

# COUNTRY HOMES IN AMERICA

It is a curious fact that America should have produced no better architects for domestic buildings than were George Washington and Thomas Jefferson—such as were Samuel McIntyre of Salem, Charles Bulfinch of Boston and McComb of New York—rarely have they been equaled. Unlike the many places we visit, which the photographer has idealized far beyond anything we find in reality, Mount Vernon in Virginia, designed by Washington

for his home, would transcend anyone's expectations. None of the illustrations of it begins to capture its charm. While much of the world is blinking in the dreary days of November, you will find Mount Vernon, even in that inauspicious time of year to be abroad, still resplendent in the reflection of brilliant autumn foliage, and of gorgeous sunsets over the Potomac river.

Although Monticello, the celebrated home of Thomas Jefferson and designed by himself, is not quite so admirable as the home of Washington, it is still infinitely better than most of the houses of our own time, and why? It is because the modern architect of America is pursued by the relentless hallucination that he is obliged to invent an American style, as if Mount Vernon and the delightful old farmhouse at Ridgefield, Conn., were not typically American enough to satisfy anyone's fondest dreams. Our historians do not try to invent American history, and that is what architecture really is—history expressed in building grammar. Our authors do not try to invent a new English grammar in order to express the dramatic note in American literature, and that, again, is what architecture means—the dramatic note expressed by building materials. Nor do our artists try to find new and artificial colors in nature. Then why should the American architect try to make his art unduly artificial?

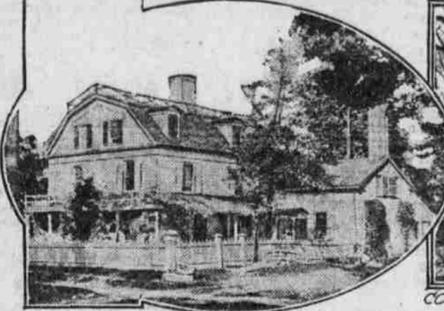
So he does, nevertheless, and hence the void encountered in much of our modern architecture. American illustrators of books, who understand their architectural details perfectly, never miss the dramatic note, because it is the sine qua non of the illustrator's work. They know better than to try to compose in "New Art" or modern invention. But people may yet live in houses which express little of the history of civilization, and suffer no inconvenience, except, perhaps, to their finer intellectual needs. Enfranchised from every sentimental claim of those who love and those who hate, alike—there is a brilliant coterie of architects of great inventive and constructive genius, in America, who even prefer to the Anglo-Saxon sense of home the "New Art" and the Roman bathhouse sort of dwelling, the latter after the manner of Alma-Tadema's paintings. Most of our architects, however, secretly aim at a characteristic charm inherent in the old farmhouse at Ridgefield and in Mount Vernon exemplars generally. Freed from the attempt to invent an American style, they deserve credit in that they come so near to their goal, considering also the commercial distractions and blandishments which interfere in America.

It would seem that the architect of the modern farmhouse illustrated had not taken time enough to work out his adaptation of the Mount Vernon motive. The attenuated posts have nothing to support, the portico is carelessly attached, and the windows were inserted wherever a necessity for one seemed to exist. It may be that the inspiration for this farmhouse was not derived from Mount Vernon at all, but from some mediocre farmhouse of that decadent period in America inaugurated with President Jackson in 1829—the work of jacks-of-all-trades, which is in no sense a prototype of American renaissance, and ought not to be perpetuated. The colonial carpenters, who often worked without a master spirit, possessed a fair knowledge of the orders, though Thomas Jefferson said there was none who could draw them accurately.

Architects affect one another. Interchange of views makes for a consensus of opinion, and just at present there is great partiality for the long, low, horizontal line, the Spanish roof and the ubiquitous pergola effect, with unduly lofty windows upon the first floor and unduly short ones on the second. But in spite of these professional fetishes, Mr. Aymar Embury succeeds in producing a beautiful architectural composition (see river elevation of the house at Bedford Hills, New York). American architects will give you, however, if you prefer it, snug home atmosphere, as exemplified by the cottage at Bronxville, New York, designed by Mr. William A. Bates. So much for the architectural integument; but when it comes to the question of animal comfort, the scientific and hygienic achievement, the economy of space and of time, and the elimination of labor in the household, then, indeed, the American architect becomes an infallible counsellor for the prospective home-builder. No American cottage, however humble, is considered quite a hygienic proposition for all-the-year-round occupancy without a good, dry cellar, at least seven feet in the clear, and with a lath and plaster ceiling. Some product of tar is usually employed for coating the exterior of the wall beneath the ground level. An adequate underground drain, constructed either of pipes or broken stone, leading to some natural watercourse or low land away from the building, is always provided, if it is possible. In the middle of the cellar is placed the heating apparatus, whether for warm air, steam, hot water or the vacuum system, from



GEORGE WASHINGTON'S HOME AT MOUNT VERNON



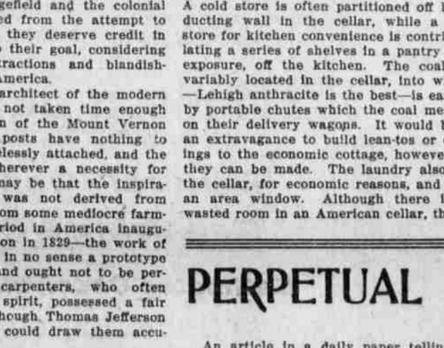
COTTAGE AT BRONXVILLE, NEW YORK



MID-EIGHTEENTH CENTURY HOUSE IN CONNECTICUT



COTTAGE AT WOODMERE, LONG ISLAND



HOUSE AT BEDFORD HILLS, NEW YORK

which the heat naturally rises to the living-rooms. A cold store is often partitioned off by a non-conducting wall in the cellar, while a smaller cold store for kitchen convenience is contrived by ventilating a series of shelves in a pantry with a north exposure, off the kitchen. The coal-bins are invariably located in the cellar, into which the coal—Lehigh anthracite is the best—is easily conveyed by portable chutes which the coal merchants carry on their delivery wagons. It would be considered an extravagance to build lean-tos or outside buildings to the economic cottage, however picturesque they can be made. The laundry also is placed in the cellar, for economic reasons, and is lighted by an area window. Although there is still much wasted room in an American cellar, the advantages

## PERPETUAL MOTION IS SOLVED?

An article in a daily paper telling of a cash offer by a French engineering society for a successful perpetual motion machine planted in the studios head of J. P. Machezis, a native of Lithuania, an idea which, he says, he finally worked out, according to Grand Rapids correspondent of the New York World. It was in 1906 that he read of the offer. He began thinking, and in the end concluded that he could build a machine. He took a wooden soap box and worked out his model.

Nothing elaborate resulted, but his contraption worked, he says. He admits that it did not run "perpetually," because, as he explains, there was too much friction of the unplanned parts, which were only loosely hung together. It did operate long enough, however, and without other motive than its own momentum, to convince Machezis that he was on the right track. After dismantling his model so that no one could steal his secret he did nothing for six years but think, think, think. Not once did he pick up a tool to put any of his theories in concrete form, but he got them on paper and kept them in his head. He altered his model and expanded on his original idea. He added more uprights and decreased the number of laterals. He decided to lengthen his guides and make them out of aluminum and he added a couple of feet to the length of the machine.

At last his thoughts reached the stage where they commanded actual construction to start, and he began in 1912. Now, after six years of thought and study and

two years of actual work, Machezis has his machine all but completed. The machine is five feet four inches high and ten feet long. The inventor will say nothing regarding the operation of his machine for fear his secrets will be stolen. He intends to take patents out soon so that he will be safe in giving the public the details.

He is firm in the belief that his product will have a big commercial value, developing horsepower enough to drive factory machinery and do all the work now done by the stationary engine. He says he will explain its operation in detail and bare all his secrets to any one interested in it.

All that he will say now is that the throwing of a lever will start the machine, and that a large steel spring, so devised as to uncoil and coil alternately, is its power, and these are obvious facts. The machine as it stands now does not represent the inventor's entire idea. There is much wood in it that will be supplanted by metal tubing and rods. Machezis is thirty-two years old, and has been in the United States since 1899.

### STRANGE.

"The way to make a hit with her is to tell her that you are unworthy of her."  
"She knows it. Her father and mother and brother have all told her that, and it didn't make any bit with her at all."

izes that she has joined hands with nature and has become a producer."  
Ironing Hint.  
Fold a bath towel into four double layers and lay the buttoned fastening face down on it, and the iron will move as easily over them as over the bottomhole; also in ironing embroidery on the back use the towel on top of the ironing board, press the design on the wrong side and it will stand out much better than when the towel is not used.

## FOR THOSE FOND OF ALMONDS

Desirable Dessert Dish That is Made With the Addition of Gelatin and Sugar.

One cupful of sweet almonds, blanched and chopped fine, half a box of gelatin soaked two hours in half a cupful of cold water. When the gelatin is sufficiently soaked put three tablespoonfuls of sugar into a saucepan over the fire and stir until it becomes liquid and looks dark; then stir the chopped almonds thoroughly into it; turn it out on a platter and set aside to get cool. When the sugar and almonds mixture has cooled break it up in a mortar, put in a cup and half of milk and cook for ten minutes. Now beat together the yolks of two eggs with a cupful of sugar and add to the cooking mixture; add also the gelatin until smooth and well dissolved; take from the fire, set in cold water and beat until it begins to thicken; add two quarts of whipped cream and turn the whole carefully into molds, set on ice to become firm. Spongecake is then placed around the mold or lady fingers, halved if more convenient.

Onion in Salad.  
Onion is indispensable to a good salad, but its presence should never be obvious. The best way to conceal it is to rub the sides of the dish with a section of an onion, and not to put any onion in the salad at all.

Another way is to use half a teaspoonful of onion juice in the salad dressing. This is for the French dressing, of oil and vinegar, salt and pepper. The juice is obtained by grating the onion. It is well to set aside a small grater for this purpose, as the onion will cling to it. Grate the juice into a saucer and use no more than a half teaspoonful to a small salad.

Carrots.  
After scraping four carrots, cut in to long slices. Cover with cold water for half an hour. Then put them into a saucepan of stock and allow them to simmer until tender. Drain and pass through a colander. Beat two eggs until light and add them to the carrots with a teaspoonful of salt, a dash of pepper, onion juice if desired, and a tablespoonful of sweet cream. Fill into timbale or ordinary cups. Let them cook in a pan of boiling water for twenty minutes, the cups covered with greased paper. Turn from the cups, garnish with parsley or freshly cooked peas and serve hot.

Wedding Cake.  
One pound of butter and same of sugar, thoroughly mixed together; 1 pound of eggs, yolks and whites beaten separately, putting the whites in first, with the butter and sugar, and blend thoroughly. Add 2 pounds of raisins, 3 of currants, teaspoonful each of clove and mace, 1 tablespoonful each of cinnamon and allspice, ½ cupful molasses, 1 pound of pastry flour, 1 teaspoonful of cream tartar, ½ teaspoonful soda, dissolve in little water, the yolks of the eggs, and ½ pound of citron, cut fine, and added last, when in pans. Makes the good-sized loaves. Bake eight hours in a slow oven.

Bean Pot Roast.  
Two pounds of chuck steak, one cupful carrots cut into small pieces, one cupful potatoes cut into small pieces, one and one-fourth cupfuls sliced onion. Cover the meat with boiling water; place cover on bean pot and let meat cook in a moderate oven for two hours, then add vegetables, cut in half-inch cubes, season to taste. Cook until vegetables are tender; about an hour and a half; then serve, pouring a sauce over the meat made from one cupful of the liquid in which meat was cooked, thickening with flour.

California Nut Cake.  
One cupful of sugar, one egg, one-half cupful of butter, two thirds cupful of sweet milk, two and one-half cupfuls of flour, two teaspoonfuls baking powder, one-half level teaspoonful soda, one-half cupful chopped raisins, one-half cupful chopped walnut meats. A little cinnamon, cloves and nutmeg. Save a little flour out to mix raisins and nuts. Bake in cup cake tins. Hickory nuts or butternuts make a richer cake.

Rye Bread.  
Pour 2 cupfuls of scalded milk on 2 tablespoonfuls each of sugar and butter and 1 teaspoonful salt. When lukewarm add 1 yeast cake dissolved in ½ cupful lukewarm water, then add 2 tablespoonfuls of caraway seeds and 6 cupfuls rye flour. Toss on a slightly floured board and knead in ¼ cupfuls of entire wheat flour. Cover and let rise until it has doubled its bulk. Shape into loaves, put in greased pans, cover, again let rise and bake.

Fish Turbot.  
Here is a nice recipe called fish turbot: Steam a white fish until tender, take out bones and sprinkle with pepper and salt. For dressing heat one pint of milk and thicken with one-fourth pound of flour. When cool add two eggs, one-fourth pound butter and season with onion and parsley; put in baking dish a layer of fish, then a layer of sauce until full. Cover with crumbs and bake one-half hour.

Turbans of Fish.  
Take slices of halibut about one-half inch thick, cut into fillets, dip in a mixture of one-quarter melted butter, the juice of one lemon, a little onion juice and a sprinkle of salt and pepper. Roll up like a little rosette, fasten with a toothpick and roast 20 minutes. Serve with cheese sauce and potato spikes.

To Prevent Jam Burning.  
To prevent jam or marmalade or anything of that kind from burning butter the bottom of the preserving pan before putting the contents into it. This also prevents them boiling over.

French Chef's Advice.  
Soup should never be salted while cooking until it has been thoroughly skimmed, as salt prevents the scum from rising.

# AFRO-AMERICAN CULLINGS

Hampton Institute is an undenominational school for the training of teachers and leaders in agriculture, the trades and community work.

Dr. George P. Phenix, vice-principal of Hampton Institute, has said: "Moral qualities, which in the aggregate make strong character as well as economic efficiency, are developed through the combination of industrial work by day and academic work by night, as they could not be by either alone, and longer hours are made possible in the trade, agricultural and domestic science departments."

"Every student in the trade school has one hour of study early in the morning, eight hours of work in the trade school, and two hours of academic work in the evening period. This makes 11 hours a day, outside of which he must get time for meals, the care of his room, religious services and recreation. Yet the students gain in health and skill, in scholarship and in character."

To ambitious negro and Indian students, the following courses are offered: Academic-normal, covering



Students Learn Art of Dressmaking.

four years of work for those who are preparing to become teachers; an agricultural course of four years; and a trade course of four years in any one of thirteen trades, including building industries as well as such indoor trades as tailoring and printing.

In the agricultural courses the Hampton school has the opportunity of learning the best modern practice in field, garden, orchard, greenhouse, horse barn, dairy and poultry houses. Hampton sends out "agricultural missionaries."

More bigness has never been a goal at Hampton. Every department has grown in natural response to the pressing needs of the races receiving training. Today, between 1,200 and 1,300 students, including some 40 Indians, are enrolled.

The industrial accident insurance commission of California has published a decision that it is illegal to reduce wages to meet the cost of insurance against the compensation risk on employees.

Plans for an orphan asylum to accommodate 400 negro children and to be erected adjoining the estate of August Belmont at North Babylon, L. I., are being discussed. Mr. Belmont also has a big place at Hempstead, L. I. The promoters of the orphan asylum are said to be negotiating for the purchase of the Edwards farm of 100 acres owned by the receivers of the Dean Alford company. The principal feature of this farm is an extensive nursery farm. There are several buildings on the tract and these, it is expected, will be remodeled for the use of the negro orphans.

The general assembly of the Presbyterian church in the United States endorsed the work of the Anti-Saloon league, the National Temperance union and the Woman's Christian Temperance union. According to the report of Rev. Mr. McClelland, \$247,000 was expended last year by the freedman's board, an increase of \$34,000 over the preceding year. The money was spent for evangelistic and educational work in the four negro Presbyterian synods in the South in which 45 new schools were erected.

Farming offers an inducement to Missouri negroes unsurpassed by any other calling and solves the problem of their future by giving them opportunities and advantages which no other vocation holds out, declares Commissioner John T. Fitzpatrick in a bureau of labor statistics bulletin.

The negro population of Missouri is 157,452 men, women and children, with 43,960 living in St. Louis, 33,566 in Kansas City, 4,249 in St. Joseph, 1,995 in Springfield, 801 in Joplin, 1,871 in Sedalia, 1,846 in Hannibal and the others scattered over the state, including the few that now own farms and others engaged in husbandry.

Out of the 280,000 farms in Missouri approximately 3,753 are owned by negroes. They range in size from 2 to 260 acres and are worth, land, buildings, live stock, and everything else on them, \$27,768,750, using the average value of a Missouri farm \$7,408 as the basis for computation.

The farm of the well-to-do Missouri negro farmer, just like that of his white brother, the bulletin says, is well kept and well stocked, and is very productive, growing wheat, corn, oats, grasses, watermelons, strawberries, peaches, apples and all other food necessities. Negroes raise poultry for the market, sell eggs, milk and butter, have beehives and plenty of honey, produce sugar cane which, in fall, they boil out for sorghum molasses. Their daily menu is made of the best things they produce, being far superior to that of the average city negro, who half the time is out of work and has no money to buy food.

The life of the negro farmers is full of comforts and joy. In winter most of them are well housed, warm, snug and well fed. Free fuel wood furnished by the timbered lands in and around their farms does away with coal bills. Every Sunday there is chicken, sweet potatoes, honey, dumplings, apples, nuts and other dainties, with strawberries or watermelon in summer and turkey or duck and mince or pumpkin pie in winter. Fresh eggs and hickory smoked sugar cured ham is an ordinary breakfast.

Nearly every negro farmer of Missouri has a bank account, and his profits allow him to take a vacation in St. Louis, Kansas City, or some other metropolis once or twice a year. He owns three or four suits of clothes, with shoes and hats to match.

A superintendent's report for the Washington's colored schools contains the following suggestive paragraph: "No other school population can present greater need for, nor a riper field for, this early training. Almost helplessly weighted with centuries of unfavorable conditions in the past, and with present environment largely inimical to proper moral and intellectual growth, many of the homes are not fitted to give to these tender years that care and training which insure bent to noble and useful manhood and womanhood. There is much due to private and society effort to supply this need, and it did much in directing the attention of congress to this great need and toward securing the public provision made. This public provision, though small, is large in significance, in the hope of larger provision it permits for the future."

War in the Balkans closed the Danubian, which stopped the export of Russian wheat, injuring Naples' macaroni trade.

Staining wood with beautiful colors, while the tree is still standing is undergoing experiment. The dye is introduced at the root, and some trees take up three gallons of the coloring fluid in two days. If introduced when the sap is flowing most freely the results are quick and very marked. The colored tree is cut and used for interior or other woodwork and furniture.

The experimental work conducted by the Canadian government in regard to the manufacture of peat proved so successful that there are now two private concerns producing peat, one at Alfred, Ont., and the other at Farnham, Que. It is said that the peat manufactured by the Canadian government is satisfactory for grades and also good for cooking.

State authorities of Colorado are making a thorough study of minerals having or supposed to have radio activity, and authorities now assert that every curative mineral spring in Europe can be duplicated in that state. It is said there are 15 springs in Colorado having radio activity.

The Philippine bureau of forestry reports that American and European lumbermen are trying to procure large and regular shipments of Philippine woods, mainly for cabinet making.

A Sacramento man has proposed a plan to irrigate 8,000,000 acres of California land at a cost of \$450,000,000.

Five years ago the banana was scarcely known in Germany.

Workmen in China's egg canneries receive ten cents a day.

declared with some heat: "It's all right for yo' people to rejoice when a lost sheep returns to de fold, but yo' need to be so 'thrustastic about it—I ain't so much 'worse dan some o' de rest o' you!"—Kansas City Star.

## PLEASURE OF A PRODUCER

Cherry Raising Has Brought Success and Joy to Colorado Woman Horticulturist.

Cherry culture is both possible and attractive to a woman because brains count for more than brawn. The scientific pursuit of horticulture is a matter of thrift, good judgment and adaptability to the work, coupled with painstaking industry. The proper site is a well drained slope, with a soil of

rich, sandy loam. The trees must be headed low, the limbs must be cut when they are small or the tree will bleed to death; one must distinguish between the leaf bud and the fruit blossom; forethought and care are necessary from first to last. A Colorado woman who has made a success of cherry culture writes of it as follows, remarks the Country Gentleman: "There is no loneliness or lack of company, even if one is alone, in a home like this. Every bird becomes

a friend and even the trees seem to vie with each other as to which shall carry the greatest load of fruit to maturity. Harmony and peace are everywhere apparent, instead of the fault-finding and dissatisfaction one gets accustomed to in dealing with humanity. With the return of spring all things are new. One may blot out everything in the past but pleasant memories and begin life anew. Each year a plainer vision of a new heaven and a new earth passes before the owner as she sees the fruits of her labors and real-

izes that she has joined hands with nature and has become a producer."