

WHAT OTHERS THINK OF US.

The "Woman's Enterprise."

The second issue of the Woman's Enterprise is received here this morning. The Enterprise is a newspaper edited and managed by progressive women. The paper is issued monthly from its headquarters in Baton Rouge and contains items of interest from clubs and club women throughout the state. In this issue will be found news of Monroe club activities. The work done by the Civic Department in their clean up campaign and the establishment of the various playgrounds by the re-organization in the short space of Miss Nell Lynn's visit here as a guest of the Business and Professional Women's Club and her commendations and praise for the achievement of that organization club in the short space of time which they have been organized. This should be especially interesting Monroe people. The Enterprise is very newsy, its sixteen pages in this issue containing many items of interest to women everywhere. The Enterprise stands for promotion of all worthy interests and stands ready to lend support to any movement deserving more than passing attention. The paper has already attained great popularity and has a wide circulation which includes several states.—News-Star, Monroe.

From the Illustrated News, New Orleans, La.: "The picture of the Woman's Club Building, which you sent me by request of Mrs. Storm, president of State Federation, was received too late for September issue, but will appear in our October issue. "I want to congratulate you upon your first issue of the Woman's Enterprise and sincerely wish for you every success in the world. I am taking the liberty of adding your name on my Baton Rouge list and will appreciate receiving a copy of your magazine."

From the Corresponding Secretary of the Louisiana Division: "I want to congratulate you upon that wonderful paper the Woman's Enterprise. I have received two copies and have read them carefully and find every page very interesting. I certainly admire the way you have taken up this work."

From Mrs. D. A. S. Vaught, received the day she was run down and seriously injured by an automobile: "Hail to the Enterprise! Now we can have a paper in which we can tell of the work being accomplished in the state by the United Daughters of the Confederacy. Congratulate you upon the great success of your first issue."

Do you wish to go to Cuba this winter in December, January or February? If so write to the Enterprise that you wish to join the tour.

And who would have thought the Chicago White Sox would ever wash dirty linen in public? If some people would work as hard as they talk, they would pay a whole lot more income taxes.

VALUABLE HISTORICAL DATA.

Woman's Enterprise is indebted to Mrs. W. B. Clark for the following notices which appeared in the Baton Rouge Comet of date Sept. 1st, 1853: The contracts for building the Louisiana Institution for the Deaf, the Dumb, and the Blind, have been awarded by the commissioners to the following parties: F. Arbour, for Lumber; McHatton, Ward & Co., for brick; Burk & Collins, for carpenter's work; Nelson Potts, for brick work.

The foundation for the building will be laid about the 13th proximo. The location for the building is a very desirable one. It is the site of the old Baton Rouge College—a State institution that flourished some years ago. The location is elevated, and commands a view of the river, and is within the site of the State Capitol. The plans and specifications for the building were made out by Mr. J. W. Brown, architect. A very pretty perspective view may be seen at the branch office of the La. State Bank.

We notice that the foundation of the new jail, has been commenced. It is built at the expense of the Parish, and when finished will cost about \$15,000.00. This should suffice to construct a very large and commodious building; and we doubt not, will be sufficiently capacious to hold all the rogues that can ever be had at any one time, from the hands of the "Philistines." There is only one objection to the plan adopted, and that is a very obvious one: The height of the stories is not much more than half sufficient. No room in this climate can be a healthy—well ventilated room, with less than twelve feet from floor to floor. And no "public" building for comfort, should be less than fifteen.

We will not complain. The Parish has managed to keep a very excellent state of morality with a small jail; and now that we are to have a larger one, we may reasonably expect that there will be less use for it. This is a correct inference, and we hope that the fear of low ceilings, thick walls with bars running through and small windows to let in darkness, the heavy grates and iron doors will be sufficient to frighten the wicked into the path of rectitude.

MY VIOLIN. Ofttimes when tired of daily stress, With turmoil, fret and din, And fain would seek forgetfulness, I play my violin.

Rapturously I touch the strings, Sweet melody resounds, With soulful cadences it rings, And all my soul responds.

With grave or gay or plaintive air Responsive to each mood, It seems to soothe away all care, As if it understood.

In youthful days a joyous tune, I only cared to play, For in the fullness of Life's June My moods seemed always gay.

But now that Life has brought to me, Full meed of grief and pain, There oft threads through the melody A vibrant, plaintive strain.

But, if Life held no pain for me, It would not be complete, Without its saddened melody, The music, not so sweet.

—Julia McGrath.

WOMEN OF PENNSYLVANIA WILL PUBLISH NEWSPAPER Philadelphia, Aug. 24.—The women of Pennsylvania are soon to have their own newspaper, eight columns wide and eight pages thick. Announcement was made from the headquarters of the Women's Republican Club today that the first issue of the Woman's Press will appear on September 7.

The paper which will be a weekly, will not be a political organ, but according to Mrs. Archibald Harmon, president of the Women's Republican Club, will aim to print general news in unbiased fashion.

Mrs. Harmon has been chosen associate editor. The paper will be published in Harrisburg by the Women's Publishing Company.

They can do with their sweet potatoes just what the people of California have done with their apples. And they won't be long about it, either.

CHEESE MAKING OFFERS MEANS OF UTILIZING SURPLUS MILK



Simple Equipment for Making Cheddar Cheese at Home.

Prepared by the United States Department of Agriculture. American or Cheddar type cheese is palatable, rich in food value, and it may be kept for long periods without refrigeration. Every housewife knows of a number of palatable dishes made from cheese which serve as a change in the ordinary diet. As it may be made at any time of the year where there is a surplus of milk, cheese making offers an exceptionally advantageous means of conserving for later use milk which might otherwise be wasted, suggest specialists in the United States Department of Agriculture.

Approximately five or six hours are required from the time the milk is placed in the vat for heating until the cheese is put into the hoop for final pressing, and during that time it is not necessary for the operator to give it his entire attention. From this point until the end of two weeks only a few minutes each day are required to turn the cheese. After that time the cheese is turned only twice a week until fully cured. Best results have been obtained in regions where the nights are cool throughout the summer and where cool water may be obtained.

Approximately 10 1/2 pounds of cheese are obtained from 100 pounds, or 11 2/3 gallons, of milk containing 4 per cent butter fat. It is important to have fresh, clean, whole milk for cheese-making. If milk is to be kept overnight it should be cooled to a temperature of 60 degrees F. or lower, and held at that temperature until used. The milk should not be held more than twelve hours, as it is very important that it be perfectly sweet. A wash boiler, large kettle or tub may be used for cheese-making, but if cheese is to be made frequently a regular cheese vat is more satisfactory. A cheese vat is so constructed that hot or cold water may be circulated around the milk for regulating the temperature. Control of temperature throughout the manufacturing process is essential. A good thermometer, therefore, should be used. The milk is heated in the vat or wash boiler to a temperature of 86 degrees F., at which it is held until after the curd has been cut.

Rennet to Curdle the Milk. Cheese made without the addition of coloring matter is light yellow or straw color; if a deeper shade of yellow is desired a small quantity of coloring is put in the milk. Regular cheese color should be used, and not butter color, as the latter colors the

FROCKS OF BLACK

Crepes, Satins and Lace Are Favorable in Paris.

Nothing Depressing in Effect of the Color as it is Worn by Women of France.

"There are so many black dresses in Paris that they look almost like a national costume." "Black costumes," observes a Paris correspondent, "are made from every known material, from crepes and satins especially, and from much black lace. They have very tiny sleeves or no sleeves at all, and they are long—only a few inches from the floor."

Here we have the description in a nutshell. The lead is certainly simple enough and, as far as can be learned in other quarters, it tells the story adequately. The French woman has always loved black. She knows how to wear it so that there is nothing sombre or depressing in its effect. By her knowledge of line and proportion, of material and draping and "white spaces" made up of throat and arms, she manages to achieve an effect which is actually colorful.

The longer skirt, the longer and the bloused waist, the long sleeves and the uneven skirt lines are in evidence. These various points of fashion are giving us much food for reflection and making us wonder, in a panic, whether the hems of last year's frocks are ample enough to let them express the new mode.

The salvation of the longer skirt is the longer waistline, for it readjusts

Hot-Iron Curd Test. Allow the curd to remain in the whey at 100 degrees F. until firm and until enough acid has developed. Do not let the curd mat together. Sufficient acid has developed when the curd applied to a hot iron will form strings one-fourth to one-half inch long. The curd is firm enough if a handful of it pressed together between the hands falls apart readily when the pressure is released. Draw off the whey and put the curd on a draining rack which has been covered with a muslin cloth. Do not let the curd form into pieces larger than a hickory nut. Keep the curd warm while on the rack.

When the curd forms strings from three-fourths to one inch long on a hot iron, add salt at the rate of three ounces for ten pounds of the curd. Have the curd at a temperature of about 85 degrees F. Put it in a hoop lined with cheesecloth and apply pressure gently. Cheese hoops may be obtained from dairy supply houses. The cheesecloth is left on the finished cheese. After one and one-half hours the cheese should be taken out and the cheese should be taken out and dressed, that is, all wrinkles are taken out of the cheesecloth which covers it. When the cheese has been properly dressed it should be put back in the press and full pressure applied for 24 hours. Then the cheese is ready for the curing room where it remains at a temperature between 50 and 60 degrees for two weeks.

The cheese should be turned daily in the curing room until it is partially cured to prevent it from drying too much, and also to prevent molding. The paraffin is heated to a temperature of 240 degrees F. and the cheese rolled in it. After this has been done the cheese need be turned only twice a week. Cheese may be cured enough to be eaten when six weeks old; the flavor, of course, is then quite mild. Farmers' Bulletin 1191, "Making American Cheese on the Farm," gives many details of the process and equipment for cheese making.

the proportion so charmingly that we welcome the silhouette and cease to regret the comfort of the stiffer skirt. A dress of heavy black crepe has an underskirt made on slim, straight lines, and is quite short. It is covered with a clever draping of the same material and certain ends of that draping come very near the floor. In this way a skirt is achieved, which is short from one angle and from the next angle surprisingly long.

CHOOSING YOUR WINTER HAT. Milady May Select Black, Brown or Green and Be in Keeping With Latest Styles.

New hats for autumn are made of felt in black, brown or dark green, although bright green is worn also. The cloche is again a favorite, very broad of brim and rounded of crown. The felt brim is bound with ribbon and a twist of ribbon with perhaps a small bow enriches the base of the crown. Smart is a Maria Guy shape of black velvet with the under side of the brim lined with cyclamen velvet, a fold of cyclamen velvet twisted about the base of the crown.

The new shapes are large rather than small—the broad, slightly drooping brims shading the face thoroughly. —Good Housekeeping.

Cherry Trimming. A petite brunette seen recently at a garden party wore a white chiffon gown with sprawling allover design in brilliant cherry red, the low fitted hip girdles of moire in this color and the skirt showing a drapery of the chiffon made by using a long straight piece of it from side to side. A Venetian lace vestee and a bright cherry red straw hat garlanded with small feathery white flowers completed the costume.

Gingham Blouses. Gingham blouses are much in vogue just now. They are very often made with a collar and cuff trimming consisting of white muslin plaitings about three quarters of an inch wide.

FRUITS SAFE FOR CHILDREN

Whether Skins Are Given Depends on Age and Health of Child and How Prepared.

Fruit juices and the pulp of cooked fruit, baked apples and pears, and stewed prunes are safest for children. Whether the skins are given depends partly on the age and health of the child and partly on the way the fruit is prepared. If the skins are very tender, they are not likely to cause trouble. When apples and pears are baked the skins can be made tender by frequent basting.



Use left-over coffee in spice cakes in place of sour milk.

Serve spiced crabapples or pickled peaches with real loaf.

When canning greens for winter use, use the cold-pack method.

Thin cotton georgette crepe makes nice summer curtains for the living room.

Olecloth and linoleum w/ft last twice as long if they are varnished every spring.

Cool bread on a wire cake rack, so that there will be circulation of air around it.

DELICIOUS POTATO DOUGHNUT

Is Light and Fluffy and Does Not Absorb Too Much Fat—Excellent Recipe is Given.

It has been found in tests made in the experimental kitchen of the United States Department of Agriculture that a very soft dough absorbs more fat than a stiffer mixture in making doughnuts. Too much flour, however, makes a doughnut that is not so light and fluffy as is desirable. The addition of hot mashed potato to the recipe makes a doughnut that is light and fluffy, but at the same time does not absorb so much fat. Doughnuts made by the following recipe are delicious when fresh, and also possess good keeping qualities.

- 1/2 cups sugar, 1/2 cups flour, 2 tablespoons butter, 4 tablespoons baking powder, 1 egg, 1 cup hot riced potato, 1 teaspoon cinnamon, 1/2 cup milk, 1/2 teaspoon nutmeg

SUPPLY OF MINERAL MATTER

Vegetables and Fruits Are Particularly Necessary in Diet of Young and Old.

Both vegetables and fruits supply the body with iron, lime and other mineral matter, and some protein and body fuel as well as mild acids. They are particularly necessary in the diet of children. They should be served at least once a day, as they help to keep the bowels in good condition. Vegetables may be used as flavoring for soups and stews, may be added to milk or meat stews, or served with meat gravy. If gravy is used, do not have it too fat nor make it with scorched fat.

VEGETABLES NEED CLEANING GIVES GOOD PICKLE FLAVOR

Much Care Should Be Exercised Whether Served Raw or Cooked—Use Brush on Potatoes. Spiced Vinegar is Frequently Valuable for Pickling—Herbs Useful for Garnish.

Wash all vegetables with great care, whether served raw or cooked. Scrub large vegetables, such as potatoes and carrots with a brush. Greens should be washed leaf by leaf under running water, or in a large amount of water, until free from grit and visible dirt. In the latter case, any sand which clings to them is likely to sink. To prevent it from again getting on the vegetables lift them from the water instead of pouring the water off.

An excellent spiced vinegar is made by filling a wide-mouthed bottle or a fruit jar to within two inches of the top with spiced plants of different kinds, such as slices of horse radish and onions, umbels of dill, ripe seed of white mustard and celery, green seed of nasturtium, fine stems and leaves of tarragon, basil, and sweet marjoram. A pod of red pepper may also be added. The bottle or jar is then filled with vinegar, heated to 100 degrees F., corked or sealed and left for about three weeks. At the end of the three weeks, strain the vinegar and fill in small bottles. Cork and seal with melted paraffin or sealing wax.

MUCH BENEFIT FROM FRUITS. They Supply Acids and Are Important for Their Flavor and Other Good Reasons.

Fruits are very important in the child's diet. They supply mild acids, and they are important for their flavor, for their laxative effects, and no doubt for other reasons. This laxative effect is well recognized in the very general use of prunes, orange juice, and apples. Fruits, like the juice, and have mineral elements which the body requires. Serve fruits in some form at least once a day.

Take a strip of adhesive plaster, write name and address in ink, and stick inside of your umbrella.

Put a little sand in the bottom of Chinese lanterns and they will not sway and will be less apt to take fire.

To cool food quickly fill the lower part of a double boiler with ice or cold water and place food in the upper part

Two parts of pork fat to one of beef fat form an excellent mixture in which to fry doughnuts.

The sweetened omelet is often used as a dessert.

All canned meats and fish should be removed from the cans as soon as opened.

Try putting a piece of camphor ice away with your silver. It keeps it from tarnishing.

Allow two level teaspoonfuls of baking powder to each cupful of flour when no eggs are used.



Black Crepe Frock.

F. E.

Boue

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