

PEOPLE TALKED ABOUT

Economic Recovery of Europe



Europe's economic recovery from the war will come about by slow and painful degrees, in the opinion of Frank Vanderlip, American financier. "Europe's reconstruction is progressing slowly," he said, "but how could it do anything else? Economic principles were lost sight of by those who drew up the Versailles treaty, which has resulted in economic confusion. Delays in application of the treaty, due to divergences in interpretation, also have retarded Europe's industrial revival. The rearrangement of frontiers, the breakdown of a great part of Europe's railroad system, and the fact that Russian supplies are cut off, are contributing factors which have combined to delay economic revival."

"Present exchange rates of Germany, France, Italy and England accurately reflect their respective degrees of solvency, in my opinion."

"And not only that, they also represent the inflation of their respective currencies. There has been too much 'printing press' money, with no gold behind it."

"Many prominent Europeans assert that the allies have passed the peak of their post-war economic and financial crisis, but that's a rather optimistic view."

"It strikes me as quite possible that there are plenty of troubles ahead for those European nations which are spending more than their income. They must get back to the realities of life. Nations, as well as individuals, must pay as they go or take the consequences. There is no panacea or cure-all. There must be a return to frugality, hard work and economy."

Europe Is a Country of Strikes

Miss Anna A. Gordon, national president of the W. C. T. U., has arrived in Evanston from Europe. Together with Miss Julia F. Dean, editor of the Union Signal, Miss Gordon returned from a white-ribbon tour of the British Isles and the continent two months sooner than expected, because, in the parlance of the cafe tables which her organization has made less uproarious, she wished to come from Europe while the coming was still good.

Shippers and travelers in the British ports are bothered by strikes similar to the one which tied up British shipping in the port of New York. Traveling on the continent progresses at the will of strikers on the railroads. An excursion into Scandinavia by the dry women leaders was halted by troublesome labor conditions in Holland.

That is the bad side of Europe. The good side, in the mind of the W. C. T. U. president, is that Europe is beginning to show a preference for water.

It is from the solemn and substantial Scotch that the returned temperance workers expect the first imitation of America's dryness. The little towns of Scotland, which are to Edinburgh as Waukegan is to Chicago, will vote this fall on local option.



Tino Wants to Be King Again



Former King Constantine of Greece still hopes to regain his throne, claiming he never abdicated and that he is still considered the Greek sovereign by a majority of the people of that country. Constantine's living in any way been involved in the attempted assassination of the Greek premier, Venizelos.

"I await here," the former king said in Switzerland, "with resignation for the day when, by the will of my people and the force of traditions, I will resume the throne I undeservedly lost. I never abdicated and the greater part of the people still consider me king."

"I regret the division of Greece, caused by the too individualistic policy of Premier Venizelos. Notwithstanding his undoubted statesmanlike abilities, he has been unable to maintain in Greece the amity necessary to her growth and prestige."

"I hope soon to be allowed to return to Athens. The entente undertook not to oppose my return, if after the war the people of Greece expressed a desire to see me again on the throne of my fathers. I would then resume without passion, rancor or hate the noble duties of my crown."

"If Greece still accorded Venizelos her favor, I should not hesitate to accept him as premier."

"What would be your attitude toward neighboring countries?"

"It would not, perhaps, be different from that of M. Venizelos."

A. P. Niblack: Versatile Admiral

Rear Admiral Albert Parker Niblack, U. S. N., former director of naval intelligence, and in command of the American naval forces in the Adriatic during the war, has been made naval attaché of the American embassy in London.

Admiral Niblack is sixty-one years of age and is an officer of varied talents and experiences. He was graduated from the naval academy in 1889. He has served in all the Seven Seas. He had a hand in the Spanish-American war, in the Filipino insurrection, in the "Boxer" campaign, and in the Mexican demonstrations of 1914. He helped explore and survey Alaska. He has inspected naval militia. He was a writer and lecturer in the naval war college on signaling and naval tactics. He was a prize essayist, naval institute, 1890 and 1896. He was an inspector of target practice. He is author of "The Coast Indians of Alaska and Northern British Columbia" (1889).

His assignment to the post of naval attaché will not be a new job. He has been naval attaché at Berlin, Rome, Vienna and Buenos Aires.



STRIPES AGAIN TO THE FORE



DESIGNERS of separate skirts having exercised their ingenuity on plaid and barred materials in conjunction with every sort of plait, are varying this occupation by showing what can be done with stripes and plaits. There are so many varieties of stripes in wool and in silk material that experimenting for new effects ought to prove more of a pastime than work. There are bold stripes and almost invisible ones, subdued colors and vivid ones, and stripes may run up and down, or around the figure, and this is what they do with many interruptions made by the ever-present plaits.

The handsomeness of the new skirts show dark, quiet colors dominating—especially in the plaited models, and coats of plain colors to match the dominant color are often shown with them. Stripes are usually wide and seldom plain or unbroken. A wide stripe may be made up of a group of narrower ones, or of bars or a check-

board pattern. One of the most attractive designs shows a broad stripe of navy blue alternating with a Roman stripe in rich colors. A skirt made of this pattern is box-plaited so that the Roman stripe is turned under the plain one, the bright colors revealed when the plaits are spread by walking.

Occasionally stripes are so managed that they run both horizontally and vertically in the same skirt. An example appears here with a yoke having horizontal stripes and those of the lower part running up and down. After the material is set together in this way, the skirt is side plaited. It is a fine model particularly for a tall and slender figure.

For wear with separate skirts of wool the blouse is usually of voile or taffeta, the former in white and the latter in a color corresponding with the most prominent color in the skirt.

Hats That Paris Presents



IN ANY collection of new hats, those that came to light in Paris and have journeyed to this or any other corner of the world, are sure of the lion's share of attention. We expect to find them unusual, and are seldom disappointed, but we no longer find them more beautiful—or less so—than hats originated in our own fashion centers. The Paris hat starts out more interesting than others because we expect so much of it; if we do not grasp its excellencies at first we go on looking for them, and sometimes for us they do not exist. That is why French ideas are always being "adapted" to suit the taste of other than French people. In painstaking work and in ingenuity they set a pace that has improved our standards.

Four contributions in millinery from Paris, shown in the group above, merit the attention they have received. At the top there is a graceful hat of panne velvet with a very wide and becoming brim that might seem too expansive if it were not broken at intervals all around by slashes. Plaited ribbon is set in the slashes. As hats go this season this one is very simple—but it contrives to have unusual style and one never grows tired of it.

Below this hat at the left is a small, drooping-brimmed hat with a four-

scarf for trimming which is knotted into short loops at the right side and falls from there in an end long enough to be thrown about the throat. This is a demure model that may be interpreted in ways that will make it popular with Americans.

At the right of the group a small round hat of velvet and angora will commend itself instantly. The two fabrics are ingeniously combined, the velvet forming a wide puff about the head and part of the crown. There is a splash of embroidery on the crown and small pompons that look somehow contented and well placed against it.

The most unusual hat of the group appears in the black velvet crescent-shaped creation at the bottom of the picture. It is an example of odd and very clever draping, suggesting an artist's tou in a dignified hat that frames the face in beautiful lines.

American designers have become so proficient that we might be tastelessly dressed without the aid of Paris contributions—but we would be so much the poorer, and we must still look to France to give coherence to the styles.

Julia Bottomly

The KITCHEN CABINET

Every occupation lifts itself with enlarging life of him who practices it. The occupation that will not do that we may really has a right to occupy himself about.

The Little Pool.
I am too small for winds to mar
My surface, but I hold a star.

SAVING SUGGESTIONS.

The outlook for the coming year is not at all promising in regard to lower prices for food, so the wise housewife is making saving, rather than spending, her social standard. We must be contented with simple food, simple pleasures and simple clothes. If we all pull together we may hope to help conditions. The consumer must help to see that the farmer gets reasonable prices for his products and he must endeavor to help the government to protect the consumer from the extortion of unscrupulous speculators. The great hue and cry of the people that the farmer is profiteering would cease if those who make it understood the real fact that the farmer is the poorest paid worker in this country; he averages 11 cents an hour. When the farmer strikes and refuses to sell or produce except for his own use we may appreciate something of the burden he has borne.



Food carefully served, nicely prepared and garnished is much more appetizing than carelessly prepared food and thus there is less waste. Sauces, seasonings and various garnishes are important food adjuncts. One need not be niggardly or parsimonious in serving food. The children should have plenty of plain food and a growing boy or girl needs as much as an adult. The following suggestions were given us during the war, but they are as necessary now with nearly everything higher in price than two years ago:

Pack eggs before the fall prices make such packing too expensive. The sterile egg keeps much better than the fertile. In some states the splendid custom of having a cockerel day and killing off all surplus stock is one to be recommended to every state in the Union. Eggs packed in one part of water-glass to ten parts of water will keep indefinitely. Boil the water, cool it, add the water-glass. Thirty or forty cents' worth will cover 24 dozen eggs.

Don't order more perishable foods than can be wisely used. Plan meals ahead to avoid waste and by ordering ahead it helps you, the butcher and the groceryman.

Think truly and thy thought
Shall the world's famine feed.
Speak truly and each word of thine
Shall be a fruitful seed;
Live truly and thy life shall be
A great and noble deed.
—Horatius Bonar.

MORE CASSEROLE DISHES.

Veal hearts are most savory and when well cooked taste much like venison. Fry four slices of bacon to a crisp, remove from the frying pan and fry a small sliced onion in the hot fat. Trim and wash four veal hearts; slice them, roll the pieces in flour and fry them in hot fat. Place the hearts in a heated casserole, add to the fat in the pan a cupful of water or stock, a mincedimento, a teaspoonful of salt and half a bay leaf. Pour the mixture over the hearts and cook two hours. Five minutes before serving add the slices of bacon.



Braised Calf's Liver.—Make small slits with a knife in the liver and insert minced onion and slices of bacon, using one onion and two ounces of bacon to two pounds of liver. Brown fat and flour, three tablespoonfuls each, add liver and roll until well sealed in the fat and flour. Place in a hot casserole, add a sliced carrot, a bit of bay leaf, salt, one-half cupful of strained tomato, a cupful of hot water or stock and bake two and one-half hours.

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Vegetables en Casserole.—Cut turnips, squash, or cauliflower into small pieces and cook in salted water until tender. Drain, place in a casserole with two minced green peppers, a tablespoonful of butter and one-half cupful of cream or rich milk. Bake in a moderate oven fifteen minutes. Then pour over a cream sauce, add a layer of buttered crumbs and cook uncovered until the crumbs are brown.

Kidney en Casserole.—Select sheep's kidneys, skin, dip into a mixture of minced parsley, onion and thyme. Add a tablespoonful of flour, cayenne and salt to taste. Add two tablespoonfuls of butter and cook in a casserole for thirty minutes. Remove, pour over a cupful of clear stock mixed with a tablespoonful each of flour and butter; cover with buttered crumbs and bake one hour. When ready to serve put several tablespoonfuls of cooked rice in the casserole around the kidneys with rolls of crisp bacon. Serve with toast.

"Oh for a new generation of day dreamers. They will not ask if life is worth living—they will make it so. They will transform the sordid struggle for existence into glorious effort to become that which they have admired and loved."

WORTH WHILE GOOD THINGS.

Apples are fruit of which one never tires and they are usually in season in some form.

Spiced Apple.—Wipe, core and pare six large apples and arrange them in a baking dish. Mix sugar, a pinch of salt and cinnamon to taste to fill the cavities. Add water and bake until the apples are soft, basting often with the sirup in the dish. Remove to the oven and brown. Chill, serve with sugar and cream. For the meringue use the whites of two eggs, four tablespoonfuls of sugar and one-half teaspoonful of flavoring extract.

Scrambled Eggs With Corn.—Take one cupful of fresh grated corn, three eggs, one cupful of milk, one tablespoonful of finely minced green pepper, one tablespoonful of butter and one-half teaspoonful of salt. Put the corn, pepper and half the milk in a saucepan and cook five minutes. Beat the eggs and half a cupful of milk together, add to the corn and cook slowly, stirring constantly until set. Add butter, salt and serve on slices of buttered toast.

Deviled Oysters.—Take two dozen oysters, one cupful of cracker crumbs, one tablespoonful each of catsup and Worcestershire sauce, one small onion, one tablespoonful of butter, salt and pepper as required; saute the chopped onion in the butter, chop oysters fine and turn into the onion. Stew ten minutes, add three eggs and the other ingredients and stir until of the consistency of scrambled eggs.

Sauce Henriette.—Wash one-half cupful of butter and divide into three parts. Put one piece in a saucepan with the yolks of three eggs slightly beaten and mixed with one-half tablespoonful of lemon juice and one tablespoonful of water. Set the saucepan into a larger one of hot water, place over the fire and stir constantly until the butter is melted. Add a second piece of butter, and when melted the third piece, then add two tablespoonfuls of tomato puree, one of Worcestershire sauce, one-half tablespoonful of minced parsley, one-half teaspoonful of salt and a dash of cayenne. This sauce should be perfectly smooth and of the consistency of a boiled custard. To prepare the tomato puree cook a cupful of tomato until thick, reduce to three tablespoonfuls, then put through a sieve.

INTERESTING SPICES AND CONDIMENTS.

Spices may be grouped into four classes: Those which are the bark of the parent plant; those which are its fruit or flowers, those which are its root stocks and those which are its seeds. Cinnamon and cassia are closely related. The bark of the cinnamon tree is usually stripped from the shoot when about two years old, which are fermented to make the stripping easier. Cassia buds are the undeveloped flowers of the cassia tree. The crop of both cinnamon and cassia are harvested from May to November. Because of the warm cordial effect of cinnamon, tea made from it is used for colic and nausea.

Chicken fat is a most tasty fat; every spoonful should be saved. The vanilla bean is contained in the pod or fruit of one of the orchids, a vine with spikes of large fragrant flowers. This plant is native to Mexico, South America and Asia. The flavor is so generally liked that the demand far exceeds the supply and other flavors similar to vanilla are used, as it is becoming more and more scarce.

In China the Canton ginger is famous for confections and flavoring, and is a great favorite in this country. It comes in small jars or packed in boxes as crystallized fruit. The active principle of horseradish, its volatile oil, is identical with its near relative, mustard. Horseradish while popularly considered merely a condiment, is used medicinally. It is so beneficial and stimulating to the digestive organs that it is often prescribed as a tonic to create appetite when a general run-down condition prevails. It is considered an excellent blood purifier and good for the kidneys. Mixed with honey it is a most efficacious cough remedy.

Ginger and horseradish are the chief representatives of the root stock type. These roots are known and grown in both hemispheres. The American colonies inherited the old Dutch and English uses of both for seasoning meats, pickles and the ginger root in preserves, sweetmeats, cakes and for medicinal use.

Nellie Maxwell