

# COUNTRY GREW TO BE WORLD POWER

United States Did Not Seek Its Broad Influence.

## CHOSE TO BE KINDLY GIANT

Wanted Only Peace and to Be Permitted a Fair Market—Hohenzollern's Greed Has Proved Their Undoing.

(From the Committee on Public Information, Washington, D. C.)

By ELLIS PARKER BUTLER.

Every person of middle age, and those who have studied the matter even slightly of whatever age, cannot but be aware with what extreme reluctance the United States took its place as a "world power." Our whole instinct has been against becoming anything of the sort. We had no desire to meddle in the affairs of the world across the Atlantic. We had been urged by the founders of our nation to avoid foreign alliances—"entangling ones were specified," but all foreign alliances are "entangling" or they are not alliances—and the advice lingered in our minds. Added to this was the fact that we were sufficient unto ourselves. We had abundant land, abundant food, and were able to consume more manufactured articles than we could produce. From the first the intent of the United States was to live quietly at home attending to our own affairs, and to our happiness in our own way. We with- out bothering our neighbors. I might say that the United States, from the beginning, resolved to settle down to a quiet family life.

I am not an old man, but I can remember when it was first printed, with something like awe, in our newspapers, that we were growing at such a rate commercially and in population that we were actually becoming a world power. It was a new thing, a new thought. It was not unlike hearing that Johnny had got his first long pants when we had barely thought of such a thing as having a small boy. The United States did not seek to be a world power; it simply grew to be one, as Johnny grows from boyhood to manhood. There was no intention of it. It was inevitable. A nation with so many people and such industrious people, shipping goods to all parts of the world, became a world power by the mere process of growing. We did not seek the status; it came to us.

**Desired Only Peace.**  
When we discovered that we were a world power in spite of ourselves we tried to decide how we would behave in this new state of being. We realized that we had a great army, swifter and stronger than any other nation, and we tried to decide how we would behave in this new state of being. We realized that we had a great army, swifter and stronger than any other nation, and we tried to decide how we would behave in this new state of being.

**Eugenics and English Science.**  
Eugenics may be described as the study of agencies that may improve or impair the racial qualities of future generations, either physically or mentally, the declared aim being the betterment of the human race. The science was founded by Sir Francis Galton (1822-1911), a famous English statistician, anthropologist, and traveler. He distinguished himself by his remarkable work in the anthropology or measurements of the human body. For some years he conducted a system of anthropometrical records at South Kensington Museum, London, compiled from measurements taken from visitors to the museum. He founded the study of eugenics at University College, London.

**Has Fists Like Footballs.**  
One of the newest types of life preservers consists of a belt to which are attached two or three inflatable units shaped like footballs. Each has a pump handle and a valve which is inflated with a rubber bulb. The preserver weighs only about one and one-fourth pounds and when inflated can be carried in the pocket. Equipped with two bags, it has sufficient buoyancy for use in swimming, while the three-bag life preserver will sustain a person weighing 250 pounds in the water.—Popular Mechanics Magazine.

**Dialects in British Isles.**  
Several languages and many dialects are spoken in the British Isles. In Northern Scotland "hooing" of the people speak Gaelic, as they once did in Ireland, where the Gaelic language has been undergoing a revival in recent years. The Welsh have a distinct language of their own which is of Celtic origin. The Cornish people until far into the eighteenth century spoke a Celtic language very similar to that spoken by the people of Brittany in France. Nearly every tribe of England has its peculiar dialect.

**It is only fair to the first emperor of Germany (William I.) that it left alone he would have been satisfied with the addition of Schleswig-Holstein, which he grabbed from Denmark. He was then only king of Prussia and he had done his share. He had added his bit. There was, however, Bismarck.**

Bismarck, even before he came into power in Prussia, had planned Prussia's future. First, Prussia must be the supreme power in Germany, then Germany must be the supreme power in the world. That was what Prussia pledged him to do. And to Bismarck Prussia meant the Hohenzollern dynasty. With malice aforethought, with lies and trickery assisting him, with a water-gate, with a war against Austria, and a war against France as part of his plan for making Hohenzollernism a world power, Bismarck labored and

won. He piled Bavaria and the lesser German states together, placed Prussia on top of them, and held the Hohenzollerns on top of the whole pile. By show of armed strength (in which the war against Austria and the war against France were planned as exhibitions) he forced Hohenzollern into world powerfulness. Long before he died he planned another war against France or another exhibition of German strength. A reason for the new war? He had the same reason that a slave driver has when he drags an innocent black before the assembled slaves and beats him until she faints. Hohenzollernism must, every so often, show its power. The world must be kept cowed.

**The Difference.**  
So you see how two nations have reached world power—the United States and the imperial Hohenzollern Germany. We grew; imperial Germany planned and schemed and forged bayonets. We are a world power because we are great in size and strength; Germany was a world power because she was a theater of murder. She was a world power because she carried at all times a bludgeon. Imperial Prussia-Hohenzollern Germany was a structure of bayonets; it existed, as Bismarck would brutally admit, were he alive today, for the honor and glory of the Hohenzollerns, and for no other reason. It was grove that Wilhelm Hohenzollern, king of Prussia, was a world power that Germany was driven into the war we are now fighting, and not to prove that Germany was a world power.

Germany has paid a dear price for Hohenzollernism of the Wilhelm III. variety. The world has paid a frightful price.

Germany without the Hohenzollerns would be a great nation and a true world power. As it is, she is a bleeding, wounded, humiliated fool. She is being used by a Hohenzollern to prove that a Hohenzollern king of Prussia can do what she pleases with Prussian slaves and the slaves of Prussia. This is a Hohenzollern war. It was planned by Hohenzollerns to keep the Hohenzollerns of Prussia firmly seated on the throne, and for no other reason.

**Well, Where Does It?**  
W. R. Secker, manager of the Lincoln hotel, says often he is regarded as a regular source of information and is a walking encyclopedia.

Secker's son William often wishes to know the "whys" and "wherefores" of some of our unanswerable mysteries.

"While putting Billie to bed the other night and on leaving the room, I switched out the light," said "Daddy," "turn on the lights again." "I obliged; then he asked me to turn out the light."

"Then like a bolt out of a clear sky Billie queried: 'Daddy, where does the light go when you turn it out?'"

According to Secker, the best he could do in the emergency was to say that Billie's mother would explain it all in the morning—Indianapolis News.

**For some reason the millinery of midwinter is more colorful than that of the summer months. It is one of the few wide-brimmed hats that have flourished in the midst of much more numerous small ones.**

At the left a brown velvet hat with a crushed collar of velvet; above the crown is only a fancy pompadour of uncurled ostrich for ornament. There is a future for heavier hats and therefore it is sure of as much consideration as the more trimmed affairs.

**Julia Bonney**

**Feel New Shoes Rule Soon.**  
The government has on fancy shoes, which will limit the styles and delightful tins of midday's footgear, will begin to make itself felt in a short time. Cutting of the new shoes, according to classification, height and style, is said to have begun in factories throughout the country. Retailers and wholesalers are given until June 1 to dispose of their present stock of shoes at the present prices. After that time shoe dealers will carry only the regulation grades of shoes, ranging in price from \$3 to \$12, all of which will bear the government stamp, classified them in the three grades as follows: Class A, from \$3 to \$12; class B, from \$3 to \$8.50; class C, from \$3 to \$5.50.

**Fur and Berda.**  
An astonishing Parisian turban, designed by Lucie Haman, has a crown of kolinsky fur, while the rest is made up of gold bands twinkling through this fold of drapery in soft brown, to match red, and white.

**Neenie Maxwell**

**Peaches With Marshmallows.**—Take halves of peaches, arrange in serving dishes and pour over a sauce made of the juice thickened with cornstarch. Add a bit of butter added, then place a marshmallow in the center of each peach and pour the sauce over. Chill and serve cold.

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# WHEN FUR MEETS FABRIC



A splendid fabric appears at its best in the rich and stately wrap which is shown in the picture above. The design reveals an understanding by its creator of the fitness of the fabrics of the making of simple and luxurious garments. This one is a long and beautiful draped cape to which sleeves have been added. The fur-trimmed is an imitation of broad tail and is finished with a narrow collar and cuffs. Each serves to suit the other; the fur and the fur fabric are rivals in beauty.

This is one of several very handsome wraps in which fur have been made up with fur fabrics with an effectiveness not equaled in the past. Among them there are long coats, in which very wide borders of genuine fur form half the length of the skirt, and collar and cuffs are very large. A variety of plushes—which is the other name for fur fabrics—made up with a variety of furs, have resulted in some entirely new and very handsome coats, but nothing finer in design has been offered this season than

the recent wrap pictured. It covers its wearer from neck to shoe tip, looks warm and is warm, and it is really a splendid achievement of the cloth manufacturer and the designer.

One wonders where all the pets come from that go to make up ever-present furs. It seems as if many species of animals must become extinct before long. In the mean time fur fabrics are showing their ability to take the place of skins and will gradually replace them; at any rate they are already joining forces in making wraps that are everything we could wish for.

**A Slip-Over Blouse.**  
A pretty slip-over blouse is of white dotted Swiss with deep circular yoke and sleeves, to which the dotted Swiss blouse and sleeves are attached. The organdie yoke is rounded out at the throat and finished off by a corded piping. Cuffs are of organdie and the long sleeves of dotted Swiss. Swiss and organdie are joined throughout the blouse with lines of hemstitching.

The sweeter music is not in the orchestra, but in the human life, tones of tenderness, truth or courage.

**CHICKEN SOUPS.**

**Following are a few chicken soups a little out of the ordinary:**

**Vermont Chicken Soup.**—Boil six cups of chicken stock, seasoning with salt and pepper and a grated onion. Add one head of lettuce, shredded, and one cup of green peas. Simmer until the peas are done. Beat an egg, add enough hot bread crumbs to make a paste and shape into small balls. Drop these into the boiling soup and simmer ten minutes, then serve.

**New Jersey Chicken Soup.**—Reheat three quarts of chicken soup. Stir in one cup of rice until it is tender in the stock, rub through a sieve, season and reheat. Thicken with one tablespoonful of cornstarch, rubbed smooth in a little bit of milk. Add a cupful of boiling cream and one-half cupful of chopped cooked chicken; serve with croutons.

**Chicken Soup With Dumplings.**—Chop fine one pound of meat, add half a cupful of flour and salt and pepper to season. Add enough cold water to make a paste and shape into balls. Reheat six cupfuls of stock, drop in the balls and simmer 15 minutes. Season to taste and serve.

**Chicken Soup Hollandaise.**—Cut into dice two cucumbers, two carrots and two turnips; cover with a quart of chicken stock and cook until the vegetables are tender. Season to taste, add one tablespoonful of butter and thicken with the yolks of four eggs beaten smooth with a cupful of cream. Pour into the cooked and add a cupful each of tinned green peas and French beans.

**New Orleans Chicken Gumbo.** Cut up a chicken, dredge the pieces with flour and fry brown with a sliced onion and four slices of salt pork. Add four quarts of water and cook until the chicken is nearly tender. Add two slices of boiled ham cut in bits, a pod of red pepper, two quarts of sliced okra and half a can of tomatoes. Simmer until the chicken is done, season with salt and pepper and add one teaspoonful of powdered saffron.

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# THE KITCHEN CABINET

Home is the resort of love, of joy, of peace, and plenty, where supporting and supported, polished friends and dear relations mingle into bliss.—Thompson.

## TOMATO WAYS.

**HEN** canning, select tomatoes that are ripe, but not over-ripe, and free from blemishes. Scald them for two minutes, then dip in cold water and remove the skins and the green core with a sharp knife. Pack into sterile jars whole for the cold pack method. Fill each jar with boiling hot tomato juice, add a teaspoonful of salt to a quart jar and if liked, one to three teaspoonfuls of sugar. Cook 25 minutes in a hot-water bath.

**Tomato Furse.**—This may be made from small or broken tomatoes. Cut and cook them until the tomatoes are soft, then press the pulp through a sieve, discarding the seeds and skins. Add one medium-sized onion, two tablespoonfuls of chopped sweet peppers and a teaspoonful of sugar and a half teaspoonful of salt. Cook all together until the mixture is of the consistency of catnip, stirring often to keep from burning. Pour it into jars and sterilize for 20 minutes in a hot-water bath.

**Dried Tomato Paste.**—Prepare the tomatoes as for canning. Put to cook with no water in an enamel kettle; when tender put through a sieve and cook the pulp until it is very thick, then place it over hot water in a slow oven, where it may dry out without danger of scorching. It may be then sealed in hot sterile jars or further dried on plates, put in squares and stored in moisture-proof containers. This paste may be used for soups, sauces or scallion dishes. One teaspoonful of the paste will make a dish of soup.

**Spanish Pickles.**—Slice thin one peck of green tomatoes, four onions and chop four green peppers. Let the onions and tomatoes stand over night in a cupful of salt. In the morning drain them and put them into the preserving bottles. Add the peppers, one-half ounce each of allspice, cloves, and peppercorns, one-half cupful of brown mustard, one pound of brown sugar, and enough vinegar to cover the mixture. Heat gradually to the boiling point and boil one-half hour. Pour into sealed jars and seal.

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# DAIRY FACTS

## NEED MORE DAIRY PRODUCTS

Supply Increasing Demands of European Allies.

(Prepared by the United States Department of Agriculture.)

The supply of dairy products should be maintained to meet the needs of this country and to help supply the increasing demands of the allies.

In making this recommendation in its supplementary production program, the United States department of agriculture points out that dairy products are essential to the well-being of the nation and that the dairy cow produces more food on less feed than any other of our domestic animals.

Before the war the United States received dairy products from about twenty foreign countries; now these supplies have been largely stopped and it has become necessary not only to replace them at once but also to export large quantities. In 1914, for instance, we imported approximately 64,000,000 pounds more of dairy products than we exported, not including fresh milk and cream. In 1917 we exported

320,000,000 pounds more than we imported.

The total amount of milk produced in this country in 1917 is estimated to be \$1,612,250,000 pounds. Large losses occur and the greatest is through the failure fully to utilize skimmed milk and buttermilk for human food. These products have a value of the food value of the whole milk except the fat. A given quantity of them would produce seven times as much food value in the form of cottage cheese as they would produce in the form of meat if fed to the stock. The possibilities of increasing the supply of food by the fuller utilization of these by-products are enormous. In brief, there should be a better utilization of skimmed milk and buttermilk, both as food and through the market.

Better results in dairying may be secured by proper sanitation and care in producing and handling milk; by better care and utilization of pastures; by raising on the farm adequate supplies of roughage, particularly legumes and silage, to take the place of grain so far as is practicable; by preserving for dairy purposes all the high-producing animals and eliminating those that are inefficient; by feeding according to production so as to secure the greatest output of milk with the least quantity of feed, which necessitates a record of production of individual cows; by the full utilization in the community of good bulls throughout the entire period of their usefulness and to their full capacity, and by the prompt control of disease.

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