# T-OF-ORDINARY PEOPLE V

# NATURE STUDY IN PUBLIC SCHOOLS



Mrs. John Dickinson Sherman. chairman of the conservation department of the General Federation of Women's clubs, is pushing nature study in the public schools, with the approval of Dr. Philander P. Claxton, United States commissioner of education and the support of the 2,500,-000 federated club women of the country. Her 1920 report, which deals with conservation, natural resources, Americanization, thrift, home and school gardens, natural scenery and national parks and other activities of her department, sets forth that the boys and girls of today particularly need those studies that will develop individuality, strength of character and human sympathy. She says:

"Our boys and girls need a comprehensive, practical course of nature study-natural science-that is based quite as much upon actual outdoor nature as upon textbooks. The mar-

vels of air, water and soil and the life history of animals and plants are valgable to them both as information and as incentive. Interest is the basis of application. Nature study holds a child's interest and utilizes, develops and extends it. This study should have dependent continuity in the grades and should rank with reading, writing and arithmetic in credits.

"With this beginning in natural science the future citizen is more likely to give appreciative consideration to the conservation of the natural resources of his country. Conservation means the best and fullest use without waste or

## **AUTHORS TO FIGHT ROYALTY TAXES**

Rex Beach (portrait herewith), the Chicago novelist, is president of the Authors' league, and the league has decided to go to grips with Uncle Sam on the income tax. Royalties from books, short stories, plays and other literary work are dividends, the writers have decided.

With this as a major promise, the Author's league has reached the conclusion that writers, struggling and otherwise, are not subject to the burdensome normal tax provisions of the federal income tax, and they have advised their 1,800 or more members to file their returns accordingly.

If they are sustained by the commissioner of internal revenue they will have to pay only the surtax-which is on dividends totaling more than \$5,000.

The league's fight on the "inequallties that now bear so heavily upon the writer and the artist" was started at

a meeting of the executive committee, which is composed of Gelett Burgess George Creel, Owen Davis, Parker Fillmore, James Forbes, Arthur Guiterman, Henry Sydnor Harrison, Rupert Hughes, Orson Lowell, J. Hartley Manners Alice Duer Miller, Harvey O'Higgins, Channing Pollock, Arthur Somers Roche, Leroy Scott and Jesse Lynch Williams.

The letter enjoining the 1,800 members to list their royalties as dividends was sent out over the signature of Eric Schuler, secretary,

# BUDGET MEASURE GETS GOOD START



Senator Medill McCormick of Illinois (portrait herewith), chairman of the special senate committee for consideration of a national budget, an nounced the other day that the subcommittee composed of himself, Senators Keyes, Edge, Simmons, and King, waanimously had agreed upon a national budget measure. The senate bill is a combination of the Mc-Cormick bill, introduced several weeks ago, and the Good bill, which was passed by the house last fall.

There will be set up in the treasury department a budget bureau, which shall collect all department estimates and revise them. The secretary of the treasury will approve them to the president, who shall have power to revise the estimates. The president, before the 10th of December each year, must submit his budget to congress.

In order to permit the secretary of the treasury to serve as a real finance officer and not compete with his colleagues in the cabinet as a spending officer, the extraneous bureaus in the

treasury will be transferred to other departments, The bill creates a department, independent of all others, known as the accounting department. This department will review the expenditures made by the departments and report on them to congress, suggesting improvements,

# HALE HOLDEN WILL HEAD THE "Q"

Hale Holden (portrait herewith) and Claude George Burnham, have been selected to take the helm of the Chicago, Burlington and Quincy railroad and the associated systems when Uncle Sam relinquishes control on March 1. They are among the first of the rail kings to be named for the coming era of American transportation under private control. Both are Chicagonns, and in years gone by they have won their place as leaders of the railroad men in the greatest railroad center of the world by hard work.

Mr. Holden will become president and chairman of the executive committee of the "Q," which position he held before the war. As president of the "Q." he is also president of the Colorado and Southern.

Mr. Burnham will be executive y're president of the Burlington and Celevado and Southern.

12. Holden was born in Kansas by M years ago. Contrary to the traditions of the rails, he did not start hand. He is a graduate of Williams college and Harvard law becoming an expert in interstate law, he worked into the rail-

# TASTEFUL FROCKS FOR YOUNG GIRLS



their clothes are made at home, or ness to young wearers. shopping industriously carried out if ful things as any one can ask for and plaited skirt and belted smock. the home dressmaker.

Whatever the means of getting buttons at the front. actly. One cannot hope to improve pride of this frock.

LENT usually finds the children's on the designs but colors may be sespring sewing well under way, if lected according to their becoming-

All white or light colors in any of their belongings are bought ready the substantial cotton weaves will made. The shops furnish as taste- make the dress at the left with its boxas reasonably priced when the cost of fastens at the front where it is laced labor is figured in. But there is some with narrow black ribbon that slips economy in making children's clothes through buttonholes on each side of at home and eliminating the price of the opening. A very simple spray of tabor. Besides there are little indi- embroidery adorns the smock at each vidual touches that may be put on by side near its hem and at the shoulders. There is a narrow belt that

these outfits together, suggestions as | Chambray with collar, cuffs and vest to styles are thankfully received at of pique make the pretty one-piece about this time. The more important dress at the right. It has a shirred matter of selecting spring apparel for front panel in the skirt with the lines grownups calls for attention, with of shirring defined by stitches in black Easter close at hand and proves distracting. Two frocks for little girls are shown here with the recom- the skirt side plaited. A black silk tie mendation to buy them if they can be finishes the neck. A mercerized cord, found—or something similar to them, that slips through slides in the bodice or to buy materials and copy them ex- and ties at the back, is the particular

# IN THE SUNSHINE



Midnight on Bay Biscayne.

in this sunny land.

The const cities have, besides sunshine, the loviest waters in bays and ocean that ever were. Sunlit, sparkling, white-capped, they are unbelievably brilliant in color, the most vivid blues and greens and purples. Nearly always a snappy breeze is blowing and the bays are full of pleasure craft and other boats. Then there are the palms in groves and noble avenues and the flowering shrubs and trees. oleander, hibiscus and many vines covered with flowers. Nature does not take much coaxing to make enchant ing gardens. There are splendid highways the length of the coast, the Joy of motorists, fined with Australian pines and this tree maker a most beautiful hedge also. It is natural that many millionaires have chosen to build their winter homes in such a setting and that new people coming in should make even unpretentious obtains a double tunie effect by means homes, places that are enchanting.

ables, a glittering gem, finished and cords, is used for trimming.

A TIDAL wave of tourists from the polished to the last degree. There is North has overrun and at a marvelous fashion parade there most engulfed the coast cities of Flor, where one may see the best that art ida during the winter months for the bas to offer for the adornment of fair past two years. And it is no wonder, women. And the environment is wor-The coast resorts are simply heaven thy the best efforts of genius. It is an ly and have reached that stage where earthly paradise during its brief seathey offer in addition to every com- son. The larger cities have more fort, unparalleled beauty to their vis- lasting attractions; great estates and itors. A new day is dawning for wonderful homes, with the country them, too, for great numbers of peo-about them developed and inviting ple are coming to stay, building them with miles of fruit trees and gardens, selves homes and taking root, intend. But, after all, only a small part of ing to spend the balance of their days. Florida is under cultivation-a great part of it waits for men to make it a prosperous land.

whia Bottomly

# The Ostrich in Neckwear.

On a high-necked gilet of white silk chantilly face and tucked net, trimmed with small pearl buttons, a band of old blue Inch-wide ostrich loops were used to finish the high collar and the lower edge of the gilet. A band of picot-edged ribbon, sewed at the waistline of the gilet, added the final touch to this unusual novelty.

# The Double Tunic.

An attractive suit of wool velours of the flaring coat and loose tunic on Each of the coast cities and resorts the skirt. The bodice buttons straight has its own particular attractions, up to the turnover collar. Some of Palm Beach is the mecca of fashion- the material, plaited and held flat by



and our vigor is our immortal soul,-"Tis the dessert that graces all the

### For an ill end disparages all the rest." A VARIETY OF SALADS.

Any meal, after breakfast, will be the better rounded out for a salad, daintily arranged and garnished, served with a new dressing or garnish or a dish of different

sensoning.

Chestnut Salad. - Toke

Red Cabbage and

scarce, as it needs no green founda-

chopped celery mixed with mayonnaise; drain the beet cups, fill with the celery mixture and garnish with sprigs of parsley. Serve on a lettuce leaf, Any desired filling may be used, tablespoonful of ginger, one cupful Chopped Bermuda or Spanish onion and cucumber is especially good.

pineapple cut in halves on head let- has been dissolved a tenspoonful of tuce, the curved side toward the cen- soda. Bake 40 minutes in a moderter, leaving a small space between in ate oven. Serve hot with whipped which to put a long piece of green pep- cream or apple sauce for dessert, per to simulate the body of the butterfly, the pineapple the wings. Make two tablespoonfuls of cornstarch; mix a head with a green grape, peeled, and and cook with one plnt of milk. Put feelers of fine strips of green pepper, three-fourths of a cupful of sugar in Decorate the wings with sliced stuffed a smooth frying pan, melt and stir unolives, and pass the dressing when til dissolved and a golden brown, then ready to serve.

earefully remove the membrane, leav- blended with the pudding; add a pinch ing the fruit in sections. Prepare an of salt, and serve in sherbet cups with brange in the same way. Make a nest of lettuce and arrange the sections of grapefruit with a section of orange between, until it keeps its shape in a sections, leaving the peeling on, are Serve with a thin custard. often used to add color between the sections. Arrange a spoonful of mayonnaise where it will not disturb the color scheme, or pass the dressing.

Chicken and Pineapple Salad .- On thin cream and freeze. pineapple; on this a half cupful of cooked chicken cut fine; over this spread mayonnaise and decorate with strips of pimento.

Contentment lies not in the enjoyment of ease-a life of luxury-but comes only to him that labors and overcomes—to him that performs the task in hand reaps the satisfaction of work well done.-Wilde.

# HONEY DISHES.



"If you would have honey you must have money" these days, for honey is keeping up with the present price of sugar, In making a lemon pie use one cupful of honey with the juice and rind of a lemon, two ta-

blespoonfuls of flour, a bit of sait, half a cupful of cold water and the beaten yolks of two eggs. Cook until smooth; add a teaspoonful of butter and fill a baked crust. Cover with a meringue prepared with the two whites, beaten stiff. Brown in a moderate oven,

Boiled Honey Custard.-Take two cupfuls of milk, the yolks of three eggs, half a cupful of honey and a pinch of salt. Scald the milk and pour over the eggs and honey. Cook in a double boiler till the mixture thick-

Honey Pudding .- Take half a cupful of honey, one cupful of bread crumbs, half a cupful of milk, the grated rind of half a lemon, two tablespoonfuls of butter, two eggs and half a tenspoonful of ginger. Mix the honey and bread crumbs; add the milk, seasonings and the yolks of eggs. Beat thoroughly and add the butter and whites of eggs, well beaten. Steam for two hours in a pudding mold.

Almost any frozen dish will have a smoother, more velvety texture and will not melt so readily if honey is used for sweetening instead of sugar.

Honey Mousse,-Beat one cupful of honey and pour slowly over the wellbeaten yolks of four eggs. Cook until the mixture thickens and when cool add a pint of cream, whipped. Finvor with any delicate flavoring and pour the mixture into a mold; pack in ice and salt and let stand three or four hours.

In the making of many dishes in which sugar is used honey takes the place of an equal amount of sugar; but the liquid in the recipe will need to be cut down one-third. The flavor of good honey combines well with spices and flavorings commonly used.

If one is fortunate enough to have a hive of bees it will help a long way in solving the sugar question.

Another's highest, noblest part Save through the sweet philosophy And loving wisdom of the heart."

### TIMELY DESSERTS.

For the early spring months, having tired of the heavy, rich desserts



which have been popular, we turn to lighter and more easily digested dishes. As ple is the clways popular dessert, If one can serve It with one crust,

two cupfuls of boiled, half of the indigestible (to some) pasblanched chestnuts fine try is avoided. Lemon, custard, cream ly chopped, two capfuls and chocolate fillings are all good. The of boiled red cabbage; following will be found less common, sprinkle with one-half but very well liked: Take one cupcupful of raisins. Serve with French ful of any canned fruit, such as cherdressing, to which a teaspoonful of ries, currents, pineapple, strawberries sugar has been added to every half- or ruspberries, which have been cupful of dressing. This is especially crushed and canned uncooked, with an good when green salad plants are equal quantity of sugar; add a tablespoonful of water with one of flour, mix well, add the yolk of one egg and Beet With Celery Salad .- Boll or cook the filling until smooth, Fill bake large beets, skin and cut the a baked shell, and when cool cover bottoms so they will set firmly on a with a meringue made of the white of plate. Carefully take out the centers, the egg. Place a few marshmallows leaving the shells. Marinate for an hour | cut up or whole over the top to add to in French dressing. Have ready the appearance, Put into the oven and brown.

Hot Water Ginger Bread.-Take one cupful of sugar, one egg, salt, onehalf cupful of melted shortening. a of molasses, and three cupfuls of flour; mix well and add just at the last Butterfly Salad .- Arrange slices of one cupful of bolling water in which

Caramel Cornstarch Pudding.-Take stir in the boiling hot cornstarch mix-Fruit Salad .- Take grapefruit and ture. Stir until all the suger is well whipped cream,

Dainty Dessert.-Take the white of one egg and half a glassful of any tart jelly. Whip until stiff and it will stand semicircle. Red apples cut in thin alone. It will take about 20 minutes.

Fruit Sherbet.-Take the juice of three oranges and one lemon, with a bit of the rind cooked in two cupfuls of honey; add a quart of rich milk or

We never know the true value of friends. While they live we are too sensitive to their faults; when we have lost them we think only of their vir-

# SALADS OF SPECIAL DISTINCTION

For those who are fond of coconut this salad will strongly appeal;



tues -- Hare.

Benares Salad. -Take two cupfuls of fresh grated coconut, two tart apples. finely cubed, onehalf cupful of chopped celery, two tablespoon-

fuls of grated onlon, one tablespoonful of chopped parsiey and a dash of red pepper. Serve with French dressing. Use strips of red pepper for garnishing.

Spring Salad .- Slice crisp red radishes in thin slices, add slices of small green onloss and a little chopped green pepper. Serve on lettuce with mayonnaise dressing.

Banana Candles .- For a dainty salad to delight the hearts of children at a child's party these are simple to prepare. Place a slice of pincapple on a paper doily, placed on a salad plate. Enlarge the hole slightly to insert half of a banana so that it will stand upright, the small end at the top. Use small bananas and dip them in temon juice after peeling to keep them from discoloring. In the top insert a small cherry to simulate the flame of the candle and make a handle of angelica cut in strips and inserted in a loop at the side of the pineapple. A strip of green pepper or a strip of orange or lemon peel may be used if the angelica cannot be obtained.

Lettuce Salad With Egg Garnish .-Cut crisp head lettuce in quarters; let stand in cold water for half an hour. Drain and shake dry. Take some hardcooked eggs, put the yolks through a sleve and chop the whites very fine. Over the lettuce pour some highly sensoned French dressing and sprinkle with the whites, then the yolks. This is a very pretty salad for a yellow Inncheon.

Pear Salad .- Set half a canned pear on two or three heart leaves of lettuce. Sprinkle with eight or ten cubes of Neufchatel cheese and half as many strips of pimento. Take one cupful of double cream, two tablespoonfuls of lemon juice, four tablespoonfuls of the pear sirup, onefourth tenspoonful of salt and four tablespeenfuls of honey. Beat until · tight. Use as salad dressing.

Neceie Maxwell