

CHARMING HATS IN POPULAR STYLES MADE EFFECTIVE BY COLOR SCHEME

Youthful Rollbrim Sailor Shapes Make Even Plain Faces Appear Attractive—Brim Makes Frame for Face and Prevents Any Harshness of Effect—Outing Hats in This Style Popular.



SPRING HAT CHARACTERISTICALLY FRENCH

NO WOMAN could look in this adorable chapeau without a thrill of wistful envy at heart—so chic is the dainty model, an exquisitely delicate in its beauty, so becoming in shape and coloring. The hat itself is of pale pink hem, and droops softly about the face, the brim rolling back just a trifle all around to give a softening and youthful effect. On this pretty little pink hem shape is mounted the superb algerette-plume, made of uncurled ostrich in a pale shell-pink color that matches the straw.

It is a plain face, indeed, that is not made more charming by one of these youthful, rollbrim sailor shapes, which are almost universally becoming. The brim makes a frame for the face, and its softly-rolling edge prevents any harshness of effect. The hat pictured is designed for general wear by young women and for country and outing wear by women who require something a bit more formal in type with the smart town-tailored suit of serge of



KNOCKABOUT STYLE IN STRAW

mixed wool material. In this instance the shape is of blue and red changeable straw, with a quill in shades to correspond.

over a minute to acquire a high sticky glass. As soon as they come from the oven, sprinkle on a little more rough crushed sugar. Some bath buns contain a few white Sultanas raisins, well washed and dried, before being added with a little shred citron to the other ingredients, just before the flour. If fruit buns are preferred probably one-fourth to one-third cup, mixed Sultanas and citron, would probably be enough. Preserved orange rind is also used by some makers, each making claim to have the "original and only" bath bun recipe.

You might try coating the part that moulds with melted paraffine. This peels easily from the cut surface and may be melted and used again. So the process is not wasteful. Melted mutton suet might do instead. This paraffine method is infallible, but is often successful in keeping mold from cut cheese, ham or even fruit cake. Perhaps some reader knows a better way. The ham should be kept in a cool, dry place.

Let me know when you have "saved up" some more questions.

Children's Play Clothes

DUTCH-play clothes are the privilege of smart children, but the pretty garments, which are shown in a number of the big shops, can be reproduced at home for half of the store cost. That is, as far as the imported article is concerned, for there are some domestic imitations which are quite cheap. The novelties include frocks, aprons, bonnets and coats, which have not been completely washed and sterilized, they give the look and the promise, and think that one sort of water or soap is just as good as another.

These frocks and aprons can be made of ordinary denim, prettily worked at the edges with a herringbone in colored thread. Or dish-towel linen which is used exactly as the advertised boys' generally wear are quite enough. The Dutch raiment for boys is extremely funny, and when trimmed up in such play-clothes the little lad of 2, 4 or six looks exactly as if he had just arrived from the land of dikes and clean streets. There is an entire suit in one of the materials used for girls, the body shirt waist and finally plaited into the belt, the trousers immensely full at the hips and coming down to the ankles where they fasten over with buttons. Blue and white are the color generally preferred for boys.

These garments, and others of a character sort, are immensely useful for the care of children, for when they are in costume, as it were, they are much more entertained than when in ordinary dress. The coarseness, too, of the material, and the fact that children are innately primitive and if left to themselves would never wear finery of any sort.

A book of Dutch games would go with the odd little clothes, and such literature can be had in any shop which makes a specialty of children's reading. There are some clumsy Dutch games, but the average old person shows complexion dried out and colorless, in some cases, indeed, like parchment.

New Chicken Salad

Very Delicious and Novel Dish for Entertainment.

In households where hospitality is frequently extended, it is an excellent idea if the culinary department is ordinarily efficient to undertake some of the catering at home from time to time. A considerable saving is one result obtained by the undertaking, but another, and sometimes more important one, is the getting away from the somewhat ordinary and uninteresting professional establishments supply.

A Rare Kind of Girl.

Life. Miss Scribble—The heroine of my next story is to be one of those modern advanced girls who have ideas of their own and don't want to get married.

MARIE CROZET HAT IN FRANCIS I STYLE FINDS MUCH FAVOR IN PARIS

Taffeta to Be Fashionable This Spring—No Straw to Be Used—Tricorn Effect in Lewis Chapeau Is Modification of Ever-Popular Mode—Trimnings Harmonize Well.



PIN WHEEL BOWS IN TWO COLORS

HAT BY FRANCIS I. STYLE

TAFFETA is to be immensely fashionable this Spring. Paris asserts, and many of the new hats are made entirely of taffeta, not an inch of straw appearing. This hat, by Marie Crozet, has the full Tam crown and upstanding feather of the Francois Premier period, and this type is being turned out by the score in Paris for

Spring wear. Crown and brim of the model pictured are of changeable taffeta in deep blue and green peacock coloring, and the numidian feather matches the taffeta in shades. A feature of the hat is the perfect harmony between the immense soft crown and the dashing rolled-back brim. A modification of the ever-popular tricorn effect is seen in this new Lewis chapeau, which is of fine navy blue

THE IMPORTANCE OF THE FACE BATH

A BEAUTY doctor declares that 90 out of every 100 women wash their faces improperly. They use soiled wash cloths, or those which have not been completely washed and sterilized, they give the look and the promise, and think that one sort of water or soap is just as good as another.

Now the color of the face skin, which is its chief beauty, depends upon the healthy condition of the blood vessels which carry the blood to the skin. These form the finest species of network, dividing and subdividing themselves until they become so small as to be visible only through the microscope. To encourage these small vessels to a state of activity, so the blood can flow freely through them, is absolutely necessary for the beauty and preservation of the skin.

With every-day face washing much harm can be done with the wrong movements. Those women who wipe their faces always downward are preparing the way for relaxed muscles, "chops," a dragged-out look, and washing and wiping must always be upward and away from central points, not toward them. Practice a quiet, composed look when attending to any beautification of the face, for habit is everything in facial expression, and when the skin is softened and relaxed by the bath it is most easy for it to take on the desired appearance.

Water, like soap, should be free of alkali in order not to injure the skin, so hard water should always be softened with a little borax before using. Where it is possible to catch the necessary supply of rainwater for these important baths effort should be made to do it, for the sky bath is the most beautifying of all to the complexion.

Soft water, air, a bland soap when needed—could there be cheaper cosmetics? They are all at your disposal. Use them. KATHERINE MORTON.

A Moment in Music. The madman, having possessed himself of an ax, approached the grand piano. The master sat apart, unheeding—it was the hour for a pupil to enter, and he did not look up. The madman swung his ax aloft, and with all the energy of insanity brought it down upon the keys.

Lady Baltimore Gingerbread. Washington (D. C.) Herald. One-half pound butter. One cup sour cream or clabber. Two cups brown, dark moist sugar (sugar-cane, not beet). One cup New Orleans or Porto Rico molasses. One teaspoonful soda. Four cups flour measured after twice sifted.

Complexions Flaked Off at Home. (From Pilgrim Magazine.) The girl with the poor complexion complains, "I have to touch up my cheeks. I am sallow and a sight, and only my makeup saves me."

HOW TO DESTROY THE DANDRUFF GERM. BY A SPECIALIST. That the dandruff germ is responsible for nearly all the diseases to which the scalp is heir, as well as for baldness and premature gray hair, is a well-known fact, but when we realize that it is also indirectly responsible for many of the worst cases of catarrh and consumption, we appreciate the importance of any agent that will destroy its power.

Soft old linen towels are more appropriate for face use than coarse, harsh ones, and every now and then the woman desiring a fine complexion should give her face a sunbath. straw with a brim facing of velvet in the same color. The crown is high and round in the new beehive shape, and at either side, near the top, are poised huge wheel bows of velvet, the tops of the bows meeting in a peaked effect. One of these bows is in prune color; the other in a deep shade of American Beauty red, and the two reddish-purple tones harmonize smartly with the navy blue straw of the hat.

Answers to Correspondents

BY LILIAN TINGLE. Portland, Jan. 14.—May I trouble you for a few more recipes? Prunes and apple stuffing for geese; and Swedish stuffing with raisins and walnuts for turkey. The last-named you mentioned in answers to correspondence on December 21. Thanking you heartily. MRS. F. L. C.

AM sorry that the answer to your request has been delayed. Your letter got mixed up with some other papers in my bag—the kind of insubordinate reticence which persists in keeping in its lowest deceitful depths and just beyond mortal ken any particular article which I want in a hurry.

Prune and apple stuffing. No. 3.—One-quarter pound prunes, washed, soaked, simmered until tender, stoned and cut in pieces; 1/2 cup rice (uncooked), 1/4 cup melted butter, 1 cup pared and chopped apples. Salt, pepper or paprika to taste. A hint of cinnamon is liked by some people.

Prune and apple stuffing. No. 3.—Mix 1 cup, each, chopped raw apples and chopped prunes (as above) with 2 cups fresh made (not dry) bread crumbs, and 1/4 cup melted butter, with pepper and salt to taste.

Portland, Or., Jan. 13.—I have saved up some more questions. (1) Will you please tell me if salt codfish should be boiled, or whether it should be soaked and squeezed and then simply put on the back of the stove to be heated through by steaming? (2) Should sliced liver be cooked until it is black brown? The male members of the family like liver and want it cooked that way. Should it be cooked in a frying pan without any grease? (3) The advertisements of baked beans say home-cooked beans are indigestible. I like well-cooked home-baked beans so much

better than the store beans that I thought I would ask you to give me a recipe for the "polky sugar beans" said in Charming Crozes and other English station waiting rooms? (4) Will you please give me a recipe for the "polky sugar beans" said in Charming Crozes and other English station waiting rooms? (5) We always buy quite large hams, but find that they get a mold on the exposed parts. We have put them in the pantry and also down in the basement in the meat safe with the same result. Wrapping them in the package they came in does not seem to help. Thanking you in advance, E. E. D.

I. It is usually preferable to keep the codfish below the boiling point, as the higher temperature tends to toughen the fibres. When the fish is very salt, even after soaking, it is a good plan not simply to squeeze it, as you suggest, but to heat it in water—not boiling, however, and change the water once or twice until the fish is fresh enough. Then drain thoroughly and add to the sauce. A good deal depends upon the kind of codfish you buy.

2. Liver fried "black and hard" is certainly not very digestible to say the least of it, but if we believe in "equal suffrage" we must allow the male members of the family a vote in table matters. Many people prefer overcooked liver—in spite of its almost gastric-juice-proof texture, owing to the thin slices of under-cooked liver. A thick half-cooked slice of liver is certainly horrible to look at or to taste. Some cooks avoid the extreme hardness of fried liver by parboiling it—so as to be firm but not tough, and then quickly sauteing the outside of the thin slices in a hot over-fat.

I find that a liver ragout is often liked where other forms of liver are objected to; and the liver need not be like the bacon. Just brown it well, don't blacken it. Now put back the bacon, and onions, add some canned tomatoes—if you use fresh ones they should be sliced and fried a little first, and add a little water and thickening to make a nice rich brown gravy. Season with pepper, salt if the bacon was not salt enough, a pinch of sugar, and a squeeze of lemon. Cover and set in the oven or on the back of the stove, where it will keep just below boiling point, so as to make the liver thoroughly tender and give it a "well-cooked" flavor. A casserole is convenient for finishing the cooking and for neat service; but if you haven't one, finish it in the spider and serve in a border of mashed or sliced potato, or of macaroni or spaghetti. This method makes a very "high class" and decidedly "tasty" dish, gives really no more trouble than an ordinary "fried liver and bacon" meal, and owing to the judicious use of vegetables, macaroni, etc., makes the liver and bacon "go farther"—and both liver and bacon are inclined to be expensive meats these days.