

In the PUBLIC EYE

SOPHIA KNOWS WHO WON THE WAR



Here is a new "closeup" of Princess Christopher of Greece, formerly Mrs. William B. Leeds of Rough Point, Newport, R. I. U. S. A., widow of America's late "Tin Plate King." Naturally there is lots of international comment over her marriage to Prince Christopher, younger brother of the exiled Constantine, former king of Greece.

One bit of gossip has to do with the financial relations of the prince and princess. It appears that the Rhode Island law provides for separation of property. The intention of both parties has been expressed not only in a contract made in Switzerland, adopting the Rhode Island statute as the law governing their property relations, but also by affidavits executed by the prince and princess before the American consul in Geneva. The fact that the princess now is a subject of Greece does not affect the validity of the stipulation covering her fortune.

Another bit is that Constantine's wife, former Queen Sophia, who is the sister of the former Kaiser of Germany, would not allow him to go to the wedding, though he had promised to be present.

"What!" the once royal lady is said to have cried. "You promised Christopher you would go! Well, you won't! Don't you know she's an American, and if it wasn't for America and that hateful President Wilson we'd still be on our thrones and dear brother Wilhelm would still be on his? Go to an American's wedding, encourage an American. Nicht!"

WIDE-OPEN OIL POLICY FOR WORLD

America, with only four months' supply of oil in storage, faces the prospect of having to seek oil from foreign sources which are now showing a tendency to exclude the United States from purchasing from their fields," according to Van H. Manning, United States director of mines, (portrait herewith) in a paper read before the one hundred and twenty-first annual meeting of the American Institute of Mining and Metallurgical Engineers. A "wide-open oil policy for all the world" was advocated by Director Manning, who urged the active projection of such a policy by citizens and legislators.

George O. Smith, director of the United States geological survey, confirmed the statement of the director of mines, and said the position of the United States in regard to its oil supply at the present time was "precarious." Mr. Smith estimated the supply which is still undeveloped, however, at enough for about twenty years.

Latin-America, Great Britain, France and the Netherlands, it was said, control the main potential sources, and all these countries have adopted policies tending to shut out those of other nationalities.



COLBY'S APPOINTMENT A SURPRISE



President Wilson's appointment of Bainbridge Colby as secretary of state to succeed Robert Lansing, has evoked much comment throughout the country. Mr. Colby was born at St. Louis 51 years ago, and was graduated from Williams college, Massachusetts. He spent one year at the Columbia law school and has practiced law in New York since 1892. He was a member of the New York assembly in 1901-02.

Mr. Colby was a lifelong Republican until the famous Bull Moose bolt at the Chicago convention in 1912. When Colonel Roosevelt bolted the convention Mr. Colby helped to found the Progressive party and was a delegate to its Chicago convention. He continued an active leader in the party. When Col. Roosevelt threw the weight of his influence to Charles Evans Hughes in 1916, Mr. Colby identified himself with the Democrats.

The surprise of the politicians is echoed in the press comments. Almost immediately there was an acrid tilt in the senate between Senator Reed of Missouri and Senator Ashurst of Arizona, both Democrats. Senator Reed bitterly assailed the appointment and Senator Ashurst defended it.

BRITISH AMBASSADOR TO AMERICA

It is definitely stated that the earl of Reading has declined the ambassadorship to Washington and that Sir Auckland Geddes has been selected for the place. Sir Auckland, who was minister for national service and reconstruction during the latter part of the war, also filled at the same time the office of minister at the head of the local government board of London, which was one of the most important departments of the administration. As minister of the national service department he dealt with the whole man power of the United Kingdom, and to him was given the task of supplying the requisite men to every government department.

Sir Auckland, who has an American wife, a Miss Ross of Staten Island, was a professor of anatomy at McGill university, Toronto. At the outbreak of the war he enlisted as a private, and was severely wounded in Flanders. He later was put in charge of British grave registration in France, and discharged his duties so ably he was given one higher position after another. He is held in very high esteem by Premier Lloyd George, and by King Edward.

Sir Auckland seems to have critics in England. The London Times says: "We can sympathize with Premier Lloyd George's manifest desire to get rid of Sir Auckland and jettison so compromising a Jonah from the ministerial tramp steamer, but we do not agree that Washington is the suitable whale for his reception."



FASHION ADVOCATES "SEPARATE SKIRTS"



THE arbiters of style continue to bring out beautiful separate skirts. Their story is changing all the time with new and interesting chapters—and always continued. The array of models includes wool, cotton and silk fabrics in many weights and weaves and a great variety of patterns, so that there are skirts for all kinds of wear. One for afternoon is shown above and is selected from others in the same class because it is very attractive and elegant and at the same time very practical.

This skirt employs dark blue satin, (with cross bars of white, in broken stripes) that is pressed into narrow side plaits before it is made up. The process of pressing holds the plaits always in place and makes easy a graceful adjustment to the figure. The

hem is put in before the material is plaited and the fullness at the waist line taken up with gathers. The plaiting must be done on a machine. A slash of the silk, finished with ends, and a single long tassel of silk, is tied in a knot at the left side and proves the best possible management of the waist.

No matter what the summer may bring in the way of skirts, there will be nothing better than the plaited models in satin or silk, to be worn with lingerie waists. They are as safe as skirts of heavy white cottons for morning wear which replace the utility skirts of wool, for midsummer. In the picture above, the blouse, hat and shoes are worth a little study because they are all well chosen for wear with these skirts.

SPRING BRINGS MARVELOUS HATS



THERE was never a spring more richly dowered with beautiful millinery than the present one. It comes with an unending variety of hats, in shapes and trimmings inspired by the art of many countries and centuries. Old Egypt and modern China are called upon for inspirations that take their place among those from other quarters of the globe and even the futurist art contributes something. Milliners in this country are evidently studying design and the sources of style, with a growing appreciation of the oriental genius for using colors.

Among these models of ancient and distinguished lineage there are many simple and lovely creations with much shorter pedigrees, like the three typical models in the group above. Here a pretty tam of satin with narrow braid stitched in a lattice work over it, travels no farther back than a year or so and patterns its shape upon the "Blue Devil" tam that came to us from France. It is a saucy hat trimmed with two bobbing ornaments and is shown in several clever developments this spring.

A sailor shape of Batavia cloth is found in every representative display, along with a good many other shapes covered with Batavia. This particular sailor shape has distinguishing

features—an indented top crown, a deep fold about the side crown and a brim covered by flowers embroidered with ruffia braid in several colors. A wash of narrow ribbon is a daring trimming for a sailor shape, but it is used successfully on this model. Batavia is made in many beautiful colors and is a new feature in millinery.

A lovely wide brimmed model of georgette, with rows of chenille over the crown, is sure of success. The brim is edged with a soft fold of the crepe and trimmed with long stems and a few odd ornaments that simulate flowers that are made of chenille. In any of the soft colors, that are at their best in georgette, a hat like this is a perfect bit of millinery art.

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Short Sleeves. Seven-eighths and shorter sleeves are to be seen on many suit jackets for spring, but these appear only on the suits of novelty cut; on the much beloved, generally acceptable tailored models the sleeves are wrist length as usual.

The KITCHEN CABINET

The highest culture is to speak no ill; The best reformer is the man whose eyes Are quick to see all beauty and all worth; And by his own discreet, well-ordered life Alone improves the erring. —Ella W. Wilcox.

SEASONABLE DISHES.

A potato salad is always a good standby and one which may be varied with many seasonings and combinations.



New England Potato Salad.—Boil two quarts of small potatoes and hard-boil two eggs. While hot combine the eggs and potatoes and stir in two tablespoonfuls of butter, one-half cupful of vinegar, one chopped onion; season with salt and pepper and set aside to become cold. When ready to serve, add a cupful of heavy cream and sprinkle with parsley.

Smothered Ham.—Cut a slice of ham two inches thick from the center of a ham. Let simmer for two hours; just covered with water. Remove to a baking dish, spread with butter, add a few cloves and cover with one-inch layer of bread soaked in milk and seasoned with salt and pepper with a bit of onion juice. Bake in a moderate oven until the bread is brown.

Sausage and Veal Croquettes.—Mix together one-half pound of sausage meat with one-half pound of veal chopped. Add one-half cupful of bread crumbs and one tablespoonful each of chopped celery and pickles. Season with one teaspoonful each of lemon juice, celery salt and scraped onion with a dash of red pepper. Bind with a beaten egg, form into rolls and brown in a little hot fat.

A Good General Salad Dressing.—Take half a dozen eggs, beat well, add a half cupful of mild vinegar and a half cupful of water; cook until smooth and thick, stirring constantly. Beating with a Dover egg beater while cooking makes a most light and creamy dressing. Put away in a glass can, and when wanted for use, add such seasonings as are appropriate for the combination served. One tablespoonful of the dressing with three of whipped cream, salt, red pepper, mustard and sugar to taste is a dressing good for many vegetable combinations. If used for fruit the mustard is omitted.

Rice and Ham Croquettes.—Take equal portions of cold, cooked rice, and ham chopped fine. For a cupful each of rice and ham use one-third of a cupful of melted fat, the same amount of flour and one-fourth teaspoonful each of salt and pepper, adding one and one-fourth cupfuls of milk, then stir in the ham and rice. Spread on a plate to cool. Shape into cylinders, roll in sifted crumbs, then in egg beaten and diluted with milk and again with crumbs. Fry in deep fat. Serve with peas or a green salad.

Hash made of two parts potato and one part meat, chopped in the chopping-bowl and seasoned well, then made into flat cakes, hollowed to hold an egg, then baked until the egg is set, is a most nourishing dish.

It is thought and forethought which keep the home machinery running smoothly, and each member should have his share, of the two-year-old up to the head of the house.

FAVORITE FRITTERS.

Fritters are easy to prepare and even an amateur need not fear for the result. A fritter that should be served more often (it is so good) yet comparatively unknown is:



Parsnip Fritters.—Cook the parsnips until tender by steaming them after they have been carefully cleaned. When tender remove the skins and put them through a puree strainer. They are then ready to be added to the fritter batter and cooked in hot fat. Deep fat is the sort to be used in frying when possible, yet they are very good cooked in a little fat and carefully drained on paper to remove the surplus fat.

Fritter Batter.—Take one cupful of flour, two-thirds of a cupful of milk, two eggs beaten light, yolks and whites separately, one tablespoonful of olive oil or melted butter and one-half teaspoonful of salt. Mix and beat, folding in the whites at the last. This batter may be used for all sorts of fritters, such as the parsnip. Take a spoonful of the seasoned parsnip, dip into the batter to cover well, then fry.

Maraschino Sauce.—Mix two tablespoonfuls of cornstarch with one-third of a cupful of sugar, add two-thirds of a cupful of boiling water, one-fourth of a cupful of maraschino cherries cut in halves and one-half cupful of the syrup. Cook five minutes before adding the cherries and syrup, then add a half tablespoonful of butter and serve. For corn fritters the milk and oil are

It saves time, money and nerve strain to take such good care of ourselves and all our belongings that we do not have to seek cures and devise repairs. This is true conservation of the most patriotic type, for it saves both labor and material and increases human efficiency.—E. G. Wallace.

QUICKLY PREPARED MEALS.

Every housekeeper is confronted with the problem of getting meals in a hurry. Some times it is for the unexpected guest, and sometimes preparations have been delayed beyond the time usually allowed for such



preparations. Fortunately, indeed, is she who has a well-stocked supply shelf or enough readily convertible leftovers with which to start the meal. Previously cooked potatoes are easily prepared in various ways. Cubed with bits of onion and browned in the hot fat left from chops, or steak, they are good, or they can be fried in bacon fat. The quickest way to cook raw potatoes is to cube them and cook in boiling salted water. Afterwards they may be mashed and seasoned or turned into a rich white sauce which has been prepared while the potatoes were cooking.

Hot breads may be prepared in a short time and if baked as biscuits, or as gems in muffin pans, will bake in fifteen to twenty minutes. Griddle cakes spread with butter, sugar or jelly, piled in layers and cut, are quickly prepared. Biscuit dough baked, then split open and served with fruit, makes a good shortcake, always enjoyed.

With a jar of salad dressing on hand a simple salad may be made of lettuce with a handful of peanuts rolled or the molding board until they are like coarse crumbs, sprinkled over the lettuce, with a spoonful of chopped onion served with French dressing. This is a most appetizing salad.

Any leftover vegetables can be cubed into a combination salad; beets, peas, beans, cucumbers, tomatoes or carrots. Celery and nuts are good combined with any kind of fruit. If one has canned fish, shrimp or lobster, with celery and cabbage a most nourishing salad will be very satisfying.

A meat loaf with baked potatoes may be cooked in three-quarters of an hour. Scalloped dishes with bread crumbs, cheese and vegetables will make another good main dish.

Though we can't have all we desire, things could be worse, I'll say; See that your labor's worth your hire, And you'll come out O. K. Keep smiling on the long, hard hike, And take a cheerful view; And if you can't do what you like, Try liking what you do.

WHEN EGGS ARE PLENTIFUL.

Eggs may be baked in peppers, small tomatoes, in potatoes, as well as in various combinations.



Baked or Shirred Eggs.—Butter an egg shirrer or a ramekin, cover the sides and bottom with fine cracker crumbs. Break an egg into a cup and carefully slip it into the shirrer. Cover with seasoned buttered crumbs and bake in a moderate oven until the white is firm and the crumbs are brown. Place the ramekin or shirrer on a pie tin so that they may be easily removed from the oven. Another way of baking eggs is to place them in the individual dishes, add a spoonful of cream, then cover with buttered crumbs.

Eggs Susette.—Wash and bake six large potatoes, cut a slice from each and scoop out the inside and mash. To three cupfuls of the mashed potato add six tablespoonfuls of chopped ham, two tablespoonfuls of chopped parsley, the whites of two eggs well beaten, three tablespoonfuls of butter, four tablespoonfuls of cream and salt and pepper. Line the potato shells with the mixture, place in each cavity a poached egg, cover with the potato mixture and bake until browned. The eggs should be very lightly cooked before dropping them into the potato.

Suisse Eggs.—Heat a small omelet pan, put in a tablespoonful of butter, and when melted add one-half cupful of cream. Slip in four eggs carefully, sprinkle with salt, pepper and a few grains of cayenne. When the whites are nearly firm sprinkle with cheese. Finish cooking and serve on buttered toast. Strain the cream over the toast.

Eggs a la Commodore.—Cut slices of bread in circular pieces and saute in butter. Remove a portion of the center, cutting with a cookie cutter, leaving a rim one-fourth inch wide. Spread this cavity with finely minced cooked liver, seasoned and pounded to a paste. Place a poached egg in each and pour over a rich brown sauce to which has been added a few drops of vinegar.

Nellie Maxwell