

AMERICANS HELP TO EDUCATE WOMEN OF TURKEY

Constantinople College, Founded and Supported by People in This Country, Popular

CONSTANTINOPLE College is the new name of the institution which was long known as the American College for Girls at Constantinople. From its origin as a high school established by the Women's Board of Missions of Boston it has become a regular college, whose trustees have the legal right to confer such honors, degrees and diplomas as are granted and conferred by any university, college or seminary of learning in the Commonwealth of Massachusetts.

During the old regime this American institution was not taken seriously by the Turkish Government, but now with the new order of things progress is the aim of the empire, and the education of

sanitation as well as hygiene. The people of the upper classes can cook and cook well, but those of the lower classes are very ignorant. They do not know how to prepare food or to care for it properly and thus much illness is caused.

By way of encouraging the intellectual renaissance of Turkey, the Government has established a system of sending several non-Moslem girls each year to study in large cities of Europe, such as Paris, for instance. A progressive Turkish woman publishes a vigorous protest in a daily paper against the sending only of non-Moslem women. She appealed to the Ministry to secure an additional appropriation for two more girls to benefit by this study abroad, these two to be Moslems, as she believed that Mohammedan women need the advantages of a liberal education more than do many others, partly doubtless because of the seclusion in which they have always lived.

Life at the American college goes on about as it does at similar institutions where a number of girls are gathered together. There is a student government

law. Occasionally they present to guests a programme of music and literature. The Young Women's Christian Association carries on the religious work of the college and manages several branch organizations interested in various subjects such as social and civic reforms and missionary work.

Various societies made up in each case of the girls of the same nationality exist and these make a specialty of the study of the language, literature and customs of their own countries. From time to time they give entertainments at which they usually present plays. For example, the Hesperos, a Greek club, sometimes presents old Greek plays; occasionally they translate them into modern Greek.

Charter day is a great event in the college year, while Thanksgiving, Christmas and Easter holidays are observed. With the gymnastic training and the outdoor sports and exercises which are insisted upon, a healthy, happy life is that of the student of Constantinople College.

Scutari, a suburb just across the Bos-

phorus from the old city, has been the seat of the college. It has grown so rapidly that more space has become necessary. During the days of the high school as many as twelve nationalities have been represented at one time. Since the establishment of the college by the charter granted in 1870 seventeen nationalities have been represented.

Others who have materially aided the college are Mrs. Russell Sage, Miss Olivia Phelps Stokes, Miss Grace H. Dodge, Mrs. Pauline A. Durant, whose name is well known to those familiar with Wellesley College, and Charles B. Crane, who is particularly interested in the Albanians. Aside from contributing to the building fund, Mr. Crane has been helping certain Albanian students to obtain college educations, as good teachers are much needed in their country.

People in Turkey are particularly interested in the work of constructing the buildings, as American methods and machinery are in use for the first time, it is said, in the Ottoman Empire. American architects have drawn the plans and an American superintendent is in

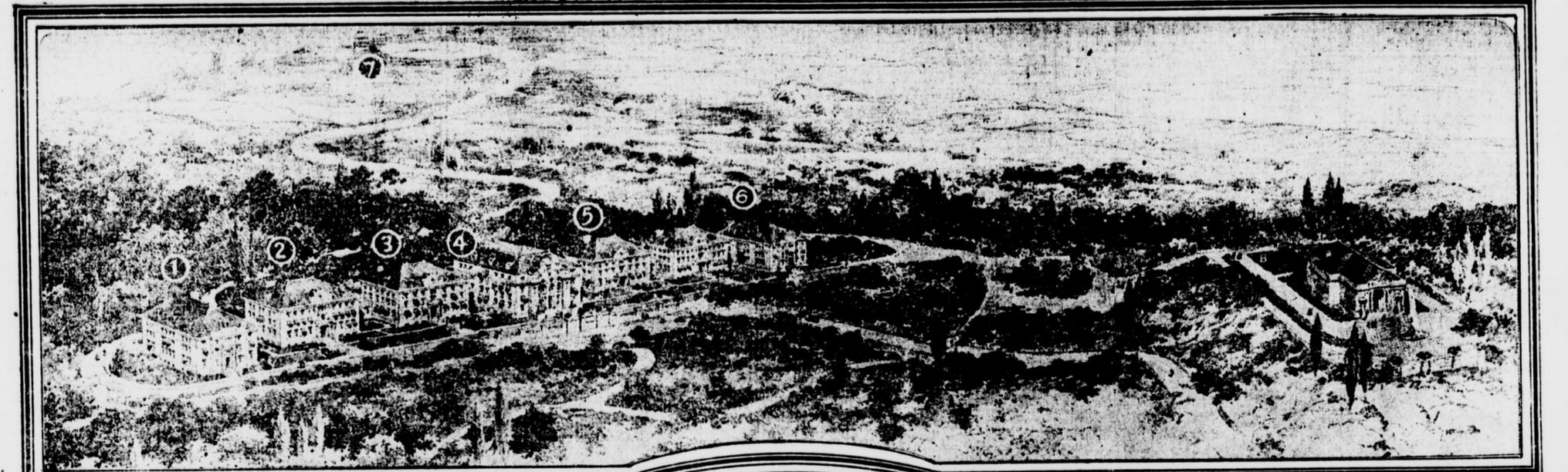
Many Nations Represented Among Its Students - Its New Home Across the Bosphorus

charge. Working with him are an experienced builder and foreman for every department of the work, also from this country, while the plumbing contract has likewise been awarded to an American firm. Unskilled native laborers are learning with surprising quickness how to operate the new machinery which the foreigners have brought with them.

From the very first the stone crusher proved one of the most popular machines. A native workman whose duty it was to feed in the heavy stones never seemed to tire of his task.

"Oh, chellihi [sir], let me do this forever," he cried as he gazed in fascination at the crushed stone pouring from the jaws of the machine.

A well equipped power plant which is to supply heat, light, steam, water and compressed air for use in the laboratories is the gift of John D. Rockefeller, who has also given one of the dormitories.



General View of The American College for Girls at Constantinople. As It Will Look When Completed.

1-Dormitory 2-Science Hall 3-Dining Hall 4-Administration Building 5-Recitation 6-Dormitory 7-Observatory

women is recognized as an important element. This new era began with the accession of the Young Turks. From merely tolerating the college the Government has now become deeply interested in it and acknowledges the good work which is being accomplished. It has relieved it of taxation and has established a number of scholarships for Turkish girls.

The educational work done by Americans in Turkey is poorly disinterested. There is no commercial or industrial motive for going into the country, but rather a desire to help the people to develop. Neither is there any thought of proselytizing. American standards and ideas are popular with the Turks and they are eager to remodel their schools after ours. Hence the aim of the college is to aid the present Government in its effort to better the educational system of the country.

Under the constitution Mohammedan girls and women are now at liberty to study as much and wherever they will, and many are entering the college. Those who profit by the Government scholarships are to become teachers in the schools of the empire. Some time ago the Minister of Public Instruction wanted to take several of these girls and put them to work at once. The young women begged so earnestly to remain until they had completed the course that the Minister consented to wait.

Constantinople College is much like Wellesley, Vassar, Smith or any other American college for women. It presents a full curriculum and has a faculty of American women. The president, Dr. Mary Mills Patrick, has been engaged in educational work in Turkey for more than thirty years and has been connected with the college since its early days. She has taught psychology, philosophy and logic. Dr. Patrick is conversant with the needs of Turkish girls and also with the best methods of supplying those needs. She has also been the means of interesting many people in her plans and they have contributed to the support of the college and to the educational plant now in process of construction.

Native teachers speaking various languages also form an important part of the faculty. The institution has become cosmopolitan and receives students not only from Turkey but also from Greece, Bulgaria, Serbia, Macedonia, Russia, Syria. In fact the territory from which they come may be said to extend east from Vienna, taking in the Balkan Peninsula, as far as the borders of Persia.

English is the mother tongue of the college. All students of course study their own language as well as English; French or German is also required. The degree of bachelor of arts is conferred upon those who have satisfactorily completed the four years course.

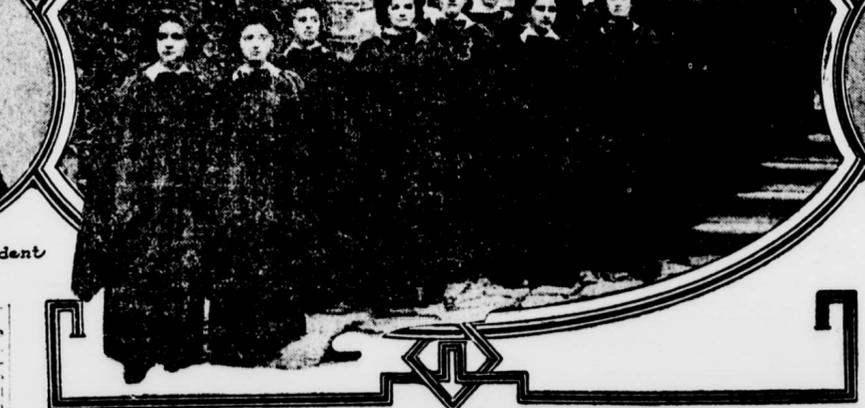
Great stress is laid upon the work in languages. There being so many different nationalities represented. There are courses in Turkish, Greek, both ancient and modern, Latin, Armenian, Bulgarian, Slavic, French and German. A music school gives instruction in chorusing, the piano, the violin and the theory of music.

The original high school has been transformed into a preparatory school in which a full high school course fits pupils for the college. The length of this course varies from one to four years. Some girls come very well prepared and often require study in little besides English.

A university extension course exists, offering many free lectures and concerts. Unattached outsiders and also members of the college faculty deliver the lectures, which are in English.



Type of Turkish Student



The College Choir



Type of Turkish Student

of women in the Turkish Empire. The attendance has been increasing steadily. In June of the present year twenty-three young women were graduated, the largest class yet. The preparatory school graduated a class of twelve, five of them Turks, all of whom will enter the college.

The authorities are hoping to establish a school of education similar to Teachers College in New York. A need is strongly felt for classes in pedagogy and the training of teachers. There is also a great demand for courses in physical culture and domestic science among the women of Turkey. Such a school as this would be able to exert influence upon the life of the whole Turkish people.

A course in domestic science is particularly needed. The women want to be taught about food values and household

association which works with the faculty to keep things running smoothly. It is quite as important a factor there as at any college in this country.

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The work is going forward well and trustees, faculty, alumnae and friends are making every effort to secure the funds necessary for finishing and establishing the much needed school of education. One of the primary objects of this will be to train teachers to become heads of normal schools.

It is hoped that the four buildings already assured will be completed so that the college may move across the Bosphorus and establish itself in a part of its new quarters before the opening of the school year in the fall of 1913.

Over 200 young women of some fourteen nationalities have been graduated from the college, and three of them Mohammedans. They are all doing good work in their communities.

One of these Mohammedans is Gulistan Hanum, who was graduated from the high school in 1891. She has shown literary ability and has had an enormous influence over her countrywomen through a paper devoted to their interests, which she has been editing. One of her daughters is to enter college next year.

Halide Hanum of the class of 1902 is also having a brilliant career. In addition to contributing to the press she writes essays and fiction; her books sell as rapidly as they are published. She spoke at the college on the last anniversary of charter day and discussed the fine work which the women have to do in developing their country. She is a lecturer at the Turkish normal school at Stamboul and her advice is sought in many places.

A third graduate, a member of the class of 1910, is instructor in Turkish in the preparatory school. Out of that same class of 1910, consisting of fourteen girls representing five nationalities, ten have become teachers. One member is studying music in Berlin.

Several graduates of the college have studied medicine abroad and have then returned to their homes to practice. One Greek girl took a course at the Massachusetts General Hospital in Boston and then went back to Athens, where she established a hospital under the patronage of the Queen of Greece.

An Albanian graduate and her sister have established the only school for girls in their country in which the Albanian language is taught.

Up to date settlement work is being done by an Armenian graduate in a little village of Asia Minor as well as by a trained social worker in New York. She is quite making over the community. One of her first steps was a clean-up crusade throughout the town. Even the dilapidated old church has been restored under her direction that the people are almost inordinately proud of it.

A Danish girl born in Turkey and a graduate of the American College went to Copenhagen, where she did translating and interpreting for the Government.

The Alumnae Association is a flourishing society and has already done a good work for the college, especially at the time of the fire. There are branches at Sofia and at Smyrna.

Here in America there is a society known as the Associate Alumnae of Constantinople College, whose members include graduates, former students and former teachers. There is a possible membership of 100. The society is raising funds for the college.

The cornerstone of the administration building, Gould Hall, was laid in November, 1911, by W. W. Rockhill, the American Ambassador. Many officials of the Turkish Empire were present.

The commencement address was delivered by Prof. James H. Robinson of Columbia University, his theme being "Education and Modern Life." He urged the students to cultivate reason and the spirit of progress.

BRANDIED PEACHES AS SCIENTIFICALLY PUT UP BY A SOUTHERN WOMAN

Peaches are now lower priced than for several years past. One of the best proofs of good quality in fruit is the way in which it stands weather conditions and keeps its color and the texture of its skin. And this perfection marks the peach of 1912.

This is good news for the housekeepers who keep to the good old fashioned custom of putting up home made preserves. In spite of pure food laws and the hygienic manner in which the American and foreign manufacturers are doing up foods in porcelain and glass, there is nothing in the list that equals a good home made preserve.

To put this luxury in homes that lack the right kind of cook a culinary school is furnishing a visiting fruit preserver who goes out by appointment or as many days as are necessary and with her own assistant puts up jars of preserves, pickles and casses of jam or nut mounds and will even make the old fashioned fruit cordials that the South is famed for.

She is a Southern woman and has her own negro cook to help her in the work—a typical mammy with a bandanna round her head and a fondness for a quiet puff on a cornob pipe in her leisure hours. Col. Ochiltree used to say that these items of dress and habit are absolutely necessary for a first class cook. The Southern woman admits, in fact, that Mammy does all the real work and that she merely directs it.

"Ten or a dozen years ago," she said, "I was one of the many women who took upon the pleasant work of making home made preserves for the market. It was lucrative at first and I gained a good trade with leading grocers, caterers, hotels and restaurants."

"A New England woman started the original idea and her name is still on a

well known brand of goods that are now practically manufactured. She made a comfortable fortune, for she had a good start of all the others who followed in her steps.

"But this was what spoiled the trade. Hundreds of imitators jumped into the field. Thousands of glasses and jars were sent out from the factories as home made, labelled and made to look 'home made,' but they were not.

"Many of the women who started at the work didn't actually know how to put up fruit properly and customers went back to the old far flung brands. It is the one thing that I know how to do well.

"I take the responsibility myself, select the fruits and materials, the utensils and the jars. All these items are of importance in turning out good preserves. It seems to be one of the easiest things in the world, but nothing is more difficult than to get the knack of making slightly, well colored preserves that will hold their taste and flavor.

"Economy in purchasing, that is the selection of inferior fruits, is ruinous. Quality must be of the best, quantity unskipped. There is an art in keeping fruit firm. Weights, measures, fires must be exactly adjusted; nothing can be guessed at. Intelligence must guide the hand and the head and a certain pride in the work dominate every process.

"Preserving time comes in midsummer, when the weather is trying and people apt to be out of town. So my idea of getting the work done frequently during the absence of the family pleases my customers immensely and suits me far better than if the regular cooking were going on.

"I set up two electric fans which keep the atmosphere cool and which I utilize in various ways in my work. True, my busy season begins just as other folks are getting away for a rest, but I like

the work and am glad to have my time booked this year into September.

"This is because some of the fruits, such as grapes, come at their best rather late. I cannot say the work is, to me, abhorrent or troublesome, rather the contrary. I enjoy it and take great pride in the success I have made in this field. One secret of my good list of customers is that I calculate closely in expenditure with ut buying anything that is not the best. Preserves can be made tremendously expensive by a too lavish cook.

"We are having great luck in the peaches that have come and are coming to market and they are the favorite for preserving, canning and for jam. They seem to hold their original flavor and even improve in glass. At one Fifth avenue club I am booked to put up 2,000 brandied peaches. They are to be the splendid, large clingstone variety, each one specially selected, and they must be of uniform weight.

"Southern methods differ a little, I think, from all other culinary recipes. We are apt to be a bit more extravagant and a bit better in results, I think. But preserving does not vary much except in certain little ways that we have—geranium leaves in a me of the ellies, bits of spice, tricks that we learn sometimes from the arky cooks.

"A pound for a pound is the invariable rule as to sugar and fruit. This means when the fruit is pitted and pared. I use fine white sugar. This will be deemed an extravagance by some careful consumers, but I get the best results that way. I peel the fruit very thin with a knife. This is better than scalding it and turning the skin. As the fruit is peeled it is halved and stoned and put in cold water. When it is all ready it is weighed.

"A porcelain lined kettle is the kind I like best. In it I put sugar and

peaches, layer after layer, the fruit with the pit side up. The top layer is sugar. I cover the kettle and let the fruit and sugar stand all night. The next day I put the kettle on a steady fire and boil until the peaches get quite clear. They must be skimmed when occasion arises.

"When cooked they must stand in the syrup of the fire until they are cold. Then I put them in the jars and lay a small piece of white paper dipped in brandy on top of the fruit before the jars are closed tight. There are other ways of preserving the fruit. In fact each cook is likely to have her own way. But this is mine. It is one of the simplest and it never fails me.

"A good jellied peach which is popular in the South as an accompaniment of broiled duck, quail and partridge is made by cracking the peach kernels and putting them in the jar with the peaches, pared, stoned and sliced. These are heated in a pot of boiling water, stirring from time to time until the fruit is well broken.

"Strain and to every pint of peach juice add the juice of a lemon. Measure again, allowing a pound of sugar to a pint of the liquid. Heat the sugar thoroughly and add when the juice has boiled for twenty minutes. Let it come to a boil and take instantly from the fire. Have the glasses in hot water and fill with the fruit mixture. Set in the sun, filling one glass from another as the contents shrink. Put brandied paper over the tops of the glasses when the jelly is cold and firm.

"Brandied peaches are as popular to-day as when they were discovered. The soundest and most perfectly shaped fruit should be chosen. A syrup is made of a pound of sugar and a half pint of water to each pound of fruit. Boil and when the syrup is clear it should be cooled and mixed with an equal quantity of the best brandy.

Gould Hall, as it is the gift of Miss Helen Gould.

The trustees include George E. Adams, Samuel C. Darling, Edward H. Haskell and Samuel J. Elder of Boston; Miss Caroline Borden, one of the founders; Charles R. Crane of Chicago, and Miss Grace Dodge, Hamilton Holt, George A. Plimpton, Mrs. Henry Willard, Samuel T. Dutton and Wal-