

## Woman's World

An American Poetess Talks About Her Special Art.



JOSEPHINE PEBODY LEABODY.

Mrs. Lionel Marks, or Josephine Preston Pebody, to call her by the name which she has made famous, is a poet whose tendency has always been toward democracy. From "The Singing Leaves," her first book of lyrics, to "The Piper," the dramatic poem which received the Stratford on Avon prize in 1910, and "The Wolf of Gubbio," the poetic representation of events in St. Francis' life in her latest published book, she has chosen for her theme not fantastic and rare aspects of nature nor the new answers of her own emotions, but things that are common to all normal mankind, such as love and religion. Also without seeming to preach she is always expressing her love for liberty, equality and fraternity, and, although she never dwells upon the overworked theme she is so devoted an adherent of the brotherhood of man as was William Morris.

"Certainly, poetry is steadily growing more democratic," said Mrs. Marks recently. "More people are writing poetry today than fifty years ago and the appreciation of poetry is more general. Most poets of genuine calling are writing now with the world in mind as an audience, not merely for the entertainment of a little literary coterie."

"But I do not think that the verse here had any connection with this tendency at all. Indeed, I do not think that the cult is growing. We hear more of it in the United States than we did a year or two ago, but that is chiefly because London and Paris have outworn its novelty, so the verse it bristles concentrate their energies on Chicago and New York."

"You see," said Mrs. Marks, "the commonest thing there is I may say the most democratic thing is the rhythm of the heartbeat. A true poet cannot ignore this. At the greatest times in his life, when he is filled with joy or despair or when he has a sense of port, man is aware of his heart, of its beat, of its recurrent tick-tick. He is aware of the rhythm of life. When we are dying perhaps the only sense that remains with us is the sense of rhythm—the feeling that the grains of sand are running, running, running out."

"The pulse beat is a tremendous thing. It is the basis of all that men have in common. All life is locked up in its regularly recurrent rhythm. And it is that rhythm that appears in our love songs, our war songs, in all the poetry of the human cycle from lullabies to funeral chants. In the great moments of life men feel that they must be sharing, that they must have something in common with other men, and so their emotions crystallize into the ritual of rhythm, which is the most democratic thing that there is."

### Blouse Features.

At this time of year there is not so apt to be any radical change in the lines of the new blouses, but many details of trimming and cut make a blouse a delightful as well as a difficult article of apparel to choose in a shop. There is a dovetail front that is odd, points overlapping on each side of the blouse and buttoning with large pearl buttons. Wide stripes two and three inches wide make another kind of blouse attractive. The cape collar of silk or satin tops blouses of georgette crepe. One white blouse has a very realistic strap and buckle arrangement embroidered on the blouse in black silk.

### Handkerchiefs Are Gay.

It is a question whether handkerchiefs could be much gayer than they are at present. No color of the spectrum has been neglected. Indeed, one handkerchief combines all the colors of the rainbow in its border and is almost as evanescent as the rainbow it self. Pussy willow taffeta, crepe de chine, chiffon tissues and the standby linen, are all used for the fashionable handkerchiefs. There are no lace edges to speak of, but much hand embroidery, colored bindings and fancy hem stitchings.

## Is It Merely Indigestion?

It's queer about life. We like to talk about its large issues. But most of them, when reduced to their lowest terms, are extremely simple.

An old minister's wife never used to hear her husband preach an especially accusing or intolerant sermon without wondering what she had been giving him to eat that did not agree with him. For she had learned by experience that even the color of his theology was affected by his digestion.

A prominent citizen admits that for years life looked like a dreary desert and a barren waste to him until one day a doctor exclaimed, "Why, man, do you realize that you are going about this earth without a particle of hydrochloric acid in your system?"

The full significance of this highly important fact had never before pierced the outer rim of his consciousness, but he learned then that to most humans a certain proportion of this acid is essential to digestion. "And," he went on to say, "after a few weeks I felt like going around preaching the gospel of ten drops of dilute hydrochloric acid in a glass of water after meals to all of suffering humanity." It was all so perfectly simple and so all most ridiculous to know that so much of the value of life itself could turn on so small a matter as ten little drops of fluid with your food.

It's the old story of the horseshoan. For the want of a nail a kingdom was lost, and there are more trifling little nails missing in every day life than we imagine. And this is not by way of urging us to brood over our sins, but to examine them sufficiently to find out how simple some of them are.

"Perhaps it isn't a matter of ten drops of anything that will make this world a fairer place for you. Perhaps it is a simple little pair of reading glasses that will remove your eye strain and eliminate your headaches and sweeten your disposition. Perhaps it is nothing but a foolish little corn that is pressing on a nerve and making you think you are going to be laid up for life with rheumatism or paralysis or what not. But if it is a small thing on which much of comfort and health depends, how foolish not to take the trouble to set it right."

For, after all, it takes more than sentiment to live well and happily. It takes common sense and as much decent interest in the care of the machine you live with, which is your own body, as you would bestow upon your dollar watch or your typewriter, not to mention your sewing machine or your automobile.

### A SMART SIZE.

Wee Kiddies Will Look Something Like This All the Spring. Children's coats have as much tailoring and detail involved on them as do the big ones. This tot's is cut of rose



A CHILD'S ONE.

gaberdine, with a double row of novelty buttons. The yoke is corded, as are the cuffs, and interesting little patches of smocking all spaces. The coat takes a little white straw and satin bonnet trimmed with pink rose buds.

### Tartare Sauce.

Materials.—Two small cucumber pickles, three olives, one teaspoonful capers, one tablespoonful chopped parsley, one-half teaspoonful chopped chives or a few drops of onion juice and one cupful of mayonnaise.

Directions.—Chop all of the ingredients very finely, unless onion juice is used in place of the olives, in which event grate this from the whole onion on a coarse grater. Blend with the mayonnaise and set aside to become thoroughly chilled before using.

### Fresh Meat Griddlecakes.

Chop bits of cold cooked fresh beef, veal, etc., and season with salt and pepper. Make a griddlecake batter and lay a spoonful of it (batter) on a heated and well buttered iron spider on the placed later a spoonful of the chopped meat than a spoonful of hot fat over the meat. When cooked sufficiently on one side, turn, and when sufficiently done well enough cooked carry to table to be served while still hot.

### FETCHING SIMPLICITY.

One of the Spring Models That Promises to Be Very Popular.



SO OHC.

This elongated peach basket comes in all the favorite spring straws and novelty weaves. This one is deep tan, with a satin rose set slightly one side of the center front. What gives style to this hat is the enveloping veil of coarse mesh bound with brown ribbon and "belted" at the neck with a slightly wider ribbon held by a rose matching the one on the hat.

### CASSEROLE COOKING.

Appetizing Viands Depend Upon Daintily Serving of Them.

The cooking done in casseroles has several important advantages over that of the ordinary kitchen vessel. The dishes are without the metal taste, which so often contaminates commodes, pots and pans. As the cooking is slow and thorough the nutritive values of food are preserved, and the perfection of the flavor is therefore concentrated.

The ornamental appearance of the various dishes used permits serving the viands in the very utensils in which they were cooked, which is a tremendous point when the dish needs to be eaten very hot. Food can be put away in the casserole without danger of changing color or taste, as would happen if it were left to chill in a metal vessel. The earthenware of which the dishes are made is not open to the acid influences of fruit and therefore is without the possibility of any noxious change. The enamel of the inside does not scale off, it is easily kept clean, and so food prepared in the casserole is clean and sweet.

The pretty unmarred for soupmaking the larger and smaller pots and shallow pans, and plates in every size can be bought. Among the many shades of brown there are some green tones (these vessels of French make, which are very effective on the table. Some don't are involved in the proper care of the charming utensils.

Before using them for the first time the dishes should be soaked in cold water for some hours, as this will help to keep them from cracking on their first exposure to heat. Never put the vessels on the hot stove or in the oven without first putting in water or fat. Do not put them roughly on a metal surface or set them when hot on a wet table. A fierce heat is never desirable, and so, even if the flame of the top of the stove is low, it is best to put an asbestos mat under the vessel used.

### The Nursery Bib.

Away with the bib and its strings that will knot or the buttons that will not button! Here is the dearest little eating apron that ever covered dainty ruffles or Dickens suits, and when mother realizes what a very simple matter the making of such an apron, can be she will hasten to fashion one for the littlest girl or boy in the nursery. A Turkish towel or a simple huck affair can be turned with a snip of the scissors and a few stitches into a comfortable easily managed apron. At about two-thirds of the length of the towel cut a hole large enough for the little head to slip through. Bind this with tape or scallop if you wish a little extra fanciness. The shorter side is then gathered or plaited into a belt, made from wide tape or a piece of old toweling, which passes around to the front and holds the apron in place. Cross stitch may make the little apron still more attractive, especially if the design be the favorite nursery chicks, bunnies or kittens. While the linen or buck toweling is prettier, the Turkish toweling is really more practical because of its absorbent qualities. It saves crying over spilled milk.

### Oat Bread.

Make a sponge of four cupfuls rolled oats (dry), one-half cupful molasses, two cupfuls boiling water, scant table spoonful of lard, one teaspoonful salt, one-half yeast cake dissolved in a little lukewarm water. Add only part of the flour, then let rise overnight. Now add about four cupfuls flour and knead about fifteen minutes. Let rise until twice its size, form into loaves, let rise until its bulk is doubled, then bake about forty-five minutes. This makes two large loaves.

### THE SPRING MODEL.

For Juveniles Comes This Good Looking, Sports Coat.



SMART LINES.

One of the new coats comes in this rough weave of tan cloth, with velvet collar and cuffs and brass buttons as trimming. Belted waist line and reversible collar, along with the flared, are also good points.

### ABOUT GOOD BUTTER.

How to Keep it in the Refrigerator Without Contamination.

Most persons nowadays are fastidious about the butter they eat. A woman who is content to do without fruit and vegetables out of season usually considers it no extravagance to buy the best butter. And the number of persons who pay a high price for special butter, fresh butter or other butter with an especially sweet flavor increases every week. But the best butter can be rendered unfit for eating with little difficulty. Good butter needs to be carefully kept and it is often so carelessly or ignorantly cared for in stores and homes that it loses its good qualities.

The intelligent dealer, of course, has proper refrigerators and usually keeps butter in a separate compartment. As an extra safeguard he buys butter in small prints or blocks and these are wrapped in waxed paper. But now comes the task of preserving its freshness in the home refrigerator.

Butter absorbs odors very readily and that is why it is so difficult to keep properly. Of course it is quite out of the question to have a separate compartment for butter in the ordinary home refrigerator. But it is possible to keep the butter separate from everything else by keeping it in a special covered dish. Glass jars with glass covers that clamp securely into place are sold for this purpose, and one of them is an economy. As soon as the butter comes into the house remove the pasteboard and paper wrappings and put it into one of these jars. It should be washed and scalded and thoroughly dried before receiving a new cake of butter. Any old butter remaining should be packed into another covered dish.

If the ice gives out and the butter is soft, try hardening it by putting it in a bowl under running cold water. This will do wonders with the butter. When it begins to harden around the outside cut it in smaller pieces so that the inside part will also harden.

### Rice Griddlecakes.

One cupful of bottled rice, a cupful of scalding milk, one and a half cupfuls of sifted flour, two tablespoonfuls of baking powder, one and a half teaspoonful of salt, a tablespoonful of sugar, a tablespoonful of melted butter, two eggs, a little cold milk. Pour the scalding milk over the bottled rice cover closely and let stand overnight. In the morning add the other ingredients in the order given, using enough cold milk to make a batter that will pour easily. Bake on a hot, lightly greased griddle and serve at once.

### Crumb Cake.

Mix three cupfuls of flour, two cupfuls of sugar, half a cupful of lard and half a teaspoonful each of cinnamon and nutmeg together thoroughly then take out half a cupful of these dry crumbs. Now add two cupfuls of sour milk with half a teaspoonful of soda dissolved in it and put cake in pan. When cake is in pan sprinkle over the top the half cupful of dry crumbs which you took out in the beginning. Put in oven and bake slowly.

### Crab Meat Terrapin Style.

A cupful of crab meat, two table spoonfuls of butter, half a small onion thinly sliced, two tablespoonfuls of sherry wine, a third cupful of heavy cream, the yolks of two eggs. Cook butter and onion until yellow, remove onion and crab meat and wine. Cook three minutes, add cream, yolks of eggs, salt and cayenne.

## Made Over Frocks

It is not the fashion to make over our frocks nowadays.

We used to buy expensive materials and then have the frocks into which they were made remodeled and some times made over a second time. We don't do that nowadays usually. We buy poorer materials than we used to buy, and styles change more quickly than they used to change. Moreover, most people have fewer frocks than they used to have. They wear each frock continuously until it is worn out.

However, making over frocks often pays, and some dressmakers have lately been advertising their desire to make over frocks. These are expensive dressmakers, with high priced trades, and the frocks they make over are often imported models. They are real artists in the fashioning of fabrics into charming frocks, and they have the faculty of visualizing a remodeled frock after they have looked at and thought about the old frock for a little while.

This kind of remodeling surely pays. A practically new frock results, up to the last minute in its details. Now, a woman of fashion wears her frocks for such a short time that no body remembers their colors and fabrics, and anyway, in remodeling, fabrics and colors are fashioned in different combinations from their original ones.

There are, for instance, the various jumper styles. The old material can be fashioned either into the jumper or into the blouse under it. Suppose there is an old black net frock. After it has been ripped and pressed and if necessary, cleaned, the good separated from that which is torn, the net can be made into a blouse, with the best part in the sleeves and front. Then you can buy enough silk to make the jumper and the foundation of the skirt. There can be no saving oversilk of the net, long or short, pointed or straight at the bottom, according to the amount of material.

There is also possibility for making over in the skirt with a very wide hem of contrasting material. Sleeves or at least cuffs and collars, can be made of the same material as the hem and new material may be bought either for this combination or for the rest of the frock.

### FOR HOUSEWEAR.

A Frock as Appropriate for the Home as 'Tis Smart. Striped taffeta in gray and sage green gives this charming result. Surplice waist over a white embroidered



SIMPLE BEAUTY.

vest, a pointed tunic, snug cuffs and a banded skirt are all good points. This model will be beautiful in any of the novelty taffetas.

### Flemish Sausages.

These sausages are different from other kinds, and they are made in the following way: Take a pound of beef a pound of pork, a pound of back fat (pork), half an ounce of brown sugar, a pinch of saltpeper, an ounce of salt, an eighth of an ounce of ground pimento and a quarter of an ounce of pepper. Mince the meat-up finely also the fat, add the seasoning, let it stand for a few hours, then add a pint of water in which a quarter of an ounce of strong tea has been infused mix up well and fill into skins, or it can be made into little balls as large as walnuts. They are cooked on the stove and served for tea.

### Asparagus Salad.

Roquefort dressing. Drain the liquid from a can of asparagus tips and put them on ice for half an hour. Then arrange on tender white leaves of a head of lettuce and pour over the salad dressing. Make the latter by using the recipe for French dressing, using lemon juice instead of vinegar, and adding two tablespoonfuls of Roquefort cheese, mashed to a paste to the usual amount of salad dressing.

## For the Children

Some Little Folks Who Go to School Out of Doors.



Photo by American Press Association.

Every morning at 9 o'clock, winter or summer, a band of little children make their appearance in Morningside park, New York City. They are all suitably clothed and in age range from two to eight years. Whether they are not better these little scholars, for only a driving rain or a hard snowstorm keeps them indoors. When an ordinary rainstorm makes its appearance they are not bothered, for the children are provided with raincoats. School sessions are opened with song, the selection usually being "So Very, Very Early in the Morning." The picture shows a couple of these healthy, happy little youngsters raising their voices in melody. The idea of the outdoor school is primarily the benefits of fresh air. These little folks are taught, besides the three "R's," modeling, mat weaving and all about plants and trees. All of them are pictures of health and think it is great fun to go to school in the park. When the weather is so very bad that even they cannot remain in the open they go to the home of their teacher, Mrs. Calvert, who has provided sand piles, toys and games for their amusement and instruction. More than half a hundred of these little ones are under Mrs. Calvert's care. She and her assistants call each day for their pupils and marshal them to the park, which is near Columbia university.

### The Brown Thrasher.

The brown thrasher is one of our most useful birds. He measures eleven and one-half inches in length. Perched upon the very top of a tree, which usually is not a very tall one, with head up and tail down, he pours out a flood of music—high notes and low notes, smooth notes and rough notes, all jumbled together as if the thrasher were really beside himself.

Following are a few marks by which he can be distinguished from all the other thrushlike birds: The two wing bars, the extraordinarily long tail, which is a bright reddish brown, and the long continued, bright and cheerful carol which is heard in the morning (his favorite time for singing), consisting of all sorts of musical sounds. While the farmer is planting the seed, he cries, "Drop it, drop it, cover it up, cover it up—pull it up, pull it up, pull it up." His call is a clear whistled "wheuu."

### Game of Cities.

In this game the players sit in a circle around a table, and each one is provided with a piece of paper and a pencil. The leader asks them to write in the paper of the paper the name of a city, each being different. They are allowed five minutes to make up a sentence, each word of which must begin with the letters composing the name of the city. For example: City—Chicago.

Sentence—Came home in carriage after going out. If any one fails to have a correct sentence at the end of five minutes he must pay a forfeit.

### Jumping Letters.

1. Jump a piece of marsh land and find part of Great Britain. 2. Jump able to endure hardship and find yourself held in moral obligation. 3. Jump to clean with a brush and find yourself in tears. 4. Jump articles of household furniture and find the most competent of men. 5. Jump a marsh plant and find bee-dera.

Answers.—1, Swale—Wales; 2, tough—ought; 3, sweep—weeps; 4, table—ablest; 5, sedge—edges.

### Ideas About the Sun.

In ancient times the philosophers held very erroneous notions concerning the size of the sun. Anaximander thought that it might be nearly as large as the then known earth, including southern Europe, northern Africa and western Asia. Anaxagoras declared it could be no larger than Greece and her islands. Heraclitus convinced his hearers that it was about the size of a man's head.

### Naughty Nettie.

Naughty Nettie took a penny from her mother's purse, and she also spent the penny, which was even worse. But she bought a stick of candy, and it made her sick. Then she up and told her mother. Very, very quick.