

# PEOPLE TALKED ABOUT

## HORACE WADE, ELEVEN-YEAR-OLD AUTHOR



In a locked room, lying flat upon his stomach, with a stub pencil held firmly, Horace Atkinson Wade, the eleven-year-old novelist, writes stories of terrifying mountain bandits, hairbreadth escapes, and heroic rescues. His mascot is a teddy bear who watches him in his hours of literary effort and regards critically his tales of boys who, regardless of the press of most exciting circumstance, always find time to eat.

Horace, son of Mr. and Mrs. Edward L. Wade of Chicago, was born in St. Louis, March 28, 1908—possibly with a pencil in his hand. Anyhow, according to his parents' statement, he has been writing most of the time since then and last August he spent three weeks on a novel entitled "In the Shadow of Great Peril" which, prefaced by George Ade and praised by Irvin Cobb, was published in Chicago February of this year. To quote

from the preface, "Master Wade's lids wear freckles and aim straight for the jaw with every punch."

Horace is a pupil in the Carter Practice school. He is a year ahead of his class and expends surplus energy in the excitement of football, baseball, skating, and hiking with the lone scouts. He is a thoroughly red-blooded American boy.

Those agreeing with Irvin Cobb who says, "To my way of thinking he has imagination, he has balance and proportion most marvelously unusual, considering his age, and he has a wider choice of words than I should have believed it possible for a boy of his age to have," will be glad to know that Horace is planning a sequel to his published volume, and they eagerly await "The Heavy Hand of Justice."

## ROOT AND THE COURT OF NATIONS

Ellhu Root (portrait herewith), believed by many people to have one of the most commanding intellects of the day, is doubly in the limelight at present. For one thing, he is a sort of unofficial spokesman on policy for the Republicans. He has just announced, however, that he will not be a delegate to the Republican national convention.



The reason that he will not be a delegate is that he expects to attend the international conference for the establishing of a court of nations, which is scheduled to meet in Paris in June.

Ellhu Root is one of a number of distinguished men from various countries who have been invited to become members of the committee to prepare plans for the constitution of a permanent court of international justice.

The list was announced at a session of the council of the League of Nations.

A. J. Balfour, presiding over the council sessions, after reading the names of the men invited to become members of the committee, said:

"Maybe, for one reason or another, Mr. Root may not deem it desirable to accept the council's invitation. The council hopes he will always remember that he will be welcome at whatever stage of our sittings he may be privileged to accept to add to our deliberations the great weight of his learning and name."

## S. T. MATHER AND NATIONAL PARKS



Stephen T. Mather, director of the national park service, has been awarded a life membership in the National Geographical society in recognition of his eminent services for the "increase and diffusion of geographic knowledge." His service consists in upbuilding the national park system, in stimulating national interest in our natural beauties and wonders and in making these public playgrounds popular with the people.

When Secretary Lane of the interior department assumed office in 1913 he made Mr. Mather an assistant to the secretary and put him in general charge of the national parks. When the national park service was established in 1917 Mr. Mather was made director. Since 1913 the national park system has grown from 13 parks to 20, and the attendance has increased from 251,703 to 755,325.

Mr. Mather is rich and generous.

Personal friends estimate that he has expended more than \$100,000 out of his own pocket on park service.

Mr. Mather's wealth comes from borax. He maintains his Chicago home and office, but is in Washington or the national parks practically all the time.

## MRS. C. C. CATT, SUFFRAGE LEADER

Mrs. Carrie Chapman Catt (portrait herewith), was probably the dominating figure of the recent suffrage convention in Chicago. After seven days in convention, the women of the association finished up the business which the newly-organized League of Women Voters will carry on.



After having served as convention chairman for the League of Women Voters, Mrs. Catt relinquished control of the woman suffragists of the country, her resignation to take effect as soon as the suffrage association of which she is president, dissolves upon ratification of the amendment.

Mrs. Maud Wood Park of Boston, congressional chairman, who lobbied the amendment through the senate and house of representatives, was chosen chairman of the league. Mrs. Catt was named honorary chairman.

The other officers of the new organization will be: Mrs. George Gellhorn of St. Louis, vice chairman; Mrs. Richard Edwards of Indiana, treasurer, and Mrs. Solon Jacobs of Alabama, secretary. They will be assisted by regional directors.

# The KITCHEN CABINET

Wait not till you are backed by numbers. Wait not until you are sure of an echo from the crowd. The fewer the voices on the side of truth the more distinct and strong must be your own.—Channing.

### WAYS WITH SOUR CREAM.

Those who are fortunate enough to have sour cream (which is often, in many farm homes), will like to have a few reminders of how it may be used. Sour cream has been used for generations for cookies, cakes, biscuits and griddle cakes, as well as for salad dressings, pudding sauces, cake filling, fish and meat sauces and for various delightful frozen dishes with fruit juice. These are but a few of the various uses for sour cream.

Those who are fond of codfish in white sauce will find that sour cream used in place of the milk will make a most tasty and appetizing dish. Be careful to cook the flour and butter well before adding the cream, as that must not cook very long or it will curdle.

Sour cream when mixed with fruit juices of various kinds, sweetened to taste and frozen, will make a delicious, smooth, velvety cream. Orange juice, with sugar and water boiled with the grated rind and cooled, then added to the sour cream, is a most delightful combination.

For a cake filling, take one-half cupful of sour cream, one cupful of sugar, and boil until it hairs; add a pinch of salt and a half cupful of hickory nut meats.

**Sour Cream Cookies.**—Add a cupful of sugar, a cupful of molasses, to two cupfuls of rich sour cream. Add two well-beaten eggs, a teaspoonful of soda and one of baking powder, a tablespoonful of ginger, a dash of cinnamon and cloves, and enough flour to roll; let stand on ice to chill before rolling out.

**Shredded Cabbage With Sour Cream Dressing.**—Shred the cabbage very thin, plunge into cold water and let stand until crisp. Drain and add sour cream, sugar, salt and a dash of vinegar to give the salad the right zest. If the cream is very sour, the vinegar will not be needed.

For a salad dressing of any kind of vegetable, a teaspoonful or two of boiled dressing and a half cupful of whipped sour cream will be found very acceptable.

So many gods, so many creeds,  
So many ways that wind and wind;  
While just the art of being kind  
Is all this sad world needs.—WILCOX.

### A CHAPTER ON SOUPS.

There are soups and soups. Clear soup is more in the nature of a stimulant than a nutrient. The hot liquid being easily assimilated prepares the way for the heavier food which is to follow. Cream soups, with bread and butter, make a fairly nutritious meal.

**Split Pea Soup.**—Soak a cupful of split peas over night in two quarts of cold water. In the morning put the peas over the fire with a ham bone or a piece of salt pork, a slice of onion, and simmer four hours; rub through a sieve, return to the fire; melt two tablespoonfuls of butter, add two of flour; mix well and add a little soup to the consistency for pouring. Stir into the soup and cook five minutes. Season with salt, sugar and pepper to taste; add one cupful of thin cream and serve hot.

**Amber Soup.**—Brown three pounds of beef from the shin, cut in small pieces. Use the marrow from the bone to fry the meat in. Add the bone with one-fourth pound of ham to three quarts of cold water; let it simmer for three hours. Then add a fowl cut in halves, an onion, half a carrot cut in pieces, a stalk of celery, a sprig of parsley, three cloves and half a dozen peppercorns, all but the last three browned in the fat. Cook until the chicken is tender; remove the fowl and strain. Cool and remove the fat, stir into the stock three fresh egg shells; let boil two minutes, skim, strain, reheat and serve.

**Cream of Onion Soup.**—Slice four onions and cook in boiling water until soft, changing the water once during the cooking. When tender, rub the onions through a sieve and to a cupful of the pulp prepare the following: Melt a tablespoonful of butter, add when hot and bubbling add two tablespoonfuls of flour. Stir until the mixture leaves the sides of the pan. Add three cupfuls of cold milk and cook until smooth; after ten minutes of cooking add the onion and the liquid in which they were cooked. Boil up once and serve.

**Beef Broth and Egg.**—Take a half cupful of beef stock and remove all fat. Have an egg beaten stiff. Heat the broth to the boiling point, season to suit the taste of the patient, stir one-half of the beaten egg into it and serve at once.

Virtue is in a manner contagious; more especially the bright virtue known as patriotism, or love of country.—Dickens.

### A SYMPOSIUM OF BREAD PUDDINGS.

A bread pudding may be as dainty and as acceptable as the most frilly of fancy dishes, but if one has a member of the household who has an aversion to them, it will be better to rechristen the pudding and leave

out the word. Human nature is a good deal alike all over the world, and if we think we don't like a food, it is a sign of weakness to admit that we were mistaken. Emerson says changing one's mind is not a sign of weakness, but of progression. Just try these on the family that won't eat bread pudding:

**Pineapple Pudding.**—Dry until crisp three slices of bread in a hot oven, then roll with a rolling pin until fine. To the bread crumbs add one cupful of sifted flour, one tablespoonful of melted fat, one-half cupful of sugar, one cupful of milk, one-half cupful of pineapple juice, two teaspoonfuls of baking powder; mix and pour into a buttered baking dish and bake in a hot oven 20 minutes. Use this sauce: One pint of boiling water, one tablespoonful of sugar, one tablespoonful of butter, one tablespoonful of flour; stir and mix the sugar and flour, then cook until all is well blended. Remove from the fire and add two tablespoonfuls of grated coconut and half a teaspoonful of lemon juice. Serve round the pudding. More acid may be used if liked, or vinegar may be substituted for lemon juice.

**Spiced Pudding.**—Take two cupfuls of graham bread crumbs, one well-beaten egg, one pint of sour milk, one cupful of sugar, one cupful of chopped dates, one cupful of nut meats, one teaspoonful each of soda and cinnamon and one-half teaspoonful of cloves, one tablespoonful of melted butter. Bake 30 minutes in a moderate oven and serve with whipped cream flavored with vanilla and lightly sweetened.

If puddings and pies become slightly cool before the meringue is put on there will not be any drops of liquid forming over the meringue.

Water which is sixty to seventy per cent of the body weight aids digestion and carries off waste.

It is not a light matter, the way we spend our time, our strength, our intelligence. The higher duties of womanhood, the higher duties of humanity through her, of society through the household, demand a more healthful condition of household economies than the present shows. Our households are surcharged with waste matter and ourselves are spent in its arrangement and removal. Soul, mind and body are limited by the dustpan.—Helen Campbell.

### HOUSECLEANING TIME.

The old-fashioned method of general uphovel during the spring cleaning has passed out with the incoming of the vacuum cleaner and range sales. Today very few housewives are allowed to accumulate old clothing or any household utensil that has passed its usefulness in the home, as any society that needs money calls a rummage sale and three benefits result—the housewife is relieved of her surplus goods, the woman who needs them buys and the society gets the money. All are satisfied.

It takes courage often to do away with things which, because of association, are dear; but one's time and strength, as well as health, are of much more value than an assemblage of "just things."

For the housekeeper who has to economize (as about 90 per cent of all housekeepers do, which makes life interesting), and who finds it necessary to redecorate the walls when the paper is soiled or faded, calomine may be used with good effect. If the paper is firmly attached to the wall it will need no special treatment, but all loose places should be carefully pasted and well dried before applying the wall finish. Put the calomine on the ceiling first, to save splattering the side walls. A long stroke down the length of the paper makes a smoother finish than a side stroke. Usually one coat is sufficient, unless the paper is dark, but two will always look better.

A linoleum covering is easy to the feet if put on a pine floor. The linoleum should be varnished yearly to keep it bright and save wear. Kitchen cupboards, if painted white occasionally, can always be kept looking well. A damp cloth to wipe the shelves will keep them fresh and clean with little attention.

Bedrooms should be especially free from dust-catching draperies and useless bric-a-brac. When draperies are used they should be washable.

Nellie Maxwell

## POPULAR TYPES IN SPRING SUITS



A LITTLE journey to the shops discloses an unending variety of suits to distract buyers who are out in pursuit of their "something new for Easter." She is a wise woman who gives her tailored suits her most serious and thoughtful attention, for her ability to achieve distinction in them is an acid test of her judgment. One gathers a few general impressions of things that govern the styles after all this running after strange gods in methods of decorating and management of details. The strongest is, that almost straight lines have established themselves in the favor of many women, and that suits have been swinging away from fanciful styles and toward ingenious construction and plainer effects.

Taking the two suits shown above as good average examples of the mode, it will be seen that coats are short, although there are exceptions to this rule. Skirts are nearly always plain and straight hanging, some of them with side plaits, and a few accordion plaited.

The suit at the left is a business-like affair that may be classed as severe, and is a type that always finds favor; except for accurate machine stitching and a few bone buttons, it is without embellishment. It fastens with a single button at the waist line, has a narrow

belt that slips through slides at the sides and crosses the front, making a double belt there. The pockets at the sides are odd and present something new for consideration. They are ingeniously cut in one with the coat and they fasten to it with a button at the middle. They widen the hips a little and are unusual enough to compel attention.

The second suit is cut on the same lines and arrives at the same silhouette by quite different methods. The short skirt of the coat is full at the sides, and panels at the front are covered with a checkerboard design in silk embroidery, that also appears on the collar. A silk cord serves for a belt and the skirt is plaited.

### English Hats of Felt.

There are many flower turbans, fashioned from violet roses, varying in size, small blue blossoms, such as cornflower. A chic turban was made of small crushed roses of a yellowish salmon pink. Another equally charming, was made of lovely French violets. Directly at the front was a large American Beauty rose. Many of these turbans are draped in malines, or the turban may be carelessly draped with one of the lovely and, incidentally, costly velvets, brown, taupe, black or sand tone, with figured design.

## NOVELTIES IN BLOUSES



THERE are a few really new departures in blouses and smocks and they are sure to interest every woman. Both must be reckoned with in assembling a wardrobe for summer-time, for they divide honors now and the smock may be even gaining a little on its rival. They are made of the same materials and resort to the same means for embellishment. Georgette crepe, chiffon, crepe de chine, fine voile, batiste, fantasia, and other novel weaves in cotton and silk afford a variety that will meet any requirement.

For all-round usefulness voile, among the cottons, and crepe de chine in silks, have proved themselves most dependable. When sheerer materials are wanted, georgette and printed chiffon find themselves without rivals; there is nothing else to take the place of these refined and beautiful fabrics.

A smock made of printed chiffon, trimmed with bands of plain chiffon, shown above, pictures a novel way of combining the printed and plain goods and will suggest many color combinations. The plain chiffon is used in bands down each side of a front panel and in crosswise straps. Round buttons, covered with the satin, are placed at the intersection of the bands and on the sleeves where bands are

set at the base of the flaring cuffs. Of course such a filmy smock merely veils a dainty under-bodice and looks delightfully cool with its loose adjustment to the figure. A girle made of braided cord gives it graceful lines.

Two colors in georgette are used for the blouse pictured here. The over-bodice, in a dark color, is extended into a fitted girle and trimmed with silk braid couched on; this management of the over-bodice is new and very attractive.

Julia Bottomley

### Fixing Up the Bedroom.

Adapting grandmother's prettiest patchwork to up-to-date bedrooms gives charming results. A creamy unbleached cotton sheeting is used for the center of pillow or bolster slams and also for spread. These have borders of green and white striped chambray. Pink chambray roses are applied in such a way as to cover the joining. A spot of yellow satin stretch circled by French crepe forms the center of the flowers.