

PEOPLE TALKED ABOUT

Would Be Senator From Missouri



Breckinridge Long of St. Louis has resigned as third assistant secretary of state to become a candidate for the Democratic nomination for United States senator from Missouri. Senator Reed's term does not expire until 1923, but that of Senator Spencer expires in 1921, inasmuch as he was elected November 5, 1918 to fill the vacancy caused by the death of Senator Stone.

Incidentally an odd controversy that revolves around Mr. Long has sprung up. Prof. Stanley I. Rypins of the University of Minnesota, one of the "Committee of 48" leaders, says he opened Secretary Long's mail during the war. He says he was in the military intelligence bureau and was ordered to open the letters "merely because the secretary had been in communication with a conscientious objector."

It was Mr. Long who disposed of the case of Brent Dow Allison, Chicago draft dodger, now serving a term at the military prison at Fort Leavenworth, as far as the state department was concerned. It was through him that Allison was ordered home from Switzerland, where he had been a clerk in the American legation. Upon his return Mr. Long refused to hear his application for reinstatement. As a result Allison fell into the hands of his local draft board and was sent to Fort Leavenworth on a technical charge of desertion.

The war department denies the letters were opened and says Rypins was never connected with the military intelligence division.

Mrs. Baker on the Conventions

Mrs. Abby Scott Baker, political chairman of the National Women's party—the militant branch of the suffragists, boasts that she is affiliated with neither the Republicans nor the Democrats. Nevertheless she kept a close watch on both conventions. And here is what she says of them—in part:

"At Chicago, in so far as was compatible with men's own interests, women were overlooked and forgotten."

"When their clamor became annoyingly insistent somebody threw them a soporific bit in the way of a promise or a five-minute speech which was no more equal representation than a lithographed poster is grand opera."

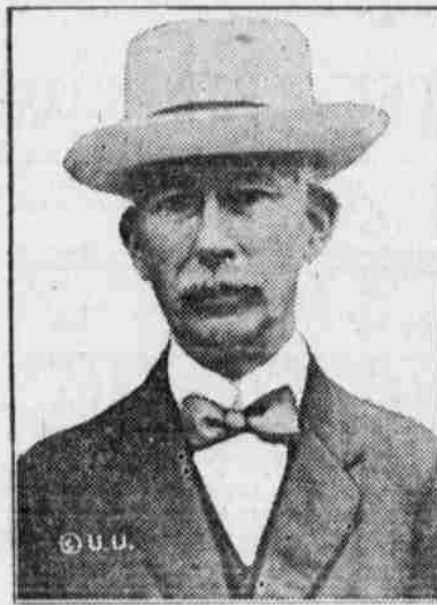
"These women were kept like a lot of canaries in cages. And when one presumed to flutter outside a bit—as did Miss Hay with her objections to certain workings of the party—she was clapped right back behind the bars of limitation."

"At San Francisco the men exhibited a more generous spirit. The danger was that the women would be fooled enough to go away in a satisfied frame of mind. What they needed to remember was that until the thirty-sixth state ratified the amendment, what they did get was in the way of gift and not because it was theirs by right."



HARRIS & EWING

Colonel House Now a Journalist



Col. Edward M. House, the mystery man from Texas, has joined the ranks of working newspaper men. Along with such distinguished journalists as William Howard Taft and William Jennings Bryan, he will push a pencil and punch a typewriter in the process of turning out copy for the daily press.

Colonel House, however, unlike the other two, is to be a foreign correspondent, with a roving commission to observe the ways of Europe and report upon them. He is a competent observer, with an acquaintance wide enough among those in high places to insure him an advantage in obtaining interesting material. He is welcome. America cannot be too well informed concerning what the rest of the world is doing. The Philadelphia Public Ledger is to be congratulated upon having engaged his services.

There is something doing all the time pretty much everywhere overseas nowadays. The colonel, with his acquaintance, should burn up the cables.

And then, should the colonel ever run short of copy, he has but to grow reminiscences—and all the world will listen. Speaking offhand, there appears to be several chapters of unwritten American history that Colonel House can tell quite as well as anybody—and doubtless better.

Ambassador Jusserand to Return

Jean Adrien Antoine Jules Jusserand, French ambassador to the United States since 1902, has gone to France. He sailed the other day from New York, with Mme. Jusserand.

What's more, he is coming back, which fact is regarded with satisfaction in official Washington. There was a report that he was not to return, but it was promptly denied by the French government. Just before sailing, M. Jusserand said it was his first real vacation since the beginning of the war. He said that he and Mme. Jusserand sailed for a rest, and he added with a smile that it was only because he needed a rest that he did not remain an interested spectator of the presidential race.

"Last year," he said, "I went to France with President Wilson, but that was a time of work. Now I expect to visit friends in Paris and then go into the country and live there quietly until I return again to the United States next fall, possibly not later than September.

"There are no diplomatic matters pending between this country and France, but with the problems left by the war to be solved by the nations of the world there is work for everyone. We must all take our part."

As to the report that he might be recalled, the ambassador said they were without foundation and that no attention should be paid to them.



ACCESSORIES LEND CHARM TO DRESS



She is a wise woman who gives time and thought to small necessities of dress. The list of them is amazingly long and ever varying, and by means of them smartness and variety are lent to costumes that must otherwise become monotonous. Not counting jewels, consider how flat and stale wardrobes might become if there were no fans, no veils, no pretty collars and cuffs, no crisp vestees, no demure fichus, no piquant undersleeves, no colorful and dainty artificial flowers, and no world of ribbon ornaments to transfer their flavor and charm to the costume that has become an old story. In order to achieve variety, and interest, and to endow any toilette with character—one must look to accessories.

Leading off with the most important of these first aids to the plain costume, we shall have to reckon with neckwear: collar and cuff sets, waistcoats, and the fichus. Lace, organdie, batiste and net are used to make all these, and they lend a touch of freshness and daintiness that is beyond price. This season reveals many sets in light colored organdie, prettily embroidered. After neckwear, girdles may claim to be of more importance than other things. Here brilliant and rich ribbons transform the frocks they adorn. The girdle becomes an evening bodice by sufficient widening and is sometimes the unforgettable touch that makes a gown distinguished.

Flowers for the corsage, in little

nosegays for the bodice or collar, are made of organdie, ribbon, velvet, silk and chiffon. It is their cheerful color and their exquisite form that make them invaluable in touching up a toilette. The graceful, floating veil has its votaries; it seems only gentlemen take kindly to the veil, or is it that the veil lends its wearer distinction? At any rate there is so great a variety of veils this season that there is no describing them in a hort article.

There is a revival of fans; starting with the handsome ostrich feather varieties, there followed fans of other feathers like the handsome barred specimen shown in the picture. And now painted satin fans, mounted on pearl and shell sticks, are coming in. They are smaller than the feather fans, and are beautifully and painstakingly wrought.

A Separate Lining.

The French have a practical idea of economizing in linings and underwear by adding to the wardrobe two linings which they call a "Maillet." These slips are of thin satin, one light, one dark. Gray is the color usually chosen for the latter and flesh pink or pale yellow for the former. This garment is nothing more than a corset cover and petticoat combined, cut in one piece and fastened down the back. There are short sleeves that carry shields. Such garments provide a good lining for summer gowns.

Women and Child Welfare

THOSE who have the welfare of the human race at heart realize that the most promising field for their activities lies in child-welfare work. Gradually it has dawned upon the consciousness of increasing numbers of people that the state owes every child its supervision and has a right to dictate how any child shall be cared for, provided for and educated for the first sixteen years of its life. The state provides schools and compulsory education laws and when the time comes that these are carefully enforced a great step forward will have been taken.

But the state must go farther than merely providing the means for obtaining schooling and this is a theme in which women show unfailing and vital interest. Children have the right to be comfortable, to be well nourished and clothed, to be taught cleanliness and morality. Many charitable associations and many women organizations have interested themselves in these affairs of children in certain localities, but the work is not as universal or as thoroughly organized as it should be. A plan has been evolved that might have universal application, and it aims to give every child a chance to make a good citizen.

This plan advocates the establishment in every county of this country, a child-welfare board. This board is to be made up of public spirited citizens who are willing to serve on it without pay. The board will have under its jurisdiction every poor and dependent child, and will exercise its supervision, under compulsory statutes, with proper appropriations made for their enforcement. The provision made by such a board for children is not a charity any more than a public school is. The idea is to avoid any stigma that might attach to a child who has been a charge of charity and the object is to start every child on the right road to good citizenship. Such a board will make itself felt in the homes and insist that conditions are as favorable there as possible. It will sometimes undertake to provide homes. It will have a record of every child's progress at school and

every child, rich or poor, will be registered with it. Any number of activities will radiate from such a center. The important thing is to establish such boards and their first business will be to have such statutes enacted as will secure the right protection and care for every child that needs their help. This is a work that will usually attract women and for which they are peculiarly fitted.

It is somewhat difficult to disassociate it from any thought of charity, but it is merely a widening of the supervision of the state over its children. Heretofore the state has provided schooling and gradually, in crowded centers in the large cities, it has extended its care in other directions than schooling, so that the health of children has come in for systematic attention. A child welfare board will make every interest of every child its business. Such a board saves the public money in the long run besides doing about the best work that awaits the interest and activities of intelligent men and women.

Julia Bottomly

Hats and Parasols Match.

Hats and parasols that match are favorites for this summer. An exceptionally lovely large hat of black chantilly lace, trimmed in roses that was displayed recently, was mated with a tiny parasol of the same lace. For sports wear a parasol and matching hat, shown by one of the smart shops, were made of inch-wide strips of ribbon in two contrasting colors interwoven basket fashion. A narrow self-fringe finished the edge of both parasol and hat.

Wooden Sports Hats.

Wood fiber as light in weight as straw, is being used for sports hats this summer. The hats are shown in all the vivid sports shades, such as bright orange, vivid blue and the various rose shades.

The KITCHEN CABINET

For each soul has one inner room Where all alone it seeks the grace To struggle with the sharpest woe, Its hardest destiny to face; To lift the duty that it fears, To love, to trust, through every doom. And not the nearest, dearest heart Goes with it to that inner room. —Anonynous.

FOODS FOR HOT WEATHER.

When preparing the breakfast coffee on a hot morning, add enough to make two or three extra cupsfuls, which may be served for dinner at night, laced or for a cool drink at noon. There are so many kinds of cool drinks, from iced tea, coffee and cocoa, to all the fruit juices which one may put up at home, or purchase in the market.

To make iced coffee, take the beverage of the usual strength served when hot, add ice and sugar and cream as desired for each glass.

A chicken sandwich with a dish of head lettuce with a French dressing, or a more elaborate Thousand Isle dressing, makes a meal with a glass of chilled milk or iced tea, which is sufficiently satisfying for the most exacting appetite.

Lemon Sirup.—Grate the rind of one lemon, add the juice of six, with four cupsfuls of sugar and two cupsfuls of water. Boil all together for ten minutes; cool and put into a bottle in the ice chest. When serving, pour a little of the sirup into a glass, add chilled ice and fill the glass with cold water. This is such an easy way to have lemonade always ready to serve.

Gelatin Pie.—Bake a flaky crust on the bottom of a pie plate and, when cool, stir in a pint of any flavored gelatin, beaten until foamy and thick. Cover with whipped cream and serve cut in the usual way. Let stand on ice to become firm and ice-cold before serving.

Velvet Sherbet.—Take the juice of three lemons, two cupsfuls of sugar, a quart of rich milk and the grated rind of one lemon. Stir until the sugar is dissolved, then freeze as usual. This makes a most delicious frozen dish.

Tomato Salad.—Arrange one thick slice of tomato for each cover on heart leaves of lettuce. Over the tomato heap very finely minced celery, cucumber and onion which has been mixed with a French dressing to marinate. Top the salad with a small spoonful of mayonnaise and serve at once.

Labor is man's great function. He is nothing, he can be nothing, he can achieve nothing, he can fulfill nothing, without working. —O. Dewey.

DISHERS FOR OCCASIONS.

When making cake for company try the following:

White Cake.—Take one and one-half cupsfuls of sugar, one-half cupful of butter, one cupful of milk, the whites of four eggs, and two teaspoonfuls of baking powder sifted in one-half cupful of flour. Cream the sugar and butter and add one and one-half cupsfuls of flour alternately with the milk, beating and mixing until smooth, then add the half cupful of flour sifted with the baking powder. Fold in the stiffly beaten white the last thing. Bake in a loaf.

Pineapple Pie.—Prepare a rich pastry and line a pie plate. Fill with the following: One cupful of shredded pineapple, one tablespoonful of butter, the yolks of two eggs, one cupful of powdered sugar. Beat the sugar and butter to a cream, add the beaten yolks and the pineapple. Cover with a meringue prepared from the whites, or they may be added before baking and the pie served with whipped cream.

Imperial Muffins.—Add one-fourth of a cupful of sugar to one cupful of scalded milk. When lukewarm add one-third of a yeast cake dissolved in one-fourth of a cupful of lukewarm water. Add one-half teaspoonful of salt and one and one-fourth cupsful of flour. Cover and let rise over night. In the morning fill the buttered muffin rings two-thirds full. Let rise until the rings are full then bake thirty minutes in a hot oven.

Maple Parfait.—Beat four eggs slightly and pour on slowly one cupful of hot maple sirup. Cook until the mixture thickens then remove from the heat at once. Cool and add one pint of cream beaten until stiff. Put in a mold, and pack in ice and salt. Let stand three to four hours.

Mint Sangaree.—Crush three sprays of mint with a lump of sugar. Put into a glass half full of cracked ice. Add four tablespoonfuls of grape juice and fill the glass to the brim with charred water. Shake thoroughly and strain into another glass. Serve garnished with a sprig of mint.

ODD WEDDING ARRANGEMENTS.

A young professor of physical culture married a beautiful and athletic pupil of his in the suburbs of Paris. The couple appeared before the mayor in tennis costume, and after the ceremony the wedding party sat down to breakfast on the banks of the Seine. Hardly was the coffee finished than, on a given signal, the whole party retired and reappeared in bathing costume. Later the couple started on a bicycle tour for a honeymoon.

Leave to me the humming Of my little hive; Glad to earn a living— Glad to be alive! —Lucy Larcom.

QUICK SOUPS.

There are many occasions when a quick soup is a great convenience. A stock pot is helpful but not necessary and for a small family not practical. A good soup stock can be made of beef extract and vegetables of which the following is good:

Slice a large onion into a deep granite dish, add a slice of turnip cut fine, a large carrot sliced, three stalks of celery, including the tops, three dozen peppercorns, six cloves, a stick of cinnamon, three bay-leaves, the same of parsley, sage, thyme and summer savory. Fill the pan with cold water, bring to the boiling point and simmer slowly until the vegetables are well cooked—about one and one-half hours. Strain through a coarse muslin and measure the liquor. For each quart add one teaspoonful of beef extract. Dissolve the extract in a little of the soup stock and add to the rest. Boil up once and serve. From this stock aspic jelly may be prepared by using gelatin.

For corn soup add one cupful of cooked corn that has been pressed through a sieve to six cupsful of the stock.

Carrot soup may be prepared in the same way, using one cupful of minced carrots put through a sieve after cooking. Beans, peas, cabbage, onion or any vegetable may be used in the same proportion.

Split Pea Soup.—Soak one cupful of split peas over night and boil until tender, then drain. Add a sliced carrot, a sliced onion, and half a turnip. Brown the vegetables in a little butter, cover with beef stock, boil up, rub through a sieve and re-heat. A ham bone or a little piece of salt pork may be cooked with the soup.

Peach Soup.—Peel, stone and cut fine a quart of peaches. Break three or four of the stones, pound the kernels fine and add to the peaches, with sugar to taste. Cover with orange juice and one teaspoonful of almond extract; let stand one hour, then put on ice and serve very cold in sherbet cups, with cracked ice.

I tell you the future can hold no terrors For any sad soul while the stars resolve, If he will stand firm on the grave of his errors, And instead of regretting, resolve, resolve. —E. W. Wilcox.

SEASONABLE DISHERS.

Of course there is nothing nicer in a corn dish than corn cooked on the cob and eaten from it with a bit of butter and a dash of salt; but for variety corn may be served in many substantial dishes, furnishing a main dish for the meal.

Squaw Dish.—Some time when you cannot think of what to eat, cut the corn from half a dozen ears, put into a frying pan two tablespoonfuls of bacon fat and when hot turn in the corn. Stir and cook, adding salt and pepper, adding more bacon fat if needed. Canned corn is very good served in this manner.

Raspberry and Currant Soup.—Bring to the boiling point two cupsful each of raspberry and currant juice, sweeten to taste, thicken with three teaspoonfuls of arrow root, smoothed in a little cold water. Add one tablespoonful of lemon juice and serve cold.

Any fruit such as cherry, strawberry, pineapple or rhubarb may be prepared for a cooling fruit soup.

Ginger Punch.—Take a half-pound of Canton ginger, chop, add three tablespoonfuls of sirup. Cook together and cool one quart of water and one cupful of sugar 15 minutes with the ginger added; cool, strain, add one-half cupful each of orange juice and lemon juice and one quart of ginger ale. Chill and serve.

Lemon Soup.—Add the juice and grated peel of a lemon to four cupsful of water. Bring to the boiling point and thicken with three teaspoonfuls of arrow root mixed in a little cold water. Cook until smooth, cool and serve with cracked ice and bits of candied ginger in each glass.

Date Crumbles.—Take two eggs well beaten, one cupful of sugar, one tablespoonful of flour, two teaspoonfuls of baking powder, one cupful each of chopped dates and walnut meats. Mix all together and spread on two greased pie tins. Bake in a slow oven three-quarters of an hour. Crumble and serve in tall glasses topped with whipped cream, or mix with whipped cream and serve.

Nellie Maxwell

THERMOMETRIC SCALES.

The scale employed by a thermometer is indicated by one of the initial letters, F., C., R., or by the name, Fahrenheit, Centigrade, Reaumur. The degrees of one thermometric scale are readily converted into those of another. Following is their relationship: 180 degrees F. equals 100 degrees C., equals 80 degrees R. Therefore 1 degree F. equals five-ninths of a degree C., equals four-ninths of a degree R.