

WHO WHO

DR. WILEY FAVORS KISSING



Dr. Harvey W. Wiley, pure food expert and former chief of the bureau of chemistry, department of agriculture, is acquiring an elaborate handle to his name. It is no longer just plain "Doc" Wiley. When you address the illustrious food expert now you must say "Hon. Harvey W. Wiley, M. D., Sc. D."

He is really all of that. Only a few days ago he was all of this minus three letters. Those letters were "Sc. D." They were conferred upon the food expert the other day as an honorary degree by Lafayette college, at Easton, Pa. Those three little letters mean that Dr. Wiley is a doctor of science.

Dr. Wiley returned from Easton to the national capital safely with the new handle to his name. The other night he showed, however, that he was the same Dr. Wiley, regardless of the appendage to his name, by expressing his views upon the subject of prohibitory osculation, which is now worrying many of the lovers of the Capital City.

Dr. Wiley is utterly opposed to the movement on foot for the abolition of kissing on the ground that it is a menace to public health.

"Prohibit kissing," queried the food expert. "Oh, no! I'm not in favor of that procedure by any means. I don't want osculation prohibited while I am living. I don't care what they do when I am dead."

"But do you think it is a menace to public health," he was asked. "I have known mothers," he replied, "who were evidently of that opinion with respect to the kissing of their daughters. But for myself I think it is rather a danger to one's health to refrain from kissing. Many a young man or young woman is likely to be made ill by being kept from experiencing the joys of osculation."

So the lovers of the country are safe. For behind them in their opposition to prohibitory osculation is Hon. Harvey W. Wiley, M. D., Sc. D.

HEIRESS FINDS A REAL MAN

Miss Lilla B. Gilbert, heiress to the \$15,000,000 estate left by her father, H. Brandhall Gilbert, has found her ideal man and her engagement to Howard Price Renshaw, son of a millionaire manufacturer of Troy, has been announced.

Miss Gilbert, who is one of the most beautiful and popular young women of New York society, has been wooed by many men, but none of them was accepted because he did not meet the specifications of a perfect husband, as laid down by Miss Gilbert herself.

"How much better it would be," Miss Gilbert is reported to have said, "if every girl would carefully formulate her ideal and then paste it up prominently where the right man could come along and see it. What a lot of trouble and disappointment would be saved."

Here is the type Miss Gilbert insisted upon:

He must be 6 feet tall, a brunette and fond of athletics, a good rider and fond of animals; clean shaven, with a firm jaw and ears close to his head; a Republican and a money maker.

He must have thick curly hair—not red—cover his left ear, a straight nose, large and intelligent eyes, but not soulful ones.

He must have decided ideas on the raising of poultry and pigs.

He must like lemon with his tea and eat ice cream with a fork, like Robert Chambers' stories; dance the turkey trot and wear his clothes like John Drew does; swear like a gentleman and be gentlemanly even in his cups.

He must not wear pink neckties or jewelry, or ever have been really in love.



MISS IDE'S WEDDING GIFTS



Colonel and Mrs. Leslie there is a corsage ornament of diamonds and pearls. Mr. and Mrs. Cockran gave a string of large pearls.

Gifts from Sir John and Lady Constance Leslie are connecting links between the historic past and the present. Sir John gave an old diamond and ruby bracelet that had been given to Mrs. Fitzherbert by King George IV. of England. The gift from Lady Constance is a miniature by Cockeray, which was also presented to Mrs. Fitzherbert by King George.

There also is a glamour of history about the present from the Duke and Duchess of Connaught, who are personal friends of Colonel and Mrs. Leslie. It is an inkstand that was used by King George II. of England. Several gifts also were received from Sir Maurice de Bunsen, British ambassador to Spain, and the members of the diplomatic corps at Madrid. The Countess of Kerry, a cousin of the bridegroom, gave a superb Chinese mat. Scores of other gifts were received, including chests of silver and beautiful jewels.

The bride is an unusually handsome young woman and for several years has been prominent in exclusive society in New York city and in several cities in Europe. Her husband is also almost as well known in London and Paris as he is in New York and notwithstanding his wealth and blue blood, is a typical unassuming young American.

SCOTT DID REACH THE POLE

The latest news in regard to Captain Scott's South Pole expedition has been brought by Herbert G. Ponting, the first member of the expedition to return to London. Ponting is a widely known traveler. He accompanied Captain Scott's party as a photographer. He says he accompanied Captain Scott for some miles into the great barrier the night the explorer started on his march toward the pole when he left him. Mr. Ponting took cinematograph pictures of the party as they disappeared in the distance in the vast desert of ice. Captain Scott, he says, was then about seven hundred miles from the pole.

Ponting says there is little doubt that Scott reached the pole about January 18, because when Lieutenant Evans left him January 4 he was only 144 miles from the pole with ample food supplies and all other necessities. He was then traveling about fifteen miles a day and should have reached the pole ten days later. Ponting continues:

"Captain Scott was back where we were waiting for him with the Terra Nova March 16, or earlier, but the sea was up rapidly and March 18 we believed it would be impossible to get away. No news came now but we received from Captain Scott and the Terra Nova returned from the next day south to about 100 miles."



GREAT VANIMAN BALLOON CATASTROPHE



OUR illustration shows rescue boats searching for the bodies of Melvin Vaniman and four of his airship crew after the dirigible "Akron" was blown up one-half mile in the air off Atlantic City. The gas bag of the airship is seen floating on the water.

GIRL IS A RECLUSE

Young Woman Jilted by Fiance Leads to Act.

Spends Her Time Working on Farm, With Only Two Deer Hounds For Her Companions—At Times Sees Self as Man.

Santa Monica, Cal.—Like a chapter from a novel is the present career of Miss Alma Pittiner, a handsome young woman, who, wearing male attire, is living the life of a recluse, apart from all relatives and friends, in the beautiful Topanga canyon, eight miles north of this city.

Several days ago a friend of the young woman's father, who was a visitor at one of the mountain resorts, recognized her and urged her to return home, but without avail.

Miss Pittiner declared she had left all her old life behind and did not wish to return.

"I am living contentedly here, next to nature," she said, "free from everyone, and I do not care to go back to the sham social life, where there is no real happiness. All I desire is to be let alone. Tell my people that I am happy and contented here in the mountains with my dogs and ranch."

Eight years ago the young woman, who was then nineteen years old, and had just been graduated from high school, was living in a beautiful home at Walnut Hills, a fashionable suburb in Cincinnati.

She was one of the belles in the younger social set, and a short time after her graduation was betrothed to a young lawyer of that city, the marriage to take place the following year. Miss Pittiner was happy at her contemplated wedding and took pride in exhibiting her engagement ring to her wide circle of friends.

She had just begun to prepare her wedding gown when her fiance became infatuated with her chum and eloped with her to Louisville, where they were married. When Miss Pittiner received the news of the wedding she fell ill. The shock caused her to have brain fever, and for three months she hovered between life and death. The young lawyer had called on Miss Pittiner almost every evening up to the day of his elopement.

After partly recovering from her illness, Miss Pittiner bade her parents good-bye and left home, saying she was going on a trip to California to recuperate. She came to Santa Monica seven years ago, and after spending five weeks at the beach, purchased a small ranch in Topanga canyon, three miles from the ocean shore, where she built a two-room cottage, being assisted in the work of construction by an elderly Mexican, who owns a ranch adjoining Miss Pittiner's property.

Miss Pittiner has not worn woman's clothing since she built the home. Except for the assistance given by her Mexican neighbors she has cleared and cultivated the entire ranch alone. She receives no callers, has no friends and lives as a hermit. It is only rarely that Miss Pittiner leaves the ranch. Her only companions are two large deer hounds, which are with her almost constantly.

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MAN MAKES HIS OWN "RAIN"

Woodbury Farmer's Little Irrigation Experiment Works Well in New Jersey.

Woodbury, N. J.—While the frequent rains have diverted attention from irrigation to some extent among farmers, yet this up-to-date method of farming is bound to come in south Jersey

sooner or later, and the matter is being discussed at all gatherings of farmers. The irrigation plan of Arthur Seabrook, in Cumberland county, has been visited by men from all over the country, and they are delighted with the results.

Dr. John C. Curry, former councilman of this city, who has a small truck garden surrounding his pretty home on Holroyd place, installed an experimental plant this spring, and it is now in full operation. It is known as the "overhead system," and is operated every day with the best of results. Two long lines of overhead pipes with operatives at regular distances are stretched the entire distance of his lot, at the end of which a well is dug. The water is raised from the well by a gasoline pump and forced through the pipes, which are so arranged that they can be turned to throw the little streams in any direction desired; water can be turned into a spray or thrown out to fall like a gentle or heavy rain.

When food has cooked on to a dish, remove it from the heat and set it at once into cold water. The steam will escape from the outside instead of passing up through the food. Remove the food from the pan and proceed with the cooking, or add the sauce and serve.

When beating eggs, beat the whites first and add a spoonful of the beaten yolks to the yolks. They will beat up much lighter and the yolks will not stick to the beater.

When lighting the gas, strike the match and slowly turn on the gas. So many people turn on the gas full force, then apply the match; an explosion follows which sends the meter forward.

Orange fritters are as delicious an accompaniment to broiled or fried ham as well as duck, as is apple sauce to spare rib.

Some one who knows says that paraffine rubbed on the heels and toes of stockings will cause them to last much longer.

Mint may be steeped and strained and kept to add to lemonade for a palatable and cooling drink.

Mint vinegar is another use for the fragrant mint. In preparing any drink of mint the water should be kept covered until cool so that the flavor is not lost.

Castors need oil occasionally, not too much, for it may soil the rug or carpet by dripping, or gather dust. The caster should be carefully wiped after applying the oil.

Line some small patty tin with pastry, bake and then fill with stewed figs, add the sirup and top it with whipped cream.

HERE are so many things—best things—that can only come when youth is past, that it may well happen to many of us to find ourselves happier and happier to the last.

—Elliot.

Will Dig for Buried Money

the place, but not strong enough to work, he never wanted me or anybody to go to a certain part of the premises that he was in the habit of visiting frequently. I have always believed that it was because he had money buried in that vicinity. When the weather becomes settled I shall make a systematic search."

MUMPS DIDN'T STOP HIM

High School Boy Captures First Prize as Orator Despite Swelling of His Jaw.

A little thing like mumps couldn't keep Herman Vail, son of County Commissioner Harry L. Vail, from getting into the annual oratorical contest at University school. His physician told him to stay in when his two cheeks swelled out like circus balloons. "Bah," said Vail—and the "bah" hurt him. But he called a cab in the evening and, when his turn came to speak he turned loose a flood of oratory that won him first prize over four competitors. He talked on "The Hudson Bay Company." His schoolmates went away wondering whether he'd surprise them again by coming out to represent the school in the tennis championships. Vail qualified for the finals before he got the mumps. Vail's oratorical efforts won him the Sherman prize, offered annually by Mrs. Henry Sherman, mother of a one-time university student. Second honors in the oratorical contest were carried off by Benjamin Foss, who spoke on "The Commission Form of Municipal Government."

Sinking Into Quicksands

Valuable Flint Sand Mines and Precious Diamonds in Bowels of Earth.

Lowiston, Pa.—McVeytown, a village eight miles west of here, bids fair to outclass the anthracite regions in extensive and dangerous cave-ins, and the natives anticipate a drop into the bowels of the earth at any time. Three months ago there was a cave-in of the "Dell" mines of the Pennsylvania Glass Sand company that carried away 90 feet of the main thoroughfare.

An effort was made to close the breach by dumping thousands of tons of earth and rock from the mountain side, but it seemed to be the bottomless pit, and one morning the residents awoke to find the gap had widened to such an extent that the pumps had been fouled and the mine had to be abandoned.

One morning recently the people awoke to find that another cave-in had occurred during the night, which carried away the pasture for more than a

half a mile. This can only be accounted for by the fact that a red quicksand underlies the stratum of flint glass sand in this locality, and decaying timbers have precipitated the lower level of these mines, which have been in operation for half a century, into the quicksand.

TAKES PAY IN FISH WORMS

Barber Gives Farmer a Shave for Every Can of Bait—Wrigglers Are at a Premium.

Mount Carmel, Ill.—Fish bait at present is one of the scarcest commodities to be found in this city and vicinity, and fishermen are most nervous.

As a result, many of the small boys are working overtime digging worms for a lively market.

Edward Dellipoll, a barber, has noticed them all in the matter of obtaining worms.

The KITCHEN CABINET



IF THOU couldst speak a word of cheer, Oh, speak it now. This moment is thine own.

"Give us, oh, give us the woman who sings at her work."

HELPFUL HINTS.

Lettuce, parsley, cucumbers and radishes may be kept fresh and crisp by draining after washing in cold water, then cover in a tight dish.

Potatoes, especially the new ones, may be reheated when cooked by dropping them into boiling water for a few moments, to become hot.

Kitchen floors and tables of pine may be made white by scrubbing them with cold water, soap and wood ashes. This is rather hard on the hands, however.

Solled towels may be treated in this manner and become white again. Place them in a kettle and cover with cold water. Add shavings of pure soap and the juice of a lemon. Place on the back of the stove and allow the water to gradually come to a boil. If very much solled the process may have to be repeated.

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oned and almond-flavored whipped cream, is still a favorite though not new. Place the peach on a round of sponge cake and call it a peach cake.

CHARLES KINGSLEY says: "Thank God every morning when you get up that you have something to do that day which must be done, whether you like it or not. Being forced to work, and forced to do your best, will breed in you a hundred virtues which the idle never know."

THE BALANCED RATION.

Preparing a balanced ration for one's family means more than one would think. The season, the climate, age, occupation and condition of health must all be considered in determining the food for an individual.

In different seasons different foods are best; this is also true of climatic conditions. The age, too, has much to do in deciding what is best for the diet. The occupation of a person, namely an indoor or outdoor worker, the kind and amount of food varies for such.

It is only within recent years that women have begun to study these needs of the family, and now there are comparatively few who give it more than a passing thought. Many women feel that instinct tells them the kind of food to prepare. It may be true with some, but instinct is not a reliable guide, as many sufferers from all sorts of stomach troubles and other diseases painfully testify.

There are many people today suffering in middle life because of improper feeding in their youth.

The protoids are represented in our diet by meats, eggs, milk and cheese; the carbohydrates by sugars and starches and the fats by butter, cream and nuts. When we speak of a balanced ration we mean all these food principles used in the diet in proportion to the needs of the body.

A growing child needs bone and muscle building food, such as eggs, milk, grains as cereal food and as bread.

The outdoor worker is able to consume and assimilate more and heartier food than the office man or school teacher.

The problem of foods, as to quantity and food value, must be worked out by every woman who has the responsibility of feeding a household.

We are glad to learn that in these days of high prices in meats there are other foods of equal value as to sustaining power in nuts, peas and combinations of vegetables, with a very little meat for flavor.



LET the one who sighs for comfort. Feel a hand-grasp true; It will cheer the way and surely Can't impoverish you.

Lives are human, though so often We disguise our pain. Some are hungering for your comfort Give and give again.

SOME WAYS WITH FRUIT.

There is no better way to serve the rosy currant than rolling in sugar and well chilled; but as one likes variety, here is a very nice

Ripe Currant Pie.—Bake a shell of pastry and fill with the following: A cup of crushed currants, a cup of sugar, two eggs, two tablespoonsful of water and one of flour. Beat the yolks of the eggs with flour and water, mix with the fruit, sugar, and stew until smooth. Bake in the pastry shell and cover with a meringue made of the whites of the eggs and two tablespoonsful of sugar; brown and serve either hot or cold.

Raspberry Whip.—Mash a cup and a half of raspberries; add a cup of pulverized sugar, a pinch of salt and the white of an egg and beat all together thirty minutes. Serve heaped on a platter surrounded with whipped cream. Serve with macaroons.

Raspberry and Currant Frappe.—Boil a quart of water and a cup and a third of sugar for thirty minutes; add one and a third cups of currant juice, two-thirds of a cup of raspberry juice; freeze.

Salpicon of Fruit.—Shred a pineapple; add a banana or two cut fine, an orange sliced and grape fruit; mix with a cup of sugar and a tablespoonful of water boiled until it thickens; add a tablespoonful of lemon juice, and when cool pour over the fruit. Serve chilled in tall glasses garnished with a Maraschino cherry.

Currants dipped in white of egg and rolled in granulated sugar are pretty served for first courses. The currants should be large ones and left on the stems.

Nellie Maxwell.

When Cooking Vegetables. Cooking vegetables which disagreeably scent the entire house becomes an undesirable necessity at times.

If a pan containing vinegar and spices (cinnamon and cloves) is placed on the stove to boil while the food is cooking, the odor will be absorbed by the vinegar and spices.

Orange Tartlets.

Line some tartlet tins with good puff paste, beat two ounces of butter to a cream with two ounces of powdered sugar, then add the juice of three oranges and a squeeze of lemon, next the beaten yolks of three eggs, and lastly the whites whisked to a stiff froth; pour this mixture into the tins and bake, sprinkle the tarts with fine sugar, and serve on lace papers.

How can a woman expect to run her office in one of these hobbie shirts?

The hair bleacher has to listen to many dyesing requests.