

PEOPLE TALKED ABOUT

PINCHOT IS COMMANDEERED



Gifford Pinchot, former forester of the forest service of the United States department of agriculture, and a man both lauded and berated by conservationists, has been commandeered by Governor Sprout of Pennsylvania to serve as state commissioner of forestry, to succeed Robert S. Conklin, resigned, at a salary of \$8,000.

The change in the department of forestry follows a long drawn out fight between Mr. Conklin and Mr. Pinchot, who has been a member of the forestry commission one year, relative to departmental policy. Mr. Pinchot supported Colonel Henry W. Shoemaker, another member of the commission, who contended that the old management of the department was wasteful and produced the very destruction of timber lands the department is supposed to prevent. Mr. Conklin has been in the department 16 years.

Mr. Pinchot said: "To stop forest fires and put back into the productive area of the state the 5,000,000 or 6,000,000 acres of unproductive land within our commonwealth, once among the richest forests of America, but now useless and barren, is in my judgment one of the biggest things that can be done for the state of Pennsylvania. I answered the call of the governor to help him do it."

GORGAS TO CLEAN UP PERU

Major Gen. William C. Gorgas, formerly surgeon general of the United States army, has made a five-year contract with the Peruvian government to clean up Peru, and General Gorgas is to get \$15,000 a year for doing it. The work will begin next January.



It was Gorgas who was chief sanitary officer in Havana from 1898 to 1902. What he did to the mosquito and the yellow fever is well known. His work in Cuba is really the beginning of the end of yellow fever the world over—wherever the people will clean up.

From 1904 to 1913 Gorgas was in sanitary charge of the Panama Canal zone. He exterminated yellow fever, and the bubonic plague and reduced malaria, typhoid and dysentery over 50 per cent.

Yellow fever, having been driven from pillar to post, then settled at Guayaquil, Ecuador, as its steady residence. It began there in 1842, when it killed off half the population. The Gorgas commission got after it. Now Guayaquil reports a clean bill of health.

When the North temperate zone gets crowded the next big migration will be to Central America, the garden spot of the world. And William C. Gorgas has probably done more than any other man to make it a place where the white man can live.

PALMER WILL FIGHT "REDS"



A. Mitchell Palmer is increasingly in the public eye these perilous days. As attorney general of the United States and head of the department of justice he will have charge of prosecutions growing out of the "outlaw strike" of the railroad men.

Department of justice officials early unearthed evidence that behind the strike was something little less than attempted overthrow of American institutions. They discovered plans to disrupt the four great railroad brotherhoods and to organize all rail workers into one union. These plans also show that through the agency of the I. W. W. relationship had been established between the strikers' newly formed organization—the Railway Workers' union—and the "one big union," as the Canadian I. W. W. is known.

Mr. Palmer's residence is Stroudsburg, Pa. He got a college education and began life as an official court stenographer. He was admitted to the bar in 1893. His political career began when he went to the Baltimore convention of 1912 as a delegate at large. The fact that he has been chairman of the executive committee of the Democratic national committee would seem to indicate that he knows the political ropes. He was elected to the sixty-first, sixty-second and sixty-third congresses. In October, 1917, he was appointed alien property custodian, which place he resigned March 5, 1919, to assume the duties of attorney general.

"SNOW BABY" CHRISTENS IT

Herewith is a good picture of "The Snow Baby"—Marie Ahnighito Peary—Mrs. Edward Stafford—as she now appears in the public eye as the woman who christened the destroyer Robert E. Peary, recently launched at the Cramp shipyards, Philadelphia, and now being made ready for sea. A little less than 25 years ago Mrs. Stafford was probably the most famous baby in all the world. It came about in this way:



Her father, the late Admiral Peary, acknowledged discoverer of the North Pole, married her mother in Washington in 1888. He had already achieved fame as an Arctic explorer. Mrs. Peary accompanied her husband on the 1891-2 expedition and again went with him on the 1893-4 exploration of Greenland—the first white woman to winter with an arctic expedition. It was on this exploration of Greenland that Peary discovered the famous three meteorites, one of which weighs ninety tons and is the largest known.

It was on this expedition that Marie Ahnighito was born in Greenland—the most northerly born white child in the world. Mrs. Peary accompanied her husband on the 1897 expedition. In 1900 she went north to meet him; her ship was caught in the ice and mother and daughter wintered at Cape Sabine.

Mrs. Peary has written several Arctic books, among them "The Snow Baby" (1901).

Widely Varied Styles in Suits



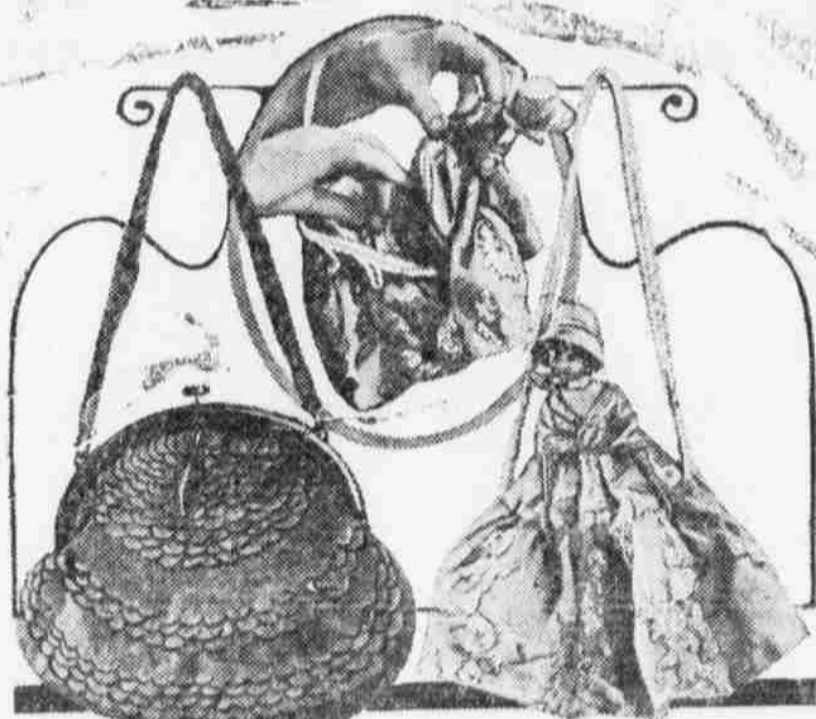
THE Egyptian and the Chinese inspiration in fashions have made themselves conspicuous; the Egyptian in dinner and evening gowns, and the Chinese in suits. Both are represented in millinery displays along with head dresses that have been patterned from the headwear of other countries, far and near, so that anyone can acquire a head dress that will accentuate either the Chinese or Egyptian flavor in a costume.

The Chinese suit model was introduced early in the season, and a darling little coolie hat, with a queue of plaited ribbon trailing from its crown, was shown with it. It made a great impression and both suit and hat have been more or less faithfully copied—the hat suffering the amputation of its queue and substituting a long tassel for it. The queue was a little too eccentric, but the tassel is quite as Chinese and much more beautiful.

The success of the suits that are indebted to the Orient for their lines and decorations, is evident in the example pictured above at the left in the illustration. There is a jaunty-ness and trimness in the style that is fetching. The short Chinese coat is embroidered in an odd design with silk, and has a double band set on at the bottom under a tuck. The original oriental jacket would have pockets in the sleeves probably, but here the model is unfaithful to its prototype. Little slit pockets find a place in the border at each side of the front. The flaring sleeves have narrow turned-back cuffs, and there is a flat collar. The skirt is plain and straight, narrow enough to give the slender lines which are needed with this jacket.

One hardly knows where to place the responsibility for the suit at the right, but its origin is on the other side of the world from China. The body of the coat is more than semi-fitting and its skirt is made to ripple with plaits. On the hip at each side there is a box plait and lest we overlook them, close-set, satin-covered buttons are placed in a row on them. Another row accents a narrow set-on panel of cloth at the back and possibly the front depends upon them for fastening.

Some Novel Shopping Bags



REALLY good shopping bags of leather have done so much varying in price since days of the war, that a good many bags of other materials are replacing them. Those of silks and of heavy and handsome ribbons, which women make for themselves, using celluloid or German silver mountings, have taken the place of the better leather bags to quite an extent. There are many more head bags than ever before, although they are, as they always have been, expensive. The most practical of these substitutes for the regulation leather bags are those of ribbon and silks and it is a pretty fad to have a bag and street hat to match, using brocaded ribbon or plain, or either figured or plain silks. The bags are usually lined with satin in a contrasting color.

This hat and bag to match idea is responsible for the very novel bag shown at the left of the picture above. This bag is made of small iridescent green feathers, which have been most painstakingly sewed to a silk foundation. It is mounted on a frame and lined with satin, after the manner of a silk bag and has much the same appearance as a head bag. Small all-leather hats or turbans made of brilliant little feathers inspired this novelty and it may have been a companion piece to one of them. Whoever is looking for the unusual in bags will find it in this one.

A short-lived fad for carrying dolls which was accredited to Parisiennes, may be responsible for the silk bag which stimulates a doll. This little mid-Victorian lady has a wide skirt, a poke bonnet and a small cape of silk in which to face an admiring world. The skirt accommodates a mounting for the bag, which shows only on one side of it. This outlandish creation in bags is suspended by a silk cord.

Julia Bottomley

Striking Effect in Straw.

A huge chin-chin sailor with a crown of extreme height, when made from black lisere straw, may be most effective by limiting the trimming to a single large soft bow of king's blue satin, placed just under the brim.

Gay Colors in Short jackets.

Some of the sport clothes are featuring gay-colored and striped jackets for wear with plain skirts. In the new street suits checked and plaited skirts are worn with plain, dark blue coats.

The KITCHEN CABINET

The true measure of a man's success is the service which he renders—not the pay which he accepts for it.—President Hadley.

UNUSUAL DISHES.

As variety is the spice of life, we like a little change in the daily ration.

Palestine Soup.—Take two pounds of Jerusalem artichokes, boil them in salted water until soft, then press through a sieve.

Add the water in which they were cooked, one quart of stock, salt and pepper to season, then simmer one hour. Add one quart of scalded milk, the yolks of two eggs well beaten, and one cupful of cream. Add more seasonings if needed. Serve with buttered browned crackers.

Shrimps in Tomato Cups.—Prepare six medium sized tomatoes, cutting them in halves and inverting to drain. Take one and one-half cupfuls of shrimps broken in small bits. Melt two tablespoonfuls of butter in a saucepan and add two slices of onion cooked until slightly brown. Remove the onion and add the tomato pulp. Cook this until reduced to half the amount. Add one cupful of bread crumbs and when thoroughly mixed, remove from the fire and add one-fourth of a cupful of cream, the shrimps and a high seasoning of salt and paprika. Fill the tomatoes, cover with buttered crumbs and bake quickly until browned. Serve on lettuce or rounds of bread sautéed in butter.

Baked Whitefish With Oyster Sauce.—Split the fish and lay open skin side down. Season well with salt and pepper and place in a baking dish on slices of salt pork. Bake in a quick oven, brushing over once or twice with beaten egg and milk while cooking. Just before sending to the table cover with crisp brown crumbs made by frying them in a little butter. Serve with the following:

Oyster Sauce.—Parboil one cupful of oysters, drain the liquor into a cup and fill the cup with cream. Use this to make the sauce, using two tablespoonfuls each of flour and butter. Season well with salt, celery and paprika and pour a little over the fish. The remainder send to the table in a bowl.

Philadelphia Scrapple.—Use the head, heart and feet of fresh pork. Boil until the flesh slips from the bones, take out all bones and gristle, chop the meat fine and set aside in the water in which it was cooked. When cool remove the fat and bring the liquor to the boiling point. Sprinkle in cornmeal to make a good mush. Cook for an hour slowly, then add the chopped meat. Season well and pour into small bread pans to mold. Cut in half-inch slices and fry brown for breakfast.

Chocolate Jumbles.—Take two cupfuls of sugar, one cupful of melted shortening, two squares of melted chocolate, one teaspoonful of soda dissolved in two tablespoonfuls of warm water, one whole egg and the yolk of another, the white reserved to use for frosting. Add four cupfuls of flour, roll and cut in any desired shape. When the cookies are cool cover with boiled frosting.

The wind that blows can never kill
The tree God plants;
It bloweth east, it bloweth west,
The tender leaves have little rest,
But any wind that blows is best.
—L. E. Barr.

DISHES FROM LEFTOVER CAKE.

Cake crumbs may be used with any kind of fruit juice or fresh or canned fruit as a brown betty. Put a layer of the cake crumbs in the bottom of a buttered baking dish; then add small bits of butter, a grating of nutmeg or a sprinkling of cinnamon if flavor is needed, some of the fruit, and more crumbs until the dish is full. Bake until thoroughly heated through.

Foamy Sauce.—Cream one-fourth of a cupful of butter, add three-fourths of a cupful of brown sugar, a few drops of lemon juice, four tablespoonfuls of cream and one-half teaspoonful of vanilla. Cream the butter, add the sugar slowly and beat very light, then add the other ingredients and place over boiling water, stirring until foamy.

Tidbits.—Moisten with lemon juice enough stale lady fingers or thin slices a sponge cake to well cover the bottom of a glass dish holding a quart. Make a soft custard with two egg yolks, two cupfuls of milk, three tablespoonfuls of sugar, one teaspoonful of butter and a little salt. Cook in a double boiler until thickened. Strain and when partly cool add one-half teaspoonful of vanilla and pour over the cake. When ready to serve heat the whites of the eggs to a stiff froth, add a tablespoonful of sugar, a little lemon juice and drop by spoonfuls on top of the custard. Garnish with a few bits of bright-colored jelly and serve.

As tiny streamlets, adding to the river,
Mingle their waters wending to the sea,
So the small things of time fill up the measure
That swells the chorus of eternity.

IMPORTANCE OF WATER IN OUR DIET.

There is probably nothing so beneficial to the masses as a supply of good wholesome drinking water and we are not forgetting the ailments with our drinking fountain arranged for their comfort in most towns and villages all over our country. Infants, young children and animals frequently suffer, especially in warm weather, for want of water, not being able to make their want known. Plenty of water taken into the system is an absolute necessity for the literal washing out of waste materials from the blood. Professor Etheridge in discussing the medical value of water says:

"Cold water drunk in quantities in the evening will dissolve and flush blood impurities which, producing cerebral irritation by their frictional contact in their passage through the capillaries, thus causing insomnia and nervousness, now find their way out of the body through the kidneys."

The loudly heralded diuretic properties of various mineral springs are chiefly due to the fact that water is taken there in such large quantities.

It is a popular belief that water is fattening, and the reason is easily understood, for it is the medium for conveying material to all parts of the body and for removing waste products. Hence those who drink water freely must have the nutritive material best distributed throughout their bodies and the waste products most quickly thrown off.

The question of drinking water while taking food at meals is often raised, many claiming that it dilutes the gastric juice. However, experiments show digestion has been increased from a half hour to an hour when dry food has been eaten if it is well moistened by a glass of water while eating. The dryness of the food must be a guide in this, as it will naturally cause a sensation of thirst, and we may safely drink while eating until the sensation is overcome.

The saying that "one man's food is another man's poison" is but another way of expressing the impossibility of fixing a rigid dietary for civilized man in his present condition; but it is possible to determine what elements in food and drink are likely to be injurious to some individuals or to all.

COMMON VEGETABLES.

Spinach is such a good wholesome vegetable, rich in iron salts, that it should be often served especially where there are children. To cook it wash it carefully and leave the leaves unshaken. There will be moisture enough to start the cooking and finish in its own liquor. The adding of water to spinach in which to cook it is a mistake as the mineral salts are dissolved in the water, to a large amount, and wasted when the vegetable is drained. Many vegetables such as green peas, cabbage, corn, string beans, and in fact, all vegetables which grow on top of the ground should be cooked in as little water as possible and what is left used in a sauce to serve with the vegetable. In that way all the desirable minerals are taken into the body. Children may be taught early to eat spinach, chard, water cross, dandelion greens and other greens by giving the vegetable in a cream soup. Thus they learn to like the taste and the eating of the vegetable follows without rebellion.

A normal person should be able to eat, if not enjoy, all kinds of vegetables. The training, however, must come early, as habits are easy to form but hard to break. Celery is a vegetable which is most commonly served fresh and crisp. It is, however, very good cooked and served as an escalloped dish with cheese. Prepare a white sauce and put a layer of the cooked celery alternating with the white sauce and a sprinkling of cheese in a buttered baking dish. When the dish is full cover with buttered crumbs and bake until the crumbs are brown.

Cauliflower With Maitre d'Hotel Sauce.—Cut squares of nicely browned toast which has been prepared by making with a round cutter a ring in the center of each square. Then take out the crumbs inside the ring and brush with butter and brown. Set a florette or more in each hollow and pour over each the sauce made by creaming one-fourth of a cupful of butter and beating in, drop by drop, a tablespoonful of lemon juice. Add chopped parsley and garnish the dish with toast points dipped in egg white and then in minced parsley.

Nellie Maxwell