

PROMINENT PEOPLE

"Crime of the First Magnitude"



Independence for the Philippines before 25 years is characterized as "a crime of the first magnitude" by Representative C. H. Randall of California. He was a member of the congressional party touring the Orient, on the army transport, Great Northern on his way to the United States. In Honolulu, he said:

"You will find practically every member of the congressional party of the same mind. After seeing the Philippine islands, it was our almost unanimous verdict that they are not ready for independence.

"It would be a crime of the first magnitude to cast these people adrift. The better-educated Filipinos who are not politicians are practically unanimous in their opposition to independence.

"The development of the Philippine islands is stagnated because of lack of capital, due to uncertainty of the status of the future government more than to any other cause.

"I am unalterably opposed to surrendering the Philippine islands to other than American jurisdiction for these reasons, and for another reason fraught with profound omen to the United States and the entire race.

"The shadow of Japanese aggression overles almost the entire Orient. Thoughtful men are in semiterror at the prospect of Japanese domination of Siberia, China, Korea and of the Philippine islands, if the United States releases them."

Carol of Roumania: Clever Prince

Prince Carol of Roumania, who has been with us for quite a visit, has gone home, after traversing the country from West to East. He was traveling on business, he said, his business being to see our flour mills, packing plants and other large industries. Also the prince was traveling half-and-half incognito—just enough to dodge interviews when he felt like it.

The Roumanian prince, when he did talk, was a booster for his country the equal of any Californian, which is saying a lot. He came here heralded as a lady-killer, but apparently had nothing to do with them, except to admire them. He produced the impression of being a clever young fellow, with something up his sleeve. In New York, with a slight show of emotion, Prince Carol referred to his marriage to twenty-year-old titleless, dowryless Mme. Zizi Lambino and the subsequent annulment by his royal parents for the first time.

"I do not care to bring up past sorrows," he said. "The incident is closed and I only look forward to the discharge of my duties as crown prince of Roumania and heir to the throne."

Upon his return to Roumania, he said, he would rejoin the army and assume command of his old mountain regiment and work with all his energy for the future prosperity of his country.

"My present visit to the United States is only an informal and unofficial one," he said, "but I intend to pay an official and longer visit some time later, probably with the queen, next spring."



A. T. Walker: \$50,000,000 Secretary



Herewith is a snapshot portrait of Arthur T. Walker, the obscure secretary to whom Edward F. Searles of Methuen, Mass., left the bulk of his \$50,000,000 estate inherited from his wife, who was the widow of Mark Hopkins, one of the builders of the Union Pacific. It will be many a day, even if there is no contest over the will, before New York and New England stops talking about it.

Mr. Walker to date has been kept busy dodging reporters and cameramen. He has an office in New York, and a two-room apartment in Brooklyn. He is a bachelor, about forty-five years of age. He was born in Canada, and has not yet completed his naturalization.

Searles gave a million-dollar schoolhouse and several churches to Methuen and was known for his benefactions. In his will, however, no provision was made for institutional gifts.

A cousin receives \$1,000,000, her son \$2,500,000, a nephew \$500,000 and another nephew \$250,000. Should any of these beneficiaries contest the will his share goes to the University of California.

He disclaimed a residence in Paris and a palace in California. Instead he went back to the old homestead in Methuen, reconstructing it from a farmhouse into a veritable castle, fortified completely against intrusion. There he lived the latter years of his life.

Key Pittman Begins Campaigning

Senator Key Pittman of Nevada (portrait herewith) will direct the Democratic national campaign in states west of the Rocky mountains. It has been announced at Democratic headquarters today. Senator Pittman, after settling with National Chairman George White the amount of territory under his jurisdiction, left for San Francisco to establish his headquarters.

Senator Pittman is forty-eight years old, and is not a "native son," having been born in Vicksburg, Miss. His odd first name is his mother's maiden name. Tutors gave him his educational start in life and he got the finishing touches in the Southwestern Presbyterian university at Clarksville, Tenn. Then he started in a third state by beginning the practice of law in Seattle in 1892. Still roving he put in the years between 1897 and 1901 in the Northwest territory and Alaska.

Among other things, he was Nome's first prosecuting attorney. Nevada then attracted him and he went to Tonopah in 1902. He held several positions by appointment, but never ran for office until he was elected to the senate. He was re-elected in 1916 to serve until 1923.



AUTUMN BRINGS HANDSOME SUITS



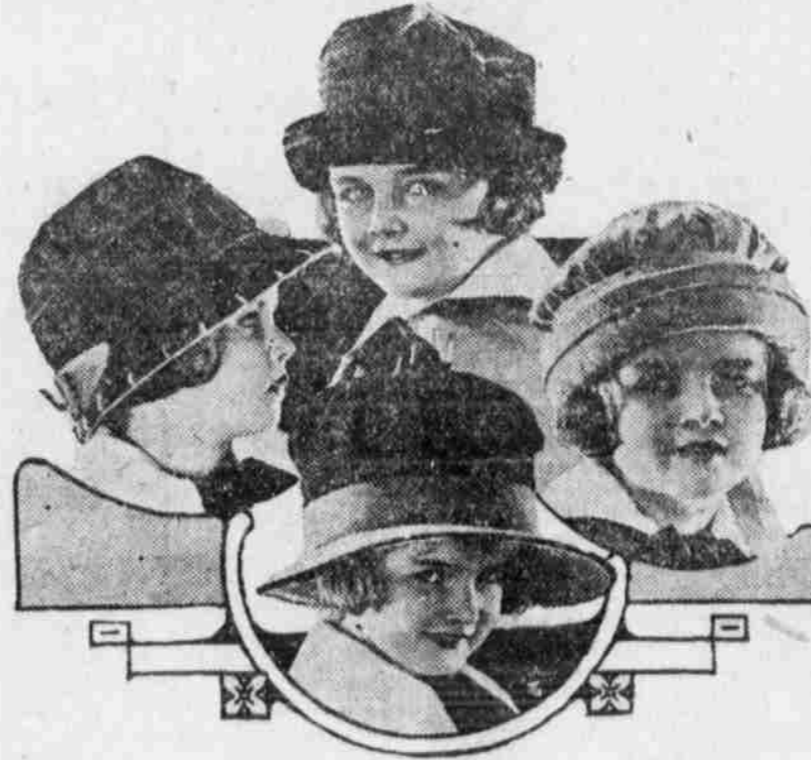
EARLY fall has come along, bringing with it suits so altogether satisfying to women of good taste that they are more than thankful for them. There is real joy in their many excellencies—all up to the level of the most discriminating and sophisticated of demands. The colors, lines, cloths, trimmings and the marvelous tailoring combine to place them a little ahead of anything else in our regard. We may expect to see our streets filled with women so well outfitted that it is a pleasure to look at them.

All those velvety, luxurious looking materials that are soft and pliable and that seem to show colors at their best, are at hand for designers, and seem to have inspired them. Lines are conservative and pleasing and there is sufficient variety in styles. Furs we would expect to find in the company of fabrics that resemble and suggest them and they are used with great discretion on the new suits.

Two smart models illustrated here tell better than words can the virtues of the new modes. The suit at the left, of taupe velour, is a Russian inspiration with coat fastened at the left with large buttons set on a curved line. The back of the coat is longer than the front, and this feature is emphasized by embroidery in a handsome band. At the front there are rows of narrow bands or braid. The sleeves have deep flaring cuffs ornamented with buttons, and there are interesting slit pockets at the sides, crescent shape and finished with arrow heads. The choker collar is of beaver fur. The skirt is plain and rather full.

The suit at the right is plainer, with a smart belted coat, the belt unusually narrow and crossed at the front. It is in a new strong blue, and its handsome choker collar is of dark gray squirrel fur.

Millinery in Miniature



MILLINERY for small girls includes many pressed shapes of beaver or felt and some "made" hats—that is hats of "fabrics placed over frames and usually made by hand. The shapes are simple and childish and among the milliner-made hats there are small replicas of a few of the shapes worn by grown-ups with finishing touches that make them amusing miniatures of the headwear which they are patterned after. But the group of hats for small girls shown here is a little different from either of these classes—it contains made hats that are characteristically childish in shape and finishing.

Duvelyn and velvet play as important a part in children's hats as in any other. At the top of this group a round shape with upturned brim is covered with velvet and the brim decorated with two rows of fancy silk braid. It has for trimming a silk tassel that dangles from a cord fastened to the top of the crown, but otherwise left free to dance about as it will. The top crown is soft, the side crown plaited and the brim plain in the hat at the left, finished with a bias band of velvet. Heavy wool yarn is buttoned to the brim-edge and two small wool pompons nestle together at the front of the crown, posed against a band of ribbon that is finished with a flat bow at the back.

At the right of the picture a little velvet hat indulges in an abbreviated crown and contents itself with a silk cord for trimming on the upward

rolling brim. The hat at the bottom is as simply trimmed with band and bow of ribbon, but it has a facing of stitched silk and its top crown is plaited. These little models are all of velvet, but they might be of duvelyn, or silk.

Julia Bottomly

Pale Pastel Taffetas.

The pale pastel taffetas, sometimes changeable, will challenge any girl to dare try making them up without lace. One of the most fascinating models made of just such materials was in shot green taffeta, with tiny underskirt of lace and small sleeves of the same. There were two tunics. The first, long and somewhat narrow, was cut shorter than the lace all around, but on one side specially curved up in one place to show the lace. It was bound, like the upper draped and panneried tunic, with sky blue taffeta and had a bowknot finishing the highest point. At the girle a little bouquet of mauve buds gave that knowing touch which all high-class dress-makers know how to give.

Scarlet and Crimson.

In preparation for the anticipated carmine revival in dress, much scarlet and crimson is being used on shoes.

The KITCHEN CABINET

Yesterday is dead—forget it. Tomorrow does not exist—don't worry. Today is here—use it.

EVERYDAY GOOD THINGS.

For those who are fond of corn products this corn treat will be attractive:



Corn Bread.

Take one cupful each of water and buttermilk, one-half cupful of flour, one and one-half cupfuls of corn meal, one-half teaspoonful of soda, one teaspoonful of baking powder and one egg. Sift the soda and baking powder with the flour, add the other ingredients, with a teaspoonful of salt, and bake in a hot oven.

Corn Mush Bread.

Heat one pint of milk until boiling; add three-quarters of a cupful of corn meal, one teaspoonful of salt, one tablespoonful of butter, and cook thin batter on the top of the stove until it is thick. Remove from the heat and cool. When cold, stir in the well-beaten yolks of four eggs and fold in the stiffly beaten whites; bake in a well greased pudding dish and serve hot from the pan. This quantity makes sufficient for six.

Compote of Rice With Peaches.

Add two-thirds of a cupful of well-washed rice to a cupful of boiling water; steam until the rice has absorbed the water, then add one and one-third cupfuls of milk, boiling hot, one teaspoonful of salt and one-quarter of a cupful of sugar. Cook until the rice is soft. Turn into a buttered mold and when firm remove to a serving dish and arrange sections of very ripe peaches, dipped into macaroon crumbs. Use whipped cream and garnish with candied cherries for a sauce with which to serve the rice.

Dutch Apple Cake.

Separate the whites and yolks of two eggs. Beat the yolks and add one and one-half cupfuls of milk, a tablespoonful of butter, melted; one-half teaspoonful of salt, two cupfuls of flour that have been sifted with three level teaspoonfuls of baking powder; beat quickly, fold in the well-beaten whites of the eggs and turn into a shallow baking pan. Cover the top with cored, peeled and quartered apples; dust with half a cupful of sugar and a bit of cinnamon if liked. Bake in a moderate oven for half an hour and serve with cream and sugar or as a hot bread with tea or coffee.

Now the sweet September's here,
And the plover pipeth clear,
And such sweetly scented sheath of satin
Holds a quonon of good cheer;
And the corn all ripe and high,
Taller far than you or I,
Standeth spearlike to the sky,
In the sunset of the year.
—Kate Cleary.

GENERAL DIRECTIONS FOR CLEANING.

Many fabrics when wet with a cleanser show the outline of the stain.

To obviate this, blotting paper should be placed under the spot to be cleaned and a circle of fuller's earth spread around it. This will define the outer edge of the spot and will absorb the cleanser as it spreads, thus preventing the unsightly ring which is often left. When sponging a stain, commence at the outside and work towards the center; this prevents the spreading of the grease.

It is always safer to test the cleanser on a scrap of material to see that the color is not affected. Chloroform and ether are good grease solvents for delicate fabrics.

Good Cleaning Fluid.

Cut four ounces of castile soap into a quart of soft water and heat until the soap is melted. Remove from the fire and add two quarts of cold soft water. When the liquid is quite cold, pour into it four ounces of ammonia, two ounces of alcohol and two of ether. Bottle and cork tightly. When using shake the bottle well and apply with a sponge or cloth and rinse in clear water. When fast-colored dress goods are to be washed, add a cupful of the fluid to a pailful of soft water; soak the garment in this water, wash and rinse thoroughly.

To remove grease spots from woolen garments, first rinse in alcohol, to which salt has been added (two tablespoonfuls to one cupful of alcohol). The grease will come out as it by magic. Then wash in warm suds to restore the softness which they had when new.

To Clean Gold or Silver Lace.

Place the lace on a woolen cloth and free it from all dust, then apply alum which has been burnt, powdered and sifted through a fine sieve, with a soft brush. A druggist will supply the alum burnt and powdered.

Steel trimming, beads and ornaments will be restored to their former brightness by an application of unglazed lime. Kerosene will remove vasoline spots if it is applied before the spots have been washed.

A bottle of the tincture of iodine is a necessity in the home. Apply it for all minor cuts or bruises.

Let your head save your heels. Sometimes a minute of think is better than an hour of hustle.

WHAT TO EAT.

A simple salad and one which is a great favorite with all lovers of onions is this: Slice young tender onions in thin slices and pour over them thick sweet cream which has been well seasoned with salt and cayenne. This is fine with bread and butter for a late lunch.



Macedoine Salad.

Take one cupful each of cooked carrots and turnips cut in strips, one cupful of cooked potato cut in balls, one cupful of string beans, two tablespoonfuls of parsley finely minced. Marinate in French dressing separately. Arrange in sections on lettuce and garnish with the parsley.

Corn Omelette.

Take one cupful of fresh grated corn, four eggs, one teaspoonful of salt, a dash of pepper, a tablespoonful of oil or butter. Separate the eggs and beat the yolks until thick, adding two tablespoonfuls of cold water, salt and pepper. Fold in the stiffly beaten whites and pour into a buttered omelette pan. Shake the pan and lift the slices while cooking to cook in the center. Cover with corn and fold, turn out on a hot platter. The corn is seasoned with butter and pepper, then cooked over hot water for twenty minutes. The corn should be ready before the omelette is made.

Appledore Bean Soup.

Take one cupful of dried lima beans, soak in three pints of water, drain, add cold water and cook until soft in three pints of water. Rub through a sieve. Cut in small pieces four slices of onion, eight slices of carrot and cook in one-half cupful of fat; remove them and add two tablespoonfuls of flour, salt, pepper and three tablespoonfuls of tomato catsup. Add one and three-fourths cupfuls of milk, stir and cook until boiling. Serve at once.

Fruit Whip.

Take one cupful of raspberries, stewed peaches or apricots, add one cupful of sugar and the white of one egg. Place in a deep bowl and beat until it forms a thick meringue.

Sponge Cake.

Take the juice and rind of one lemon, one-fourth cupful of sugar, one and one-fourth cupfuls of flour and five well-beaten eggs. Mix and bake as usual.

MORE GOOD THINGS.

The following is a famous New Orleans dish which is well worth adding to one's treasured cook book:



Okra Gumbo.

Take one chicken, one onion, two cans of cooked tomatoes, two cans of sliced okra, one-half of a red pepper pod, one pound of sliced ham, one tablespoonful of chopped parsley and one tablespoonful of fat.

Clean and cut up the chicken. Cut the ham into small squares. Put the fat into a soup kettle and when hot add the chicken and ham. Cover closely and simmer ten minutes or until well browned. Add the onion minced and the parsley. Cook to a light brown. Fry the okra separately. Pour in the tomatoes, okra and three quarts of water; add seasonings and simmer until the meat is tender. Serve hot with boiled rice. The seasoning of okra gumbo should be high.

Puffed Rice Pralines.

Heat until crisp three cupfuls of puffed rice, stirring often to prevent burning. Boil two cupfuls of brown sugar, one-half cupful of water, one tablespoonful of vinegar, one teaspoonful of butter, a pinch of soda and a pinch of salt, until the mixture forms a soft ball in cold water. Beat in the rice and pour into buttered tins.

Canned Apple Sauce.

Take fine flavored apples, pare, quarter and core them. Prepare a rich syrup of sugar and water and drop in a few of the apples, letting them cook just long enough to scald through, then drop them into the can. Boil down the syrup until quite heavy, and pour over the apples. Seal as usual.

Baked Peaches.

Peel, cut in halves and remove the stones from six peaches. Place in a shallow baking pan. Fill each cavity with a teaspoonful of sugar, one-half teaspoonful of butter, a few drops of lemon juice and a grating of nutmeg.

Baked Quinces.

Wipe, quarter, core and pare eight quinces. Put in a baking dish with three-fourths of a cupful of water and cook in a slow oven until soft. Quinces require a long time for cooking.

Nellie Maxwell