

In the PUBLIC EYE

In Congress He Was "Alaska Pete"



In congress half a dozen years ago they called him "Alaska Pete," but today he is George H. White, the new chairman of the Democratic national committee, and as such is manager of the presidential campaign of Governor Cox. The name "Alaska Pete" came from the fact that White, just out of Princeton, joined the rush for gold 20 years ago in the Klondike. White got gold, too, more than \$100,000 worth of it, for that was the prize he set out for to win a girl with whom he had fallen in love, and who happened to have a father who insisted that the man who married his daughter should be fully able to support her in the way to which she had been accustomed.

"How much money have you got?" the father asked White when he called around to discuss his chances.

"None," said White, "but I can support her all right."

"I don't know about that," replied the father. "My daughter isn't going to marry any man until he has at least \$100,000. When you get it, you come around and I'll talk with you."

White read of the rush to the Klondike. Gold, the paper said, was to be found all over Alaska. It would be easy, White figured, to pick up \$100,000 and hurry back to the altar. So he packed up his grip and departed. It took him two and a half years, beginning in 1898, to gather a pile sufficient to meet the requirements.

Born in Elmira, N. Y., reared at Titusville, Pa., educated at Princeton, N. J., residing at Marietta, O. White's chief business interests are in oil in Oklahoma. He's drilling his own wells. Sometimes he strikes oil; sometimes he does not—but, on the whole, he makes it pay.

Willard on New Railroad Rates

Daniel Willard, president of the Baltimore & Ohio railroad, thinks that the billion-and-a-half-dollar increase in rates granted the railroads will eventually lower the cost of living, despite increased charges to shippers.

With rates and charges increased to provide \$1,500,000,000 additional income annually, the railroads will have the long-awaited opportunity of buying new equipment, of extending service of new lines, of making railroad securities more attractive to investors, and of meeting increased employees' wages," said Mr. Willard.

"I believe the decision, instead of increasing the cost of living, will have just the opposite effect. The rate decision will bring about renewed activity in the development of our railroads, which will be reflected in the movement of an enlarged volume of business. The ability of the roads, through added equipment and new branches, to take care of more shipments will mean a greater supply to the market and a consequent lowering of prices."

Mr. Willard expressed confidence in the future of the railroads under private management. The day of miracles had passed, however, he said, and the public should not expect too much at the start. Enlargement of facilities would take time.



Helen Hamilton Gardener's Job



A gray-haired woman now occupies the chair once held by Theodore Roosevelt on the United States civil service commission in Washington. Literally she doesn't fill the chair, but in spirit and ability she is thoroughly equal to the job it signifies. Her name is Helen Hamilton Gardener. She holds the highest place ever held by any woman in our government. Her place ranks next to that of a cabinet officer. There are about 700,000 persons in the country directly under the civil service commission. The number of women in civil service positions has increased rapidly.

Helen Hamilton Gardener is this woman's legal name. Her family name was Chenoweth and her husband was Colonel Day. She took the name Helen H. Gardener as a legal name under which she could enter business and write. This might seem odd today, but in the light of woman's position in the nineties, and the fact that Mrs. Gardener's husband was in the regular army, it is not to be wondered at. One who reads her lectures that were published in those days will be convinced that she has been wise in taking a name that would not involve any of her family.

Martin A. Morrison and George P. Wales are the other commissioners.

Ludendorff Warns All the World

Official Washington is admittedly deeply impressed by the warning of Gen. Eric Ludendorff, famous German war leader, that unless checked at once bolshevism would sweep all Europe, and eventually the entire world. The specially prepared memorandum on the "dangers of bolshevism" was written last month, but is just being given circulation.

"Poland's fall will entail the fall of Germany and Czechoslovakia," General Ludendorff says. "Their neighbors to the north and south will follow. Let no one believe it will come to a stand without enveloping Italy, France and England in its hideous coils. Not even the seven seas can stop it."

"The world at large must, therefore, figure with a bolshevist advance in Poland toward Berlin and Prague. Lithuania is already joining soviet Russia and is demanding a slice of the Prussian province of East Prussia.

"Lenine has advanced his lines to the frontiers of China, Afghanistan, Persia and India and is now preparing to continue his victorious progress."



TWO SEASONABLE COATS AND A HAT



IF ANYTHING can reconcile a summer-loving world to the coming of autumn and winter, the coats and hats with which we are to face the cold ought to qualify. There is nothing in their makeup to even suggest depression and everything that speaks of comfort and brilliance is theirs. They are here before the autumn leaves and will still be here when the leaves are gone, adding as much to the glory of the year as lies in the power of human beings to contribute. The coats are made of materials that are soft, thick, in textures that reveal the richness of quiet colors.

Long lines tapering in toward the bottom are chosen for many coats. Very ample collars in the cape, muffler and shawl varieties make them look equal to protecting one against the most frigid weather and altogether the new models are very graceful.

One of these long, cozy coats appears at the left of the two shown in the picture. It is shaped to hang in toward the bottom and has a group of plairs down the middle of the back, accented by rows of large covered buttons at each side. There is a very ample cape collar and equally generous sleeves with deep cuffs.

A shorter coat in a lighter color appears at the right. Its distinguishing feature is the oddity of its construction. Whoever is looking for something new will find it here for the designer appears to have centered his attention on originality and to have a passion for difficult workmanship. Very fine tailoring is evident in the wide folds across the back bordered by narrow tucks. The sleeves abide by the mode in being full and present cuffs lengthened to the elbow at the back and finished with cloth-covered buttons. Another surprise waits in two slit pockets at each side that find place in an unlooked-for drape. Finally the coat ends its eccentric career at the knees, being considerably shorter than the average.

The round hat has a duvetyne crown and a puff of broadened ribbon about the face. A band of plain, narrow ribbon, with small beads set at intervals about it, finishes the band and there are small appliqued motifs of the narrow ribbon set on the brocade.

September Forecasts the Mode



A NEW chapter in the story of hats begins with September, for this month properly ushers in the autumn styles. Its bright, placid days bring out between-seasons millinery belonging neither to summer nor to winter, but forecasting the brilliant end of the year. Milliners agree upon fabrics for making between-seasons hats, choosing those that belong to any time of the year, not the sheer things of midsummer or the heavy, warm-looking winter materials.

For this particular September they have taken duvetyne, satin, taffeta, materials that resemble hatter's plush and ribbons, and occasionally put with them some plain velvet in making up many lovely hats for fall. Decorations include ostrich feathers, wings, feather and ribbon ornaments, but, above all, elaborate embroideries in rich shades and narrow ribbons in vivid colors. Brown and tones that harmonize with it appear often enough to convince one that among quiet colors brown will stand with navy at the head of the column of favorites. Those yellows that make the glory of nasturtiums, and a reddish brown, called "rust," are combined with many dark shades in other colors.

There are many off-the-face shapes in medium-sized hats, and narrow brimmed hats for early wear. Among the showings wide-brimmed satin or taffeta hats with dashing lines have

either flaring or upturned brims. Four very practical hats in the attractive group above portray four different shapes that may be relied on to be becoming—which is the chief end of millinery. One of them is of duvetyne with upturned brim faced with satin in a light color. A curling spray of feathers monopolizes the brim, springing out of the facing at the left front and curving over the brim edge. Just below it a square-crowned sailor shape is covered with duvetyne and faced with velvet in a darker color. Duvetyne makes the collar about the crown ending in a bow with small covered balls at the ends of the folded material. The hat at the right is also a duvetyne in dark blue with embroidery in rust-colored silk. Taffeta is responsible for the little brown hat at the bottom of the group with plaited ruche about the edge and band of pale-gold ribbon about the crown. The same pale shade makes a good report of itself in the facing. There are many color combinations to choose from and veils add their fluttering bit to the excellent effects that color and line make possible.

The KITCHEN CABINET

"Eggs are not the only things that are given added life and power by being brooded over. If we want to enlarge and multiply everything unpleasant or that which has offended us, brooding over it will do it."

THE POPULAR BANANA.

For those who have nervous indigestion and a too acid stomach, the banana is the popular breakfast fruit because of its lack of acid in its composition. To combine with cooked or uncooked breakfast foods it is held in high esteem. Bananas for serving uncooked, should be well ripened to be wholesome, especially for children.

Moulded Cereal with Bananas.—Turn any leftover cereal into cups rinsed with cold water, half filling the cups. When cold, scoop out the centers and fill the open spaces with sliced bananas; turn into a buttered pan, fruit side down and set into a hot oven to become very hot. Remove with a cake turner to the cereal dishes and serve with sugar and cream.

Porto Rican Baked Bananas.—Select underripe bananas; put them without removing the skins into a very hot oven to bake until the skins burst. Send to the table in a folded napkin and do not remove the skins until the moment of eating. Serve with plenty of butter.

Banana Croquettes.—Remove the skin and coarse threads from five bananas, cut the banana in halves, trimming the ends; brush with beaten egg which has been mixed with a tablespoonful of water, then roll in crumbs and fry in deep fat. Serve with lamb chops or with roast lamb. Currant jelly sauce may be served with them prepared as follows:

Melt half a glass of jelly in a scant cup of boiling water, add half a cupful of sugar, and a teaspoonful of corn starch mixed with a little cold water, let cook five minutes, then add a tablespoonful of butter and a teaspoonful of lemon juice.

Bananas With Cherries.—Stew a pint of cherries with five or six of the meats from the bones, add water to the juice to make a cupful; sweeten to taste, add a tablespoonful of lemon juice and set aside to cool. Pour over sliced bananas and serve. Other fruits like strawberries, currants and pineapple may be used. Serve with sponge cake as a dessert.

Have you the wealth of a sound mind, a strong body, and a pure soul? What great possessions are yours! May the gods within you be a blessing to all the world—you cannot be too lavish with it; keep giving it away; put it out at intervals and it will double its value in a short time.

DESSERTS, SUITABLE FOR THE SEASON.

Fruit juices thickened with gelatin are favorite desserts for warm weather as they are both appetizing and sufficiently satisfying after a hearty meal has been eaten.

Snow Pudding.—Soak one and one-fourth cupfuls of gelatin in one-fourth cupful of cold water fifteen minutes, then dissolve in one cupful of boiling water, add one cupful of sugar and one-fourth cupful of lemon juice. Stir until the sugar is dissolved, then strain into a large bowl, and set in ice water to cool, stirring occasionally. Beat the whites of three eggs until stiff and when the gelatin begins to thicken add the beaten whites and beat together until very light. When stiff enough to mold pour into a mold which has been rinsed with cold water. Make a boiled custard, using the yolks of the eggs well beaten, three tablespoonfuls of sugar, one-half teaspoonful of salt, a pint of hot milk; cook until smooth and flavor with cool with vanilla. Unmold the pudding, pour the sauce around it and serve.

Gateau de Princess.—Bake a sponge cake in two jelly cake tins. Cut the center from one cake, leaving a rim one and one-half inches wide. Cover the cake with jelly, jam, fresh berries sweetened or with sliced fruit. Place the rim over the cake and frost the rim if desired or decorate with whipped cream.

Orange Ice.—Make a syrup, using four cupfuls of water to two of sugar, boiling twenty minutes, add two cupfuls of orange juice, one-fourth cupful of lemon juice and the grated rind of two oranges; cool, strain and freeze.

When using only a small amount in the freezer, the ice need not fill the freezer, only come well above the mixture in the can.

Emergency Salad.—Take two parts of cabbage and one part tart apple, run through a meat chopper, season with salt, pepper, minced green onion, celery or green pepper.

Spanish Bean Soup.—Press two cupfuls of canned beans or leftover baked beans through a sieve. Add two cupfuls of strained tomato or boiling water and catsup, season well and serve hot.

Be firm! whatever tempts thy soul To loiter 'ere it reach its goal, Whatever siren voice would draw Thy heart from duty and its law, Oh! that distrust, Oh bravely on, And, still the victor-crown be won, Be firm.

—Sarah Mayo.

THE DELECTABLE CHICKEN.

Chicken is a favorite meat with people the world over and no matter how served, if well cooked, it is always popular.

Maryland Chicken.—Dress and cut up a chicken, sprinkle with salt and pepper, dip in flour, egg and crumbs, place in a well-greased dripping pan and bake in a hot oven, basting with one-third of a cupful of butter. Arrange on a platter and pour over two cupfuls of cream sauce.

Chicken Curry.—Singe and cut the chicken at the joints in pieces for serving. Cover with boiling water, add two teaspoonfuls of salt and a half saltspoonful of pepper. Simmer for half an hour or longer if not tender, drain, dredge with seasoned flour and brown lightly with a tablespoonful of butter. Fry one large onion in the same fat, mix one tablespoonful of flour, one teaspoonful of sugar and one tablespoonful of curry powder and brown. Add one cupful of water or stock, one cupful of tomato or one sour apple chopped with salt and pepper to taste. Pour this sauce over the chicken and simmer until tender. Add one cupful of hot cream and serve with boiled rice.

Jellied Chicken.—Bring to the boiling point two cupfuls of chicken stock from which the fat has been removed, add to it one tablespoonful of gelatin which has been soaked in four tablespoonfuls of cold water. Press into a mold four cupfuls of seasoned cooked chicken, pour over the stock, put under a weight and chill until firm. Any other meat may be served in the same way.

Chicken Pie.—Dress and cut up one chicken as for frying; cook until tender. Season when nearly cooked. Lay the pieces in a baking dish, add one pint of stock thickened with two tablespoonfuls of flour, and pour over the chicken. Add a slice of onion. Make a biscuit dough, cut out as a biscuit and cover the top of the dish of chicken. Add cream or rich milk and bake until the biscuits are brown. Serve from the baking dish.

If not to fly, why has the robin wings, While the green desert dares him to be free; Why does he yearn to reach remotest things, The mountain's rim—if it were not to be?

SEASONABLE DISHES.

We really do not know how to cook vegetables unless we can make them both edible and attractive; not unless we can conserve every fraction of their food value and are so familiar with their composition that we can develop it by cookery. The really efficient cook wastes nothing—neither the vegetable itself, the water in which it is cooked, nor even the parings or tops. So says the expert dietician, Ida Bailey Allen.

Scalloped Beans.—Butter a baking dish and add two cupfuls of white sauce or a tomato sauce to four cupfuls of cooked string beans, with one small chopped onion. Cover with buttered crumbs and bake 30 minutes in a moderate oven.

Braised New Cabbage.—Melt one-fourth cupful of sweet fat in a saucepan, add two green apples and two onions finely chopped; cook gently for three minutes, then turn in one good sized cabbage, shredded, three cloves, one-half cupful of vinegar, one tablespoonful of salt, one-fourth teaspoonful of pepper. Cover tightly and simmer for two and one-half hours.

Coconut Sponge.—Soak half an envelope of granulated gelatin in one-fourth of a cupful of cold water. Make a custard of two cupfuls of milk, three eggs, one-third of a cupful of sugar; cook until smooth and thick, remove from the heat and add the gelatin. When the mixture begins to set add one cupful of shredded coconut, a few grains of salt and a teaspoonful of vanilla. Use just the yolks in the custard, beat the whites stiff and fold in at the last. Line a mold with sections of orange, pour in and chill.

Corn Custards.—Mix one cupful of grated corn with three slightly beaten eggs; add one and one-half cupfuls of milk, one-half teaspoonful of salt, a teaspoonful of onion juice and a few dashes of paprika. Put into small molds and steam, covered with greased paper. After 20 minutes remove and serve with white or tomato sauce.

Nellie Maxwell