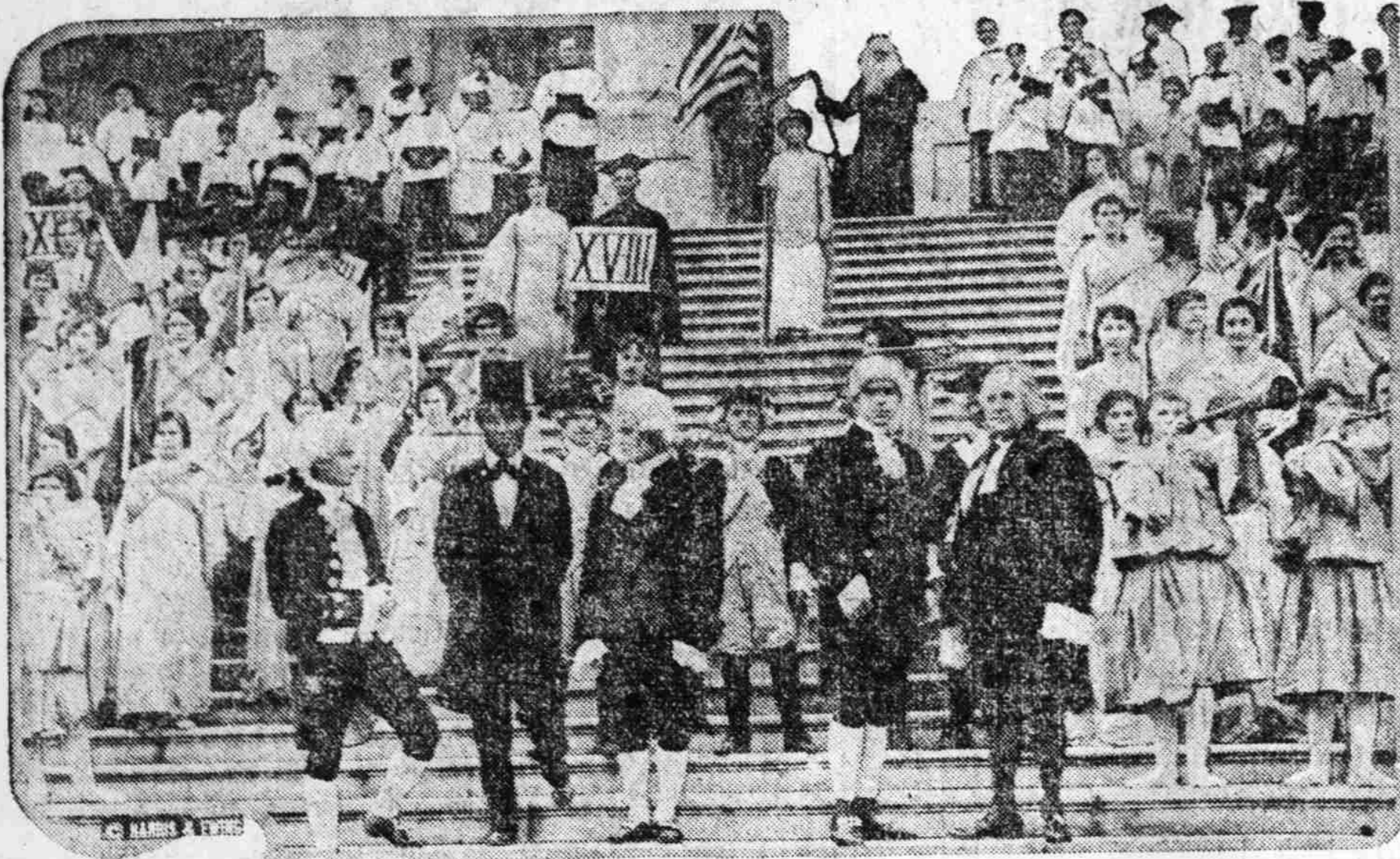
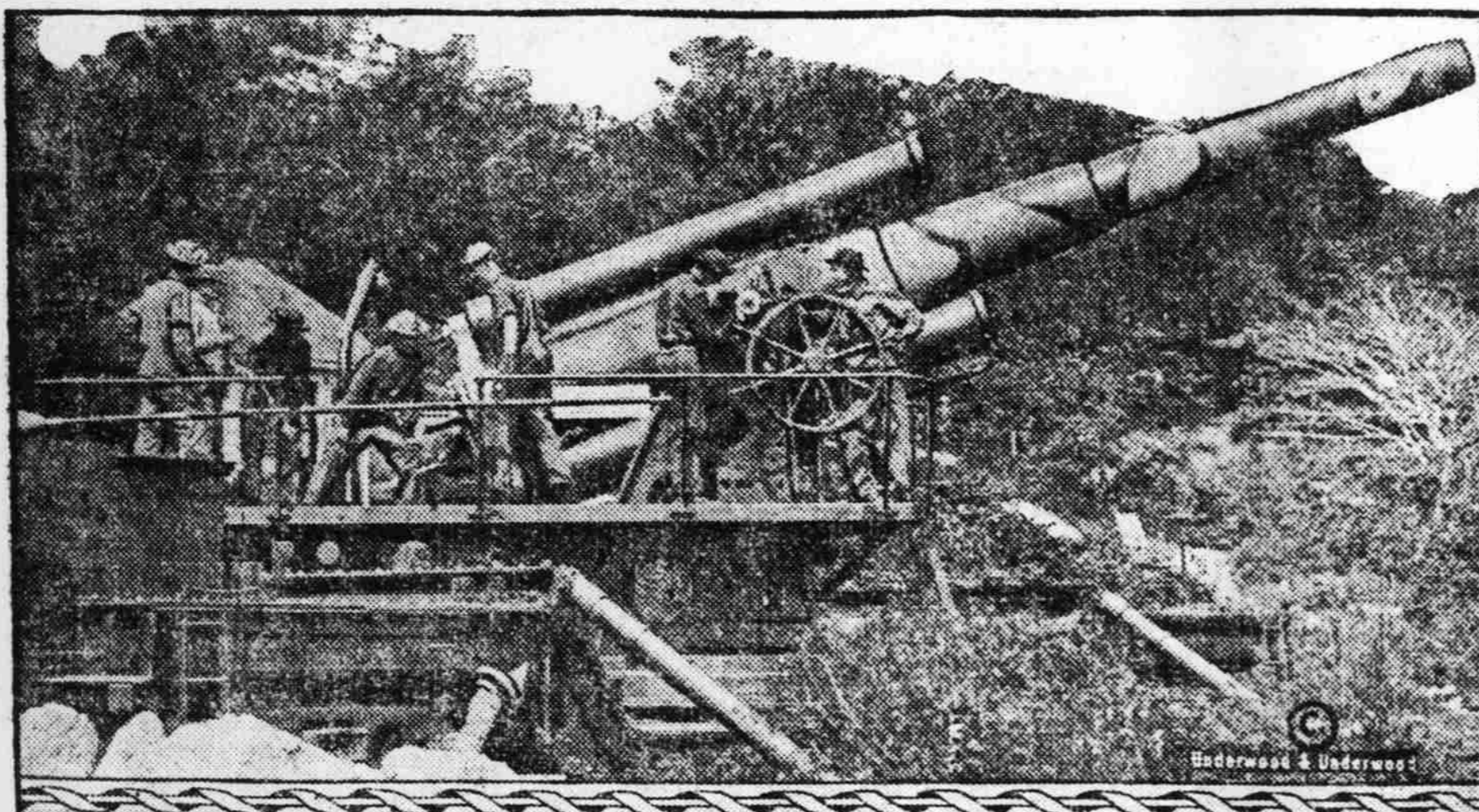


Pageant of "The Spirit of Temperance"



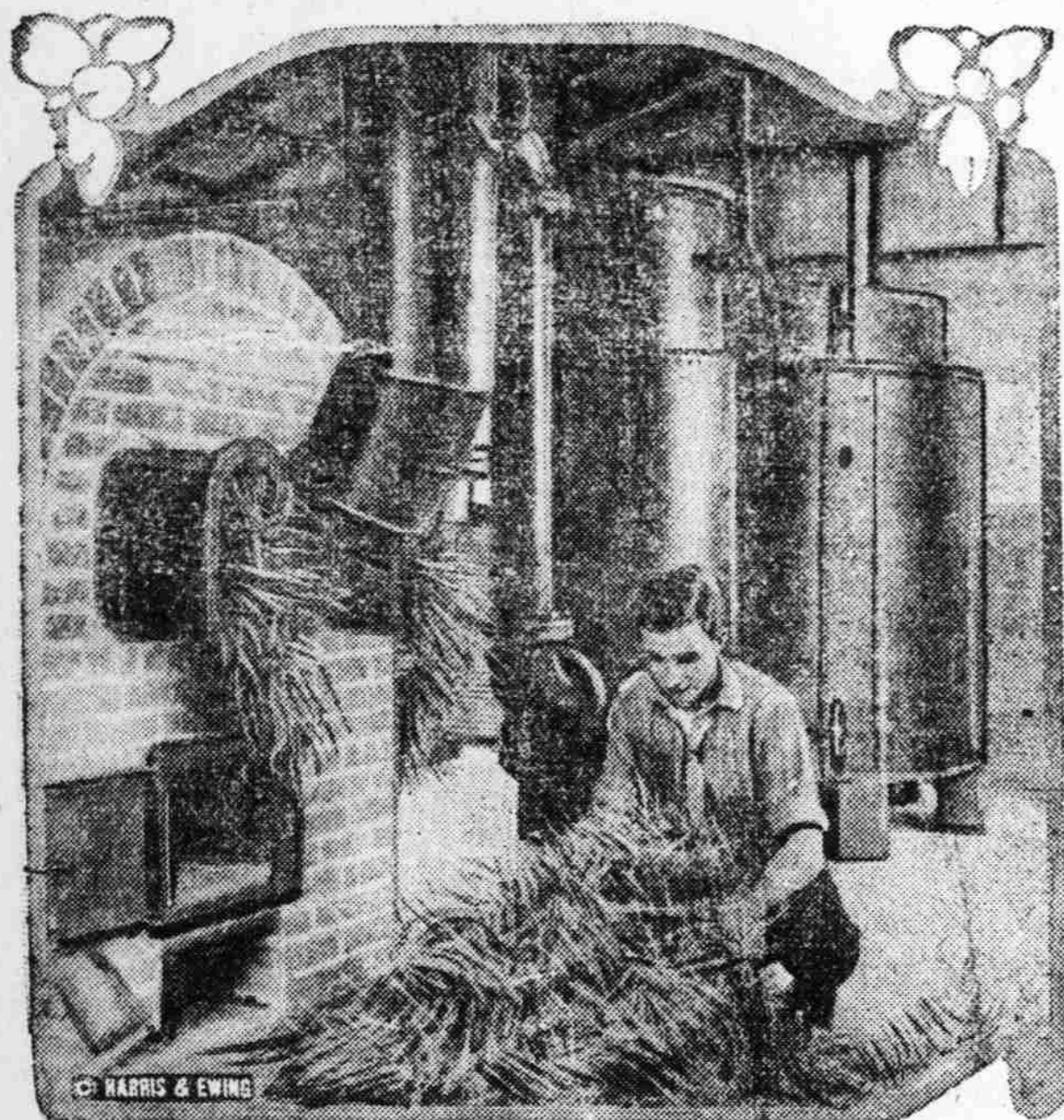
"The Spirit of Temperance," a pageant depicting the growth of the United States Constitution up to the eighteenth amendment; featured the fifteenth international congress against alcoholism, held in Washington. The pageant was staged on the east steps of the capitol. The photograph was made while the famous dry amendment held the center of the stage in a garb which to some of the spectators seemed more somber than that of his black-robed brothers.

Artillerymen Make Fine Scores in Maine



United States artillerymen bring eight-inch TNT shells at Rockport, Me. The shooting was particularly good, and the targets were punctured regularly. This photo was taken during the target practice by the Forty-Second regiment of railroad artillery.

Distilling the New "Straw Gas"



This photograph shows H. E. Roethe, Jr., department of agriculture expert, distilling "straw gas," a product which can be used for both illuminating and power purposes. The gas is produced from wheat, oat or rye straw, or from corncocks, cornstalks and other vegetable matter ordinarily thrown away. Fifty pounds of straw will make 300 cubic feet of gas, enough to run a light automobile 15 miles, but the present problem is to condense the gas so that it can be transported readily.

Taking of Montfaucon Is Reproduced



The attack at Montfaucon, France, during the Meuse-Argonne drive of the American divisions, was reproduced by the war department at Camp Meade, Maryland, for the benefit of the Veterans of Foreign Wars. The sham battle, the largest ever staged by the war department, afforded the nearest approach to modern warfare ever seen in the United States.

COUNTERFEITER AT 92



"There's no place for me—I'm too old," said this old man, William Smith, in the county jail at San Jose, Cal., where he was held as a counterfeiter despite his 92 years. Smith began working for a living at the age of 12, being an orphan. Many years later he became paralyzed in one arm, and raised a \$1 bill to \$10. For this he was sent to the penitentiary, and when he came out, he says, he could see nothing to do except to raise more bills. "I was treated better in jail than ever before in my life," he said, "but if they send me back there I'll kill me."

Shellac Product of Insect

The useful shellac is the product of an insect. As soon as it emerges into the world, the insect looks around for a suitable place to begin operations, which consist of thrusting its beak into the trunk of a tree on which it was born. In this manner it absorbs a quantity of the sap, which is exuded from the pores of its body until it is completely covered. The insects are scraped from the surface of the tree trunk, and shellac of commerce is the result.

Many Sugar Substitutes.

The sugar substitutes of the Philadelphia Commercial museum include glucose, honey, maple sugar and milk sugar, together with saccharine, the coal-tar product having 50 times the sweetness of cane sugar. There are such foreign sweets as barley sugar from Japan, palm sugar from the East Indies, and palm syrup. American sorghum molasses is shown, and there are special syrups for confectionery, soft drinks, medicine, breads and pastry.

The Kitchen Cabinet

(©, 1920, Western Newspaper Union.)

Let others cheer the winning man, there's one I hold worth while— 'Tis he who does the best he can, that loses with a smile. Beaten he is, but not to stay down with the rank and file. The man will live another day who loses with a smile. —Arthur Beer.

SEASONABLE GOOD THINGS.

The lima bean lends itself to so many good dishes, hot and cold, soups as well as salads that it should be often upon our tables.



Italian Lima Beans.—Cut one-third of a cupful of fat salt pork into dice and fry until brown. Add one large onion sliced thin, remove the pork and bits of onion and add the cooked drained beans to the fat in frying pan. Add six tablespoonfuls of tomato juice or catsup, season to taste with salt and pepper and cook until dry.

Frozen Chocolate Pudding.—Pour one cupful of boiling water over one-half cupful of sugar and six ounces of grated chocolate; stir until thick and smooth, then let cook. Mix lightly three cupfuls of whipped cream flavored with vanilla, turn into a fancy mold, cover securely and pack in ice and salt. Let stand for five hours. Serve with preserved strawberry sirup.

Stewed Beef and Cucumbers.—Take a round of beef weighing two to three pounds, brown it quickly in beef drippings. Remove to a deep kettle and brown two sliced onions and three cucumbers which have been pared and quartered and the seeds removed. Add these to the meat; then to the fat in the pan add sufficient flour to absorb it. Stir until browned; then add half a pint of boiling water. To this add an equal quantity of stewed and strained tomato; pour over the meat, season with salt and pepper, cover and simmer for two and one-half hours. Serve the meat on a platter with the vegetables and the sauce around it, garnishing with triangles of fried bread.

Surprise Pears.—Pare and core pears and put a bit of preserved ginger into the center of each. Season cold-cooked rice with sugar, salt and lemon juice. Make the rice into a paste with the yolks of two eggs well beaten. Cover each pear with rice, dip in crumbs, then in beaten egg, then crumbs and fry in deep fat.

Popovers.—Beat two eggs light and mix with a pint of milk. Pour gradually over a pint of flour sifted with a teaspoonful of salt and beat well. Fill hot greased cups two-thirds full and bake in a hot oven for thirty or forty minutes, according to size. Serve at once.

You have eyesight and hearing and speech. Your limbs are sound. You use your arms and your legs and your hands as freely as ever. What in creation are you waiting about? If one spot is crowded, go where they need a crowd. If one resource fails you, invent another.—Kaufman.

IN CHESTNUT TIME.

The cooked chestnut is not nearly so popular as it deserves to be. Any time or labor entailed in its preparation is amply repaid by the result.



Chestnut Custard.—Blanch, boil until soft, and wash through a colander a quantity of chestnuts. To one cupful of the chestnut pulp add three egg yolks with one beaten white of egg, one cupful of milk and half a teaspoonful of vanilla extract, and sugar to taste. Pour into a buttered baking dish and bake slowly. Make a meringue with the remaining whites and two tablespoonfuls of sugar, and bake slowly on returning to the oven. Garnish with preserved cherries.

Imperial Chestnut Pudding.—Take one pint of chestnuts, one pint of almonds, two cupfuls of sugar, the yolks of six eggs, two cupfuls of cream, two cupfuls of boiling water, one pineapple or a can of the same, and one pound of candied fruit. Shell and blanch the chestnuts and cover with boiling water and cook until tender. Drain and press through a colander. Cut the candied fruit into bits, shell and blanch the almonds. Boil the sugar and boiling water for a quarter of an hour, then add the beaten yolks of the eggs, remove from the fire and beat until cool. Now add the fruit, cream, almonds, chestnut flavoring and a quarter of a cupful of orange juice. Mix well and freeze. Pack for five hours to ripen.

Mashed Chestnuts.—These may be served as a vegetable or as a cake filling. Put boiled, blanched chestnuts through a ricer, season with salt, butter and cream as for mashed potatoes. For puddings add flavoring, sugar and a pinch of salt.

Chestnuts and Ham.—Place alternate layers of thinly sliced cooked ham and mashed chestnuts in a baking dish. Season with minced marjoram and sage, salt and bits of butter to the top layer of chestnut pulp. Bake until brown on top.

Nellie Maxwell

THE INTRICATE STORY OF SHOPPING BAGS



BAGS, endless in variety and uses, are made of many materials, but vivid and splendid ribbons appear to stimulate the genius of designers in the direction of shopping bags. Millinery fairly revels too in these gorgeous ribbons, that do so much to tone up the brilliant hats of midwinter, but it has come to pass that bags dispose of many more yards of rich, brocaded ribbons than hats find a use for. Some fortunate darlings of the gods can indulge themselves in hats with bags to match, many others content themselves with bags or with a hat made of these gorgeous stuffs. In any case they carry a flavor of genial opulence along with them. A hat and bag to match made of rich metallic brocaded ribbon holds the center of the stage in the elegant little company shown above. Nearly always brocaded ribbons and plain velvets bear each other company in hats of this kind, but in this instance a plain, heavy satin ribbon is used for the turned-back band across the front. It is fastened at each side with a flat cabochon of narrower satin ribbon (braided into a cord) and five short ends are posed under the cabochons. The companion bag employs an em-

bossed silver mounting, set with jewels and is finished with a contrasting like those on the hat. Black and silver, in a bold Japanese pattern, makes a good choice for this use and for the other bag of the same shape, shown in the picture. For there is a world of patterns to choose from.

The third bag is a very old and handsome combination of both brocaded and plain ribbon. It makes a good beginning with an elegant mounting of silver and follows it with a vivid brocaded ribbon body having plain satin ribbon striped across its lower corners. The two ribbons well together, the plain colors emphasizing the vividness and richness of the brocaded pattern.

Changeable taffetas make lovely bags; the new celluloid mounting harmonize with this silk, but there is plenty of bags made without mountings of any kind. They have bands of narrow ribbon usually. Velvet bag ornamented with beads or finished with bead fringes are sometimes suspended on fine steel chains to correspond with the steel and glass beads used in their adornment.

About Those Whimsical Brims



IN SOME seasons milliners appear to center attention on the brims of hats and at other times it is the crowns that command all of their consideration. Just now, in winter millinery, crowns are playing an inconspicuous part. They refuse to take any responsibility, being soft and unsupported, their contour indefinite, except after they are adjusted to the head. Occasionally when assisted by a side band they are equal to supporting a little embroidery but usually they are merely a soft covering for the top of the head in all fabric hats.

Meanwhile designers are showing just how many things can be done with brims. They are fanciful—eccentric, whimsical, and they are exceedingly pretty and becoming. With the advance of the season and the appearance of midwinter hats for formal wear a great many handsome velvet hats show brims of uneven width—and in addition to mere unevenness they are split, curved, dented, slashed, folded and draped. Their ways are devious and there is no telling what will happen to them next, but it is a safe guess that they will not return to the straight and narrow path for some time to come.

Typical brims appear in the group of hats shown in the picture. One of them has a very wide brim slashed at even intervals. It is made of velvet and its edges are bound with beaver cloth. A rose and foliage design is embroidered about the side crown with angora yarn and a little flat bow of ribbon is posed on the brim at the front. A great favorite in shapes has an upturned brim of brocaded satin, folded into a plait at the center with chain and ball ornaments placed in the folds. An upturned brim draped with embroidered velvet is pinned to the duvety crown with two large, ornamental pins. The shape of black velvet, faced with blue, has a brim that widens at the side where it is split, curls backward, curves upward and turns downward into a hat that is as beautiful as it is eccentric and the simplest hat of the group contents itself with a brim made of velvet petals, chain-stitched with heavy silk.

Julia Bottrill