

In the PUBLIC EYE

WHY "VOTES FOR WOMEN IN 1920"?



Congress, not long ago, was quite seriously discussing the apparent need of the nation for a regent during the period of Mr. Wilson's disablement. Congress isn't making conversation on this subject nowadays. Anything farther is likely to take the form of apologies to the first lady of the land.

Anyway, revised reports from Washington concerning John Barton Payne's new honors have it that the former head of the shipping board was invited one pleasant afternoon to call at the White House. Mrs. Wilson received him, poured his tea, asked him how many lumps and incidentally remarked that the president wished to appoint him secretary of the interior. Judge Payne succeeded in stirring the fragrant orange pekoe without spilling a drop, and in accepting the position before the sugar melted.

A few days later, say the revised reports, Admiral Benson received a similar invitation. With his cup of tea he received from Mrs. Wilson the president's offer of the chairmanship of the shipping board. He skillfully sipped and patriotically accepted.

The French, whose national motto is "cherchez la femme" have been a la hep, so to speak, for some time—ever since ambassador Jusserand reported to Paris that he had been unable to see President Wilson, but had achieved a most enjoyable chat over the teacups with Mrs. Wilson on the subject of the American reservations to the treaty.

Why all this fuss over the slogan, "Votes for women in 1920"?

"A SUPER-PRESIDENT IN MR. BARUCH"

"Barney Baruch—whoever he may be," said Senator Sherman of Illinois, recently in the senate. Representative William J. Graham of Illinois, chairman of the house war expenditures committee, evidently has more information regarding Bernard M. Baruch (portrait herewith). At any rate, he said the other day, among other things:

"Barney Baruch had more power during the war than any other man in the world.

"Barney Baruch controlled absolutely the food supply of the United States.

"Barney Baruch originated the price fixing policy for all commodities and put it in operation.

"Barney Baruch regulated the production of steel, copper, and iron, and decreed their disposition.

"Barney Baruch had supreme authority over the by-products of the coke ovens of this country, and dominated at the sources of supply the nitrates and fertilizers of the world.

"In fact, we actually had in the war a super-president in Mr. Baruch, as head of the war industries board and intimate of Mr. Wilson here and in Paris. Those are not my statements I have given you, but replies under oath made by Mr. Baruch in his examination before our committee."



Photo by Western Newspaper Union

JOHN SHELL, 131, "AIN'T DEAD YIT"



"Uncle" Johnny Shell, who is going on his 132d year, does not purpose to be bossed by any "upstart" father-in-law, by heck. A few days ago, the second wife of the world's oldest man, a young woman in her thirties, died at their mountain home on Hell-Fur-Sartin creek, in Leslie county.

"Uncle" John's six-year-old son, his constant companion since the little fellow was old enough to walk, was all that was left to him. He would be a comfort during the short period left for him, the old mountaineer told his neighbors.

George Chappell, a man in his sixties, is "Uncle" John's father-in-law. He took charge of his grandson and started home with him. "Uncle" John was too old, father-in-law held, to take care of the boy. He should be sent to school.

His protests going unheeded, "Uncle" John appeared with his "dintlock," of his Indian fight days. He shouted to Chappell to stop.

Knowing the old man's reputation as the best shot in Leslie county, Chappell obeyed. The boy ran back to his father as the father-in-law retreated hastily from the farm.

"I ain't dead yit, by a long shot," declared the old man.

SCHROEDER WILL TRY TO FLY HIGHER

Just about the first thing Maj. R. W. Schroeder of Chicago, said when he came to in the hospital at Dayton, was that he was going higher next time. The major had just flown to 36,020 feet (a new record), and had fallen more than five miles while unconscious for two minutes, landing with eyes frozen shut and in a state of collapse. The immediate cause of the flyer's troubles was the exhaustion of his oxygen tanks. His instruments show that he exceeded Roland Rohlf's world record by 5,070 feet, and that he encountered a temperature of 47 degrees below zero.

It thus appears that Major Schroeder was actually bumping around in what the scientists jocularly call the "roof of the world." They assert that there is a mysterious, intangible roof to the world, where the thermometer stops falling and even begins to rise.

Major Schroeder was dressed heavier than any polar explorer who ever set forth. He literally was wrapped in flexible electric heaters.

Modern inventions, unthought of before the war, made not only Major Schroeder's air voyage possible, but also enabled him to return with an accurate scientific record of the flight to substantiate his verbal claims.



International

EVOLVED FROM THE HUMBLE SWEATER



THE humble sweater began its career as a practical, warmth-giving garment, without claims to beauty; but thanks to the imagination of beauty-loving womankind its descendants have been industriously cultivated until there are many varieties in chic and lovely garments sprung from this unpretentious source. The sweater-coat seems to prove more alluring to designers than the sweater, but in both there is a great variety of models, made of wool or silk, by hand or by machinery, or of piece goods.

For the last mentioned—the sweater-coat of piece goods—tricotette in several weaves and jersey cloth in plain or crepe weaves offer a happy choice of either silk or wool. For the richest models either of these materials is used, with embroidery in silk, and

these are the last word in the elaboration of sweaters into luxurious garments suitable for all occasions.

The pretty sweater-coat pictured strikes a happy medium between the two extremes of the purely practical and the highly ornamental in the realm of sweaters and sweater-coats. It is a compromise between the two, made of silk fiber cloth which appears to be reversible. This coat adopts the flounced style with close-fitting three-quarter length sleeve, having a deep flounce set on. Its long collar gives it dignity and a narrow belt of silk jersey, ending in tassels, helps out its sprightliness. It is a beautiful example of one of the new styles, matched in class by the handsome hat of braid and ribbon worn with it.

What Spring Has in Store



THERE are afternoon gowns and afternoon gowns, some of them so brilliantly designed and executed that they are not ashamed in the company of ambitious dinner dresses. But the afternoon gown most sought after is the less dressy affair that claims elegance and distinction in design, while it remains unobtrusive and simple.

Two beautiful afternoon gowns shown in the picture above are indications of what the spring has in store. These are made of dark-colored woolen materials and employ embroidery in silk, but they use these familiar things in new ways.

At the left of the two there is a dress which may be made of serge, gabardine, duxetyn, or any staple wool goods, that is to be recommended because it can be worn with a topcoat now and later without one. It manages to be very original and very simple, depending on scalloped edges and a narrow-knotted fringe for the unex-

pected in its composition. There are large scallops at the bottom of the skirt, smaller ones at the bottom of the long bodice, and still smaller ones to finish the short sleeves, and every scallop is edged with narrow fringe. It is not enough to say that the scallops are embroidered, it must be noted that the embroidered design is made for them.

Three embroidered bands on the skirt of the dress at the right, are graduated in size, with the narrowest at the bottom. A narrow sash of the cloth is slipped through slashes in the bodice and ties in a flat bow with long ends at the front. The odd collar and turned-back cuffs are faced with satin and a slip pocket in the skirt must not be overlooked in this second example of excellent designing.

Julia Bottomly

THE KITCHEN CABINET

We can be what we will be, but only by holding ourselves to consistent and well-calculated thought and action.—Sheldon Leavitt.

SEASONABLE GOOD THINGS.

A most appetizing salad dressing which is especially nourishing served on head lettuce or the leaf lettuce is:

Cream Cheese Dressing.—Take one cream cheese, mash and mix with a half teaspoonful of onion

juice, half a teaspoonful each of mustard, salt and paprika, a dash of cayenne, a teaspoonful of sugar. Mix well, then add to a French dressing made by using six tablespoonfuls of oil and two of vinegar beaten thick. Add the cream cheese gradually until well mixed and smooth. Serve well chilled on crisp fresh lettuce.

Jellied Apples.—Melt a cupful of sugar in a cupful of boiling water and when boiling hot add three oiled and peeled apples. Turn the apples white cooking to cook tender throughout without spoiling the shape. Let the apples cool. To the syrup add leftover canned fruit juices, such as pineapple, peach or pear, making one and three-fourths cupfuls of juice all together. In this dissolve one tablespoonful of granulated gelatin softened in one-fourth cupful of cold water, add the juice of half a lemon and let chill. Set one-half of a walnut meat in the bottom of a cup, above it set the cooked apples, pour in a tablespoonful of jelly and as it thickens add more to fill the cup. Mold the rest of the jelly in a shallow dish and use it as a garnish for the unmolded apples. Serve with cream as a dessert or as a salad with French dressing.

Lemon Jumbles.—Beat two-thirds of a cupful of shortening to a cream; add a scant cupful of sugar gradually and the grated rind of a lemon; add two eggs beaten light, two tablespoonfuls of thick sour milk, half a teaspoonful of salt, two cupfuls of sifted flour and one-fourth teaspoonful of soda. Mix and cut into rings with a doughnut cutter, sprinkle with sugar and bake. This makes 40 cookies.

Fried Bananas.—Cut bananas a little under-pink in halves crosswise, then in halves lengthwise. Roll in flour and saute quickly in butter, browning on both sides. Serve at once. Very nice as a garnish for broiled steak.

With sugar becoming plentiful, but too high for free use, the following cake will be welcomed by those who had a good crop of Hubbard squashes: Take a cupful of sifted squash, one and one-fourth cupfuls of sifted flour, two teaspoonfuls of baking powder, a half teaspoonful of salt and a tablespoonful of fat in half a cupful of hot water, unless the squash is still warm, then add the butter to it. To the other ingredients add one-half cupful of sugar, one-half cupful of shredded coconut, one teaspoonful of vanilla and one-fourth teaspoonful of bitter almond extract. Mix and blend as usual. It is about the consistency of mashed potato when ready to spread in the pans. Sugar the top and a beautiful crust will result.

Olives and Celery Sandwiches.—Chop celery and stuffed olives separately and very fine. Mix these with mayonnaise dressing and use as a filling for bread prepared for sandwiches. Chopped pecan meats or chicken may be added for variety.

If we looked for people's virtues And the faults refused to see, What a pleasant, cheerful, happy Place this world would be.

HELPFUL HINTS.

The ordinary observer at the table feels much better qualified to carve the fowl than the man at the head of the table. A tactful guest will be happily entertained by the hostess or the lady next, rather than stare the fowl out of countenance while the host is wrestling with the carving. Some one has said that she is indeed a true entertainer who can hold the attention of the guests from the carving.

A well-cooked fowl and carefully kept tools will make the carving a pleasure, and some skillful carvers enjoy being the center of attraction.

A well-trussed bird looks better on the table than does a bird with legs and wings at all angles. If the shins have been removed from the legs before cooking they (the legs) will be much better eating.

A few pieces of screen used on the gas burner to hold small dishes when cooking will be found a great saving.

A variety of vinegars to be used in salad making may be prepared at home. Let the peelings and clean bits of apples soak in cold water; pour off the water and let it stand in a warm place. Add a small bit of vinegar plant, and in a few weeks you will have good vinegar. Add a bit of mint to one bottle, let it stand for two weeks, then strain. Any herb may be used in the same way for vinegar flavor.

Rubber gloves will wear much longer.

Rousseau said that one proof that the taste of meat is not natural to the human palate is the indifference which children have for that kind of food, and the preference they give to vegetables.

A WHOLE MEAL IN ONE DISH.

Hot supper or luncheon dishes are appropriate for a main dish at dinner when the rest of the menu permits. The following dish is nourishing enough for a dinner dish:

Spanish Meat Dish.—Cover the bottom of a well-buttered baking dish with thinly sliced uncooked potatoes, cover with a thin layer of finely shredded onion, add salt and pepper, any meat broth or gravy, the amount depending upon the size of the dish of potatoes. Then add a layer of thinly sliced cold roast beef, season and cover with a half-inch layer of cooked tomato. Cook for an hour, leaving tightly covered the first 50 minutes. Serve from the dish in which it was baked. Just before serving garnish with three tablespoonfuls of cooked peas.

Scalloped Vegetables.—Butter a baking dish suitable for the table and in it put a layer of corn, season with salt and pepper, add a few bits of butter, then a layer of the pulp of canned tomato; add a thin layer of finely sliced onion and repeat. Cover and let cook one hour. Remove the cover and spread over the top a thick layer of buttered cracker crumbs. Brown and serve.

Macaroni With Eggs.—Cook one cupful of macaroni until tender in boiling salted water, drain and put a layer into a well-buttered baking dish which may be used as the serving dish. Cover with half a cupful of rich white sauce made with two tablespoonfuls of butter bubbling hot added to two tablespoonfuls of flour and when well blended cook with a cupful of rich milk. Then add a teaspoonful of grated onion or onion juice, a teaspoonful of anchovy essence and three hard-cooked eggs cut in eighths. Repeat with the macaroni and white sauce, adding a little grated cheese if the anchovy is not liked. Bake until well heated and serve piping hot. The seasoning of this dish is most important. Plenty of salt, a dash or two of cayenne and a little of paprika will be needed.

Most kinds of fresh fish may be cooked in from fifteen minutes to half an hour if pan-broiled.

Remember that you have only one body and that it is easier to keep it well than to build it up after you have mistreated it.

WAYS WITH POTATOES.

As there are several thousand ways of preparing potatoes, it seems as if for variety it is wise to enlarge on one's repertoire. Potatoes of uniform size and shape should be saved for baking, while the irregular perfect in shape and size may be steamed in their skins, peeled and used for various dishes like creamed potatoes, salads or scalloped dishes.

Potato Border.—Spread a wall of mashed potato one inch thick around the outside of a buttered pan. Remove the pan and fill the center with creamed chicken, fish, sweetbreads or oysters. Reheat and serve very hot.

Potato Puff.—Add the beaten whites of two eggs to mashed potatoes, using six medium-sized potatoes. Season well and pile lightly into a buttered baking dish and bake until it puffs and browns. The yolks of eggs with grated cheese may be added for variety.

Potato Soup.—Scald one quart of milk with two slices of onion. Remove the onion and add the milk slowly to two cupfuls of hot rice potatoes. Melt three tablespoonfuls of butter, add two of flour, one and one-half teaspoonfuls of salt, stir and mix well; add pepper, celery salt, and add to the hot milk; cook until smooth. Strain if necessary, add one teaspoonful of chopped parsley, and serve.

Curried Potatoes.—Make a white sauce of four tablespoonfuls of fat, one tablespoonful of cornstarch and two cupfuls of milk. Melt the butter, add the starch, then when well mixed add salt, pepper and four tablespoonfuls of cheese. To a quart of cooked diced potatoes add a medium-sized minced onion; add the sauce to the potato with a teaspoonful of curry powder, turn into a greased baking dish and bake until brown in a moderate oven.

Potato Stuffing for Fowl.—Take two cupfuls of mashed potato, one and one-fourth cupfuls of bread crumbs, one-fourth of a cupful of butter, one egg beaten, one teaspoonful of salt, the same of sage and one finely chopped onion. Combine the ingredients and mix them well together.

Nellie Maxwell