

# PEOPLE TALKED ABOUT

## Yes; Farragut Did Say the Words



Rear Admiral J. C. Watson, 78 years of age, the last conspicuous survivor of an era in naval history of which Farragut is the outstanding figure, took a leading part in the recent unveiling of the memorial window to the "Hero of Mobile Bay" in the chapel of the United States naval academy at Annapolis.

Standing in front of the altar, Admiral Watson, who, as Farragut's flag lieutenant on the Hartford, was an eye-witness of the admiral's every move on the morning of Aug. 4, 1864, not only confirmed the sometimes disputed tradition of the three word sentence, but added that Farragut prayed to God for help just before he said, "Down the torpedoes! Full speed ahead!"

Another cherished tradition of the battle of fifty-six years ago this coming Aug. 5, which has been questioned, but which Admiral Watson specifically to the shrouds of the Hartford as the ships passed the Confederate forts.

So much having been restored to authentic history by the words of an eyewitness, the great curtain of flags which covered the new Farragut memorial window in the chapel was lowered by Farragut's grandniece, Miss Camilla Sewall of Bath, Me., and beheld the window also confirmed the dual tradition of the prayer before the battle and of the victor bound by a single cord to the shrouds of his ship.

Emblematic of this instance is the colossal winged figure which dominates the central opening of the window. It represents the messenger of God hovering above sea and ships and directing the course to be pursued under divine guidance. Beneath is Farragut, lashed to the shrouds.

## For Mothers and Their Babies

Representative American women are after congress in earnest in behalf of the Sheppard-Towner bill for the protection of maternity and infancy. Since this bill was up the first time 500,000 babies have needlessly died and 46,000 mothers have gone to premature graves, the women state.

Mrs. Josephus Daniels (portrait herewith) told the senate public health committee how a great physician saved her after her first child was born. She said she wanted to send out a cry for the millions of women who go down into the valley of the shadow of death without the aid of doctors or nurses.

"It was only the skill of a great physician who saved me through the birth of my first two children," said Mrs. Keyes, wife of Senator Keyes, New Hampshire. "We lived in the country, and if my husband had been a poor man we couldn't have brought a doctor from Boston."

Women appearing before the committee have pointed out that large sums of money have been appropriated by congress to save hogs, and other sums to show how to feed mares in foal. They have shown how devoted the soldiers were to boll-weevil and tick eradication. "Why not something for the mothers and their children?" they ask.



## Wonders of Uncle Sam's Payroll



Congress is engaged in the stupendous work of reclassifying the salaries of the army of civilian employees in Washington. Senator Henderson of Nevada, a member of the joint commission in charge of the work, made an address the other day in which he called attention to some things set forth in the report. He said, among other things:

"As an employer the government of the United States has not hitherto established, by law or otherwise, a standard for paying its employees uniformly according to the duties, responsibilities, and qualifications involved in their respective positions. The rates of compensation of some positions are fixed by general statute, in the other cases by the annual appropriation acts, and in still other cases by individual, executive, or administrative action. The rates of compensation thus fixed pertain to positions with specified titles but undefined as to duties, degree of responsibility, or required qualifications.

"An examination of the questionnaires of 1,283 employees whose salaries are appropriated for under the title of 'Clerk, class 1,' showed that they are filling positions that call for the performance of 97 varieties of duties.

"This analysis, carried further, revealed the same conditions throughout the whole range of present clerk classes."

## Aircraft Prediction by Ken'y

William L. Ken'y, former brigadier general and chief of the air service and now a private citizen, makes great predictions regarding the future of air travel. He looks forward to the time when the aerial express will be as much a part of life as the automobile is now. The aerial express of the future, he says, will be a rigid lighter-than-air machine. The gas used will be non-inflammable helium. The novelty he sees is that motors and passengers will be enclosed in the bag itself. This, he says, will eliminate much resistance and make possible a speed of 150 miles an hour with entire safety and comfort.

This, of course, is an advance upon the latest thing in the heavier-than-air machine. R-80, just being finished at Barrow, England, probably embodies the latest improvements in airships of this kind. It is stated that it will be able to fly across the Atlantic with ease. The vessel is 535 feet in length and 70 feet wide. Its lifting power is thirty-eight tons. Four engines, each of 230-horsepower, will give it a maximum speed of sixty-five miles an hour. It will carry a crew of fifteen.



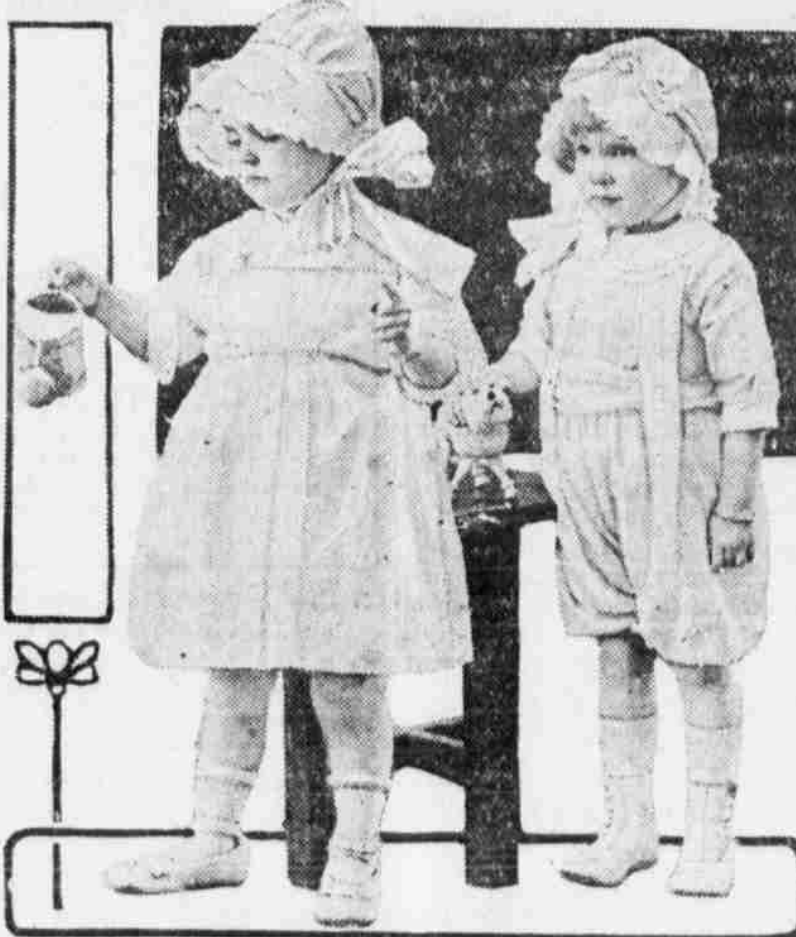
## FABRIC HATS DEFY THE SUN



AS THE gorgeous peacock feathers and the royal purple iris have quaint sisters that are pure white, so the colorful hats of early summer are followed by replicas in white or in the palest tints, when July and August bring their burning skies. These with other cool looking millinery, do not replace their predecessors, but are added to midsummer headwear to be used when anything that is cool, and looks cool, is a refreshing sight. There is nothing like white, and especially pure, sheer white fabrics, for accomplishing this purpose. Next to white, combinations of white and navy blue, white and black, white and beige, or tan, are depended upon for these crisp hats that defy the hottest day that comes.

Most of these simple fabric hats are made of organdie, flowered voile, honey-comb batiste, taffeta and georgette in combination with very pliable and light straw braids. They are not beyond the ability of the average needle woman who likes to undertake hat making at home, as a glance at the group of four hats pictured above will show. Three of them are made on wire frames and one has a light straw braid foundation. The wire frames are first covered with organdie or net or other thin, sheer fabric, but to fit the brim and crown, and it may not be necessary to cover the upper brim with this foundation material. Hemstitching is used where the top and side crown pieces are joined and edges have a picot finish or very narrow silk or straw braids may be stitched to them. Sashes of narrow ribbon or of organdie or of the same fabric as the hat, provide the trimming. One of the hats pictured is made of white taffeta and has a brim facing of navy blue braid. There is a little outline embroidery on the crown of this hat, done with navy blue embroidery silk. Two hats of honey-comb batiste, have soft edges extending beyond the edges of the frames, one with a collar and bow of satin ribbon and one with a little silk embroidery on a scarf end used for its decoration. They are all white.

## Three-Year-Olds in Play Togs



HERE are two outfits for busy little persons who are three, going on four—or more years—up to six, that will make an instant appeal to mothers. They are every-day togs—a little dress with bloomers and attractive rompers, both made with sun bonnets to match and fashioned of more or less sturdy materials, according to the kind of wear demanded of them. The popular ginghams in very small checks, plain chambrays, or any of the medium or lighter weight cottons used for children's play clothes—not omitting unbleached domestic—might be used for making them. As shown above, they are intended for the less strenuous frolics of little ones, for the clean sands of the beach, for the lawn or veranda, but the models are good in heavier and darker cottons.

The little frock as pictured is made of white and blue printed lawn. The pretty, old-fashioned dress has a straight yoke with body and skirt in one, gathered to it, the joining decorated with feather stitching. It has a round neck and short sleeves all finished with a plaited frill of white lawn. The dress has four rows of shirings at the back and front with slashes at each side. A sash of lawn slips under these slashes and this arrangement takes care of the waist line. An adorably quaint sun bonnet is edged with a crochet lace and has ties of the material. A little ribbon bow is added when thin goods are used, but will be left off heavier fabrics.

Bloomers in a color or white should be provided for these playtime dresses. When checked ginghams and other substantial materials are chosen the bloomers match the frock.

Plain chambray gives a good account of itself in the rompers pictured. The collar and cuffs have narrow frills of dotted swiss and this material is used for the irresponsible but pretty bonnet and its ties. A band and bow of ribbon make it a very dainty affair, less practical than its rival.

*Julia Bottomly*

### Again Leghorn Hats.

Leghorn hats are again in rather high favor for summer; but the tendency is to have a leghorn and silk combination rather than a hat entirely of the leghorn. The crown may be silk to let in bits of silk, or an entire silk crown may be used to top a drooping leghorn brim.

### New Style in Skirts.

The camisole skirt is the latest addition to a smart woman's wardrobe. It is a plaited model hung from a loose waistline of a camisole. Over it is worn a loose-waisted blouse which matches the skirt.

## The KITCHEN CABINET

While the kitchen is the stomach of the house it is an essential to have it rightly understood and managed—so it is to have the stomach so cared for.

### A FEW NICE CAKES.

Practice makes perfect in cake making as in other things. The best cake-makers are those who are making cakes often.



### Prince of Wales Cake.

White Part—Take the whites of three eggs, one-half cupful of butter, one cupful of sugar, one-half cupful of cornstarch, one cupful of flour, one-half cupful of sweet milk, two tablespoonfuls of baking powder.

Dark Part—One cupful of sugar, one-half cupful of butter, one cupful of flour, one-half cupful of sour milk, one tablespoonful of molasses, one teaspoonful of soda, one teaspoonful of cinnamon and the yolks of three eggs. Allspice and cloves may be added to taste. Bake in layers and put together with any filling.

Sham Tartlets.—Beat the whites of three eggs very stiff, add six heaping tablespoonfuls of cane sugar, one-half tablespoonful at a time, beating well between each addition of sugar. With the first half of the last tablespoonful of sugar add one-half teaspoonful each of cream of tartar and vanilla. Drop on oiled paper with plenty of space between, pull up little points to make the surface rough and bake in a slow oven one hour. Serve with one-half pint of cream whipped, flavored and sweetened, to which is added three or four slices of pineapple, three bananas cut in dice, maraschino cherries and nutmeats. Mix all together and serve over the tartlets. This recipe makes seven.

Coffee Cake.—Cream one-half cupful of butter and add gradually one cupful of sugar and two beaten eggs. Beat well, add one cupful of chopped raisins, one teaspoonful each of cinnamon, nutmeg and cloves, one-half cupful each of molasses and strong cold coffee, one-half teaspoonful of soda dissolved in one teaspoonful of boiling water and two cupfuls of flour. Bake in a moderate oven.

Blackberry Cake.—Take six eggs, two cupfuls of sugar, one cupful of butter, one teaspoonful each of cloves, allspice and cinnamon; add two cupfuls of blackberry jam, four cupfuls of flour and three teaspoonfuls of baking powder, one cupful of milk. Mix as usual and bake in a moderate oven.

A little sun, a little rain,  
A soft wind blowing from the west—  
And woods and fields are sweet again,  
And the warmth within the mountain's breast.

### GOOD THINGS FOR ANY DAY.

A drink which is a full meal and one which is good for young or old is—



### Chocolate Egg Nog.

Beat the white of one egg with two teaspoonfuls of sugar and one teaspoonful of cocoa. Scald two cupfuls of milk and pour over the beaten yolk of egg. Beat half of the first mixture into the second, add a pinch of salt and pile the rest of the white on top of the glass. This makes two glasses.

Cornmeal Muffins.—Take one and one-half cupfuls of cornmeal, add three tablespoonfuls of sugar and a teaspoonful of salt; add six cupfuls of boiling water and one and one-half tablespoonfuls of butter, cook in a double boiler an hour and a half. Turn into a mixing bowl, cover with a little water to keep the top from hardening and let stand over night. In the morning add one and three-fourths cupfuls of flour, three teaspoonfuls of baking powder and one egg well beaten. Bake in muffin pans in a hot oven.

Date Bars.—Take one cupful each of washed dates cut in halves, but meats broken, sugar and flour, two eggs, half a teaspoonful of salt and one-half teaspoonful of baking powder. Beat the eggs, add the dates, nuts and sugar, then the flour sifted with the salt and baking powder. If more moisture is needed add a few drops of milk. Bake in a sheet and cut in strips.

Strawberry Whip.—Take one quart of juicy berries, stir in one cupful of sugar and fold in the stiffly beaten whites of three eggs. Heap in sherbet glasses and serve with a spoonful of whipped cream on top. This may be served on shortcake or hot baking powder biscuit.

Peas in Ramekins.—Take a can of peas or fresh cooked peas, rub through a sieve, add two tablespoonfuls of melted butter, one-fourth of a cupful of milk, one tablespoonful of flour, one teaspoonful of salt, two well-buttered ramekins. Set in a pan of hot water, cover with buttered paper and bake until firm.

Meat Dumplings.—Season one cupful of chopped meat with two drops of tabasco sauce, salt, pepper and a little onion juice. Sift together three-quarters of a cupful of flour, one and one-half teaspoonfuls of baking powder and a little salt. Beat one egg until light, add to it two tablespoonfuls of milk and stir into the flour mixture. If this is not moist enough, add more milk. The dough should be quite stiff. Stir the meat into this and drop by spoonfuls into boiling stock; cook tightly covered ten minutes. Use

a teaspoon for dropping the dumplings, and eight minutes will be sufficient time for cooking. Serve with a highly seasoned tomato sauce.

Rabbit in Jelly.—Disjoint the rabbit; add salt and pepper and barely water to cover the meat; cook rapidly for five minutes, then simmer for several hours. Slip all the meat from the bones and remove the fat. Dissolve half a box of gelatin in a cupful of cold water; add this to the water in which the rabbit was cooked. There should be three cupfuls. Add the gelatin to the strained broth. Chop the meat, season well and mix all together. Place in a mold to become firm.

"Women are far more conservative than men, and this fact, to which most close observers bear witness, has very plain reasons for its existence—being due absolutely to the narrow, unvarying range of the duties in which they are held."

### THE FAMILY FOOD.

Here is a salad combination a little out of the ordinary, but very tasty:

### Frezen Cheese Salad.

—Cream two neufchatel cheeses and beat in one pint of cream. Add a small bottleful of olives chopped, a few broken nut-meats and one cupful of diced chicken. Mix well and pack in a mold in ice and salt to make firm.

Date Cake.—Wash one package of dates and remove the stones, cut in half and cover with one cupful of boiling water. After standing a few minutes add two tablespoonfuls of butter, one teaspoonful of soda, one cupful of sugar, and one and one-half cupfuls of flour mixed with one cupful of pecan meats. Bake in a one-loaf bread pan forty-five minutes. This makes a nice pudding for the second day. Serve it with a hard sauce.

Love Knots.—Take one egg, beaten light, four tablespoonfuls of thick cream, three tablespoonfuls of sugar, a pinch of salt, vanilla to flavor and flour to roll. Knead very stiff. Roll out, cut in narrow strips, tie in knots and fry in deep fat. Roll in sugar while hot.

Date Strips.—Beat the whites and yolks separately of two eggs. Add three-fourths of a cupful of sugar, three tablespoonfuls of flour, two teaspoonfuls of baking powder, one teaspoonful of vanilla, one cupful each of chopped dates and nuts, then add the whites of the eggs folded in lightly. Spread very thin in a buttered pan and bake twenty minutes in a moderate oven. Let cool in the pan.

Cake Tarts.—Bake angel food cake in muffin rings or in gem pans. Cut the cakes when cool and scoop out the center. Fill with whipped cream and crushed sweetened strawberries or chopped nuts.

Tripe With Chili.—Have the tripe cooked until well done. Cut in thin strips three or four inches long. Heat some sweet fat in a frying pan. Add a small onion cut fine, fry until a light brown, then add two heaping teaspoonfuls of chili powder. Let all simmer for a few minutes to season and serve hot.

"I take it that knowledge is a pretty poor commodity of itself and by itself. A ship doesn't sail by its cargo. The truths that are not transplanted into lives are dead truths."

### EVERYDAY GOOD THINGS.

A good dish of well-made hash is a most acceptable food, in spite of the so-called boarding-house hash.

Corned Beef Hash.—Take two cupfuls of corned beef chopped, one cupful of boiled potatoes chopped, one small onion

minced, salt and pepper to taste. Melt one tablespoonful of fat in a frying pan, add the onion and when soft add the meat and potatoes with a little of the broth left from cooking the meat. Cook over a slow fire until a crust is formed on the bottom. Fold like an omelet on a hot platter. Garnish with parsley.

Corn Flake Drops.—Beat the yolks of two eggs and add one cupful of sugar, one teaspoonful of vanilla, one-third of a teaspoonful of salt; add the stiffly beaten whites, one-half cupful of coconut and four cupfuls of corn flakes. Drop on greased baking sheets and bake in a moderate oven.

Blitz Kuchen.—Cream one-half cupful of sugar, the yolks of four eggs well beaten, four tablespoonfuls of milk and one cupful of flour sifted with one teaspoonful of baking powder. Beat well and pour into two layer cake pans. Beat the whites of the eggs until stiff; add one-half cupful of sugar. Spread this over the cake tough; sprinkle almonds cut in thin slices. Bake in a very slow oven. When cool put the layers together with an orange cream or with the following:

Pastry Cream.—Beat the yolk of one egg, mix one-half cupful of sugar with three tablespoonfuls of cornstarch, add to the egg one tablespoonful of butter, a pinch of salt and one pint of boiling milk. Cook until the cornstarch is well cooked. Cool and use for cake filling. Flavor with vanilla.

Chicken Pie.—Take the portions left from a stewed or roasted fowl, add gravy and broth to half fill a deep baking dish. If there is not enough chicken use a little veal and veal broth. Season well and cover with small baking powder biscuits. Bake in a hot oven and have the chicken boiling hot before putting on the biscuits. Bake until the biscuits are brown.

*Nellie Maxwell*