

# WHO'S WHO - and WHEREFORE

## BUSINESS MANAGER OF NAVY



Maybe it is because he got his early business training running a brickyard and serving as station agent for a railroad that "Sammy" McGowan is such a success as a naval man. He never saw a ship, you might say, until he entered the paymaster's department at Washington 20 years ago.

Now he is Rear Admiral Samuel McGowan, paymaster general, U. S. N., and is entitled to all the distinctions, honors and privileges appertaining thereto. He wears a brilliant uniform, with epaulets and gold lace and a chapeau on dress occasions. For every day he prefers to be plain Master McGowan. Of course, being loved by his subordinates, he is popularly called behind his back just "Sammy."

Cutting of red tape has been the penchant of Rear Admiral McGowan since he was appointed to the job of business manager of the navy, for that's what the job amounts to. The paymaster general is the financial head of the navy, the buyer for the whole outfit. He pays off the men and buys everything except arms and ammunition.

Probably it's just as well that Rear Admiral McGowan received his early training in a brickyard, where he earned money to put him through college. Instead of on the quarter deck. Probably it's just as well that he was once a newspaper man and learned the value of terse English and the nuisance of circumlocution and the cumbrance of needless words. For directness of action is needful in this position. The paymaster general's department has to be in the market constantly for everything from butter to clothes, from rope to coal, from oil to chocolate, and has to keep sufficient stores constantly on hand to keep the navy in running order, and too much red tape would clog the wheels.

## ITALY'S BRAVE KING

They call him king, but in truth he is more of a confrere, a fellow citizen, a president of a republic than a king of a monarchy. It is safe to say if Victor Emmanuel III by some turn of fortune were dethroned tomorrow and Italy were asked to elect a president his name would be Victor Emmanuel. For he is heart and soul Italian, the beau ideal, the beau sauteur, the idol of the nation.

It was thoroughly characteristic of him, when Italy entered the war, to throw aside his scepter, place his uncle, the duke of Genoa, on his throne while the king mounted his horse and rode away with his army. Anybody can sit on a throne; it takes a brave man to ride to war. But Victor Emmanuel has never shirked danger.

In so far as any man can be trained to be a king the monarch of the Italians was so trained. Truly Spartan in his rigor was the course he was put through by the severe old Colonel Orfo. For, although he was born in a palace, the little prince was far from princely. He was, indeed, one of the most wretched apologies for a royal child that was ever born in state. So rickety that they had to carry him upstairs at an age when most children ran; so weak and sickly that they despaired of ever making a man of him, he has come through to man's estate a short, powerful, virile individual, typically Italian, despite blue eyes and fair complexion, with bold mustaches and the military bearing that his subjects so admire, an Italian of Italians.



## HE'S A TYPICAL AMERICAN



Robert F. Skinner, consul general at London, who came home to report to the administration concerning the controversy with England over American shipping, is a typical American, whose career illustrates how one may not only meet opportunity when it comes his way, but create opportunity.

Eighteen or twenty years ago he was identified with what would be called a country newspaper in his home town at Massillon, O. The country newspapers in Ohio as a rule are metropolitan in their spirit and are good training for other places.

Massillon is near Canton. William McKinley lived at Canton. During the presidential campaign of 1896 Robert F. Skinner looked after the news for several papers in New York and elsewhere. After the election he was one of the band of newspaper men who, as the phrase then went, helped Major McKinley form his cabinet.

The McKinley administration had got been long in power when Mr. Skinner was appointed consul at the great Mediterranean seaport of Marseilles. He filled this important post well and later President Roosevelt sent him as head of a spectacular trade mission to Abyssinia. Promotions soon came and Mr. Skinner was successively consul general at Hamburg and Berlin, from both of which places he sent invaluable trade reports. The sudden death of John L. Griffin, consul general at London, offered another opportunity and Mr. Skinner was transferred to the British metropolis just before the war broke out.

## UNCLE SAM'S RADIO CHIEF

The story of the development of wireless communication in the United States covers a span of only 16 years. When that story comes to be written the historian will find that the major portion of his material and notes accumulated for the task relates to the activities of the navy, and that, in this portion of them, the figure of Capt. William H. G. Bullard, U. S. N., is prominent.

For just as the navy pioneered in wireless, so, within the navy, Captain Bullard was a leader of the pioneers.

It really was 17 years ago that Captain Bullard, then a young naval lieutenant, fresh from Spanish-American war service, was attracted by the new subject. During his student days at Annapolis electricity and electrical engineering had attracted him. These studies he carried on further following graduation. He became known as one of the "electrical sharps" of the navy. He is now—and has been ever since the position was established three years ago—superintendent of the navy radio service. In that capacity he is charged with the direction of the most extensive wireless service in the world today. More than fifty shore stations, approximately 250 ship stations and about 750 navy radio operators are under his direction.

Only forty-nine years old, Captain Bullard is stocky, gray, clean-shaven, grave of face—a figure that manifestly belongs as well on the quarterdeck as in an executive office, for Captain Bullard is a sailor man first.



# The HOME BEAUTIFUL

Flowers and Shrubby  
Their Care and Cultivation



Japanese Iris.

## WITH THE FLOWERS

By E. VAN BENTHUYSEN.

Don't be too anxious to sow flower seeds for next summer's growth until you have studied what you want to have in your garden and how you are to obtain the best results.

If you contemplate having a flower garden next summer, see to it that you reserve a place for some of the old-fashioned flowers. Oftentimes a bouquet of these will bring more tender memories to your friends and awaken more of their gratitude for you than any amount of the newer varieties.

February is a good month in which to start the cutting of geraniums and verbenas. Cuttings of verbena started now will root in about ten days. Always remember that tall plants, like hollyhocks, castor beans, sunflowers and cosmos are best for back gardens.

Protecting plants from cold drafts about windows is a matter of much importance. In case of severe winter weather a certain amount of cold can be warded off by placing over them cones made of paper.

Plants will seldom do well where gas and dust abound. Proper regulation of the heating apparatus will generally eliminate the former and regular spraying or sponging of the foliage of the latter.

In doing this the under side of the leaves should be looked after, for it is there that insects first make their appearance and unless checked by spraying they will soon spread.

Such house plants as geraniums, begonias, petunias, azaleas, fuchsias, heliotropes, snapdragons and the like do best if not watered too often during the winter. But when it is done the soil should be thoroughly soaked, and the temperature of the room kept a little higher for a few hours thereafter.

The best time to water these is in the morning and on a sunny day.

For starting early flowers, sow the seed in shallow boxes and plan to transplant the plants at least twice before they are placed in the open ground. In order to have them do well it is also essential to put them where the temperature is lower after each transplanting. In this way they will be "hardened off" and made more ready for setting out in the open ground.

Considering the small amount of care it requires, there is no flower more satisfactory and beautiful than the fuchsia.

Such hardy bulbs as hyacinths, tulips, lilies, crown imperials, philoxeris and the like do better, as a rule, if allowed to remain undisturbed in the ground for years.

If you have any cold-frame plants, such as violets, roses and carnations, don't fail to expose them more and more to air for gradual hardening off before planting.

Try growing geraniums this year. Next to cannas, they will give more satisfaction for the trouble expended than almost any other flower mentioned. Be sure to get those, however, adapted for growing in beds.

When your Easter lilies get through blooming water them until the leaves begin to fade, then withhold water until the tops die. When that occurs you can tip the pots in the cellar and leave them there until autumn.

Gladiolus bulbets will blossom a year earlier if peeled before planting. Being dry, the bulb requires a long time to soak up so the new growth can penetrate it, but if it is removed growth starts at once.

For a perpetual delight all summer few vines are better to grow than the Madeira and the Columbian climber.

Their foliage is of a very rich, glossy green, and the delicate white flowers, or rich clusters, of the Madeira vine are not only abundant, but deliciously fragrant. Both vines are easy to grow, and in a fairly good soil will attain a height of 20 or 25 feet.

Although the asparagus sprengeri produces only tiny flowers, its foliage is so glorious, so green and restful to the eye, that it is a plant much to be desired. Not requiring a great amount of sun, it can be placed back of other plants and, if somewhat above them,

its rich beauty will act as a charming foil.

It is doubtful if there is any other one thing in the culture of house plants so little understood as the proper application of moisture.

Generally, the best way to determine when a plant needs water is to take a pinch of the soil and rub it between the thumb and first finger. If dry enough to become powdery, water should be applied; but if it is still so damp as to hold between the fingers, no more water will be needed for a time. Lilies, of course, are an exception to this rule, and in fact, almost all kinds of bulbs.

Panicles are a desirable flower to have, and a five-cent package will be sufficient for one ordinarily to grow. They want to be started indoors in a box full of rich soil, and kept in a slightly-shaded place.

The dirt should be damp all the time, to insure which it needs frequent watering and when the panicles are planted out it is better on this account to have the bed on the north side of the house.

There if given a little care, they can be made to bloom till frost comes in the fall.

## THE DASHEEN PLANT

By E. VAN BENTHUYSEN.

The dasheen is the new food plant. It is a vegetable much like a potato. It is a semi-tropical vegetable rather



The Dasheen Plant.

like a potato in need of a shave, because the skin is hairy. Dasheen seed has been distributed by the agricultural department. It can be cooked in many ways and the taste is very meaty and rich.

## EASY TO CARE FOR PALMS

Seeding date palms get their character leaves the second year. The plant develops slowly, but is easily cared for, and in time makes a fine plant.

A three-year-old date palm was, through an oversight, left out for a week during the most severe weather last winter and when discovered the soil in the pot was frozen solid. But the plant made no complaint and went right on growing when taken indoors and thawed out.

Do not let your palms stand in the hot sunshine, with the sides of the pot exposed to the sun's rays. The soil will be apt to bake and injure the roots. Give it a good light, but it does not need sunshine.

The pot containing the palm should be set inside of one several sizes larger, or in a jardiniere, and the space between the two vessels should be packed with moss or similar material, and this may be kept wet, though water should not stand about the roots of the plants.

Some of the moss should be laid on the surface of the soil about the stem of the palm.

One of the fastest growers and most satisfactory palms is the Kentia Forestiana. It has fine, large, curved leaves of a rich, dark green, and is very cheerful about conditions.

Many palms may be raised from seed if one has more time than money, but the florists send out handsome yearling plants for a few cents, and they generally do well.

## WORD FOR THE ONION

VEGETABLE SHOULD HOLD HIGH PLACE IN THE HOUSEHOLD.

Without Doubt, it is the Best of All Flavoring Agents—Should Be Soaked in Cold Water Before Being Served Raw.

Onions, cabbages, turnips, carrots—what housekeeper does not tire of the endless monotony of the displays of these vegetables in the winter shops? Of course, nowadays almost all of us can afford hothouse vegetables in the winter. So cheap they are that they are no longer a treat. Nevertheless, these old winter stand-bys are still stand-bys for us, and the more we know about cooking them temptingly the better.

Onions have more possibilities, perhaps, than any of the others, for onions are one of the best flavoring agents. And the number of times a week onions can be successfully used depends almost wholly on the ingenuity of the cook.

For flavoring salads, either rub the dish in which the salad is mixed with half an onion or else place a tiny piece of onion under a little piece of bread. In this way the flavor of the onion permeates the whole dish and yet the salad does not come into direct contact with it.

Onion juice or grated onion can be used in flavoring soups and stews when a strong flavor of onion is not desired. And if only a slight flavor is liked, parboil the onion before adding it to the stew or soup.

When raw onions are served soak them beforehand for an hour in cold water. This moderates their flavor and really improves them immensely. The sharp taste is lacking and only the best of the onion flavor remains.

Many persons who do not like raw onions do like them cooked, and almost nobody finds cooked onions indigestible—raw ones cannot always be digested. Moreover, cooked onions contain desirable food properties and are an important item in the winter diet.

One delicious cooked onion dish is prepared from onions boiled tender and put in a buttered baking dish, with grated cheese over, under and between them. A little milk is added and the dish is baked until the cheese is melted.

Another good onion dish is made from boiled onions, placed in a buttered baking dish, covered with cream sauce and sprinkled with grated cheese and bread crumbs. This should be browned in the oven.

Plain boiled onions served with melted butter and pepper and salt are good. They should be cooked tender and served very hot.

Onion soup, too, is good unless one really dislikes the onion flavor. Onions are boiled to pieces in water and this water, strained, is then mixed with hot milk, seasoned and lightly thickened. It is served very hot with croutons.—Frances Marshall, in Chicago Daily News.

## Buttermilk Doughnuts.

One cupful of buttermilk, one cupful of brown sugar, two tablespoonfuls of butter, one egg, one-half teaspoonful of baking soda, one teaspoonful of cream of tartar, four, one-fourth of a teaspoonful of salt. Cream the butter and sugar together, then add the egg well beaten, the buttermilk, soda, cream of tartar and enough sifted flour to make a stiff dough. Roll out about a quarter of an inch thick, cut with a doughnut cutter and fry in plenty of smoking-hot fat. Drain and dust with sifted sugar.

## Delicious Corn Starch.

Heat one pint water, add two tablespoonfuls corn starch, three tablespoonfuls sugar, pinch of salt, mixed together. Then add well-beaten whites of two eggs and cook until thick.

Custard Sauce for Above.—One pint hot milk, one teaspoonful corn starch, three tablespoonfuls sugar, mixed together. Add to hot milk. Then add yolks of two eggs, cook until thick and flavor with vanilla.

## Bake Ham or Sausage.

Who has ever fried ham or sausage without becoming annoyed at the splattering of grease and smoke which filled the room? All this can be avoided by preparing the ham or sausage for frying, and placing in a moderately hot oven, bake for half an hour or until as delicately browned as desired. It will be deliciously tender, and no one can tell what meat is to be served until it is placed upon the table.

## Hominy Cakes.

Materials—One cupful cold cooked hominy, one egg, one tablespoonful melted butter.

Utensils—Bowl, measuring cup, beater, tablespoon, griddle.

Directions—Break up hominy with fork, add beaten egg and melted butter. Fry like griddle cakes. Serve with sirup or bacon gravy.

## Ham Toast.

Mince a little left over boiled ham very finely. Warm it in a pan with a piece of butter. Add a little pepper and paprika. When very hot pile on hot buttered toast. Any left over scraps of fish or meat may be used in a similar way, and make an excellent savory to serve with a green salad.

## Lamb Stew.

Boil slowly three pounds of lean lamb flank one hour, then add three or four sliced onions and one-half cupful rice and boil with a heaping teaspoonful of sage and summer savory for three-quarters of an hour. Then add a pint of cream of tartar dumplings mixed with three eggs. Boil 15 minutes.

## Raised Rolls.

Warm one cupful milk, one-fourth cupful each butter and sugar, a little salt, one-half yeast cake dissolved in one-half cupful warm water; add flour to make stiff batter and the beaten white of one egg; let rise over night. In the morning make into rolls and bake when light.

Mr. William H. Hays, 1022 Park Ave., Springfield, Ohio. "I had a cold in the head, sore throat and cough. I am greatly relieved by Peruna."

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Fate of Soldiers' Rum. In spite of prohibition of alcohol, French soldiers' friends sometimes include small flasks of brandy in their parcels for the men. An order has now been issued that any parcels suspected of containing alcohol shall be opened in the presence of the men to whom they are addressed, and any alcohol found shall be poured out on the ground before them.

Helpful Hint. "Our baby weighs eleven pounds," confessed Proudpa, "and I am almost worn out walking the floor with his night after night." "H'm," returned old Balderson, the bachelor. "Why not see if you can trace him to the Skimmensons for their sickly baby, which I understand weighs but six pounds?"

A Setback. Evangeline—How do you like my new hat? Caroline—I think it is charming. I had one just like it last year.

Dr. Pierce's Pellets are best for liver, bowels and stomach. One little Pellet for a laxative—three for a cathartic.—Adv.

The housefly not only gets down earlier than the busy bee, but it works harder and stays longer.

Its Sign. "There is one odd thing you may have noticed about a dramatic season's twilight." "What is that?" "It is generally full of mourning stars."

Spartan Women Suffered Untold Tortures but who wants to be a Spartan? Take "Femina" for all female disorders. Price 50c and \$1.00.—Adv.

Function of the Hammer. "Why do you knock so? Why are you always using a hammer?" "I do it to rivet attention, my boy."

It advertises itself—Hamford's Balsam. Adv.

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