

# IN THE PUBLIC EYE

## Fletcher Doesn't Trust Mexico



Warning against premature recognition of the new Mexican government has been given the administration by Henry P. Fletcher, former ambassador to Mexico. In a letter to Bainbridge Colby, secretary of state, he urges that in no case should the recognition of the De la Huerta regime be other than that of a de facto character, with the understanding that even this would be withdrawn should subsequent events prove that it was prematurely extended.

Mr. Fletcher's letter resulted from negotiations now in progress between the state department and Dr. Iglesias Calderon, Mexican high commissioner to the United States, regarding recognition of the new government at Mexico City.

Dr. Iglesias Calderon has assured the American government of the desire of the new regime to live up to the obligations of a government, but

Mr. Fletcher in his letter suggested that before any recognition was extended an informal agreement be made with the Mexican authorities that American citizens would not be deprived of their property rights without compensation, and that such property as they were deprived of during the Carranza regime without compensation would be returned to them.

He also urges the immediate constitution of a mixed Mexican-American claims commission. This commission should adjust all claims of American citizens against Mexico and of Mexican citizens against the United States.

## Wanted: Building of More Houses

Senator Calder of New York is chairman of the United States senate committee on reconstruction and production which is making an inquiry into the unsatisfactory conditions of the construction industry. The committee recently opened headquarters in New York and began hearings. Next on the program was a visit to Chicago, with probable hearings also in Minneapolis and Kansas City.

In Chicago, for example, it is estimated that there is a shortage of 100,000 houses and that thousands of building trades employees are out of employment because of inability to get construction materials.

These preliminary conferences have developed the fact that immediate relief for the construction industry must come through improved transportation facilities, and Senator Calder urged the interstate commerce commission to permit the building interests of the country to present their case in an open hearing, before the commission came to a decision on matters of freight rates and preferential shipments.



## First Woman to Hold This Office



Mrs. Annette Abbott Adams, appointed by President Wilson as assistant United States attorney general after serving for nearly six years as assistant United States district attorney in San Francisco, is a living contradiction of the theory that a woman who successfully fills a position traditionally held by a man must eschew all feminine interests and become a short-haired imitator of the man who might be holding the job.

Mrs. Adams is a brilliant lawyer and a charming woman; a prosecutor feared by criminals, and a good cook. She can untangle a knotty law problem and select a becoming hat with the same success.

Mrs. Adams' native town is Prattville, a small village in the Sierra Nevada mountains in California, where she was born in 1877. Her early education was in the California schools, including the Chico Normal school and the University of California, where she received her B. L. degree in 1904. After graduation she was first a schoolteacher. She was admitted to the bar in 1912. She engaged in private practice in San Francisco until 1914, when, at the recommendation of John W. Preston, United States district attorney, she was named fourth assistant in his office.

Her great opportunity came in 1916 and 1917, when she conducted the prosecution of Franz Bopp, former German consul general at San Francisco.

## A Sign of the Times in Germany

Times have changed, and in Germany as elsewhere. Here's a change that has set Berlin talking. Printed in the old style it would read:

"Princess Alexandra Victoria daughter of Prince Frederick, duke of Schleswig-Holstein, has been divorced by Prince August William of Hohenzollern, fourth son of the kaiser, and has eloped with Fritz Meyer, her chauffeur."

Anyway Frau Meyer, the princess that was, is now on a honeymoon. "I'd rather be the loved wife of a chauffeur than the unloved wife of a royal prince," she tells her friends.

Her ex-husband's comment was the bland announcement royalty is well rid of his quondam spouse. But the people of Berlin are still gasping from the shock of the affair.

At the time Prince August William brought his suit for divorce from the charming, beautiful and reputedly extravagant princess he charged she had fallen in love with an officer of "common tastes and democratic name."

Fritz Meyer, before the war, was a snappy figure in the ex-kaiser's livery. Later he was a lieutenant in the German Officer's Reserve corps. It is understood that the romance with Princess Victoria had its inception while he was still the pilot of one of the royal motor cars.

Victoria is a statuesque blonde of large figure and with reddish hair and complexion. She radiates vigor, health and activity.



## THE MODE IN SPORTS CLOTHES



"IN SILK attire my lady goes," sang a poet of days gone by of his dainty sweetheart. Today he would change it. "In sports attire my lady goes," would be more accurate. Whether of silk or whatever else, sports clothes have almost eclipsed other wear for summer days.

Since women look for this cheerful apparel with so much avidity, creators of it are making excursions in all directions in search of original ideas. It seems that sports clothes fit in almost anywhere, and the task of designers lies in making them suited to all personalities. For young women they have an easy task; for older ones, they must add a flavor of dignity to sportive garments.

A sports coat of some sort goes without saying in every complete summer outfit. This season finds black ones of flannel, of silk or velvet, or any other material that the designer may choose so long as he knows how to give it the chic touches that make it smart. But there are legions of coats that are in colors, some of them going so far as to flaunt red in large open plaids. What makes sports clothes enticing is their general jaun-

timess, but color plays a less important part this season than in the early history of sports attire; designers arrive at their results by more subtle means.

There is plenty of color, however, for those who find it becoming and it is used with delightful artistry in some of this season's sports sets—a set being a skirt and overgarment of some sort. In the picture above there is a skirt and smock of coarse natural linen. The skirt is short and full and plain. The long blouse has convenient three-quarter length sleeves and comfortable round neck. What puts this smock on the map of the fashion world is the vivid embroidery about the bottom of the smock which might of course be an applique of linen in bright colors outlined with yarn in black. Figures of birds and geometrical forms take the place of floral motifs occasionally. Unbleached domestic will make a successful set of this kind. The small, soft hat is made of narrow ribbon and has a little cluster of yarn flowers applied to the upper edge of the brim. Flat-heeled canvas shoes and lisle stockings finish this sports dress correctly.

## GETTING OUTSIDE THE WALLS

OUTDOOR life has come into its own, especially in the lands of brief summers. Everyone appreciates the benefits and the charm of life out in the open air and modern homes are built to allow much time to be spent outside of walls. Even city dwellers, with no bit of garden or scrap of ground with a single tree, have learned to make the most of such porches as they may be blessed with and are migrating to the roofs and converting them into a semblance of gardens.

The family that has a porch at its disposal can almost live in the open air. Everyone gravitates toward it as toward an open fire in the winter time. It is a good idea to furnish it for comfort and as attractively as possible, including a table for serving breakfast, lunch, or refreshments when one has guests. The porch furniture may be of wicker or equally fashionable painted wood. Colors should be quiet and cool and a coat of enamel used as a finish. The housewife will find this use of the porch for meals a great labor saving and an exhilarating change from the dining room. Instead of linen for the porch table there is a vogue for plain oil cloths, white or colored, cut into center pieces and dollies and painted or stenciled in colors. They do away with the laundering of linen, saving the precious fabric, now so scarce as well as saving labor. With vines and flowering plants a porch becomes a lovely place and guests enjoy it. For serving refreshments, colored linen, the embroidered, unbleached sets, take

the place of oil cloth sets, or pretty center pieces and dollies of cretonnes with edges finished with crochet.

If one is lucky enough to have a lawn, a terrace, a grape arbor or even so much as a single tree on a bit of grass covered ground, outdoor meals are more than a treat served thereon and a luncheon allows one to entertain a considerable number of guests with little service. Since the "cafeteria" idea has become a fad the duties of the hostess are limited. She decks out her table, provides it with food, sees that there are plenty of comfortable seats scattered about and leaves it to the guests to do much of their own serving.

Those who are building homes now are providing for dining out of doors with an out-of-doors room of some sort or a porch, ample enough to allow a part of it to be used for this purpose.

Every porch that is large enough—and it need not be very large—should have a swinging couch. For solid comfort nothing equals it. Some member of the family is sure to be benefited by sleeping on it at night. It will attract everyone, for the daytime nap, for the pleasant twilight and evening hours. In fact it fulfills the mission of the porch, which is to provide comfort.

*Julia Bottomley*

### Watch Your Steps.

The importance of graceful walking never has been more evident than now. All the styles in fashion are intensely feminine, and it is no exaggeration to say their success depends almost entirely on the way they are worn and carried. Draperies flouting from the waist demand spring in the step and light feet that do not lag. Short sleeves are lamentable, unless the arms and hands are well formed and well kept, and there is no charm in the display of silk stockings unless the ankles be slim. In the choice of clothes women must first be honest with themselves and then choose according to nature's endowment.

### The Need of Matrons' Hats.

That the matronly woman needs as much attention in supplying her with becoming and suitable hats as does the stout woman in regard to suits and dresses is the opinion of one of

the most experienced salesmen in a wholesale millinery house. He deplores the lack of attention that is given to hats for elderly women. They are harder to suit than anyone else, it is true, he said, but the reason is that no special effort has hitherto been made to meet their need. The matron's list he considered one of the possibilities of the millinery trade in the future.

### Novel Bag Handle.

A chain which will be very fetching on a black bag is one which is easily and cheaply made. Get a number of the smallest white bone rings and connect them with loops of black silk braid. These loops should be about an inch in length. A black taffeta bag with this sort of chain fastened to the top will give an effect which is chic to a black and white costume. A bag of navy blue or gray would lend itself to this sort of handle treatment also.

## The KITCHEN CABINET

Oh beautiful for spacious skies,  
For amber waves of grain,  
For purple mountain majesties  
Above the fruited plain!  
America! America!  
God shed his grace on thee  
And crown thy good with brotherhood  
From sea to shining sea!

### HOT WEATHER DISHES.

There is nothing one may prepare which takes the place of salads of various kinds, especially on hot days.

**Simple Onion Salad.**—Take the small green-topped onions, slice very thin and serve with a dressing of sour cream, salt and paprika. Served with bread and butter it is a meal with a glass of good cold milk.

**Tomato Jelly Salad.**—To one can of stewed tomato, well strained, add one teaspoonful each of salt and powdered sugar and two-thirds of a box of gelatin softened in one-half cupful of cold water. Pour into small cups and chill. When ready to serve unroll on head lettuce and serve covered with mayonnaise dressing.

**Tomatoes Stuffed With Asparagus.**—Prepare tomato shells; invert to drain. Cut cold cooked and seasoned asparagus tips in bits and fill the shells after salting them. Season with grated onion, cover with mayonnaise and serve well chilled.

**Sweetbreads and Cucumber Salad.**—Mix cooked sweetbreads cut in dice with half the amount of cubed cucumbers and a half cupful of diced celery. Mix with mayonnaise and serve on lettuce.

**Cottage Cheese and Chives Salad.**—Mix two cupfuls of well-seasoned cottage cheese which has been enriched with thick cream with one-half cupful of finely minced chives. Mold and serve with a simple hot dressing.

**Cucumbers in Sour Cream.**—Peel and slice cucumbers as usual, cover with cold water to which a teaspoonful of salt has been added. Let them stand until well wilted, drain and plunge into ice water. Let stand for a half hour, drain and dry on a cloth, then cover with a thick, sour cream which has been seasoned with salt, cayenne pepper, a dash of mustard and a teaspoonful of sugar. If the cream is not sour enough add a dash of vinegar. Serve well chilled.

**Summer Dessert.**—Fill a baked pastry shell with fresh fruit, top with ice cream or whipped cream and serve from the table.

Today is mine—one royal, golden day,  
Filled full of restfulness and sweet content.  
I will forget tomorrow and its care;  
I have today. What more has anyone?  
—F. A. Jones.

### SEASONABLE DISHES.

Frozen dishes of all kinds, punches, frappes and sherbets are most welcome during the sultry hot days of midsummer.

**Caramel Ice Cream.**—Measure one and one-third cupfuls of sugar. Take half of it and caramelize it by melting it in a smooth iron frying pan, stirring constantly until a rich brown in color. Add this very slowly to a hot custard made with two cupfuls of milk, one tablespoonful of flour, one egg and a bit of salt. Cook until smooth and flour is cooked, flavor with vanilla and when the caramel is dissolved freeze as usual.

**Fruit Ice Cream.**—Take the juice of two oranges, the rind finely grated of one, the juice of two lemons, two cupfuls of sugar, and a quart of rich milk or thin cream. Freeze as usual.

**Macaroon Ice Cream.**—Take one quart of cream, add three-fourths of a cupful of sugar and one cupful of dry powdered macaroons. Add a tablespoonful of vanilla and freeze.

**Banana Ice Cream.**—Rub four ripe bananas through a sieve, add one and one-half tablespoonfuls of lemon juice and one cupful of sugar. Stir and mix well, then add one quart of cream. Freeze as usual.

**Strawberry Ice Cream.**—Wash and hull three pints of berries. Add one and three-fourths cupfuls of sugar and a quart of thin cream. Put the berries through a sieve after mashing them. Strain to remove seeds if desired and freeze after mixing the ingredients.

**Lemon Sponge.**—Whip the whites of six eggs to a stiff froth. Soak half a package of gelatin in a little cold water and dissolve over hot water. Add to the gelatin the grated rind and juice of half a lemon and sugar to sweeten to taste. Stir until cool and beginning to thicken, then fold in the egg, pour into a wet mold and chill. Any fruit may be used for this mixture in place of the lemon.

**Banana Puffs.**—Take one cupful each of sugar and flour, one teaspoonful of baking powder, three eggs well beaten and one-fourth of a cupful of milk. Mix well and stir into this mixture three thinly sliced bananas. Half fill buttered custard cups and steam one hour. Serve with a lemon sauce.

**Lemon Sauce.**—Strain one tablespoonful of flour into one cupful of sugar, add one cupful of boiling water, the yolk of an egg, one tablespoonful of butter, two tablespoonfuls of lemon juice and a bit of the rind. Cook until smooth and slightly thickened.

**Gingerade.**—Take two tablespoonfuls of ginger, half a cupful of sugar, a tablespoonful of lemon juice; stir and mix with teed water.

**Lemonade.**—Make a syrup by using two cupfuls of sugar, a quart of water and two-thirds of a cupful of lemon juice. Dilute with water to suit the individual taste. Lemon syrup, using a cupful of lemon juice to two cupfuls of sugar and one of water, cooked for five minutes, may be bottled and kept indefinitely. A tablespoonful of the syrup to a glass of water will furnish a glass of lemonade. Orangeade may be prepared in the same way, using a half cupful or less of orange juice in making the syrup.

### CLASS BY THEMSELVES.

Stanley is one of a large family. Besides numerous sisters and brothers, there are aunts and uncles galore and many cousins. The only young people, however, are those in his immediate neighborhood. At Thanksgiving dinner Stanley gazed solemnly around the table for a while and then announced oracularly: "My mother and the cat seem to be the only people in this whole family that have any children."

"Oh, the world is full of countries,  
but here's one that is my own,  
It's the land that stood for freedom  
when it had to stand alone,  
It's the land that gave a welcome  
to all men who would be free,  
Or all the lands around the earth  
it is the land for me."

### FOOD VALUES.

The banana pound for pound is more nutritious than the potato and it constitutes the chief carbohydrate food of millions of people in the tropics, where it takes the place of cereals such as wheat, rye and barley and tubers of all kinds, such as potatoes.



Our government experts at Washington tell us that the banana is not only one of the most nutritious fruits but is one of the most easily digested, which explodes some popular theories regarding this fruit.

The banana has still another quality which should highly recommend it. The thick skin which covers it is a protection against all contamination and makes it one of the most sanitary articles of diet.

As to the digestibility of the banana, ripe ones are classed with the easily digested foods, but it is important to see that the fruit is ripe. The skin of the fruit should be dark yellow or covered with brown spots; often the best fruit if firm is found in the skins which are dark brown.

Care should be taken to have the fruit cut from the stalk leaving the skin unbroken.

A ripe banana served with a glass of milk is a satisfying meal for one desiring a light luncheon.

**Banana Pie.**—Take a tender pastry shell on an inverted pie tin and when cool fill with thinly sliced banana, sprinkled with salt and lemon juice. Sugar to taste and over all pour a generous cupful of whipped cream sweetened and flavored with almond. Serve well chilled.

**Bananas With Steak.**—Slice in half a few rather firm bananas; lay in a granite pan with butter, sugar, lemon juice and a sprinkling of salt. Cook in the oven until well done, then serve as a garnish for the steak.

**Lamb Chops With Peas.**—Broil the chops, having them trimmed uniformly. Arrange on a platter garnished with green peas served in a thick drawn butter sauce.

When I behold what pleasure is pursued,  
What life, what glorious eagerness  
It is:  
Then mark how full possession falls  
from this.  
How fairer seems the blossom than  
the fruit—  
I am perplexed.  
—T. B. Aldrich.

### EASY LUNCHEON DESSERTS.

During the warm weather a dish of fruit with a small cake or a cookie is an ideal dessert. However, for variety the following in a prove helpful:

**Almond Blanc Manger.**—Make a paste of four tablespoonfuls of cornstarch, wet with a little cold milk, add a quart of milk, four tablespoonfuls of sugar and boil until thick. Flavor with almond and stir in one cupful of breaded almonds or a few tablespoonfuls of almond paste. Mold, chill and serve with cream and sugar.

**Baked Peas.**—Use the large hard peas; core but do not peel. Fill with brown sugar, add a tablespoonful each of butter and lemon juice and bake during the baking. When tender serve cold with cream or the sauce in which they were cooked.

**Banana Puffs.**—Take one cupful each of sugar and flour, one teaspoonful of baking powder, three eggs well beaten and one-fourth of a cupful of milk. Mix well and stir into this mixture three thinly sliced bananas. Half fill buttered custard cups and steam one hour. Serve with a lemon sauce.

**Lemon Sauce.**—Strain one tablespoonful of flour into one cupful of sugar, add one cupful of boiling water, the yolk of an egg, one tablespoonful of butter, two tablespoonfuls of lemon juice and a bit of the rind. Cook until smooth and slightly thickened.

**Gingerade.**—Take two tablespoonfuls of ginger, half a cupful of sugar, a tablespoonful of lemon juice; stir and mix with teed water.

**Lemonade.**—Make a syrup by using two cupfuls of sugar, a quart of water and two-thirds of a cupful of lemon juice. Dilute with water to suit the individual taste. Lemon syrup, using a cupful of lemon juice to two cupfuls of sugar and one of water, cooked for five minutes, may be bottled and kept indefinitely. A tablespoonful of the syrup to a glass of water will furnish a glass of lemonade. Orangeade may be prepared in the same way, using a half cupful or less of orange juice in making the syrup.

**Banana Puffs.**—Take one cupful each of sugar and flour, one teaspoonful of baking powder, three eggs well beaten and one-fourth of a cupful of milk. Mix well and stir into this mixture three thinly sliced bananas. Half fill buttered custard cups and steam one hour. Serve with a lemon sauce.

**Lemon Sauce.**—Strain one tablespoonful of flour into one cupful of sugar, add one cupful of boiling water, the yolk of an egg, one tablespoonful of butter, two tablespoonfuls of lemon juice and a bit of the rind. Cook until smooth and slightly thickened.

**Gingerade.**—Take two tablespoonfuls of ginger, half a cupful of sugar, a tablespoonful of lemon juice; stir and mix with teed water.

**Lemonade.**—Make a syrup by using two cupfuls of sugar, a quart of water and two-thirds of a cupful of lemon juice. Dilute with water to suit the individual taste. Lemon syrup, using a cupful of lemon juice to two cupfuls of sugar and one of water, cooked for five minutes, may be bottled and kept indefinitely. A tablespoonful of the syrup to a glass of water will furnish a glass of lemonade. Orangeade may be prepared in the same way, using a half cupful or less of orange juice in making the syrup.

### TORTOISE SHELL.

The best of tortoise shell will get dull in time, but a good jeweler always knows how to bring back the pristine luster. Combs, barettes and pins that have become clouded and dingy—real tortoise shell, of course—will come back from a jeweler who understands his business looking as good as new. To brighten the imitation shell hair fixings wash them first with a little tepid water and then polish with a bit of camellia dipped in olive oil.

*Nellie Maxwell*