

The Philippines



American Plow With Philippine Motive Power.

(Prepared by the National Geographic Society, Washington, D. C.)

THE status of the Philippine islands crops up afresh with the writing of a new tariff bill. This island group, 7,000 miles from the Pacific coast of North America, furnishes at once the greatest stake and the most difficult administrative problem of the United States in the Pacific.

This is no tiny island territory like some of those that fly the Stars and Stripes in mid-Pacific, but a country of nearly 115,000 square miles—a greater area than that of New York, Pennsylvania, New Jersey, Delaware, and Maryland combined; or among the islands, greater than the three large southern islands of Japan upon which the life of that nation centered while it grew to imperial stature.

This far-away territory of the United States is inhabited by nearly 12,000,000 people of many races and different religions, less than a quarter the present population of the three most important Japanese islands. But the tropical Philippines with their ample rainfall and luxuriant vegetation are capable, in spite of their mountainous character, of supporting a much larger population than at present.

Since pacifying the islands, the United States has given the Philippines steadily increasing political control of their affairs. The appointive commission which ruled over the islands at first under the American regime has now given place to an elective house and senate, and five of the seven members of the cabinet are Filipinos. The governor general and vice governor are still appointed by the President of the United States.

Education has been the center of the American policy in the islands. A very small percentage of the natives were literate in 1898. Numerous languages and dialects were in use and only a minority understood Spanish. It was determined to make English the common language and to open the necessary public schools to reach the great mass of children. By 1917 more than 4,000 primary schools were in operation in charge of 13,377 Filipino and 417 American teachers. About half the estimated total of the children of the islands—600,000—were enrolled in that year. By 1920 the enrollment had reached 791,626, and it has steadily increased since until now approximately one and a quarter million pupils are enrolled.

Trade Grows Rapidly.

The trade of the Philippines has increased tremendously since 1899. In that year the combined total of exports and imports was \$32,000,000; by 1917 the total was \$161,000,000; and in 1928 it had reached \$275,000,000. Nearly every man in the world who uses a rope pays tribute to the Philippines, for "Manila hemp" is one of the best rope materials known. It is harvested from a species of banana tree. Nearly \$30,000,000 worth of it was shipped in 1927. Coconut products—"meat" and oil—come second. Much of America's butter substitute is made from Philippine coconut oil. Shipments in 1927 amounted to more than \$19,000,000. As a producer of sugar, the Philippines cannot yet be compared with the famous "sugar isles," Cuba and Java, but its production—more than \$50,000,000 worth in 1927—entitles the group to be classed with Hawaii, Porto Rico and Formosa among the world's sweeteners.

Probably the most significant detail in an inventory of the state of the Philippines is the decrease in the number of white residents. The census of 1903 showed 14,000 white people, most of them American, while the last authoritative census, 1918, showed 12,000. Meantime the population of the whole archipelago had increased by 3,000,000.

Straws in the wind are probably more important than the tablets of 25 years of progress in the Philippines. These are some of the straws. Plans are under way for planting 30,000,000 Para rubber seedlings during the current year. A new profitable export has been discovered in buntal or bangkok straw hats which has leaped in four years from the \$200,000 peg to \$2,000,000.

Fruits and Fiber.

The world is waking up to an appetite for delicious tropical fruit and the Philippines are waking up to the fact that the islands are eminently fitted to grow such fruit. The Filipinos look with envious eyes on the profits of Hawaiian pineapple and now claim they can raise even better

pineapples. Mango, lanzon, chico and pomelo are strange names to the American housewife, but they may not long remain so if the Philippines are successful in canning and marketing their fruit products.

But if the custom of pigeonholing a nation or a district by its products, such as Illinois, the Corn Belt state; Sao Paulo, the Coffee country; the South, the Land of Cotton, is accepted, then the Philippines should be known as the Land of Fiber. From a banana plant Filipinos obtain probably the strongest known plant fiber, Manila hemp, from the fibrous stalk of the cane they produce sugar, the long hairs on the husks of the bilion and a half coconuts are now put to many uses, the fiber of the maguey, a member of the amaryllis family and close relative of the century plant is an important export. Buntal hats are made from the burl palm, and then there is the wood and rattan from the forest. Finally their embroidery industry depends on the imported fibers of silk, cotton and flax.

The Philippines might be said to be a jagged land both vertically and horizontally. They are very mountainous and their coasts are much indented. Though only about one twenty-fifth the area of the United States exclusive of Alaska, the Philippines have a coast line twice as great.

Commercially, Manila, on a commodious bay and with a good harbor, has an excellent strategic position. It is a sort of oriental center, less than a thousand miles from important Chinese ports and less than 1,500 miles from southern Japan, southern Korea, Singapore and the ports of the Dutch East Indies. It is estimated that within a radius of 3,500 miles of Manila live three-quarters of a billion inhabitants—more than a third of the total population of the earth.

We Lose One Island.

Recently Uncle Sam lost one of his tiniest Philippine islands—Palmas. That is, for years he considered it his, but found later that the Netherlands also claimed it as an outlying fragment of the Dutch East Indies. The dispute was duly arbitrated, and the arbitrator, a Swiss, decided in favor of The Netherlands.

Few of the many Philippine islets are so isolated as Palmas. It lies 48 miles off the nearest point of Mindanao, Cape San Augustin, and was the farthest southeastern bit of land claimed to be a part of the Philippines. So neglected had the islet been that many maps do not show it, and most of the gazetteers pass its name by.

Palmas (it is sometimes called Mingas) is only a little over half the size of Central park in New York city, being one and one-third miles long by two-thirds of a mile wide; a mere speck in the sea when its distance from large land bodies is considered. It lies about 20 miles west of the 127th meridian (east longitude) which forms the eastern boundary of the region ceded by Spain to the United States, and about 40 miles north of the parallel 4 degrees 45 minutes (north latitude) which forms the southern boundary. It was therefore well within the area marked out by the treaty for United States ownership.

There is no record of a visit by any official of the United States or the Philippines to Palmas until 1900 when Leonard Wood, then governor of the adjacent island of Mindanao, while on an inspection trip through the waters of his province, anchored off the island. To his surprise the little boat that put off from the island village carried a Dutch flag. It was explained to him that the native headman had on appointment from the Dutch and that for 15 years Dutch ships had called once a year to bring supplies and take away copra. Four hundred and fifty-eight inhabitants were then on the islet.

A report was duly made on this apparent alien occupation of American territory; the State department became interested. For 17 years the matter was under consideration by the diplomats of The Netherlands, Spain and the United States, before the status of Palmas was settled.

Senate Seniority

The terms junior and senior senator refer to their continuous service in the United States senate, and not to ages or terms. The senior senator from a state is the senator who has had more continuous service in the senate than the other, who is called the junior senator.

Some Good Things to Eat

By NELLIE MAXWELL

Where the pools are bright and deep,
Where the gray trout lies asleep,
Up the river and over the sea,
That's the way for Billy and me.
—James Hogg.

Salads, greens, and fresh vegetables should be used abundantly at this season.

Salad.—Slice three-fourths of a cupful of green onions and cover with french dressing to which a teaspoonful of sugar has been added. Let stand one-half hour. Drain and arrange with one cupful each of sliced new beets and green peas on a bed of water cress. Garnish with cheese balls made by mixing the cream cheese with two-thirds of a cupful of finely chopped peanuts. Mold into small balls and dust with paprika. Serve with more french dressing.

Boston Brown Bread.—Take one cupful each of graham flour, corn meal and rye meal, three-fourths of a teaspoonful of soda, one and one-half teaspoonfuls of salt, three-fourths of a cupful of molasses and two cupfuls of sour milk. Mix and sift the dry ingredients, add milk and molasses, beat well, add a few raisins and pour into a well greased mold, two-thirds full. Cover and steam three and one-half hours.

Plain Muffins.—Mix and sift together two cupfuls of flour, three teaspoonfuls of baking powder and one-half teaspoonful of salt. Add one cupful of milk, two tablespoonfuls of sugar and one unbeaten egg. Beat and mix the batter thoroughly, stirring in widening circles, keeping the spoon on the bottom of the bowl. Place in muffin pans and bake twenty minutes in a hot oven.

Spanish Meat Loaf.—Take two cupfuls of ground beef, one-half cupful of fat salt pork ground, two cupfuls of cracker crumbs, one cupful of milk, one beaten egg, salt, pepper, tabasco sauce, one onion, one and one-half

cupfuls of strained tomato, strips of bacon. Mix all the ingredients except the tomato, form into a loaf and place in a greased baking pan. Cover with strips of bacon and over the top pour the tomato sauce. Bake forty minutes in a moderate oven.

Gooseberry Relish Sandwich.—Add enough finely grated Herkimer cheese or old American cheese to one-half cupful of the strained gooseberry relish to bind. Spread on thin slices of toast cut into fancy shapes. Serve on lettuce.

A nice dish to serve for luncheon, which may be prepared from stewed fowl is:

Chicken Warmers.—Take a large fat fowl, cut up for serving, and put on to stew in plenty of water. When tender, remove the chicken, and cut it into small pieces, removing all the bones. Put a bunch or two of diced celery into the broth and cook it until tender, remove it, and add noodles, cook for fifteen minutes, then serve a nest of noodles with celery and top with the chicken. Add a little gravy made with broth, cream and serve.

Green Peas, Onion and Cucumber Salad.—Take one and one-half cupfuls of cooked, drained, small green peas, the same amount of thinly sliced young cucumbers and one cupful of thinly sliced green onions. Mix and

dust with salt and paprika. Add any good salad dressing, heap on lettuce and serve.

Lima Beans and Celery.—Take two cupfuls of cooked lima beans, add to them, one cupful of green celery diced and two tablespoonfuls of chopped onion. Serve on lettuce with a good boiled dressing; garnish with radish roses.

A Dainty Dessert.—Cut out squares or circles of sponge cake, make wells with a small cutter and bush well with melted butter. Put into the oven and toast. Serve with the wells filled with sugared fruit. Strawberries or any seasonable fruit may be used. Top with whipped cream or serve cream with the dessert. When tired of salads use a fruit cup for a change. Combine almost any in-season fruit, add a bit of lemon juice and some sugar sirup and serve well chilled, in tall glasses.

Orange Banana Cream.—Remove the skin and fiber from six bananas, mash to a pulp, adding gradually two cupfuls of orange juice. When all is well mixed add four tablespoonfuls of cream and chill. Serve in glass cups.

Maple Sirup Salad Dressing.—Heat one-fourth of a cupful of maple sirup to the boiling point and pour over three egg yolks well beaten, add a bit of salt and paprika and one teaspoonful of lemon juice and one-half cupful of cream beaten stiff, when the mixture is cool.

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Planning Ahead for Picnics



Community Picnic With Cafeteria Service.

(Prepared by the United States Department of Agriculture.)

Whether it occurs on the "glorious Fourth" or on any other day of the summer, a community picnic, attended by persons of all ages, is likely to be successful if consideration is given to everybody's comfort. Young people do not mind perching on logs or rocks to eat their lunches, or sitting right on the ground, but those who are less energetic prefer a bench of some sort and a place to set their dishes or beverages. Mothers with little children, too, can manage them better and get them to take their milk or fruit drinks more readily in spite of the prevailing

distraction and excitement, if the arrangements for eating are somewhat like those they are used to. Set tables and benches such as are found in automobile tourist camps, answer admirably, however roughly constructed. Shade is essential to a comfortable outing. A grove of tall trees with no underbrush is ideal, and if there is a stream or lake in sight to make a pleasant outlook and add interest for the children, so much the better. A supply of pure drinking water should be assured, either from a well or spring known to be safe, or carried from home. Children should be taught not to touch the water in brooks or ponds, lest it be contaminated.

Foods for the community picnic should be planned beforehand by a competent committee. The preparation of the various articles on the menu may then be allotted to volunteers and there will be no unnecessary duplications or omissions. Some hot foods like bacon, steak, wieners, or rounds of hamburger wrapped in bacon may be cooked on the grounds. Coffee may be cooked when wanted or carried in thermos bottles. On the whole, however, cold foods and beverages will be found easiest to manage for a large group of people, especially on a warm day. Minced and mixed foods which might easily spoil, are best avoided, either as separate dishes or in sandwiches. Salad ingredients may be carried separately, packed with a little ice, and put together at the picnic. The cafeteria method of serving is quick and easy. It insures every one's getting the foods preferred, so there is a minimum of waste. The Oregon women in the illustration, taken by the United States Department of Agriculture, belong to a home demonstration club under the direction of the state extension staff. They have found cafeteria service very satisfactory.

Electric Ventilator Keeps Kitchen Cool

An electric ventilator will bring comfort to the one-window kitchen, says American Home. There are now three kinds available: The portable type, which can be hung up over a window and moved when the family moves; the built-in type, which cuts off no light but must be put in when the house is constructed, and the more elaborate type which is installed in a hood over the range. All of these ventilators, of course, are run by motors; they are simply glorified electric fans, which can be turned on and off at will.

A man will carry gossip, but only to those he can trust.

Fairy Tale for the Children

By MARY GRAHAM BONNER

"Grandmother was the first of our kind," said a beautiful pink rose.

"We're known as the Columbian rose family."

"I'm glad to make your acquaintance," said the yellow rose a little stiffly. I was quite impressed talking to a brand-new kind of rose.

"Thank you," said the pink rose. "What did you mean a little while ago when you said you had only been trained to do what you were told to do lately?" asked the yellow rose.

"Well, my grandmother was the first to do what she was told to do—now wasn't that interesting in a grandmother? They are usually the nicest people in the world but you don't usually say they do what they're told for they're not usually told to do things."

"I didn't actually mean that I had only been trained of late to do what I was told, but I meant that my family had been trained of late to do the things we were supposed to do. That is we're not doing what we are not supposed to do."

The yellow rose dropped a petal in astonishment. They were in vases of water in the window of a florist's shop. Some passerby saw the yellow rose petal drop and said:

"What beautiful yellow roses, but one of the roses just dropped a petal. They must be getting a bit old."

And they admired the beautiful pink

roses—and the pink rose which had been talking to the yellow rose, gracefully and very beautifully bowed its head ever so little.

"I must be careful and not get excited by what you say again," said the yellow rose, "for the florist won't be



"I Want to Wear a Rose."

able to sell me, and I won't be taken home to cheer up some one.

"I'm not really old. I was only very much excited by what you had said."

"I tried to keep up with what you were saying, but gracious! I was terribly confused."

"Poor yellow rose," said the pink rose. "It was all my fault. For a rose that doesn't prick I'm very inconsiderate."

Handwork Adds to Little Frocks

By JULIA BOTTOMLEY



In creating styles for little folks Paris designers are laying great stress on handworked ornamentation. Particular enthusiasm is expressed for applique effects. One notes on coats and dresses of every material a pre-

ponderance of applied design which manipulates colors and fabrics in strikingly modernistic patternings.

There are the clever felt coat and hat ensembles, for instance. They sound a note of originality which is very refreshing. Almost amusing are some of these "sets" made of gay felt, in that grotesque little figures are cut of multi-colored felt, the same applied in unique borderings and such on a monotone colored background. The colorings are as lively as imagination can picture—a row of bright flowers or fruits on perhaps a pale green felt coat or bright blue, or even orange color for the background. If you are looking for a coat, or a sleeveless jacket, or a hat-and-bag set for your child to wear at the seashore this summer do not miss seeing these cunning felt styles.

The dress which the wee Parisienne in the picture is wearing, shows to a nicety the trend toward bright-colored applique design. Not only is the play or color indicative of the times but the bold conventional patterning applied on a simple white background is characteristic of present-day design.

This winsome party dress is of white crepe de chine. About the irregular hemline is a triple piping done in three colors, peach, Nile and blue. The modernistic design is worked in the same colors of crepe as the piping. This frock ought to prove an inspiration to mothers who make their children's clothes, for it could be carried out in pique or gingham or any of the many gay cotton weaves.

However, for the party frock, no fabric gives any better satisfaction than does crepe de chine. Parisian stylists are employing this always dependable silk weave for ever so many of their loveliest "dressy" frocks.

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Protect Child's Head From the Sun

(Prepared by the United States Department of Agriculture.)

A matching sun hat of cretonne and cable net is worn with her colorful sun suit by the little girl in the picture. Some protection for a child's head and eyes is advisable when the sun is sufficiently hot to give the beneficial effects of a sun bath on the skin surface of the body. The cretonne used for both suit and hat is sure to delight any little girl. It has a gay design of plump red cherries on a cream-colored background. The waist is of ecru net, as is the ventilating crown of the hat, and the whole is banded with bias tape of soft green.

The hat can be easily made by experimenting with a piece of paper and a pair of scissors until a satisfactory pattern is made for the brim, fitting the head comfortably. It should be cut a little wider in front than in back, and by means of a back seam can be shaped becomingly. The circles of cretonne are needed for the upper and under sides of the brim, and an interlining of thin muslin. Green binding is used. The brim is slightly starched to hold its shape. The crown which is detachable, is simply a circle of the net, bound with green bias tape and arranged to draw up and button to the brim.

The hat and sun suit were designed by the Bureau of Home Economics of the United States Department of Agriculture. No patterns are issued by the bureau for any children's garments, but this sun suit can be readily adapted from a commercial Dutch-romper pattern, which flares out at the sides. These side pieces are seamed together



Sun Suit With Matching Hat.

at the lower edge and close the other wise open plackets, and reinforce the sides of the drop seat. Bands of bias tape trim and define the legs but do not bind them.