

Recent Photographs of Dowager Queen of England Show Her Wearing Her 69 Years Well. Katherine Grey to Create Leading Part in "Rule of Three." Marie Pavlovna Denied Right to Live in Russia.





plece" or rump will do. It is usually economical in buying any pot roast to buy a large plece and cut it up at home into a thick, compact pot roast of suitable size (using the rest of the meat for different purposes) than it is to buy a thin, straggly, easily dry-ing up plece of meat. Do not order it by telephone, but select it yourself, the meat, closely trussed, if neces-sary, should be browned quickly on all sides in a heavy fron spider. This is to the fireless cooker-kettle or to a casserole, or use a heavy iron "Dutch kettle" for the entire process. Be care-ful not to burn the small quantity of fat used for "searing," and do not let the "bits of brown" burn which may stick to the plan. Cook very slightly in the iron pan one or two sliced on-lons, being very careful not to over brown them. Sprinkle a very little salt and sugar over them just at the last to hack conton" taste. Add half a cup of water and boil up to get all the "black onion" taste. Add half a cup of water and boil up to get all the "brownness" and flavor. Pour this over the meat. Add also two cups strained, stewed or canned tomatoes, if a smooth sauce lis liked, or leave the seeds and skins in 'if preferred. A little more water may be necessary, depending upon the size and shape of the meat and of the pan. The liquid should not rise above one-third the stick. If approved, and add from one teaspoon to three tablespoons pre-pared Spanish pepper or chile powder, and sugar to whether you like a very pared Spanish pepper or chile powder, according to whether you like a very mild or a very hot seasoning, minced mild or a very hot seasoning, minced smooth in cold water. Cover and cook below boiling point from two and one-half to five hours, depending upon the thickness of the meat. The longer the botter, provided it does not boil and does not dry out. Thicken the gravy in the usual way a short time before serving. Remove the garlic, give final seasoning of sait, a pinch of sugar, a squeeze of lemon juice and, if a very hot dish is liked, a few drops of Ta-basco instead of the prepared Span-ish pepper. The pulp from the dried Spanish peppers may be used. This is Spanish peppers may be used. This is obtained by washing, soaking and scraping the inside of the big dried red peppers, rejecting the seeds and hard outer skip uter skin

Optional ingredients are a cup of Optional ingredients are a cup of peas, a few whole onions (put in one and one-half hours before serving) or one or two tablespoons of raisins or stoned ripe olives. Serve with polenta (baked or fried) or rice or with ten-der, well-cooked red beans. These may be added to the "braise" after they have been parbolied with a morsel of baking soda, rinsed, and again boiled until tender, but not broken. Noodles,



IN DASHING SPRING MILLINERY

Coiffeurs, Hats, Collars, Heels, Hips and High Colorings Is Decree From Paris, Where High Bust Corsets Are Being Urged-Foreheads Will Show a Little-Less Pretty the Face More Daring the Hat.

<text><text><text><text><text><text>

The uncompromisingly ugly woman may be vivid of type and may know just how to dress to make herself in-dividual, interesting—and provocative. But there is nothing "plain" about her, She wears fetching hats, fascinating tells and the beauty spot just in the right place, irreproachable tailleurs, becoming furs, exquisite little buttoned aigrette.

right place, irreproachable tailleurs, becoming furs, exquisite little buttoned boots that bring out the prettiness or direct earrings that digrette. In front springs the tail agree to the genlus to affect earrings that dat facination to her ugliness, and a facination to her ugliness, and a facination to her ugliness, and a facination to her ugliness, and that give a striking color note which makes one forget her nondescript complexion. For this clever, ugly woman there are as many fetching hats in the new printed silk - shirred or pleated material, like satin, veived the unfortunate plain woman who is a smart new printed silk - shirred to be extreme edge of a roll-her to clever enough to make hers she can. **Jet Is Spring Note.** Plenty of sparkling black ist is the spring hats in the best style, though make entirely of milan is the of sparkling black ist is the spring with the hair. Another hait in the hip is the origination to the best style, though make entirely of milan is the of the observation of the sparkling black ist is the spring with the hair. Another hait in the hip is the observation with the base of the base of the hair. Another hait in the hip is the observation with the base of the base of the base of the base of the hair. Another hait in the hip is the observation to the hair. Another hait in the hip is the of the base of the base of the base of the hair. Another hait is the base of the hair. The other base is the the base of the

the unfortunate plain woman who is not individual enough to cultivate a type, or clever enough to make her-self chic, she must just do the best she can. **Jet Is Spring Note.** Plenty of sparkling black jet is normised by Paris. There are whole at crowns of it. There are whole short tips curling downward in the same manner two tips in nattier blue and the third in black, is a Virot model of pressed hemp, which shows an ex-

practical suggestions without knowing more of the present diet, general con-stitution, likes, dislikes, etc., of your boy. Probably, for instance, he does boy. Fromably, for instance, no data probably be trained to do so if tact is combined with good cooking.

Good meat once a day, plenty of thole wheat bread, fresh vegetables, fresh fruit and stewed fruits skim milk and simple puddings. casionally, purees of beans and len-

Baby Bunting Blanket Is Bar to Jack Frost.

New Ideal Carringe Cosey Makes Perambulator Rider as Snug as Proverbial "Bug-in-a-Rug."

may also be varied by the addition of a little spice. Or use the following: One-third cup shortening, ½ cup molasses, ½ cup sugar, ½ cup water, 1 teaspoon ginger (more if liked). 1 teaspoon soda, 1 tea-spoon cream of tartar, graham or graham and white flour, 1 whole egg may be used or not as preferred, or use half white flour and half castment. only general advice can be given, with danger of lapsing in "dist quackery." Write again if you need any help in preparing such food as is suggested above, or if I can be of further help to you.

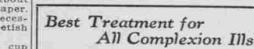
You. The best way to brown gravy that is too pale is to concentrate the meat or vegetable julce (by using a high temperature) for a short time, and then dissolving the "glaze" so made in half white flour and half oatmeal.

hot water. A little pinch of sugar and salt helps the glaze to color. Care is needed, of course, in thus developing color and flavor. Thickening should

Portland, Or., Jan. 12.—A perfectly good old recipe that I have used dozons of times with highly satisfactory results has failed and I am turning to you to help me out of my difficulty. Here is the recipe: Dumplings—One sliter of flour, two tes-poons sait, one heaping tablespoon baking-powder, enough milk to make like biscult dough; roll into balls and holl 26 minutes without removing the cover, I follow the recipe religiously and recently I have in-variably had a most humillating mess of

color and flavor. Thickening should not be added until the "glaze" has been dissolved. If this boiling down process is not possible, or if the gravy is still too pale, a few drops of "kitch-en bouquet" (to be obtained at almost any large grocery) may be used. Car-amel solution, however, is just about as satisfactory and very much cheaper. Discretion in its use is of course neces-sary to avoid a bitter or sweetish

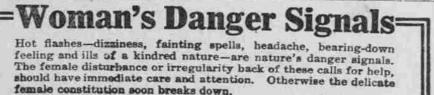
sary to avoid a bitter or sweetish taste Caramel - Dissolve one-half cup



(From Woman's Tribune.)

Caramei — Dissoive one-haif cup sugar in three or four tablespoons water and boil in a small fryingpan until the edges begin to turn yellow; then very carefully stir and continue the browning until the whole is a light I'll tell you my panacea for all com plexion troubles. If the skin be color less, sailow, muddy, over-red, if it be rough, chapped, blotchy, or pimply, there's nothing that will so surely chestnut brown mass. Remember that change takes place very, very rapidly at the last; therefore, take the pan from the fire before the proper color is reached, or you will probably over cook it and get a bitter, burned flavor. Very cautiously add a little hot water when the caramel has lost its first heat. Add as little water as will disheat. Add as little water as will dis- new complexion is then in evider solve the brown mass. Bottle for use so clear, spotless, delicately soft and solve the brown mass. Bottle for use as coloring or flavoring not only for soups and gravles but also for junket custards, cake frosting or filling, ice cream, bread pudding, dark cakes, dark breads, etc. Its use as a flavoring for breads, etc. and the product of the source of the source of the source of the worst complexion. It is smeared on the cold cream before retiring and re-bot drive has been already sug-

breads, etc. Its use as a flavoring for a hot drink has been already sug-gested. Portiand, Or., Jan. 11.—I have found your columns very helpful and I never miss them Will you kindly give a recipe for baked without using grease. Also a recipe for thin, crisp cookles made of whole wheat or out-meed flour, not very rich suitable for chil-dren. Thanking you in advance. I.C.C. It is rather difficult to get baked



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INDIANAPOLIS, Ind., Jan. 13.-Upon the demand of Governor Ralston, Miss Emily E. Rhoades has resigned as superintendent of the Indiana Woman's Prison, and Miss Addle Bond, who has been connected with the institution for several years, has been placed in charge temporarily until the board of trustees makes a permanent appointment.

The resignation of Miss Rhoades was demanded by Governor Raiston after an examination of the affairs of the prison had been made.

Brown Your Hair Don't Be Misled Into Thinking That

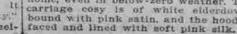
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fered. Cannot be detected, will positively not wash off or rub off, acts instantly, and will not injure the hair. You simply brush or comb it into the hair and will not injure the hair. You simply brush or comb it into the hair and prestol all your gray and streaked hair has vanished and in its place you have the most beautiful brown of any shade you desire. Or you can have it black if you prefer. Mrs. Potter's Walnut Tint Hair Stain is sold by first-class druggists everywhere. The price is One Dollar, and a bottle should hast you a year. Satisfaction guaranteed. Don't so-cept a substitute. If you prefer a test before buying, send 25 cents for a trial package, with full directions and a valuable book on the care of the hair. Trial packages are not sold by dealers and can only be obtained by sending direct to us. Address Mrs. Potter's Hygienic Sup-ply Co., 2041 Groton bldg., Cincinnati, Onlo.



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coat and cap, before he (or she) is fucked into the pillows of the peram-bulator for a promenade down the

Baby Bunting Blanket Keeps Out

Jack Frost.

S NUG as the proverbial bug-in-a-rug will be the lucky baby who is pre-

sented with new ideal carriage cosles

of "Baby Bunting" blankets, designed

to wrap around baby, over the ordinary

The garment is part cape, part blan-ket. After the warm, slik lined hood has been tied under baby's chin, the tab at the opposite end is folded over baby's feet. Then the laps at the sides are crossed, one over the other, and festened securals he match are

