

PROMINENT PEOPLE

WILL TRY TO WIN BACK MOORS



Mme. Camille Dugast, the famous explorer, aviator and aeronaut, just now is trying to civilize the tribes of southern Morocco, bearing a special commission from the French minister of education.

While her task is a stupendous one and fraught with many dangers from poisonous insects and jungle plagues, and is forced to put up with many inconveniences, Mme. Dugast writes to a friend here that civilizing savages is mere child's play compared with the work of trying to ward off proposals from the marriageable tribe chiefs and even the sultan himself.

The sultan is one of Mme. Dugast's most consistent admirers and ever since she became interested in Morocco he has paid persistent court to her. First, he offered her the superintendency of his harem, which is the same as to say he wanted to make her his principal wife. Mme. Dugast very cleverly avoided offending her royal admirer, and have paid persistent court to her.

Then someone whispered to the disappointed sultan that Mme. Dugast was brought up in a more conventional manner, and that European women were not accustomed to sharing their affections with a hundred or more other wives.

Forthwith the sultan sought the handsome explorer and offered his hand and heart, together with his title, and promised that he would dismiss his harem and marry her in the more conventional way, a la European mode.

Mme. Dugast found it more difficult this time to refuse the proposal, but managed to do so without giving offense and jeopardizing her life-work among the tribes.

The sultan has given the fair stranger a partial respite, although he does not forget to send her an occasional jeweled gift to keep himself fresh in her memory, but this is not the least of Mme. Dugast's troubles. Swarthy-skinned chiefs rule over each of the tribes among whom she labors to teach the advantage of civilization. Each and every one of these chiefs has determined, apparently, that Mme. Dugast would make a most admirable addition to their miniature harems, and have paid persistent court to her.

Mme. Dugast is one of the most interesting women in all Europe. In addition to her scientific work in Africa, much of which has been in the darkest jungles of the "Continent of Mystery," she has gained considerable reputation as an aviator. She drove her car in one of the early grand prize races of France. She also has driven a motor boat in the big water speed contests at Monaco. In both of these events she escaped death by the merest fraction.

Mme. Dugast never has driven an aeroplane, but she has made several voyages in the clouds in a balloon.

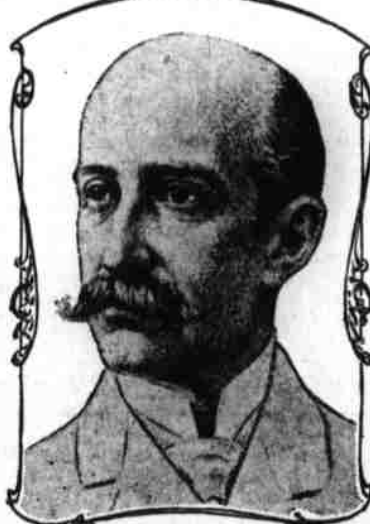
SECURES A STRENUOUS POST

Ambassador Henry Lane Wilson accepted the post in Mexico City two years ago because he had become weary of the inactivity at the Brussels legation, where the only diplomatic excitement was the wearisome controversy over the Belgian atrocities in the Congo. President Taft was anxious to have him accept one of the European posts, as fortunately he is rich enough to pay the bills for house rent and hospitality which these appointments demand, but he chose Mexico City just for the pleasure of downright hard work and hard fighting.

And he has certainly obtained it. It would be difficult to overestimate the difficulties of his position. The intrigues and cabals against him have been legion, and they have been especially strong and bitter among his own countrymen.

Before Mr. Wilson left the American legation in Brussels for his appointment at Mexico City he was besieged by representatives of different American interests in Mexico, who made overtures to bargain for his influence in pushing their enterprises. His mail brought frequent letters inclosing blocks of stock made out in his name, and when they were returned the promoters promptly sent them back, made out to Mrs. Wilson.

It was not until the ambassador had been in Mexico City several months that his vehement denunciation of these capitalists made them realize finally that he could not be induced to work for them except in a legitimate way. And since that time his path has certainly been a thorny way.



ROYAL ROMANCE IS BLIGHTED

On indisputable authority it is learned that Princess Victoria Luise of Prussia, only daughter of the Kaiser, is the unhappy heroine of a "true love" romance, which is now finding a sequel in the princess' "rest cure" with her father on the Mediterranean.

The princess, who will be 29 years old next September, fell deeply in love during the recent court season, according to reports current in society, with the hereditary Count Fugger, a lieutenant in the elite gardes du corps at Potsdam and a descendant of an ancient Bavarian family, which was once the wealthiest in Europe.

The affection was mutual, but it was necessary to represent to the princess that marriage was impossible, not only on account of the difference in the lovers' rank, but also because the Fuggers are devout Roman Catholics.

The princess succumbed to a distressing attack of nervous prostration and was required, at the height of the court season, to abstain from further participation in it. It was announced at the time that she was suffering from an "affection of the throat."

As soon as the season ended the Kaiser and the crown prince and princess, in the hope that she would forget her troubles amid the joys of the Swiss winter sports. This "cure" was apparently not a complete success, because it was found desirable that the princess should not remain in Germany over the spring and the Kaiser, as originally planned, but should instead sojourn on the Mediterranean and at Corfu with the Kaiser until the end of the season.

The princess has long been the subject of countless matrimonial rumors, but never before has so circumstantial an account of her own personal preferences come to light as the reported partiality for Count Fugger.

MIGUEL TO FIGHT FOR MANUEL

The proposed movement to restore King Manuel of Portugal to the throne from which he was deposed by his people will be one of the most formidable ever prepared against an existing government, according to the man who expects to lead it, Dom Miguel of Braganza.

The former pretender, who has entered into an offensive and defensive agreement with Manuel, discussed his plans freely the other day, only insisting that such portions as might be of benefit to the Portuguese government be withheld.

Dom Miguel professed his remarks by praising Americans he has met, paying special compliment to Mrs. J. H. Smith, mother of his daughter-in-law and widow of the American ambassador, "Billie" Smith.

He emphasized his belief that it is only a question of time when the Portuguese monarchy will be restored, and that it is necessary to support his contention that the present republican government is a mistake.



ONE OF THE ALLEN "MOONSHINE" DISTILLERIES



ONE OF THE ALLEN BAND DISTILLERIES

ONE result of the tragedy in Hillsville, Va., has been the discovery and confiscation of a number of "moonshine" distilleries that had been operated by the Allen gang. The outlaws had made a fortune by the illicit manufacture of whiskey.

NEW FLOATING CITY

Imperator, Largest of Ocean Craft, Soon to Be Launched.

Ship Will Be 900 Feet Long—Monster of the Sea, With 50,000 Ton Capacity, to Have Many Luxurious Features.

Berlin—Records for size in the ocean steamship world are not held long nowadays. We find a new "Goliath of the Ocean" of German construction. The new ship now building for the Hamburg-American line is to be called Imperator, and will be launched on the Elbe, Mr. Kern tells us, in a few months—"such a vessel," he says, "as hitherto man's eye has not beheld." The Imperator will have a gross tonnage of 50,000, outdoing the Olympic and Titanic (45,324 and 45,000). The length of the Imperator over all will be about 900 feet. Says Mr. Kern, according to Land und Meer:

"It would be impossible for a man at the bow of the Imperator to recognize with the naked eye another standing in the stern. If we think of the Imperator set up on end beside the cathedral of Cologne, the heavens reaching tower would come only to the second funnel of the steamship. To get a still better idea of the size of the vessel, it may be compared with one of the largest warehouses in the world—the new store of Tietz on the Alexanderplatz in Berlin, which, although forty houses were demolished to make room for it, could be placed entirely inside of the Imperator. The steamship, when complete and fully laden, will displace 50,000 tons. The following figures show how much larger she is than the vessels which once held the world's record for size:

"The Deutschland, once the largest ship of the Hamburg-American line, which at the time she was built, and for ten years after, was one of the wonders of the world, displaced 6,500 tons; the Kaiserin Auguste Victoria, of the same line, 24,600 tons, and the giant of English ocean liners, the Mauretania, 32,000. Each of the funnels of the Imperator will be so large that a steamer like those which ply on the river Spree could sail through it lengthwise.

"The term 'floating hotel,' often applied to such ships when it is desired to emphasize their bulk, would convey, in the case of the Imperator, an impression far short of the truth. For where in all the world is there a hotel that can hold 5,000 persons at once? None exists anywhere near such capacity. It is the population of a small city.

"One of the features of the Imperator is entirely new and unprecedented. The first cabin passengers on this ship will have the use of a roomy swimming pool in a beautiful Pompeian hall. Near by is a suite of rooms for gymnastics.

"It will have a promenade deck nearly a quarter of a mile long, a great entertainment hall two stories high, holding 700 guests, a conversation room, a smoking room, a ladies' hall, a winter garden and a Ritz-Carlton restaurant, serving a la carte. It goes almost without saying that the Imperator will be driven by turbines. What will be

the next step on the part of the designers of steamship Leviathans? Will the English outbid their German cousins once more; and if this keeps on, how soon shall we reach the sea monster of 100,000 tons?

PLAN NEW "ELECTRIC RAIL"

Railroads and Steel Men Trying Hard to Find a Solution of Baffling Problem.

New York—An open hearth steel rail finished by an electrical process being perfected by the United States Steel corporation is the chief present hope of the steel makers and railroad men, who are looking for a solution of the baffling rail problem. In the mills the new rail is known as the "electric rail," and a statement by one of the railroad presidents who attended the recent rail conference explains:

"If this electrical process does not contain the secret, then we shall have to rely on a rail heavier than that we have been using. We shall have to put in a hundred-pound rail at a cost of more than \$30 a ton. At the conference with the steel men last week we demanded that more be cut off the ends of rails after they had been rolled and more cut off the ends of the ingots before they were rolled. The idea of this is to prevent air holes and other defects. The steel men were averse to this unless we consented to pay more for the product. However, in the end they agreed to make a concession and to cut off a little more from the ends, although they declined to go as far as we asked at the present price, which we think ample.

"Unless this electric rail solves the problem, my belief is we shall have to put in a heavier rail if we want it as hard as those now in use. If not, we shall have to use a softer one, which will wear out in half the time."

Chokes Dog to Death.

New York—In a struggle with a dog that had bitten him in the face, arms and body, Edmund Lith, aged 67, choked the animal to death.

ARMY AUTO TRUCKS BACK

Return of Machines From the South—Cross the Ohio River at Louisville.

Louisville, Ky.—Capt. Alexander Elliott Williams, U. S. A., and his party, almost famished after an all-day run from the crossroads town of Magnolia, Ky., where for five consecutive meals they had dined on biscuit and pork, arrived in Louisville on their automobile trucks in the army efficiency test.

The party consists of Captain Williams, Capt. H. A. Hegeman, who joined them at Atlanta; W. C. Sterling of New York and four mechanics. They left Bowling Green, Ky., Saturday night, but they were forced to halt at Magnolia. They made the run to Louisville during the day and crossed over the Ohio river to Jeffersonville, Ind., setting out from the

GIRL BALKS AT THE ALTAR

Mother's Ruse Successful in Preventing Daughter From Being a Bride.

Centralia, Wash.—"Do you take this man to be your lawfully wedded husband?"

"I do not."

This unexpected answer brought a sudden ending to the wedding ceremony which was almost performed for Charles E. Caldwell and Mina Erickson, a young couple of Tono, by the Rev. Robert Reid of Centralia. The couple had made preparations for a hasty marriage, the bride's mother being opposed to the union, and the wedding guests were assembled in a hill back of Tono.

A carriage was in readiness to convey the newlyweds to this city, where they were to take the train for Puget Sound points.

The mother, learning that she had been outwitted, pretended to take poison. News of her mother's attempted suicide was conveyed to the bride, who called the wedding off just as the pronouncement of "man and wife" was on the lips of the Rev. Mr. Reid.

INDIANA HORSE A SUICIDE

Animal Drowns Itself in Swollen Stream Following a Severe Sickness.

Jeffersonville, Ind.—Suicide is what Charles Pangburn, a veterinary surgeon, pronounced it when he saw a pain maddened horse dash into the swollen current of Fourteen Mile creek here and with no appearance of a struggle sink to its death. Dr. Pangburn had just been treating the animal for a severe ailment with which it had suffered several days. He was driving away when he saw the sick horse gallop furiously toward the stream and watched it unobtrusively plunge in and end its misery.

Wore 69-Cent Hat Three Years.

Chicago—Telling the court her husband used all his money for gambling, Mrs. David O'Keefe showed a 69-cent hat she had worn five years and a \$3 coat that had served three years. O'Keefe was held.

PRESS SCHOOL PLANS OUT

Policy of Pulitzer Branch of Columbia University Announced by Heads.

New York.—A preliminary announcement regarding the first year's work of the new Pulitzer School of Journalism at Columbia university declares the school will be run on broad principles, with a policy neither too professional nor too academic.

The rules and requirements for admission will be liberal and no person with ability will be refused admission, whatever his preliminary school training. The school will be undergraduate in character and a student will not have to possess a college degree to take the courses. It is stated that "all applicants of promise will be allowed to matriculate."

The definite outline of the courses of instruction for next year have been prepared, and will be made public shortly. The courses are arranged so as to give a student a general and somewhat thorough knowledge of the

complete field of newspaper work. Dr. Talcott Williams, director of the school, will take personal charge of several of the courses of a practical nature.

ADDS YEARS TO HUMAN LIFE

Prof. William H. Welch Says This of the Advancement of Medical Science.

New York.—Advancement of medical science has added about twelve years to the average period of human existence in the last half century, according to a statement given out by Prof. William H. Welch in connection with the celebration of the forty-third anniversary of the Presbyterian hospital here.

"Since the first actual records were taken in New York city in the middle '30s," says Dr. Welch, "the rate of mortality has been reduced from thirty-five deaths in each thousand inhab-

itants to about fifteen or sixteen. This reduction in mortality is the sequence of our control of infectious diseases. We have made no such advancement, however, regarding the organic diseases of advancing years which afflict especially those who have been active in affairs and who have large responsibilities."

Governor Spends Night in Jail.

Phoenix, Ariz.—Believing that a governor should have a taste of prison life, Governor Hunt spent a night in the penitentiary, did the lockstep with the prisoners and ate prison fare.

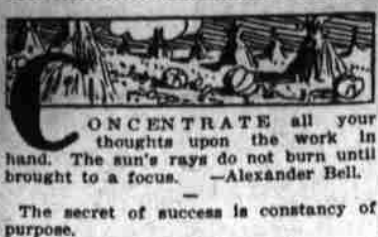
Homes for Retired Horses.

London.—The women of North Wales have provided a "home for rest" at Penmaenmawr where worn out horses may spend their last days and die in comfort.

Men Exchange Wives.

London.—The king's proctor re-announced the divorce of Herbert Owen and Arthur Michael when he learned that they had exchanged wives after getting their divorces.

The KITCHEN CABINET



OMELETS IN PAPER BAG.

The process of folding an omelet is solved when cooked in a paper bag, as the bag is well greased and the egg mixture poured in and the bag laid on the rack; in five minutes lower the heat a little and cook fifteen minutes.

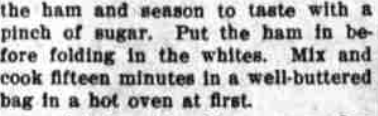
Any variation may be made, adding chopped chicken, ham, parsley or fruits, as desired. When the omelet is cooked in a paper bag it is well to carry it, bag and all, on a platter to the table, and serve from the bag.

A Plain Omelet—Beat very light three eggs, separating the yolks from the whites. Add to the yolks a tablespoon of flour. Melt a teaspoonful of baking powder and a quarter of a teaspoon of salt. Melt a tablespoonful of butter in a pint of milk; beat it gradually into the yolks. The milk must be hot; then fold in the stiffly-beaten whites of the eggs. Pour into a buttered bag and bake fifteen minutes.

Chicken Omelet—When preparing the omelet and using chicken, add a little more flour to the eggs, then just before putting into the bag fold in a cupful of minced chicken, seasoned with onion juice or celery. For ham omelet leave out half the amount of flour, and if the ham is salt, all of the salt. Water may be used instead of milk, adding more butter. Grind the ham and season to taste with a pinch of sugar. Put the ham in before folding in the whites. Mix and cook fifteen minutes in a well-buttered bag in a hot oven at first.

Spanish Omelet—Chop very fine one stalk of celery, a green pepper scalded in boiling water, one small onion, one large tomato, salt, pepper and a dash of Worcestershire sauce. Mix well and cook until tender in a little butter. Make a six-egg omelet for this amount of seasoning, and cook as above.

An omelet is a dish that may be served at any meal, and is especially good for breakfast and luncheon dish.



WELCOME is that visitor who appreciates the value of another's time.

Wisdom is knowing what to do next. Skill is knowing how to do it, and Virtue is doing it. —David Starr Jordan.

OTHER TYPES OF DESSERTS.

The baked fruit pudding is another sort of dessert which, when warm, may be served with whipped cream.

Date Pudding—Take a cup of dates cut in small pieces, a cup of nut meats (hickory or walnuts), two eggs beaten, a half cup of sugar well mixed with a quarter of a cup of flour. Bake in a sheet twenty to thirty minutes. Cut in small squares and serve with whipped cream. This pudding may be kept for some time if carefully covered to keep moist, warmed before serving. It is too good to last for more than two meals.

The soufflé is another type of dessert which may be varied in many ways. Chocolate and fruit juices may be used for flavoring. When chocolate is used in a soufflé the sauce to serve is cream, but a hard sauce of half cup of softened butter, a teaspoon of vanilla and a cup of powdered sugar makes a satisfactory sauce.

For a plain soufflé the proportions are a cup of milk, fruit juice could be used, a quarter of a cup of sugar, two eggs and a third of a cup of flour. Cook the flour and milk until thick, cool and add the beaten yolks and the sugar; then fold in the beaten whites and bake in a buttered pan set into hot water. If chocolate is used, less of flour is needed for the thickening.

The number of gelatin desserts is legion and may be molded, garnished and served in numberless ways.

Frozen dishes is another type which never lose their charm, as there are none that take the place of the cool frozen desserts, especially in warm weather. Custards are another kind that is universally liked, and they may be varied by different seasonings and flavors. The caramel is perhaps the greatest favorite. The foundation for all custards is a quart of milk, four eggs, a cup of sugar and flavoring. When half of the sugar is caramelized for flavor add a little more than half a cup for sweetening.

Nellie Maxwell.

Bath of Sentimentality.

Of John Grier Hibben, the new president of Princeton, a Peoria man said the other day:

"Hibben has a very keen intellect. Hence I'm not surprised at his success. Why, his fine, strong mind, his hatred of sentimentality and gush were remarkable even in his boyhood here in Peoria."

"I as a boy, was rather a gusher myself. I once went to a matinee with Hibben. The play was one of Daly's—a sentimental piece—and in the second act I began to blubber. Miss Rehan spoke beautifully her silly, sentimental lines, and big tears flowed one after another from my eyes."

"Why, you're crying!" whispered Hibben.

"Well," said I, "in a play as sad as this, I ain't ashamed to show a little feeling."

"Feeling?" Hibben looked at my wet and teary cheeks. "Oh," he said, "feeling is all right, but you don't need to wash your face in it."

Potato Pot.—This is an English dish and a great favorite across the water. Put equal parts of round steak and fresh lean pork, cut in serving pieces, into a frying pan and brown; dredge into a flour and cover with boiling water and simmer for an hour; add an onion, a carrot, and turn all into a baking dish, cover with quartered potatoes, add water and bake until the potatoes are brown. The amount of meat and vegetables used depends on the size of the family.

Another dish which is new to America is:

Sausage With Pudding.—Take sufficient pork sausage for the family to be served, place in a baking pan and cook in the oven until the fat has been well tried out; drain off all but two or three tablespoonfuls of the fat and pour over the sausage.

Yorkshire Pudding.—Take two cupfuls of milk and add gradually to two well beaten eggs. Mix with a cup of flour and a teaspoonful of salt. Pour over the sausages and bake. If the sausages are cooked in a serving dish it may be carried to the table and served from it. This is a good dish to piece out with, when unexpected company arrives.

Potato Doughnuts.—Cream three tablespoonfuls of butter, add three-fourths of a cup of sugar and the yolks of three eggs beaten, then stir in a cup of freshly mashed potato and a fourth of a cup of milk. Add two and a half cups of flour, three teaspoonfuls of baking powder, half a teaspoonful of salt and ground nutmeg and a fourth of a teaspoonful of nutmeg. Roll out and fry in deep fat.

A STUDY OF DESSERTS.

There are about seven types of desserts and all varieties come under one of the types. By changing the flavor one may have a variety of desserts with little study in preparation. Monotony is the one bugbear of every cook. If a certain kind of pudding is served once a month, there will never be an occasion to tire of the same.

A custard is one type which may be

Demand Delight Footgear.

"It is wonderful," said a New York woman who has been living abroad, "how much attention the Frenchwomen have come to pay of late to their footgear, their shoes and their stockings. The tight short skirt is altogether responsible. When the shoes were concealed it did not matter so much what a Frenchwoman had on her feet, and the shoes were always long and pointed. The advent of the hobble skirt made fast look so awful over there that the French bootmakers had

to take to making shoes shorter and with more regard to looks, so that now the Frenchwoman goes in for silk stockings and smart shoes just as much as the American. She will insist, however, upon having the top of a different color from the lower."

Very Plain.

"Inanimate things are pugnacious as well as depraved."

"Prove it."

"Didn't you ever see a ship's spar or a ball's butt?"