

WHO'S WHO in the WORLD

Depew's Middle Class Union



Chauncey M. Depew has been in the public eye for half a century. He has been railroad magnate, political leader and United States senator among other things, and he is now one of the world's famous after-dinner speakers. But his latest claim to fame is his proposal of the formation of a "Middle Class Union." He will not accede to the requests made in scores of letters that he organize the union, but his reason for declining is not doubt as to the practicability or effectiveness of such an organization. He is satisfied that it is feasible.

"It is a mighty big job," he said the other day in his office as chairman of the New York Central, "and I'm not going to undertake it on my eighty-sixth birthday, because I think it might impose hurdles on my efforts and ambitions to reach a hundred which I couldn't jump—and I am not riding for a fall!"

He says that in the great battles of the world the parties in the fight have usually been the only ones immediately interested. In a prize fight there are but two participants, but in some strikes, such as these affecting transportation, there is no ringside. Everybody is a participant.

He says that the 80 per cent which suffers most is at present unorganized. What we need is a union of that majority, a union of the middle class consumer, whether he be a consumer of food or transportation.

Our 600,000 School Teachers

Representative Scott Ferris of Oklahoma, read into the Congressional Record many interesting facts concerning our schools, pupils and teachers. He said that America's scholastic population is 20,853,516; America's school teachers number 600,000. The total amount invested in school property is \$1,983,508,818. The total amount expended annually for school maintenance is \$736,078,089. The average amount expended per child per annum for schooling is \$36.62. The National Education association asserts that there are 38,000 schools closing on account of inability to secure teachers; they further assert that there are 65,000 inefficient teachers in the United States.

A recent report issued by the National Education association discloses that of the 600,000 school teachers engaged in teaching America's youth, 300,000 of them have had no education beyond the eighth grade; 100,000 more of them had less than two years' training beyond the elementary grades. Five million out of a total of twenty million of the school children are being taught by teachers who have not even proceeded beyond the eighth grade.

The average salary for the 600,000 school teachers throughout the United States is but \$685 a year. It means a deterioration of the schools; it means inferior schools; it is a reflection upon our school system; it ought to be corrected.



New Senate Minority Leader



Senator W. Underwood of Alabama, is the new senate minority leader. He was unopposed in the conference of senate Democrats, Senator Hitchcock of Nebraska acting leader since the death of the late Senator Martin of Virginia having withdrawn from the fight.

Mr. Hitchcock, however, is ranking Democrat on the foreign relations committee, and will continue to lead the democrats in all matters concerning foreign affairs, including the pending peace resolution and further development with the treaty of Versailles.

The withdrawal of the Nebraska senator broke the deadlock which developed at the party conference January 15.

"I now desire to terminate this deadlock," wrote Senator Hitchcock, "and thereby withdraw my name from the contest. This will conduce to Democratic harmony and will accord with my individual plans which will not permit me during the remainder of the year, to undertake such continuous service in the senate as I have had during the past twelve months."

Senator Hitchcock's friends explained the presidential campaign would take the senator away from Washington at frequent intervals.

Caillaux Punished by France

Joseph Caillaux, former premier of France, has been in the world's eye for a long time. Is this the end of him? Anyway, in the Neully hospital, Caillaux listened to the reading of the sentence of the senate which, sitting as a high court of justice, had convicted him of "commerce and correspondence with the enemy."

Three years' imprisonment, five years' forced residence in a town to be selected by the minister of the interior, and ten years' loss of political rights, the latter clause carrying with it inability to vote or hold office, was the sentence imposed.

The document was read by a court officer sent to the hospital for the purpose, after it had been promulgated before the senate by Leon Bourgeois, the presiding officer.

The prisoner made no comment after the official made known the contents of the document, but his face showed deep sadness.

The question when M. Caillaux is to be freed requires intricate figuring. The prisoner was in jail for twenty-seven months and this time, added to the period he has been in the hospital, according to his partisans, constitutes the service of the full term of imprisonment imposed by the senate.



ATTRACTIVE FROCKS FOR LEISURE HOURS



THE two very attractive afternoon frocks which present rival claims to admiration in the picture above, employ the two most favored silk fabrics, georgette and taffeta, and each makes the most of this advantageous start. In spite of the disparity in these materials the two frocks have several features in common; both are made with a tunic, both achieve the widened hip lines which fashion encourages, and both show the bodice extended over the waistline at the front, forming a straight-line, girderless effect. These are all important style features, and each of these frocks is distinctive enough to answer for somewhat more formal dress than the average afternoon frock is equal to.

Taking note of the small items that go to make up the success of the georgette frock, it appears that the straight underskirt has no hem, but is finished with a picot edge. Its tunic is long and full, draped and shortened at the sides and embellished with handsome embroidery in silk at the front and back. There are three-quarter-length sleeves having a narrow band of embroidery at the bottom, and, lest we overlook the original management of the bodice at the front, embroidery emphasizes it and calls attention to the narrow collar. Four small, silk-covered balls fall from the ends of the unnecessary but pretty pretense in collars.

In the taffeta frock the tunic becomes an apron drapey at the front and back, edged with a flounce of the silk that joins the draperies and widens the hips at the same time. This flounce has three narrow cordings along its edge and is set on to the drapey with a cord, insuring it considerable flare. This frock has an underbodice cut with short kimono sleeves and these sleeves are corded near the edge. Below the cords narrow tabs made of folds of taffeta carry a narrow ribbon run through them as a finish. The round neck is finished in similar fashion. Sleeves as short as these are infrequent in American frocks, but there is plenty of authority for them in French importations.

The Etiquette of Weddings

OF ALL things that must be accomplished according to set customs a wedding requires the closest following of accepted rules. In order that the celebration of the ceremony and all the incidental events may move smoothly and successfully, minute attention must be given to all the details of preparation for the occasion, from the assembling of the wedding party to the departure of the bridal pair on their honeymoon. Leaving out the matter of the trousseau—which is a separate affair—there are many other things that must be considered and adjusted.

To begin at the beginning—there are the invitations. At least three weeks and even a month before the day of the ceremony, these are to be sent out to lists of names which include those furnished by the groom whose mother or sister assists in making up his list. The bride's parents furnish the invitations and announcements and the latter are to be mailed immediately after the wedding to friends who have not been invited to attend the ceremony. No near relative or close friends are to be overlooked, even though they live too far away to come conveniently. The wedding invitations and announcements are to be engraved on heavy white paper, in script or shaded Roman letters, and cards to the reception and "at home" cards enclosed. If the wedding is to take place out of town, train cards are also necessary and if in a large city cards for admission to the church may be required.

"At home" cards are enclosed with announcements. If a limited number of people are to be asked to the reception, the card to the reception will be left out of invitations to others. The invitations are enclosed in two envelopes, the inner one bearing the name of the recipient without any address and without first names, except when they are necessary to distinguish between members of the same family. The outer envelope carries the name and home address of the recipient and the names of the street and state are spelled out. Invitations are issued in the name of the bride's parents, if only one of them is living, in the name of that one, or if the bride is an orphan, in the name of a senior relative. A widow without a near relative to announce her marriage issues a joint announcement with the groom. Upon receipt of a wedding invitation and card to the reception, an acknowledgment is made immediately, written in formal style.

Besides furnishing the invitations the parents of the bride assume all other expenses—the decoration of the church, the fees to the sexton, the awning at the church door, the music, the expenses of the reception, furnishing motors for the bride and her attendants. If the bride is an orphan with no close relatives and is married under the chaperonage of a married friend, she assumes these expenses herself. The bride decides upon the gowning of her attendants, her maid or matron of honor, maids and flower girl deferring absolutely to her in this matter. On the day before the wedding the bride entertains her attendants at luncheon and presents each with a souvenir. She selects her attendants from among her own and the groom's relatives, including in the cortege close friends as well.

A few days before the wedding the bridal procession is rehearsed, with every member of the bridal party present and with the music to be played at the wedding. On the day of the wedding motors are sent for the maids and the maid of honor, who assemble at the home of the bride where they receive their bouquets. At the ceremony the maids are to stand in the positions decided upon and leave the church in pairs or each with an usher. The maid of honor will hold the bride's bouquet or prayer book, which the bride hands to her at the proper time, returning them at the end of the rite of plighting troths. At the end of the ceremony the maid of honor may throw back the face veil, if one is worn by the bride and see that the train falls gracefully. When the bridesmaids leave the church each in company with an usher then the maid of honor is escorted by the best man. But if the maids go out two by two, the attendant of honor precedes them alone. In this case the best man goes out by the vestry door and goes from there to the place of the reception. The motor which brought him and the groom to the church takes the bride and groom away from it.

A good many duties fall to the lot of the best man, who is chosen by the groom, who also selects the ushers. These usually include several relatives or friends of the bride. Just before the wedding the groom gives a farewell bachelor dinner to his best man and ushers and presents each with a souvenir, usually a scarf pin or other bit of jewelry. He also may instruct his best man to see that the cravats he may choose for the ushers and best man are delivered at their houses the day before the wedding.

Julia Bottomly

The KITCHEN CABINET

Hordes of tiny rollers are working in our service night and day to keep the world wholesome and all the races of beings supplied with life stuff.

SALADS, SOME OLD, SOME NEW.

For any other men except breakfast salads are a welcome part of any menu.

Vegetable Salad.—Chop four large cucumbers, one small onion and two tablespoonfuls of parsley, mix well, with mayonnaise and stuff tomatoes with the mixture thus prepared.

Brunswick Salad.—To one and one-half cups of finely cut celery add one cupful of shredded cabbage and one cupful of nut meats. Moisten with

Boiled Dressing.—Beat into the yolks of seven eggs four tablespoonfuls of olive oil, then add one-half cupful of melted butter, the juice of one lemon, three teaspoonfuls of salt, one-half cupful of vinegar, one tablespoonful of sugar mixed with one-half teaspoonful of mustard. Cook all together until mixture coats the spoon.

Potato Salad.—Slice all of the following ingredients thin: Three small cucumbers, three stalks of celery, ten small boiled potatoes, four hard cooked eggs. Arrange in layers, sprinkling each layer with minced onion. Pour over the above boiled dressing and let stand to season.

Pineapple Salad.—Mix pineapple, diced, with equal parts of diced celery and half the quantity of blanched and shredded almonds. Serve in nests of head lettuce with mayonnaise dressing served in the shell of a small pineapple, garnished with perfect leaves taken from the top.

Cheese Balls.—Take Neufchatel or any cream cheese, add cream, chopped chives and blanched almonds with a little chopped pepper. Make into small balls, arrange on lettuce and serve with boiled dressing or mayonnaise.

Berkshire Salad.—Mix two cupfuls of cold sliced potatoes with one cupful of peach meats cut in bits, Marinate with French dressing and serve in a mound of watercress and garnish with halves of pecans.

Serve overlapping slices of tomato and cucumber, sprinkled with chopped onion. Serve with French dressing.

If you can't get to be uncommon through going straight you'll never get to do it through being crooked.—Dickens.

GOOD THINGS FOR NICE OCCASIONS.

Take a flet of beef, trim it neatly and lay in a deep dish with an onion cut in slices, two bay leaves, a sprig of parsley, whole pepper and salt, and olive oil to taste it well. Let the flet lie in this marinade for six hours, turning occasionally, then roast in a hot oven; let it be rather underdone. Serve surrounded by macaroni cooked as follows:

Put into a saucepan a half-cupful of tomato puree, three tablespoonfuls of butter and two or three tablespoonfuls of the meat gravy; season well with pepper and salt to taste. Bring to the boiling point and simmer for a few minutes, then add a little at a time, some previously-cooked macaroni. Toss all gently and mix in at the last, three teaspoonfuls of Parmesan cheese.

Spinach With Cream.—Wash three pounds of spinach and put it in a large saucepan; cook over the heat, stirring occasionally 12 minutes, then put through a fine sieve, saving all the liquor; add four tablespoonfuls of butter and pepper and salt to taste; cook slowly for 15 minutes, then add three tablespoonfuls of cream; mix well and pile in the center of a dish with fried croquettes surrounding the spinach.

Poppy Seed Wafers.—Take two cupfuls of milk, two eggs, three tablespoonfuls of olive oil, three-fourths of a cup of sugar, one-fourth of a pound of poppy seeds, two teaspoonfuls of baking powder, a little salt and flour to roll out. Roll very thin, cut with a cookie cutter and bake in a hot oven.

Crepe de Marrons.—Take half a pound of large chestnuts, cut a cross on each, and boil them in plenty of water till the outer and inner skins can be easily removed. Then pound them in a mortar, and pass through a fine sieve into a dish, adding a few drops of milk to soften the mixture. Next, beat the yolks of three eggs with one-half cupful of cream and the same of milk; sweeten with one-quarter of a cupful of sugar, add a few drops of vanilla and strain the mixture into a double boiler. Stir the mixture over the fire until it thickens, then add a little less than half an ounce of gelatin, which has been soaked in a little cold water and dissolved over the heat. Pour this custard gradually onto the chestnut puree, mixing well, then pour into a hollow mold. When ready to serve unmold and fill the center with a half-cupful of whipped cream colored with a bit of pink sugar.

Coconut Soup.—Put the meat of half a coconut from which the brown skin has been carefully peeled through a meat chopper two or three times until fine and smooth. Cook gently one hour

in one quart of white stock. Thicken with one tablespoonful of rice flour. Add one tablespoonful of lemon juice, one tablespoonful of soy, one quarter of a cupful of sour orange juice, a speck of cayenne and nutmeg, with salt to taste. Boil ten minutes. Soft boiled rice may be used in place of the rice flour. Put it through a fine sieve.

If this whole world followed you—
Followed to the letter—
Would it be a nobler world,
All deceit and falsehood hurled
From it altogether;
Malice, selfishness and lust
Banished from beneath the crust
Covering hearts from view?
Tell me, if it followed you
Would the world be better?

OUR DAILY FOOD.

Here is a fruit soup that someone who is fond of such soups may desire to try:

Prune Soup.—Wash and soak one pound of prunes in three pints of cold water overnight. In the morning heat slowly and add one lemon sliced very thin, and one stick of cinnamon; cook below the simmering point until the prunes are tender but unbroken. Add water if needed, as there should be three pints when done; add three tablespoonfuls of sage, a pinch of salt and sufficient sugar to sweeten. Cook until the sage is transparent. Remove the cinnamon, add two-thirds of a cupful of orange juice, reheat and serve at once.

Quick Coffee Cake.—Sift together one pint of flour, one-third of a cupful of sugar, three teaspoonfuls of baking powder, half a teaspoonful each of salt and cinnamon. Mix to a soft dough with half a cupful of milk stirred into a beaten egg. Add four tablespoonfuls of softened butter. Spread the mixture in a shallow pan and sprinkle with sugar and cinnamon. Add raisins if desired. Bake in a moderate oven and serve with coffee.

Creamed Liver.—Take calf's liver left from a previous meal, chop it and add to a cream sauce. Arrange thin slices of toasted bread with a slice of cooked bacon on each; pour over the creamed liver and serve.

Baked Squabs.—Cut five squabs into four pieces each and flatten lightly by pounding. Put the livers to cook in a little salted water. Season each piece of squab with salt and pepper. Line a baking dish with chopped ham, sprinkle with chopped chives, place a layer of squabs, then a layer of hard cooked eggs, a sprinkling of ham, chives and another layer of squabs. Crush the livers, mix with one tablespoonful each of flour and butter, add a pint of chicken or veal stock and pour over the squabs. Cover with oiled paper and bake one hour.

Who bears another's burden will find from day to day His own is always lightened or lifted quite away.

GOOD THINGS FOR THE INVALID.

If ever pains should be taken to serve daintily and garnish dishes appropriately, it is when serving an invalid. Small portions of food of the right temperature on our prettiest china served with the cook's best skill will make the food appetizing.

Beef-Tea Jelly.—Cover with cold water one-third of a box of gelatin; let stand one hour then pour over two cupfuls of boiling beef tea, season to taste and set aside to cool in small cups. Serve with toasted crackers.

Calf's-Foot Broth.—Cut up two calf's feet and put them into a saucepan with two quarts of water, a carrot, a few pieces of celery or leaves, salt and mace to season. Simmer for three hours slowly until half of the liquor is cooked away; strain and add more seasoning if needed.

Barley Water.—Take four tablespoonfuls of pearl barley, well washed add three cupfuls of water, boil for 25 minutes; sweeten and flavor to taste.

Oatmeal Gruel.—Take four tablespoonfuls of oatmeal mixed with half a cupful of water, cold. Put a pint of water in a saucepan with a pinch of salt. When boiling stir in the oatmeal; boil slowly for 20 minutes, strain and serve.

Egg Gruel.—Beat the whites of three eggs to a stiff froth, then add one cupful of fresh barley gruel; allow it to stand over the heat without boiling, then add such seasoning as desired. Turn into a mold and serve cold with cream.

Chicken Puree.—Take the white meat from the breast of a chicken which has been roasted; add a tablespoonful of bread crumbs. Pound the bread and meat, mixing with a little broth to moisten to the consistency of cream, season to taste, heat and serve in small bouillon cups.

Blanc-Mange.—Add three tablespoonfuls of gelatin to a quart of new milk; boil until all is dissolved, then pour in a cupful of cream; add sugar and flavoring to taste, nutmeg or lemon if desired, pour into a mold and set on ice to cool.

Nuts and chopped fruit stirred into fondant, with colored layers of different flavors packed together in small buttered tins, may be cut in slices, making a most attractive and delicious nougat.

Nellie Maxwell