

WASHINGTON, D. C., SUNDAY MORNING, OCTOBER 22, 1905.

FATE-FINDING FUN FOR HALLOWEEN

All Halloween, that intensely interesting and quaint festival, is almost upon us. "What shall we do by way of testing fate that we haven't done shoals of times before?" is the question asked by lots of girls...

On her head will be seen a tall pointed hat of scarlet, with a black veil caught at its tip, the hat rising from a row of carrots. If she likes to tell fortunes from a cave or kypsy tent so much the better for the general effect...

Of course one is obliged to create novelty merely by ringing the changes on the old love potions and conjurings that have worked "for weal or for woe" for many generations. But, like old wine, old books and old friends, they are the best after all...

Drawing one's fate out of a caldron of alcohol is another exciting dive into the future. The witch writes on a number of pieces of paper the following words: "A marriage," "Hard luck," "A journey," "Long life," "A pretty wife," "Prosperity," etc. These are folded in tin foil and put in the caldron...

Drape the walls with two tones of pumpkin yellow cheesecloth and place great bunches of gold and crimson leaves over them. Fill in the corners of the room with small trees from whose branches crape paper leaves flutter like natural ones.

There are several ways of discovering the name of the life partner, but the apple peeling test is the most fun. Pare an apple carefully, cutting round it and keeping the peel in one continuous ribbon. Twirl this about the head three times, repeating these lines: "I pare the pippin round and round again. My sweetheart's name to flourish on the plain..."

TEACHING COOKING IN PUBLIC SCHOOLS

The department of domestic science is one of the important factors in the public school system of today. Cookery is no longer an optional study with the girl pupil. She must go through each grade of its four-year course and then pass an examination as rigid as that of any other branch of study upon which her diploma depends.

Miss Jacobs considers that a teacher of cooking must possess, in addition to a practical knowledge of how to mix and cook food material, a real love for the sciences, a thorough knowledge of the English language and how to teach it, and an intimate acquaintance with the science of physics, chemistry, botany and physiology...



A TYPICAL COOKING SCHOOL.

spending school funds simply for the benefit of girls. In the eighteen years of its existence the department of domestic science has outlived its last critic. It has demonstrated that while the knowledge of home-making is absolutely necessary for the high school graduate who begins life with humble means, it is almost as valuable to her richer sister who has servants to superintend that instead of increasing the burden of study it offers refreshing change, and that while an annual appropriation is devoted to the cooking classes, the boys may always recover full value in later years...

private training schools of the country may take the competitive examination and be appointed, subject to the approval of a committee composed of two assistant superintendents and the director and assistant director of the cooking schools. Each teacher has an average of about two hundred pupils divided into classes of from twelve to fifteen. The first year's course of study includes the rudimentary principles of cooking; the effect of heat and moisture on foods, etc. The second year, pupils are taught how to market and how to plan and serve meals. The third year is devoted to canning, preserving and laundry work. In the fourth year's course of fancy cooking the pupils are initiated into the mysteries of the chafing dishes. As each article of food is used, the class studies its source, manner of growth, or manufacture, and preparation for commerce, as well as the care which should be exercised with regard to cost, quantity and nutritive value. The different

Parker, Bridget & Co. | Ninth and the Avenue. | Parker, Bridget & Co. | Ninth and the Avenue. | Parker, Bridget & Co.

Authorities on Correct Dress.

Women's Section.



The Gowning of Women

DESERVES CLASSIFICATION AS A HIGH ART—FOR WHAT IS MORE BEAUTIFUL THAN MILADY GARBED IN A MANNER BEFITTING HER DIGNITY—AND WHICH RINGS TRUE TO THE ETHICS OF FASHION?

Those in charge of our Women's Departments are critical judges of dress in the abstract and successful students of woman's form relative to draping it in the most effective and becoming manner. For this reason, and for the reason, too, that as soon as a new style appears it is shown here, has the store of Parker, Bridget & Co. won its position of pre-eminence.

Today our Women's Departments stand second to none in the United States for the beauty and exclusiveness of their goods.

The Season's Styles Are Now Definitely Set.

During the past ten days we received our latest importations, which assures our patrons of the most authoritative styles, the very latest products from the premier designers and dressmakers of Paris.

OUR SHOWING OF TAILOR-MADE SUITS is broad in scope, ranging from \$35.00 up to as high as one cares to go—and defines every new and most favored style innovation.

OUR ASSEMBLAGE OF STREET COATS, EVENING WRAPS, AFTERNOON AND DINNER GOWNS, WAISTS, ETC., affords most satisfactory selection, be the taste conservative or be it extreme.

It is a showing such as will not be seen anywhere else in this city, comprehending Dress Finery the like of which may only be found in the exclusive stores of New York, Philadelphia or Chicago.

OUR STOCK IS A COSMOPOLITAN ONE, adapted to meet the requirements of modest purses as well as the tastes of the elite.

In Furs and Millinery

We have taken a decided forward step. In no previous season have we assembled so large a stock of Furs as obtains here now, while in Millinery it is generally conceded by all our patrons that since the reorganization of this department we have indeed done ourselves proud. Never have we known such busy days in the Millinery Section. We have booked considerably more orders up to date than in any previous year, despite the bad weather and the lateness of the season. Price range of hats from \$8.50 to \$50.00.



A New Line of Misses' Man-Tailored Overcoats.

Hosts of women will be interested in the knowledge that we have recently installed in our Boys' Clothing Department a line of Misses' Man-tailored Overcoats—this in response to the many demands we have had last season and this season for same. The line embraces many distinct patterns, made of modish Scotch plaids and mixtures. Each garment is lined with flannel and tailored exactly like the men's overcoats, by man tailors. All cut in double-breasted style—and full length. For ages to 16 years. For school service and general wear mothers could not secure for their daughters a more suitable garment.

FOR BOYS AND GIRLS OF 3 TO 12 YEARS we show by far the largest and most complete line of Overcoats in novelty and staple styles to be found in the city. Particular attention is directed to the Russian and Belt-back styles now so much in vogue and which are so becoming. These are fashioned of all sorts of stylish overcoatings and range in price from \$5.00 to \$15.00. Also Reefers for boys and girls at various prices.

Head-to-foot Outfitters. Parker, Bridget & Co. Ninth and the Avenue.

parts of meat are taught by charts and drawings on huge blackboards that line each kitchen wall, and the best method of securing the greatest amount of nutriment from it is discussed. Simple laboratory experiments are made with each food material to determine its composition, thus enabling the pupils to understand the nutritive worth. The physiology and, to a limited extent, the chemistry of digestion and nutrition are also studied in connection with each article of food. Generally summed up, the grade work in the four years' course includes the making of fires, the care of utensils, the ability to know what food to cook and how to prepare it properly for the table.

Miss Jacobs considers that a teacher of cooking must possess, in addition to a practical knowledge of how to mix and cook food material, a real love for the sciences, a thorough knowledge of the English language and how to teach it, and an intimate acquaintance with the science of physics, chemistry, botany and physiology, as our homes are the laboratories where many of the principles of these sciences are demonstrated and the problems solved, and it is her business to prepare the future homemaker. Miss Jacobs is herself an earnest student and is continually adding to her knowledge of special studies at summer schools, night courses at colleges, by private instruction and much experimenting. She has worked hard during the fifteen years she has been director of the cooking schools, and the present splendidly systematized condition of the work is largely due to her ability and zeal.

At the McKinley Manual Training School, Miss Marian White, assisted by the second teacher, Miss Elizabeth Cross, has started the scholastic year with a large and enthusiastic class. The pupils of this school, all of whom are above the eighth grade, must pass a rigid examination showing that they have profited by their four years' course in

the department of domestic science before they can receive a diploma for their general studies. The kitchen, on an upper floor, is a big, cheerful room, the center nearly enclosed by a white tiled counter, on which was placed a succession of "two-lit" gas stoves, each provided with a granite tea kettle. A polished range in the corner, two ironing boards and a substantial sink showed that housekeeping in all its phases was a thoroughly earnest affair to the pretty girls who sat behind their stoves the other afternoon and told in white what they had seen on their morning visit to the market. Housewives in search of economical menus would do well to study the methods of the McKinley school. For instance, last year's pupils planned and served a dinner of five courses—soup, meat, with two vegetables; salad, dessert and coffee—for eight people, the raw material costing just \$1.50. The school furnishes all food material used by the pupils, Miss Jacobs having received last year \$2,600 from the industrial appropriation of \$30,000.

Mrs. White is well equipped for her important work. She studied at George Washington University and at Columbia, New York. She has also taken special courses from physicians and trained nurses to fit herself for her profession, and reckons herself fortunate that she was allowed to study closely the methods of the famous Sunshine laundry of Boston. The Armstrong Manual Training School, like the McKinley, has a large and well-kept kitchen, where a dozen or more colored pupils were canning and preserving Friday morning. Miss Alice Pinyon, who was superintending the work, seemed to have little to do but look on, so thoroughly she had trained the class in the way it should go. When the jars were filled with fruit they were placed in glass-faced cupboards, and will form part of the cooking school exhibit to be held next month at Convention Hall. This exhibit will include laundry work as well as cooking. Miss Pinyon is a resident of Bridgeport, Conn., but has taught in Washington for four years. She is a graduate from Mrs. Rorer's cooking school in Philadelphia, and

had taught for a year and a half at Tuskegee College, Alabama, when she passed the examination that entitled her to her present position. Before her appointment she had demonstrated here at food shows. This summer she took courses in psychology and pedagogy at the Pennsylvania Chautauque. Mrs. McAdoo is in charge of the cooking school at the Armstrong. Mrs. Shaw, who has general superintendence of the colored cooking schools of the city, formerly taught at the summer school at Hampton. Her studies included a two years' course at Oberlin College, with domestic science training at the New York Chautauque and at Columbia College. The thirty odd kitchens of the public schools are generally established in the school houses, though a few are in private dwellings rented by the board of education. Each kitchen is commodious and equipped with every appliance of the homemaker's art. The teachers in charge of these kitchens are Miss K. F. Flood, the Dennison and the Woodburn; Miss E. W. Saxton, the Berret and the B. B. French No. 2; Miss M. J. Merrill, the Thomson and the Kenilworth; Miss N. Rutherford, the Johnson and the Van Buren; Miss M. A. Burns, 600 O street, adjoining the Central High School; Miss J. P. Wilkinson, 212 H street; Miss N. Riggs, the Northeast Industrial; Miss A. McLean, the Taylor, the Brookland and the Tenley; Miss F. B. Espey, 640 Massachusetts avenue northeast; Miss F. Jenkins, the B. B. French No. 1; Miss M. E. Davis, the Jefferson; Miss K. D. Jones, 730 24th street, the Brightwood and the Good Hope; Miss A. M. McDaniel, the High Street School; Miss R. Tiffany, the Emery, the Congress Heights and the Takoma. The teachers of the colored schools are Miss J. T. Freeman, the J. F. Cook and the Bruce; Miss Ella Freeman, the Garnet; Miss L. Parker, the Stevens.

She was Provided For. From the Philadelphia Press. "Want any typewriter supplies?" asked the peddler, sticking his head in the office door. "No," replied the young business man, absent-mindedly. "I just got her a box of bonbons only an hour or so ago."

LEGEND OF LOUISIANA.

Lake Ca-ta-ou-la known to Indians as the Lake of Sacrifice. From the New Orleans States. Lake Ca-ta-ou-la, the sacred lake of the Indians, lies ensconced, as it were, in the deep solitude of the forest which skirts the Attakapas prairie on the east side of the Roche at about nine miles from the town of St. Martinville. The beauty of its scenery and its picturesque landscapes have probably no equal in the state. Its waters have the transparency of crystal, and its depth averages from 90 to 100 feet. The word Ca-ta-ou-la means the lake of sacrifice. The following legend, as dramatic and tragical as the biblical narrative of the death of Jephthah's daughter, gives as the origin of that name. The Tetimchee Indians, being threatened with dire calamity, the nature of which we know not, their prayermen consulted their oracles, and were informed that to propitiate the great Manitou and to avert the calamity a fair maiden of the tribe was to be sacrificed to the cruel god and her soul drowned in the placid waters of Lake Ca-ta-ou-la. The beautiful At-ta-la, the fair daughter of the chief, offered herself as a willing victim to propitiate the Great Spirit. Dressed in all the finery and picturesqueness of apparel of an Indian princess, she repaired to the lake in whose waters she was to find a watery grave, followed by the weeping maidens and by the stern warriors of the tribe. She glided in her light canoe on the waters of the lake until she had reached the middle of the stream, and with eyes upraised and hands extended toward the heavenly mansion of the great Manitou, she offered him her youth and her life blood as a sacrifice to propitiate her people. With radiant smile she then turned toward the shore of the lake where knelt the weeping maidens. She waved her hand gently to them, bidding them an eternal

adieu, and plunged into its waters, to be seen no more.

Superstitious persons assert that even to this day in times of great calamity and misfortune, when the moon spans the sky and shines serene in the high heavens, stroking with silvery fringe the gentle ripples of the lake, a shadowy form is seen gliding on its waters in a light canoe, with hands extended heavenward, and they say that all at once, uttering a wild and unearthly shriek, the shadowy form plunges headlong into the waters and disappears, while the terror-stricken denizens of the forest answer the shrieks with howls and lugubrious howlings. From that time Lake Ca-ta-ou-la became the sacred lake of the Indians, and every year they repaired to this spot to propitiate the great Manitou with their offerings and sacrifices. Into its crystalline waters they plunged themselves to get cleansed of their moral and physical impurities; into its sacred waters they dipped their amulets and arrows to avert approaching calamities and to protect themselves against the devices of the evil spirit. He who could not make this yearly pilgrimage felt despondent and unhappy, and his inability to follow the other in the saintly journey looked him no good. If while performing his immersion in the lake one should happen to drown, his memory was execrated, and his death was considered the judgment of the great Manitou as an atonement for the crimes committed by him. The lake is still called Ca-ta-ou-la, the lake of sacrifice, but the great Manitou, like his Indian worshippers, is now a thing of the past.

The New Regime. From Life. Dr. Lubbig had passed on, and many of his patients were employing Dr. Pond. A little girl who had a good many brothers and sisters, proudly announced to a neighbor: "We have a new baby at our house." "A new baby?" said the neighbor. "Where did you get it?" "Well, we used to take from Dr. Lubbig; now we take from Dr. Pond."