

The Home

The Lost Hope

The introduction of the blouse waist, the negligée shirt, tan shoes, and soft hats inaugurated a hopeful period to the optimist. But alas for his hopes! Starch reigns supreme in the negligée shirt. The blouse waist has evolved stiff-pleated fronts, with collars and cuffs that grow deeper and stiffer with each season. The tan shoes moved some genius in chemistry to invent a dressing, and that dream of freedom from care of the foot-covering is no longer realized; like its dark predecessor, the tan shoe must be dressed if it is to pass as correct.

More recently the blouse waist has developed, in addition to pleated front, cuffs, and collars, a broad tie of the same material and lace, and it is starched as stiffly as the skill of the laundress makes possible.

The veriest optimist must submit to the truth that with us as a people it is all for style, and comfort well lost. It will take many years of serious art study to make us appreciate soft lines and dull surfaces; the love of varnish and starch is ingrained.



Some Mornings at the Fair

By Mary Willis

Pictures have made us familiar with the buildings in the Exposition grounds; we may know the names of the architects, of the artists whose art has increased the beauty of the buildings; we may know the ground topographically even, and yet the first visit finds one bewildered. What to see, and how to begin to see it, becomes important when one stands before this wonderful mass and maze of beauty, crowds, excitement, and unknown revelation. "I only want, or expect, to get a general impression," is the remark frequently heard. An intelligent visitor cannot avoid getting a general impression if he keeps his eyes open while looking for the particular exhibit that interests him. It is a mistake not to decide upon what one wishes to see, and see that thoroughly; without this method there will be only a general impression when one returns home. To many women the Woman's Building will be especially interesting, yet one soon learns that its roof covers but a fraction of the results of woman's work. Every exhibit—pottery, textiles, shoes, furniture, jewelry—owes part of its beauty to woman's skill, and the impossibility of classifying the work of human hands and brains on the lines of sex is fully realized. Even in the special art-educational exhibits it has not been possible to separate the exhibits on these lines. The exhibit under the roof of the Woman's Building is of great interest, and deserves careful study. It is a pity that the catalogue is so inadequate; it affords but little help. Art in all its branches has, as the exhibits show, close and intelligent students in women; pictures, sculpture, literature, embroidery, architecture, designing, preserving, canning, feathers, paper, silk, thread, wood, linen, cotton, every tool, as well as trade and profession, are here represented. Philanthropy, hygiene, sanitation, physical culture, woman's progress in every field, are all here recorded tangibly; and the greatest marvel of all is the fact that many organizations whose efforts it seemed impossible to put in tangible form have been made tangible.

In the gallery of the second floor there appears over two doors this legend: "Organizations' Room." Naturally one hesitates, knowing the amount of organization made necessary to collect the work of women for this building, to enter, supposing it to be a room for the transaction of business; but a glance through the open door convinces one that it is an exhibit. Banners are all about the room bearing the names of well-known women's organizations. "Young Women's Christian Association," "Suffrage Association,"

"Boards of Missions," "Girls' Friendly's," "Woman's Clubs," "Federation of Clubs," "Christian Temperance Unions," "King's Daughters"—in all, fifty organizations which might be classified under the head of Women's Work for Women—are represented in this room. Each has assigned to it a space which is inclosed by a handsome brass railing and furnished with chairs, desk, lounge, books, photographs, reports, with a representative of the organization in charge. These spaces become meeting-places for those interested in the several organizations, and, as the person in charge is always an intelligent woman, questions may be asked, with the assurance that they will be answered with full knowledge. The value of this exhibit, managed in this way, especially for women living in small towns, who have but few opportunities for comparing work and ideas, cannot be overestimated. Registers are kept by each organization, and these registers are frequently the means of bringing friends together.

To trained nurses this building will be of special interest. The English exhibit is complete. On entering this room early one morning, the writer's attention was attracted by seeing a man, not less than fifty years of age, counting the dolls dressed in the uniforms of the several English schools. So intent was the man as to be unconscious that he was noticeable. After passing around the case, counting audibly, he began again; this time he was evidently making a selection. After the second counting he went up to a group of women, evidently friends, and announced: "There are 263 dolls in that case, and only four have dark hair; I tell you dark women are dying out." This is not the kind of interest this exhibit usually arouses. It is very impressive, and, even to the unprofessional visitor, instructive. Methods of bandaging, of giving certain kinds of baths, of arranging beds for special operations, and garments to be worn during certain surgical operations and treatment, are shown. The entire English exhibit deserves study. Its philanthropic exhibits and reports are an education to all interested in practical philanthropic as well as charitable work.

The German industrial exhibit in this building is another opportunity for education for the interested visitor. The lady in charge speaks English fluently, and is always very glad to explain any part of the exhibit not understood. The cooking school methods are especially interesting, and an especial feature of the exhibit. The classes usually number twenty, and are divided into groups of five. The eldest of each group is usually one who has had six months' training in a simple cooking course. She becomes the "house-mother," and directs each group in its work. She has arranged with the cooking teacher in charge a bill of fare for her group. She selects one who goes to market and buys what is needed for that meal, whether breakfast, dinner, or supper. She gives the money to the buyer, who returns her account, and this is entered in the "house-book" of that group. The making of the fire, the setting of table, clearing of table, as well as the cooking of meats and vegetables, is the work of each member of each group in turn; to each group is assigned a stove, cooking utensils, dishes, and table, and these remain the property of the group during the term.

The training-schools for servants, both for the extremely poor and the better class of girls, are reproduced in attractive models, as well as the soup-kitchens and the kitchens for the sale of cooked foods. Sewing, knitting, and embroidery differ from the work of our own schools only in that, as compared with corresponding ages, the German girls show better work at an earlier age; they are probably two years in advance of American children.

The cooking lectures in the Woman's Building are well attended, with a liberal sprinkling of men, who show a surprising degree of interest. The lectures are practical. It is a mistake to call this lecture-hall a model kitchen, and it is a mistake to be regretted, because it arouses comment that would not otherwise be heard. It is a hall with a platform on which are stove, table, cupboard, and chairs. New York State will, if it has not already done so, open a model kitchen in which two lectures will be given each

day. It is evidence of the great interest in cooking that these lectures should hold hundreds of people for an hour when the wealth of the world is gathered for their inspection and when time is literally money, as it is evident that the auditors are visitors from all parts of the country and of all degrees of intelligence and wealth.

Another most interesting spot is the Board of Managers' room. Each day at eleven o'clock an address is given by a representative woman, either American or foreign. On a recent morning the address was being given by a woman from one of the Northwestern States on the special advantages offered to women in that State. This was announced on the bulletin. The writer stood at the door and heard the opening sentences. Returning an hour later, the same speaker was on the platform, but she was worn out. Her gestures were incoherent, her voice hysterical, but the manuscript was not exhausted. At the top of the steps at the entrance of the room stood one of the Turkish commissioners, and his face was a study. Here was a phase of civilization with which he was not familiar and for which he could not account. The speaker said, with great earnestness, "I do not believe in a sexless State or a sexless home," and the male foreigner looked about him both alarmed and mystified. The audience, gay in spring dresses, evidently presented to his mind so charming a sex that the declaration of the speaker conveyed no meaning.

It is impossible to specify the opportunities unfolded in this building. From the entrance doors to the roof the women of the world have sent the evidences of their use of their opportunities.



A Chapter on Salads

By Christine Terhune Herrick

The first essential to a good salad is good dressing. For simple green salads, a French dressing is usually sufficient. For fish and meat, egg, and some vegetable salads, a mayonnaise is required. Both are easily prepared.

FRENCH DRESSING FOR SALADS

One saltspoonful salt; half-saltspoonful pepper; one table-spoonful vinegar; three table-spoonfuls oil. Put pepper and salt together in the salad-spoon and fill the spoon with oil. Stir with the fork, and, when well mixed, pour upon the salad. Measure out the rest of the oil demanded and the vinegar, and after all have been turned upon the salad, toss this about with the fork and spoon until every leaf has received its share of the dressing. This will dress salad for three or four persons.

MAYONNAISE DRESSING

One egg; one pint salad oil—the best—never use a cheap oil; one table-spoonful vinegar; half a lemon; saltspoonful salt; half-saltspoonful each of mustard and white pepper. Separate the white and the yolk of the egg. To the latter add the juice of the lemon, the salt, pepper, and mustard. Mix with three or four stirs of a fork. Begin putting in the oil, a few drops at a time, stirring steadily, increasing the quantity as the dressing thickens. When about two-thirds of the oil has been used, the vinegar should be added, little by little, and after that the remainder of the oil. The steady stirring of the fork should be unremitting. If oil, egg, and plate have been well chilled before they are used, this dressing may be made in ten or fifteen minutes. Place it on the ice until needed, and, just before sending to table, whip the white of the egg to a standing froth and stir it lightly into the dressing.

Should the egg and oil curdle and separate, or obstinately refuse to thicken, do not waste time in the futile attempt to stir them to a success. Take another egg, and begin again in a fresh plate. When this dressing thickens—as it will, unless there is something radically wrong with egg, oil, or worker—add the curdled dressing carefully, a little at a time, stirring incessantly. The result should be as good a mayonnaise as could be desired. In hot weather, especial care should be taken to have utensils and ingredients alike ice-cold.

CHICKEN SALAD

The meat of a cold boiled chicken cut into small, neat pieces; half as much celery as you have chicken, cut into inch lengths; one small head lettuce; pepper and salt to taste; one table-

spoonful oil; one table-spoonful vinegar; one full cup mayonnaise dressing. Mix the cut chicken and celery, season them, and moisten them with the oil and vinegar. Line a salad-bowl with lettuce, and on this heap your salad. Pour the thick mayonnaise dressing over the chicken and celery. In summer-time, when celery is scarce and expensive, it may be omitted from the salad, and then it is well to use celery salt in seasoning. Garnish with quarters of hard-boiled egg, stoned olives, or capers, as you may desire.

LOBSTER SALAD

Select rather large lobsters, as there is a good deal of waste about the small ones. Plunge them head downwards into boiling water, and cook for about three-quarters of an hour. Break the shells carefully, remove and throw away the stomach, the vein that runs through the tail-piece, and the spongy fingers between the body and the shell. All the other meat is eatable. Cut it into neat pieces, arrange it on lettuce, and moisten and season as you would chicken salad, adding a little red pepper for the sake of the possibly weak stomachs of the eaters. Cover with mayonnaise dressing and garnish with the claws of the lobster.

Crab salad is made in the same manner.

SHRIMP SALAD

This may be prepared like lobster salad. The work of cracking the shrimps and picking out the meat is a little tedious, and canned shrimps are an excellent substitute for the fresh. The can should be opened and its contents turned out into a bowl two or three hours before they are to be used.

FISH SALAD

Salmon is, of course, the favorite fish for salad, but any good firm fish, like halibut, cod, pickerel, bass, etc., may be used. It should be boiled until thoroughly cooked, but not overdone, and allowed to get perfectly cold. The fish should then be cut into square or oblong pieces, about two or three by three or four inches in size, and each piece should be laid on a lettuce-leaf. Mayonnaise dressing may be poured over it in the dish, or passed to each person. A savory addition is that of a sardine picked fine and stirred into the mayonnaise.

TOMATO SALAD

Peel ripe tomatoes and lay them on the ice for two hours. Just before serving cut them in quarters or slices, lay them on lettuce-leaves, and serve with a mayonnaise dressing. They are also very good with a French dressing and unaccompanied by the lettuce.

VEGETABLE SALAD

This is an excellent method of using the remnants of vegetables left from dinner of the day before—the half a dozen slices of boiled beets, the two or three cold boiled potatoes and onions, the saucerful of beans or green peas. Slice the potatoes and onions and heap all the vegetables together upon leaves of lettuce. Pour over them either a mayonnaise or a French dressing. Almost any cold vegetable may find a place in this salad.

POTATO SALAD

Boil eight potatoes in their skins, and do not peel them until they are cold. Rub the inside of your salad-bowl with a clove of garlic (if you dislike the flavor of garlic you may omit this). Slice the potatoes into the bowl, and add to them an onion which you have minced fine and scalded for five minutes in boiling water. Season the vegetables with pepper and salt, and pour upon them five table-spoonfuls of oil and two of vinegar. Toss and turn them in this. Some people relish the addition of a couple of cold boiled beets sliced.

MELON SALAD

Lay muskmelons on the ice for five or six hours. Open them just before they are needed, scrape out the seeds, divide the melon into crescents, and cut off the rind and green part, leaving only the fully ripe portion. Heap these pieces in a bowl with bits of ice among them, and pour over them a French dressing; mayonnaise may be used if preferred. Watermelon that lacks sweetness may be served in the same manner.

FRENCH FRUIT SALAD

One head lettuce; one dozen English walnuts; two dozen white grapes, large and firm; three bananas; two oranges; half-pint mayonnaise. Peel the oranges, divide into lobes, and cut each lobe into three pieces, removing the seeds. Skin with a very sharp knife the white grapes and seed these (this is the only tedious part of the preparation). Shell and halve the walnuts and slice the bananas with a silver knife. Arrange the fruit on the lettuce, rejecting all leaves but the crispest and most delicate. Cover all with mayonnaise dressing and serve ice-cold.