

In the Limelight

Mrs. Belmont for Third Party



Mrs. O. H. P. Belmont, noted as an ardent suffragist, didn't vote at the November election. Furthermore, she declares that she doubtless will not exercise this right of suffrage until a woman's national party begins to function as an actual working political organization. "There was no reason why I should vote," said Mrs. Belmont. "I had no choice of candidates. I should say, that so far as women are concerned, there is nothing in either of the old parties to engage their special interest." Mrs. Belmont is now in Europe and expects to do missionary work on her visit.

"I hope Lady Astor and Mrs. Pankhurst and Ellen Key and many other leaders will come here for a conference in Washington," said Mrs. Belmont. "We want to spread this idea throughout the world, that women should stand on their own and not tag after men in politics.

"We women who have worked for equal suffrage went into this because we were dissatisfied with the methods and results of the old parties. We women have definite ideas as to the future. Even men have urged us to go ahead and form this third party, for they feel the hopelessness of the present situation. I believe that an organization of women composed of the thinking, intelligent, honest and earnest women of the country would wield a tremendous power in our national life."

Mrs. Belmont thinks the country needs a third party to prod the other old parties into honest endeavors in serving the best interests of the people.

Good Old "Rah, Rah" Days Gone

Marion Leroy Burton is the new president of the University of Michigan, which has an enrollment this year of 10,500 students. Doctor Burton has his own ideas about reforms in education demanded by the times. "The duty of the educator and of educational institutions," he says, "is to make the new social order what it ought to be. Unless education can take the millions comprised in the youth of America and make them into good citizens, then I see no future for democracy.

"The good old 'Rah, rah!' days are gone. The student of today is more mature. Through the war he has come into contact with the stern realities of life, and he comes to us with a greater vision of what he needs. We must arise to supply the things he is hunting for.

"There are two great enemies our educational plants have to overcome—superficiality and formalism. We can no longer allow that loafing, lazy, slouching standard that prevailed among college students of a generation ago. We must have a thoroughgoing concentration and teach a man some idea of what it means to be alive."

He also said the college examination system was the finest thing that could be devised to keep a man from becoming educated. He said education must look more to specialization—to sorting out the vast hordes of students into groups or units having special needs or aptitudes, to give them more efficient preparation for life. He indicated that more specially defined courses or schools in the university would be the tendency.



Galbraith of American Legion



Col. J. W. Galbraith Jr. of Cincinnati, the new national commander of the American Legion (portrait here-with) is traveling about the country, visiting the posts and getting acquainted. "To be sure, he is pretty well known already to service men. He received the necessary majority at the Cleveland convention on the second ballot, his closest exponents being Hanford McNider of Iowa and J. F. J. Herbert of Massachusetts. Upon motion of McNider, seconded by Herbert, the election of Galbraith then was declared unanimous.

The new national commander was born in Watertown Arsenal, Mass., on May 6, 1874. He was commissioned major in the first infantry, Ohio National Guard, in 1916 and the same year was promoted to colonel. He was assigned to command the 147th infantry in January, 1917, and remained in command throughout the war. The following vice commanders were elected: John G. Emery, Grand Rapids, Mich.; E. J. Winslett, Sabeville, Ala.; Thomas J. Goldingay, Newark, N. J.; C. G. Pendill, Kenosha, Wis., and J. G. Scroggins, Reno, Nev. John W. Inzer of Montgomery, Ala., was elected national chaplain.

The legion is committed to "strict neutrality" on political questions. It has, however, gone on record in favor of the rigorous exclusion of Japanese as immigrants, cancellation of the so-called "gentlemen's agreement" with Japan, and the exclusion of "picture brides."

Hymans and Poetic Justice

M. Paul Hymans, former premier of Belgium, was elected president of the League of Nations assembly on the opening of that august gathering at Geneva—and in this fact many who still remember the "scrap of paper" profess to see a sort of poetic justice.

M. Hymans was born in 1865 in Brussels. He was educated at Brussels university. In 1885 he became a barrister at the court of appeals. He has served as professor at his alma mater. He is a versatile author, having written among other things the "Historic Parlementaire de la Belgique." He is president of the Cercle Artistique et Litteraire, Brussels. His public life began in 1900. In 1915 he was made Belgian envoy to the court of St. James.

M. Hymans presided over the opening session. He called the gathering to order by reading President Wilson's convocation. He declared that the league, starting with 42 members, was certain of its future.

Prolonged applause greeted the first mention of the United States.



STANDARDS IN COAT STYLES



NOW is the season when merchants find it good business to turn whatever ready-to-wear garments they have on hand into cash, rather than to carry them over to another season. The woman or girl who is not yet provided with a coat can buy now to advantage, for in coats, and even in hats, there are good, standard styles that vary only a little from year to year and may be relied upon to give at least three seasons' service. When they have done good service for this length of time they are still promising material for making over into children's wraps or even remodeling and taking another lease on life for the use of their original wearers. It pays to buy good quality in cloth, and to choose conservative styles.

Answering all the demands of the far-sighted buyer, coats of heavy wool fabric cut in such loose and ample manner and on such simple lines as

those shown above may be depended upon to give satisfactory wear and a well-dressed look for this and two or more succeeding winters. They are long and full, which gives opportunity to change them a little. Like nearly all of this year's coats, they are becoming and look the part of comfort. The coat at the left has a pocket so capacious that it matches up with the general amplexness of the garment, and it is ornamented with a little cross-bar trimming of braid. Its short panel yoke at the back is not a transient style point, and its full muffer collar of fur appears to have come to stay. Even simpler than its companion, the straight coat at the right of the group depends upon a simulated panel at the sides to give it special interest, and this is not going to go unnoticed, for it is adorned with six handsome and large buttons, joined by cords of the cloth, that call attention to it.

Inviting Comparison



OCCASIONALLY there is a woman who can undertake to choose the superb in her apparel, and much more occasionally there is one who can afford to be daring. To do these things requires a personality that is reinforced and expressed by such attire. But these are the exceptional women—the rare blossoms, grantly admired, but less loved, than sweet, familiar ones.

Two evening dresses are shown here, one of them deserving to be called superb and acknowledged to be daring. Being in black, it carries off its eccentricities better than it would in color. A full draped skirt of supple panne velvet and a draped bodice that leaves the body uncovered to the waist line, under the arms, make a foundation for an overskirt of beaded net. Above the waist, a long scarf of malines veils the back and arms, an insert of malines just above the waist line saves the day for modesty, in a bodice which chooses to conceal more of the back than its predecessors have. For ornamentation there are large rosettes of flitter jet and they are in black, also. From head to foot, this

costume relies upon shimmering black, revealing no color except a virile green that faces the train. The superb feathers in the fan and head-dress match the costume in distinction, and one imagines them in green also. Such a costume makes a foil against which simpler dresses are more sweet by comparison. Georgette and silver tissue make the pretty five-tiered frock that presumes to dare comparison with its splendid rival. The bodice is a mere wide band of silver tissue, with narrow straps over the shoulders, veiled back and front with georgette emplacements edged with a little frill. There is a girde of silver tissue with frills of georgette beneath, and finished off with sprays of flowers and ends of ribbons. A bit of georgette drapery is caught to the band on the shoulder. Color in this frock is a matter of personal choice; it is pretty in any light tone.

Julia Bottomley
Nellie Maxwell

The KITCHEN CABINET

Take your market-basket and go to market at least once a week; it is more fun than a movie. Certain supplies should be bought when the market is down, and kept in stock. Perishables should be bought from day to day as needed. An advantage in marketing in person is the greater variety in bills of fare—one forgets some of the foods which are seasonable and is reminded of them when one sees them in the market.—Miss Ora Blanchard.

SEASONABLE GOOD THINGS.

As this is the season to enjoy the cranberry the following recipe may help some inexperienced housewife:

Cranberry Sauce.—Take six cupfuls of cranberries, three cupfuls of granulated sugar, one-half cupful of water. Wash and pick over the berries and put them in a granite pan; over them sprinkle the sugar and water, but do not stir. After they begin to boil, cook ten minutes closely covered. Remove any scum. When cool they will be jellied, the skins soft and tender.

Dutch Salad.—Flake one small herring and mince into small pieces. Mix with half a pint of smoked ham and the same amount of cold roast fowl or veal. Cut in dice the same quantity of halibut, cucumber pickle and one pint of cold boiled potatoes with one small onion minced. Dress with three tablespoonfuls of tarragon vinegar, eight of olive oil, one-half teaspoonful of French mustard and salt and pepper to taste. Sprinkle with chopped hard cooked egg and capers and stoned olives.

Prune Tapioca.—Wash 15 large prunes and put to soak overnight. Take three-fourths of a cupful of tapioca and soak in twice the amount of water. Stone and chop the prunes. Add enough water to the drained-off liquid to make four and a half cupfuls. Bring this to a boil with the prunes, tapioca, one-half teaspoonful of salt and one cupful of sugar; cook in a double boiler for 40 minutes. Add flavoring and one-half cupful of pecan meats. Serve cold with cream.

Onion Soup.—Slice five good-sized onions in a frying pan and add two tablespoonfuls of butter; cover with boiling water and cook 20 minutes; season with salt and pepper; line a soup tureen with small, thin slices of bread and one-quarter of a pound of grated swiss cheese. Pour in the soup, stir well and serve.

Savory Parsnips.—Wash six medium-sized parsnips thoroughly and boil in salted water until tender. Drain and remove the skin. Cut in half lengthwise. Surround each with a coating of sausage meat, roll in flour, arrange in a flat dish, sprinkle with salt; add water and bake 20 minutes. Serve garnished with parsley.

To each man is given a marble to carve for the wall. A stone that is needed to heighten the beauty of all; And only his soul has the magic to give it a grace; And only his hands have the cunning to put it in place. —Edwin Markham.

CHRISTMAS CAKE.

Christmas would not be complete without the usual cake and candies that prepare. Here are some suggestions which may be of help.

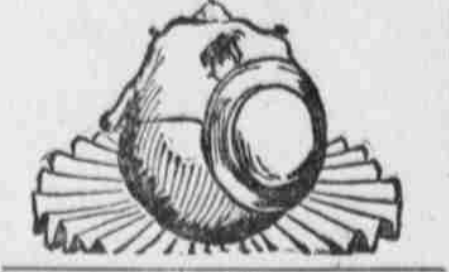
English Cake.—Cream one cupful of butter, add one cupful of sugar, one-half teaspoonful of grated nutmeg, three well beaten eggs, and one-half teaspoonful of salt. Stir in one-half pound of currants, one cupful of walnut meats, four cupfuls of flour and sufficient sour cream to make a stiff dough, drop from a spoon on buttered paper and bake in a hot oven. If preferred these cakes may be rolled and cut in fancy shapes.

Four-Minute Fruit Cake.—Take two-thirds of a cupful of soft butter or chicken fat, two and one-half cupfuls of brown sugar, four eggs, one cupful of milk, three and one-half cupfuls of sifted flour, two tablespoonfuls of cocoa, one-half teaspoonful of mace, one teaspoonful of cinnamon, two tablespoonfuls of baking powder, one-half pound of raisins, one-fourth of a pound of chopped dates, and one and one-fourth pounds of currants. Put all the ingredients together into a bowl and beat vigorously with a wooden spoon for four minutes. Bake in loaf pans for 45 minutes.

Golden Orange Cake.—Take one-half cupful of butter, one cupful of New Orleans molasses, one tablespoonful of sugar, one egg, the juice, rind and pulp of a small orange, one tablespoonful of soda dissolved in one-half cupful of cold water (scant), two cupfuls of pastry flour and a speck of salt. Bake in a sheet and butter when first taken from the oven and sprinkle with powdered sugar.

Milk Chocolate Frosting.—Frost the cake with the usual boiled frosting, using two egg whites, one cupful of sugar, one-half cupful of boiling water and one teaspoonful of lemon juice. When the frosting is dry cover with milk chocolate which has been melted over hot water.

ON THE FUNNY SIDE



HOW IT HAD TO BE DONE.

"What are you doing at that safe?" shouted the political manager, as he turned a flashlight on the crouching figure in front of the safe.

"Indeed, boss," replied Bill the Burg. "I don't mean no harm. Of course, what I'm doin' looks a little irregular, but—"

"You came here to steal, didn't you?"

"No. All to the opposite. What I was doin' was tryin' to slip a few thousand into your campaign fund all unbeknown to anybody."

Fits the Circumstances.

"Why, this is a funny telephone; isn't finished, is it?"

"Yes; that's a complete telephone."

"But there is nothing to it but the receiver. Where is the mouthpiece?"

"Doesn't need one. That is the instrument over which I converse with my wife."—Puck.



KEEP THE SAME HOURS.

Wife—George, how can you stay away from home so late nights? Hubby—Oh, easily. I acquired the habit while I was courting you, my dear.

Housewifery.

She gets some yeast and plans a feast of which I hate to think; The things she'll make are bad to take in food and worse in drink.

True to Form.

"The ex-artillery officer gave his wife a real military command when she said she wanted to start the furnace." "What was it?" "Hold your fire!"

Cold Encouragement.

He—Darling, I dream of you as my own. She—But dreams, you know, go by contraries.

Disappointment.

Agent—Is that soubrette I sent you chic? Manager—Chick? I should say not! She is a regular old hen.

Association.

"The young man who comes to see Maud has such an explosive manner." "No wonder, when his father is in the fireworks business."

A Condition.

"Harry asked my hand for the next dance." "Then give it to him on condition he keeps off your feet."



A HORRIBLE FAUX PA

"My dear you have made a terrible mistake." "What's the matter?" "Don't you realize that this weather is much too cool for furs."

The Equivalent.

"I get but little out of life." Said Abner Glenn. "About as little," said his wife, "As you put in."

Nothing Lacking.

"So you've missed shaving yourself, eh? Don't you miss the barber's chatter?"

Another Construction.

Young Man—Do you think your sister would be sorry to marry and leave you? The Terror—Oh, yes. She said she would have been married long ago if it hadn't been for me.—London Answers.

Mental Reservation.

She—How could you truthfully tell that sharp-tongued Miss Gabby that she reminded you of a flower? He—So she did, but I didn't mention it was a snap-dragon.