

NEW TRICORNE TURBAN WITH COCK'S HEAD IS LATEST THING IN HATS FOR WOMEN

Rumor Says Gift of Paris Milliner to Madame Poincaré Is Responsible for Its Vogue—American Fashion Experts Bring New Idea Back to United States.



Sateen Hats Ready For Easter.

Chanticleer Greets Easter Morn On New Chapeau.

THOSE arresting spring hats with brilliant rooster heads on top have perhaps intrigued your imagination. There's a reason for them. Rumor says that a famous Paris milliner recently presented the wife of M. Poincaré with a stunning tricorne hat on which was mounted a brilliantly colored cock's head. The tricorne turban is of fine lisse straw and black faille silk. Chanticleer is in vivid scarlet touched with black and gold.

The very blonde girl, with pearly skin and golden hair, is adorable in the vivid spring-green hat of the moment. It is a hard green for an older woman to wear, but youth can carry it off charmingly—especially fair-haired youth. The green hat is from Paris—an Odette creation—and is made of very rough straw in a shade of green that imitates the green in the Italian flag—just another compliment to one of the allies of France. The brim slants off daringly at the right, and with it slants a sharp-pointed green wing. Green ribbon is banded around the crown.

Sateen is a new arrival in the millinery salon. Now this recently despised fabric is lifted to the height of fashion and many of the smart hats ready for Easter show sateen and straw combined. The effect is pictured in a new mushroom shape which is covered with gold sateen and faced with white straw. A white ribbon encircles the crown, and the lattice pattern on the hat is made with gold-colored embroidery silk of a deeper shade. Another modish detail is the Vandyck pleating of georgette crepe worn in a rounded neck covering of the bodice.

Answers To Correspondents
By Lilian Tingle.

PORTLAND, Or., Feb. 25.—My Dear Miss Tingle: I make the following cake, very popular with children, but I am just about out of apples: Beat together 3 cups thick unsweetened apple sauce, 2 cups sugar, 1 cup shortening, 2 cups raisins, spices and salt to taste. When cool add about three beaten eggs, 2 cups flour sifted with 1 teaspoon soda and 2 of baking powder.

YOU can make a very satisfactory cake by substituting two cups of unsweetened prune pulp, or two cups of unsweetened dried apple sauce for the fresh apple sauce in your recipe. Squash or potatoes can be used if a proportionate amount of baking powder is added in place of the soda, since they lack the acid which is part of the "leavening" with the soda. Prunes or apples, however, have a pleasant flavor, besides supplying the necessary acid.

Don't Use Corrugated Iron!
Here's a Better Method

(Woman Beautiful)
By no means use a heated iron. It makes the hair dry and dead looking, giving a most unbecoming appearance. After brushing the hair thoroughly, just dip a clean tooth brush in a saucer of plate liquid stimerine and run it through the parts of the hair to be curled. Do this at bedtime and you will be quite surprised when you behold yourself in the mirror next morning. The hair will be beautifully wavy and curling and the effect will appear altogether natural.



Green Hats Have Easter Vogue.

prunes and soak in cold water until fully swollen or steam until tender. Remove the pits and pass through the food chopper. Or either steam or simmer until tender, and rub through a sieve, as preferred. Dried apples may be similarly treated. Dried peaches or apricots may also be used in this kind of cake. Following are two more prune cake recipes which may interest you as you have plenty of prunes: Prune cake without eggs—Two cups sugar, one cup shortening, one-half cup molasses, two cups sour milk, two teaspoons soda dissolved in water, a little salt, one teaspoon cloves, one and one-half teaspoons cinnamon, five cups sifted flour, one cup chopped nuts, one cup raisins, one cup currants, one and one-half pints chopped prunes. Steam the prunes until soft, take out the stones and put the prunes through the meat grinder. Mix the cake like any fruit cake. Bake slowly, like any fruit cake. Prune cake with eggs—Three eggs, one cup sugar, butter the size of a walnut, four tablespoons sweet milk, two cups chopped prunes, one tea-

spoon vanilla. This also may be used as "filling." Following is a regular chocolate cream filling: Whipped cream flavored with cocoa or melted chocolate and vanilla might also be used, or the "English cream" recently given in this column might be flavored with either melted chocolate or cocoa for a cake filling.

Chocolate cream filling—Two cups scalded milk, five level tablespoons cornstarch, one-half cup sugar, three-fourths teaspoon salt, one-third cup cold milk, one and one-half squares unsweetened chocolate, one tablespoon butter, three tablespoons hot water, two eggs, a few grains of alspice, one teaspoon vanilla. Mix the cornstarch, sugar and salt in the cold milk, add to the scalded milk and cook until thick. Add the chocolate, melted in the hot water and the well-beaten egg yolks and cook over hot water. Let cool, then add the flavorings and fold in the stiff-beaten egg whites. A little additional sugar may be needed for some tastes. This mixture may also be used for a cream pie filling, or for a dessert served in glasses with whipped cream, with or without lady-fingers or cake crumbs as a foundation, and a few nuts as garnish.

Will you please let me know whether you wish for a fruit cake or a loaf cake without fruit, and whether you want it rich or plain? Any cake can be darkened by the use of a little caramel syrup or extract a little lighter in color than that used for browning gravies, or by the use of chocolate or cold coffee for mixing instead of milk. Spices, of course, also tend to darken cake.

The falling of cake is usually due to one of two causes. 1. Poor proportions or incorrect measurements. 2. Removal from the oven before the cells of the cake have been sufficiently stiffened by heat to stand up when the expanded air supporting them is contracted by cooling. Moving or shaking the cake unduly in the oven at the moment when it has reached its maximum expansion may also cause falling. Shaking the cake before baking will do no good if the ingredients have been inaccurately measured, or if an unsatisfactory recipe is used, since accuracy is important. It is always safer to weigh rather than to measure ingredients for cake. During several years in a Scottish training school, where all cooking was done by weight rather than by measurement, I never once saw a fallen cake, even among the very youngest of the "practice classes." Skill in mixing and a knowledge of oven temperatures are also needed in successful cake making. Shaking the cake, as you suggest, would not prevent an inexperienced hurry-up type of cake maker from taking her cake from the oven before it was properly tempered.

PORTLAND, Or., Feb. 26.—Dear Miss Tingle: Will you kindly give me a recipe for making English muffins, and also one for banana cream pie? MRS. J. F. C.

A certain knack, some experience, muffin rings of suitable size and exactly the right kind of flour are necessary for success in making English muffins. Though the recipe is very simple, most American cooks fail to get very good results.

English muffins—1 pint lukewarm water, 1 perfectly fresh yeast cake, 1 1/2 teaspoons salt, flour to make a very soft dough, probably about five cups. Mix the yeast smooth with a little of the water, and add to the rest, then beat in the flour, mixing thoroughly with a wooden spoon. Let rise to double bulk. Two risings may be given before placing in the rings, but quick muffins can be made with one rising. Divide the above mixture into ten or twelve equal parts, shape into rounds, flatten and place into greased rings, set on a tray heavily dusted with flour, cover with a cloth and let rise to double bulk. Then lift muffin and ring together to the griddle and bake to a light golden tinge on each side, being quite sure they are baked to the center. When wanted for service, toast on each side until crisp, then tear the two halves apart and butter generously. Put together again and cut across in pieces of suitable size. Serve in a hot plate covered with a muffin-napkin, or in a regular muffin dish kept warm by hot water. Do not attempt to cut them through the middle for buttering or they will be very heavy. Some people prefer to have the inner part toasted as well as the outer crust. In this case serve with the inner toasted side upward. The outer crust should be thin, crisp and slightly "flinty" in texture. The inside part should be light and spongy and quite full of holes of medium size. Eggs and sweetening are never used in English muffins.

Crumpets are similarly made, but with a thinner batter. They are usually 1/2 inch thick when baked, and the upper side is honeycombed with holes. Crumpets should be toasted to crisp them after baking, but are not split open like muffins.

The above recipes are from a professional English muffin and crumpet maker.

You might let me know whether you wanted a banana cream pie baked with the pastry or simply the filling for a previously baked pastry shell. For the latter use the cream filling given above, without the chocolate, and with the addition of two to four bananas (according to size) either sliced or sliced (by pressing through a potato ricer). A little lemon juice sprinkled over the bananas will improve their flavor and tend to prevent discoloration. The banana slices or pulp may be either mixed through the "cream" or arranged in alternate layers with it, as preferred, and the top may be finished by a meringue (as made for lemon pie) or with a sprinkling of chopped nuts. If the meringue is used, the egg whites may, of course, be omitted from the "cream" mixture.

Freckle-Face

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Do you know how easy it is to remove those ugly spots so that no one will call you freckle-face? Simply get an ounce of Othine, double strength, from your druggist and a few applications should show you how easy it is to rid yourself of freckles and get a beautiful complexion. The sun and winds of March have a strong tendency to bring out freckles, and as a result more Othine is sold in this month. Be sure to ask for the double strength Othine, as this is sold under guarantee of money back if it fails to remove the freckles.—Adv.

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used for a previously cooked pie shell filling. "Frozen banana cream pie" is made by placing alternate layers of vanilla quantities of whipped cream (sweetened or banana ice cream and fresh sliced banana in a previously baked pie shell, finishing the top with whipped cream and nuts. Let me know if none of these types of pie are what you had in mind, as there are several others, baked banana

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