

# OUT-OF-ORDINARY PEOPLE

## Barrett's Pan-American League



Following his retirement from the Pan-American union at Washington, after 14 years as its director general and 25 years of official international service, John Barrett has announced the early organization of an unofficial league of American countries and peoples.

"Having turned over the direction of this international office to my successor, Dr. L. S. Rowe, it may be fitting to answer numerous inquiries regarding my future plans," he said. "Supported by the favorable attitude of representative sentiment already tested in every American country, I shall contribute as much effort as possible to completing the organization, already initiated by me, of a great popular and practical, but unofficial league or association of the American countries and peoples, which will possibly be known as the 'League of the Americas' or 'Pan-American League.'

"Its purpose will be to associate in an unofficial international Pan-American organization, with national subdivisions, a rapidly growing number of representative men and women from Canada to Chile.

"Its members realize the immense possibilities for the peace, progress and general good of the western hemisphere, and hence of the world at large, which can result from their co-ordinated economic, civic, social and intellectual co-operation, free from governmental and political control."

## Schwab Prophecies "Revolution"

There are not many people besides Charles M. Schwab—not more than a dozen or so in the whole country, perhaps—who safely could announce the invention of an oil-burning engine so much better than any of its predecessors that from the same amount of fuel it develops three times as much of available energy as the best of steam-driven, oil-fired engines. That is a statement so large that it would be heard with credulity only when coming from a man known to deal in facts, not in hopes or dreams—in other words, from a man like Mr. Schwab. As he says that the new engine has passed beyond the experimental stage and has been tested in practical, commercial operation, both afloat and ashore, for more than a year, there seems to be little chance that he is mistaken.



Comparison between this engine and other internal combustion engines is not definitely given in Mr. Schwab's first public announcement of the achievement of Arthur West, the Bethlehem company's designer, but to decrease by two-thirds the fuel used by vessels that burn coal to make steam, and to do it with a two-cycle engine only half as large as a four-cycle engine of the same power, is enough to bring about one of the "revolutions in industry" that are so much more often prophesied than seen.

One, and the most important, effect of this invention, if it does prove in general use as effective as Mr. Schwab's description implies, will be materially to mitigate the apprehension felt all over the world as to fuel supplies.

## "Roast Reindeer, Please—Rare"



Within two years reindeer meat will be on sale in butchers' shops in most cities of the United States and Canada and before many more years it will have supplanted beef, to a large extent, in the diet of the people of this continent.

This prophecy is read into the announcements that the oldest and wealthiest trading concern in the world, the Hudson Bay company, is backing the reindeer ranching project of Vilhjalmur Stefansson, famous Arctic explorer, and that the Canadian government itself is going into the reindeer business.

The first commercial reindeer ranch is to be established next spring in Baffin land, where the Hudson Bay company has leased a large tract of land from the government for the purpose. A shipment of reindeer is to be transported from Norway in the spring.

The Canadian government is taking a hand in the game in Labrador, where it already has a small herd of the animals. It has appointed Capt. A. H. Living of the Dominion Parks branch, to increase and domesticate this herd.

Stefansson has been employed, it is understood, to create a new department of the company and to act as general manager of the reindeer project.

## Mrs. Logan on American Beauties

Mrs. John A. Logan, widow of the famous general, who, on five different occasions, has presented bevy of beautiful American girls at foreign courts, herewith names six prominent candidates from Washington as being quite as exquisite, if not more so, than the six English girls designated by the British artist, E. O. Hoppe, as the loveliest in that land. Says Mrs. Logan: "I proudly submit Miss Myra Morgan, a petite blonde; Miss Lindsay Wood, a tall, slender blonde, and Miss Sidney Burleson, youngest daughter of the postmaster general; Miss Margaret Crosson, a grandniece of James G. Blaine; Miss Marcia Chaplin and Mrs. Nancy Lane Kauffman, recently a bride and daughter of the former secretary of the interior.

"I am sorry Mr. Hoppe presented so small a list of feminine beauties for it is difficult to choose six from a bevy of such lovely women as we have in Washington." She adds:

"I have had a vast experience in conducting parties of beautiful young American girls abroad and many of them have come from Washington.

"The natural manner, freedom from affectation, grace and modesty of the American girls I have chaperoned abroad were an endless attraction."



## COMRADES IN THE AUTUMN MODES



IT SEEMS there is always something new to be done with smocks and blouses, and now that there is a furore for ribbons, designers appear to have centered their thought on decorations for these necessary and attractive belongings. And, since nothing escapes the embroidery needle, it has occurred to modistes to bring hats and blouses, or smocks, into close relationship. We find them now made of the same materials and embroidered in the same patterns.

One of these smocks, with hat to match, is presented in the illustration given here. Either velours or satin might be used for it, or, if not much in the way of warmth-giving is required of it, crepe de chine will answer. But for cool weather velours is the best choice, and sleeves might be provided of this material. The smock is of the straight slip-over pattern, with belt of the material set loosely about the waist. Neck and arm-eye are finished with buttonhole stitch in heavy silk, but the bottom of the smock is embellished with a handsome border in solid embroidery. Both the button-hole stitch and a motif from the border appear on the hat drapery. No seamstress will find it difficult to make a smock of this simple character, and she can at least prepare the material to be draped on a hat shape, leaving it to a professional milliner to place it to the best advantage.

The prettiest of the new ribbon trimmed smocks and blouses are made of taffeta and trimmed with plaid, striped or figured ribbons, plaids and stripes having the preference. They are suited to tailored clothes and are worn with suits or tailored skirts, the ribbon appearing on hats of duvetyne, felt, beaver or of fabrics, in smart bows and bands. This smock and hat combination is quite a new departure that may give a good account of itself by the time midwinter comes in.

## For Wear in the Afternoons



THE story of afternoon frocks is charming and it cannot be briefly told because they are so varied in character and in design. They range all the way from such unpretentious and simple affairs as those that bear each other company in the picture above, to elaborately embroidered and beaded models, handsome lace and velvet dresses and others, in the class of dinner gowns. But the simpler dresses are the first to be chosen and they are of the dependable kinds that fit in on many occasions.

The dress at the left of the picture is made of velours with satin bands applied to it in a very wide crossbar pattern. The satin bands are very neatly machine-stitched to place and appear only on the skirt, the short coat is plain and is one of the few models displaying a vestee. It has rounded turned-back cuffs of satin in three-quarter length sleeves and a satin collar.

The always admired black satin afternoon dress appears in the frock at the right. It has an apron drapery that is long at the front but shortened to a flounce across the back, contributing by this means to acknowledge its

appreciation of the bustle dress. The drapery is bordered with a flounce of Chantilly lace. In order to accommodate a becoming touch of white the bodice is cut low at the front and a chemise of white georgette, edged with lace, is gathered in across the opening. A reflection of summer styles lingers in the elbow sleeves with lace flounce, but the style tendency is toward long sleeves and high necks. Either of these dresses, while not particularly noteworthy for originality, will prove a useful possession in any wardrobe, fitting in against almost any background and easily toned up by the aid of smart hats. The fashion of combining two different materials in one frock is a great asset for the season's afternoon dresses, providing an easy means of making them interesting merely by ingenious combinations. But embroideries of silk or beads is above all things the embellishment that the season most approves.

Julia Bottomly  
(© 1920, Western Newspaper Union.)

## THE KITCHEN CABINET

"One ship goes east and another west While the self-same breezes blow It's the set of the sails and not the sails That bids them where to go. Like the winds of the air are the ways of the 'fates' As we journey along through life, It's the set of the soul that decides the goal And not the storms or the strife."

### DAINTY RAMEKIN DISHES.

The individual ramekins are best adapted for all kinds of souffles, escaloped and deviled mixtures.

**Sweetbread Ramekins.**—Clean and parboil a sweetbread and cut in cubes. Melt two tablespoonfuls of lard and pour on gradually one cupful of chicken stock. Repeat the sweetbread in the sauce and add one-quarter of a cupful of heavy cream and one and one-half teaspoonfuls of beef extract. Season with salt, paprika and lemon juice. Fill the ramekin dishes cover with crumbs, well buttered, and bake until the crumbs are brown.

**Curried Sweetbreads.**—Prepare the sweetbreads by soaking them in cold water, to which a tablespoonful of lemon juice or vinegar has been added. Remove and drop into cold water. When cold cut in circular pieces. Fry a sliced onion in two tablespoonfuls of butter or olive oil until lightly colored. Add two tablespoonfuls of flour; cook until well blended; add a cupful and a half of chicken stock and cook until thickened. Strain, season with salt, pepper, a teaspoonful of curry and a tablespoonful of tarragon vinegar or lemon juice. Let the sauce cook a moment; add the sweetbreads, turn into individual ramekins and bake about thirty minutes.

**Date Fluff-Duff.**—Stew one cupful of dates until tender, first removing the stones. Put through a colander and mix with a cupful of sugar that has been mixed with a teaspoonful of cream of tartar. Beat the whites of five eggs, add a pinch of salt and when very stiff add the yolks of two and whip again. Mix lightly a little at a time, with the dates and sugar, and place in a buttered dish or ramekin. Sprinkle with one-half cupful of chopped nuts and bake fifteen minutes. Serve with whipped or plain cream.

Any creamed fish, meat or vegetable, if well seasoned, covered with crumbs which have been well buttered, makes a nice hot dish for luncheon or supper.

Let us learn this sentence by heart: Someone has said that "true hospitality consists in having what you were going to have anyway, and not changing the cloth unless you were going to anyway."

### CASSEROLE DISHES.

The most appealing thing about dishes of this sort is that they can be prepared, placed in the oven at a moderate temperature and dissembled from the mind until serving time. The dish itself is placed on the table, doing away with a platter and one or two vegetable dishes usually needed so that altogether a casserole dish is a great saving.

**Cassole of Castelnau.**—This is a historical dish. Soak a quart of lima beans; place them in a stewpan, with water to cover, and place upon the fire. When they begin to bubble remove from the heat, cover and set aside for an hour. Drain the beans; add fresh boiling water and set the beans again on the fire. Salt and let them cook until nearly done. Put two cupfuls of cold chicken, duck or any fat fowl, the drained beans, one onion, sliced, half a cupful of strained tomato, a quart of broth and a teaspoonful of kitchen bouquet all into a casserole. Bake one hour; uncover, sprinkle with bread crumbs and a little chopped parsley; brown and serve.

**Chestnuts en Casserole.**—This recipe has appeared before, but is so good that it bears repeating: Remove the shells from three cupfuls of chestnuts, put into a casserole and pour over three cupfuls of highly seasoned chicken stock. Cover and cook in a slow oven for three hours, then thicken the stock with a tablespoonful each of flour and butter cooked together. Serve from the casserole.

**Lamb en Casserole.**—Have three steaks cut from the leg. Put in a hissing hot frying pan to sear the surface and hold in the juices. Remove from the frying pan, brush with butter, sprinkle with salt and pepper and put into a casserole dish. Add one cupful of potatoes cut in cubes, one-half cupful of string beans, three-fourths of a cupful of carrots, cut in thin strips, three slices of onion, two cupfuls of stewed and strained tomatoes thickened with two tablespoonfuls of butter and flour well mixed together. Cook until the vegetables are soft and the meat tender.

I'm glad the stars are over me And not beneath my feet, Where I should trample on them Like cobble in the street. I think it is a happy thing That they were set so far; It's best to have to look up high When you would see a star! —Annette Wynne.

### TIMELY SUGGESTIONS.

A good workman takes care of his tools and takes pride in keeping them in good condition.

Such utensils as turn with crumbs and have oil in their gearings should never be put into water up to the peering nucleus soiled, then wash quickly with clear hot water, using a brush, and immediately after using, dry thoroughly before putting away.

Never put pans and kettles partly filled with water on the stove to soak. Fill them with cold water and soak away from the heat.

Never drop kitchen knives or bone-handled knives in the water. Wash them thoroughly with a cloth in hot suds, then rinse and rub dry.

Sieves, unless used for straining fat, should never be washed with soap, but cleaned with a brush, using soda, not soap, in the water. Graters should be cleaned at once after using with a small vegetable brush; rinse and dry before putting away.

All saucepans and utensils should be cleaned on the outside with as much care as the inside.

Add a few drops of rose water to almonds to prevent their oiling when grinding them for small cakes or confections.

Bread crumbs should be used instead of cracker crumbs for all foods to be fried as the cracker crumbs absorb grease.

Croquettes, meat balls and such dishes may be prepared and covered with bread crumbs the day before, and fried when needed.

Under the seed division come the old-time anise and caraway, caraway, coriander, cummin, dill and mustard, juniper berries, which have a fragrance most delightful, are much used in medicine and in some places are used in soups, sauces and pickles.

Store root vegetables carefully for winter use. Lay in the stock of potatoes, for they are sure to be high in the spring. Can what you can and dry the rest. The widespread use of vegetables will mean better health for the family.

### SMALL CAKES.

Small cakes with a cup of tea or a bit of fruit will often serve as a finish to a meal and they can always be kept on hand.

**Scotch Oat Cakes.**—Add six tablespoonfuls of fat to a cupful of boiling water, boil up and pour boiling hot over one pound of oatmeal, the finer ground the better. Mix well and roll out very thin, cut with a biscuit cutter and bake in a hot oven until crisp.

**Favorite Cookies.**—Take one cupful of shortening, one and one-half cupfuls of sugar, one-half cupful of sour milk, one teaspoonful of soda dissolved in the milk, a teaspoonful of grated nutmeg, flour enough to roll quite soft. Sprinkle each cookie as it is placed on the tin with a little granulated sugar. Bake a light brown.

**Molasses Cookies.**—Take three eggs, one cupful of molasses, one cupful of brown sugar, one cupful of shortening, one cupful of sour milk, two teaspoonfuls of soda. Add flour to roll. Bake in a moderate oven.

**Pepper Nuts.**—Take two cupfuls of molasses, one-half cupful of butter and lard mixed, one and one-half cupfuls of brown sugar. Let this come to the boiling point, cool and add one teaspoonful of cinnamon, cloves and allspice, and one-fourth of a grated nutmeg, one cupful of almonds and walnuts mixed chopped not too fine, the grated peel of half an orange, a teaspoonful or more of anise seed, one teaspoonful of soda dissolved in hot water, flour to roll quite stiff. Roll in small balls and bake in a quick oven.

**Boston Cookies.**—Take one cupful of shortening, butter preferred; one and one-half cupfuls of sugar, three eggs, one tablespoonful of soda dissolved in one and one-half tablespoonfuls of hot water, three and one-fourth cupfuls of flour, one-half teaspoonful of salt, one teaspoonful of cinnamon, one cupful of chopped nuts, one-half cupful each of currants and raisins. Mix, drop and bake as usual.

**Crullers.**—Take one cupful of sugar, three eggs, one tablespoonful of butter, one cupful of sweet milk, two teaspoonfuls of baking powder, mix lightly with as little flour as possible. Cut in oblongs, slash with a sharp knife two or three slashes evenly from the edges and fry in deep fat. Roll in powdered sugar.

Nellie Maxwell