

"BANGS" OF THE BYGONE DAYS HAVE FORCED THEIR WAY INTO FEMININE FAVOR ONCE MORE

That Ancient "Bobbed-Off Atrocity" of Miladi's Coiffure Has Come Into Vogue, and There Is Much Perturbation Among the Fair Sex.



AFTER the dizzy gyrations of puffs, pompadours, waves and dangling curls that have marked the changing styles of hairdressing during the past half year, the woman who strives to pull, twist and caress her tresses into compliance with the latest mode and at the same time attain a becoming result, is prepared for almost anything. 'Tis well, for still greater struggles are before her, and—horror of horrors!—tis true that the "bang," that atrocity of bobbed-off frontal locks that reigned two decades ago, is to be revived. In fact, the "bang" is already revived. Not only have "bangs" struck New York, Chicago and other Eastern cities with victorious force, but they have actually arrived in Portland.

A noticeable turning and craning of feminine necks marked the serene passage down Washington street, the other day, of a smartly-gowned, faultlessly booted and gloved woman, upon whose head perched a modish little touque of fur. Out from under this saucy little touque a mass of golden brown hair that roiled in a profusion of turbulent waves and puffs toward a huge coil at the nape of the neck, and straight across the dainty forehead, from temple to temple, there fluffed the astonishing, almost unbelievable thing—bangs!

"Bangs" Are Back Again.
"Bangs!" breathed a horrified passer-by, fairly paralyzed in her tracks; the words came back to her, with an accent of terror, from the lips of her companion, over whose broad, low forehead the tresses waved from a central parting.

"Bangs," say the prophets, running from the latest suggestion to the very extreme. The central parting of the hair, one of the most popular of the new modes, will be varied with short curls at the front and a few of the new coiffures are shown in sketches No. 1, No. 2, No. 3 and No. 4. In the way of coiffure accessories, one of the new items is shown in No. 5, two "poppies," of the new psach-blossom pink tone, being worn low in the coiffure at the back, just behind the ears.

Pins and Combs Play Part.

The hair-pin and back-comb which has openings for the looping of ribbon bows and roses, such as shown in No. 6 and No. 7, and also the little clasp of quaint design, which hold the velvet band to the tresses (see No. 9), are among the modish accessories. No. 8 shows a fancy hairnet, and No. 10 one of the new ornamental filigreed hair-pins.

Some new things in lingerie negligees are shown in the lower sketches. The satin knickerbockers, for wear instead of the skirt under modish sheath and dirndl gowns, are, of course, no new story, but the "knicker" shown in sketch No. 11 are strikingly different to the usual knee-length style of white satin with frills of lace. The new materials for knickerbockers come in novelty designs, one of the daintiest being of soft liberty satin with flowers in Dresden colors, scattered on a cream or white background. Such a pair, made by the pattern shown in this sketch, attracted much attention in an exclusive outfitting establishment on Washington street. The "knickers" are cut to follow the lines of the figure closely to the hip line, but a soft fullness from this to the hem is calculated to better replace the skirt, which must be discarded for the sheath gown. An elastic band in the hem permits these "knickers" to be worn either as a full length or knee garment.

Roses Replace the Flounce.
A dainty combination slip for wear with the clinging evening gown is shown in No. 12. A feature of this is the profusion of hand-embroidered roses, which is the new thing. Instead of elaborate flounces of lace, for the trimming of lingerie, a new style of robe de nuit is shown in No. 13, the garment being in two pieces, an under slip, with ribbon supports over the shoulders—this to be worn under a fasci-trimmed shoulder-piece of the Eton type. No. 14 shows a pretty

adaptation of the dirndl dress to the boudoir gown; this gown is in gray and pink tones, with a sash of liberty satin.

In the new pink tone, woven through the openings of the high girle band and falling from the bust to the hem.

Errors in Bread-Making and How Easily to Avoid Them

Lillian Tingle Closes Helpful Series of Articles With Suggestions That Will Be Found Useful to Housewives.

BY LILLIAN TINGLE

SUPPOSE your first batch of bread is safely baked and set to cool, with a good circulation of air around it, not wrapped in a cloth. You regard it, let us hope, with a certain amount of satisfaction. Do you really know, however, whether it is good, bad or indifferent? Or are you contented if the worst faults do not appear, if it is neither sour nor very heavy, and if your long-suffering John finds that "it tastes pretty good to him."

Some women are contented if they can make bread that their families eat, often from force of habit, without complaint; but this same bread is not necessarily "very good." If simply judged on its merits apart from family custom. It is one of the difficulties connected with the art of cooking that so few of the many who practice it have any real standard to go by. They like what they are accustomed to, and do not often stop to criticize their cooking from a wider standpoint, or try to raise their own standard of taste and skill.

Perhaps it may be of interest to the beginner to know a very generally adopted scheme for judging bread in bread contests. It was designed, I believe, by Professor Isabel Bevier, of the University of Illinois. Points are awarded as follows: Flavor, 25; lightness, 15; grain and texture, 20; crust, color, depth and texture, 10; crumb-color and moisture, 10; shape and size, 10; total, 100 points. Standard pan recommended, 7 1/2 x 3 1/2 x 4 1/2 inches.

A bread-making contest is an excellent device for a church fair, or a young matron's club; but those who grade the bread require as much tact and deserve as much sympathy as the judges of a baby show or a baseball umpire. A bread contest was held recently by the domestic science classes

greasing the top, or from the habit of the city High Schools, with very interesting results. But it was part of the regular examinations, and the judging was done by the victims themselves, under the teacher's guidance, so there were no fatalities.

The flavor should be sweet and schoolgirl put it. The loaf should be light for its bulk, and the grain and texture rather fine, even and close, without large holes. The crust should be crisp and of medium depth, and the color even and brown, rather than pale. An overbrowned loaf is preferable to pale, slack-baked bread, for reasons already explained. The crumb should be an attractive creamy white, but whiteness is really less important than our grandmothers used to suppose. I have heard bread of inferior flavor and texture highly commended, simply because it was "so snowy white"; the whiteness being chiefly due to starch flour rather than to skill in making.

some women have of rubbing off little wads of dough from the fingers in mixing. Large holes come from uneven or insufficient kneading, and from over-raising, from careless shaping or from too high temperature in raising and too low temperature in baking. Over-raising also gives a flat, insipid taste. If your loaf, when you come to bake it, looks over puffy or tumbled in, take it from the pan, knead a little, and let it rise again.

Bread bulges over the pan when allowed to stand too long before baking or if put in too slow an oven. Cracks are caused by the use of too much flour in shaping or by placing in too hot an oven at first. Rolls require a hotter oven than loaves and should be allowed to rise more since, being so small, the heat penetrates and rising is checked quicker than in loaves. Flatness is often due to too large a pan—the dough spreads out rather than upwards. Uneven shape comes from careless moulding and from allowing one side to get hotter than the other. Dryness results from both over or under kneading from unsuitable flour and from too much yeast. Milk bread is more inclined to dryness than water bread. Mouldy bread is due to slack baking, to infected crocks, tins or bread cloths. These should be regularly scalded and aired.

Finally it may be of use some day to know how to make potato or hop yeast; so, as requested by a correspondent, I will give some general directions for its preparation: One-fourth cup flour, one-fourth cup sugar, and one tablespoon salt. Three raw potatoes, about two quarts boiling water, one cup yeast (for one yeast cake) for a "starter." Pare the potatoes and cover with cold water. Mix the flour, salt and sugar in a large bowl. Very quickly grate the potatoes, or pass them through a meat chopper, and add them to the ingredients in the bowl. Mix, then pour on the boiling water—pour it over the grater if this is used, adding enough boiling water to make the mixture of the consistency of thin starch. If necessary, it may be cooked in a double boiler until it thickens. Strain and let cool to lukewarm.

Here you see you have a happy home prepared for the yeast plants—food, moisture, comfortable temperature, and salt to discourage competitive organisms. Now add the yeast, cover and keep in a warm, but not hot, place until light and foamy. Beat several times while it is rising. When well risen, put into glass jars, cover and keep in a cool place. Put one cupful carefully away in jelly glass to serve as a starter for the next batch of yeast. It should keep two weeks, at least, without spoiling. In using the rest of the yeast, do not bring the jar into the hot kitchen, and shake it well before taking out the required quantity. Some people add one teaspoon ginger to the flour, or steep one-fourth cup loose hops in the water before adding it to the starchy materials. Both ginger and hops are intended to discourage other organisms.

Boiled potato yeast is made with three large boiled potatoes, mashed and mixed in one quart boiling water. Add three-fourths cup flour, wet to a smooth paste with cold water, and three-fourths cup sugar. Boil one-half cup loose hops in one quart water, strain and add this water to the starchy material. Boil five minutes, strain and cool to lukewarm. Add three-fourths cup yeast for one distilled yeast cake, and when well risen, one-fourth cup salt. Keep in a covered jar in a cool cellar.

Yeast can also be made without potatoes as follows: Steep half a cup hops in one quart boiling water five minutes. Mix one cup flour, one-fourth cup sugar and one tablespoon salt. Strain the hop-liquor and pour it into the mixture; boil until thick, strain, cool to lukewarm. Add one cup yeast and let rise as already explained. The hops may be omitted, but the yeast is inclined to keep better if they are used. Be sure to have good yeast for a "starter," and get a new starter if, after some generations, your yeast seems to deteriorate, or if, with

every care as to temperature, your bread perishes in souring.

How Housewives May Thwart Autocrat of Breakfast Table

Lillian Tingle Explains Ways and Means for Circumventing Haughty Hen While Eggs Continue to Hold at Prohibitive Prices.

Easter is coming and with it, we trust, eggs at reasonable prices. But at present Easter seems almost as remote as next Christmas, and daily I meet careful housewives who ask if I know any "patented method" for keeping up "a good table" without the use of eggs. I don't. A great French chef has compared the use of eggs in cooking to that of "the," "a," "of" and "and" in conversation. It is very difficult to get along without them, and maintain any degree of elegance. But it is possible to do business in "pigeon English" and a good wholesome and not unattractive diet can be maintained without eggs. If we give our minds to it. And a good thing it is to give our minds to it, for each winter the price soars higher.

What can the housekeeper do about it? One good solution of the problem is to keep hens and inspire them with such enthusiasm and sense of duty that they will lay steadily all winter long. I have never tried that, myself, but I know a woman who says she has. But there are difficulties in regard to room and feed for the hens, besides, we might happen to get the frivolous kind that care only for fine feathers and entertainment in the winter and wholly neglect their family duties.

Or you can buy eggs when cheap and, if you have storage facilities, pack them away in lime water or water-glass solution.

Or you can carefully study ways of making one egg do the work of two and make lists of dishes containing no eggs that can, for the time, be substituted for dishes a similar class for which eggs are needed.

For the novice in household economy or for the woman who has never had to consider the egg question very closely, a few suggestions for such lists may, perhaps, be useful. Of course, nothing can replace eggs when their order is required, invalids or children of delicate digestion.

Substitutes for Eggs.

The eggless breakfast is no very easy problem. The following dishes are, however, easily prepared, inexpensive and less heavy than the old-fashioned "steak and potato" breakfast: (1) Crisp bacon—the fat from which will replace butter in many instances.

(2) Tiny sausages—home-made or otherwise, cooked brown in the oven and served on toast.

(3) Creamed dishes, of all kinds on toast. These can be kept hot in a double boiler. They offer an opportunity for the discreet use of different kinds of dried fish—a small quantity, only, but enough to give a savory dish. Besides the universal "pickled codfish," smoked salmon, Finnan haddock, blotters, kippers and mackerel are good prepared in this way. The morning for each can be varied and good variety thus obtained.

(4) Savory rice with minced ham or other "fixins" can be put into that delicious, nutritious breakfast dish in the morning.

(5) Good hash is by no means to be despised. (6) Potato omelet (eggless), filled with a little chopped, well-seasoned meat, is easily made.

(7) Broiled kidneys or kidneys saute, are easily prepared and inexpensive dainties.

(8) Potatoes or macaroni hashed with cheese, cream and sausage.

(9) English sausage rolls—half a parboiled and skinned pork sausage made into "turnovers" with biscuit crust or short pastry.

(10) Nut biscuits with preserves—for the vegetarian.

(11) Hot sandwich-biscuits—double biscuits

cutts baked with a filling of chopped and seasoned meat, fresh or cooked between the layers.

(12) Fresh fish, of the less expensive sorts, baked, pickled, scalloped, fried, hashed or made into little "puddings."

(13) An imitation of an Indian dish, known as "Kedgeree," made with rice and fish, is good.

(14) Curry, also, especially in cold weather, but is not suitable for children. Minced root vegetables, beans, peas, and lentils all provide good and very cheap curries for those who wish to avoid meat.

How the English Do It.

(15) The English fashion of serving cold meats, such as tongue, brain, galantine, boiled beef or veal pie at breakfast is sometimes very convenient and economical and may occasionally be adopted, especially when a hot cereal and muffins or biscuit form the main part of the meal.

(16) English potted meats are also useful for breakfast, as well as for luncheon and supper. The cheaper lean cuts can be used. The meat is cut in small pieces, cooked several hours, without water, in a double boiler or fireless cooker. Ground fish, while hot, in the food chopper, seasoned and moistened with its own gravy and a little butter and is packed away in small jars. Seal like jelly and it will keep two weeks in a cold place. This can be varied with different meats and seasonings and is so easily digestible that it is often ordered for young children in place of eggs. In such a case, high seasonings and butter should be omitted. It may be eaten cold with hot rolls or heated and made into savory soups and similar dishes. One way of making one egg do the work of two is to scramble it and serve it in two portions on toast previously spread with a thick layer of meat.

(17) Liver can be used for a similar paste. A little nicely-fried liver and bacon is a good occasional breakfast dish. Desserts and cakes form another side of the problem. We miss eggs, for custards and sweet sauces. For the latter we may again steal an idea from England. Thrifty housewives there use a compound known as custard powder—joyfully and numerously advertised by its makers as follows: "No eggs! No risk! No waste!" It is essentially a mixture of fine starch, flavoring, and saffron. You mix it in cold milk and cook it in boiling, sweetened milk, and lo! a good imitation of a custard—whole some and well-flavored and useful as sauce for pudding or cooked fruit, for "trifle," "fools," bread puddings and similar desserts. I imitate it with cornstarch and caramel and vary it with chocolate and coffee. The main point is to use good milk, and not too much starch—or it will be stodgy; and after boiling, to thicken it, give it 10 or 20 minutes' cooking, to make it digestible and remove that starchy taste which prejudices so many people against corn starch pudding in any form. Corn starch, gelatine and fruits, dry or canned, must be our main support for eggless desserts of the lighter sort; while for hearty desserts we must depend largely upon flour and cereal mixtures.

Corn starch, given long cooking with coffee ("left-over," but poured off the grounds), sweetened, flavored with vanilla and served cold on glasses with a little whipped cream, is often liked when ordinary cornstarch pudding is refused; and it is even less expensive. Corn starch jelly, made with the juice from canned fruits or water and orange or lemon juice, may be served in the same way. Use a little of the fruit for garnish. The points to remember are: (1) Use rather

less starch than is recommended on the package; (2) cook longer than you think necessary; (3) make it long enough before you want it, to insure perfect coolness; (4) whip your cream—it goes twice as far and looks much better.

Junket is also a splendid help, both for frozen dishes and plain desserts, and many suggestions come with each package.

In a future article I shall try to suggest more inexpensive desserts and a few cakes in which eggs have little share.

Some of the hacendados in the Mexican state of Durango contain a million or more acres.

Madame Yale's New York demonstrator will remain at all the week in the Yale Section of our Toilet Goods Department, main floor, where she will explain to the ladies all about the preparations made by Madame Yale—55 different articles—so that ladies can find among the list just what they need. Ladies may consult with Mme. Yale's assistant without charge, and the young lady will assist you in the proper selection of the remedies needed. Call or write for copy of Mme. Yale's 32-page book on beauty—given free.

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