



1—Commander J. F. Hottel, commanding officer of the new coast guard cutter Northland, which has replaced the Bear in Arctic waters. 2—Scene at the official welcome to Commander de Pinedo, Italian flyer, on his return to Rome. 3—View of new Los Angeles city hall on the day of the cornerstone laying.

NEWS REVIEW OF CURRENT EVENTS

Army Lieutenants Fly to Honolulu, and Byrd Hops to France.

By EDWARD W. PICKARD

TWO more great feats in aviation marked the week, and both were American accomplishments. First and of more importance was the flight of Lieuts. Lester J. Maitland and Albert Hagenberger from San Francisco to Honolulu. Taking off from the Oakland municipal airport in a huge three-motor army Fokker monoplane early Tuesday morning, they reached Wheeler field on the island of Oahu, their destination, in 25 hours and 50 minutes. The distance is about 2,400 miles.

The army aviators thus made the longest transoceanic airplane flight on record, and made it without mishap. The passengers and crew of the steamer Sonoma, 740 miles from the Golden Gate, were electrified when Maitland brought his plane out of the mist and dropped to within 200 feet of the water as he passed by. He had then been more than nine hours on his way.

The next report from the flyers came from the steamship President Pierce, 1,100 miles from California, which reported hearing their radio asking for a bearing to be sent to establish location. At 3 a. m. the plane radioed that the flyers were 700 miles off Honolulu.

The landing was made on a rain-soaked field. The huge plane taxied the entire length of the field. Then, circling it came back to the front of the review stand, where army, navy and civil authorities were waiting to extend congratulations to the flyers. The crowd went wild with joy and enthusiasm. Guns thundered in salute as the plane stopped before the reviewing stand.

Colonel Howard, department air officer, rushed to the plane, grasped Maitland's hand and shouted, "You did it, and I congratulate you."

Major Gen. Edward M. Lewis, commander of the Hawaiian department of the army, clasped hands with Maitland and Hagenberger. The eyes of both aviators filled with tears as he said:

"My boys, I congratulate you. Maitland said that the radio beacon on the island of Maui failed to function."

"Our compass," he said, "is what got us here. If we hadn't had that we should have been out of luck."

The flyers were presented to Gov. Wallace R. Farrington, Rear Admiral John D. McDonald and other dignitaries, who loaded them with beautiful Hawaiian flowers and leis, the native emblems of greeting.

Cablegrams and radio messages of congratulation were showered on the happy young men, and they were especially pleased by a congratulatory wire from Commander Byrd, who learned by radio of the success of their flight while himself winging his way across the Atlantic. Army officials in Washington were especially pleased by the achievement of two of the army's birdmen, which supplemented the almost successful attempt of Commander John Rodgers of the navy in the fall of 1925. Secretary of the Navy Willbur, in his dispatch to the lieutenants, said:

"I can't help alluding to the fact that coming on top of the Byrd polar flight and the Lindbergh and Chamberlin flights, this latest flight again demonstrates the reliability of the air-cooled engine and represents a distinct advance in aviation."

HAVING waited many days for favorable weather, Commander Richard E. Byrd of the navy hopped off Wednesday morning from Roosevelt field, Long Island, on his scientific flight to France. With him in the big three-motor Fokker America were Bert Acosta, Lieut. George Noville and Bert Balchen, formerly of the Norwegian navy. In the earlier stages of the flight the America made faster time than did Lindbergh or Chamberlin. Radio messages from Byrd were received frequently, and told of passing through continuous

dense fog and low-lying clouds which completely cut off the vision of the aviators.

Friday morning at 8:30 the aviators made a forced landing on the beach near Havre. The plane was wrecked, but none of the men was injured. The America approached near Paris at 3 a. m. Friday, and in the rain and fog lost its way and turned to the north, finally coming down within 650 feet of the beach at Ver-sur-Mer.

AFTER several days in Washington and New York, conferring with officials and business men concerned with aviation development, Col. Charles A. Lindbergh flew back to St. Louis for the purpose of getting his Spirit of St. Louis and making a non-stop flight to Ottawa, Canada, where he was to be the guest at the jubilee celebration of the Confederation of Canada. In New York, Harry F. Gugenheim, president of the Daniel Gugenheim Fund for the Promotion of Aeronautics, made this announcement:

"Arrangements have just been completed under which Col. Charles A. Lindbergh will undertake a country-wide airplane tour of the United States for the purpose of furthering public interest in aviation development."

PROSPECTS are growing brighter for some good results from the naval limitation conference in Geneva. Great Britain had been steadfastly demanding virtual revision of the Washington agreement in a way the United States could scarcely accept, and Japan caused surprise by coming out in favor of the British proposals. But unanimity is a requisite and the American delegates showed not the slightest sign of yielding. Then the British apparently, though tacitly, recognized they could not put across their plan, though they still hoped that the question of the size of battleships might be discussed at a plenary session of the conference. The technical committee announced that "a considerable measure of agreement between the three delegations" concerning destroyers had been revealed.

In the matter of cruisers, the English delegates proposed that those vessels be divided into two classes. Only a limited number of the 10,000-ton 8-inch gun cruisers would be allocated, the balance of the cruiser tonnage going into ships below 7,500 tons, carrying 6-inch guns. These lighter ships would be worthless to the United States because it is without naval bases and the ships are incapable of accompanying a battle fleet into combat operations any great distance from a base. As the technicians decided against any limit for small craft under 600 tons, the Japanese and British could set the seas swarming with little boats jammed full of torpedoes, any one of which is capable of disabling a capital ship.

SACCO and Vanzetti, the Massachusetts radicals whose conviction for murder has attracted international attention, will not be executed during the week of July 10. Governor Fuller, who has been studying the case carefully, has granted the men a reprieve of 30 days. He has also given a 30-day respite to Celestino Madeiros, sentenced to death for another murder. Madeiros has asserted he was a member of the gang that committed the murders for which Sacco and Vanzetti were convicted and that they were not involved.

THREE years of trouble over the defunct Grain Marketing company and the Armour company was in a fair way to be ended when petitions were filed with the Illinois commerce commission to bring into existence a corporation to control eleven grain elevators in place of the Grain Marketing company. The Armour Grain company asks permission to quit operating public warehouses in Chicago and the Rosenbaum Grain corporation asks authority to enlarge its business and to issue \$2,500,000 of bonds. The documents are in the names of the Export Elevator company, an Armour property, and the Postal Elevator company, a Rosenbaum organization.

PRESIDENT COOLIDGE may include in his next message to congress a recommendation that an insular bureau be established under which the Philippines and our other

island possessions would be gathered together under one civil department head. He told this to the correspondents after his conference with Governor General Wood. The idea is not new and has been suggested before by Mr. Coolidge.

The President said he had no change in Philippines policy in view as a result of his conversation with General Wood. He was encouraged, he said, by the report that the general gave as to conditions. "The general result of the administration's attitude has been, he finds, an acceptance of the policy on the part of the Filipino people (political leaders excepted) and a feeling of security and stability. He pointed out that 95 per cent of the local government is in the hands of the natives; they hold nearly all the offices and carry on most of the government.

SOCIETY, especially in the East. She was intensely interested in the news that Miss Grace Vanderbilt, twenty-seven-year-old daughter of Gen. and Mrs. Cornelius Vanderbilt, and Henry Gassaway Davis III, a mining engineer, had eloped in New York and were married first in the municipal building and later in the Little Church Around the Corner. The bride, according to report, had been sought in marriage by many men of high position, including Prince George of England, Lord Ivor Spencer Churchill and the marquis of Donegal. Her brother said that General and Mrs. Vanderbilt were strongly opposed to her marriage to Mr. Davis. The groom is a grandson of former Senator Davis of West Virginia. He was graduated from Princeton in 1924 and has been a post-graduate student at the Columbia school of mines.

REPRESENTATIVES of 45 nations gathered in Stockholm for the twenty-fourth convention of the International Chamber of Commerce, King Gustaf and the crown prince attended the opening session and the delegates were given a reception in the royal palace. The 400 German delegates were greeted with special warmth by the other members, since this is the first time Germany has been represented at the international business parliament.

INDICTMENTS against three of the most prominent bankers in Los Angeles in connection with the investigation of the overissue of stock of the Julian Petroleum corporation were returned in Superior court there. Fifty-five others already had been indicted in connection with the case.

The indicted bankers are Charles F. Stern, president of the Pacific Southwest Trust and Savings bank; John E. Barber, president of the First Securities company and vice president of the Pacific Southwest, and Motley H. Flint, executive vice president of the Pacific Southwest Trust and Savings bank. Stern and Barber are charged with felonies—three counts of embezzlement and another count of accepting a banker's bonus. Flint is charged with usury.

SHANGHAI cablegrams say that the Nationalists suffered a tremendous reverse at the hands of the northern army, losing hundreds of thousands killed, wounded and captured. But not much reliance should be placed on such stories until they are confirmed. Peking dispatches indicate that Chiang Kai-shek's offensive in Shantung is in full swing. Japanese along the Shantung are in a state of panic and calling for troops from Tsingtao. The moderate branch of the Nationalists has formally charged the Japanese with breach of neutrality, asserting that Japanese troops were sent into Shantung province for the purpose of enabling Marshal Chang to maintain the dictatorship of North China. Immediate withdrawal of the troops was demanded.

BOTH major political parties were warned by the Anti-Saloon league that, under the league's guidance, the dyes in both parties will be organized to demand the nomination of "satisfactory" candidates for President and congress and on state and local tickets in the 1928 campaign.

The proclamation of the league, issued by its general counsel, Wayne B. Wheeler, asserts that "the Anti-Saloon league will use its well-established and successful methods in the coming political campaign."

TRY THIS

By EDNA PURDY WALSH

Using Old Phonograph Records

OLD or cracked phonograph records become quite numerous in a family of children. One of the ways of using them to advantage after they are cracked or too worn to play, is to keep one on the ironing board to keep the iron polished. It is handier and quicker than a piece of beeswax that is too small.

There are other uses of old records which enable the children to learn the properties of wax and to construct things from it. The wax may be melted away from the other ingredients in the records by putting them in



oil of turpentine, or by heating in boiling water. The other ingredients form a residue, leaving the wax on top. The wax can then be used for modeling various animals and toys. It can be used for waxing floors and furniture by adding turpentine to the desired consistency.

Articles that are exposed such as floors and doors will not warp or crack under the heat of sun or radiator if they are frequently treated with wax. A good floor wax is composed of two parts of wax and three parts of Venice turpentine.

An Inexpensive Favor

COMBINING the practical with the novel and beautiful, the hostess may surprise her feminine guests with this bouquet made of the small articles every woman needs.

The small paper dollies used for ice cream service are made the base of the bouquet. The rest of the items may be purchased at the local variety stores. Spread next to the paper are thin artificial leaves with their wire stems running through the center of the paper to form the bouquet holder. A deep rose ruffle of crepe paper is next sewed to the leaves. A spool of thread is wound in a lighter shade of



rose paper. A thimble is also covered in this shade. A paper of hooks and eyes is rolled into a pale green shade of crepe paper cut like a poinsettia. Lingerie tape, black pins, a rolled package of needles and a few colors of embroidery floss are likewise partially covered with pale rose-colored crepe paper.

At first glance the favor looks like a bunch of small flowers.

(© 1927, Western Newspaper Union.)

More Than One Way

Mrs. C. R. N. writes: "Our neighbor's little boy was visiting us and he spotted a candy box on the table, but I was busy at the time and overlooked offering him some. Finally, glancing at the coveted sweets, he remarked: 'My mother don't let me ask for anything, so you will have to offer me anything you want me to have.' He got the candy."—Boston Transcript.

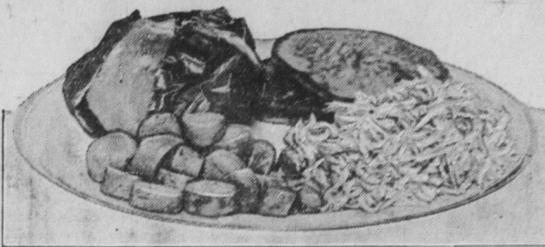
Truth About Diogenes

The author of "Mistakes We Make" refutes the story that Diogenes lived in a tub, and says it "had no better origin than a comment by his biographer, Seneca, who was not born till more than three hundred years after the cynic's death.—A man so crabbed ought to have lived in a tub like a dog."

Druggists' Mortar Old

The druggists' mortar, which has come down to modern generations almost unchanged in shape, can be traced back to prehistoric times. The mortar in its present shape was used centuries before medicine was known as an art, and was used to crush hard bodies. It was used by savages as well as civilized peoples.

VEGETABLE COMBINATIONS ALWAYS GOOD



Corn Fritters, Cole Slaw, Carrots and Baked Apple Make a Good Vegetable Plate.

(Prepared by the United States Department of Agriculture.)

In order to serve a "vegetable plate" at home you don't need the special kind of plates used by restaurants for the purpose. If your combination is pleasing the family will be satisfied to have the vegetables served as at any ordinary meal. From three to five vegetables are usually selected for a vegetable dinner. Innumerable good combinations may be planned as the vegetables come on the market.

Here is a good in-between-seasons menu: Corn fritters, cole slaw, buttered carrots and baked apple. This

combination fulfills the requirement that there should be something hearty—the corn fritters, made with egg and milk, and rich because they are fried; something mild-flavored—the carrots; something acid—the apple. The pungency of the cabbage gives the necessary pronounced flavor that lends character to the whole plate. The illustration was made by the United States Department of Agriculture, which further suggests that some thought be given to the color and appearance of a vegetable plate, since appetite is so often stimulated through the eye.

PROTECT AGAINST DAMAGE BY MOTHS

Woolen and Fur-Trimmed Clothing Must Be Stored.

(Prepared by the United States Department of Agriculture.)

Woolen and fur-trimmed clothing, fur coats and separate pieces, and all the extra woolen blankets that are not in use during warm weather, must, as every housekeeper knows, be very carefully protected against damage by moths. The miller, or adult moth, does not eat fabrics; it selects them for laying its eggs, however, so that the larvae, or worms, will have an abundant supply of suitable food as soon as they are hatched. If there are spots due to food on the garments reached by the moth, the larva is even more attracted to that part of the material.

It pays, therefore, according to the bureau of entomology of the United States Department of Agriculture, to put everything away scrupulously clean. Coats and suits that are properly stored immediately after a trip to the dry cleaner have a very good chance to escape moth damage. This is not only because the spots have been removed, but because, in all probability, the garments have been thoroughly brushed, so that any concealed moth eggs are dislodged, and after that they have been aired and sunned to get rid of the gasoline odor. The same general treatment—thorough cleaning and brushing, with a good sunning—applied to all clothing at home before storing it for the summer, will go a long way toward assuring protection from moths.

Everything must be kept in tight containers. A brown paper parcel will do as well as an expensive treated bag, provided it is carefully done up in such a way that no moths could possibly get in to lay their eggs. Any tight chest or trunk is good, if the clothes have first been properly prepared, but cedar chests have the special virtue of killing any young larvae that might chance to develop in spite of the most careful efforts to brush and beat the garments. The use of naphthalene or paradichlorobenzene flakes inside a tight package or box or trunk is also good and is recommended, since the fumes, when closely confined will kill the moth.

It is sometimes possible to seal a closet where clothing is being stored in such a way that moths cannot en-



Guard Against Moths by Fumigating Clothing in Closets.

ter. On the whole, the safest course for the housewife to follow is to put the clothing for each individual in a suit box by itself, with naphthalene or paradichlorobenzene, and wrap each one up in several thicknesses of heavy paper, turned under at the ends so that no insects can get in to lay eggs. It is needless to add that each box should have its contents noted on the outside so that it need not be unwrapped in order to locate some article.

Substantial Dish Made From Any Kind of Bean

Pea beans are probably the best kind for baking, but a very good, substantial dish may be made from any sort of beans—white, navy, lima, soy and others. Tomato sauce or tomatoes served with any kind of baked beans will greatly enhance their flavor. Beans supply protein as well as a large proportion of starch, but the protein is not so efficient a kind as that of meat, milk, and eggs. It is well, therefore, to serve a milk or egg dish at the same meal with beans. For example, a cream soup, or a custard dessert of some sort. Most of the dried beans are good sources of vitamin B, but as vitamins A and C are also needed these must be furnished by other foods, especially by vegetables, salads, and milk dishes.

A pint of dried beans will make a large potful, and the seasonings we are giving are in proportion to this amount. Soak the beans overnight and then cook gently until they can be pierced but are not mushy. The skins will break easily. Put the beans in the pot with a quarter-pound piece of well-streaked salt pork in the middle, rind side up. The rind should be scored. If you are not using meat, mix about six tablespoonfuls of butter with the beans as you put them in the pot. Add the seasonings, blend with a little hot water. Use a teaspoonful of salt, a teaspoonful of mustard, two tablespoonfuls of molasses or sugar, and a tablespoonful of minced onion, if you like it, or a small onion cut in slices. Bake the beans in a very moderate oven from six to ten hours. Add a little boiling water from time to time but never enough to bring the water beyond the top of the beans. Keep the lid on the bean pot until the last hour, then uncover and allow the top beans to become nicely browned.

Sliced Oranges Are One of the Nicest Desserts

Sliced or cut-up oranges are one of the easiest and nicest desserts, either just as they are or in a soft custard. Shredded coconut sprinkled over sliced oranges makes a favorite southern dessert known as "ambrosia." Sliced oranges may be served in tart or patty shells with a spoonful of whipped cream. Orange and water cream salad with French or whipped cream dressing is appetizing, and, of course, oranges may form at least half of any mixed fruit salad, fruit cup, or fruit gelatin. Use pure orange juice for making the jelly part of a mixed fruit gelatin, with such combinations as chopped apple, banana, orange and fig; or grapefruit, orange, pineapple, nuts and dates; or canned peaches, pears, oranges and a small amount of preserved watermelon rind, citron or other spicy preserves. Plain orange jelly made with pure fruit juice is a delicious dessert in itself. When half congealed it may have the white of an egg beaten through it, but this is not necessary. A dainty way to serve orange jelly to an invalid or a child is to scoop out the contents of one orange, leaving the rind a basket shape. Fill this with the jelly when ready to mold it.

Baked Omelet Will Ease Pressing Kitchen Tasks

A baked omelet is practically a custard without sugar. The advantage in baking an omelet is that it does not require such careful watching as the other type and so may be managed when the housewife has other pressing tasks on hand. The proportion of milk to eggs is different from that in an ordinary omelet, which requires very little milk. The recipe is supplied by the bureau of home economics.

Baked Omelet.

1 quart milk ¼ teaspoonful salt
5 eggs 1 teaspoonful melted butter

Warm the milk and pour it into the lightly beaten eggs. Season with salt and butter and pour this mixture into a greased baking dish. Bake in a moderate oven surrounded by a pan of water, until set in the center. Serve from the dish, adding more seasoning as desired.