

Better Homemaking Training for Children A Promise of Future

Ultra-Feminist Objections Answered—All Mental Individual An Extreme Type—Practice In Normal Tasks Good For Future Women.

By MRS. CHRISTINE FREDERICK.

SHOULD every woman learn housework?

"No," say the ultra-feminists, in reply to this question. "Why," they ask, "should every woman learn to make beds, wash dishes, and sweep any more than a man should?"

"No, by forcing every girl to spend time on these mental, non-mental tasks, you are robbing her of just so much time in which she might be perfecting herself in a chosen career. You don't want to train every boy to be just one thing; why train every woman to be a housekeeper?"

But while the girl is washing dishes and learning how to cook, what is her brother doing? Is he not carpentering, tinkering with a battery, or learning how to rig up a toy wireless or operate a telegraph instrument? And does he do this, and is he encouraged to do these and other mechanical things because his parents want him to prepare to be a carpenter or a telegraph operator? No, they encourage him to take an interest in manual, mechanical tasks, so that he may acquire a knowledge of tools, of mechanics, and a good degree of manual skill. He eventually may be a lawyer or a doctor, and it does not follow that he will take up the profession of some line in which he practiced amateurishly as a boy.

Exactly true it should be in the case of a girl. The fact that she learns how to make beds develops dexterity and skill in handling things, dexterity in operating a stove does not necessarily mean that she must go on to the end of time and follow it up as a housekeeper.

She, too, may be a lawyer or a doctor, and the training which she receives in manual household tasks will

not hold her back any more than a knowledge of a saw and plane will prevent her brother from being a lawyer.

Personally I want to make a plea for a still wider scope in the mechanical training of girls. But theoretically and practically, both boys and girls should know how to use a saw, hammer, understand a motor and electrical principles and the basic underlying principles of all mechanics. Soldiers make beds; there are thousands of men who cook and to the shame of our sex, some of them are better cooks than any women! and numbers of other men who can do well so-called household tasks.

Manual training and dexterity, however, acquired, is never lost. It can be carried over into any other branch any other line of work.

The worker with deft fingers, with co-ordinated mind and muscle, who can do rapid, frictionless work, can carry the same qualities into any one of a dozen lines.

It never prevented Abraham Lincoln from being a great president because he had spent hours of time in his youth rail-splitting. It never prevented Anna Howard Shaw from being a great leader because she once dug a cistern, and did most of the housekeeping in her early pioneer life.

The all-mental individual is an extreme type. It is a common mistake to suppose that manual dexterity is not liked nor practiced by those of Great Intellect.

Gladstone took his recreation in chopping wood; Franklin was a journeyman printer, and the life of almost every man of distinction has traversed many paths of manual and so-called "routine" tasks. Women will have to look elsewhere for a more firm argument than that dishwashing and making beds keeps them from being great! Practice in manual tasks and a greater knowledge of mechanics is just as good for the future woman with a career as for her ambitious brother.

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UPSTAIRS TRAY IS PROBLEM OF DAY

Enameled Ware Service Is One Solution of It.

This is the time of year when in any three family or boarding house some one member is sure to be laid up with a cold which means a day or two in bed.

The upstairs tray in such households is always a problem. The ordinary tray with the vegetation dishes is not only very heavy for whoever has to carry it upstairs, but the dishes are very likely to be broken. A woman who conducts a very successful boarding house meets this situation with an enameled ware service.

The tray is white enamel ware, as are also the cups, saucers, plates and individual tea or coffee pots. This makes an attractive service, it is light and the danger of breakage is eliminated.

A set purchased over three years ago and which has seen much use is perfectly good today. To the invalid it means much to have the food arrive in dainty form, and not in picked-up or cracked china, which is generally considered need enough to run the risks of upstairs service.

Cleaning Brass and Copper.

First of all remove all the stains with lemon and salt, then wash the articles thoroughly in hot soapy water, and dry well with a clean cloth. Be quite sure the copper or brass is dry before cleaning with any polish you like, or use the following recipe, which is very good: One ounce of rottenstone, one ounce of bath-brick, one ounce of soft soap, one ounce of turpentine.

Mix the rottenstone, bath-brick, and soft soap together, and use the turpentine to moisten the mixture to the consistency of cream. Apply the polish to the articles with a soft duster. Allow the polish to dry, then polish first with a duster, and secondly with a leather, as for silver and tin.

The Call For Simple Colors.

As an aid to American dyemakers and textile manufacturers who are finding it hard to supply the demand for gay shades, the Woman's National Made in the United States America League has issued an appeal to the women throughout the country to wear only simple colors this spring and summer. As yellow is a simple hue, suffragists all over the country may take this as an invitation to show their colors as they never have before.

To Wash and Clean Tin.

Wash the tin well in hot soapy water, and also add some soda, and dry well while hot. Clean the inside of the tin pan or saucepan with lemon juice if necessary. Clean the outside with whitening, mixed to a paste dry through with a soft duster, and secondly with a leather.

grains of cayenne. Pour gradually on these a good half-teacupful of vinegar and mix well. Boil some beetroots until tender, then remove the skins, and cut up in thin slices, and put in glass bottles. Boil the mixture, pour it hot over the beetroot, and keep it for a week, when it will be ready for use.

A Rice Pudding Recipe.

To a cupful of uncooked rice add a pint of warm water and half a teaspoonful of salt. Let it soak all night in a place where it will keep warm. Next day, about two hours before the pudding is required for the table, beat a teacupful of sugar with a piece of butter the size of an egg, and add half a teaspoonful of ground cinnamon, a little grated nutmeg, and a little grated lemon and stir all into the warm rice; add one pint of milk, cover, and bake for two hours in a slow oven. A few raisins may be included in the ingredients, if desirable. Lemon sauce or butter and sugar should be served with the pudding.

Calf's Head.

Take half a calf's head and stew a hind knuckle of veal in three pints of water in the usual way. Season with a carrot, a turnip, two onions, a blade of mace, a bunch of parsley, and half a bunch of celery. When ready, remove the meat, strain the liquor, and when nearly cold put in the calf-head, which has been well blanched. Set it to simmer until nearly done. Take it up and remove all bones, and cut the meat into square bits.

Pickled Beetroot.

Take half a dozen teacupfuls of brown sugar, half a teacupful of salt, one large teacupful of mustard, half a teacupful of white pepper, or a few

Some Hints For the Laundry

By ANN MARIE LLOYD.

I was with the greatest pride that our grandmothers displayed their well-stocked linen closets with shelf upon shelf piled high with perfectly laundered, snowy bed linen and napery.

The soothing scent of the sweet lavender lingered in the nostrils of the visitor long after the door had closed upon the stacks of snowy whiteness that had been a "joy to the eyes."

Few housekeepers nowadays, I am sorry to say, follow the example of their ancestors and give the care and attention to their linens that is absolutely necessary to keep them in a perfect condition.

The safe way to wash linen is with clear, warm water and plenty of pure, white soap, followed by the usual rinsing and bluing.

Do not be too generous in the use of starch when laundering your linens. It turns them yellow and causes a brittleness of the threads that spells destruction in time. The thinnest kind of water starch is all that is permissible. When you store linen away, not to be in use for some time, the starch should be removed if you desire to preserve its whiteness. Also, remember to keep linen in a dry, cool place. Heat dries out the threads, making them brittle and easily broken.

There is much that can be said about ironing linen. A mistaken idea is that a heavy iron and a great amount of pressure should be used when ironing napery.

While a certain amount of pressure is necessary to bring out the pattern, too much is apt to crack the linen in the folds.

Dampen the linen well and iron it on both sides until thoroughly dry, with the exception of lace-trimmed or embroidered pieces.

In folding linens use only the slightest pressure on the creases. Many housewives fold their linen by hand and never use the iron to press the creases.

Of the greatest importance is the fact that you should always move the iron with the threads, keeping the article straight on the ironing board or table.

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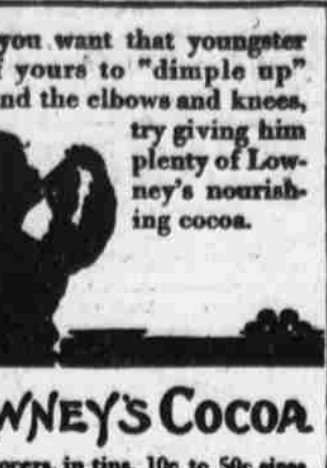
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