

GALLOWAY'S PLACE SPECULATION TOPIC

Assistant to Secretary of Agriculture to Become Dean of College at Ithaca.

Officials of the Department of Agriculture are awaiting with interest the decision by Secretary Houston of a successor to Dr. Beverly T. Galloway, Assistant Secretary. Dr. Galloway is not officially tendered his resignation, but he has announced his acceptance of the deanship of Cornell College of Agriculture at Ithaca, N. Y., effective August 1, and is expected to resign on June 15.

Dr. Charles F. Marvin, chief of the weather bureau, acts as Secretary in the absence of Secretary Houston and salary is \$2,000 a year, while that of Assistant Secretary is but \$5,000. Senate, however, provides for a cut in Dr. Marvin's salary to \$3,000 to place him on a footing with the other bureau chiefs.

Before assuming the assistant secretaryship, Dr. Galloway was chief of the Bureau of Plant Industry. His successor in that post was William A. Taylor, who is in line for the Galloway succession. Dr. A. D. Merrill, chief of the Bureau of Animal Industry, Dr. Carl Albers, chief of the Chemistry Bureau, Dr. Milton Whitney, chief of the Bureau of Soils, and others mentioned. Dr. L. O. Howard, chief of the Bureau of Entomology, Logan Walker, director of the office of public roads, and Chief Forester Henry S. Graves are eligible, but they are specialists and are not expected to be changed.

The pending appropriation bill provides for increases in the salaries of Dr. Howard and Mr. Page from \$4,000 to \$5,000 to bring all the heads of bureaus on the Department up to \$5,000. Provision is made, however, for giving H. W. Henshaw, chief of the biological survey, from his present salary of \$3,500.

Other chiefs of bureaus in the department are A. Sappone, of accounts; Joseph A. Arnold, of publications; and M. Eastbrook, of statistics, and C. True, of experiment stations, but change is expected in these bureaus. Billings Dr. Galloway's place. Secretary Houston refuses to discuss his plans until Dr. Galloway's resignation is reached and he has acted upon.

Spaid Heads Chapter of Banking Institute

Washington Chapter, American Institute of Banking, has named W. W. Haid, of Hibbs & Co., president, to succeed F. B. Devereaux, who retires, and received a hearty endorsement for election to the executive council of the national chapter at last night's meeting.

The retiring president will be one of fourteen delegates to the annual convention in Dallas, Tex., next fall. The other officers of the Washington chapter are F. A. Grayson, vice president, J. A. Petty, secretary, T. J. Moore, assistant secretary, G. Elmer Fletcher, treasurer, and J. C. Williams, chief counsel. Following are those elected to the board of governors: F. B. Devereaux, W. O. Rogers, C. H. Thune, Jr., H. W. Baumeister, H. W. Ireland, A. R. Valera, C. D. Boyer, and P. M. Garnett.

GETS BUTTON HONOR



WILLIAM F. McCOMBS, Of Arkansas, campaign manager for President Wilson, is to be honored by Arkansas, who will wear his likeness on badges at the State convention at Pine Bluffs, Ark., next month.

Women Place Wreath in Washington's Tomb

Representatives from twenty-one States and the District of Columbia are gathered today at Mt. Vernon for the annual convocation of the women of the Mt. Vernon Association, which has charge of the Washington estate. Present are Miss Comery, of Delaware, president of the association, and representatives from Maine, Vermont, Rhode Island, New York, Pennsylvania, Maryland, the District of Columbia, Virginia, North Carolina, South Carolina, Georgia, Alabama, Louisiana, Texas, Missouri, Kentucky, Iowa, Ohio, Michigan, Nebraska, and Washington.

Hear Discussion on Electric Vehicle's Use

Members of the Washington section of the Electric Vehicle Association of America are looking forward with interest to the meeting, June 11. The Washington section met last night to discuss plans for the forthcoming assembly. After electing Joseph Reynolds, Robert E. Ferguson, L. D. Carroll, Harry Carroll, and Walter Woodward members, those present heard an interesting paper by H. E. Hart, Jr., on electric vehicles in private garages.

THE FISHERMAN'S GUIDE

Weather Forecast—Fair weather to night and Saturday. Wind—Northwest. Condition of the Potomac—Clear. High tide—12:13 a. m. and 12:57 p. m. Low tide—8:42 a. m. and 12:18 p. m.

The big ones are coming up the river and the water is just right to get them. Albert Reynolds, who owns the boat-house at the foot of Thirty-fourth street, in company with William White, caught two rock yesterday, one of which measured 19 1/2 inches and the other 6 1/2 inches. Several smaller ones were taken, besides a number of perch and a couple of big Mississippi catfish. They were caught just off the Georgetown seawall. Some were taken with blood-worms and others with live bait.

The true sportsmanlike character of the American fisherman is shown by the increasing use of the dummy double hooks on artificial minnows, largely used for bass fishing. On a minnow so equipped there are but two points, instead of the six, or even twelve, when treble hooks are used. The dummy hook is so called because a wire loop is fixed below the hook proper, which makes it difficult for the bass to shake himself loose, once the lure is in his mouth.

The dummy hook, it is generally claimed, is just as sure of getting the fish as the old style, but it does not tear his mouth to pieces. The old style of single hook is not efficient when attached to a wooden minnow as the single hook readily slips out of the mouth when the angler strikes. It is not the number of hooks on the lure, but the character and presentation of them to the fish which insures the catch. It has been proven that bass of all varieties invariably attack the lure from the side and the latest hooks are designed to get them in that position.

Boats may be obtained from Trammell, Great Falls; Fletcher, Lock Cove; two boat-houses, Three Sisters; Reynolds or Barker, foot of Thirty-fourth street; Cumberland foot of Twenty-sixth street; Bailey, under Anacostia bridge; Miller, D. C. end of Benning bridge.

Bait always to be purchased at following boat-houses: Reynolds', Bailey's, and Miller's. Also at certain fishing tackle stores. The following places bear the reputation of being good fishing grounds: (1) "The Parlor," a pool above Bolling Rock, straight out from Fletcher's. The water is deep and swift, and the pool bears its name because the fish are known to congregate there. (2) Middle Rock, above the Chain Bridge.

Dr. Blackstone Dead

Word was today received of the death Tuesday of Dr. R. P. Blackstone, at River Springs, St. Mary county, Md. The ancestors of Dr. Blackstone were the Blackstones who were granted a tract of land by the King of England, part of which was Blackstone Island, in the lower Potomac. Dr. Blackstone was well known in this city. He was in his ninety-second year, and up to a few weeks before his death, had enjoyed good health.

RED CROSS ACQUIRES AN OFFICE BUILDING

Davidge Mansion, Near War Department, to House All Its Activities.

The Davidge mansion at Seventeenth and H streets northwest, within a block of the War Department and the White House, has been acquired by the American Red Cross. Changes and improvements will be made in the building at once to make it an ideal office structure. The Davidge building, which in former days was an exclusive social center and a popular rendezvous for the literary and official world of Washington, will facilitate the work of the entire organization. The offices of Secretary Charles L. Magee, National Director Ernest P. Bicknell, Director of Aid Department Major P. M. Patterson, and Chief of Information Austin Cunningham will be on the first floor. Maj. Gen. George W. Lewis, U. S. A., retired, Miss Mabel T. Boardman, and other officers, will be quartered on the second floor, and the third floor will be given over to the editorial department of the Red Cross Magazine and Christmas seals.

Lectures on Siam. The Home Club will round up a week of unusual entertainment tomorrow with an illustrated lecture on Siam by Dr. J. H. Gore, scientist, lecturer and world traveler. In his lecture he gives a description of Siam, its industries, amusements, and daily life.

YALE LAUNDRY'S NEW PROCESS

Try our new process of laundering collars, cuffs, and shirts. Cold Starch Method. This prevents breaking of collars, cuffs, neckbands, and buttonholes. All shirts finished entirely by HAND. All flannels, ladies' clothes, hose, and socks washed and ironed by HAND. All colored goods laundered at our RISK. No advance in price. Patronize our \$50,000 sanitary laundry and get the best in quality and service. Years ahead of any other laundry in Washington in equipment. Inspection solicited. Telephone North 582-283. Drop us a postal; our wagon will call.

and don't forget JAP-A-LAC in the Green Can—Made by Glidden



Mahogany for the living room, oak for the dining room, white for the hall, gold for the radiators and green for the porch chairs.

Housecleaning time is Jap-a-lac time. Why not have a new house as well as a clean house? Do things over—with Jap-a-lac—make them all new and bright—floors, doors, baseboards and all woodwork—furniture that's scarred or marred or doesn't match the woodwork—dull and tarnished radiators, picture frames and moldings—bedsteads, stoves and ironwork—bring all these things back to new years of usefulness with Jap-a-lac.

Now Is Jap-a-lac Time!

But it is important that you be sure it's Jap-a-lac you get. For you can't get Jap-a-lac results except with Jap-a-lac. This is the way to be sure: See that it's in a green can and made by Glidden. Any one of the dealers listed here will sell you Jap-a-lac—and will be glad to point out the maker's name Glidden on the label.

Buy Jap-a-lac Now

Get Started Making Your Home New

It's real fun making things new with Jap-a-lac. And there's a particular Jap-a-lac for each particular use. Go, send for, or phone the nearest of these dealers now. Sum up all your Jap-a-lac needs—and get the Jap-a-lac for each of them. But be sure to remember these three important things:

Jap-a-lac--Green Can--Glidden

- The Name** Jap-a-lac comes in eight transparent colors, which color but allow the grain of the wood to show through—(also Jap-a-lac Floor and Interior Varnish—"Natural").
- The Package** Jap-a-lac comes in ten enamel colors which color and cover up the grain of the wood.
- The Maker** Jap-a-lac comes in Gold or Aluminum—for the true gold leaf or aluminum effect.

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Quarts 80c Pints 45c Half-Pints 25c

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- Brown, R. M., 1252 7th St. N. W.
- Burd, Arnold L., 1524 North Capitol St.
- Camphell J. Frank, Anacostia.
- Capital Hdw. Co., 1710 14th St. N. W.
- Casper, Geo. M., 105 11th St. S. E.
- Carroll, J. Jos., 308 1/2 St. S. W.
- Chevy Chase Pharmacy, Chevy Chase.
- Coblentz Pharmacy, N. Cap. St. and Fla. Ave.
- Coleman, M., 1221 7th St. N. W.
- Coleman, R. D., 11th and O Sts. S. E.
- Columbia Hardware Co., Ga. Ave. and Park Road.
- Corbett, Geo. E., 409 10th St. N. W.
- Craven, Jax. F. & Co., 1927 Pa. Ave. N. W.
- Davis & Child, 1110 14th St. N. W.
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- Denkard, A., 2160 Georgia Ave. N. W.
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- Johnson, Albert L., 1165 7th St. N. W.
- Krauser & Duerling, 110 11th St. N. W.
- Labie, James N. Co., 1115 New York Ave. N. W.
- Loveless, J. W., North Capitol St. and Fla. Ave.
- McFall, J. C., 14th St. and Pa. Ave. S. E.
- Mahoney, J. R., 194, 724 19th Ave. N. W.
- Mattingsly Bros., Takoma Park.
- Moran, John, Hdw., 2125 Pa. Ave. N. W.
- Muth, Geo. F. & Co., 418 7th St. N. W.
- Parker, Norman D., North Cap. St. and R. I. Ave.
- Pennington & Taylor, 513 H St. N. E.
- Quackenbush, L. W., 5623 M St. N. W.
- Richardson, F. W., 2214 14th St. N. W.
- Rudolph & West Co., 1122 New York Ave. N. W.
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- Shield, Jno. T., 522 7th St. N. W.
- Small, I., 713 7th St. N. W.
- Swan, H. H., 14th and Kenyon Sts. N. W.
- Swingle, J. W., 1212 H St. N. W.
- Tovey, Geo. A., Mt. Rainier.
- Union Storage Co., Hse. Fur., 1913 Pa. Ave.
- Vernon, M. E., 2124 Georgia Ave.
- Walls, Wm. H., 739 8th St. S. E.
- Weber, August, 8th St. and Md. Ave. N. E.
- Weinberg, David, 220 1/2 St. S. W.
- Welshake, William, Anacostia.
- Falmer & Sanford, SEAT PLEASANT, Md.

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"It doesn't seem a bit greasy," is the universal verdict about the pleasant-to-use

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Because of its purity and high shortening value Cottolene makes foods tender and delicious. It has been a favorite cooking fat for many years.

It "creams up" beautifully when used in mixing pastry. It is a firm fat when cool, but nevertheless is always of just the right consistency to blend evenly with the flour or sugar. You who make cakes, pies, cookies, biscuits and the like know what an advantage this is.

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HOMINY CRESCENTS
Fine hominy or corn meal may be used in the same way to serve with meats or for breakfast with syrup. Cook 2-3 cup hominy or meal in 1 pint boiling water over the fire until thickened, then place over boiling water to finish cooking for about an hour, adding salt and more water if too stiff, also the yolk of an egg, or a little butter. When done, pour into flat pan and when cool cut into crescents, diamonds or strips, roll in egg and crumbs and fry in Cottolene. MRS. HELEN ARMSTRONG.