

# IN THE PUBLIC EYE

## SENATOR ANNE MARTIN FROM NEVADA?



Miss Anne Martin, who was an independent candidate for the United States senate in 1918, has announced that she is now running for the Republican senatorial nomination. The term of Senator Charles B. Henderson, (Dem.), expires March 3, 1921. Miss Martin said she would accept the Republican nomination if it were offered her, but that under no circumstances would she make a lone fight in the primary against a bipartisan fusion candidate. If opposed by such a candidate she will file her petition as an independent before the primary.

Miss Martin says she is for the worker and against privilege. She is opposed to the peace treaty and the League of Nations. She would support a league of peace of all nations. She wants soldiers in war paid a salary at least equivalent to the civilian pay.

She demands the restoration of the rights of free speech, press and assembly; the release of political prisoners and conscientious objectors and a reduction in the high cost of living.

She also stands for the recognition of labor's right to bargain collectively and to strike; for public protection of maternity and infancy and a blanket enactment to remove all existing discrimination against women in industry, civil service, education and public affairs.

## CROKER, ONCE BOSS OF TAMMANY HALL

Three of the four children of Richard Croker, once the most powerful boss Tammany hall ever had, have begun in the courts a struggle to oust his second wife, whom he married six years ago, and take full possession of his estate, said by them to amount to \$10,000,000.

They have filed in a Florida court affidavits that he is eighty years old, is senile, incompetent to manage his affairs, and completely under the domination of his second wife. They charge that she is already in possession of much of the fortune and is wasting it.

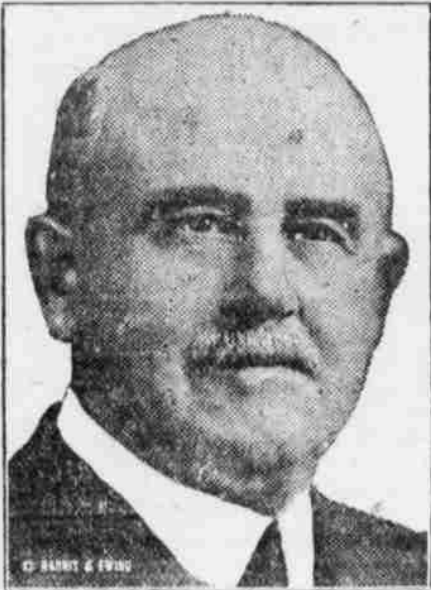
Mr. Croker in 1914 when he was seventy-four years old, married Miss Beulah Benton Emundson, then thirty years old. Mrs. Croker's autobiography is briefly thus:

She was born in what was the Indian territory, near Maysville, Ark., in 1884. She is enrolled as a Cherokee Indian, one of the five civilized tribes, and as such has an allotment of land. She was educated in the Cherokee National Female seminary and the university. She taught mathematics in the seminary for five years. Then she studied expression in the East. In New York she maintained herself by recitals and remittances from her parents. In March, 1913, she represented Oklahoma in the suffrage parade that was part of the inauguration events.



Her parents own a ranch of 500 acres. She was educated in the Cherokee National Female seminary and the university. She taught mathematics in the seminary for five years. Then she studied expression in the East. In New York she maintained herself by recitals and remittances from her parents. In March, 1913, she represented Oklahoma in the suffrage parade that was part of the inauguration events.

## McKINLEY TELLS RAILROAD TRUTHS



Congressman William B. McKinley of Illinois recently delivered a speech in the house on the railroad bill. He said things that interest every American citizen because they are based on actual conditions. He said in part:

"There are outstanding in the United States 40,000,000 life insurance policies, policies owned by you and by me for the purpose of protecting our loved ones in case death comes to us. I wonder if these people who so glibly talk of confiscation, or, what is the same thing, cutting off the railroads' power to earn interest, realize that the security back of his insurance policy is in a large part railroad mortgages? About one-fourth of all railroad bonds are owned by savings banks and insurance companies.

"It is now estimated that \$9,000,000,000, an amount practically one-half of the present mortgage debt of the 250,000 miles of railroads of the country, will be needed to rehabilitate the railroads during the next five years.

"If there is any question as to the ability to repay both principal and interest, the savings of the people will not go into new railroad securities. If the billions of money needed cannot be borrowed, the railroads will go into bankruptcy and the government will be compelled to take them over to rehabilitate them. Unless the railroads are allowed sufficient earnings to establish their credit, all this will happen just as sure as 2 and 2 make 4."

## MRS. SUZUKI, HETTY GREEN OF JAPAN

Mrs. Yone Suzuki of Kobe is the Hetty Green of Japan. Twenty years ago her husband died, leaving her with two young sons and an exporting business. Now her name is known all over the world. The exports dealt in by the founder of the house—rice, cereals, camphor—are still large factors in Mrs. Suzuki's affairs. But she also imports from America iron, coal, automobiles, farming implements. Her interests are large in all parts of the world in lead and copper mines, flour mills, etc.

During the war she filled orders for \$200,000,000 goods for the allies.

Mrs. Suzuki is now sixty years old, but is active as ever, keeping in personal touch with everything with which she has to deal in any part of the world and interested, it is said, in all that concerns Japan politically and economically. When her two sons reached maturity she took them in the business.

Coincident with the Russo-Japanese war she went into the shipping business, beginning with a few steamships to carry her own exports and now controls the International Steamship company, the ships of which sail the seven seas.



## Two Pretty Gowns of Voile



Let every woman welcome the printing. Led and striped voiles, gay with flowered patterns, and all other cheerful and unpretentious cottons that may be made up into frocks for summer wear. They add a joy to life with their beautiful colors and furnish inexpensive mediums for every woman to use in clothing herself as suits her personality. Sometimes humble lawns and gingham vie with silks and laces and have been known to outshine them when some genius undertook to turn out a masterpiece in them. Gradually the inexpensive cottons will return—see again refreshing afternoon frocks made of them. The man who said that good looking clothes foster mutual esteem struck at the root of the matter of dress; the desire to look well is an instinct that it is worth while to follow.

The two pretty frocks for afternoon, shown in the illustration above, are examples of fine designing in voile. Although classed among afternoon gowns, such simple and dignified bits of artistry are not inappropriate for

morning wear—to church or for visiting. A wide platted frill and narrow Val lace give the dress with stripes and figures its character. It has a plain blouse with round neck finished with three frills of Val lace and the elbow sleeves have their cuffs edged with this lace. The lace-edged platted frill extends from the waist line on each side to the bottom of the skirt both front and back. At the sides where the front and back panels of the skirt are separated at the bottom, a glimpse of the under petticoat is revealed having a flounce of narrow Val lace. The girdle is of black velvet ribbon.

This dress and its companion reflect the vogue for fuller skirts and widened hips; they are straws showing the direction of fashion's breezes. The model with figured surface has a straight underskirt with overdraperies at each side falling to a point at the bottom. The bodice with "Y" shaped opening at the front is filled in with dotted Swiss embroidery, and pearl buttons at each side the openings are used as decoration. The three-quarter length sleeves are finished with cuffs of the Swiss embroidery.

## Fashion Advises Blouses



ONE can go a long way on the road of good dressing with the help of two or three separate skirts and an assortment of blouses and smocks, tailored and otherwise, with which to achieve variety. In style they range all the way from the simplest tailored morning affairs, through colorful and very elegant afternoon types to brilliant and even splendid evening models. A black satin skirt makes itself very useful for wear with dressier blouses and every wardrobe needs a white skirt of heavy cotton and a tailored skirt of wool. But separate skirts make another story.

The shopper for blouses is sure to grow enthusiastic over the display of tailored models for summer time and the very handsome lingerie blouses for formal wear. The first employ batiste, dimity, wash silks, voile, dotted Swiss and handkerchief linen, all old favorites in fabrics. As there is much latitude in suits, so there is in blouses to be worn with them. Some are severely tailored and others have no hint of severity about them. The strictly tailored blouse has long sleeves and leans to tucks, drawn work and very narrow edgings for decoration. Fancier blouses for wear with suits are made of net and lace, or batiste and lace, with considerable needlework and embroidery in their composition. The elbow sleeve finds favor with them.

A handsome smock for afternoon appears in the illustration, made of dark blue crepe georgette, embroidered in colors. The very original management

of the embroidery in this smock gives it much distinction and the sleeves reveal also unusual designing. An example of one of the most successful of late blouses is shown made of tan colored tricotee in a striped weave. Noteworthy features in this model are found in the square neck, the three-quarter length sleeves and its length. It is allowed to blouse over the waistline, contributing to the straight-line figure which most women aspire to. Blouses and smocks are easier to keep fresh and clean than dresses and the summer tourist can carry them much more conveniently.

*Julia Bottomley*

### The New Headdresses.

Headdresses for evening wear grow more and more elaborate. You are likely as not now to have a feather nodding rakishly between you and the center of the stage, at a theater, and though a small feather in the perspective can completely eclipse an actor on the stage—particularly if the feather moves about restlessly—you can hardly ask a lady to remove her headdress. It is not done—whatever may be the custom in regard to hats. Some headdresses are flat on top, with feathers or head ornaments over the ears, but a few headdresses mount upwards in folds of silver net or tulle and are a real obstacle to enjoyment—if one sits behind them.

# THE KITCHEN CABINET

Were I an iron and steel automobile, which I really am, could I get a license for myself as chauffeur to run myself with safety, based upon my knowledge of my own mechanism and the theory and development of my power?—Fletcher.

Do not worry. Do not hurry. As this world you travel through. No regretting. Fuming, fretting, Ever can advantage you. Be content with what you've won; What on earth you leave undone There are plenty left to do. —Anon.

### BRAINS, NOT COMMONLY USED.

Brains, not commonly used as food. The above title can be truthful with the two meanings, for if we used our brains more in the performance of our household duties we might save much labor and material; however, the subject of this article is to be the cooking and serving of brains. Brains have a delicate tissue that makes them suitable for many dishes which call for a tender meat. Remove the skin and fibers, place the brains in a dish and cover with cold water to which has been added a tablespoonful of vinegar. Let stand for two hours, changing the water once or twice. Then drain and cover with boiling water and just simmer on the back part of the stove. Drain and cool, and they are ready for use. Brains of beef, sheep, or pork are used equally well in any of these dishes:

**Brains, Oyster Style.**—Prepare the brains as in the above directions, separate into serving-sized pieces, dip each in beaten egg, then roll in flour or crumbs and fry in hot fat until a golden brown. Serve with cold slaw.

**Brains a la Newberg.**—Cut the prepared brains into one-inch pieces. Place one cupful of thick, rich white sauce in a chafing dish with the brains, add two tablespoonfuls of butter or any substitute; season with salt and pepper, with a dash of lemon juice. Heat to the boiling point, stirring to keep from scorching, add a beaten egg and when well mixed serve at once on toast.

**Brains Omelet.**—Dice half a cupful of brains that have been prepared and cooked, melt two tablespoonfuls of butter, add the brains, stir a few minutes, add three tablespoonfuls of cream, season with salt and pepper. Make an omelet, using four eggs, place the brains in the center and roll into shape. Serve at once.

**Pork Brains Cutlets.**—Prepare the brains; then put through a food chopper, using the coarse knife; add to the brains one cupful of thick cream sauce, one-half cupful of bread crumbs and season with salt, pepper and a little lemon juice. Mix well and pour out on a large platter to cool. When cold mold into cutlets, dip in egg flour, and fry in hot fat until brown.

### COMBINATION DISHES WITH EGGS

Often a cupful of cereal, rice, macaroni or meat may be pieced out with a few eggs to make a most nutritious main dish.

**Sausage Scramble.**—Take one cupful of cooked sausage meat, mix with several beaten eggs and cook until the eggs are set. Serve with buttered toast.

**Mexican Eggs.**—Split three green peppers lengthwise and take out the seeds. Fry in hot fat until well cooked. Fry six thin slices of ham and place on slices of toast; lay the peppers over the ham and put a fried or poached egg on each slice.

**Spanish Eggs.**—Cook together one cupful of stewed and strained tomato, one clove of garlic finely minced, one chopped onion and two green peppers chopped. Cook gently until reduced to one-half. Spread on thin slices of toast and lay a fried egg on each slice.

**Baked Eggs With Cheese.**—Prepare circles of toast with the centers of each slice slightly scooped, leaving a depression. Spread with butter, then fill the hollow with creamed cheese. This may be grated cheese mixed with hot cream to form a paste. Arrange on a hot platter, break an egg on each piece of toast and sprinkle with cheese; place in a hot oven until the eggs are set.

**Baked Eggs With Ham.**—Make a cream sauce and add to it one cupful of finely minced cooked ham. Butter custard cups, break an egg into each, place in a pan of water in a hot oven until the eggs are firm. Spread the minced ham on slices of toast and turn the eggs on it. Sprinkle with salt and pepper and minced parsley.

**Eggs With Creamed Celery.**—Make a cream sauce and add enough boiled celery cut in small pieces to serve as a vegetable. Spread on buttered toast and lay a poached egg on each slice. The coarser portions of celery may be used for this dish, using as little water as possible in cooking and adding what is left for flavor to the white sauce.

**Then keep your gold, but leave to me The soul to feel, the eyes to see. I am content, by right divine The wealth of all the world is mine.** —Helen Hawthorne.

### GOOD THINGS FOR LUNCHEON.

A dessert which is good, easy to prepare and serve, is the following:

**Quick Bread Pudding.**—Cut thin slices of bread into two-inch squares and arrange in a buttered baking dish with layers of raisins, chopped figs or canned grated pineapple. Pour over it four cupfuls of sweetened milk, in which two eggs have been beaten. Set the dish into a hot oven and bake 20 minutes.

**Prune Souffle.**—Soak eighteen prunes over night and stew until tender. Remove the stones and rub the prunes through a sieve until the pulp is smooth. Beat the whites of eight eggs to a stiff froth. Add seven tablespoonfuls of powdered sugar, fold in the prune pulp carefully, turn into a buttered pudding dish and bake twenty minutes. Serve immediately or it will fall.

**Oyster Rarebit.**—Beat one tablespoonful of butter in a saucepan, add one teaspoonful of chopped onion and the same of parsley. Add three eggs well beaten, one cupful of grated cheese and one cupful of oysters which have been parboiled in their own liquor, then drained. Cook until creamy, stirring constantly and serve on toast. The cheese used should be very mild or the oyster flavor will be spoiled.

**Bordeaux Pudding.**—Cut sponge cake into three layers, spread with jam, put together again, cover with whipped cream, sweetened and flavored and sprinkle with chopped nuts. Serve on a platter.

**Liver With Onion Sauce.**—Dredge slices of liver with seasoned flour and fry brown in pork fat. Put the liver on a warm platter. Fry a cupful of chopped onions in the remaining fat in the pan until a slight brown. Add a tablespoonful of vinegar and pour the sauce over the liver.

**Mocha Pudding.**—To one cupful of brown sugar add half a cupful of butter, one cupful of strained coffee, one egg, two cupfuls of bread crumbs, one cupful of cooked prunes and two teaspoonfuls of baking powder. When baked until brown, serve with the following sauce: One cupful strained coffee, one cupful of sugar, one teaspoonful of butter, one teaspoonful each of cinnamon and cloves, boiled to a thick consistency.

**Spiced Meat.**—Chop fine the tough ends of the beefsteak; add a small piece of suet, season with salt, pepper and any savory herbs, one-half cupful of dry oatmeal, one-half cupful of bread crumbs and enough strained tomato to moisten. Make this into a roll and use with the steak rolled around it. Bake as you would a roast. Add onion juice or a half of a clove of garlic if desired.

*Neelie Maxwell*