

Woman's World

Contralto of New York's Oratorio Society is an Ardent Suffragist.



MISS HENRIETTE WAKEFIELD.

Miss Henriette Wakefield, who sang the contralto solos in the Christmas production of the "Messiah" by the Oratorio Society of New York recently, is a votes for women enthusiast. She won seven votes for the women's suffrage amendment on Nov. 2 from the male members of her household. Five brothers, her father and her husband succumbed to suffrage appeals of Miss Wakefield.

But Miss Wakefield didn't stop with seven votes. Her deep contralto arguments were used on taxi drivers and cabbies and elevator men.

"The tailor is bound to better the condition of every professional woman," she says. "When women vote they may be able to regulate by law some of the conditions which are now left too much to haphazard and to chance. I think we may make American ideals prevail in music as we wish in other things." She believes in American music and American musicians and is proud of having gained her education and won her spurs entirely in this country.

Her first opera successes sound like the luck of the traditional story book girl. When she was only a little over eighteen years old she went to Carlsbad to see if she would "do" for grand opera. He told her enthusiastically that she had a beautiful voice and would make a musical success, but she was too young and must go home and wait. Within a few days afterward, however, she got a "hurry-call" to take the role of Mlle. Dangerville in the opera of "Adrienne Lecourreur" just four days before the season opened. Some delay kept her from obtaining her score until Saturday noon, and her part had to be ready by Monday night. She was to sing with Caruso, Cavalleri and Scotti, who also arrived at the last minute, almost breathless, off the steamer to rehearse their parts. Since then Miss Wakefield has sung in nearly all the best known operas of the Metropolitan company.

Graham Bread.

Materials: Two and three-quarter cups of graham flour, one teaspoonful of salt, one-quarter cupful of sugar, one teaspoonful of soda, one-third cupful of English walnut meats, cut up, one-half cupful of molasses, one cupful of milk, one egg, one tablespoonful of shortening.

Utensils: Mixing bowl, spoon, measuring cup, eggbeater, knife, buttered bread tin.

Directions: Mix dry ingredients, beat egg and add flour, add molasses, milk and shortening, stir thoroughly, put into tin and bake forty to forty-five minutes in slow oven. If sour milk is not at hand use sweet milk, one teaspoonful of baking powder and cut the amount of soda to one-half teaspoonful. Bacon fat is a good shortening.

White Mountain Cake, Orange Filling.

One-half cupful butter, two cupfuls sugar, one cupful milk, three eggs (beaten), three and one-half cupfuls flour and two rounded teaspoonfuls baking powder. Cream butter and sugar together until light. Add the milk very slowly and keep beating all the time. Sift flour and baking powder together, add half, then the whites of eggs which have been beaten light and the rest of flour. Bake in two jelly tins on paper in moderate hot oven twenty to twenty-five minutes.

Soft Gingerbread

One teaspoonful of molasses, one-third cupful of butter, one and three-quarter teaspoonfuls of soda, one-half cupful of sour milk, one egg, two cupfuls of flour, two teaspoonfuls of ginger and one-half teaspoonful of salt. Put butter and molasses in saucpan and cook until boiling point is reached, remove from fire, add soda and beat vigorously. Then add milk, egg, well beaten, and remaining ingredients, mixed and sifted. Bake about twenty-five minutes in a hot oven.

The Woman of Today

It is only hearsay that we have to go on today, for we have no notion of who it was that pointed out the value of learning to "put with things" as they go. But let you, gentle reader, be one of those to whom the idea is new we frankly borrow the phrase and pass it along.

Now, we all know that many a fine sermon has been preached on the text of "Taking things as they come." How diligently have we been admonished in this respect and how often. Our friendly advisers have to say to us, "Oh, do not worry, just learn to take things as they come." Exactly so, and a sane method of procedure. It is true we cannot affect their coming and cannot to what extent or misfortunes the most row may lead.

But if this be wise why then must we not also learn the lesson of "putting with things as they go." As gracefully and as easily as we strive to accept their coming? For things do go in this world, often just when we want them to stay.

An excellently trained man once had an excellent position in a job. It was not a light matter, but when it was taken away from him he let it go as naturally as if it were a feather. He said, "So much for that, that's done with. Now, what next?" And of course eventually he found the next thing, just as we all are bound to do.

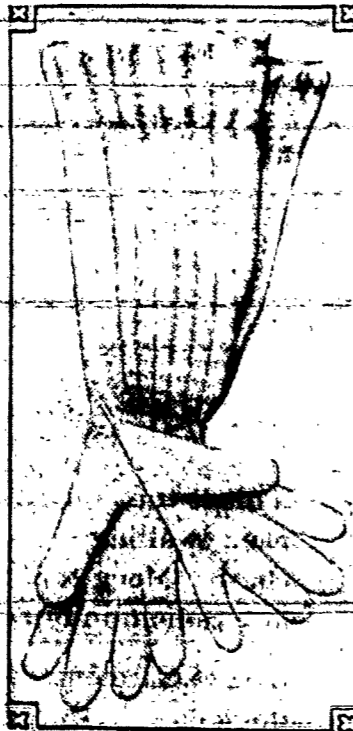
It doesn't make any difference what it is, when things go let's learn to put with them, not to hang on to them and prolong the agony of their going. "Men die and worms do eat them, but not for love," we often hear. "But alas, it is for love that women do, indeed, almost die—or, in fact, over love, going."

And over how many things do women allow grief to eat out their very hearts when the art of learning to put with things as they go would have saved the day. If it's gone, why, let it go, whether it's a lost love or an heirloom, a lost position or a week's pay.

Let's learn to say, "Well, that's gone done for, over with"—and so with the wave of the hand, "Farewell, what next?"

THE NEW GAUNTLETS.

These Popular Gloves Are Even Being Worn at Afternoon Functions. The skating sets of 1916 are hardly complete without a pair of these gauntlet topped gloves, which come in



ALSO FOR COMFORT

attractive combinations of Angora wool. Women who knit them use white, so that when new laces are to be attached to the wrists the better of matching shades is obtained.

Baked Apple Dumplings.

Select tart apples, pare and core them and cut in quarters. Three large apples should make six dumplings. The dough is made as follows: Two and one-half cupfuls of flour, one heaping teaspoonful of baking powder and one teaspoonful of salt. Sift these ingredients together. Rub two-thirds cupful of lard into the flour and mix with enough cold water to make a dough which can be easily handled. Divide the dough in six parts and roll each part out large enough to hold the apples. When the dough is rolled put the apples in the center and fold the dough over it pinching the ends together. Bake in a shallow buttered dish in a moderate oven and serve with cream and sugar.

Devil's Food Cake.

Yolk of egg, one-quarter bar of chocolate or four teaspoonfuls of cocoa, one-half cupful of sweet milk. Cook this until smooth; cool. Add four tablespoonfuls of melted butter, one cupful of sugar, one-half cupful of sweet milk, in which dissolve one teaspoonful of soda, one and one-half or two cupfuls of flour.

Filling: One-fourth of a bar of chocolate or four teaspoonfuls of cocoa, dissolved in one cupful of boiling water; one cupful of light brown sugar, one tablespoonful of butter and one heaping tablespoonful of cornstarch. Cook this until it thickens. Let cool. Add vanilla and nut meats.

A PAQUIN MODEL.

Glance Kid is Put Up in a New Frenchy Way.



SO VERY ULTRA

Please notice the simplicity and distinction of the perfect tailoring this coat has had. It is finished on the shoulders are finished with a cape effect, held down by two little buttons. With this wonderful garment goes a unique beaver tricorne, the only trimming being twin batpins of Roman pearl mounts smartly set in place.

FOOD AND CHARACTER.

How Different Diets Bring Out Various Traits in Nations.

It is proved that today the wheat eating nations lead the meat eating nations. There are some interesting observations on the subject.

The succulence and flavor of meat depend not only upon careful cooking, but on what the animal was fed with in the same way the meat and food we eat influence our characters.

Englishmen are "beef fed" and to that they owe their stolid and tolerant characters, slow to move to enthusiasm, with a great liking for compromise and toleration and a big facility for forgiveness.

The porridge of the Scot makes him argumentative and opinionated, and the restless vivacity of the Irishman is due to his potato diet.

A famous actor carried his belief in the influence of food so far as to vary his menu according to the character he was playing, eating pork for tyrants, beef for murderers and mutton for lovers.

This may have been taking matters to extremes, but it is a fact that mutton lovers are generally of a quiet temperament and given to sentiment, while big beef eaters are more often than not of a choleric, fierce character. Observations of regular pork eaters have not justified the allegation that they are tyrannical, but certainly pork is different from other meats, and noted bullies have been extraordinarily fond of pork chops. Fat bacon produces a lethargic character slow in thought and action.

It is alleged that vegetarianism makes clear thinkers, but moody characters.

Let it be noted, the bread eating nations are of a stolid character and are somewhat bores.

Ice Cream Cake With Coffee Filling.

Whites of two eggs, butter or lard size of walnut, one cupful of sugar, one-half cupful of milk, one and one-fourth cupfuls of flour, two teaspoonfuls of baking powder, a little salt and vanilla. Sift the sugar into the beat in whites of eggs. Make three layers. For top lining use confect-maker's sugar wet with the clear coffee saved.

Coffee Filling: Two teaspoonfuls of coffee, two-thirds cupful of cold water. Steep ten minutes and strain in coffee cup, sifting one tablespoonful in another dish and fill cup with milk. Mix yolks of two eggs, two tablespoonfuls of flour, one-half cupful of sugar, one tablespoonful of melted butter. Add to coffee and cook in double boiler as you would a boiled custard.

China Book Ends.

Book ends are always interesting and unusual ones are sought after as gifts for all occasions. There is a new set in china which is particularly pretty. The design shows one book lying flat, its covers of dark gray, with yellow edged leaves, and another book standing upright on the lower book, its pages partly open. The ends are quite heavy enough for all purposes, and the color of the china is particularly attractive.

A LA MODE.

An Ultra Skating Suit For Her of the Fad.



"WANT TO GO?"

Belge colored angora corduroy develops this smart costume, a short, full skirt and a three-quarter coat, with muff, cuffs, and border of seal. The loose belt and novelty buttons give a girlish finish, while the top of the button boots are "cuffed" with seal.

SO FEMININE!

How Women May Powder Their Noses Without Giving It Away.

Women are acquiring more and more the habit of pulling a powder puff from every imaginable hiding place and powdering their faces in public. It makes one conspicuous, and the average woman does not approve, but she answers that one must powder, and in this day of rush and distances she cannot always take time to freshen up in the proper way.

It is surprising, considering that the handkerchief is very often a hiding place for the powder puff, that some ingenious woman did not think of this contrivance before. Stitched in the center of the handkerchief is a neat pocket-like arrangement, which acts as a receptacle for the puff. The puff may be taken out when the handkerchief is ready to be laid aside. The puff in itself is held in that it opens wide enough at the top to permit a generous supply of powder to be emptied in and fastens again with a snap.

When one feels the need of powder the center of the handkerchief, in which reposes the puff, may be gently patted against the face, while to all outward appearances the owner has only been using her handkerchief, and likewise if only the handkerchief is desired one need not apply the center. And to add to the attractiveness of this contrivance they are to be made in many different designs, plain and embroidered, the same as handkerchiefs, and the carrier may also exercise her individual taste by replenishing the puff with her favorite face powder.

Tulle Much Used.

Great quantities of tulle are being used on evening gowns this season, not only for fashioning the gown, but for trimming purposes, in veils of draperies, scarves and in one gown as a train. A black and gold evening frock shows a wide piece of tulle caught across the back of the frock and held with jet beaded tassels.

Queen's tulle are to be seen among some of the latest preparations. A midlight blue tulle is lined with white satin, reversing the order of colors generally. In a rose and black velvet evening coat, where the white portion is of the lighter shade and the skirt portion of the other, the lining of satin reverses the color, the rose velvet being lined with black, and the black with rose. A venetian purple evening coat is lined for a depth of eight and one-half inches with a flowered and beaded velvet ribbon, another proof of the ribbon craze.

Coffee Charlotte Russe.

Materials: One-quarter box of gelatin, one-fourth cupful of cold black coffee, three-fourths cupful of hot coffee, one cupful of heavy cream, three-fourths cupful of sugar, yolks of three eggs, two tablespoonfuls of sugar, lady fingers.

Directions:—Bowls, saucpan, eggbeater, cup, spoon.

Directions:—Soak gelatin in cold coffee ten minutes. Caramelize three-fourths cupful of sugar, add three-fourths cupful of hot coffee and let stand to dissolve. Beat the yolks of eggs, add two tablespoonfuls of sugar and cook in hot coffee mixture until they thicken. Add the soaked gelatin when dissolved, chill until mixture begins to thicken, then fold in cream whipped stiff. Put in a mold lined with ladyfingers and chill thoroughly.

Leap Year, Hurrab!

The London Sketch of Dec. 15 contains in Phrynette's breezy letter of the week's doings an amusing account of a sketch by Barrie, given recently at Sunderland House. The playlet is entitled "The Typist's Mistake," and the mistake was none other than that of reversing the parts in the play she was copying, so that the man utters what was intended to be the lady's speeches, while the lady speaks the man's lines. "I watched," says Phrynette, "several women, noting with joy Gladys Cooper's masterly woodings of the coy male, and a fearful thought struck me. Perhaps that is how, after the war, we'll have to woo and win you."

Not merely "after the war," Phrynette, nor yet "have to." Isn't this leap year? And what of the everlasting now? "Women have had to do a lot of waiting," says Nellie L. McClung in her book "In Times Like These." "Long, weary waiting. The well brought up young lady diligently prepares for marriage—makes doilies and hemstitches linen, gets her blue trunk ready and waits. She must not appear anxious or concerned—not at all. She must just wait. When a young man comes along and shows her any attention she may accept it, but if, after two or three years of it, he suddenly leaves her and devotes himself to some other girl she must go back and sit down beside the blue trunk again and wait! He has merely exercised the man's right of choosing, and when he decides that he does not want her she has no grounds for complaint."

"She may see a young man to whom she feels attracted, but she must not show it by even so much as the flicker of an eyelash. Hers is the waiting part. No more crushing criticism can be made of a woman than that she is anxious to get married. It is all right for her to be passively willing, but she must not be anxious. She must wait. Why should not women have the same privilege as men to choose their mates? Marriage means more to a woman than to a man. She brings in a larger contribution than he; the care and upbringing of the children depend upon her faithfulness, not on his. Why should she not have the privilege of choosing?"

"The time will come, we hope, when women will be economically free and mentally and spiritually independent enough to refuse to have their food paid for by men; when women will receive equal pay for equal work and have all avenues of activity open to them and will be free to choose their own mates without shame or indolence and when men will not be afraid of marriage, because of the financial burden, but free men and free women will marry for love and together work for the sustenance of their families. It is not too ideal a thought."

OFF FOR PALM BEACH.

A Smart and Simple Sailor For Her Going South.

"Olecloth" hats have already appeared, a soft, pliable material with a high



A WHIFF OF SPRING.

The cut shows a Palm Beach sailor of white milan straw and a deep, straight crown of red and white checked patent leather.

Snow Pudding.

Three tablespoonfuls lemon juice, one teaspoonful grated lemon rind, whites of three eggs, two tablespoonfuls granulated gelatin and one cupful sugar. Soak the gelatin in two tablespoonfuls cold water ten minutes. Dissolve in the boiling water, in which the sugar is dissolved. Add the lemon juice and rind and set aside to cool. Have the whites of eggs beaten until dry, place in pan of cold water, add the gelatin very slowly, beating all the time until it begins to set. Pour into melon mold or bowl which has been rinsed with cold water, set in cold place until ready to use.

Potted Cheese.

From a pound of rich cheese cut away all the rind and with a fork mash it fine. Work into it one-quarter of a teaspoonful of cayenne, one-quarter of a teaspoonful of made mustard and from two to three tablespoonfuls of best brandy, according to the dryness of the cheese. Sufficient is needed to make it just moist enough to pack well. Work down into small jars, seal and keep in a cool place.

For the Children

Miss Rosamond Pinchot, Expert Rider and Driver.



Photo by American Press Association.

Noted for her skill in the saddle and in driving high mettled horses is Miss Rosamond Pinchot, daughter of Amos R. E. Pinchot of New York city, famous for his sociological work. Ever since she was big enough to sit on a pony's back Rosamond has been instructed in the art of handling horses until she is as capable of saddling her mount or harnessing her driver as well as any groom—not that she usually performs such tasks, but she can do so if occasion requires. In the saddle Rosamond is perfectly at home, and at the recent horse show she drove her ponies in competition in the ring.

"Ships of Fate."

As nuts are plentiful at this time of the year, the following game can easily be played:

Prepare as many half shells of walnuts as there are guests. In each fasten a small candle with a drop of wax.

Fill a tub with water, and before filling the boats the water should be agitated, so as to have it wavy. Two at a time may sail their boats, lighting their candles as they do so. The life of the owner is protracted by the seaworthy qualities of his ship.

If the storm overcomes the ship the owner will be wrecked by adversity. The ship sailing across the tub signifies a long sea voyage, while those remaining by the side show that the person loves home better.

If the two ships stay together throughout the trip the couple owning them will have a happy marriage. If they bump together that signifies a quarrel, and if they sail in opposite directions each person will lead a single life.

Bay Scouts of Hawaii.

Under the heading "Scouting in Hawaii" Scouting prints the following: A. A. Wilder, special field scout commissioner for Hawaii, reports that scouting is booming in these island possessions of the United States. Plans are being made for raising a budget to carry on the work in a more systematic manner and to extend the benefits of the movement to a greater number of boys. A contribution of \$1,000 has been received as a starter for this fund.

Plans are also being made for the sixth annual rally to be held on Washington's birthday. It has been suggested that scouts from all the islands in the group be invited to attend and that this be made the first of a series of interisland gatherings.

Hole in the Ice.

A game that is great fun to play is called "hole in the ice." The hole, or crack, in the ice is represented by two chalk lines on the floor. One row of children at a time runs or jumps in turn, trying to jump over the hole. If any one touches the floor between the lines instead of going home to his seat he must first come to the front of the room, while the others are jumping, and dry his feet by running on lipsoe "on the ice." The width of the crack may be gradually increased so as to make this game more difficult.

The Two Misses.

Little Miss Hurry, All bustle and flurry, Comes down to her breakfast ten minutes too late; Her hair is a rumple, Her gown is a crumple, She's no time to button and hook herself straight. She hunts and she rushes For needles and brushes, For books and for pencils flies upstairs and down. If ever you find her Just follow behind her A trail of shoe buttons and shreds of her gown.

But little Miss Steady, By school time is ready, All smiling and shining and neat in her place; With no need to worry, She plies Miss Hurry, Who but yesterday sat here with shame in her face. Her heart beating lightly With duty done rightly, She vowed she will never again change her name. For though you'd not guess it, I'm bound to confess it, These two little maidens are one and the same. —St. Paul Pioneer-Press.