

Daily News Letter

Gossip of Staff Correspondents at World Centers of Population

(By Alice Langellier, INS Staff Correspondent.)

Paris.—Parisians don't like the American elevated railways. Every one who comes back from a visit to the other side complains of their noise and ugliness, realizing all the while that they are convenient and quite necessary to take care of the great traffic. They know too, that Paris and its increasing suburbs need something of this kind. So they are making plans for a more beautiful means of carrying about the inhabitants. It is proposed to run an aerial motor car line by means of a single overhead cable from a point within the city—possibly in the southwest to the suburb of Saint-Denis, now the resting place of many of France's kings.

The car will accommodate one hundred and fifty passenger and the fare will be within the reach of the poorest, 75 centimes for one way and one franc for a round-trip. The distance is estimated at about two miles. The

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chamber of commerce, which has expressed its favor of the new air-car, thinks it will be advisable to build an intermediary station at the Pont de Soissons.

And Parisians may soon hear new auto horns. And this will certainly be good news to all visitors who find it quite impossible to sleep until they have become accustomed to the disagreeable noise from the Paris taxi cabs. For traffic in Paris is largely regulated by honking horns. Chauffeurs don't pretend to slow down at street-crossings or dangerous turns; they simply honk their horns during a certain stretch of road, which means practically all of the time, for everyone knows how short and crooked are most of the Parisian highways. This wouldn't be quite so deafening, everyone agrees, if the sound were a soft low one and not the piercing, startling shriek which comes forth from all the horns used around the capital. This is what the traffic commission is going to try and bring about in the near future.

The peanut has finally come into its own in Paris, but it has had a hard struggle. For many years it tried to win the hearts of Parisians who clung to their favorite nut, the chestnut, declaring they saw very little in the monkey variety, but of late, the peanut ven-

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tor has become one of the most familiar faces around the cafe terraces and does more business than the Algerian carpet-sellers or the old peddler of Italian statuettes. Recently, the peanut-man who sells them around the cafes of Montparnasse did a huge evening. This demand was much greater than the supply and he hastened away for a fresh stock which was speedily bought up. Replying to further demands, he called out, "Y en a plus" and hailed a passing taxi and drove home.

One is never too old to study, according to Monsieur Lois Andrieux who, at the age of eighty-seven, has just taken his doctor's degree in letters at the Sorbonne.

This remarkable student has filled many high government posts and was a member of the French Parliament for many years. He was a Public Prosecutor in Lyons during the uprising which followed the war of 1870, Prefect of Police in Paris eight years later and after that French Ambassador in Madrid. He also won some fame as a minor poet and journalist. He has prepared for his doctor's degree sixty-five years ago in Lyons, but for private reasons was obliged to come to Paris.

The thesis he submitted to the awe-inspiring examiners at the Paris University was on Pierre Gassendi, the famous 17th century French mathematician whom Monsieur Andrieux presented in a new and original manner, for this old Frenchman has original ideas.

The most interesting person who came to see the taking of a Sorbonne degree at the age of eighty-seven, was another political veteran, Georges Clemenceau, who is two years younger than Monsieur Andrieux. The two have much in common, particularly a good fighting spirit which refuses to bow to any authority. Nobody, however, has ever thought of calling the latter "the Tiger." His good humor has saved him from that.

Moscow—Booze addicts who beat up their families when under the influence of vodka will henceforth be forced to undergo a treatment to cure them of their thirst. The Council of People's commissars has put its seal upon this decision

to render it doubly strong. There are many thousands of "wild and chronic" drinkers in this country, according to Commissar of Health Semashko. All of those who can be caught will be isolated and shut away from all society until their cure is effected and they become sober citizens.

A new method of combining auto-suggestion and hypnotism will be used to break them of the drink habit.

In order to limit the consumption of alcohol and thus remove temptation from the wild, as well as the more or less tame drinkers a resolution forbidding the sale of intoxicating drinks to persons under the influence of liquor has been adopted by the council of commissars.

Minors also will not be permitted to buy alcoholic drinks. Their sale in theatres, buffets, moving picture theatres, clubs and other public establishments is forbidden. The violation of this law will be punished by a fine for the first offense and imprisonment for the second one.

One of the annual musical events in Moscow is the appearance of the 'Homeless Childrens' orchestra' for a vagabond concert.

This queer organization is composed of 100 young wandering minstrels picked up from the wild bands of orphans that roam Russian streets. Their ages range from five to fifteen, and the instruments on which they play are of their own manufacture.

They make halaliakas of fruit crates and violins from shingles. Tin buckets have been known to be converted for transportation to drums. Not only the instruments used by the orchestra, but the folding chairs and music stands have been constructed by these ingenious young fingers.

The "Homeless" orchestra was organized in 1920 during the worst period of the civil war and the famine. Its membership is constantly changing but always there are vast numbers of the youngsters ready to tune in and join the orchestra.

Their programs consist of tramp songs of the Russian plains, as well as classics of Russian and foreign composers.

The world's most industrious night watchman has been found. He holds the championship for activity in the cold, still watches of the night. Ivan Prokoff, hired to guard a factory for preserving fruit, has completely carried away the whole works, building and all.

During the last eighteen months working like the strong, silent man he is, Ivan made away with the machinery, the floors, the ceiling and part of the roof.

He was busy peeling the walls of all loose wood when caught. A committee, after much painful checking up of the remains, evaluated the few sticks that still stood at exactly 73 roubles. At the moment Prokoff was hired the factory was worth 6,000 roubles.

(By International News Service) Rochester, N. Y.—It having been definitely settled that gentlemen don't necessarily prefer blondes while a good looking brunette is in the office, a survey of Rochester offices which have to employ a stenographer now and then has been made.

Consensus of opinion among office managers pointed out that more and more business offices are turning to the plain, business-like type of girl in preference to her more attractive sister.

"It is rather hard to take, we admit, this elimination of the pretty ones in favor of the plain ones, but the constant change among our women employees is getting to be a serious problem," one employment manager stated.

"We just can't hang on to the attractive ones; they announce their engagements and get married so fast that it is turning the employment men's hair grey.

Not one honest soul could be found ready to admit that a pair of bright eyes and a trim figure are deciding factors in the business of getting a job.

(By Evelyn McDonald, INS Staff Correspondent.)

Paris.—Cocktail sausage is the newest, fad at the Ritz and various other smart bars which are frequented by the elite of Parisian society. These sausages are tiny, nicely browned and stabbed through their juicy middies with a long toothpick. Accompanied by a far-famed cocktail and an assortment of olives and potato chips,

the cocktail sausage puts the finishing touch to the afternoon's refreshments.

Jack Stone, a Vermont farmer, is responsible for the cocktail movement. Mr. Stone has a flourishing farm in Normandy, thirty miles from Paris. Here he raises prize hogs and specializes in the porks, hams and sausages so much loved by the Americans. As the French do not cure meats in this

manner the Jack Stone farm is a boon to the American housewives in France.

The demand for cocktail sausage has already exceeded all other orders and will probably continue in popularity throughout the summer, according to Jack Stone. Also he declares, the sausage are to be served only at tea-time and not with the dinner aperitif. Sausage etiquette, so to speak.

Cooking Chats with 6 Famous Cooks. (Courtesy of the Domestic Science Department, Perfection Stove Company.)

Carolina and California Meat Recipes which Satisfy

(Editor's Note: This is one of a series of cooking articles by 6 famous cooks.)

"Almost everyone enjoys meat," says Miss Rosa Michaelis, the New Orleans cooking authority. "It's highly nutritious, because of its high protein content. It contains valuable salts, and important vitamins."

Carolina Broiled Steak

"Steak is especially good when prepared 'Carolina broiled.' Be sure to select a tender steak, preferably 1 1/2 inches thick. Season with salt. Have the skillet piping hot, and salted. Put in the steak, searing it quickly. Turn often. Use two forks, and try not to puncture the steak. Keep all the juices in. "Steak should be cooked rare 10 to 15 minutes. Well done in 20 minutes. When done as you prefer, place on a heated platter. Season with pepper and butter, and serve piping hot."

For frying steak you need a very hot fire. If you use an oil stove with less chimney burners, you will get the most satisfactory results by turning the flame until yellow tips appear about 1 1/2 inches high above the blue area.

California Peppers

Mrs. Belle DeCraf, San Francisco home economics counselor, is very fond of California steaks, peppers and West Coast pot roast.

For the former, select short, plump peppers; cut off tops and remove seeds. Put in a saucepan and cover with boiling water to which has been added a bit of soda the size of a pea. Let peppers stand in water about 10 minutes. Drain and place each pepper in a greased muffin pan. Then fill with the following mixture:

Mix 1 1/2 cups boiled rice with 1 cup of minced ham and 1 cup of savory sauce. Add 2 tablespoons of melted butter to 1/2 cup of dry fine bread crumbs and place on top of filling. Serve with sauce.

West Coast Pot Roast

Select not less than 4 pounds of beef from the round. With a sharpened knife make deep incisions and force in stuffed olives. Make about 18 incisions. Sprinkle meat with salt and pepper then dress with flour.

Heat 2 or 3 tablespoons of hot dripping and brown meat on all sides. Then add 3 cups of boiling water, 1/2 teaspoon salt and one onion for each person. Stick 1 whole clove in each onion and add to meat.

Cover closely and cook over a low flame under the hood for 2 1/2 hours. Then remove the meat to a platter and keep about 1/2 hour for each pound of meat. Keep about the same amount of water in the kettle, adding more as it cooks away. When cooked, remove meat and onions and thicken gravy.

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Veal Birds

Try veal birds once, and you'll want to order them often in the way suggested by Mrs. Kate Brew Vaughn, director home economics department, Los Angeles Evening Express.

6 slices veal oil loin cut thin (1/4 inch). Flour, salt and pepper to taste. 2 tablespoons bread crumbs. Savory dressing. 1/2 cup lemon juice. 1/2 cup onion. 2 tablespoons butter. 1/2 cup cream.

Brown well on one side. Dredge with flour, salt and pepper and put in the center of each a tablespoonful of bread crumbs seasoned with savory dressing and a few drops of lemon juice and onion. (2) Bring the birds together as nearly in the shape of a bird as possible and tie with a strong string. (3) Place in hot oven for 20 minutes (400° F.). Remove the cover from the vessel and allow to brown for 25 minutes. The drippings in the pan may be used for gravy, if liked.

Ham and Raisin Sauce

Ham with raisin sauce is delicious and can be cooked in 20 minutes according to Mrs. Vaughn's recipe.

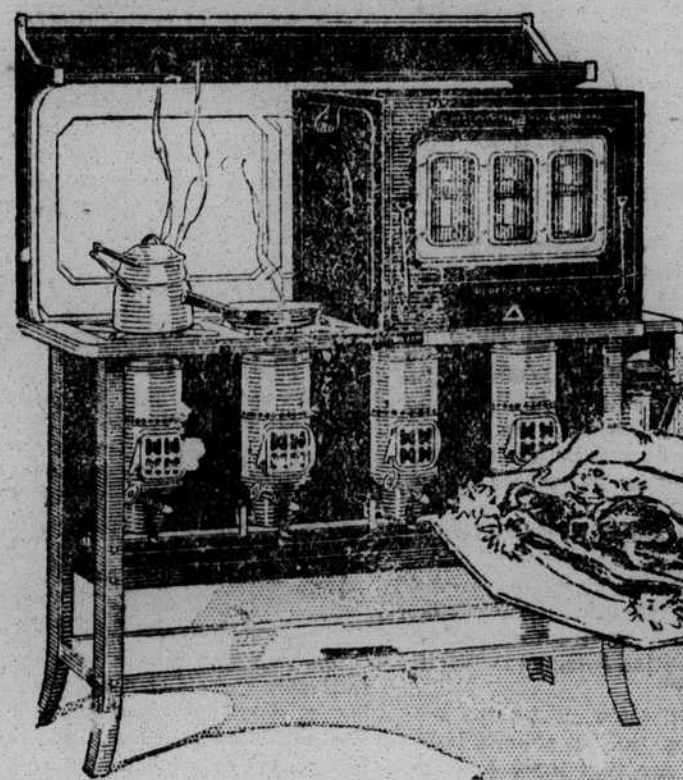
1 slice ham (1 lb. 10 oz.) 1 cup brown sugar 1/2 cup raisins 1/2 cup vinegar 1/2 cup water 1/2 cup raisins

Place slice of ham in oven 400 degrees F. in a small baking pan. Mix sugar, cornstarch in saucepan, add water and vinegar slowly, stirring until thick. Add raisins. Cook ham for 20 minutes, pour the raisin sauce over ham and continue to cook for 10 minutes longer.

Mildewed linens may be restored by wetting and soaping the spots. Then cover with finely powdered chalk and rub it in well.

(Be sure to read next week's cooking column for more good recipes.)

Steak sears instantly



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Medium—12 minutes

Well-done—15 minutes

Ready in 10 minutes

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Miss Rosa Michaelis says—"Steak cooks thoroughly, brown and juicy, on the Perfection Stove." Miss ROSA MICHAELIS New Orleans Cooking Expert

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