

In the PUBLIC EYE

Dr. Hibben on Modern Manners



Dr. John Grier Hibben, president of Princeton university, is neither bilious nor choleric. Ordinarily he is pleasant, optimistic rather than pessimistic, and temperate of speech. But he certainly delivered a scathing baccalaureate sermon at commencement the other day on the modern dress, dances, music and manners. Moreover, he sticks to what he said and even amplifies it. He says, among other things:

"Our problem in America, is a moral problem. All our troubles come down to a loosening of the moral fiber of the nation. That is the reason for the general unrest. It is the cause of strikes and the workman's failure to give full work for full pay. It is what makes the profiteers. It is what makes bolshevists. And at the bottom of it all is the loss of reverence for womanhood. When that goes everything else goes with it. Something is gone from men that nothing can replace.

Let Us Hope He's No Misnomer

George B. Christian, Jr., is the name of a man who is likely to be quite busy until election day—and possibly thereafter. Anyway, he's Senator Harding's secretary. No longer does the "Mr. Harding" door in the senate office building respond to the friendly knock, says a writer in the New York Times. Down the hall the human flies gathered about the open door of an anterior room suggest possible entry.



A young man comes forward with hand outstretched. If a single word is chosen to describe him it will be neighborly. "My name is Christian," he says, "what can I do for you?" You recognize the senator's secretary, lesser ego of our chief Republican.

Claxton on School Conditions



More than 300,000 children in the United States were deprived of schooling during the last year because of the shortage of teachers, the national citizens' conference on education was informed by United States Commissioner of Education P. P. Claxton, at the recent conference in Washington.

American elementary schools are facing a net loss of 80,000 teachers next year, Commissioner Claxton said. There will be 110,000 vacancies and only 30,000 graduates of teacher training institutes to fill them.

The new conditions require that the schools shall be more efficient and more effective than they have been in the past," Doctor Claxton asserted. "We are faced with the danger that they may not be as effective in the past. There seems little chance of immediate relief."

New Head of General Federation

Mrs. Thomas G. Winter of Minneapolis, Minn., is the new president of the General Federation of Women's Clubs, elected at the recent biennial convention at Des Moines, Iowa. Alice Ames Winter was born in 1865 at Albany, N. Y., the daughter of Rev. Charles G. and Julia Frances (Baker) Ames. She was graduated from Wellesley college in 1886 and received an A. M. degree in 1889. In 1892 she was married to Thomas G. Winter. She is the author of "The Prize to the Hardy" (1905) and "Jewel-Weed" (1907). Mrs. Winter has long been prominent in the general federation. She succeeds Mrs. Josiah Evans Cowles of Los Angeles.



The general federation has a membership of about 2,500,000 federated club women, with state federations in each of the several states. It maintains a Washington headquarters. It has eleven divisions of work, and its increase of the roadside planting operations of the Lincoln highway. The other officers elected are: First vice president, Mrs. William Jennings, Florida; second vice president, Mrs. J. R. Schermerhorn, New Jersey; recording secretary, Mrs. Adam Weiss, Colorado; treasurer, Mrs. B. B. Clark, Iowa; auditor, Mrs. H. A. Guild, Arizona.

IS WELL DRESSED FROM TOP TO TOE



TO THE mother or anyone else who sponsors a little girl's clothes, a photograph of a real dress on a real girl means more than any other sort of picture. The meretricious camera records what is before it, refusing to be kind to shortcomings and imperfections. When the plain, unvarnished tale it tells is a pleasing one, it is reassuring to know that it can be believed. Above is a picture of an everyday or school frock for a little miss, portrayed with entire faithfulness. It is a model that may be made up in either cotton or wool fabrics and will interest the woman whose responsibilities include choosing the outfit of a little girl.

These practical dresses for children make their appearance far in advance of each season, so that school days may find them all ready in the fall and vacations need not be delayed in the summer. This is one of several very happy combinations of plain and plaid materials that are prettier when they join forces than either can possibly be alone.

Those old and reliable friends—gingham and chambray—defy anything to be more pleasing than they prove in this frock and there are plenty of colors to choose from. In the picture a fairly light green, something like jade, predominates, with gray, black and white giving it variety.

There is not much to say of this frock that is not fully told by the photograph. Its vest, collar and cuffs, girdle and upper part of the skirt are all of the solid color. A very little stitchery in simulated buttons and buttonholes, done with black and gray cotton yarn, add a pretty, painstaking touch appearing on the collar and cuffs.

Once more the joyous hair-bow of gay-striped ribbon is poised on the head of youthful wearers, and it is a most important item in their outfitting. Little girls delight in these crisp bows and soon learn to appreciate their smartness. From top to toes this young lady is well dressed, in unpretentious, neat and carefully selected things, that educate in her a "sense of clothes."

What Will We Do Now?

MANY earnest and broad-minded women struggled manfully to win the ballot and many had it thrust upon them. But the agitation for it, before it was achieved, won over most women to a whole-hearted belief in the justice and the desirability of woman suffrage. And now that millions of women have the privilege of voting they are asking themselves just how they are going to go about exercising it intelligently. Likewise sundry politicians are anxious to know just what this new voting power will do

to them. It may be some time before women will make this new power felt—as something to be carefully reckoned with.

About the first thing that concerns them is familiarity with questions that are vitally interesting to them as citizens—and as women. They have had much experience in women's clubs and through them have brought about many noteworthy reforms. It is through these already established organizations that they can carry on campaigns of education for themselves and for others. Regardless of this or that party, women must make up their minds as to what sort of legislation they want and then undertake to get it by means of political parties. In local and in national affairs they must first inform themselves as to worthwhile issues and help to inform others. It is a game of publicity—the spreading of information, keeping an eye on the performance of men in office and public officials of all sorts and keeping informed, through newspapers and magazines on policies that are beneficial for all the people.

Any one at all familiar with the teamwork done by women in their clubs and various organizations, will acknowledge that they are always interested in benevolence; therefore it is safe to assume that they will undertake to reform abuses and to institute various improvements when they become convinced that they are needed. It appears that the thing most useful to them at this time, is as clear an understanding as possible of the planks of the two great political parties and a definite knowledge of the things they want to see accomplished, both in their own local affairs and in national affairs. Busy as they are, they really have more time to devote to the study of public questions and of politics than men have, for many men are too much tied down to business, to bread winning, and cannot find time for anything outside. It is possible, however, even for busy housewives, to set apart some time for this undertaking. Their time is their own and managed by them, which is an immense advance. It may fall to their lot finally to gather and spread information that will bring about, through the education of public sentiment, the things that are desirable for the welfare of human beings.

Already certain large organizations of women have got together and agreed upon certain issues that they wish to see placed in party platforms. The things they have agreed to advocate are all beneficial to themselves and to their children and therefore to the whole country.

Julia Bottomly

Drawn Thread Is Well Liked

Simple Removal of Strands Affords Means of Decorating Household Linen of All Descriptions.

Drawn thread-work has, for a long time, enjoyed great popularity as a means of ornamenting household linen of all descriptions, and many people are proficient in this form of needlework. It occurred to one enterprising person that drawn thread-work would be a very effective way of adorning her summer cotton dresses, and forthwith she experimented with ratine. Success attended her efforts, and the thread "drew" from the material with the greatest ease. The color of the ratine was blue; round the hem she worked about three

quarters of an inch of "drawn" work, catching the threads down the middle in the way so often seen in this kind of stitchery, while a line of similar "drawn" work was placed just below the waistline of the "one piece" dress, on the big side pockets and around the collar.

Pieced Lace Collars.

If one has been fortunate enough to cherish and preserve old pieces of good lace, another new wrinkle is to sew them together as artistically as possible in some original design. These then make exquisitely dainty and rich-looking collars. Some of them, made of seven or eight different varieties of laces, sell as high as \$40 in the downtown shops.

The KITCHEN CABINET

The song of birds is all about, Not gay, but just contented. The air is laden with the sweets of roses fragrant-scented.

SUMMER LUNCHEONS.

Myrtle Reed says: "Judging by the various books on the subject of luncheons people do not eat at noon unless they have company." This is probably the rule, especially among women in families where the man of the house takes his luncheon downtown. The housewife, even if entirely alone, should have something hot and take it sitting down. People who do not take time to eat and sleep presently are obliged to take time to die. People who, from false notions of economy, live upon improper food, are shortly put to the greater expense of a funeral. It is better to spend money on fruits, vegetables, milk and eggs than upon wreaths and gates ajar. The one who leads the procession, with his friends riding behind him, might better have postponed this particular entertainment for a few years, and in most cases it could be done by taking more time to live while engaged in the business of living.

Luncheon Dish.—Save from breakfast two or three hard-cooked eggs. Prepare small squares of slightly stale bread; butter it lightly before cutting. Make a cupful of white sauce to two eggs and two slices of bread. Prepare the white sauce by melting two tablespoonfuls of butter, add two of flour and when well blended add one cupful of milk. Put into a buttered baking dish a layer of the bread and cover with white sauce, then one sliced egg; repeat and finish the top with bread. Bake until the bread is brown. Add seasoning of salt, pepper, onion juice or any preferred seasoning. This dish may be made and served in the hot white sauce without baking.

Sardine Salad.—Drain a can of sardines, sprinkle with lemon juice and alternate with hard-boiled egg quarters on a bed of lettuce. Serve with French dressing.

Cucumber Jelly.—Cut peeled tomatoes and cucumbers into dice, saving the juice. Season with grated onion, salt and pepper. Add gelatin and sufficient hot water, using two cupfuls of salad material to half a package of gelatin. Mold and serve on lettuce, with mayonnaise dressing.

If thou hast friends give them thy best endeavor. Thy warmest impulse and thy purest thought. Keeping in mind the word and action ever.

SUMMER MEAT DISHES.

Veal, chicken, sweetbreads and lamb are meats suitable for summer luncheons. Mince cold cooked veal, seasoned to taste, reheated in a white sauce and spread on thin slices of buttered toast, makes a good breakfast dish with a poached egg.

Mock Terrapin.—Cut cooked calf's liver into dice. Put a tablespoonful of butter into saucepan, add salt, pepper, and paprika, cook until the butter is brown, then add two tablespoonfuls of flour and enough stock to make a moderately thick sauce. The stock may be made with beef extract and water. Add a little chopped parsley, half a cupful of cream, two hard cooked eggs cut fine, a tablespoonful of lemon juice and the liver. Cook until the liver is heated through; remove, add a dash of orange juice and serve at once on buttered toast.

Veal Croquettes.—Chop cold cooked veal very fine. Season with pepper, grated onion, paprika and tomato catsup. Bind with a raw egg, or a very thick cream sauce. Shape into croquettes, dip in egg and crumbs and fry in deep fat.

Escalloped Veal.—Mince cold cooked veal very fine. Butter a baking dish and put a thin layer of veal in the bottom, with a sprinkling of onion on top. Then add a layer of fine bread crumbs well buttered, chopped parsley, then another layer of veal and so on until the dish is full, having buttered crumbs on top. Pour milk into the pan until the dish seems moist and bake slowly until it is done, with an inverted pan over the dish to keep in the steam. Remove the pan ten minutes before serving to let the top brown, adding more butter if necessary.

Creamed Sweetbreads.—Parboil, drain, cut up a pair of sweetbreads. Make a cream sauce, add chopped mushrooms that have been cooked in butter five minutes, season to taste and serve in timbales or in paper cases.

ART OF HOPI INDIANS.

The art of southwestern Indians—the Hopis and Pueblos of New Mexico and Arizona—is one of the few survivals anywhere over the globe of a primitive art. To the Indian, action and clean-cut expression of what he saw meant everything, while backgrounds and incidentals which fill in a painting to the modern ideas, meant nothing. The Indian artist of today, like the primitive artist, wastes no brush strokes, and has no uncertainty

Renew my thoughts to beauty like the grass In hopeful spears when wintry days depart. And show me truths, as stars seen one by one, White faces through the sky's blue window-glass— Oh, let each seed of sorrow in my heart Grow tall and be a neighbor to the sun!

DAINTY DISHES OF FISH.

Fish of various kinds are particularly appetizing in warm weather and something different will be enjoyed.

Jellied Fish.—Soak one package of gelatin in cold water to cover, then add enough more water to make a cupful. Dissolve by gentle heat until the liquid is transparent. Have ready four cupfuls of flaked fish, previously cooked. Season highly with salt, pepper, lemon juice or tarragon vinegar. Add the hot gelatin to the fish and stir until it begins to thicken. Pack into an earthen mold which has been rinsed out in cold water and set away to harden.

Broiled Smoked Salmon.—Rub the flesh side of a smoked salmon with butter and broil before the fire. Serve with lemon quarters and parsley on a hot platter.

Anchovy Toast.—Trim the crust from thin slices of bread and cut into finger-sized pieces after toasting and spreading with butter. Arrange the pieces in a baking pan. Drain anchovies from oil and lay one on each piece of toast. Sprinkle with pepper and lemon juice and cook ten minutes in a very hot oven.

Deviled Clams.—Chop one medium-sized onion and fry brown in two tablespoonfuls of butter. Add two dozen clams chopped fine, or a can of minced clams, one cupful of minced tomatoes, a teaspoonful each of chopped parsley and Worcestershire sauce, with salt and pepper to taste; add one-half cupful of dried bread crumbs. When the tomatoes are cooked through, add two eggs well beaten, stir until smooth and take from the fire. Fill clam shells or ramekins with the mixture. Cover with crumbs and brown in the oven.

Curried Clams.—Fry a chopped onion brown in a tablespoonful of olive oil. Add a teaspoonful of curry powder and a tablespoonful of flour. Add two cupfuls of clams with their liquor and cook five minutes.

"Gratitude is the fairest blossom which springs from the soul; and the heart of man knoweth none more fragrant."

SUMMER SALADS.

There is no dish which is more appealing to the appetite during the warm weather than crisp, succulent salads, or those of juicy fruit.

Onion Salad.—Chop mild onions; add minced parsley and pour over a well seasoned dressing. Serve on head lettuce.

Strawberry Salad.—Arrange tender, white lettuce leaves in cup shapes. Fill each cup with strawberries and put a tablespoonful of mayonnaise in each cup. Mustard and cayenne should be omitted from the mayonnaise.

Grapefruit and Celery Salad.—Mix grapefruit pulp with finely cut celery, using twice as much grapefruit as celery. Serve on lettuce with mayonnaise.

The Three P's.—Take a cupful each of stewed quartered prunes, pineapple and rolled peanuts; mix well and serve in lettuce cups with a French dressing.

Tomato and Chive Salad.—Peel and chill small, ripe, round tomatoes; roll in a hulled salad dressing, then in chopped chives. Arrange on the white leaves of lettuce and serve well-chilled.

Pea and Walnut Salad.—Take equal quantities of cold cooked peas and English walnuts, broken in bits. Sprinkle with French dressing, let stand half an hour and mix with mayonnaise. Serve in lettuce or lemon cups.

Mustard and Lettuce.—Take the small green mustard plants, mix with young lettuce and serve with French dressing. The mustard, cut fine and mixed with cottage cheese, makes a most tasty salad, adding a little cold saled dressing.

Radish and Onion Salad.—Cut in thin slices, without peeling, small radishes, and the same-sized onions; arrange on lettuce and serve crisp and cool. Pass the salad dressing, either mayonnaise or French.

Nellie Maxwell

Vigilance.

"My wife used to sit up till early in the morning, waiting to see what time I came home."

"So did mine," replied Mr. Meekton. "But now Henrietta needs her rest. She has more important picketing duties to perform."

More Precious Than Gold.

There are now several metals, not to mention priceless radium, which are valued at much more than their weight in gold; iridium at \$170 an ounce, palladium at \$130 and platinum at \$105. Gold is \$25 an ounce. Yet there is something more precious than platinum, long considered the most expensive of all.

about them. He is simple, direct, and all the beauty which goes with simplicity and directness goes with his work.