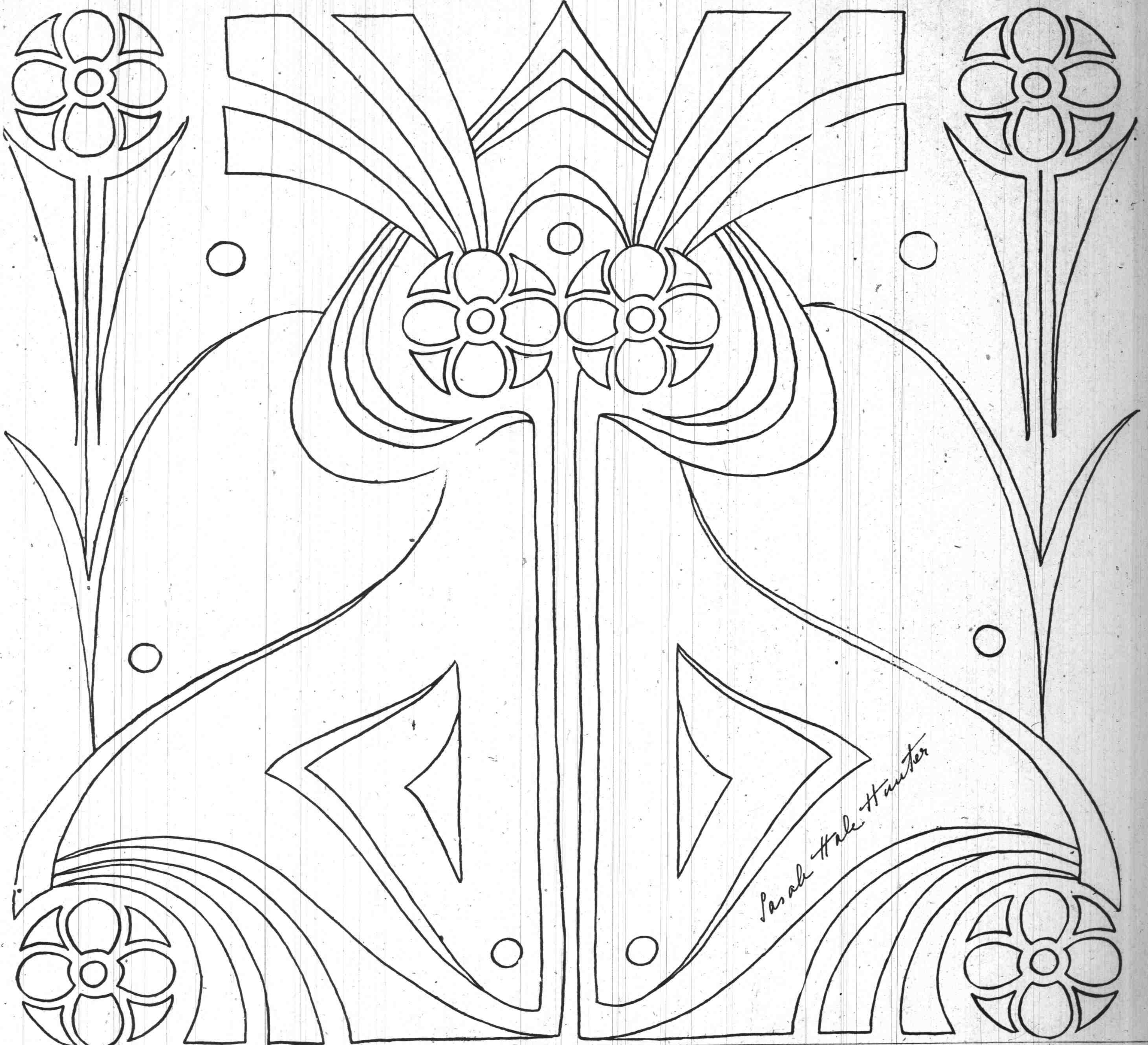


# WHAT EVERY WOMAN WANTS TO KNOW



*Sarah Hale Hunter*

## Women in the Week's News

**What They Are Doing**

San Francisco, Cal., March 20.—A journey of 11,300 miles to wed the man of her choice is the long trip taken by Miss May Brownlee, daughter of a Pennsylvania minister, who has sailed from here for Sydney, Australia. Miss Brownlee is to wed in Sydney Hugh M. Henry, formerly of Perth Amboy, N. J. The romance began in New Jersey, where Miss Brownlee was teaching school. She is a graduate of Wilkeson college, and after finishing her course at Columbia university, joined the faculty of the Perth Amboy high school. Young Henry became greatly attached to her, and when he left America to go into business at Sydney, he carried her promise to join him in the distant land.

St. Louis, Mo.—The St. Louis Fashion Show proved to be one of the most interesting gatherings from the woman's point of view. The show attracted to the city many visitors from distant points. Not only are American made styles in all articles of apparel shown, but the women who originated the "show" and carried it through to success, have brought together all of the products of St. Louis

in a display of civic spirit seldom equalled in the United States. A jury on styles and a jury on exhibits selected the features for the show. Naturally, the section devoted to the new American fashions which are supplanting the Paris fashions attracted the feminine portion of the visiting groups. The society women interested in the St. Louis Maternity hospital originated the plan, and the merchants of the city have cooperated with them. The proceeds of the show will be used for charity, and a record amount seems assured.

Columbia, Mo.—The girls from seven schools in Missouri who are in the Junior College Union, are making plans for a track meet this spring, a real track meet such as college boys hold. The young athletes expect to hold the competition here in May. Dashers, hurdle races, high jump and other track events will be on the program. Teams are already in training at each of the seven schools.

Washington.—A memorial to the women who perished in the Titanic disaster will be erected here. Potomac Park is the probable site for it. The fine arts commission of the city is in charge. The cost of the monument is to be raised by subscriptions, which now total \$10,000.

Michigan patriotic societies are planning the erection of a monument in Arlington cemetery to the memory of Anna E. Hooks, who served as a field nurse throughout the entire four years

of the Civil war. All of her work was without pay, but the government gave her a pension in her old age. On May 18, 1862, in the presence of an army division on the field, she was decorated with the Kearny cross of honor by General Berney for distinguished bravery. She is buried in Arlington cemetery. She is buried in Arlington cemetery beside the body of her soldier husband, with whom she served.

Ontonagon, Mich.—Mary Agossa, an Indian princess on the Algonquin tribe, knows nothing about women's suffrage on the European war, but she does know more about general farming than many white men, and puts this knowledge to practical use. She lives alone, but employs a dozen field hands, and is a crop expert.

Detroit, Mich.—The determination of a woman to protect her home from a rival is responsible for the order of Judge Tuttle in the United States district court that Mrs. Clara Bromley Greenwood and her 8 year old son be ejected from America as undesirable emigrants. Mrs. Greenwood was arrested here, where she was working as a \$12 a week clerk. As a result of the court order she has been taken to an Atlantic seaport, where she is being sent back to England.

Mrs. Greenwood is 33 years old and pretty. Eleven years ago she married in England a man named Griffin, but he deserted her. Then she became Mrs. Greenwood, and came to the United States in 1908. A druggist in the Grand Central station became in-

fatuated with Mrs. Greenwood. He visited her apartment in New York and their intrigue was later interrupted by the druggist's wife. Mrs. Greenwood went back to England and the druggist's wife believed she had broken up the affair. But in 1912 Mrs. Greenwood returned, and was allowed to land, despite the opposition of the druggist's wife. Later the wife of the druggist investigated the life of her rival and furnished information to the Immigration department which brought forth the order for her deportation.

Pana, Ill.—The male voters of Windsor, in Shelby county, have nominated a municipal ticket made up entirely of women, who will receive the votes of the men at the coming election. For mayor, Mrs. E. Barton heads the ticket, and the nominations for alderwomen are made from the leading women of the city. Strange to say, the women have nothing to do with the nominations, which were made by the leading business and professional men.

Phoenix, Ariz.—The members of the legislature are all smoking again. Senator Frances Munda approved the smoking of her fellow senators during sessions, but Representative Rachel Berry was hot against it in the other house. The representatives went smokeless as long as they could stand it, but in sheer desperation they finally voted to smoke, the only dissenting voice being that of Mrs. Berry.

## Things to Eat in the Springtime

**By Mary Lee.**

**Spring Salads.**  
Harlequin salad is made by mixing a cup of red cabbage and a cup of chopped spring onions, half a cup of boiled beets and one cup of string beans. Dice the vegetables, chill, and serve with a French dressing.

Hawaiian salad may be made of either fresh or canned pineapples. If the canned is used, drain off the juice thoroughly, place a tablespoonful of the pineapple on a plate of fresh lettuce leaves, crown the heap with a ball of cream cheese about the size of a large butter ball, sprinkle with paprika, and cover with French dressing.

Orange salad is served in the orange skin and makes a very pretty individual dish. Wash and dry the orange, cut a slice from the top and remove the pulp. Free the pulp of seeds, cut into small pieces and mix with a little finely chopped celery and a few nut meats. Season with salt and pepper and mix with whipped cream. Fill the orange skin cups with this mixture and serve on lettuce leaves.

Fish salad may be made of any

**FOR CUSHION OR SCARF END**  
The flowers and dots are solidly worked, and the rest of the design is done in the outline stitch. Use mercerized cotton No. 16 or heavy twisted silk.

**DIRECTIONS FOR TRANSFERRING**  
Lay a piece of impression paper, face down, upon the materials. Place the newspaper pattern in position over this, and with a hard, sharp pencil firmly trace each line.

If the material is sheer, this may be laid over the pattern, and the design drawn direct on the goods, as it will show through. When handed in this way, impression paper, of course, will not be required.

cold cooked fish. Break the fish into flakes and pour over it the juice of two lemons. Stir lightly. Arrange crisp lettuce leaves to form a bed. Lay the fish upon this, and sprinkle it with a few capers, finely sliced cucumber pickle and some fillets of anchovy. Use a mayonnaise dressing and garnish with sliced lemon.

Sorrel and lettuce combined make an excellent salad. Sprinkle the leaves with finely chopped chives and rub the salad bowl with garlic or onion. Use a French dressing and serve crisp and cold.

Dandelion, chicory, lettuce, sorrel and cress should be used liberally in the spring. Fresh herbs, if obtainable, are an appetizing addition to salads. Thyme, chives, tarragon, sage and mint, chopped finely and sprinkled over the hearts of lettuce, make a delicious salad, or finely chopped

herbs added to the dressing improve the flavor.

The proper proportions for a French dressing are three tablespoonfuls of oil to one of vinegar. These should be mixed thoroughly, and pepper and salt and paprika added to suit the taste.

**What to Do With Cheese.**  
The housewife who keeps a half pound or a pound of cheese on hand need not be at a loss for an extra luncheon dish.

There are so many ways in which cheese can be served appetizingly that it constitutes an invaluable factor in the larder.

Here is a very good receipt for cheese soufflé served in ramequins, and it makes an excellent first course in luncheon.

One cup of grated cheese, four eggs, half a teaspoonful of salt, a few

grains of cayenne, half a cup of milk, half a cup of bread crumbs, two tablespoonfuls of melted butter; beat the whites of the eggs to a stiff froth, add yolks and seasoning; when blended add the cheese, and finally the milk. Pour the mixture into six well buttered ramequins, sprinkle with sifted crumbs and bake for eight minutes.

**Cheese Fondue.**—On a cup of bread crumbs; two scant cups of milk; half a pound of dry cheese, grated; three eggs whipped very light; pepper, salt, a pinch of soda dissolved in hot water and stirred into milk. Soak the bread crumbs in the milk, beat into these the butter, the seasoning, and finally the cheese. Pour the fondue into a buttered baking dish, sprinkle with bread crumbs and bake in a quick oven until slightly browned. Serve at once.

**English Cheese Cakes.**—Heat a quart of sour milk very slowly until the curd separates from the whey, and drain carefully through a colander; beat the curds finely with a fork; add two well beaten eggs, half a cup of sugar, a pinch of salt, and the juice of one lemon with half a grated nutmeg. Bake in a slow oven in small tins lined with pastry.

**Chinese Sandwiches.**—Found in a wooden bowl two ounces of cheese cut in very thin slices, one ounce of fresh butter, one teaspoon of cream, and a half teaspoon of mixed mustard; spread on thin slices of bread; lay on top a slice of buttered bread, and cut into squares.