

BRIDES-TO-BE STUDY COOKING

AMONG THE PUPILS IN THE FREE EVENING CLASSES.

Courses in Cooking Provided in the Public Schools for Girls and Women Who Work During the Day—A Solution of the Higher Cost of Living Problem.

In at least one public school in every borough of Greater New York domestic science is taught free of charge four evenings of each week from October 1 to Christmas, and again, beginning January 2, until the end of March. In Manhattan these free evening cooking classes are held in ten public school buildings, and there are also ten classes in Brooklyn.

The evening classes are designed to meet the need of the older girls and women who cannot attend the day schools but wish to learn how to cook.

The supervisor of the classes in cooking of the evening elementary schools is Miss May E. Brockman. Every lesson is intended to be thoroughly practical. As far as possible each lesson is complete in itself, so that if a pupil should be compelled to stop short in the course she would still understand many basic principles.

"If the women of New York only understood what is being offered them," said Miss Brockman, "the classes would be thronged. With this instruction any woman may become as expert as a French chef or as the traditional German hausfrau. At the same time the course is so simple that it meets the daily needs of the humblest flat dweller."

Each school is equipped with a kitchen arranged that every pupil has before her a two burner gas range standing on a side counter which serves the purpose of a mixing table. In this table each pupil has a drawer for the knives, forks, spoons and similar small cooking utensils, and beneath the drawer is a cupboard with shelves for the pans, kettles, &c. A chart on the wall indicates the correct position for each utensil. The entire arrangement is as simple as that in a three room flat, yet it furnishes an equipment with which an elaborate course dinner can be prepared.

Some of the pupils, although grown women, have perhaps worked in offices or factories all their lives and scarcely know an egg beater from a potato ricer. They have eaten what has been set before them and have hurried to their work without taking time to note how the food was prepared. Other pupils come from homes where all the work has been done by servants, leaving the daughter of the house totally unacquainted with culinary means and methods. Therefore when the classes open in October it is necessary to begin at the beginning. The schedule for the first week in October gives an idea of the simplicity of the course as well as its practicality:

1. Taking of inventory. System of work explained. Directions as to cooking utensils.

2. The gas range. Each girl in the class is to be instructed in lighting the top and over burner. Rules for housekeepers. Housekeepers appointed and directed.

3. Breakfast cocoa. Lesson in serving.

4. Coffee making. Distribution of note books and text books. Practical test on the management of the ranges.

In the second week the pupils are



AN EVENING CLASS OF BROOKLYN FIANCEES STUDYING DOMESTIC SCIENCE.

plunged headlong into the rather intricate subject of canning, but this seems necessary because of the season. At this time fruits and vegetables can be obtained for canning purposes, and it is necessary to take advantage of that fact.

As a relaxation from the delicate work of canning and jelly making the class is also taught in the second week to set a table, beginning with breakfast. Popovers, muffins and the theory of baking powder follow, and the month ends with tea making, biscuits, ginger bread, cereals, steamed dried fruits, baked apples, and an explanation of the action of sour milk and bicarbonate of soda. If a girl should never learn any more about cooking than this she would still be more valuable to herself and to the world and a safer citizen than when she began.

In November come omelettes, bread, soups, poultry and pies, all leading up to the grand idea of the Thanksgiving dinner. The schedule for the first week in December touches a variety of subjects:

1. Junket custard prepared with various fruits. Action of rennet on milk; use of plain junket as invalid diet. Start soup stock.

2. Soup making. Action of cold and of hot water on meat; cuts of meat suitable for soup making. Vegetable soup, noodle soup.

3. Cinnamon buns and coffee cake.

4. A simple luncheon prepared and served at table.

Further instruction during this month leads to the preparation of a Christmas dinner, and at least once a week throughout the course there is a review lesson on breadmaking, yeast bread and quick breads being alternated.

By this time the pupils have acquired some control of their materials, and when the new session opens in January new subjects follow rapidly, pan broiling, casserole cooking, roasting, sautéing, braising, entrees, fish, gelatine and other desserts, and baking, what to put in a lunch box and how to put it in is a practical item for many girls whose fathers or brothers must carry such boxes. Salads, layer cakes and confectionery wind up the course, with continual reviews on meats and vegetables, and evermore bread, bread, bread, as the basis of a happy home.

The increased cost of living is not without its benefits. It is forcing women to give more attention to housekeeping problems. New York women especially have been spoiled by the abundance of food-stuffs placed daily at their disposal. Producers from all parts of the world make

New York their market. The markets offer tropical oranges, bananas, grapes, alligator pears, dates, figs, French artichokes, Spanish peppers, Pacific coast apples, German potatoes, Messina lemons, Italian wauke, Russian caviar, East India chutney, Norwegian sardines and countless other foreign products, besides Long Island potatoes, Philadelphia chickens, Wisconsin cheese, Virginia hams, Florida grapefruit, Jersey sweet potatoes and Orange county apple butter.

In addition to these the endless procession of canned, bottled and package foods has made New York women neglectful and indifferent cooks, say the dietitians. As one street car advertisement says, "Drop a poached egg on a canned kippered herring and you have an ideal lunch." Perhaps you have, but you could not get it before her hungry husband was satisfied with a can of beans for luncheon that any housekeeper who is willing to exist on that level can readily do so.

The present high prices, however, are compelling women to learn to use their food materials to better advantage. They cannot order so freely as heretofore. They must therefore give thought and care to the family meals in order to have variety and to provide food that will give youthful, growing or masculine appetites the satisfied feeling conducive to good health and good nature. These evening classes in the public schools are designed to meet exactly this need.

That is one reason Miss Brockman takes a special interest in girls who are about to be married. There are many such girls in the evening classes. Nearly all these young women are employed every day in offices or factories or shops and they have no other opportunity to learn to cook than that which these evening classes give them. They are eager to learn and make good pupils.

It might seem hard to work all day in a factory and spend two or three hours in the evening mixing flour or braising meat, but evidently several hundred young women find it almost a relaxation. Once started, the subject becomes increasingly fascinating. The hands which at first move awkwardly among the kitchen utensils soon become deft, intelligent, expands, friendly emulation inspires and delicious results reward.

The instant a young woman dons a neat white apron and cap and takes her stand behind an orderly array of cooking utensils she becomes alert. She is allowed to take home the results of her work,

and when she can present to her parents or her fiancé a flaky loaf of bread or a golden brown roast chicken of her own preparation she has taken her place among the world's producers and has advanced a degree in the scale of being.

Each evening class must register at least twenty pupils, and as far as possible they are so arranged that girls of similar qualifications and experience are brought together, so that they shall work harmoniously.

New classes are opened as they are



MISS MAY E. BROCKMAN.

needed. If in any locality a group of girls or women, twenty or more in number, should wish to be instructed in domestic science one of these evening classes would be opened for them in the nearest public school building equipped with a suitable kitchen. Any girl or woman, married or single, is eligible.

One of the most interesting classes is that held in a colored school of Manhattan. It is composed principally of colored men and women who are already employed as professional cooks but who wish to keep up with the times in their work and learn the best way of doing everything. This class is in charge of a young woman who acquired a large part of her skill in Paris and who makes a specialty of teaching those professional cooks the finishing touches.

Miss Brockman herself is a product of the New York public schools. As a school-girl she took the full course of instruction in domestic science, and she now conducts several such classes in addition to her work as supervisor of the evening schools. Before being made supervisor she remained in the public schools for day classes, and she has taken a course at Columbia University.

"I have thoroughly investigated the work at Columbia and at Pratt institute," Miss Brockman said, "and I know that the free course in the evening classes of the public schools of Greater New York is in no way inferior to that given in those institutions. There is no age limit for pupils. A woman who has been cooking badly for years may reform and learn to make the simplest foods delicious as well as to prepare the most complicated fancy dishes.

"Above all things, however, the aim is to keep the course so practical that it may always be of use in the humblest homes. The desire is to raise the standard of good cooking and place simple perfection within the reach of every woman in Greater New York. The means are ready. It is up to the women to take advantage of them."

The Young French Girl.

From the Atlantic.

A young French girl enters the theatre with her father. She takes her seat directly in front of the privileged American girls "finishing" their education abroad. Her untouched flowerlike face is alight with anticipated pleasure, with a soft vividity of intelligence that could never be cursed with the word "brassy." Her hair is bound with a little old-fashioned snood and tiny buckle, a strangely simple evening dress covers the exquisite ardor of her slender body.

Quickly four faces, the faces of the overindulged, the overprecocious, the over-entitled, the over-entitled, turn to study her. There is something in this little French maid, whose eyes never meet a man's, who is never overtaken by a blush, whose unconscious grace envelopes her like a veil, who is sheltered like a delicate bird yet trained to the utmost energy, reserve, accomplishment and usefulness.

A Kentucky Mountain Wedding.

From the Louisville News.

They stood on the ridge, but it was not midnight. It was long about 9 A. M. Tuesday, somewhere near the tollhouse, and the Rev. S. F. Reynolds held them up with a license. He asked the young man (21) a few questions and then he propounded similar interrogatories to the young lady. Receiving satisfactory answers the reverend gentleman told them they were man and wife and to go in peace and not let it happen again. They said they try to be good and to love each other. They were two very nice people, both teachers. The bride was Miss Alice Evans of Spruce Lake, she looked spruce, too, and the bridegroom was Young Lyman, son of Wayne Lyman of near Fort Gay.

PERFUMES MADE AT HOME

ODD BUT PAYING TRADE OF A SOUTHERN WOMAN.

Began it as a Recreation, but Soon Found That Her Product Commanded a Ready Market—Olive Oil Used as a Base for Holding the Flower Extract.

"My homemade perfumes sell readily and supply me with a larger income than I ever made as a teacher," said a young Southern woman.

"Besides my extract of gardenia I make and sell six varieties of perfume. All the flowers are grown in our home garden or gathered from the woods, seldom sell to the trade and I make no pretense at putting my perfumes in fancy bottles. They leave my hands in clear glass bottles of various sizes with the label written on a slip of writing paper with pen and ink and stuck with mullage. At first this was done because I hadn't the means of getting any other kind of bottle or label and almost before I knew it this pen and ink marking had become a sort of trademark.

"Though I have been making a business extracting and selling perfumes for only a little more than six years I have been making it for home use ever since I was a young girl. My grandmother taught me how to make the essence of rose and also of the wild crab.

"For years I use to make bottles of these two perfumes each spring and summer and put them away for Christmas presents. As I grew up I experimented a little with other flowers, beginning, I believe, with gardenias, because they were so abundant. After I began to teach, having some money at command, I used to devote my spare time to making perfumes just as other women do fancy work or take to photographs. The first time my perfumes were offered for sale a girl who was getting up contributions for a church fair suggested that I contribute some of my perfumes. She said she knew of several persons who would be willing to pay for the wild crab, the wild violet and perhaps the tuberose. Having some on hand I gave her a bottle of each. I heard later that they never reached the fair but were bought up by members of the committee beforehand. They brought a dollar a bottle. Now I sell bottles of that size at \$5 each.

"From then on the demand for my perfumes was sufficient to encourage me to keep a small stock on hand. My first idea in doing this was to make enough to pay expenses; that is, to sell enough of the perfumes to pay for all materials used both in my experiments and in making for my friends.

"I never thought of earning my living by making perfumes until after the demand had grown to such an extent that all my summer holiday was consumed filling orders that came to me entirely without effort of my own. People from the tourist hotel would come here, walk around our flower gardens and buy a small bottle of perfume. A few days later they would either come again and want a quantity or else send me a check, and ask me to ship it to them. One year I made a couple of hundred dollars on these sales. Then I began to go into the work in earnest. The last year I taught I cleared nearly \$300 on my perfumes. This encouraged me when my mother's health broke down to give up teaching and remain at home where I could be with her instead of leaving her in the care of servants. Although she is still confined to a wheel chair she is a great assistance to me in separating the petals of the blossoms from that which is to be discarded.

"In making any and all perfumes the blossoms should be picked early in the morning before the dew has dried on them. If they can be gathered and brought in before the sun touches them so much the better. This is not very hard where the flowers grow in the garden, but where they are gathered from the woods it is not so easy. The best extract of wild crab that I have ever made is taken from the blooms of a tree half a mile from our home on the edge of a swamp. I have left the house before daylight to get to that tree and pick the freshly opened blossoms. Gathering cowslips is another difficult work. They not only have to be picked before the sun robs them of their dewy freshness but they have to be handled with the greatest care to prevent bruising.

"After the gathering comes the cutting away of all but the sweet smelling parts. This is done by picking the leaves and stalks but much of the pistil and calyx. For this work there is nothing better than a pair of small sharp scissors. My plant consists of sets of shallow pans, in which the photographs are used for holding and fixing their negative; rolls of cotton wool and a jug of pure oil. When the petals of the blossoms are ready I place in the bottom of each pan to be used a layer of cotton wool saturated with oil, the cotton wool having been cut to fit the bottom of the pan exactly. On this oil saturated pad I place a layer of petals, and over this I place a second pad of cotton wool. On this a second pan is placed and filled as the first. This process is continued until all the petals are used up. Of course the pans must be the same size so as to allow of their being set one within the other. I usually make my piles about half a dozen in height.

"They should be placed in a close covered box, or biscuit tin, overnight about twenty-four hours. The petals are then carefully removed from the oil saturated batting, and fresh petals put in their place. This process is carried on for a week, or even longer if you wish to have the oil particularly strong. Great care should be used in removing and replacing the petals, and the pans should be dried out too much, as is sometimes the case during the summer, fresh oil may be sprinkled on. I have found the best method of getting the oil from the pans is by squeezing directly over the mouth of a filter into the bottle. The bottle should then be set away until the cloudiness disappears, when the clear oil may be decanted into clean bottles. After the decanting the oils are ready for mixing, according to the perfume wished.

"When I first began, I used to make all fougère, bergamot and oil of cloves. Experience has taught me that these can all be had of a chemist at about the same price, and I have since used only bergamot, oil of cloves and oil of rose. A few drops of these essences are usually added to make permanent the more volatile scents. This is one step in perfume making that must be done with great caution, for if too much is added a common and overpowering scent is the result."

Women Hunters Wear Bowler Hats.

From the Gentlewoman.

The writer has been with one or two provincial packs during the last few weeks, and has noticed that not one woman in ten is wearing a silk hat. The shires of course there are many Dianas who do not consider themselves either orthodox or fully equipped for the chase unless they wear a tall hat. True, some of them would not look so "dressed" and smart as they do in their type of face being peculiarly suited to the type of face being of ease of mind during a gallop command me to the bowler.

THE DUCHESS OF MARLBOROUGH PLAYS SANTA CLAUS.

Her Services in Demand at Charitable Institutions in London.



THE DUCHESS OF MARLBOROUGH DISTRIBUTING CHRISTMAS PRESENTS.

LONDON, Jan. 4.—King Edward and Queen Alexandra were always foremost in making Christmas merry for the poor, and King George and Queen Mary have been equally liberal in the first year of their reign. From Buckingham Palace have issued many dozens of plum puddings to be distributed among the East Enders, while the royal checks for various amounts have been sent to hospitals, almshouses, relief funds, Salvation Army shelters and soup kitchens.

At most of the hospitals it is customary at Christmas for some titled woman who is a particular patroness of the institution to distribute gifts and goodies from a large tree assisted by doctors and nurses. There is no woman in London more in demand at these Christmas charitable celebrations than the Duchess of Marlborough. Her generosity is proverbial and her interest unflinching, so this season she had dozens and dozens of requests

to be present at various hospitals and homes and aid in the bestowing of gifts. She contributed widely, but only at her own pet institutions did she appear in person. Her Home for the Wives of Prisoners celebrated Christmas a little early in the week so that she might be there and help in the entertainment. A little later came the celebration at the Crippled Girls Home and the London Orphanage, and then the Thursday before Christmas Day the entertainment at the West Ham Hospital for Children took place and the Duchess spent several hours with the youngsters.

The whole hospital was a bower of holly and mistletoe and bright colored flowers with flags and festoons. A great tree was loaded with toys and candies and a Santa Claus whose voice resembled that of the doctor who visits the ward daily assisted the Duchess in passing round the gifts.

NAMING INDIAN CHILDREN.

Interesting Cherokee Legend Accounts for Some Strange Titles.

A Cherokee legend gives an interesting account of the origin of the tribal custom of naming children. Long ago, when all Indians belonged to one great family, the children were not named until they were old enough to kill a certain number of the animals after which they wished to be called.

The bear, wolf, eagle and hawk were considered good names, and those possessing them were supposed, says the Red Man, to have great skill and powers as hunters and warriors.

During this time there lived a young chief, Eg-wah Wi-yuh, whose ambition was to be the father of a brave son. At the birth of his first child he was greatly disappointed to find that the boy was born blind and therefore could not hope to earn the name of some fierce animal.

The father neither ate nor drank for five days, and on the fifth night he became unconscious. While in this condition a huge bird came into his tepee and carried him off on its back. He soon found that they were approaching the moon, which, to his surprise, proved to be merely a big hole in a black curtain.

After passing through this opening he saw on the other side a walking aborigine, but they had no eyes, only the empty sockets where their eyes had been. When he asked the bird what it all meant he was told that his spirit was being carried to Guh-luh-lau-eeh, the Happy Hunting Grounds, to be judged and sent back to the place of the eyesless men.

He was told that this place had been built by the Great Spirit for the spirits of animals and birds, but owing to the cruel custom of killing animals for their names, the Great Spirit had sent a curse upon the Indians. The Happy Hunting Grounds, the spirits of the Indians to the place which they had just passed, to have their eyes eaten out by the birds, and tormented by the animals they had wantonly killed on earth for the sake of assuming their titles.

It was informed that they were on the way to Guh-luh-lau-eeh, the real Happy Hunting Grounds, where the chief of the animals and birds dwell, which was reached by passing through the sun. The moon, he said, was for the wicked spirits of the Indians to pass through during the night, and the sun for the spirits of the animals to pass through. The earth with the black sheet long enough for the evil spirits to pass into their torment, and the white one long enough for the spirits of the animals and birds to pass into Guh-luh-lau-eeh, thereby producing day and night.

On passing through the sun he was amazed at the beauty of the place. He was carried to the large wigwam of the Great Chief of animal and bird kingdom. On discovering that his subject was not dead, but had merely fallen into a stupor, from which he had already recovered, he was greatly annoyed and ordered the bird to carry Eg-wah Wi-yuh to the nearest animal of the kingdom to be devoured and his spirit sent to the land of evil spirits to be tormented by the animals and birds.

Wi-yuh asked if there was anything he could do to save himself. The Great Chief told him yes, there was one thing he could do to save himself, and that was to go back to the earth and abolish the

custom of slaying innocent animals and birds for their names. He told Wi-yuh that if he accomplished this task he would make him ruler of the animal and bird kingdom, and would give back to the spirits of the Indians Guh-luh-lau-eeh, and allow them to hunt as much as they wished among all the animals and birds in that kingdom.

He promised that if the young chief would name his blind child after the first animal or bird he would see on looking from his tepee the next morning after returning to his home, instead of adhering to the old custom, and thereby set an example for the other Indians to follow, he would cause the child to gain its eyesight. On returning to the earth Wi-yuh told his people all that had happened and they did not believe him, but the next morning when he named his child for the first animal he saw when he looked from his tepee his son instantly gained his eyesight. Every one now believed him, and from that day to this in recent years the Indians have named their children after the first object they saw on looking from their tepees when a child was born.

VALUE OF A GOOD MEMORY.

Its Possession Not Always Proof of a Great Mind.

The trouble with old men usually is that their memories become overloaded with actual and psychic facts, among which they are unable to distinguish those that have a value for the present and those that have become obsolete. Generally speaking, an old man knows a great deal more than a young man, but, says the Dietetic and Hygienic Gazette, it does not necessarily follow that he is wiser. While, therefore, a strong memory is a great convenience, it is not necessarily an advantage.

Cardinal Mezzofanti, whose memory for words was so retentive that he never forgot one after hearing it once, and which enabled him to acquire more than a hundred languages, was in most respects a very ordinary person. Pliny relates that Mithridates, King of Pontus, had so excellent a memory that he was able to speak fluently twenty-two languages native to the provinces of his vast empire. Yet he was a cruel barbarian.

A well known peripatetic elocutionist and reciter still living declares that he can repeat without further preparation about 3,000 selections in prose and about 10,000 in poetry. He probably tells the truth, since he has been training his mind in this particular direction for many years.

On the other hand, such men as Sir Walter Scott, Macaulay and Gladstone were not only the possessors of excellent memories, they were also men of good judgment.

Among human beings children have the most remarkable memories. Under favorable circumstances they will learn three and even four languages, so as to be able to express their thoughts with equal ease in any one of them by the time they are six or seven years of age.

And they accomplish this remarkable feat without any aid from the mnemonic devices to which adults are compelled to resort when they undertake a similar task. They learn words and phrases unconsciously, and rarely forget them as long as they live. On the other hand, grown-ups rarely acquire an accurate pronunciation of a foreign language, although they may be able to use it with entire correctness.

It is a common belief that the memory is more tenacious in early life than in later years. That seems to depend almost entirely on the individual.



MANHATTAN GIRLS LEARNING TO COOK IN A PUBLIC SCHOOL EVENING CLASS.

CUBAN TRIP PAID FOR ITSELF

DOUBLE CHANCE FOUND BY A WOMAN SEEKING HEALTH.

Cuban Women Wanted New York Hats, She Discovered, and They Also Had Fine Needlework to Sell—Now She is Half Owner of a Shop in This City.

"The first winter I spent in Cuba I paid for my trip by trimming hats," said a young woman who is now half owner of a New York shop that makes a specialty of the handmade garments for women and children. "I had been in the millinery business about three years when the doctor told me I must go south for the winter.

"Not having much money, I looked around for the place in the south where it would cost the least to live. A customer told me about Cuba and gave me the names of some people she had met there a year or so before. I wrote to these people for information about cheap board. The woman in reply offered to take me in her home for a very reasonable sum and asked if I decided to come to bring her two hats; the amount she named for the two hats would cover two months board.

"I left New York immediately after Thanksgiving with the two hats and \$10 worth of millinery materials besides. I reasoned that if the woman was so eager for New York hats there would be others with the same craving. I remained in Cuba until the second week in April and on my return had \$5 more in my pocket than the trip had cost.

"The place where I boarded was a little west of Havana. I had a large comfortable room, the nicest sort of things provided and was treated like a member of the family. The household was just as great a surprise to me as the house, the food and everything else at first.

"The household comprised three generations of the two youngest generations. The woman who had written me had a married daughter who lived there and had two children of an age with her youngest

brother and sister. Every woman on the place, from great-grandmother down to the baby, a girl less than six months old, had to have the latest thing in New York millinery. My \$10 worth of materials would not have gone very far had there not been old hats in the household to help me out.

"While I was overhauling all their old materials I discovered the quantity of fine needlework they had accumulated. If I had had the money I would have bought the needlework and brought it back with me to New York to sell. Not having the money I had each article marked by the owner with her valuation of it, with the understanding that she was to receive that amount and I was to sell it at any price I could get for it and keep the difference.

"Before the middle of June, after my return to New York, I had sold every article and my share amounted to nearly \$300 after paying the percentage charged by the shop which handled the goods for me. By dint of hard work and close saving I managed to scrape together enough money in the fall to buy a ticket to Cuba and carry with me a hundred dollars worth of millinery. You see, I knew about what would be wanted, so I didn't feel that it was too much of a risk for me to spend within ten of my last dollar.

"The sale of their work had so encouraged the women that I found they had all been busy making more for me to sell. The next spring, on my return to New York, instead of turning the collection of fine work which I brought back with me over to the shops to sell on commission I sold it myself. I offered it first in three large hotels in New York. Then I went down to Pittsburg, from there to Chicago and after that from one summer resort to another. When the fall came I hadn't a dozen pieces left on my hands. This I paid for and turned over to a New York shop for a little more than they had cost me. A few days later I chanced to be in that shop and saw two pieces priced at almost enough to cover the whole cost of the lot.

"I worked two months that year trimming hats before going back to Cuba.

My object was to keep in with the latest styles rather than to earn the small wages received. On my return to Cuba, though I stopped with my friends and made them new hats, buying up all their work, I also visited other parts of the island, and besides getting new customers for my hats I was able to buy a much larger supply of fine work. For three years after this, spring and summer, I continued to travel around, selling in the hotels of New York, Washington, Pittsburg, Chicago and various summer resorts. Besides disposing of the work at top prices I built up a large clientele among people who were ready and able to pay well for what they wanted.

"It was then that I opened this shop in New York. Though I now have an agent in Cuba who collects needlework for me, I go down each winter for at least one month. I take a lot of millinery with me, both trimmed and untrimmed, and with the assistance of two women down there I sell it to regular customers. My agent in Cuba is the widowed daughter of the household where I first boarded. When I first went to Cuba the fact that I worked for my living made me unusual. The mother of the household, I mean the one who wrote me letters, informed me within a week after my arrival that I could easily get a husband in Cuba and that then it would be necessary for me to work. Since then there has been a great change. I know of at least fifty Cuban ladies who are earning good livings.

"My agent supports herself and two children. She collects the needlework for me. For this I pay her a stipulated percentage. It would not seem much to her, but down there where living is so much cheaper, she finds it satisfactory.

"For the first two years all the work I handled was made of cloth bought on the island and selected by the makers. Gradually I was able to introduce what is known down there as American methods. Now the women who do the work get all the materials in quantities, and when they can be had at a sufficient reduction I make the selection of materials here in New York and have them shipped. They furnish many of the patterns, but as a rule the embroidery, lace and drawn work are done according to rules and patterns that have been in use in Cuba for generations.

"Though prices in Cuba are somewhat higher than when I spent that first winter there, board can still be had, and I mean good board, for a very small amount outside the large hotels. Of course if