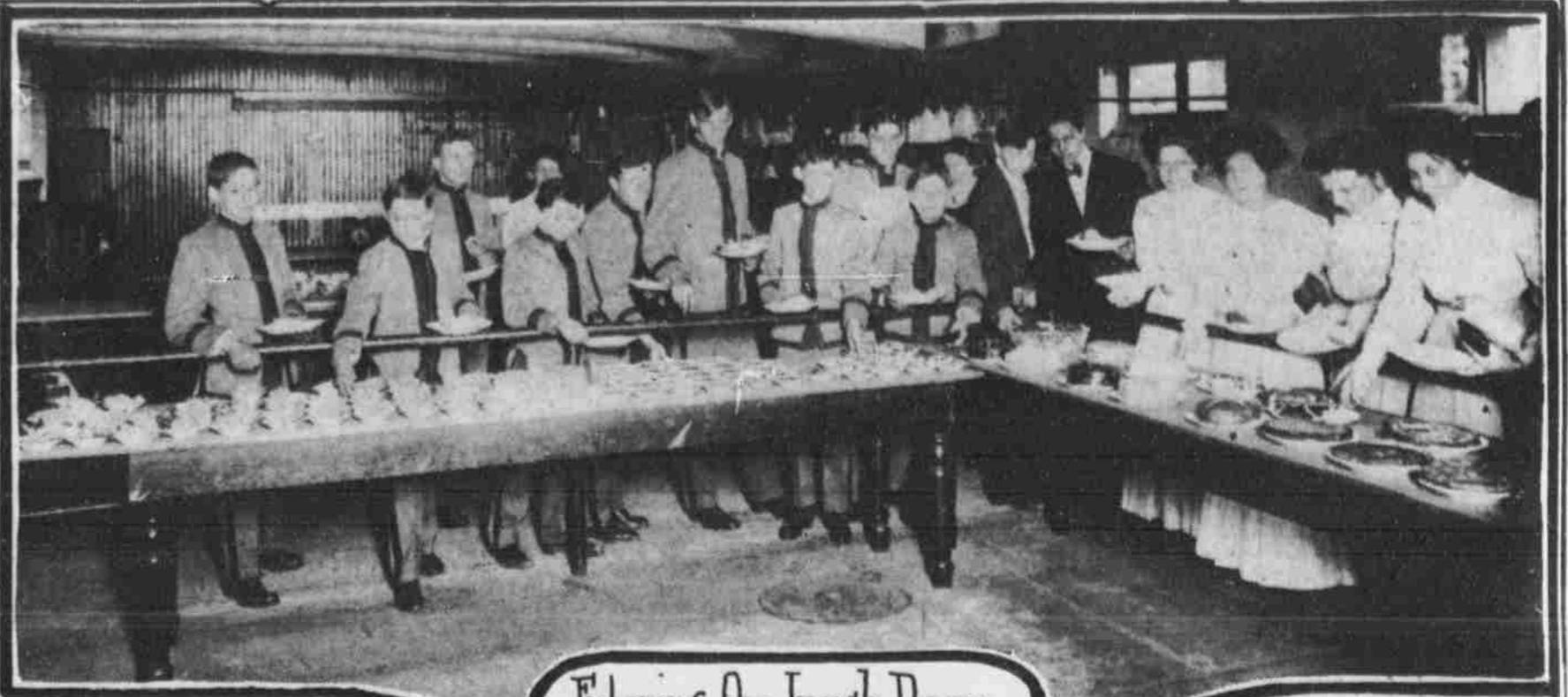


Where Girls Are Trained in the Art of Housekeeping; a Home Uplift



Swedish Dance



Entering the Lunch Room



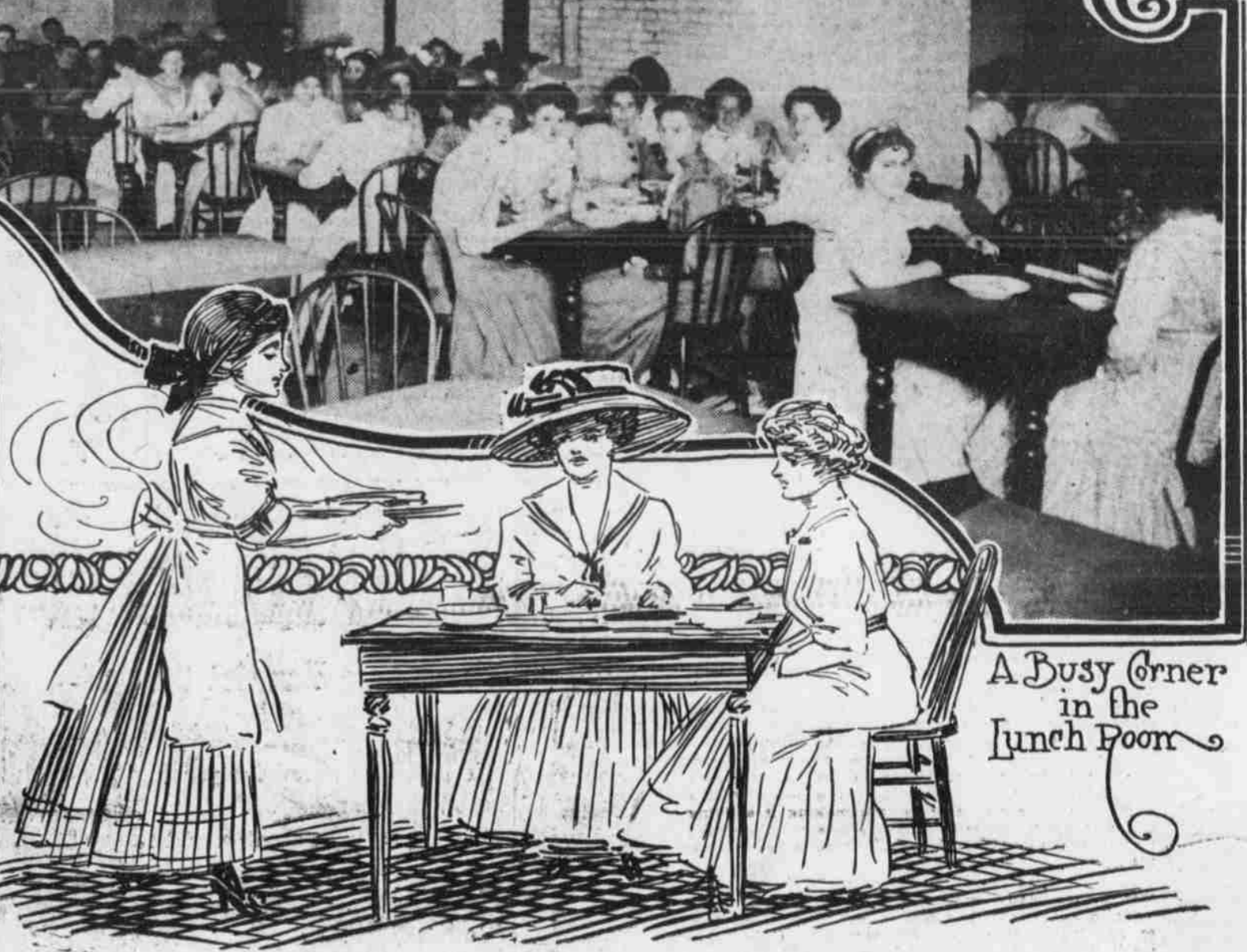
Folk Dance



Learning to Cook



Miss Ada Jenks



A Busy Corner in the Lunch Room

PRINTERS' ink has told with lavish spread the glad story of boy progress in Omaha High school—how, supplemental to routine text book lore, the awkward shuffling youth of early teens is vested with gentlemanly poise and soldierly mien. Dilated comment has fixed well in the public mind this optimistic status of boyhood, wherefore the boys shall stand aside this time while record is written of what the girls are doing.

Philosophers have long agreed that through man's stomach lies shortest avenue to his heart, which is merely another way of saying that wholesome cooking promotes normal digestion and the amiable disposition consequent thereupon. Accepting this as a thoroughly grounded truism, the Omaha High school is moving for home uplift by teaching the girls how to cook—not only how to cook, but how to cook scientifically and with proper regard for household economies as well as digestion. Moreover, the girls are being trained in physical culture so that they may be strong and healthy, as well as graceful. These departments of high school education have been established long enough that they have ceased to be looked upon as innovations, so there is nothing new in the mere telling of the fact that the girls have such work in school. There is, however, glad interest in the results that have been obtained from these departments.

In the old log school house days of this country when the hickory lash and the three "r's" constituted the curriculum, any prognosticator of culinary instruction in future schools would have been catalogued as dreaming prophet, but the cooking school has come to stay. It has been successfully tried in many places, and the same may be said of physical culture. Omaha, being always abreast of the onward march in world's work, was among the first cities of the country to combine cooking and athletics with high school instruction.

So, while the boys have their military training and their annual encampments, the girls find diversion from routine book study in the gymnasium and the kitchen in the big school building over on Capitol hill.

Perhaps, if you have not taken the time to acquaint yourself with details, you are puzzled as to how cooking can be taught in school. You think of the school house as a mere enclosure wherein ranged rows of desks for study, a blackboard and a rostrum or raised platform where sits the teacher, rod in hand. That was the school of yesteryears. In the "school-house" of today there is a wide variety of apparatus—but that is another story. Getting back to the text, in the basement of the high school building in Omaha—a basement of immaculate cleanliness, too, by the way—there is cooking equipment befitting a big hotel. "Kitchenettes," is the diminutive employed by way of descriptive when the school folk talk. Of these kitchenettes, there are twenty-four in service at present. Under existing regulations, 120 girls take daily lessons. Before a larger number can be successfully handled, it will be necessary to have additional floor space. Each kitchenette is supplied with stove, oven and utensils. This makes it possible for each girl to work alone. "Too many cooks spoil the broth," is an adage they have heard, and hearing, they heed. Wherefore, each girl is a cook unto herself, with the director of the department in general charge. Miss Ada M. Jenks, who came with cooking laurels from Ishpeming, Mich., a year or so ago, was in charge of the domestic science classes during the school year now closing. Miss Neva Turner, however, is chief authority on domestic science, she having been in direct charge of instruction up to a few months ago when it became necessary by

reason of unexpected vacancy, to transfer her to superintendency of the high school lunch department—a place where under general direction of the Board of Education, noonday luncheons are served to students at cost price. This, of itself, is well worth exploitation, for it not only represents a modern idea in public school facilities, but stands as the acme of correct cookery, for here is the culmination of ordinary culinary instruction instead of experimental effort.

Miss Turner, who has made a splendid record in school work, having come up to the high school from the grades, clings to the theory that the art of cooking is as much essential to a girl's education as grammar, mathematics or any of the other staples.

"The object of this course of instruction," said Miss Turner, "is something more than a mere matter of cookery, for the course embraces sanitation, housecleaning, marketing, food values and costs, care of children, diet for the sick, digestion of foods and food compositions. The net result of this training is a condition of fitness for the care of a home. Housework is not easy nor simple, if well done, and it can not be learned immediately nor intuitively as many persons and once believed. It is our hope to advance the nation

by advancing the home, for surely the home is the very cornerstone of the nation.

"The cost of maintaining a domestic science department, contrary to general impression, is slight, the expense being no more than that of a manual training or chemistry department. The pupils use a fractional recipe, and two girls will cook two muffins in a lesson instead of twelve. 'What becomes of the muffins?' that is a question the visitor always asks. A little later, if the visitor be observing, there comes easy answer, for the girl promptly eats the muffin. So, we may with due regard for accuracy answer the question: 'What is done with the food that is left?' by saying: 'There isn't any.'

Miss Turner, speaking not only for herself, but for the entire system of domestic science instruction, lays great stress upon the necessity of cleanliness. "If," she said, "every kitchen were clean disease would be reduced to a minimum, and if every property owner kept his premises clean we would at once have spotless towns in reality. Domestic science helps to abolish tuberculosis, dirt, extravagance, ill-fed children and general disorder."

Miss Jenks was teaching a class when a Sunday

bee man visited the school building. A dozen little ladies, ruddy of cheek, sweet as rosebuds in their spotless kitchen frocks, came trooping gracefully, almost noiselessly, into the instruction room, or kitchen, whichever you choose to term it. Each girl, seated in front of her kitchenette, fell to work at a given signal, the instructor giving out directions all along the line. Over in a corner of the big room there stands a bookcase lined with cookery literature, and added to this is a store of recipes which Miss Jenks gives out verbally. There is a spirit of friendly rivalry among the girls, each vying with the other to see who can cook the best and who can excel in cleanliness and general neatness. The law relating to "cleaning up" after each lesson is one place where the service becomes almost military in its nature. Any girl who leaves her kitchenette in bad shape is reported for discipline. This, however, seldom occurs.

Great care is exercised in the purchasing of supplies for the high school kitchen. Only small quantities of various food ingredients are used by the students, and by close watching the expense of the department is kept down to a surprisingly low figure, it is said. Under ordinary conditions a girl in her teens,

totally ignorant of cookery, may, after one school year of instruction, become a first-class cook—not only a first-class cook, but general housekeeper as well.

And these are the homekeepers of the rising generation!

What matter be it if they wed wealth and retain a retinue of servants to do their work?

It is an accomplishment worth while, none the less, to know the art of housekeeping, and even though their hands from toil be ever held aloof, the knowledge acquired in domestic science days enables the mistress of the home to handle servants more advantageously. Speaking of the homekeepers for the rising generation, they will not, in the very nature of things, all wed wealth. Some may, but the majority, perhaps, will grace the home of the wage worker or the man of moderate means, and their training will prove invaluable.

Over in the place directed by Miss Turner, where high school pupils take their noonday luncheon, there is a striking example of discipline. About 700 boys and girls come and go through the noon hour, and yet there is much less confusion than attends noontime in the ordinary downtown cafe.

There, unlike the commercial restaurant, you hear no raucous "Fry two, sunnyside up" or "Adam and Eve on a raft—shipwreck 'em," or "stack of wheats, with sugar tree tap."

In marked contrast to this is perfect order. The patrons simply pass by a long counter upon which edibles are stacked in dainty array, take what they want and retire to small tables in the rear. A cashier enroute exacts from each a trifling sum designed merely to cover actual cost of production. It is not the purpose of the high school restaurant to operate for profit, but rather to figure down to a penny just how cheap wholesome food may be served. This plan obviates the necessity of the student carrying a cold lunch from home or of going away from the building for midday refreshment.

The province of the girls' gymnasium away up in the loft of the high school building is very generally understood. Here, under direction of a scientific lady teacher, the girls are drilled in all that makes for sound body, supple limb and expanded lung. Tiny tots with pipe-stem arms are developed until they carry not only muscle, but graceful poise and elastic step. The devices entering into the equipment of this department are many and the course of instruction is especially thorough.

In addition to the physical culture and the domestic science the high school also has its literary societies and other features exclusively for girls, such instruction being interspersed, of course, along with the routine book studies which the boys and girls pursue in common.

So, in final analysis, the conclusion comes that while the Omaha High school offers military training and other phases of educational finish exclusively for boys, the girls meanwhile have not been overlooked. There is a curriculum for both sexes, which if fully taken cannot fail to send young men and young women out into the world well equipped for life's battle. "See America first," is a slogan of the railroads in fortification of their argument that the scenic attractions of this country equal the show places of Europe. Well may this slogan be paraphrased to read, "Take the Omaha High school course first." After that, if an intervening fate should preclude possibility of still higher education, there need be no wall as to abridgment of learning.

Bewildering Floral Decorations a Feature of Millinery

UNUSUAL climatic conditions have affected the millinery business in New York City during the last month and the retailer has many complaints to make, but perhaps it is some consolation to know that the millinery department has suffered less than any other department. An early season was predicted, so that it can hardly be wondered at that the activity died out somewhat, since the buying of mid-summer millinery, outing hats, which embraces summer felts as well as Panama, and hats of duck, batavia, etc., is hardly timely before June.

Business in hats for motoring and for steamer wear has been good. New Yorkers apparently are always either going or coming. No sooner is the southern season over than week-ends to the smart country houses are on the tapis, followed by the exodus to Europe, which each year becomes heavier.

Social life peters out in town during May, and as the theaters close their doors one by one the smart restaurants take on a deserted air and the tea-rooms are filled with a hurrying throng, chattering of voyages to be made or tours to be taken. It is, as usual, a well-dressed throng—this New York crowd. At a recent opening night at one of the principal theaters the audience was quite as brilliant as one would find early in the season. It has become the mode for women to affect décolleté for theater-going—a fashion new to New York, but one that is universal in England and across the Canadian border. American women wear low-cut gowns to the opera, to dinners and balls, but until recently the theater gown, while collarless perhaps was still high. It must be admitted that this new mode shows the hats to greater advantage. It is curious, perhaps, but nevertheless, a fact that a hat which is extremely becoming worn with a décolleté gown will be quite the reverse when with a "choker collar." The wide brim hats that sweep to the shoulder are much more affected when the throat and shoulder line is left exposed. For evening wear the hats worn are, of course, huge, and aigrettes in

abundance are used for their adornment. They are put on at every conceivable angle, but probably the smartest arrangement is to mount them to shoot straight upward in an Indian-like head dress which may extend around the entire crown or only partially around it, at back, front or side, the preference being shown by the order given. Black aigrettes on white hats, white aigrettes on black hats, but most elegant of all, black and white aigrettes on pressed hats that may be white or black. Such a hat may be described as simple, since aigrettes are the only trimming; but it can hardly be anything but costly, considering the quantities of aigrettes used. There is something delightfully light and airy looking about a sweeping lappet hat with feathery aigrette trimming.

Summer Flowers.

Roses continue as fashionable, especially globular roses of a rather deep pink, bright and very dark red, and also small globular roses dyed all manner of natural and unnatural colors made up into small bunches, one color in each bunch, and forming a close garland around the hat.

Other kinds of flowers have come to the front lately. Lilies, iris, and rhododendrons being among the larger kind. Sweet peas beautifully initiated in velvet in all their variegated coloring, corn flowers somewhat magnified, particularly in violine and dusty shades; kingcup, poppies, large and small heliotrope, double daisies and lilies-of-the-valley, which are sometimes dyed a dark hue.

All manner of ways of arranging flowers obtain favor. Sometimes clusters of large roses will be made to alternate with bunches of sweet peas standing up between.

Some milliners mount a variety of flowers into a pyramidal bouquet, placing this in front of a hat with a high crown, encircled with a wide band of ribbon, either satin or velvet.

The fashion of covering the crown with flowers is still in high favor. Flowermakers provide pieces composed of roses or other blossoms, without stalks, held together by fine threads of tagal, shaped so as to accommodate themselves to the crown. This has a lighter and more elegant appearance

than when the blossoms are set quite close.

A new idea which is very pleasing is to give a hat with a dark or dull-toned brim a brilliant-hued crown and covering, the latter covered all over with flowers the same color as the brim. One of the models of this sort had a tagal brim of wild plum shades and a crown of brilliant cerise pailanone which only shows between the one-eyed daisies with which it was entirely covered. Two large quill feathers, white at their stump and shaded down from this to the same bright scarlet, are fastened erect exactly in front of the crown, their tips somewhat curving backward over the crown.

Popular Dress Hat.

The demand for leghorns has not come up to expectations. Clips, particularly in white and colors, are very strong. A pretty fashion of veiling them to within a couple of inches of the brim is noticed. French crepe, chiffon cloth, Persian chiffon, silk and lace are used for this purpose. One sees fewer velvet facings as the days lengthen, crepe and lace being substituted—not by any means to the exclusion of velvet, far both in piece goods and ribbon it plays an important part in the scheme of trimming.

An event of interest—for many reasons, sartorially not the least of all—was the annual coaching parade which took place during the month past, along the well-known Central park to Arrowhead route. With few exceptions extremely large hats were worn; the exceptions, by the way, were large hats differing from the majority only in the width of brim, for they were puff crown turbans with close-fitting coronets and huge choux or bouquets poised at the back at perilous angle. There was little that could be rightfully designated as tailor-made about the costumes of the women on this occasion and the hat were, of course, in keeping, aigrettes being most prominent, ostrich next, and flowers—principally roses.

Lingerie Hat Revival.

The lingerie hat is having a revival. It will be noted that several are illustrated in this issue, the hat shown on the cover coming under this category. Despite the fact that its brim is edged with straw, this hat

was designed for a bridesmaid at one of the most fashionable weddings scheduled for June. Probably the majority of so-called lingerie hats are smaller than this one. Many are suggestive of the Charlotte Corday cap, and quite the most bewitching is fashioned on the lines of a sunbonnet and is a frivolous affair of lace frills, with black velvet ties—just the bonnet for the summer girl to don for a stroll through her rose gardens in the morning hours, when to look fresh and young as the morn itself is her whim. Picture a sunbonnet with a huge puff back of fine mesh lace or dotted net, and layers of lace fruffles, say five inches deep, forming a frame for the face and falling in a curtain on the shoulders and across the back, with a French touch of black velvet ribbon and a knot of flowers, such as buttercups, primroses or daisies.

French Styles.

The predominant feature of the latest millinery is size. Many of the new hats might be designed for giantesses instead of the dapper little woman the Parisian is, more often than not. Everything is large about them, the trimming being quite in proportion to the size of the shapes which appear to grow with every passing week.

If trimmed scantily, such shapes would look outrageously big. As it is, the importance of the trimming saves them from such an imputation, the result being rather to make the woman who uses them look diminutive, which, from an aesthetic point of view, is doubtless to be deplored.

The past months have not brought in much in the way of new shapes, particularly inasmuch as hats are concerned. Milliners seem to have come to the conclusion that a certain amount of simplicity of form is better suited to the big hats they are making than could be any caprice of shape. A good many may be described as enlarged saliors. Others more or less of the cloche shape. Instead of turning the brim up, as was pretty general earlier in the season, a downward tendency is gaining ground. Nevertheless, some of the large hats, though not quite the largest, have the brim doubled back from the left front almost over the crown, which is low.—Millinery Trade Review.