

## TRAINING TODAY'S BOYS AND GIRLS

A Little Talk on the Appreciation of Their Efforts.

SHOULD KEEP THE CREATIONS

It is the Pleasant "How Nice" That Makes All the Difference to the Hearts of the Children.

By SIDONIE M. GRUENBERG.

As each child's name was called he stepped forward and received from the kindergarten the result of his efforts at "making something" for some member of the home. The children were gay and they were anticipating the joy of giving. It was a pleasure to watch them. But when Genevieve's name was called a new note was struck. "Please, Miss White," she said, "my mother does not want me to bother her any more with the things I make." And Miss White laid Genevieve's calendar aside.

It is not difficult to see the point of view expressed in Genevieve's plaintive abnegation. There is really no room for all these things at home. We have all the calendars and blot-ters and picture frames and shaving pads that we really need. And as for ornaments, these things are not particularly beautiful, and if they are, as may sometimes happen, they do not harmonize with the scheme of things already installed, and, besides, they gather dust, and there are few homes that have not already too many dust catchers. We can well understand that Genevieve's mother was weary of calendars and bookmarks.

But Miss White is also weary of calendars and bookmarks. Where one mother has had half a dozen she has hundreds. She manages to smile, however, in spite of the clutter and in spite of the obvious monotony through a curious trick of the mind which it would be well for Genevieve's mother and other mothers to learn. The trick is this: Instead of dealing with calendars and bookmarks, she fixes her mind upon the efforts of the tots, she sees trial and tribulation, she sees wonder and experiments, where the rest of us see only crude imitations of tulips or apple blossoms.

Notwithstanding the high rentals we have to pay it ought to be possible for every mother to keep each child's tokens of struggle and conquest for some time at least. For nothing is more important to the child than that his meager and unsuccessful attempts at mastering his material surroundings should receive generous encouragement. And while much is gained by having someone stand by and cheer him when he falters, that is not enough. The product, poor though it be, is the symbol of an idea, an inspiration, and deserves the courtesy of serious and dignified attention from parents and other elders. The calendar is as worthy of a place on the wall as anything you can buy at the store, for by honoring it you teach the child that his efforts are not wasted. As for taste in calendars, leave that to the years.

Of course it is not necessary to display all of the child's creations or to convert the home into an industrial museum. It is, in fact, the latest trophy that carries the greatest interest, and the latest may be made



Could Get No Satisfaction Out of the Paper Stars.

to displace its predecessor, each effort thus receiving its due share of attention and appreciation. Where there are several children it should be possible to provide large paper envelopes and boxes in which these early treasures may be kept.

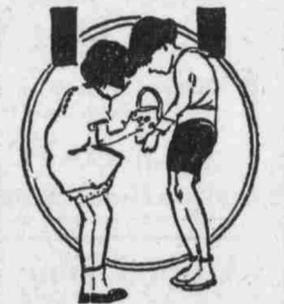
Every mother knows that young children can be a nuisance and in the way just when they are trying to help with some "work." The number of peas that the baby can shell or the area that the child can sweep will contribute little to lightening the day's work. But the value of the contribution is not to be measured thus. It is to be measured in good will, in application and in the satisfaction that comes—or should come—from having made a worthy effort at doing something useful. We should therefore not belittle the achievement or make the child feel that his assistance is worthless.

The child works in the spirit of the artist. He is not seeking material rewards; he wants the satisfaction of doing something that has meaning and he wants appreciation. Without these he will become either a shirker, shunning all effort or a perfunctory grind, laboring under compulsion of

one kind or another. It is therefore necessary not only that opportunities be furnished for doing various kinds of work, but that the first awkward attempts be appreciated in a way that will lead to further effort. And this is just as true of attempts at singing or invention—invention of a song or story, for example—as it is of attempts at making some object or drawing that others may handle or exhibit.

While this doctrine of appreciation does not permit us to belittle the child's efforts, it still leaves us free to help the child with criticisms calculated to enable him to increase his work. But we should call attention to such defects only as he is in a position to remedy himself, and without too much effort. If the doll's dress is too long, it's a simple matter to cut it down. But if it's too short we note that it's a very nice dress, and think we'll make the next one a little longer. The repeated emphasis on defects of design or execution may have the effect of improving the child's taste or judgment; but they are more likely to discourage all effort.

A child that sees too clearly the shortcomings of his efforts will refuse to do anything at all. This was the case with four-year-old Herbert, whose sense of form was so far ahead of his



The Children Anticipated the Joy of Giving.

muscular control that he could get no satisfaction out of the paper stars he cut out himself, and so refused, after one or two attempts, to try again.

When little Allan's mother failed to recognize the child's drawing as that of a "lamp" she was wise enough to take to herself the blame—"How stupid of me!" For, after all, you can recognize even the lamp if you are told what it is supposed to be. And so the burden of keeping keen the edge of effort rests upon us. But don't let the child become conceited.

### THEY COULDN'T RESIST HIM

Young Man Surely Had a Taking Way With the Ladies, if You Let Him Tell It.

"Oh, I make friends with people whenever I like," he had explained, "and they never object. They like it. They all like it."

"And you speak to strange young ladies?"

"The last one I spoke to was in London last month. I was standing on the steps of a house in Piccadilly, watching some visiting potentates drive by, when the door opened, and out came the prettiest girl I ever saw in my life. She stood for a moment looking up and down the street, and I said to her: 'Do you know who that fierce, fat man in the last carriage is—the one who looks like a walrus?' She said: 'Oh, that's my Uncle Ethelbert.'"

"But that was the end of it," Mary broke in—"you didn't go on talking to her?"

"The end of it," Kruger Hobbs had concluded, taking off his glove and offering a slim bony hand—"the end was that we had tea at an A. B. C. shop, and she said she was sorry she was engaged to marry her cousin, whose name, I think, was Lionel."—From "Kruger Hobbs," by Marjory Morten, in Century Magazine.

### Serum to Save Drowning Persons.

Experiments are being made with a serum which is said to have been used with success in restoring cases of asphyxiation and drowning in animals several hours after life has been to all appearances extinct. There appears to be one drawback in the result thus far, however, in that in many instances there have been serious after effects such as high blood pressure or hardening of the arteries. If the serum is to be perfected, as appears to be likely, the physicians are of the opinion that it can be injected several hours after the accident and restore life. In one case the serum was used on an animal that had been apparently dead from drowning for a period of four hours. The animal was brought back to life, though it died later from blood pressure.

### War and the Weather.

If the north Atlantic skippers who think that the bad weather from which they have been suffering is due to the concussion of the bombardment in Europe would compare notes with their colleagues in the West India and Caribbean trade they might take a broader view of the meteorological disturbances. The storms which have been raging in the north Atlantic, the bay of Biscay and the Mediterranean started in the tropics and had already paid respects to our coast before crossing over to add to Europe's troubles. The skepticism of the scientists in regard to the connection between war and weather is well founded. As for the sun spots, all that can be said at present is that they are under suspicion.

## IN JELLY SEASON

METHODS OF PUTTING UP VARIOUS KINDS OF FRUIT.

Tartaric or Citric Acid Added to the Juice Will Be Found to Effect an Improvement—Must Not Be Used Always.

It is just about as easy to make jelly from apples, quinces, peaches, or pears as from any other kind of fruit, if you know how, according to Miss Addie D. Root of the Missouri College of Agriculture. All that is necessary is to add enough tartaric or citric acid to the juice to make it taste about as sour as a good sour apple. This usually means about a level teaspoonful to a quart of juice. It destroys the delicate flavor of peach and pear juice somewhat but improves the flavor of sweet apple and quince juice.

Blackberries, blueberries, raspberries, partially ripe grapes, crab apples, sour apples, and plums usually make good jelly because they have enough acid already and also contain a substance called pectin which must be present and must be brought out with the juice by heating if jelly is to be made. That is why jelly-makers do not simply press out the juice from cold fruit. All apples and similar fruits have enough pectin for jelly-making purposes.

In making apple jelly cover the fruit with water before cooking and boil 20 or 30 minutes. After boiling has continued 10 or 15 minutes, add three-quarters of a cupful of sugar for every cupful of juice. The sugar that will be required should have been measured into a pan and warmed in the oven for a while before it is added. It should be carefully stirred in to prevent burning.

As soon as the glasses are filled with the hot jelly they should be set in a cool place while jellifying takes place. They should be sealed from the air, but if the jelly has been slightly overcooked it may be covered with panes of glass and allowed to harden in the sun. When it is well set pour hot paraffin over the top and put clean tin covers on the glasses. Store them away in a dry, cool place where the jelly cannot mold.

### HOUSEHOLD HINTS

A hot iron will soften old putty so that it can be easily removed.

Never use water from a stone reservoir for cooking purposes.

Never allow fresh meat to remain in paper; it absorbs the juice.

Lemons will keep fresh if stowed in dry sand separately.

Salt will remove the stain from silver caused by egg, when applied dry with a soft cloth.

To polish a black marble clock rub over with olive oil and finish with a clean camellia leather.

Never keep vinegar or yeast in stone crocks or jugs; their acid attacks the glazing, which is said to be poisonous.

Put a silvered spoon into the most delicate glass and boiling hot liquids can be poured into it without breaking it.

### Health Hints for Hot Weather.

Be sure the leftover food is not contaminated by flies. Be sure the icebox is immaculate. Remember that germs cannot resist boiling, and if there is any sick child or person in the household the safest way is to use enameled ware in the sick room and boil it thoroughly before it is used again or by another member of the family. Fly screens are useful in keeping out flies, but do not save one from the necessity of killing the flies that are already inside the house. All fruit and vegetables should be very carefully washed, and, better still, peeled if they have had much handling. Take reasonable precautions of this kind and then don't worry. Many a child has been worried into an illness by an over-anxious mother.

### Steamed Peach Roll.

Sift two cupfuls of flour with one scant teaspoonful of salt and three tablespoonfuls of baking powder, rub in one rounded tablespoonful of butter and moisten with enough milk to make a rather stiff dough. Place on a floured board, pat into rectangular shape, cover with sliced peaches, dust with flour and sugar, roll into a loose roll, pinch the edges together, wrap in a floured cloth and steam one hour. Serve with peach syrup, slightly thickened with arrowroot or cornstarch.

### Darning Tip.

To make silk stockings wear longer than they were ever meant to do buy a small spool of mending floss just the same color and carefully darn the heels and toes both ways. This precautionary darning will not spoil the looks of the new hose and it considerably retards the time when they become threadbare.

### Blueberry Dumplings.

Two-thirds cupful sweet milk, two cupfuls flour, two teaspoonfuls baking powder, a little salt. Have pint of boiled canned berries, drop by full teaspoonfuls into dumplings and boil until done, like any dumpling. Any berry will do. Eat cream and sugar on them, if you like.

### Clain Frappe.

Steam clean cloths thoroughly until they open. Drain, let the water stand until clear, pour off the sediment and strain through fine linen and freeze soft in equal parts of ice and salt.

## CALLED AN IDEAL KITCHEN

Snowy White, and Not a Single Dark Cupboard in Apartment Marks Up-To-Date Household "Workshop."

The following description of the kitchen in the home of a woman famed for her interest in household efficiency is given to show what intelligence, combined with a reasonable amount of money and a determination to have one's workshop as up-to-date a place as possible, can do.

The kitchen is white from ceiling to tiles and contains no dark cupboards, but in their place shelves and cabinets. On the shelves on one side are 50 glass jars of graduated sizes, each one labeled with the name of a comestible or condiment. Opposite these are rows of fireproof glass baking dishes for baking bread, cakes, pies, custards; the old-fashioned tin affairs have been discarded as unsightly and insanitary. Instead of granite ware there are files of bright aluminum sauce pans, reflecting points of sunlight which streams in through four large windows curtained with dimity. Under these shelves is a porcelain sink 40 inches high. No tired, round shoulders in this kitchen, you see.

Near this stands a gas range with an automatic electric pilot—light and glass doored ovens with thermometers. Four feet above the floor and near the range rests a modern steamer, which will cook an entire dinner over one gas jet. In the middle of the room is a glass-topped table, and, sitting there, the person who is doing the ordering can see at a glance what is lacking in the glass jars. The maid supplies the list of groceries which need replenishing at the beginning of each month and these are purchased in quantities at the most economical prices.

### RECIPE FOR EXCELLENT HASH

Mixture of Ingredients Has Been Called by Its Admirers the "Best Ever Made."

First of all, fry an onion, finely chopped, in one ounce of margarine or dripping, till it is a golden brown, then add one ounce of flour, and after stirring well together for five minutes add half a pint of stock, well flavored with vegetables, two or three cloves, salt if necessary, and four tablespoonfuls of catchup. Stir for a few minutes over the fire, then flavor further with a teaspoonful or more of brown sauce or meat extract. Let the sauce boil fast over the fire, so as to reduce it a little, then add some browning. Strain the sauce into a small shallow stewpan and put it on one side to get cold. In the meantime cut some meat, and not too small slices from your meat, setting them by as much as possible of the same size, and remove every particle of skin, fat, gristle or burnt portion, as it is the latter which gives the "warmed-up" taste that is so unpleasant. When the sauce is cold lay in it the pieces of meat, cover up the saucepan and in about an hour's time put it at the corner of the stove, warming by very gradual degrees. If allowed to boil, the meat is sure to be tough. As soon as it is thoroughly hot it is ready to be dished up, with the sauce poured over it, and it should be surrounded with fingers of bread, fried a golden color. The addition of a little finely chopped parsley greatly improves the look of the dish.

### To Clean Couch Cover.

Put the couch cover into a sheet and sop it up and down in a generous quantity of naphtha and gasoline. Do not rub or wring. When ready, take from the cleansing agent, press gently against the side of the tub, remove the sheet which had been wrapped around the cover and dry the cover out of doors. A knitted or crocheted wool baby afghan can be treated in the same way, using a pillowcase as a holder.—New York Evening Journal.

### Sanitary Kitchen Shelf.

Rip the oilcloth and the perforated paper off the kitchen shelves and paint them if you value cleanliness and health. Water bugs and roaches and ants make the coolest of homes in the warm corners of covered shelves, while they find odorous, freshly painted shelves far too cheerless for domestic purposes. By the time the paint is dry the prospective tenants will have settled elsewhere. And recollect the saving in paper, bug powder and time in the cleaning.

### Deviled Filets of Chicken.

Out the raw meat into long, thin strips, or use the legs of cooked turkey. Dip in melted butter and boil until cooked or heated through. Place on a hot serving dish and spread with hot mixture. Stir in two tablespoonfuls of Worcestershire sauce or mushroom catchup, and a dash of salt. These hot seasonings are a matter of taste largely, and may be added separately if preferred. The meat may be gashed and laid in the deviled mixture before broiling.

### French Dressing.

Put one saltspoonful of salt and one-half saltspoonful of white pepper in a bowl and stir in three tablespoonfuls of olive oil, then add one-fourth teaspoonful of onion juice and one tablespoonful of vinegar. Mix well.

### Fly-Paper.

To make fly-papers boil linsed oil with a little resin till it forms a stringy paste when cold. Spread this on paper, using a large brush. This is expensive, and makes one of the best traps for flies.

## In Woman's Realm

Coat Suits for Fall and Winter Show Little Changes in Style, Though Their Designers Have Been Successful in Turning Out Becoming and Beautiful Garments — Illustration Shows Some of the New Millinery Styles.

A review of numbers of new coat suits for fall and winter reveals only minor changes in style and no radical new departures in trimmings and finish. But styles are reserved and elegant, lines are trim and becoming, and colors are beautiful, so the new fall suits are destined to satisfy even an exacting taste. Manufacturers say that women are growing more discriminating and that the demand is for good materials and exact workmanship as well as smart style.

As to changes in styles, coats are longer than they have been and many

widen the figure. Even the collar lengthens the neck and shoulder lines.

Three pretty new hats, each an exponent of its particular kind of millinery, are shown in the group pictured. They are of velvet and of felt and velvet. So far, velvet dominates the season, but there are close seconds to it in popularity. Hatter's plush, velours, felt, and soft, brilliant silks and satins are used, alone or in conjunction with velvet, for making the new shapes.

Shapes the coming fall are characterized by great variety in size, from



COAT SUIT FOR FALL AND WINTER.

of them show a closer adjustment to the figure, above the waistline, than for several seasons. Collars are high, usually of the turnover variety. Skirts and coats remain full, and for trimming there is the choice of fur or fur-fabrics, braid, buttons, and machine stitching. Skirts have been made longer also and appear in both ankle and instep lengths. But it remains to be proved that women will make a fashion of this feature of the new models. The skirt cut to reach a little below the shoe top has so much to recommend it. For the street suit it is easy to walk in, clean, and smart-looking. Some designers have planned their faith to the tailored skirt of a sensible length, and in this one instance, anyway, sensible goes hand in

the close-fitting turban to the very broad-brimmed sailors. They include mushroom brims, those that show a colonial inspiration, the Napoleon, and many "tams." Many inequalities in width abound in a single brim and all sorts of curvings, droopings, and liftings make them interesting.

Trimmings are exquisitely made and they are designed to emphasize the contour of the shape, or at least not to interfere with its lines. Tinsel braids, bead and silk embroidery, narrow ribbons and fancy feathers are among the most important trimmings.

At the center of the picture a wide-brimmed mushroom shape is shown. It is made of black velvet and the facing is of satin in a contrasting color. It will be noticed that the brim widens



EXPONENTS OF NEW MILLINERY STYLES.

hand with smart-looking. The longer skirt is not as attractive as the short model.

A good example of the new styles appears in the street suit shown. It is of duvetine in dark brown and employs a little silk braid of the same color, with bone buttons for adornment. The skirt is plain and moderately full. The coat is an excellent model for a stout figure, with an up-broken line down the front and a flare to its skirt that is not calculated to

at the back. Its simple decoration is made of a ruche of box-plaited ribbon tied in a rosette at the base of a spray of fancy feathers at the front.

The small turban at the left is in burgundy felt, with a wide collar of velvet about it. Velvet ribbon in two shades is drawn through stashes in the collar. Loops of gilt cord and two pendant balls finish the trimming.

The small colonial shape at the right is in black velvet trimmed with two curving feathers in black also.