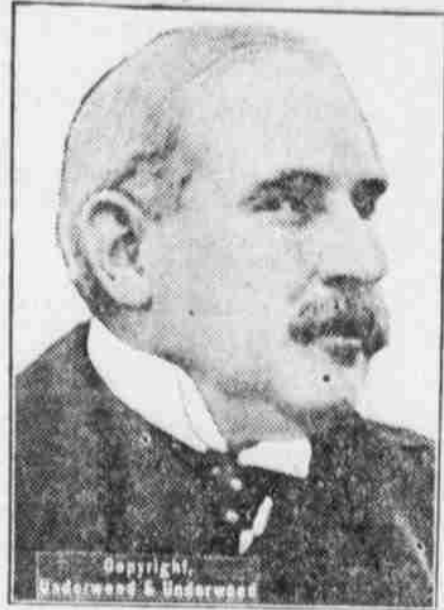


OUT-OF-ORDINARY PEOPLE

J. P. Morgan's London Mansion



J. Pierpont Morgan owns a mansion in London, which has been the London home of his father and grandfather. This mansion is formed of two large houses. These stand on freehold property, which is extremely rare and valuable in the British metropolis. The mansion occupies a splendid location, with an outlook on Hyde Park.

Mr. Morgan has offered this mansion as a gift to the United States government for use as a permanent home of the American ambassadors to Great Britain. Had it been accepted, it would have remained in the possession of the American government in perpetuity, as real American soil, subject only to American law, immune from every form of British rule and jurisdiction, in the very heart of the British empire.

But this gift has not been accepted. The tender of the house was made by Mr. Morgan some seventeen months ago, and beyond a bare acknowledgment of the receipt of his letter no further notice was taken of the affair until the other day, when, on his pressing for a decision, his offer was sent on to congress, just before adjournment without any recommendation. This was equivalent to an expression of disapproval on the part of the administration.

Troubles of a Very Rich Man

John D. Rockefeller, Jr., probably the richest young man in the world, arrived in Denver the other day on his way to the Rocky Mountain National park. The Rockefeller party included Mr. and Mrs. Rockefeller, Miss Abby Rockefeller, the sixteen-year-old daughter, and the three young sons. In the Union station a newspaperman took snapshots of the Rockefeller children. Mr. Rockefeller pursued him and seized him by the arm.

"Pardon me," said he, "but I'm Mr. Rockefeller."

"I know it," replied the newspaperman.

Look here!" cried Mr. Rockefeller, "you can't use those pictures. You had no right to take them."

So the multimillionaire and the photographer argued about it.

"You don't understand my troubles," said Mr. Rockefeller finally. "I'd be only too glad to trade places with you."

"Fine," said the photographer, proffering his camera. "It's a trade." Mr. Rockefeller laughed and went on to say: "The average person doesn't appreciate the problems of a rich man's family affairs. If I permitted my children's pictures to be printed in every paper it would put wrong ideas in the kiddies' heads. They are no better than any one's children, and I want them to be kept free from conceit. I don't care how much you photograph me, but leave them out of it."



Norman H. Davis Succeeds Polk



Norman H. Davis, assistant secretary of the treasury and financial adviser of the American peace delegation, is Frank L. Polk's successor as undersecretary of state. Mr. Davis' appointment is regarded in Washington as a logical one, as the treasury department official is thoroughly familiar with the international situation, including all the important financial phases. Immediately after the armistice he served as one of the president's representatives on the supreme council of supply and relief, whose function later was taken over by the supreme economic council created by the peace conference, on which Mr. Davis was financial representative of the United States.

In January, 1919, the president designated Mr. Davis as finance commissioner of the United States and also United States commissioner in connection with the armistice discussion with the Germans at Spa and Treves. He was at the same time attached to the American commission to negotiate peace as chief of the financial advisers to the president. He was a member of both the reparations and financial subcommittees of the peace conference.

Senate Wants to Know, You Know

Senator Pomerene (portrait herewith) of Ohio (Dem.) sponsored the resolution which was passed during the last few minutes of congress and gave extension of the powers of the committee investigating campaign expenditures. So the committee will be enabled to throw publicity on the financial outlay of the presidential candidates up to election time. The committee will take up its labors July 9 and continue to investigate.

The resolution went through on a flood of oratory and campaign speeches from both sides of the senate chamber. Two reports were made on the resolution from the committee on contingent expenses. The majority report signed by Senator Calder of New York (Rep.) and Senator Smoot of Utah (Rep.) recommended the defeat of the resolution, while Senator McKellar of Tennessee (Dem.) in a minority report urged its passage.

On top of this it was necessary that unanimous consent for a vote be obtained, as a legislative day had not elapsed since the introduction of the resolution.

Senator Smoot registered objection after a speech by Senator Pomerene. Senator Kenyon of Iowa (Rep.) and Senator Borah of Idaho (Rep.) urged him to withdraw his objection. He did so at 3:58 and the resolution was adopted unanimously just before adjournment at 4 o'clock.

Senator Borah made the point that the questions involved did not appertain to any one party and the man who interfered with the investigation was a partisan before he was a patriot.



THE KITCHEN CABINET

The average person is quick enough to remark about the red flame of the sunset, but he seldom sees the dove colors and steel blues that he has of him in the east. He sees the scarlet maple, or an orange stain upon a hillside in October, but he overlooks the silvery sheen of the wind-swept poplar and the cloudlike surface of the Indian grass. He is not blind to Niagara or the Alps, but he has an unhappy way of never regarding anything that is not "big," and hence he loses a great deal of pleasure in life which comes from discovering and enjoying the so-called commonplace. —John Van Dyke.

WHAT SHALL WE HAVE FOR DINNER?

A change of menu is one of the constantly recurring problems of the day, and the progressive housewife is not satisfied with a monotonous diet. Variety in the serving of food does not depend so much upon the purse as upon the trained mind which is able to work out suitable dishes, fitted to the amount one is able to spend for food.

Honey Muffins.—Sift together three cups of flour, four teaspoons of baking powder, one-half teaspoon of salt. Add two tablespoons of melted butter, three eggs, well beaten, one cup of strained honey and one cup of milk. Bake in well buttered muffin tins.

Snowballs.—Make a batter of one cup of cream or top milk, two tablespoons of sugar, the yolks of four eggs, two teaspoons of baking powder, and flour to make a drop batter. Fold in the stiffly beaten whites. Fill buttered cups and bake in a hot oven. Serve with crushed strawberries and cream.

Southern Sally Lunn.—Take four cups of flour, three eggs yolk, beaten very light, one cake of compressed yeast dissolved in a little warm water, two cups of scalded milk, cooled; stir in a tablespoon of melted butter, and after all the ingredients are well mixed add the stiffly beaten whites. Set to rise, and when light bake in well buttered muffin pans.

Blueberry Muffins.—Take two eggs; beat well; add one cup of sugar, one cup of milk, two teaspoons of baking powder, two tablespoons of melted butter and two cups of flour sifted with the baking powder. Add two cups of blueberries; mix well and bake in buttered muffin pans in a quick oven.

"Soup makes the soldier," said Napoleon I, but Napoleon III wisely suggested that "a soldier could not be made on soup made out of nothing."

SUMMER FOODS.

Have a good bed of spinach to use as long as the family enjoy it, then can what is left for winter, adding a few carrots, a stalk of celery and an onion for flavor. This mixture is especially good for small children just beginning to eat vegetables.

Baked Spinach.—Wash two pounds of spinach and cook without adding more water. Drain when tender, chop. Mash the yolks of two hard-cooked eggs and mix with the spinach; season well with salt and pepper. Line a deep buttered baking dish with the spinach, dot with bits of butter or cubes of salt pork. Beat three eggs lightly, add four tablespoons of milk, three-fourths of a cup of grated cheese, the chopped egg whites, one-fourth teaspoon of mustard and paprika to taste. Pour into the spinach, mold and bake till the custard sets.

Molded Salmon.—Take two cups of cold boiled salmon or a can of salmon, one tablespoon of lemon juice, one egg yolk, two teaspoons of sugar, one tablespoon of flour, one teaspoon of salt, paprika and mustard to taste, two tablespoons of melted butter, two-thirds of a cup of milk, one-fourth of a cup of vinegar, one tablespoon of gelatin softened in one-fourth cup of cold water. Mix the dry ingredients, beat in the butter and milk, add vinegar. Cook in a double boiler, stirring until the mixture thickens, add the gelatin, then the salmon, mix well and pour into molds. Serve on a bed of lettuce with any desired dressing.

Wilted Cucumbers With Sour Cream.—For those who can enjoy a cucumber without crispness this is a tasty dish. Slice cucumbers and put into salted water until wilted. Rinse in fresh, cold water and dry on a cloth. Season with salt and pepper and serve with thick sour cream poured over them.

Stuffed Peppers.—Parboil shapely green peppers, cut off the stem ends and scoop out the pulp and seeds. Fill the shells with seasoned crumbs, sausage or any chopped cold meat. Bake until well done, basting with melted butter. Serve on toast.

Rutabagas are so often served mashed and seasoned that we tire of the good vegetable; the following will be something to give variety: Cut with a French potato cutter sufficient balls from a large rutabaga, cook until tender, then serve in a good sauce. Rinse the turnip balls in cold water to which has been added a little vinegar, which will add flavor and blanch them at the same time. For the sauce, fry a small onion-chopped fine, one

small carrot also chopped, in a tablespoonful of butter; when a pale brown add one and one-half tablespoons of flour and cook until the mixture bubbles; add one and one-half cups of white stock or milk and cook until creamy. Season with one and one-fourth teaspoons of salt, a few dashes of pepper and paprika, and cayenne. Pour over the turnips and garnish with parsley. Another sauce which is very good which may be served on diced turnips or turnip balls is a white sauce—a well beaten egg yolk, parsley and a bit of lemon juice.

If one goes through life attentive to the little courtesies he will not spend as much time in regrets after an experience is passed.—E. W. Serl.

GOOD THINGS FOR THE FAMILY.

A beefsteak pie is not a common dish yet it supplies more than one valuable food element.

Beefsteak Pie.—Take three-quarters of a pound of round steak, grind fine, using some of the fat. Season with salt and pepper. Beat two eggs, add two cups of milk. Mix one and one-half cups of flour, one and one-half teaspoons of baking powder, then mix with two cups of milk. Add to the meat and stir, mixing well. Turn into a buttered baking dish and bake in a moderate oven for an hour.

Date Custard.—Four boiling water over one-half cup of dates, stone and cut into small pieces. There should be one-half cup after stoning. Scald one and three-fourths cups of milk, add, moisten three teaspoons of cornstarch with a little cold milk. Add salt and cook fifteen minutes. Add two well-beaten eggs, the stoned dates and a teaspoonful of vanilla. Turn into the individual molds and serve cold.

Egg Night Cap.—Beat one egg until light. Add one cup of milk and two tablespoons of sugar and a pinch of salt. Scald one cup of milk and just at the scalding point pour gradually over the egg mixture, grate a little nutmeg over the top and serve hot. This is a good drink to stimulate the stomach, drawing the blood away from the head and inducing sleep.

Grape Foam.—Beat one egg until light. Add two tablespoons of sugar, one wine glass of grape juice, one-half teaspoonful of lemon juice. Mix well and pour into a water glass; fill with cold water. Use a second glass, pouring back and forth until well mixed. Serve with cracked ice.

Tomato Chowder.—Take one and one-half cups of tomatoes, six medium sized potatoes, three medium sized onions. Dice the potatoes, mince the onions, cut a slice of salt pork into dice and fry a light brown. Add the onions and cook until a light brown. Add the potatoes, tomatoes and paprika to season. Cover with boiling water and simmer forty-five minutes. Add three cups of milk, bring to the boiling point and serve.

Call to mind for a moment that a nation's rise and fall can be measured absolutely by its art; that a healthy and vigorous period shows itself in strong, pure art, and a period of decadence and vice in a low and vicious art.

THINGS TO THINK ABOUT.

The deduction made by our government scientists whose mission is to figure out just what kinds of foods are necessary to sustain the human body, is that the high cost of food is killing thousands of Americans and undermining the health of thousands of others. The reason for the casualty list is that the most expensive foods are necessary to sustain the health. Economy and necessity causes housewives to select the cheaper foods and thereby deprive their families of the important food principles.

The disease which is prevalent in undernourished children has made a great advance in the last few years. The word "acridosis" is so new that it is not yet in our dictionary. When bread and other starchy foods are consumed most extensively, as they are in most poor families, they bring on acridosis. The principal symptom is difficulty in breathing, as the lungs are trying to eliminate the excess of poison.

Such foods as cakes, pies, honey, bread, potatoes and hot cakes should never make up more than half the menu. Young and old should eat spinach, chard, cabbage, carrots, lettuce, turnips, onions, apples, pears, oranges, grapefruit, and other fruits, as berries.

Where it is possible to have but a small garden spot, vegetables of various kinds may be grown and thus reduce the cost of living and furnish the family with the needed food. String beans served with butter, milk, bacon fat or in salads will furnish food which contains a right proportion of the food principles.

It is pleasant to be reminded that sugar is a luxury that could be largely eliminated with no bad effects. Now that summer is with us, a diet of fresh vegetables, fruits and milk in plenty and at regular intervals will not be a diet difficult to follow.

Adhesive plaster is a most useful household remedy for various things from sore fingers to corns and calluses.

Nellie Maxwell

CLAD FOR OUTDOOR AND INDOOR WEAR



THE heart of the flapper rejoices in many smocks, blouses and top jackets for outdoor wear, that range all the way from plain white, with a little inconspicuous decoration, to vivid colors that form backgrounds for even more vivid cut-out figures posed against them. Among the latter there are slip-over smocks, with short kimono sleeves, in heavy cotton weaves that are shown in orange, green, rose, blue. With figures cut from contrasting colors and black or colored yarns, their makers use them as an artist might a canvas, posing brilliant parrots or gaudy flowers on them. When these figures turn out unexpectedly to be pockets to every one's surprise, the joy of youthful wearers is complete, for it is a fine thing to have one's high spirits visualized in clothes.

A belted smock in blue cotton shown in the picture above is the successor of the middie blouse and plays the same role in the wardrobe, but it is a bit

more graceful in lines. Its odd collar and flaring cuffs lend it interest, and they are supplemented by slashes over the hips and the management of the belt which slips through slides. Lest we overlook this cleverness, the designer has put small sprays of embroidered flowers at each side.

A pretty and demure dress of gingham, for the home, is shown in the second picture, and hardly needs description. These small, plain checks are very fashionable this season, for both grown people and all the younger generation. Organdy lends them daintiness. It appears here in a fichu and in little, narrow frills on the cuffs. Often a slash is made of it, but in the dress pictured there is a wide girlish made of a bias strip of gingham. These garments are of the kind that women make at home, and the materials for making them are to be found everywhere; yet they appear in all the best displays in centers of fashion where their qualities are appreciated.

Airy Midsummer Hats in White



SOME of the hats of midsummer might be inspired by thistle-down or the exquisite airy globe that follows the flower of the dandelion—they are so light and so cool-looking. Only the sheerest and most lace-like materials go into their making, mere wisps of fabric in pure white. Their trimmings are often all-white also; the cold but lovely ghosts of gay flowers and fruits and grains that adorn their colorful rivals. Occasionally a little pale color appears in ribbon or other trimming on these fragile-looking white shapes but designers like best to make them all in white.

Hair braid, malines and the flimsiest laces over the finest wire frames, make the majority of the white dress hats for midsummer, and white ribbon in the narrower widths appears to lend them just enough of substance and luster to make them pass as head coverings. The group of four hats shown here reveals the success with which millinery artists deal in these materials; they indicate something of

the great diversity they create in styles. There are two dressy models, one with round crown and sweeping, upturned brim in which the frame is covered with malines. Narrow ribbon, tied in loops midway of the brim, makes a beautiful facing and fine white lace drapes the top. The other wide brimmed hat has a crown of hair braid and a brim of malines with two scant ruffles of Val lace as a finish. Pleated-edged ribbon about the crown, wanders over the brim edge and ends in a flat bow in the under brim. A half wreath of grasses and flowers completes it.

Hair braid crown with very narrow ribbon in rows, and a brim of ribbon loops make the small hat trimmed with tiny roses, white snowdrops and malines cover the rolling brim of the hat having a round crown of hair braid.

Julia Bottomly

FIGURED GOODS FOR BLOUSES

Materials Lend Themselves Very Satisfactorily to the Simplest of Style Designs.

Figured foulard blouses are being shown for spring and summer and very attractive they are. Figured materials lend themselves best to the simplest style designs. The woman who wants to make her own blouses, but is not sufficiently skilled to work out elaborate fashion ideas, may do very well with a lace blouse—which requires only care in matching the pat-

tern—added to good workmanship—and with figured silks, which will reward her with satisfactory results when the same points are considered and observed.

In determining the question of color when the season's supply of blouses is under consideration, don't overlook the vogue for jade green. It is very popular this year and, when becoming, very lovely.

Skirt and Trousers to Match. For the real sportswoman there is a new divided skirt with trousers to match.