

MIDWINTER MILLINERY IS VARIABLE IN GRACE, DISCOMFORT, SMARTNESS

Low-Crown Hat of Gold Lace Feature—Scraped Ostrich Plume Fountain Exclusive—Plumed Turban Is Trying but Distinctive.



Very Smart
But Hard to Wear

For Taille and Gold Lace Combined

Scraped Ostrich Invades the Realm

NEW YORK, Jan. 11.—(Special).—The low-crowned hat with a band of skunk fur and a deep red rose is a feature of mid-winter millinery, and these hats are almost invariably graceful and becoming. It is of gold lace with an under-brim of white tulle, ten layers of the tulle being used to give an exquisitely soft, airy effect under the simple brim. A great red velvet rose is tucked against the skunk fur band that encircles the crown. The hat matches a brown corduroy suit and skunk fur, dull calf boots with buttoned tops of brown suede, completing a charming brown symphony.

The dernier cri in Paris—in the millinery line—is scraped ostrich, exclusive because of its high price. Four or five long, handsome plumes, stripped

of every bit of feathery growth, are required to make a single scraped ostrich feather. As six of these small scraped ostrich tips are grouped in this fountain of feathers, the aristocratic character of the hat—a Paris model—may be imagined. Under the feather fountain is a simple bow of pilot ribbon which repeats the white note made by the draped white satin revers on the frock of grape-colored lansdowne.

Very rarely trying in the extreme, but very uncomfortable as well, is the mode of trimming of a hat that is to be seen, yet no mid-winter millinery type is smarter or more distinctive.

Prepared the day before and quickly reheated without spoiling. The table, too, may be at least partly prepared over-night so that half an hour's work in the morning will be all that is necessary. Personally I should like a menu such as the following, which has been highly approved by a number of competent masculine judges:

Grape Fruit or Succedane of Fruit
Mashed Chicken or Fried Chicken or Chicken in Casserole
Baked Ham (Southern Style) Creamed Potatoes
Waffles or Popovers with Honey or Maple Syrup or Some Good Preserves or other Light Rolls (reheated) Coffee

If you can't get grape fruit or don't like it, use choice oranges similarly prepared, with white (imported Malaga) grapes or Maraschino cherries, or canned pineapple, or all three. The chickens (ready prepared) can be quickly baked, if there is time and the chickens are tender. Or they may be fried the day before, and quickly heated (on draining paper) in the oven. A wafer-thin slice of pink, juicy, melt-in-your-mouth ham would go well with the chicken, and the ham would be "a good thing to have in the house" anyway, for "emergency feasts." Personally I should like to excitement is over and people have time to find out how hungry they are. If fried chicken is too troublesome or the chickens too elderly, a casserole would be excellent. If your casserole is non-existent, or not large enough, or packed up as a wedding present, a large bean pot will do the work. It would not come to table in any case.

Creamed potatoes with a little extra butter, cream and seasoning will reheated "as good as new" in a large double boiler, and will reheat in the oven, or in a double boiler if the oven is busy. If you have plenty of waffle irons and a waffle artist in the kitchen, I think waffles would be enjoyed and in keeping with the rest of the menu. The batter could be made over night. If no waffle artist is available, pop-over batter can be made over night, and the popovers baked during the first part of the meal. The best of coffee and plenty of cream of course.

Accept my best wishes, and remember never to discuss differences of opinion with him "on an empty stomach."

SWEET HOME, Or., Jan. 7.—May I bring my "nailed up" questions to you? My list is not so large as at first. I find many answers weak after weeks. The plum pudding, fruit cake and the following week's description of the fillings were "timely."

However, I'm sure you will find my present "travaux" amusing.

1—Will you tell me just how to make plain vanilla caramels? I have dismal failures every time. I attempt them with white or brown sugar used? What causes the sugar and milk to curdle on the hot-plate? Must I use it? Could you give a recipe without molasses? You see I am perplexed over the whole process.

2—May I have a recipe for a tasty pumpkin pie?

The following questions also perplex me: 3—When making a pie, should the crust be beaten whites of eggs on top, should the latter be put on when the pie is hot or cold, and should they be browned quickly or slowly?

4—Could you tell me what amount of sugar is best for your "I guess at it" with varying results?

5—Should cake be cold when the filling is put on?

I have lately joined the ranks of the "newlyweds," and I do fairly well; only I find my cook-books rather vague as to details, and I love your recipes as every thing is so plain. I am hoping to see your cook-book materialize some day. Thank you very much for the help I am sure I shall receive.

I will try to answer your question as space permits. In the meantime your caramel trouble may result from the use of milk in place of cream. Either white or brown sugar may be used. I will give you a detailed recipe next week. I am glad you find this column useful.

I must ask "One Who Wishes to Know" to wait until next week for her reply.

Soda Cocktails.
Washington, D. C., Herald.

This is a mild and innocent beverage, with rather a dissipated name. A good drink to serve either at the beginning or end of the day's round of calling. Fill your glasses with lemon soda; add a teaspoon of ripe raspberry syrup and a thin slice of blood orange on top.

RESTAURANT HATS WITH TRIMMING UNDERNEATH MOST PICTURESQUE

Soft-Brimmed Models of Black Velvet, Edged with Band of Skunk Fur, Have Soft Pink Roses Under Brim, and Wreath of Tiny Buds Fall to Hair.



Some Hats Trimmed Underneath

Very Chic in Posing of Wings

NEW YORK, Jan. 11.—(Special).—The trimming of this very picturesque restaurant hat is massed under the brim with a result that is extremely becoming, even if a very little bizarre. The hat is a soft-brimmed model of black velvet, edged with a band of skunk fur, and there is no trimming on top, except the big, draped crown of velvet. At either side,

under the brim, are big, soft pink roses which nestle against the neck, and a wreath of tiny pink roses and diamante leaves drops softly on the hair under the hat brim.

Provided the lines of a hat are right—the impalpable thing called by the milliners "the movement" of the shape—a tiny bit of trimming will be enough to complete the ensemble. But the placing of the bit of trimming is

Answers to Correspondents

BY LILLIAN TINGOLE.
CENTRALIA, Wash., Jan. 2.—In your article last Sunday regarding doughnuts you said: "There are several frying mediums on the market that have a burning point much higher than lard." I would like to use a "better-than-lard"; how can I tell what to select? Will you name these you know to be better than pure lard?

Also I would like to ask why when a recipe is published by you (and the same is in all cook books I have read) the cup is used for measuring. I may make up a recipe and use a 2-ounce cup; another person may use a 3-ounce cup for the same recipe. One of us must be very much wrong.

Would it not be better to use the ounce measurement, then everyone would get the same proportions. Usually a coffee cup holds 8 ounces and a teacup 4 ounces, and these are varied considerably by different makers. When cup measurement is given we are never told what size cup. Thinking you in advance. MRS. D. C. D.

more wholesome or more easily assimilated than a carefully prepared pure fat of animal origin. In fact careful practice teaching in this school, among hundreds of students (budding teachers, housekeepers, society girls, maids, school children, etc.) I actually never saw a single "fallen" cake.

In America, however, women tend to hurry more and to "guess" more. Comparatively few households possess reliable scales, and even those who possess them often do not use them and do not "think in weights," even in doing marketing. You may hear women ordering "a dollar's worth" of sugar, or "a quarter's worth" of rice, or "66 cents' worth" of chops. I have even read printed recipes calling for "5 cents' worth" of some ingredient, regardless of varying prices in different places or at different times. This lack of "thinking in weights" tends to make easy the selling of short-weight packages of goods, meat, fish, etc. I have known domestic scales, duly inspected by weights and measures authorities, and consistently used by the housewife, effect a very considerable reduction in grocery and market bills.

Still, most women "won't be bothered," so that most cook books give recipes by measure as being the quickest or "the most accurate method."

You will find, however, that all modern cook books give a table showing the relationship of standard cups, spoons and weights. "One cup" always means "one-half pint," and a smaller spoon equallying one-fourth of a tablespoon is also used as giving more convenient fractions in dealing with small quantities. Most cook books usually state, also, approximate equivalent weights; two level cups (or 1 pint) granulated sugar usually weigh a pound; two cups solid butter should weigh a pound; and four cups flour, measured after once sifting, should weigh a pound. Thus knowing what is meant, it is easy to translate weight into measure or measure into weight.

An English cake recipe reading "one-half pound flour, one-half pound sugar, one-fourth pound butter," etc., would mean "two cups flour, 1 cup sugar, one-half cup butter," etc. Conversely, if you have a "cup" recipe from a standard domestic science cook book and mean "two cups flour" as "four ounces," etc.

You see really there need not be very much confusion. Standard half-pint "cups" as well as "pints" and "quarts," divided in fourths and thirds, can be obtained for very little money. It is then quite easy to find out whether your tablespoon is one-sixteenth or one-twelfth of your half-pint cup, and to modify your measurements to suit.

January 7.—It will be necessary for me to be married very early in the morning, and my fiancee has been asked to marry "on an empty stomach." What would you

suggest as a menu for such an early wedding breakfast (7:30 A. M.) for about 15 persons? Thanking you in advance. "WAITING."

Your fiance is quite right, and has my sympathies as well as my congratulations.

Most wedding "breakfasts" are actually luncheons both in time and form of menu; but for so early a celebration you might stick more closely to the real "old-fashioned" breakfast idea. You should select things that can be

CHAFING DISH APRONS ARE MADE "FRIVOLOUS"

Gift for Bridal Shower Is More Appropriate if Less Adapted to Utilitarian Service—Dotted Swiss Is Used, Cut in Many Designs.



NEW YORK, Jan. 11.—(Special).—The bright particular star of the shower of gifts which every popular bride-to-be receives nowadays from her little coterie of intimate girl friends, is the dainty apron which may be used for chafing dish suppers, for

be made of dotted swiss, cut in a pointed shape at the lower edge and paneled with inch-wide lines of very fine machine embroidery. Around the edge should go a frill of val lace and ribbon tie-strings may be run through an embroidery beading, set across the top of the apron.

Lace Frills Used.
Allover embroidery also makes a charming apron and there are new machine-embroidered batistes which are particularly airy and dainty. A lace frill or a frill of very sheer, fine embroidery should finish the edge, and tiny pockets, edged with frilled lace, may be decorated with bows of parti black velvet ribbon or with blue, pink or lavender bows, according to the bride's taste.

The little bride who is going to take care of her new home with her own hands will appreciate a top-to-toe kitchen and workaday apron, which will cover her frock completely. Such an apron should reach well up over the front of the frock and may be made with large armholes finished with piping, or have loose sleeves fastening at the wrist with a buttoned cuff, as preferred. The sleeveless apron is the daintier style and most women prefer it, since the sleeves of the morning dress or shirtwaist are usually soiled back during household duties, and apron sleeves are rather in the way. Make the top-to-toe apron of pink and white, or blue and white gingham and use it with white or with plain color. Round out the neck and finish it with a piping or with a narrow turnover collar and smart little bow; and be sure to remember pockets. A big one at each side, just below the waist, will add style to the apron and be appreciated by its wearer.

Large Pockets Serviceable.
The apron in the picture is for wear during the hours devoted to needlework, and the lower part of the apron draws up like a bag, holding one's embroidery, knitting or other fancy work conveniently and safely until one is ready to sit down again at one's sewing. This particular apron is made of

flowered pommador silk and the illustration shows how the bag is made by turning up the lower edge of the apron and running a casing along the top of this turned-up piece. Another casing is put in the apron itself at the same height from the bottom, and ribbons draw up the casings to form a deep bag, or lengthen out when the bag is to be turned into an apron. Two small pockets of the silk add to the prettiness of the apron, above the needlework receptacle, and the top of the apron is drawn up by ribbons run through another casing.

as important as the "movement" of the shape, and a little distortion of line anywhere can utterly spoil the effect. This smart model of dark green plush is rakishly posed on the head and the trimming of white mercury wings is placed in the exact spot to give balance to the hat. This simple yet chic hat accompanies a cutaway walking suit of mixed worsted and buttons tan boots in the new five-buttoned, low-top style.

words the special merits of the recipe submitted, but the term "delicious" should be used as little as possible. The "deliciousness" may be taken for granted.

The contest closes for January on January 31.

Catching a Lover.
Judge.
"Jimmy engaged to Gladys? Why I thought he and Mabel had been keeping company ever since they went to school together!"
"Quite right; but she threw him down hard, and Gladys caught him in the first bounce."

To Ward Off Winter Complexion Ills

(From The Queen.)
To keep the face smooth, white and beautiful all Winter, there's nothing quite so good as ordinary mercerized wax. Rough, chapped or discolored skin, inevitable in this weather, is gently absorbed by the wax and replaced by the newer, fresher skin beneath. The face exhibits no traces of the wax, the latter being applied at bedtime and washed off mornings. Creams, powders and rouges, on the other hand, are apt to appear conspicuous at the time of the weather, because of alternate expansion and contraction of the skin, due to changing temperatures. I advise you to try this simple treatment. Get an ounce of mercerized wax at any drug store and use like cold cream. This will help any skin at once, and in a week or so the complexion will look remarkably youthful and healthy.
"Winds and flying dust often cause squinting and other contortions which make wrinkles. You can quickly get rid of every wrinkle, however produced, by using a harmless face bath made by dissolving 1 oz. powdered sassafras in 1/2 pt. witch hazel.—Adv.

AN IDEAL BUST

Is woman's chief charm, her most wonderful fascination, nature's greatest gift.

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You Can Have an Ideal Bust, No Matter How Flat, Thin, Bony, Flabby or Shrunken Your Figure May Be. Let Us Send You Free All We Offer—Free.

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Develop Your Bust Quickly This New Way. This and homely women can become beautiful, perfectly developed, with a vigorous, luxuriant bust by the wonderful new treatment, which quickly enlarges the bust, beautifies the skin, fills out hollow and sagging breasts, and makes the bosom into the sublime perfection of womanhood in full bloom. Flat-chested, uninteresting women made fascinating, and made beautiful, firm and exquisitely rounded; sawaway necks and shoulders; and made beautiful, graceful and alluring. The Madame Morelle Bust Developing treatment is something entirely different. IT IS NEW IN AMERICA. ABSOLUTELY HARMLESS, and guaranteed to develop the bust quickly. It is different from all other. No massage, no cupping, no vibrations, no rollers, no poisonous ointions or worthless creams, no vapor or hot water baths, no cold water douche, no book of rules, no medicines, no internal treatment or injections, but a safe, delightful, effective compound treatment that will give you such a development as you have craved with your whole heart.

Write at Once for All We Offer Free and Learn of Quick, Safe, New Treatment. All we send free will be sent prepaid under plain sealed cover. No one need know that you are taking our treatment, as you can use it secretly in your own private room. Do not delay, because one application will convince you of its safety and its effectiveness. You will feel ALMOST INSTANTLY the beneficent effect and note the thrilling, exhilarating action it exerts on the bust. Forrunner of the splendid development it will give you. Write today, if you really desire to develop your bust quickly. Don't send any money. Write to: MADAME MORELLE, 417, 1343 WAZEE ST., DENVER, COLO.

Is Your Hair Beautiful?

Nearly a century ago ED. PINAUD, the great Paris perfumer, invented Eau de Quinine. He never claimed it would "cure" baldness nor "restore" grey hair. It won't do either. But it is a wonderful preparation for beautifying the hair and removing dandruff (the hair's worst enemy).

Its merit and quality are proved by the fact that its sales grew steadily, its popularity increased yearly, until to-day the demand is unprecedented in the history of hair preparations.

Men and women of culture always insist upon having only

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because it is the aristocrat of all hair preparations, refined in effect and exquisitely perfumed.

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Write to-day for the free sample.