

# OUT-OF-ORDINARY PEOPLE

## Chicago as a Cultural Center



Henry Kitchell Webster, the novelist, lives in Evanston, but is really a Chicagoan. Discussing his new novel, "Mary Wollaston," he makes the claim that he is the first novelist to take the cultural forces of the Windy City seriously.

"H. L. Mencken," he says, "has called our city the literary capital of the country. In music, now, that is, to my mind, unquestionably true. Chicago is the musical capital of the nation, and it is about one distinct phase of this, Ravinia Park, that I have written largely in 'Mary Wollaston.' Grand opera in the Auditorium is to be expected, and the success of that organization is natural, but summer opera in so beautiful a spot as Ravinia is not to be expected in the Chicago of world fame, the Chicago of the railroads, wheat pits, stockyards. Ravinia is a fine accomplishment, a thing that could never have happened in an unincorporated city. Chicago leads in music because music here is democratized, serviceable. Civic music associations, city club forces, Chicago Woman's club activities have spread popular and low-priced concerts over the city.

"Music is something more than a fashion, and Ravinia is not a 'society' pet exclusively. It occupies an increasingly important part in the consciousness of the town, and Ravinia is an institution of which the city is particularly and inordinately proud."

## Prince of Wales: Nice Fellow

The prince of Wales, while visiting the British West Indies, made the statement that they were "not for sale." This declaration has just become generally known. "All the discussion which has been going on for some time in the British and American press on the subject of the transfer of the British West Indies to the United States in part or complete payment of the war debt owing by King George's empire to Uncle Sam's treasury is thus set at rest by this statement by the prince of Wales that the subjects of his father's crown, whether white or otherwise, were "not for sale."

Moreover, the prince of Wales is now known to have made this statement on the authority of his father, King George, and of the imperial government.

It is to be expected that the prince of Wales should be much in the public eye. But since his recent trip, all the world will watch his every move with interest. For he showed himself to be a normal, modest, intensely human young man and won all hearts by his simplicity, affability and democracy.

He is not an intellectual, and he is certainly not a dullard. He rather fills the average of the youth of modern times, with an extreme fondness of modern activities, which include golfing, walking, jazz dancing, sightseeing and the rest. He is rather bashful than otherwise and is much more at home in the midst of a hearty crowd—the more democratic the better—than in the most august of formal gatherings.



THE PRINCE OF WALES

## Scott: Northwestern's New Head



Prof. Walter Dill Scott, noted psychologist, has been selected by the board of trustees to succeed Dr. Lynn Harold Hough as president of Northwestern university. He is an alumnus of the university and has been at the head of the school of psychology. He is president of the American Psychological association. He was graduated from Northwestern in 1895 and, after four years abroad, during which he took a degree from Leipsic university for psychological research work, joined the faculty of his alma mater 20 years ago. Four years ago he was given a leave of absence. He went to Carnegie Institute, while for a year he rendered for 30 firms the type of service he has of late been giving to Chicago companies.

He then went into the army, where he created the now famous system of classification of personnel. He was commissioned a colonel and was attached to the general staff. For his service he was awarded the D. S. M. During the last year he has been lecturing once a week in the school of commerce of Northwestern university.

President Scott is 6 feet 3 inches. He was born at Cooksville, Ill., in 1869. He is the author of several books on applied psychology.

## Dedication of Roosevelt Road

Mrs. Alice Longworth, daughter of Theodore Roosevelt and wife of Representative Nicholas Longworth of Ohio, poured water from the Saga more Hill well into the concrete used in the last foot of Roosevelt road at Wheaton, Ill. Roosevelt road now runs from Michigan boulevard in Chicago to Wheaton, about 30 miles. Next year, it is stated, it will go on to Geneva, where it will connect with the Lincoln highway.

"People can construct beautiful buildings," said Col. R. R. McCormick, "and one day they will crumble in ruins or be torn down. Nations may rise and fall. Races may come and go. But highways, once opened to man, last forever. We have this day opened a highway, an imperishable highway, and we have given it an imperishable name."

Colonel McCormick thanked Mrs. Longworth for coming to the dedication ceremonies, and continued:

"Children of unborn generations will learn, through this road if through no other means, of the man whose spirit made it possible for the United States so well to face its peril in the war."



MRS. ALICE LONGWORTH

# Fads and Fancies of Fashion



EVERY FIGURE IS WELL SUITED.

IF ALL women belonged to "the perfect thirty-six" in the model class, the way of costumers would be easy and the variety in suits considerably less. But designers begin by making garments for model figures and continue by giving thought to the too slender woman. She is fairly easy to dispose of—for slenderness is adorable in the eyes of fashion artists—and then comes the task that costs them hours of thought and endeavor. They must construct clothes that will give the appearance of slenderness to the stout woman.

Leaving the perfect thirty-six to choose any style she wishes, since all are quite likely to look well on her, this article devotes itself to the need of the slender and the stout woman. For the former the suit at the left of the two pictured is recommended. Gray or tan, in many shades, lend bulk to the figure and materials with considerable body, as duvetyne or velvet conceal angles. One can imagine the

suit at the left in beige or grey duvetyne with collar and fur bands of fitch or squirrel fur. An inset gore in the body of the coat gives it pleasing lines and a double ripple in the skirt widens the figure at the hips. At the front and back the coat is lengthened into a flat panel finished with hands of fur, and the same fur makes the straight, high collar.

Jersey cloth proves its virtues for the stout woman in the figure at the right. The designer has cut both skirt and coat as long as the mode allows and has cleverly lengthened the waistline by means of folds attached in the body of the coat. A folded belt of the goods makes almost no definition at the waistline and even the arms are lengthened by shaping the sleeves to extend part way over the back of the hand. A soft collar reaches the chin, fastened with three buttons that add to the long line made by a row that extends downward to a point several inches below the waistline.



GAY CAPS TO CHEER THE MORNING.

RIBBONS are endlessly adaptable to the pretty, decorative belongings of women, and there is a long list of dress accessories and furnishings that have been newly designed, in anticipation of holidays. Even the amateur seamstress can undertake to make them, for they require little knowledge of sewing. This year, articles for the dressing table—and other bedroom fixtures—appear to have claimed extra attention: Powder boxes and glasses, perfume bottles, vases, bonbon boxes, telephone screens, night lamp shades, vanity cases and candle shades, are all decked out in ribbons, or entirely made of them, and then there are workbaskets, pillows and foot rests and innumerable bags to include in the list. Another might be made up of dress accessories.

A list of things made of ribbon would start off with breakfast caps and end with bonnet slippers and include nearly all the lingerie that is required, since ribbons play an important role in underthings. The new caps employ laces, net, georgette and chiffon with ribbons, and it would take a book to describe the many different interpretations of this cheerful contributor to the good beginning of a day. Four simple but very pretty examples appear in the illustration. At

the top a cap is shown made of wide silk lace. It is gathered to make a frill about the face, with a band of narrow, picot-edged ribbon over the gathering. Shirred satin ribbon is applied in bows and ends to the lace and the cap is lined with georgette crepe.

At the left of the group another lace cap, lined with georgette, is decorated with small rosettes made of narrow ribbon. Where the lace is gathered in at the center of the crown, a bow with long loops is posed. There are satin ribbon ties looped and tied with narrow ribbon. A very wide and soft satin ribbon makes the cap at the right, which is gathered into a frill about the face, where flowers, simulated by shirred ribbons, are set on. Another cap of wide satin ribbon has frills of lace about the face and neck, headed by a quilling of narrow ribbon, and is distinguished by a chin strap edged with the quilling and fastened to the cap at each side by ribbon flowers.

Julia Bottomly  
Nellie Maxwell

## THE KITCHEN CABINET

If solid happiness we prize,  
Within our breast the jewel lies,  
And they are fools who roam;  
This world has nothing to bestow;  
From our own selves our bliss must flow,  
And that dear hut—our home.  
—Nathaniel Cotton.

## GOOD THINGS FOR THE FAMILY TABLE.

A good dish for a busy day, when a good, substantial meal is needed, is:

**Irish Stew and Casserole.**—Have two pounds of chops from the best end of a neck of mutton, trimmed of all fat. Have pared and sliced two quarts of potatoes and six onions. Put a layer of potatoes and onions in the bottom of the casserole, and sprinkle with salt and pepper. Place the meat above the vegetables, seasoning well, then a layer of vegetables as before. Pour boiling water or broth to come nearly to the top of the last layer. Cover and cook gently in a moderate oven for three hours.

**Baked Sweet Potatoes and Bacon.**—Scrub potatoes or yams well and put into the oven to bake. When nearly done, remove from the oven and carefully remove the skin. With two wooden toothpicks fasten a slice of bacon around each; set them into the oven in a baking dish and bake until the bacon is cooked. Serve at once.

**Hashed Brown Potatoes.**—Chop five or six cold boiled potatoes fine, add a half teaspoonful of salt and a few dashes of pepper. Have ready one-third of a cupful of fat, tried out of salt pork, hot in an iron frying pan. Put in the potatoes and stir while they become hot, then spread evenly over the pan, cover and let stand until brown on the bottom; with a spatula carefully fold over the other half and turn onto a hot platter. Garnish with parsley.

**Banana Fluff.**—Peel three bananas and cover them with two tablespoonfuls of lemon juice and one of grapefruit juice; cover and place on ice. After an hour mash them and heat well, adding one-half cupful of powdered sugar and the unbeaten whites of three eggs, one at a time. When light add a teaspoonful or two of vanilla and serve in glasses with one-third fresh fruit (or canned will do), dusted with minced pistachio nuts or candied mint leaves.

**Rice With Strawberry Sauce.**—Cook rice as usual, and chill; mold if desired. Serve in individual dishes with fresh strawberries crushed, mixed with sugar and whipped cream. Strawberries which have been put up crushed, with equal parts of sugar, are fully as good as the fresh fruit.

The most selfish man in the world is the most unselfish with his own sorrows. He does not leave a single misery of his untold to you or unshared by you. He gives you all of them. The world becomes a syndicate formed to take stock in his private cares, worries and trials.—Jordan.

**SOMETHING TO EAT.**  
A sandwich is a dainty appetizer which is always welcome; here are two or three worth remembering:

**Cucumber Sandwiches.**—Cut rounds from any variety of bread; spread with butter and cover until ready to serve. Pare, slice and cover with cold water the cucumbers to be used. Have ready French dressing made with a little scraped onion and finely-chopped parsley. Dry the cucumbers on a cloth, stir in the dressing and set a slice between two pieces of prepared bread. Garnish with parsley and serve at once. Thin slices of ripe tomato made good sandwich-filling, treating the same as the cucumbers.

**Milwaukee Sandwich.**—For each sandwich toast two slices of white-bread, and one of rye. Set one slice of toast on heart leaves of lettuce. On this set four broiled or fried oysters; cover with the slice of rye bread and on this lay two thin slices of the breast of chicken, two crisp slices of bacon and horseradish sauce; cover with the last piece of toast and arrange on this sliced radishes and sweet pickles. Remove the skin from a small tomato, cut out the hard center and fill with sauce tartare; arrange on a lettuce leaf beside the sandwich.

**Pineapple Tapioca Sponge.**—Heat one pint of grated pineapple in a double boiler; add half a cupful of boiling water, one-fourth of a teaspoonful of salt; then stir in one-half cupful of quick-cooking tapioca. Stir occasionally and cook 20 minutes, or until the tapioca is clear; add half a cupful of sugar and the juice of half a lemon, then fold in the whites of two eggs beaten stiff. Serve hot with top milk and sugar.

**Caramel Frosting.**—Cook one cupful of sugar and three tablespoonfuls of caramel syrup and one-fourth of a cupful of boiling water to a firm ball, pour in a fine stream on the white of one egg beaten stiff, beat until slightly stiffened then spread on the cake. Decorate with walnut meats.

# CAP and BELLS



## A WESTERN RAILROAD.

The train was 30 minutes late. A man and his wife paced the floor of the battered station. The man approached the ticket window and rapped sharply on the counter.

"Say," he explained to the lanky agent who appeared, "we've got to make connections at Sage with the X, Y, & Z. Will they wait a half hour for a passenger?"

The lanky agent rolled his quid leisurely, and eyed the occupants of the room as he considered the question.

"Wal," he finally decided, "I reckon they'd wait longer than that for two passengers."



## SHE'S RIGHT

He: If we're going to quarrel all the time, we'd better not get married.

She: For heaven's sake, you don't want to live a monotonous existence, do you?

**Make Both Ends Meet.**  
"Why bow so low?" asked Affluence. "Your head doth touch your feet." Said Poverty: "That's just a way I have of making both ends meet."

**Those Operation Curios.**  
Mrs. Willis—Our Willie has been swapping things again.  
Mr. Willis—Born trader, that kid, isn't he? I suppose he traded some marbles for the next-door kid's knife?  
Mrs. Willis—Oh, no. He swapped your appendix for Mrs. Bump's gail stones.—Judge.

**A Building Boom.**  
Redd—Do you think all these automobiles running through a town help it any?  
Greene—Oh, yes, indeed.  
"How do they help the town?"  
"Why, man, we're building four new hospitals and eight dispensaries in our town right now!"

**His Opinion.**  
"Looky here, Uncle Riley," triumphantly called the proprietor of the Right Place store in Petunia, as he finished tacking up a sign of his own painting, which read, "Selling Out at Cost." "What do you think of that?"  
"Another lie nailed," cackled old Riley Rezelidew. "Uh-hee! hee! hee!" —Judge.



## SHE OUGHTER

"Papa, I want to marry George. He's one man in a thousand."  
"Why don't you give the other 999 a look over before you decide."

**A Motto.**  
Without pretense or sham,  
Let this my motto be:  
That what is best for Uncle Sam  
is surely best for me.

**Good Reason.**  
"You didn't seem to enjoy the volunteer charity concert we held the other evening. I thought you were fond of music."  
"That's why I didn't enjoy the volunteer concert."

**Reversing the Roles.**  
"How are you getting along with your new employer?"  
"Oh, pretty well," replied the super-office boy.

"Doesn't he treat you all right?"  
"Sure, he treats me all right, but I don't like to hear a boss whistle as much as he does during office hours."

**Putting Away Provender.**  
"Our dog buries an unusual number of bones."  
"The wise canine knows that meat is getting higher every day."