

NEWS and GOSSIP of WASHINGTON



Fish Doctor Wanted for Government Hatcheries

WASHINGTON.—Congress has been asked by the bureau of fisheries of the department of commerce for an appropriation of \$2,500 annually to cover the salary of a family physician for all the domesticated fishes of the United States. It has been estimated by fish experts in the employ of the government that epidemics among infant fish at government hatcheries cost more than \$1,000,000 a year. These epidemics usually occur among fish less than six months of age, and the damage worked by disease is greatly increased when the adult value of the fish is taken into consideration.

For \$2,500 a year, officials of the bureau say they can obtain the services of a fish pathologist, whose training has made him an expert in diseases of the finny youngsters.

Once the \$2,500 is secured, it is proposed to retain a male fish pathologist who has made a life work of one of the strangest paths of scientific endeavor known. There are barely a score of recognized fish pathologists in the United States at the present time, it is said, and one of the possible sources of difficulty the government may experience is the employment of such an expert at a salary of only \$2,500 a year. He will be required to make his headquarters at Washington and receive here the reports of threatened outbreaks of epidemics at government hatcheries in any part of the country.

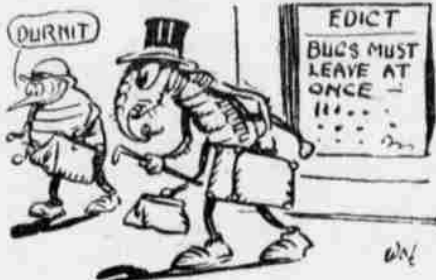
It is not particularly well known to the general public that trout and salmon are greatly troubled with a disease which in the human being would be considered somewhat close to a goitre. This is a swelling of the thyroid gland in the throat of a salmon or a trout, which soon becomes apparent by a swelling of the throat, and eventually results in the death of the afflicted fish. At the present there is no known remedy for the disease, and it is to begin a study of this and similar ailments that the bureau of fisheries is asking for a fish doctor.

Bugs, Deprived of Food, Desert the Patent Office

BUGS of varied shapes and hues no longer lap up milk with great gusto in the patent office as of yore. The good old days of Bugdom's free dairy lunch in that building have passed forever, if Judge James I. Parker, chief clerk of the interior department, has anything to say in the matter—and he has everything to say, as a matter of fact.

The judge has just issued an edict that milk bottles—either full, half full or empty—are to disappear at once from the precincts of the patent office. It is not so much that the bugs scramble in gangs and troops from all corners and crevices of the patent office and invade the galleries where the employees of the office are wont to congregate at lunch hours and regale themselves with foods and milk. It is not so much that the bugs clamor down the sides of empty milk bottles and eagerly lap up the succulent drops of the white fluid. The judge hasn't the slightest desire to deprive poor hungry bugs of their sustenance.

But the judge has a decided feeling against the bugs eating up the thousands of drawings and descriptions of patents stored in the galleries. It appears that the bugs, after feeding on milk left by kind-hearted employees of the department, are still hungry, and go foraging around in the files for choice documents upon which to finish their repasts. Perhaps it is wrong to drink first and eat afterward, but these are bugs, remember, and there is no accounting for what bugs will do.



Finger-Print System Proves Useful to the Army

BRIG. GEN. GEORGE ANDREWS, as adjutant general of the army, has made a report to the war department in regard to the successful operation of the finger-print system of identification in the detection of military offenders. At present, he says, the adjutant general's office has on file the finger-print records of 202,244 individuals who are now or had been previously enlisted in the army.

During the past fiscal year 467 cases of fraudulent enlistment of former deserters, general prisoners and others were discovered through the finger-print system. During the preceding year the number of cases of fraudulent enlistment discovered through that system was 256, and during the fiscal year 1912 the number was 337.

"This office," says General Andrews, "has identified by means of this system dead men who were former soldiers and whose identity could not be satisfactorily established in any other way, as well as civil offenders who sought to evade arrest for their crimes by enlisting in the army under assumed names, and soldiers who left impressions of their fingers while in the act of committing some serious offense."

"It is undoubtedly true that the use of finger-print records and photographs has deterred criminals from attempting to enter the army for the purpose of escaping detection and arrest by the civil authorities."

Many Eligible Bachelors in the National Capital

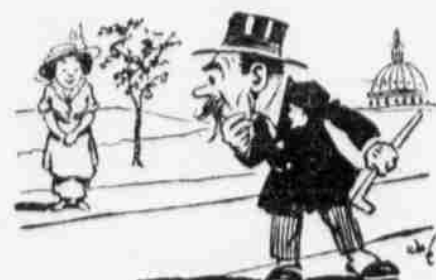
WASHINGTON has a long list of eligible bachelors. Among them is the new associate justice of the Supreme court, Judge McReynolds. However, he is by no means a misogynist. He is fond of the society of girls and likes to do nice things for them and pay them little attentions. The third assistant postmaster-general, Alexander Dockery, is another bachelor. At his home in Missouri he is a political force. He was at one time governor of the state.

There is also John Barrett, director of the Pan-American union. He is a man of some means, with a taste for society.

The presence of the diplomatic corps in Washington naturally means the presence of a host of young attaches, not all eligible, perhaps, but dear to the heart of the debutante and the hostess. And there are six foreign ministers here who are bachelors—namely, Don Roberto Brenes Meson from Costa Rica, Mehdi Khan from Persia, Dr. Alberto Membreno from Honduras, Dr. Carlos Manuel de Cespedes from Cuba, Viscount d'Almeida from Portugal and Constantin Brun from Denmark.

The senate has a full allowance of bachelors, and the house bristles with them. Moreover, an unusual number of army and navy bachelors now occupy positions of trust and importance in the national capital.

And the widowers must not be overlooked. Foremost among them is John R. McLean, one of the richest men in the city, owner of one of the handsomest homes in Washington, to say nothing of Friendship, his country place near by. He entertains constantly and elaborately and is a notably charming host. Then there is William H. Lamar, attorney-general for the post office department, a fine-looking man with brains.

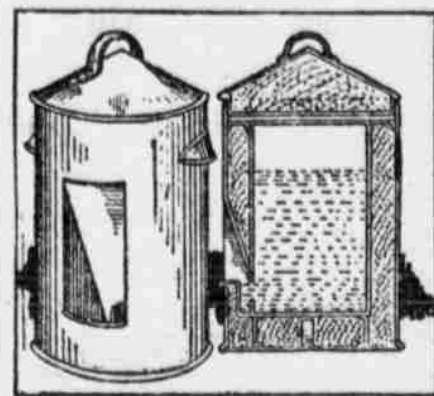


POULTRY

NONFREEZING WATER FOUNT

Very Useful Invention for Winter Use in the Poultry Yard—Has an Opening at Side.

A supply of fresh water is at all times essential for the health and comfort of the chickens, and in the winter time it is a difficult thing to provide, for the water will freeze tight in a few minutes after it is put out. It is claimed by some observers that water which is slightly heated will congeal more rapidly than cold water.



Nonfreezing Fountain.

so that this suggestion does not offer any relief. A new invention to take care of the water in winter weather is shown in the accompanying cut, the subject of a recent patent grant. It has an opening at its side where the water is supplied to a trough located below the opening of the reservoir. Above it is a sloping side wall. The fountain has a removable cover, which also is packed with nonconducting material. The atmospheric pressure on the small quantity of water in the trough will retain the mass of liquid within the main reservoir so long as the liquid in the trough is sufficient to maintain the orifice or opening to the trough closed.

MARKING THE EARLY LAYERS

Band Placed on Leg of Pullet Beginning to Lay in October Helps in Selection of Breeders.

The pullets that begin laying first are as a rule the best layers; it is from these pullets and hens that we should hatch our breeding birds. Colored leg bands are useful for marking birds with special points; a red band on the leg of each pullet that begins to lay in October will make the selection of breeders next spring easier. The Missouri state poultry experiment station this year had fifty pullets bred from good layers which began to lay when a little over four months old. In every case the pullets that began to lay first came from the highest laying hens. Of the thirteen pullets that began laying first, three were Buff Leghorns, two Barred Plymouth Rocks, four White Leghorns, one Ancona, one Campine, one Rhineland, and one White Orpington. The Barred Rocks and the White Orpington weighed from three and a half to four pounds each; all the others from two and a half to three and a fourth pounds each.



Clean nests mean clean eggs. Clean, fresh eggs spell clean profits.

All growing turkeys should have as much grain as they will eat twice a day.

The American hen laid 20,000,000 eggs last year and had a good right to cackle.

The hen, after laying an egg, needs a drink of water. See that it is always accessible.

An egg contains quite a large percentage of water, hence water must be supplied in plenty.

As fowls have no organs for mastication, their food must be prepared for digestion in the gizzard.

The cry now is for winter eggs. The poultry keeper smart enough to get them is the one who is successful financially.

Unslaked lime, coal ashes or dry dirt are good materials to scatter over the floor and under the roosts after a good cleaning up.

Keep the hopper full of dry mash all of the time. This gives the chickens an opportunity to balance the grain rations fed.

Dressed poultry must now be of uniform size and color, and must be of good size, with a generous supply of meat on the breast.

The Guinea fowl is growing in favor as a market bird, the flesh coming nearer to the flavor of game than any of our domestic poultry.

The hens should have a place to roost and it should not be over the cows on the farm implements and buggies, or in the hayrack.

SWEET TOOTH DAINTIES

CONFECTIONS OF FINE FLAVOR, THAT ARE REMINISCENT.

Old, but Very Good, Are These Little Tit-Bits Which Most of Us Find a Pleasure in Between Real Meals.

Date cakes are novel and good. Take one pound of dates, one-half pound of English walnuts, the same quantity of figs and the white of one egg to make these. Seed the dates and chop them fine with the figs and nuts. Mix all together with the stiffly beaten white of the egg and bake in small drop-cakes.

Peanut Crisps.—Peanut crisps are a fine substitute for the usual tea cakes. Shell a quart of peanuts and chop them fine. Add one cupful of powdered sugar, a tablespoonful of flour and the whites of two eggs. Beat up lightly and drop in spoonfuls on a buttered pan and brown in a moderate oven.

Lemon Wafers.—Lemon wafers and orange wafers are made in the same manner. Cream a cupful of butter with two cupfuls of sugar; work in two beaten eggs. Squeeze the juice from a large lemon and grate the rind. Add this to a small cupful of cold water and mix with the other ingredients. Then put in enough flour to make a dough stiff enough to roll. Roll very thin, cut in rounds or other shapes, and bake.

Honey Candy.—To make honey candy, put half a pound of honey into a saucepan, add half a pound of sugar, one tablespoonful of cream and a dessertspoonful of cold water; then mix and stir well. Allow to stand for one hour. Put over a moderate fire and cook, stirring gently until it is stiff enough to pull. Pour into buttered tins. When cool enough to handle pull and cut into small pieces.

Caramels.—This recipe is very old and very good. Mix two cupfuls of chocolate, two cupfuls of milk, two cupfuls of molasses, two cupfuls of brown sugar and two-thirds of a cupful of butter together. Boil until it hardens in water; but just before it hardens flavor it with vanilla.

Roast Rabbit.

Empty, skin and thoroughly wash the rabbit; wipe it dry, line the inside with sausage meat and forcemeat (the latter of bread crumbs, well seasoned and worked up). Sew the stuffing inside, skewer back the head between the shoulders, cut off the fore joints of the shoulders and legs, bring them close to the body and secure them by means of a skewer. Wrap the rabbit in buttered paper, keep it well basted, and a few minutes before it is done remove the paper, flour and froth it and let it acquire a nice brown color. It should be done in three-quarters of an hour. Take out the skewers and serve with brown gravy and red currant jelly. To bake the rabbit proceed in the same manner as above; in a good oven it will take about the same time as roasting. Most cooks garnish the rabbit with slices of lemon and serve up with currant jelly. Sometimes the head is cut off before sending to the table, but this is a matter of individual taste.

Lemon and Orange Tart.

Grated rind and juice of one lemon, one-half cupful of butter, scant cupful of sugar, two eggs. Cook in double boiler till thickened, bake in puff paste shells without boiling over.

Orange Tartlets.—Grate the peel of one, add the juice of two oranges, one-half to three-quarters cupful of sugar, one tablespoonful of butter, one cupful of sugar, one tablespoonful of butter, one tablespoonful of cornstarch wet with one tablespoonful of lemon or raspberry juice, one egg. Beat well and bake in puff paste.

The Cranberry Tart.

We are all more or less familiar with cranberry tarts. Sometimes the tart shells are filled with plain sauce, while pie crust is latticed across the top. A cupful of seeded and chopped raisins may be added by way of variation. Whole berries cooked in sirup may be used as a meringue top. If the uncooked berries are used they should be mashed and well sweetened before being placed in the crust. It requires from forty-five minutes to an hour to thoroughly make the tarts in this case.

Mushroom Stuffing.

Add a small cupful of chopped mushrooms to a similar quantity of fine breadcrumbs, one tablespoonful of finely chopped ham, a teaspoonful of finely chopped parsley, a dust of powdered thyme, a pinch of lemon rind and a small portion of onion. Mix all thoroughly, then fry in boiling fat, and use as a stuffing for marrow, tomatoes or large onions.

New Silver Polish.

Common lump starch, powdered, makes a very good silver polish. Rub it on with a wet cloth, leaving it until dry, then polish with a chamol.

For a Musty Smelling Room.

To remove a bad smell in a house a dried orange peel allowed to smolder on an old shovel is excellent. It leaves a fragrant odor behind.

To Sponge a Silk Dress.

Water in which potatoes have been boiled is the best thing with which to sponge and revive a silk dress.

To Sweeten Soup.

To sweeten soup that has soured, add a pinch of carbonate of soda to each quart of soup.

Dancing Frock of Taffeta and Lace



NET-TOP laces over foundation skirts of taffeta silk are so excellent for making dancing frocks that the girl who is devoted to dancing cannot make a better choice of materials. The taffeta is just crisp enough and the lace has just body enough to keep a dancing gown from becoming crushed and "sleazy-looking," and taffeta seems somehow especially well suited to youthful wearers. It is an unpretentious material with a shining surface which looks particularly well under laces.

The Quaker, or shadow laces, if selected in the right patterns, look just as well as the net laces and are a little less in price. All of them are reasonable enough.

A very fine model for a party gown is shown in the picture. The underskirt of taffeta is cut full enough for dancing, with a slight flare. There is a full ruche of the taffeta box-plaited about the bottom. Three flounces of lace are set on the skirt with only moderate fullness. There is a narrow box-plaiting of taffeta at the head of each one of the two lower flounces. The upper flounce terminates in the waist line.

In the very simple draped bodice, the taffeta silk is draped over the lace underbodice, reversing the order of things in the skirt. The lace extends beyond the silk, forming a short sleeve drapery for the arms and a chemise at the front of the bodice. The bodice and skirt are joined at the waist line.

A very wide girdle and sash is made of the taffeta. It is laid in folds about the waist and extends from just below the bust to a few inches below the normal waist line. It is kept in shape with stays tacked to the front, sides and back, on the underside. The ends cross at the right and are brought down below the waist at the back, where the sash is finished with two big loops without ends.

For the too slender girl an under-bodice of plain net with long sleeves, or one of chiffon, may be added to this dress. Sleeves and guimpes of chiffon over net are still better, and the arm may be made to look much more plump by shirring chiffon over a net foundation.

The model is better adapted to slender young girls than to others, and to the tall figure it is most becoming.

Waved and Unwaved Coiffures



NOT all of the new coiffures are waved and curled, but those that are not are rare enough to prove the rule that the new modes favor waves and curls about ninety-nine times out of a hundred. Both types are shown in the illustration, and both are beautiful, but the waved coiffure is far more becoming to the average woman.

A very smart and elegant arrangement of waved and curled hair is shown in the figure at the right. For she who is not the possessor of much hair it is an ideal coiffure. To dress it, the hair is waved all around the head and combed forward while the back hair is combed up to the crown, twisted in a light coil and drawn through an opening in a light support or pad that is pinned to place. The back hair is then spread and pinned over the support.

The waved hair is parted at one side and brought back to the coil, where the ends are either curled or pinned under. If the hair will not curl successfully or is very short, the small, soft curls may be bought ready to pin in. They are very light and naturally curly, and are used in many ways in the new styles. They are pinned down with invisible wire pins, making a fascinating finish along one side of the coil.

At the left a coiffure is pictured suited to the woman who has plenty

of hair. If it is short and thin she will have to help out its length with a switch, but if it is long and thick no extra hair will be needed. The curious fact is that hair dressers prefer scantly locks helped out with acquired pieces, to very abundant natural tresses.

In this coiffure the back hair is arranged in a French twist, which is spread out so that it looks soft, and pinned to place with small shell pins.

The front hair is "fluffed" and combed back in a pompadour, with the ends pinned under the coil. It is then parted in a very shallow part at the front and fastened with invisible pins in pretty, soft waves about the face.

For the young woman with regular features it is a delightful style, showing off the abundance of her own hair to the very best advantage.

JULIA BOTTOMLEY.

Smart Handkerchiefs.

Colored handkerchiefs are being used. Made in fine linen to match the costume, if the color is light, to go with dark gowns the handkerchiefs must be vivid, such as red, orange, green or purple. They are made of an exquisite quality of linen and hand hemstitched, the hems being about a quarter of an inch wide. The monogram is embroidered in a darker shade than the handkerchief.