WHO IS WHO IN WILSON'S CABINET

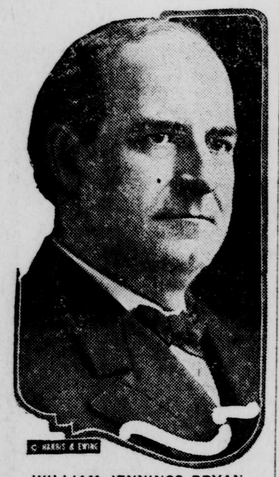
Brief Sketches of Advisers of the New President.

BRYAN'S CAREER EPITOMIZED

McAdoo a Famous Tunnel Builder, McReynolds Skilled in "Trust Busting," Garrison a Man of Unusual Executive Ability, Others Able.

Washington, March 5.—President Wilson today sent to the senate the names of the following as the members of his cabinet:

Secretary of State—William Jennings Bryan of Nebraska.



WILLIAM JENNINGS BRYAN,
Secretary of State.

Secretary of the Treasury—William G. McAdoo of New York.

Secretary of War—Lindley M. Garrison of New Jersey.

Attorney General—James C. McReynolds of Tennessee.

Postmaster General—Albert Burleson of Texas.

Secretary of the Navy—Josephus Daniels of North Carolina.

Secretary of the Interior—Franklin K. Lane of California.

Secretary of Agriculture—David A. Houston of Missouri.

Secretary of Commerce—William C. Redfield of New York.

Secretary of Labor—William B. Wilson of Pennsylvania.

With one or two exceptions, these men have attained considerable national fame, and all of them are admittedly able.

Mr. Bryan's Career.

William J. Bryan has been so much in the public eye for a good many years that a sketch of his career seems almost superfluous. Born in Salem, Ill., in 1869, he was graduated with highest honors from Illinois college at Jacksonville in 1881 and received his master's degree in 1884. In 1883 he was given the degree of LL. B. by Union College of Law, Chicago. After practicing law in Jacksonville and Lincoln, Neb., he served as a member of the 52nd and 53rd congresses. Having written the "silver plank" for the Democratic national convention of 1896 and made a sensational speech, he was nominated for president, but was defeated by William McKinley. Nominated again in 1900, he was again beaten by McKinley, and then established the Commoner and made a tour of the world. Nominated a third time in 1908, he was defeated by W. H. Taft.

Mr. Bryan married Mary Elizabeth Baird in 1884. He has done much lecturing and written several books.

McAdoo the Tunnel Builder.

William Gibbs McAdoo, though a lawyer by profession, is known to most people as the builder of the great system of railway tunnels of New York city. He was born near Marietta, Ga., in 1863 and was educated at the University of Tennessee. In 1885 he was admitted to the bar,

WILLIAM G. M'ADOO,
Secretary of the Treasury.

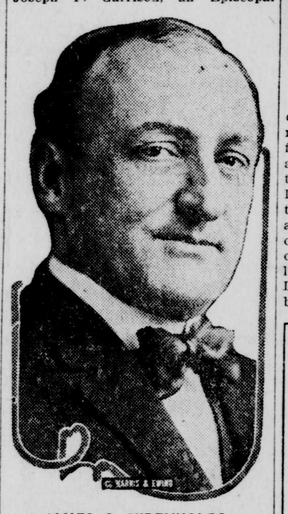


LINDLEY M. GARRISON,
Secretary of War.

and the same year he married Sarah Houston Fleming of Chattanooga. He entered the practice of law in New York in 1892, and since 1901 has been interested chiefly in tunnel construction there. He is president of the Hudson & Manhattan Railroad company.

Lindley M. Garrison.

The selection of Lindley M. Garrison, vice-chancellor of New Jersey, to be secretary of war is in line with President Wilson's idea that the holder of that position should be a man of unusual executive ability. He is a close friend of Mr. Wilson. Mr. Garrison was born in Camden, N. J., November 28, 1864. He is a son of Rev. Joseph F. Garrison, an Episcopal clergyman. He is a brother of Justice Charles G. Garrison of the New Jersey supreme court. He was appointed to the chancery court in June, 1904, and reappointed by Chancellor Mahlon Pitney, now a justice of the United States Supreme court, in 1911 for a term of seven years.



JAMES C. M'REYNOLDS,
Attorney General.

James C. McReynolds.

In picking James Clark McReynolds for the position of attorney general, Mr. Wilson selected a man who has had a lot of experience as a "trust buster." He is a native of Elkton, Ky., where he was born in 1862, and a graduate of Vanderbilt university and the law school of the University of Virginia. From 1903 to 1907 he was assistant attorney general of the United States. He then returned to private practice, but has been retained as special assistant to the attorney general in matters relating to the enforcement of the anti-trust laws. Mr. McReynolds is unmarried.



ALBERT BURLESON,
Postmaster General.

Albert S. Burleson.

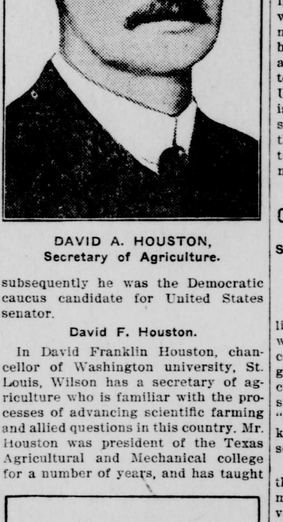
Albert Sidney Burleson already has served seven consecutive terms as congressman from the Tenth district of Texas and was re-elected to the Sixty-third congress. He was born in San Marcos, Tex., in 1863, was educated at the Agricultural and Mechanical College of Texas, Baylor university and the University of Texas, and was admitted to the bar in 1884. He was assistant city attorney of Austin for several years before going to congress. Mrs. Burleson was Miss Adele Steiner of Austin.

Josephus Daniels.

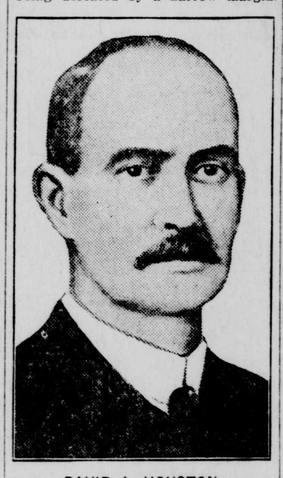
Josephus Daniels, secretary of the navy, is the one newspaper man given place in the cabinet. He has also been active in politics and is the member of the Democratic national committee for North Carolina. Mr. Daniels was born in 1862 at Washington, N. C., and began his newspaper career at the age of eighteen as editor of the Wilson (N. C.) Advance. In 1885 he became editor of the Raleigh State Chronicle, which nine years later he consolidated with the North Carolinian and the News and Observer.

Franklin K. Lane.

Franklin Knight Lane has been a member of the interstate commerce commission since 1905, and this experience is believed to have fitted him for the executive and judicial tasks in administering the public land laws of the country. Born in Prince Edward Island in 1864, he received his education in the University of California and became a lawyer in San Francisco. Prior to his designation to the commission he was a Democratic political leader in California. He was Democratic candidate for governor, being defeated by a narrow margin.



JOSEPHUS DANIELS,
Secretary of the Navy.



DAVID A. HOUSTON,
Secretary of Agriculture.

David F. Houston.

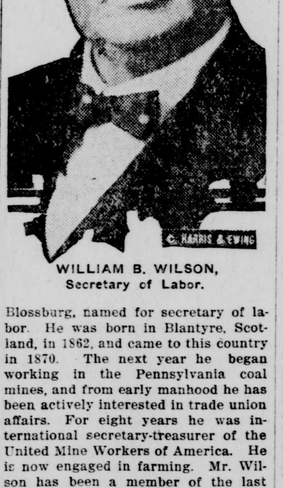
In David Franklin Houston, chancellor of Washington university, St. Louis, Wilson has a secretary of agriculture who is familiar with the processes of advancing scientific farming and allied questions in this country. Mr. Houston was president of the Texas Agricultural and Mechanical college for a number of years, and has taught in several other educational institutions. He was born in Monroe, N. C., in 1866, was educated at South Carolina college and Harvard, and received the degree of LL. D. from Tulane and the University of Wisconsin. He married Miss Helen Beall of Austin, Tex., in 1895.



FRANKLIN K. LANE,
Secretary of the Interior.

William C. Redfield.

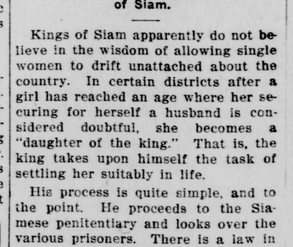
William Cox Redfield has just completed his first term as a congressman, but he has been prominent in the politics of New York for a good many years. In 1902 and 1903 he was commissioner of public works for the Borough of Brooklyn. In private life he is a manufacturer of ventilating and heating apparatus and engines. Mr. Redfield was born in 1858 in Albany, N. Y., was educated in the schools of that city, and removed to New York in 1877 and to Brooklyn in 1883.



WILLIAM C. REDFIELD,
Secretary of Commerce.

William B. Wilson.

Pennsylvania's representative in the cabinet is William Bauchop Wilson of Blossburg, named for secretary of labor. He was born in Blantyre, Scotland, in 1862, and came to this country in 1870. The next year he began working in the Pennsylvania coal mines, and from early manhood he has been actively interested in trade union affairs. For eight years he was international secretary-treasurer of the United Mine Workers of America. He is now engaged in farming. Mr. Wilson has been a member of the last three congresses, representing the Fifteenth district of his state. He is married and has nine children.



WILLIAM B. WILSON,
Secretary of Labor.

CONSORT PICKED BY ROYALTY

Somewhat Summary Method of Mating as It Is Done in the Kingdom of Siam.

Kings of Siam apparently do not believe in the wisdom of allowing single women to drift unattached about the country. In certain districts after a girl has reached an age where her securing for herself a husband is considered doubtful, she becomes a "daughter of the king." That is, the king takes upon himself the task of settling her suitably in life.

His process is quite simple, and to the point. He proceeds to the Siamese penitentiary and looks over the various prisoners. There is a law in Siam that any prisoner can obtain his release by marrying one of this class of girls, and, naturally enough, any pisoner whom the king picks out is not likely to be backward about consenting to the ceremony. Nor does it make any difference if he is married, for the men of that country are not restricted to one wife.

As far as can be learned, there is no allowance made for the inclination of the girl in question. She has failed in her mission in life as far as she herself is concerned, and she must abide by the decision of the king.

Cream Corn Soup.

Heat a quart of milk in a mush boiler, as milk scorches easily; press a small can of corn through a strainer to remove hulls. If the corn does not go through the strainer well, pour the milk into it; this will help to secure the pulp of the corn. Add a lump of butter the size of a walnut and pepper and salt to suit the taste. Beat the white of one egg to a stiff froth and stid into the soup lightly a few minutes before serving.

GREASE WORTH SAVING

ALL KITCHEN BY-PRODUCTS SHOULD BE ISOLATED.

Having Only One Common Pot Is Poor Economy—Different Meat Products Enhance the Flavor of the Various Dishes.

All housewives have a grease pot, but they should make it plural, instead of singular, and have pots. The greases from various kinds of meats are the most valuable by-products from the kitchen, if isolated from each other. Dumped carelessly into a common pot, they are fit only for the old-fashioned soap pot. Divided and subdivided they will not only enhance the flavor of the kitchen products, but they will largely contribute to the saving of money.

Every one knows that pork grease is a fine thing in which to fry sweet potatoes, and that it gives them a better flavor than lard or butter, but does every one know that ham grease is the best of all? Or, that beef drippings make fried potatoes a joy? Or, that lamb fat is the finest thing in which to warm over lima beans?

What is needed in the kitchen is not a grease pot, but a number of them. The drippings from beefsteak should go into one; that is, the fat which is always cut off from beefsteak, and which the housewife should ask the butcher to give her; it has a flavor which no other part of the beef fat has, and to this should be added the scraplings of the beefsteak platter, too often, alas! consigned to the garbage pail. The skimmings from beef stews, and from beef roasts should be put into this pot, and the whole reserved for the frying of white potatoes, and for the flavoring of the lard in which "French fried" potatoes are cooked.

Lard is a perfectly wholesome element in which to cook food, provided that some savory flavor be added to it. The grease from sausage and pork chops, kept in a separate pot, can be added to it, in case one wishes to fry sweet potatoes or parsnips, which are delicious, with this flavor permeating them.

Lamb stews, the juice from lamb chops and veal cutlets (scraped from the platter) should be kept in one pot. This is nice to add to lima bean soup or to common bean soup, and also give an unusual flavor to egg omelets and to "French toast," which is fried in grease, after having been dipped in batter.

The grease from chicken, duck and goose well deserves a pot all by itself, for it is the aristocrat of the grease family and its uses should be confined to the more delicate dishes. An enticing variation on the ordinary boiled cauliflower is to take a head which has previously been cooked and drained, dip it lightly in batter and fry it in chicken or fowl grease. This is the Italian method and is a wholly new dish to American tables. Asparagus lightly fried in a small but deep pot of fowl grease is also new, and when sprinkled with grated Parmesan cheese can be used alone, as an entree.

Spanish Soup.

Wash, pare and cut into small pieces four medium sized potatoes, two onions and a stalk of celery. Cook in one quart of boiling water until soft, drain and turn through a puree strainer. Return to the fire and add one pint of milk, one teaspoonful of salt, a dash of white and a speck of red pepper. Mix two tablespoonfuls of butter with four tablespoonfuls of flour and add to soup. Cook ten minutes. If desired, the beaten yolks of one or two eggs, diluted with a little of the soup, may be added a few minutes before serving. Add pieces of pimento cut in fancy shapes and serve very hot.—Good Housekeeping.

Beef Loaf.

Three pounds lean beef, one-quarter pound salt pork (chopped together at the market), three eggs well beaten, one cup cracker crumbs rolled fine, one teaspoon black pepper, two tablespoons salt. Mix the salt and pepper with the fine dry crumbs, then add them to the eggs and if needed to moisten the crumbs add a little milk; then stir all with the meat; mix thoroughly and divide into two or three small loaves, knead and press them into smooth shape. Put in a small baking pan with a little water and bake slawly for 1½ or two hours. Add water if needed to the baking pan.

Brown Stew of Celery.

Parboil six-inch stalks of celery in salted water for five minutes, drain and cool. Brown two tablespoonfuls of flour in butter, add two cupfuls of stock and cook until thick, stirring constantly. Season with salt, pepper and grated nutmeg. Cook the celery slowly in the sauce until tender. Arrange the celery evenly on the serving dish, strain the sauce over it, and serve immediately, very hot.

Braised Beef.

One pound of chuck or juicy piece of beef, cut in cubes. Add cold water, put on back of stove two or three hours. At about one hour before serving boil down, having enough water left to make gravy. Season, thicken and always add a few celery leaves crushed in the hands and leave out the sticks, as you will find an improvement in flavor of beef. Serve with baked popatoes.

Nut Candy Bars.

One cup molasses, one cup sugar (granulated), one teaspoon butter. Boil until it is brittle when dropped into cold water. Remove from fire and add one teaspoon dry cooking soda, one teaspoon vanilla and one cup chopped nuts. Cool in tin and cut in bars or squares.

Cleaning Copper.

Copper kettles or other utensils that have been dulled or blackened with fire are most easily cleaned with a lemon cut in half, dipped in salt, rubbed over the surface of the metal, which must be speedily washed with water to prevent the acid eating into it.

PROPER CARE OF CUT GLASS

Elaborate Precautions Necessary to Preserve the Beautiful But Extremely Delicate Article.

Cut glass is very fashionable now, and is used upon the dinner table and in the drawing room with great success. But, alas! How easily it can be chipped and spoiled. What precautions can be taken with the precious pieces?

Cut glass must be handled very carefully when it is washed, so that no risk is run of chipping it. A wooden bowl will help.

Place in a wooden bowl some shavings of a mild white soap and pour over these boiling water.

When the water has become lukewarm wash the glass in the suds, using a soft nail brush. Then dip the glass in a second wooden bowl, this time filled with clear lukewarm water, until all traces of soap is removed.

Now dip the glass into a third bowl of lukewarm water to which bluing has been added (for the bluing will give a brilliance to the glass) and then dry it with a very soft cloth. Polish it with soft tissue paper.

Gilded and patterned china may well be washed in the same careful way, but the bluing should be omitted.

FIRST REMOVE THE OLD PAINT

Before Applying Color to White Enameled Furniture a Dull Surface Must Be Reached.

To paint white enameled furniture a light color, as pale lavender, it will be necessary to remove as much as possible of the old paint, so as to get down to a dull surface. The new paint would not "take" on the highly polished surface of the enamel.

Wash the woodwork thoroughly with hot water and soap, then rub down with a cloth wrung out of hot water and dipped into powdered pumice stone. Wash off again with hot water, dry, and the woodwork is ready for repainting.

Two coats of enamel will probably be necessary. The first coat should be thoroughly dry before applying the second. It might, too, be necessary to use a very fine sandpaper to the first coat of enamel, applying lightly. This in case the surface is not quite smooth and even.

Banana Pie.

Mix one-third cupful of sugar, two and two-thirds tablespoonful of flour, and one-eighth teaspoonful of salt; then add yolks of two eggs, slightly beaten. Pour on one cupful of hot scalded milk gradually, while stirring constantly, return to double boiler and cook 15 minutes, stirring constantly until mixture thickens, and afterward occasionally. Cool and add one-fourth cupful of thin cream or rich milk, three-fourths tablespoonful of lemon juice and one large banana cut in one-eighth inch slices crosswise. Chill thoroughly and turn into a pastry case. Just before serving beat the whites of two eggs until stiff, and add gradually, while beating constantly, two tablespoonfuls of powdered sugar and one-fourth teaspoonful of lemon extract. Spread evenly over pie and brown under gas flame.—Woman's Home Companion.

Delicious Apple Omelets.

To make two large omelets take the yolks of eight fresh eggs and beat very light with four ounces of powdered sugar and grated yellow from half a lemon rind. Add a pound of fine sifted flour, alternately with the whites of the eggs beaten to a stiff white froth. Mix well but lightly and then fold in a cup of whipped cream. Bake in two large flat omelets in a moderately hot oven for five minutes; then carefully spread with rich, thick apple sauce; roll each omelet up and place them both on a heated platter, side by side. Sprinkle with powdered sugar and slip in the broiling oven of your gas range for a few seconds, turning the flame down quite low. Serve at once.

Baked Peas.

Now that it is between times of old and new vegetables, try this recipe:

Baked peas: One-half pound dried green peas, one onion, one carrot, one teaspoonful sugar, pinch of soda, a generous tablespoon of butter, water. Soak peas over night, put in bean crock in the morning with the other ingredients and cover with water. Bake six hours or all day in slow oven, adding water when it evaporates. When ready to serve remove onion and carrot. This dish will be found very nutritious and appetizing.

Tea Punch.

Boil together for five minutes one quart of water, two pounds of sugar and the thin yellow rind of twe lemons. Strain and add the juice of four lemons and one thinly sliced cucumber and let cool. When cool remove the cucumber and add two quarts of strong tea. Pour this over a block of ice in the punch bowl and add one pint or less of stoned or candied cherries.

About as Far as He Could Go.

On the first of the month there was to be a shift in studies in some of the public school grades, and a young son was consulting his father. He had finished with ancient history, which was ancient arbitrarily up to the time of the Christian era. "How far did you get in it?" asked the sire. "Down to zero," responded the heir.

Flowers in the House.

Flowers add so much to the cheerfulness of the home, even though we may not be extravagant in buying them. A few flowers tastefully arranged brighten the entire appearance of a room. Dinner tables look bare and neglected without the little vase of flowers or centerpiece of ferns.

Reconcilable.

The Duke de Roquelaure was told that two ladies of the court had a quarrel and had cast all kinds of invectives at each other. "Did they call each other homely?" asked the duke. "No, my lord!" "All right; then I will see that they become reconciled."—Life.

To Women

Do Not Delay

If you are convinced that your sickness is because of some derangement or disease distinctly feminine, you ought at once bring to your aid

Dr. Pierce's Favorite Prescription

It acts directly on the organs affected and tones the entire system.

Ask Your Druggist

Too Well Known.

"Have you a speaking acquaintance with the woman who lives next door to you?" we asked an east end lady, just to make a little conversation.

"A speaking acquaintance?" echoed the lady, opening her eyes wide. "Why, I know her so well that I don't speak to her at all!"

HAIR CAME OUT BY HANDFUL

58 Lewis St., Nashville, Tenn.—"About three years ago I had the malaria fever, and when I recovered my hair was falling out so that the doctor told me to cut it off. My hair came out by the handful, and I had dandruff so that I had to scratch it out every week, and my scalp itched so that I pulled my hair all down trying to scratch it. I tried —— and—— and —— but they failed to do any good. At last I tried Cuticura Soap and Ointment.

"First I combed my hair out, made a parting on the side and rubbed my scalp with the Cuticura Ointment. The next morning I washed with the Cuticura Soap and water, and continued until the third application gave a complete cure." (Signed) Miss Nellie M. Currin, Dec. 6, 1911.

Cuticura Soap and Ointment sold throughout the world. Sample of each free, with 32-p. Skin Book. Address post-card "Cuticura, Dept. L, Boston." Adv.

An Ear for Music.

"What is that tune your daughter is playing?"

"Which daughter?" asked Mrs. Cumrox. "If it is the older girl it's Liszt's Hungarian Rhapsody, and if it's the younger one it's Exercise Twenty-seven."

Important to Mothers

Examine carefully every bottle of CASTORIA, a safe and sure remedy for infants and children, and see that it

Bears the Signature of *Chas. H. Fletcher*

In Use For Over 30 Years.

Children Cry for Fletcher's Castoria

Pa's Explanation.

"Why did Diogenes go around with a lantern, pa?" "I suppose the automobile law required it."

DOES YOUR HEAD ACHE? Try Hicks' CAPUDINE. It's liquid—pleasant to take—effects immediate—good to prevent Sick Headaches and Nervous Headaches also. Your money back if not satisfied. 10c., 25c. and 50c. at medicine stores. Adv.

Some men are never satisfied until they have troubles that drive them to drink.

Mrs. Winslow's Soothing Syrup for Children teething, softens the gums, reduces inflammation, allays pain, cures wind colic. 25c a bottle. Adv.

It isn't always the most attractive woman who attracts the most attention.

FILES CURED IN 6 TO 14 DAYS. Your druggist will refund money if PAZO OINTMENT fails to cure any case of Itching, Blind, Bleeding or Protruding Piles in 6 to 14 days. 50c.

Anyway, the wage worker always has a boss to blame it on.

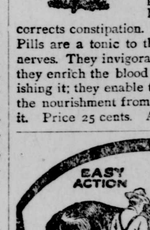
Dr. Pierce's Pleasant Pellets regulate and invigorate stomach, liver and bowels. Sugar-coated, tiny granules, easy to take as candy. Adv.

The best of men are sometimes worsted—and that's no yarn.

ITCH Relieved in 30 Minutes. Woolford's Sanitary Lotion for all kinds of contagious itch. At Druggists. Adv.

And some men are too lazy to indulge in guesswork.

CONSTIPATION



Munyon's Paw-Paw Pills are unlike all other laxatives or cathartics. They coax the liver into activity by gentle methods, they do not scour; they do not gripe; they do not weaken; but they do start all the secretions of the liver and stomach in a way that soon puts these organs in a healthy condition and corrects constipation. Munyon's Paw-Paw Pills are a tonic to the stomach, liver and nerves. They invigorate instead of weaken; they enrich the blood instead of impoverishing it; they enable the stomach to get all the nourishment from food that is put into it. Price 25 cents. All Druggists.



Stewart Ball-Bearing Clipping Machine

Turns easier, clips faster and closer and stays sharp longer than any other. Gears are all file hard and cut from solid steel bar, enclosed, protected and run in oil. Has six feet of new style flexible shaft and celebrated Stewart single tension clipping head. Get one from your dealer, every machine guaranteed. PRICE $7.50

CHICAGO FLEXIBLE SHAFT CO. Wells and Ohio Sts. CHICAGO, ILL.

Write for free new catalog of most modern line of horse clipping and sheep shearing machines.

Sufferers from rheumatism, dyspepsia, liver or kidney trouble try Nature's Great Herb Remedy, INDIAN BLOOD TABLETS. Send 25c for one month's treatment and be convinced. Henry H. Dines, Brattleboro, Vt.

FOR SALE—162 A. IN CUMBERLAND Co., Va.; 100 a. cult., 7 r. house, barn, outbldgs. 12 a. orchard, etc. Price, $6,000. Addr. Dick Wehrs, Farmville, Va., R. No. 1.

PISO'S REMEDY 25 CTS. Best Cough Syrup. Tastes Good. Use in time. Sold by Druggists. FOR COUGHS AND COLDS 25 CTS.

Hard Row.

Apropos of a very rich woman's marriage to a man much younger than herself, Mayor Thompson said at a dinner in Chattanooga: "Rich old women who marry handsome boys have a hard row to hoe. I know such an old woman. She said, tenderly, one day to her youthful spouse: 'What would you do, darling, if I should die and leave you?' The young man, yawning behind his gold-tipped cigarette, said, languidly: 'Die and leave me how much?'"

No Pleasing Her.

Governor Sulzer, apropos of certain feeble defenses of certain Albany grafts, said to a group of reporters:

"These defenses are all unsatisfactory. In their presence I am like Mrs. Oldes. 'That Mrs. Oldes is dreadfully hard to please,' said a woman. 'How so?' another woman asked. 'Why, I told her the other day that she carried her age well, and she didn't seem to like it at all, and she I told her that she didn't carry it well, and she liked that less than ever.'"

Cat Got Dizzy.

Augustus Johnson, a machinist employed by the Seth Thomas Clock company in Thomason, Conn., tells this story: "I went fox hunting by moonlight one night recently. Near Henry Pickett's house a large house cat came along pursued by a fox. The feline climbed a tree, whereupon the fox began to circle about the trunk. The cat watched the fox until it became dizzy and fell to the ground. As the fox started away with the cat I shot and got both fox and cat."

Martyr in Love.

The nerviest youth we ever heard of was the one who proposed ten times to the same girl, and came to be turned down the tenth time. "Dear boy," explained the girl patiently, "I like you, but I shall never marry a bachelor. I have always said that if I ever wed, it should be to a widower." "All right," came back our young friend, cheerfully. "I'll qualify if you'll tell me which of your girl friends you'd like to have me marry first!"

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