

PEOPLE TALKED ABOUT

Kentucky in Foree's Home Still



Charles Marshall Foree, assistant controller of the treasury, has some job. The man who will recall his agonies and distresses in making out his income tax returns...

Father of "The Little Entente"

Dr. Edward Benes, foreign minister of Czecho-Slovakia, has been the leader in the organization of what is known as the "little entente"



Asked why this new entente was necessary, in view of the existence of the League of Nations, Doctor Benes said: "It is because the League of Nations is not able yet to give complete security to us and because it does not yet have the necessary influence in central European affairs...

Zinovieff Ousted From Germany



M. Zinovieff, chairman of the Third Internationale and one of the four powers of the Russian soviet government, has been ordered by the German government to leave Germany.

Frederick P. Keppel's New Work

Frederick P. Keppel, director of foreign operations of the American Red Cross and formerly an assistant secretary of war, has been chosen by the chamber of commerce of the United States to be the American administrative commissioner at the headquarters of the newly formed international chamber of commerce at Paris.



There is no age limit. Many people do not learn how to live until they are past fifty. Gladstone, at eighty-six, was brilliant. Goethe, at eighty-four, found life full of interest. You are never old until you think you are.

CARROTS IN VARIOUS WAYS

Carrots contain iron and other mineral matters especially good for the blood, and because of this mineral content are a vegetable which should be served often, especially in families with growing children.

The common way of serving them is creamed or cooked and served in a white sauce. We tire of having any food served in the same way time after time, so the following recipes may be suggestive of different ways of serving this wholesome vegetable.

Carrot Glace, With Cream.—Scrape the carrots, cut in halves or quarters, according to size, then cut in short pieces an inch and a quarter in length. Cover with cold water and cook 15 minutes, then drain and fluse and add boiling water; for each pint of water add a half teaspoonful of salt, a tablespoonful of sugar and two tablespoonfuls of butter; cook until the carrots are tender and the water is reduced to a sirup. Stir the carrots in this sirup until well glazed, then add hot cream to cover; let simmer for a moment and serve at once.

Cream of Carrot Soup.—Cook until tender a pint of diced carrots, drain and mash; put through a ricer. Scald a quart of milk with a slice of onion and a pinch of nutmeg; remove the onion after 15 minutes, add the carrot pulp, salt, sugar and a few dashes of cayenne. Melt a tablespoonful of butter in a saucepan, add a tablespoonful of flour and cook until smooth; add by thinning with a little of the milk to the hot soup. Cook until well blended, stirring occasionally. Serve hot with croutons.

Browned Carrots.—Take uniform-sized carrots, scrape and cut in halves. Parboil for 15 minutes, then arrange around a roast of mutton and baste with the fat to brown. Serve around the roast when it is served on the platter.

There are many meat sauces and soups which would lack in flavor if it were not for carrot, even in small quantities, which gives a most appetizing flavor.

A CHAPTER ON POTATOES.

One of the best practical substitutes for a slice of bread is a potato. The salts of a potato are valuable in building body tissues. When baked it is one of the most easily digested vegetables.

Potato Puffs.—Add one-half cupful of milk to two cupfuls of mashed potato and beat until thoroughly blended. Add two beaten eggs, a teaspoonful of salt, and gradually one cupful of grated cheese. Bake in a buttered baking dish in a slow oven.

Shepherd's Pie.—Put flaked fish in a baking dish. Add a sauce made of a tablespoonful each of flour and fat, one-half teaspoonful of salt, a dash of pepper and a cupful of broth. Cover with two cupfuls of mashed potato, brush with cream or fat and brown in a hot oven.

Potato O'Brien.—Make a sauce of one tablespoonful each of fat and flour, one-half cupful of skimmed milk, one teaspoonful of salt and a dash of pepper. Mix two cupfuls of diced cooked potato with one green pepper cooked and chopped and one-half cupful of grated cheese. Mix with the white sauce and put into a baking dish and brown in a hot oven. Canned red pepper may be used in place of the green when that cannot be obtained.

Potato and Lima Bean Loaf.—Take one and one-third cupfuls of lima beans cooked and put through a sieve; add two tablespoonfuls of fat, one-fourth of a cupful of milk one teaspoonful of salt, one-third teaspoonful of sage, two cupfuls of rice potato. Add to it one-fourth of a cupful of milk, salt and butter to season. Put the first five ingredients into a buttered baking dish, cover with the potato blended with the milk and seasonings. Bake in a quick oven. Serve with tomato sauce.

Potato Peanut Loaf.—Take one pint of mashed potato, one cupful of ground peanuts, or one-half cupful of peanut butter, two teaspoonfuls of salt, one-half teaspoonful of paprika, one-half cupful of milk, two tablespoonfuls of melted fat and two well-beaten eggs. Beat the entire mixture together and place in a greased baking dish; set in a second pan containing hot water and bake in a hot oven until firm. Serve with tomato sauce.

Nellie Maxwell



BITTERFLIES' FAREWELL

"Good-by," said the golden butterfly. "It is late for me to be out and I must leave now. I have come around because it is what they call Indian summer."

"That is when another week of summer comes in the autumn when people have almost become used to cold weather."

"But they are glad to have the week of summer come just the same!"

"Still, I must say good-by now, for there will be no more weeks of summer or of Indian summer."

"Good-by, too," said the black butterfly with the two golden spots on his wings. "For I also must be going."

He had golden spots on each fore wing and two lavender-yellow ones on the two back wings. He had black feelers.

One could see his spots right through his wings—they showed on either side, on top and underneath.

There were two little orange spots on each of his legs and at the right side there were black feelers.

"Good-by," said the little bumble bee, who was still gathering honey from the flowers. "I must go away from the out-of-doors world, where I cannot stand the cold which will be here so soon now."

"Do you remember how hot it was during the summer? I remember one day when the sea was hazy and misty with the heat and when the sun seemed so hot and as though he didn't even like himself! I felt as though he had kept getting hotter and hotter and then hardly knew how to stop himself."

"And everything was aglow with the heat and with the grayness of mist and the red of the sun's rays as he went to bed with the promise of another hot day."

"And then the moon came out dressed in his fancy dress suit which makes him a half moon."

"And the tide seemed lazy in the heat. And the breakers of the ocean could hardly move, they felt so hot."

"It does seem so funny when the cool days come to think of those hot days, for they seem so far away."

"Yes, and in the summer when it is hot we cannot think of what it is like when it is really cool. Well, I must gather more honey and be off to the hive. We have work to do, you know."



Work All the Time.

We've stored up a great deal for the winter, but we still can find plenty to do."

"You never rest, do you?" asked the golden butterfly.

"Never," said the bumble bee. "We mustn't rest, for you know we must always live up to the old saying."

"What old saying?" asked the black butterfly.

"It has been said of us," the bumble bee answered, "that we improved each shining hour."

"So we must always be busy, you see, and not make that old saying change."

"We work all the time, all the time."

"But," said the golden butterfly, "how do you know you're improving each shining hour? Aren't the hours all right as they are?"

"Yes," said the bumble bee, "that may be so, and they may be all right spent idly by some people. I don't suppose the hours care so very much, though I have heard they hated to be wasted."

"But they like to give pleasure and to have people take rests and enjoy themselves, too," said the black butterfly. "How do you think you can improve each hour when each hour is the way it is, one way to the butterfly and another to the bumble bee?"

"And how do you know that the hours are shining?" the golden butterfly asked.

"Ah," said the bumble bee, "we don't stop to puzzle out what each word means, for words to us aren't important like honey and work and such things."

"But we know that the saying means that bumble bees never waste any time. We know it means that it has always been said of bumble bees that they work, work, work all the time."

"And so we keep that saying true by working all the time. I must be off now; good-by."

"Good-by," the butterflies said, and turning to each other they added:

"Those bumble bees overdo things. They work so hard that they've forgotten how to play! And that is the saddest thing about their lives."

VERY SIMPLE BUT DISTINCTIVE FROCKS



THE seamstress who is equal to making simple frocks for herself or her daughters, is able to touch up even the simplest of them with distinctive details in their construction or in embellishments. Dress that has both simplicity and originality simply compels admiration from those who know the best when they see it, and these are the elements that gentlewomen love in all apparel, from hats to shoes. Above all they are the excellences that the business woman should look for, and look until she finds them, in coat, frock, hat and all accessories of her outfitting.

Brief Story of School Hats



THE story of hats that are worn by school girls is brief this season and its main points may be gathered very quickly from the group of hats shown here. There sprung up before school girls began to ring a demand for tams, that included those for school girls but was not by any means confined to them. In answer to this call came tams and more tams. One would not believe so great a variety in one kind of hat could be made, and the school girl found in them exactly the things she liked. These tams are made of various kinds of cloth having a shaggy, velvety or suede-like surface, and are finished off with yarn pompons, yarn or silk tassels or are without any ornament. There are some velvet models among them. Two pretty tams shown in the picture bring out the differences that appear in the construction of the tam. The hat at the left has a crown made of sections of shaggy cloth sewed together and topped by a wool pompon. It is mounted to a straight headband. The tam at the right has a crown made of only two pieces, one of them so arranged that the tam flares off the face and falls to the right side. The hats in the center of the group and at the lower left hand corner are popular felt shapes finished with bands of grosgrain ribbon. They are made in a variety of good colors, are very durable and "classy." The remaining hat is less simple, having a draped crown of duvetyne and a turned-up brim of angora cloth. Two yarn balls suspended on a crocheted cord that hangs from two loops complete this ambitious affair for the young miss.

Julia Bottomly