oven a minute to acquire a high sticky glaze. As soon as they come from the oven, sprinkle on a little more rough crushed sugar. Some bath buns contain a few white Sultana raisins, well washed and dried, before being added with a little shred citron to the other larged large.

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 maker claiming to have the "original and only" bath bun recipe.

6. You might try coating the part that moulds with melted parafine. This peels easily from the cut surface and may be melted and used again. So the process is not wasteful Melted mutton suct might do instead. This parafine method is not 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

Children's Play Clothes

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.



Answers to Correspondents

women and for country and outing

wear by women who require something

ortland, Jan. 14.—May I trouble you a few more recipes? Prane and apstuffing for geese; and Swedish stuff-with raisins and wainuts for turkey.
Last-named you mentioned in answers correspondence on December 21. Thank-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 tapers in my bag-the kind of insubordinate reticule which persists in keeping in its lowest deceitful depths and just beyond mortal ken any particular article which I want in a hurry.

The letter came thus to be over tooked until a few days ago. I wish some one would give a recipe for a bag in which the thing I happen to want is always on top. In the meantime, however, here are

some other recipes which I hope are what you meant: Swedish stuffing for turkey: Two

cups stale breadcrumbs, sifted; 1/4 cup melted butter, % cup raisins, washed, seeded and cut in pieces; 14 cup English walnut meats, broken or very coarsely chopped; salt, pepper and sweet herbs, or sage to taste, Mix in the order given. The above is for a small bird. I do not know whether the

but it was given to me as such. Prune and apple stuffing No. 1-One quarter pound prunes, washed, soaked, simmered until tender, stoned and cut in pieces; % cup rice (uncooked), % cup melted butter, 1 cup pared and chopped apples. Salt, pepper or paprica to taste. A hint of cinnamon is liked by some people.

mixture is really of Swedish origin,

Wash the rice. Boll five minutes in one quart water, drain and rinse in cold water. Simmer in 1% cups mixed prune juice and water until all the juice is absorbed and the rice is fully swollen and tender. Then add the cutup prunes and chopped raw apples, butter and seasoning. If a less tart stuffing is preferred decrease the quantity of fruit and increase the amount of rice.

Prune and apple stuffing, No. 2-Mix lightly together 1 cup smooth apple sauce, rather stiff, 1 cup chopped prunes prepared as above; 2 cups mashed pointo or rice, 1 well-beaten egg, 3 tablespoons butter, pepper, salt

Prune and apple stuffing, No. 3-Mix 1 cup, each, chopped raw upples and chopped prunes (as above) with 2 cups fresh made (not dry) bread crumbs, and % cup melted butter, with pepper

and sait to taste.

Portland, Or., Jan. 13.—I have saved up some more questions (1) Will you please tell me if sait codfish should be boiled, or whether it should be soaked and squessed and ten simply put on the hack of the stove to be heated through before creaming?

(2) Should sliced liver be cooked until it is black and hard? 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 any home-cooked beans are indigestible.

better than the store beans that I thought I would ask your opinion.

(4) Will you please give me a recipe for the "pulpy sugar buns" sold in Charing Cross and other English station waiting-rooms?

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 hazement in the meat safe with the same results. Wrapping them in the package they came in does not seem to help. Thanking you in advance, E. E. D.

1. It is usually preferable to keep the codfish below the boiling point, a 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 al-most gastric-juice-proof texture, owing to their dislike for anything approaching the flabby rawness of under-cooked liver. A thick half-cooked alice of liver is certainly horrible to look at or to chew. Some cooks avoid the extreme hardness of fried liver by parholling it—so as to be firm but not tough, and then quickly sauteing the outside of the thin slices to a rich brown in hardness. the thin slices to a rich brown in bacon fat. You might see whether this "half measure" meets with masculine ap-proval. Pan-brolled liver (cooked in a frying pan without fat) is rather diffi cult to do satisfactorily, but real broiled liver is easily done under the gas broiler. The liver should be dipped in bacon fat or brushed with fat or butter before broiling. Liver broiled "en brochette"-on skewers, is usually good, and usually approved by men folk. Even if you have not the regulation silver or plated brochets or skewers, you can do quite well with wooden ones, threading on them, alternately, thin slices of liver and bacon.

An occasional mushroom raw tomato An occasional mushroom, raw tomato slice, morsel of onion, or green pepper can also be introduced, if available. Set the skewers across a baking pan, and brotl or cook in a hot oven, basting with the fat that flows and seasoning with pepper and a little dash, of lemon. In this case the liver should be firm and brown but not overcooked.

and brown but not overcooked. I find that a liver ragout is often liked where other forms of liver are objected to; and the liver need not be objected to; and the liver need not be overcooked either. Cut the thin-sliced bacon in one-linch pieces, try out the fat, slowly, so as not to burn or overcook it. Lift out the bits of bacon while you fry some sliced onlons in the fat, being careful to get them a golden brown, not black. Lift them out and brown not black. Lift them out and brown is like the bacon. I will you please ine if sair codifish should be boiled, or other it should be soaked and squeezed if then simply put on the back of the vertex to be heated through before creaming?

3) Should sliced liver be cooked until it be bacon and onlone, and some canned to hand liver and want it cooked to family like liver and want it cooked to a frying a without any grease?

3) The advertisements of baked beans for small enough, a pinch of sugar, and back the particular to the well-cooked home-baked beans so much a squeeze of lemon. Cover and set in milk and sugar, and return to the

a bit more formal in type with the mixed wool material. In this instance, straw, with a quill in shades to correspond town-tailored suit of serge of the shape is of blue and red changeable; spond. the oven or on the back of the stove, where it will keep just below boiling point, so as to make the liver thor-oughly tender and give it a "wellcooked flavor." A casserole is conven-lent for finishing the cooking, and for neat gervice; but if you haven't one, finish it in the spider and serve in a border of mashed or riced potato, or of macaroni or spaghetit. This method makes a very "high class" and decid-edly "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

KNOCKABOUT STYLE IN STRAW

I think that really well-cooked home-baked beans are probably just about as digestible as the advertised kinds—and one can get the exact sort of flavor and seasoning preferred Beans, at best, are not easy of digestion, whether cooked at home or in the factory. Well-cooked home-baked beans, however, are not too plentiful —the "woman-in-a-hurry" seldom has the patience, and quite often has not the appliances, for giving the necessary long cooking and correct temperature; (ask any boarding-house sufferer), so that there is some truth in the ad-vertisement's claim of superiority.

 I doubt if you could make an ex-act reproduction of those buns, even if you had the original recipe. They really need a baker's oven and skill in handling soft dough. I think they have some saffron in them, but am not quite sure. The following is the nearest I can "guess" at the recipe: English bath buns—Four cups flour,

one cup milk, one-half cup sugar, one-third cup butter, one-half teaspoon salt, one-third nutmer, grated; one teaspoon fresh grated lemon rind, three eggs, one-half yeast cake. Mix the salt, sugar and flavoring with the flour. Scald the milk and melt the butflour. Scald the milk and melt the butter in it. Soften the yeast in one-fourth lukewarm water; add to the milk when it has cooled to lukewarm. Beat eggs. whites and yolks separately, and add to the milk. Where very yellow buns are liked, two whites and four yolks are liked, two whites and four yolks may be used or a little suffron, both for color and flavor. Then stir in the flour, warmed and sifted. A little more flour may be needed but the great thing is to keep the dough as soft as possible, or the buns will not be "pulpy." Beat it well in mixing, then knead very thoroughly. Let rise over night, well covered. In the morning, when thoroughly light, turn out ing, when thoroughly light, turn out on moulding board, dusted with flour and roll, or better, pat and spread with floured knuckles, and brush with softened butter. Then fold several times (to make the characteristic layer-like texture of bath buns). Cut pieces and mould into balls, a lit-less than half the size you wish buns to be when baked. Press into the side of each bun a bit of citron rind and one or two bits of crushed lump sugar dipped in lemon juice. As inished, put them on a greased baking tin, far enough apart for them not
to touch when risen; or place in muffin rings on the baking pan, if even
shaped buns are preferred. Let them
rise to a little more than double in
size. Brush the tops with egg diluted

UTCH play clothes are the privipretty 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 noveltles include

up" some more questions.

frocks, aprons, bonnets and coarse stockings, with which are worn the usual leather sandals. Everything is very Dutch in effect, substantial and amusing, and the sizes of the various articles are 2 to 6 years of age. Little frocks of striped drill, tan linen or white drill trimmed with a

linen or white drill trimmed with a border showing designs of Dutch children can be had as low as 65 cents. If the dress is banded with embroidery it will cost from \$1.25 to \$1.95. In style the frocks are much like the square-necked aprons, or else they are in the form of high, long-sleeved smocks, with front pockets made of trimming. The aprons are square or round necked, with the armhole cut very deep and the gay bordering used only about the neck, armholes and pockets, or else all around. The same drills, linens and crashes are used for them as for the frocks, but, of course, they are only used to protect the usual them as for the frocks, but, of course, they are only used to protect the usual nice little gown, as over a Dutch dress they would be superfluous. A number of the bonnets, which are short at the back and show turnback front flaps, are of the same textures as the frocks is only used outdoors, and it would be more suitable for Summer time than

These frocks and aprons can be made of ordinary denim, prettily worked at the edges with a herringbone in col-ored thread. Or dish-towel linen could be used, this ornamented with a band-ing of the Dutch-figured called whose ing of the Dutch-figured calico whose bright colors would be very effective against the brown of the garment. Again a brilliantly-colored calico, with figures or without, might form and aprons. Others are of coarse white linen. The headgear, naturally, the banding, for all that is needed is gayety of color and durability. Homeknitted stockings would fill the place of the coarse hose offered for play, although the ribbed stockings young boys generally wear are quite enough. The Dutch raiment for boys is ex-The Dutch raiment for boys is ex-tremely funny, and when trigged up in such play clothes the little lad of 2.

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 any of the materials used for girls, the body short waisted and funnily plaited into the belt, the trousers immensely full at the hips and coming down to the ankles where they fasten over with buttons. Blouse and breeches are in one and a deep Dutch blue is

children are innately primitive and if left to themselves would never wear finery of any sort.

A book of Dutch games would go well 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 toys, too, which would be very useful whiling away the rainy day or in keeping the youngsters amused while the mother is engaged in some work of special importance. But the edu-cators of children declare that chil-dren should not have the same toys every day. So keep the Dutch rai-ment and the Dutch playthings for an occasional spree—as rewards for good behavior or for entertaining company MARY DEAN.

New Chicken Salad

Very Delicious and Novel Dish for

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 some what hackneyed viands which professional establishments supply,

For instance, instead of the familian standby of chicken salad a variation very delicious and much less generally served can be substituted. This is the

rule for it: Cut the cold boiled or steamed chick en in cubes and for every three cupfuls thereof have one cupful of English wainut meats. Put the nuts in a pan, sprinkle but lightly with salt, and add butter in the proportion of one and a half tablespoonfuls to each cup of nuts. Cook in a slow oven until they have browned delicately and are heated throughout, stirring when necessary. Take them from the oven, allowing them to cool before breaking them in them to cool before breaking them in bits and mixing with French dressing in which they must soak for a while. Add the cubes of chicken and later, just before the dish is wanted, celery prepared and crisped as usual, cut in To each three cups of chicken add one and a half cups of

The sauce is made in this way: Having prepared an ordinary mayonnaise dressing by the usual recipe (one hav-ing raw and hard-bolled yolks in the same proportion is quickest) add the following mixture: Four ounces of cooked spinach, two tablespoonfuls of capers, a shallot chopped fine, two-thirds of a cup of parsley and one cupful of cress. These are pounded together in a mortar until fine enough o press through a very fine strainer.

A Rare Kind of Girl.

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.

The Colonel (politely)—Ab indeed The Colonei (politely)—Ah, inde don't think I ever met that type. -Ah, indeed, I

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-Trimmings Harmonize Well.



WHEEL BOWS IN INO COLORS

FRANCIS I. SIYIE.

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 upstanding feather of the Francois

Premier period, and this type is being tricorn effect is seen in this new Lewis tones harmonize smartly with the nav turned out by the score in Paris for chapeau, which is of fine navy blue blue straw of the hat.

THE IMPORTANCE OF THE FACE BATH

BEAUTY doctor declares that 80 the double chin, or suggestion of it, out of every 100 women wash their faces improperly. They use soiled wash cloths, or those two hands toward the back. While been completehave not ly washed and sterilized, they give the lick 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 biod can flow work, dividing and subdividing themover with buttons. Blouse and breeches are in one, and a deep Dutch blue is the color generally preferred for boys.

These garments, and others of a character sort, are immensely useful in 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 garments appeals to them, for children are innately primitive and if to wither away, so that the skin is not fed: and this is why the average old person shows a complexion dried out and colorless, in some cases, indeed, like parchment.

If a fine complexion is wanted there is no waiving the need of the blood vessels under the skin, whose minutest branch must be flushed wit. life's changing fluid to keep in health. The beauty doctor who steams your face who massages it, or applies the sting-Ing electrodes, is thinking chiefly of them. And if she or he is really an honest votary at the shrine of loveliness you will receive afterward very complete directions as to how you must take your face baths; for the tiny blood vessels must have the skin com-

pletely cleansed before they can act. The face bath is the most universally employed of all cosmetics, and, properly taken, it is the most beautifying For the greatest enemies to the com plexion are dust and the oil which, having exuded from e pores, is allowed to sink back into them again. All the impurities which collect upon the face skin and are allowed to stay there any length of time choke up the pores, so interfering with the circulation. The mude skin, the pimpled co, may owe its first blemishes to dirt.

As the object of washing the face is perfect cleansing, hot water-not tepid, mind you-must be used at least once a Hot water does not encourage wrinkles; in fact, it makes the skin soft, and when accompanied by a good soap it has a deal to do with enhancing the coloring.

There is always danger in wash cloths and sponges, as not one house-hold in a dozen rays due attention to their cleansing. They are wrung out in a haphazard manner after being used and are hung in some sunless place by the wash basin to dry. The result is they become excellent camping ground for all the skin germs going, the de-cayed soap suds and collected skin matter the washing tools hold being a very hotbed for them. Thorough washing and drying in the sunlight and air are necessary for all wash cloths and sponges after one using. It is impossible to be too particular regarding

It is much better, then, while wash ing the face to use only the hands and fingers, and, besides being more hy-glenic, the touch of the hands on the face skin is peculiarly helpful. But wash the hands themselves first when preparing for the face bath and then rinse out the bowl and let the water run until quite hot. Dip the hands in the fresh water, soap the palms and fingers thoroughly and then apply them to the face with a sort of massage-but dampening the face all over with the plain water before beginning. Use the four fingers of the two hands,

passing them first from the middle of the forehead; then bring them back to the central point with much lighter touches. This movement is for smoothtouches. This movement is for smooth-ing out the vertical wrinkles and it must be done several times. Again soap and hand go over the cheeks and temples, using an upward movement always; after this rub the two

two hands toward the back. While cleaning it at any point hold the chin high so that muscles will be tense. Rinse off with several plain waters, first hot, second cooler and so on, and then if a spray is available turn the shower, gradually chilled, upon all the face and neck. The sting of the water needles and the changes of temperature in the bath are delightfully tonic and refreshing to the skin, and the proceeding likewise closes the open pores.

is adapted to many skins, the French savons hygienique are all good, and in some cases of angry eruptions green soap, which is highly antiseptic, is most useful. But as green soap is very drying to the skin it must not be nore than once a week. For the dispersal of blackheads it is often used the face first thoroughly washed with the soap and hot water and then steamed.

The face steam, so useful in all de-fective conditions of the skin, can be

taken in any home without much trou

ble. Fill a large china bowl with hot water, put it on a chair or low table and sit in front of it, with the head and basin enveloped with a towel big enough to cover the two. The steaming must last 20 minutes at least, but never the lungs need fresh air put out the nose and breathe it in. If such a bath is taken for blackheads sage the skin afterward with cold cream and then rub it off in patches with a coarse towel. Many of the little black spots will come out of the pores with this softening and scraping and those which remain must be left to time, unless one is expert in removing a deep-seated blackhead with a come done instrument. This utensil can be bought in any drug store, although a

gold watch key, sterilized with some

antiseptic, may also be used,
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. The 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 well water should always be softened with a little borax before using. Where it is possible to eatch 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 complex Winter is always hard upon the skin

and in cities and towns where soft coal is burned the complexion has much to contend with. In any great city, in fact, it is absolutely impossible to keep the face clean without a complete bath every night, the nocturnal rite giving the skin chance to recuperate before i meets new dust and wind. But the most elaborate face washing is of little avail without massage, as the tips of the fingers must work the soap down into the pores, work out old dust and olf and supply the electrical sympathy all the body is forever looking for, So remember that the season is on for the omplete daily face bath, and give ome time to it every night, however busy you are. For the "painted lady," or the most dainty users of rouge and powder, the thorough and regular face cleansing will stave off the wrinkles the constant use of these cosmetics in-

Soft old linen towels are more appropriate for face use than coarse, harsh ones, and every now and then the woman desirous of a fine complexsides of the jaw toward the ears; rub ion should give her face a sunbath.

A Moment in Music.

Puck.

The madman, having possessed himself of an ax, approached the grand plane. 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.

"How lacking is your touch," com-

"How lacking is your touch," com-plained the master, still without look-ing up, "in virility!"

Whereupon the madman, not too mad

to be stung by the unintended frony, slunk away.

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 Porte Rice

One tenspoonful sods. Four cups flour measured after twice

Spices to taste or omitted altogether, Bake in very slow oven and test with broom straw, being careful not to have batter too stiff.

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."

Now, as a matter of fact, more

women spoil their good looks than im-prove them with cosmetics. The prac-tice certainly is inexcusable, now that the virtues of ordinary mercolized wax have become known. The mercolide in the wax has wonderful absorbent powers. It causes the faded or discolored scarf skin to flake off in minute, almost imperceptible particles, minite, almost imperceptible particles, so gently, gradually, as to cause no inconvenience at all. In this way the old complexion is actually removed—likewise all fine lines, pimples, blotches, moth patches or other surface defects. A new complexion appears—a clear, smooth, youthful, healthy-hued skin such as no paint, powder or lotion can produce. An ounce of mercolized wax, to be had at any drug store, is suffitient. It is applied like cold cream,-

HOW TO DESTROY THE DANDRUFF GERM

BY A SPECIALIST.

That the dandruff germ is responsible for early 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 portance of any agent that will destroy its powe.. We are, therefore, particularly pleased to give herewith the prescription which an eminent scientist states he has found, after repeated tests, to completely destroy the dandruff germ in from one to hree applications. It will also almost immediately stop falling hair and it has in numerous cases produced a new hair growth after years of baldness. This prescription can be made up at home, or any druggist will put it up for you: 6 ounces Bay Rum, 2 ounces Lavona de Composee, one-half 2 ounces Lavona de Composee, or drachim Menthol Crystals. Mix thor and after standing half an hour it is for use. Apply night and morning, rubbing into the scalp with the finger-tips. If you wish it perfumed, add half a teaspoonful of To-Kalon Perfume, which unites perfectly with the other ingredients. While this preparation is not a dye, it is unequalled for

Caution—Do not apply where hair is not desired and be sure to avoid tonics containing poisonous wood alcohol-