactorily substituted for cold cooked fish. It will be noticed that the ingredients of these dishes are very similar and that a white sauce is frequently necessary for their success. Lemon and parsley add to both flavor and appearance of any fish dish, and among the many condiments that may be occasionally used for the sake of variety are cayenne and paprika, Chili and Worcestershire sauces, sweet herbs and—in discreet quantities—onion juice, tarragon vinegar and crushed clove. Appetizing sauces which may be appropriately served with fish are tartare, anchovy, bechamel, piquant, caper and tomato.

When Baking Fish.

Fish may be baked—incidentally sending less odor through the house than when cooked in any other way—broiled and boiled, and an astonishing number of palatable and tempting dishes may even be prepared from the occasional leftovers of a fish dinner.

If the objection to boiling is that no special fish kettle is owned one may be improvised by the use of a perforated pie plate as a drainer. Again, if the only variety of fish available is considered too tender to boil, strips of clean cheesecloth or old muslin may be bound around it to prevent its breaking into unsightly pieces.

Fish Rissoles.

Prepare these as follows. To a plate of cold fish add one-third as much breadcrumbs, one finely minced boiled onion, the yolks of two eggs and one tablespoonful of butter—Season to taste.

Make a rich puff paste and cut it into two-inch squares. Place a tablespoonful of the fish mixture on each square and fold over with the pastry. Wet the edges with well beaten egg and fry the triangles in boiling fat. Garnish with pastry and slices of lemon.

Coquilles of Fish.

Free a pint of cold-boiled fish from skin and bones and break into small pieces with a silver fork. Put the shredded fish into a saucepan with half a cupful of boiling water, a tablespoonful of thick cream, a teaspoonful of butter rolled in flour and salt and pepper to taste. Stir over the fire until the mixture is thoroughly heated, then fill shells with ramekins, cover with crumbs and bits of butter and set in the oven until nicely browned.

Fish With Mashed Potato.

Butter a baking dish. Line the bottom and sides thickly with well seasoned mashed potato, preferably beaten light with an egg. To fake fish add half its quantity of breadcrumbs and enough white sauce to make it quite moist and beat well. Season highly. Fill the space left in the potato with this mixture and bake in a hot oven. Fold a napkin neatly around the baking dish and serve.

Scalloped Fish.

Into a well buttered baking dish put a layer of cold baked fish, a layer of the dressing with which the fish was originally stuffed and then one of buttered bread or cracker crumbs moistened with a white sauce, sweet cream or milk. Season well and repeat these alternate layers until the dish is filled. Cover the top with well buttered crumbs and bake until an appetizing brown.

White Sauce.

To make white sauce for fish cream a tablespoonful of butter and four unaltered perfectly smooth, add one pint of sweet milk, season to taste and let it boil up once. Strain through a fine sieve if not perfectly smooth.

An Economical Hint.

Cold potatoes, freed from lumps and rubbed into the flour, make cakes and pastry much lighter and so baking powder is required.

For the Children

Ralph L. Spotts, Jr., Champion Trap Shot.



Photo by American Press Association.

While all boys love guns and shooting, few of them find the opportunity to gratify their desires in this respect. Many parents object to intrusting a boy with a gun, and this objection is usually based on the carelessness so common in young people. Country boys have more freedom in this matter than city lads, for there is more room to indulge in the sport, and the use of guns is much more common. Ralph L. Spotts, whose portrait is shown here, is a real expert with the gun. He is only thirteen years old, yet he recently captured the principal prize at a trap shooting match held by the Larchmont Yacht-Club-of-Larchmont, N. Y.

The match was for the accumulation cup, a season prize, and by winning it Ralph won the cup outright, he having previously won two of the contests for it. Five men tied with Ralph with full scores of 60 each. On the shootoff young Spotts won, beating his competitors with another perfect score. The boy marksman is the son of Ralph L. Spotts, champion trap shooter of the east. Ralph's father was one of the contestants in the event that the boy won, but he did not even win a place in the shootoff.

The Most Famous Horse.

Probably the most famous horse that ever lived was Bucephalus, the beloved charger of Alexander the Great. He was a piebald animal (white clouded with large deep bay spots) and was brought from the pastures of Pharsalia, whence came other brave and gentle horses.

Bucephalus, we are told, attached himself so entirely to his master that he would permit no other person to mount him. He shared the conqueror's toils and perils for many years.

When he was lost for a time in the country of the Axil, Alexander caused a proclamation to be made, commanding the immediate return of his horse and threatening that if he were not restored the whole country should be ravaged with fire and sword. This had the desired effect and Bucephalus reappeared without delay.

Bucephalus received his death wound at the battle of the Hydaspes. When he felt himself wounded the gallant creature instantly galloped out of the fight, brought his master to a place of safety, then knelt (as was his custom) for him to alight. Having thus discharged his duty to the end the faithful servant dropped and died.

An Ape's Kindly Act.

As a rule, animals are rather indifferent to each other's pain, hunger or misfortune. It rarely happens that one animal will give up part of its food for another unless they are pets living in a household where there is abundance for both.

A gentleman living abroad had in his garden a number of apes which were accustomed to come to him when called to be fed. One of them, a young one, fell from a tree one day and broke its wrist. Owing to this accident it was not able to come so readily for its food, but an old ape which was not in any way related to it took pity upon it and supplied it with food. As soon as this old ape received a supply of plantains she hurried off with the first of them to the little cripple, and not until he had begun to eat did she take any herself.

A Pain Killer.

Sammy (a brilliant youth)—Say, ma, don't it make your hands warm when you smack me?

His Mother—Why, yes, Sammy, it does.

Sammy—Then wouldn't it be just as well if you held them over the stove?

In Dark Ways.

Why are fixed stars like wicked old men? Because they sin till late (scintillate).

School Time.

We stand, watching, by the gate, Just my little doll and I. Boys and girls with book and slate, Crowds and crowds, they hurry by. And I hear them laugh and cry: "Hurry! Hurry! We'll be late! There's the bell! It's half past eight!" Afternoon at half past three All the children homeward run. Not one looks at little me. Standing there to watch the fun.

"They seem glad the day's done, For I hear them laugh and shout "Hurrah!" because their school is out. How I wish that they would wait Every morning at my gate, Saying: "Hurry! You'll be late! There's the bell! It's half past eight!" And how I would like to be With them all at half past three, Run with them and with them about "Hurrah!" because my school is out.