

In the PUBLIC EYE

Gabaldon of the Philippines



Isuro Gabaldon is the name of the new Philippine Islands resident commissioner who will be on hand at the next session of congress. He has been elected for a three-year term. He is a lawyer in Manila and is an ardent advocate of the independence of the Philippines.

The Philippines were ceded to the United States by Spain in 1898. There was a succession of military governors until 1902. General Merritt, General Otis, General MacArthur, General Chaffee. In 1902 the office of military governor was abolished and the Philippine commission became the governing body.

In 1916 congress passed an act resting the legislative authority in the Philippine legislature, composed of senate and house of representatives. There are 24 senators and 90 representatives. This legislature became organized October 16, 1916. The Philippine commission thereupon ceased to exist. There is a governor general from "the states"—Francis Burton Harrison, salary \$20,000, term of office indefinite.

The population of the Philippines is probably about 10,000,000. At least 300,000 of the inhabitants of the principal islands of the archipelago are classed as "uncivilized." The trade with the United States is about this: To Philippines, \$75,000,000; to United States, \$90,000,000. Total of Philippine exports, \$150,000,000.

The attitude of the Filipinos on independence is apparently this: "We are grateful for your help to date. But we can take care of ourselves now. Good-by."

New Surgeon General of Navy

Rear Admiral Edward Rhodes Stitt has succeeded Rear Admiral W. C. Braisted (retired) as surgeon general of the United States navy. Doctor Stitt has been the commanding officer of the United States naval medical school since 1916 and has held the rank of rear admiral since 1917.

He was born at Charlotte, N. C., in 1867. He got his collegiate and medical education in South Carolina, Pennsylvania and England. He entered the navy as an assistant surgeon in 1890. He has made an enviable record as teacher, lecturer and author. He saw service in the Philippines.

Doctor Stitt has specialized in tropical diseases. One of his works is "Diagnosis and Treatment of Tropical Diseases" (1914). He is looked upon as one of the ablest members of the medical corps.

Rear Admiral Braisted, who retires, has served brilliantly. He was born in Ohio in 1864. He has a long string of degrees including: M. D. (Columbia); Ph. B. and LL.D. (Michigan); D. S. (Northwestern); F. R. C. S. (Edinburgh). He entered the naval service in 1890. He was an attending physician at the White House during President Roosevelt's administration. He has been decorated by the emperor of Japan and by the president of Venezuela. In 1904 he fitted out and equipped the hospital ship Relief. He represented the medical department in Japan during the Russo-Japanese war.



SPRING STYLE FOR FLAPPERS



IN January and February much of the year's sewing is disposed of—in well regulated households—for these months bring the annual sales of white goods for house furnishings and undermuslins and the displays of new cotton fabrics for spring. At the same time the shops accommodate bring out whatever has developed in styles in undermuslins, in children's clothes and in women's wash dresses, especially in practical house dresses. In fashion centers also there are enlightening exhibitions of handsome wash dresses.

In the average home it is spring sewing for the children that can be disposed of in the heart of winter to the best advantage. One of the models turned out for the flapper is pictured here and shows no startling departure from present styles. Any of the plain, fairly heavy wash fabrics are suited to it and its appeal lies in its neatness and girlishness. It has a plaited skirt and a plain smock with three-quarter length, flaring sleeves. The

round neck is finished daintily with an inset collar of white batiste. For decoration, a border pattern in colored floss and very simple stitchery, finishes off the neck, the sleeves and the bottom of the smock. It is in this simple needlework that the model shows a variation from its predecessors. There is also something a little new in colors—that is, shades and tints have changed a trifle.

It is noteworthy that styles for young misses are growing more conservative; that they are getting back to something like common sense after much extravagance in the past season or so. Too much elaboration, too rich materials, too many colors robbed the dress of young girlhood of its own particular charm, which must always lie on the side of daintiness or simplicity; and charm is the most valuable asset of the flapper, as it is of all womankind. There is nothing more unpleasing than overdressed young girls.

The Day of the Fur Hat



THE day of the fur hat, which was due to arrive at least a month ago, was postponed by October weather which persisted in lingering with us into December. But every hat has its day and, come what will, our fur hats are a part of the play in January and February anyway. They are too attractive to neglect and this season they took their responsibilities lightly; for almost all of them are only partly made of fur. We have fur and velvet, often with embellishment of sparkling bead embroidery, fur and brilliant, rich brocades, fur and embroidered fabrics; the fur providing brims for all sorts of gay and interesting crowns.

The furs best liked are the short-haired velvety pelts, as Hudson seal, mole skin, beaver, caracul, sable, squirrel and mink. Ermine appears occasionally, but nearly always as a trimming, and very handsome velvet hats with knots or bows of fur, or emplacements of fur panels on the brims, are shown among other fur hats. Occa-

sionally the rule of fur brims and fabric crowns is reversed in models that have fur crowns and velvet brims.

The handsome hat at the top of the group pictured employs squirrel fur for its coronet and shirred gray velvet for a crown. Such hats are often finished with a sparkling pin or ornament of rhinestones suggestive of frost. The soft, warm looking hat at the left has a brim that suggests the cozy poke bonnet and is trimmed with ribbon and fur balls. It might be made in any of the millinery furs. At the right a turban with a wide up-turned brim of fur has a sectional crown of velvet and boasts a lovely crown of curled ostrich at the back. Such hats as these have real values to offer; for good furs outlast many seasons. If cared for, and may be made to serve on other hats.

Julia Bottomley
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THE KITCHEN CABINET

Depend upon it, you would find un-speakably if you could learn with me to see some of the poetry and pathos, the tragedy and the comedy lying in the experience of a human soul that looks out through dull gray eyes and that speaks in quite an ordinary tone.—George Eliot.

WHAT TO EAT.

In the daily problem confronting the house-keeper the following may help in planning the meals:

Chicken Pudding.—Butter a baking dish or a casserole, put in two cupfuls of left-over chicken and pour over the following: Two eggs beaten and added to two cupfuls of milk, one can of corn, one teaspoonful of salt and a few dashes of pepper. Put into a pan of hot water and bake until firm to the center.

Pineapple Pie.—Take one can of pineapple, drain off the juice, add one-half cupful of sugar and bring to the boiling point. Beat three eggs well and add to the pineapple juice; cook in a double boiler until smooth and thick, stirring constantly. Have a rich pastry shell baked and just before serving time spread the custard on the shell; lay on this the sliced pineapple, which has been diced and cover with whipped cream. If no cream is at hand add a dozen marshmallows and set in the oven to melt and brown.

Tapioca With Pineapple.—Soak one cupful of pearl tapioca overnight in plenty of water, drain and add one-half cupful of cold water, the juice from a can of pineapple and the juice of a lemon. Cook in a double boiler until clear, add one and one-half cupfuls of sugar then the pineapple chopped fine; lastly fold in the stiffly beaten whites of three eggs. Chill and serve with cream or a custard using the yolks of the eggs.

Caraway Rye Bread.—Take one-fourth of a cupful of chopped suet, melt in one cupful of boiling water, add one cupful of scalded milk, three tablespoonfuls of molasses, one-half cupful of walnut meats, two teaspoonfuls of salt, one fourth of a yeast cake softened in one-fourth of a cupful of warm water, two teaspoonfuls of caraway seeds and three cupfuls each of rye and wheat flour. The mixture is set to rise and when double its bulk the seeds and nuts may be stirred in. If desired, bake in two loaves or one loaf and a tin of muffins.

Strawberry Turkish Paste.—Use the canned berries; if the preserved berries are used no more sugar will be needed. Drain the berries from the syrup and to one and one-fourth cupfuls add three tablespoonfuls of granulated gelatin; when softened boil 20 minutes; at the end of ten minutes add one cupful of the berries and the juice of a lemon; then finish boiling. Pour into a pan and let stand to become firm. Loosen at one end, pull from the pan. With a round cutter, dipped in hot water, cut into rounds and dry. Serve as candy.

We ought not to get books too cheaply. No book, I believe, is ever worth half so much to its reader as one that has been coveted for a year, and bought out of saved halfpence, and perhaps a day or two's fasting. That's the way to get at the cream of a book.—Ruskin.

SEASONABLE GOOD THINGS.

The hash prepared from a boiled dinner makes a dish which is often more enjoyed than the original one.

Corned Beef Hash.—Chop fine an equal quantity of corned beef with the vegetables and a bit of the fat from the meat. Heat three tablespoonfuls of sweet fat from salt pork, turn in the chopped mixture and add a few tablespoonfuls of broth with a dash of paprika; mix all together, cover and let stand until hot. Stir occasionally until well heated, but do not brown. Turn on a hot platter, pour a ring of potato catsup around the hash and serve with

Baked Bananas.—Take one banana for each person served. Remove the bananas from the skins and scrape off the threads; melt a little butter on a baking dish, cut the bananas in halves crosswise, roll in melted butter to coat them, then bake, basting with the butter occasionally. The bananas will be tender in ten or fifteen minutes and lightly browned.

Mint Sauce for Roast Lamb.—Wash a bunch of mint, shake off the water, strip the leaves from the stems, chop the leaves fine, pour on one-fourth of a cupful of boiling water, add two tablespoonfuls of sugar, cover closely and let stand half an hour; then add four tablespoonfuls of vinegar, or the juice of a large lemon.

Creamed Cabbage.—Chop a small head of cabbage, cover with boiling water and cook in an open kettle until tender. Melt one-fourth of a cupful of butter; in it cook one-fourth of a cupful of flour, salt and pepper to taste and two cupfuls of milk; cook until smooth. Arrange the cabbage in a baking dish in layer with the sauce and grated cheese. Finish with browned crumbs and bake until brown.

Daddy's Evening Fairy Tale

MARY GRAHAM BONNER
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WAVES' WISHES.

"It's rather late for the children to be up, isn't it?" asked the King of Clouds of Nurse Fog. Nurse Fog looked after the Mist grandchildren. They were perfect little dears, she thought, and they always did just as she told them.

"Yes, they need a nap," said Nurse Fog, and old Mr. Sun, who peeped from behind a cloud to see what was going on, said:

"Yes, they've been up for a long time now. They must have a good long rest and give old Mr. Sun a chance.

"My children, the dear little sunbeams, must get up now, and you know the children never get along well together—the sunbeams and the Mist grandchildren—that is unless dear old Friend Rainbow is around to keep every one smiling."

The Mist grandchildren were tired. They had been playing for a long time, down by the beach, over the ocean, upon people's faces—everywhere imaginable had the Mist grandchildren played. So they were perfectly happy to go to sleep for a nice long sleep with wonderful dreams of how they would make everything quite damp when once more they were awake—dreams which they knew would come true.

Old Mr. Sun was shining brightly now, smiling down upon old Mother Ocean whom he admired so much.

"We're a great old pair," he said. "You make folks cool when they jump into you and I make them nice and warm and ready for you once more as I shine down upon them on the beach."

Just then, came some angry sounds from some of the waves dashing over the rocks along the coast. "I must see what is happening," said Mother Ocean.

Children were playing on the sand, building beautiful castles, others were in swimming, while still a few were wading and picking up all sorts of in-



"We'd Like to Go."

teresting and curious shells. For it was warm in this part of the ocean, far down South in the winter.

"What is the matter?" asked Mother Ocean of the angry waves which were dashing on the rocks.

"Nothing," they said, roaring angrily.

"But something must be the matter?" questioned Mother Ocean.

"You've seen us angry before," laughed the Waves, wildly.

"Of course," said Mother Ocean, "but you've been angry in a different way. You've been having make-believe battles against the rocks. Neither of you have ever won and so it is fun to keep on with the make-believe fights. And the wind, good old soul, always takes part, too. I know about those fights. The fairies come and ride in their foam boats during your make-believe battles and have such a good time. But today you sound so differently—just as though you didn't love your old Mother Ocean—and, well, you seem just plain quarrelsome!"

Mother Ocean wet her lips, which, as you can imagine, was one of the easiest of things for her to do. She always found a drink of water handy.

"Well," said some of the waves, "we are mad, Mother Ocean. We've never been given a fair chance. We've always been here—your children; we've had to do just as you said. We've been allowed to play when you've been perfectly willing we should play and when you've been willing to ask the Wind to play with us. But we've had to do as you and the Wind said.

"And we've had to sleep when you've told us to. It's not fair. Just because we're only some of the drops of water which belong to you we haven't any say of our own."

"What is it you would like to do?" asked Mother Ocean in her deep, great voice.

"We'd like to see more of the world," they said.

"We'd like to go traveling. We'd like to see what the cities and forests are like; we'd like to see some other creatures besides fishes and people swimming in us. We're tired of an ocean life.

"We want to live on the land. We want to do great things—what do we do here that ever amounts to anything?"

"So you'd like to see the world?" asked Mother Ocean. "Well, Waves, go forth; I won't stop you. And may you come back to me with stories of adventures!"

Nellie Maxwell

Hammond and Wireless Death



Complete annihilation of enemy fleets long before they come within gun range of the New York skyscraper skyline, or the fortifications guarding the Golden Gate, becomes a seeming possibility as a result of recent tests by warships of the navy off the Virginia capes. For these tests a number of out-of-date battleships were used. There was not a human being on board, yet they were maneuvered hither and thither at will. Thus the battleship Ohio, of 13,000 tons, was steered and managed by wireless operators on the battleship Indiana.

The wireless-controlled ship has been developed out of the invention of John Hays Hammond, Jr., son of a noted American engineer.

The possibilities of the idea involved seem limitless. To supplement it, there is wireless control of airplanes, which since the war has been successfully developed. An American plane capable of carrying a heavy load of explosives and operated without a human guide has made a trip of 100 miles and landed close to the point it set out to reach. This is considered to be perhaps the most frightfully destructive war contrivance, in point of potentialities, yet produced by human ingenuity.

Senator Heflin From Alabama

Senator James Thomas Heflin from Alabama (portrait herewith) isn't just like the senators elected in November. One difference exists in the fact that he is now functioning in that august body, while all the others except Senator Carter Glass of Virginia, will have to wait until March 4 before taking their seats. The reason is that he was elected to fill the vacancy caused by the death of the late Senator John H. Bankhead.

Senator Heflin has been promoted from the house, where he served eight full terms and a portion of an unexpired term. He was born at Louisa, Randolph county, Ala., April 9, 1869. "He is a typical Southerner in manners and dress," say most of the sketches of him. Anyway, he is a glass of fashion. He was a mighty champion of the cotton interests while in the house and he ranks President Wilson high among the greatest men of all time.

Senator Heflin is a college man and has been admitted to the bar. He served Alabama in various capacities before being elected to the house in 1904.

