

SPRING HATS ARE BEGINNING TO APPEAR

Some Demi-Season Hats of Careful Design That Herald the Approach of Spring—Fine Cottons, Linens and Laces of the Most Refined Tastes Appear in the Children's Dresses for Spring.



Hats That Herald the Spring.

The stores and shops are full of gay springtime millinery for the southern tourist. These hats are so alluring that even those who stay at home are tempted to throw judgment to the winds and indulge themselves in a demi-season hat of satin, or satin and straw. It isn't a bad idea—even with the thermometer lingering near the zero mark—if the choice is a representative spring style. Easter comes early this year.

Any one of the three hats pictured is a safe investment. At the center a hat of black silk sets at rest a burning question. Button, button. "Who's got the button?" has been answered. As many as six dozens of them are set close together about brim-edges and crowns at the top and bottom. This is a sailor with an up-standing edge that makes the best possible place for covered buttons. It is very tailored, and finished looking, and has a flat applique trimming of embroidery at the front.

The modest turban, at the left is very good style, with satin crown and braided brim. It happens to be in black, but would look well in French blue or any of the dark colors. A crisp bow at the side looks like a butterfly and lends animation to this model, which would be too severe without it. At the right, one of the new high-crowned models is made up along lines that are new this season. Satin and braid are combined in covering the shape, with the braid extending from the upper brim to the side crown. But three-quarters of the crown is of satin, and this hat is shown made up in braid and georgette crepe. It has a flat collar of narrow ribbon, held in place by long stitches of heavy silk thread. A fan-shaped ornament at the front is brightened with colored beads, and three ends of ribbon depend from it.

These are demi-season hats of careful design, but the approach of spring is heralded in them.



Of White Batiste and Val Lace.

The beginning of Lent is close at hand, bringing with it the annual assignment of time for spring sewing. The thought of provident mothers is centered on replenishing their supplies of bed linen and table linen, on the children's sewing, and on their own. All the new cotton goods are in house dresses and lingerie to be made ready and children's clothes got out of the way, in the weeks between now and Easter. No one minds giving March to this work. And some of the work is interesting enough to tempt one to stay indoors in April—for instance, dresses for the little girls. But there is every reason for making them during Lent, leaving more leisure for enjoying the springtime.

The same fine cottons, linens and laces that have always been the choice of the most refined taste appear in the new patterns in children's dresses. There is nothing startlingly new in their design but a special emphasis seems to be given to fine and dainty needlework on them. Their trimmings are simple but of fine quality, and workmanship on them is above reproach. Even for tiny girls some of the new models have double skirts. There is a decided liking for plaits and for little coat effects.

A dress of white batiste for a girl of three is shown in the picture. It has a long waist and a full skirt, laid in box-plaits. Groups of narrow tucks, running lengthwise, alternated with two rows of narrow val insertion, are placed at each side of the opening at the back. The same decoration appears at the front of the waist. A val edging finishes the neck in a narrow ruffle. The sleeves are a little longer than elbow length, finished with a ruffle of val lace, a group of narrow tucks, and an insertion of val. All the lace is put on by hand and the small tucks are hand run. There are two rows of insertion and one of edging about the bottom of the skirt.

The sash of wide, plaid broadened ribbon is made with a flat bow at the back and is adjusted without any wrinkling. It lies flat about the little figure, which arrangement looks particularly well with a long-waisted model.

If time is precious there is no very good reason why this dress should not be machine sewed. It is merely "smarter" when the work is done by hand.

Julia Bottomley

GOOD FOR LUNCH

PREPARATION OF CHICKEN THAT WILL BE APPRECIATED.

Nothing Better for Small Family, if It Is Not Too Expensive—Royal Scallop Another Dish That Is First Class.

One medium-size chicken (cut up), one tablespoonful lard, one-half tablespoonful of butter. Put the lard into a baking pan, set on top of stove until melted; add butter, and melt, but do not brown. Roll each piece of chicken in flour, put it into the pan with the hot lard and butter, cover with water and cook in the oven for about an hour, carefully turning the chicken over when browned on one side. If the gravy is not thick enough, a little flour may be added. A little cream is also an improvement. With this I serve stuffed potatoes. Six potatoes, one tablespoonful melted butter, hot milk to moisten, salt and pepper. Select large potatoes, bake until soft, cut in halves lengthwise. Remove the inside without breaking the skin, mash it well, season with salt, pepper and melted butter, add hot milk and beat until light. Heap this mixture into the skins, brush tops with melted butter and brown in the oven. Perhaps you do not want such an expensive one.

Here is another; but it is hard to get the whole tomatoes this time of year. I have used canned. Select ripe tomatoes of uniform size. Remove the core and part of the inside, and into each drop a raw egg, with a little salt and pepper. Cover the opening with bread-crumbs and bake until the tomatoes are done.

Royal Scallop.—Three hard boiled eggs, one cupful salmon, two cupfuls crumbs, two cupfuls white sauce. Mash the eggs fine with a fork, butter a baking dish and arrange in layers, crumbs, fish, eggs and sauce, salt, pepper and butter (two and one-half tablespoonfuls to the whole mixture). Repeat until all the food material is used, finishing with a layer of crumbs on top. Bake until brown. Hope you will try one of these. I have some salads I use for luncheon that are very nice.—Boston Globe.

Chafing Dish Recipes.

Cheese Fondue.—Two cupfuls grated cheese, one tablespoonful butter, cupful of milk, one cupful bread crumbs, two eggs, a little cayenne. Put the butter into the chafing dish; when melted add the milk, crumbs, cheese and cayenne; stir constantly. Add just before serving the eggs beaten light.

Creamed Lobster.—One tablespoonful butter, one tablespoonful flour, one cupful of milk, one small cupful cream, two pounds lobster, teaspoonful of salt, cayenne pepper. Melt the butter in the chafing dish and then stir in the flour gradually, add the milk and cream; when all is smooth add the lobster cut into small pieces, then add the salt and cayenne. Stir until very hot, add the lemon juice and serve at once on toast.

Leftovers.

This is the way I use up cold roast meat or bits of steak: Cut up in small pieces, put on in kettle with cold water and an onion. Cook until tender, then thicken quite thick with flour. Season to taste, put in small round pan, but quite deep, let get cold, then, about an hour before supper, boil enough potatoes to cover quite thick. Mash them with milk and butter. Cover meat and bake until meat is thoroughly heated, usually a half hour. If any is left I warm up for breakfast by mixing in the spider, but there is seldom any left. I like this way better than grinding meat fine and then covering with potatoes and gravy, and just a small amount of meat will amply do for two.

Pineapple Custard Pie.

Won't someone please try my pineapple custard pie? It is delicious. I used the pineapple that I canned. Shred thoroughly ripe pineapples until you have two cupfuls; add one cupful granulated sugar and the yolks of four eggs, well beaten. Stir in a pint of milk which has been scalded—not boiled—and which has been allowed to cool; then add the whites of eggs beaten stiff and stir all thoroughly. Put the pastry on tin plates and bake until the crusts are rich and brown.—Boston Globe.

A Tempting Club Side Dish.

Take the skin, juice and seeds from nice, fresh tomatoes, chop what remains with celery and add this dressing: Yolks of two hard-boiled eggs rubbed fine and smooth, one teaspoonful of English mustard, one of salt, the yolks of two raw eggs beaten into the other, dessertspoonful of fine sugar. Add very fresh sweet oil, pour in by very small quantities and beat until quite thick, then add vinegar till as thin as desired. If not hot enough with mustard add a little cayenne pepper.

Chestnut Balls.

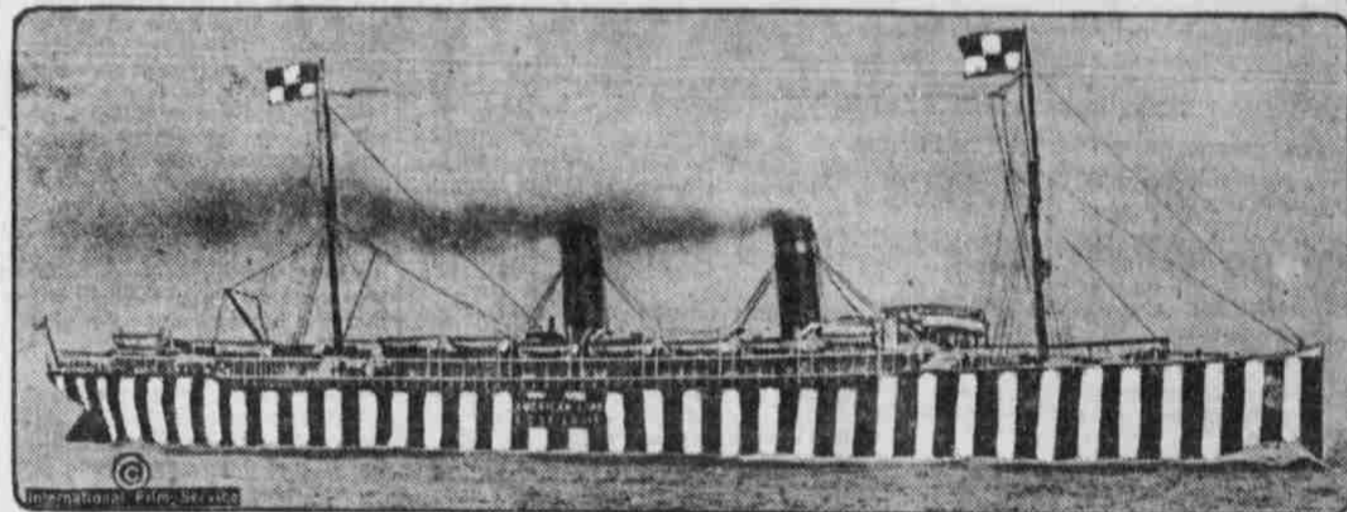
Mix one cupful of hot boiled and mashed chestnuts with the beaten yolks of two eggs, one-half teaspoonful of salt, one tablespoonful of sugar, two tablespoonfuls of heavy cream, one teaspoonful of vanilla; cool, fold in the stiffly beaten whites, shape in small balls, roll in crumbs, dip in beaten eggs, roll again in crumbs, let stand a few minutes and fry in deep fat.

AUSTRIA'S NEW EMPEROR TAKING THE OATH



Emperor Karl Franz Joseph of Austria-Hungary taking the oath of his coronation at Budapest, Hungary. The coronation was the most brilliant of any great public ceremony that has taken place in Hungary for generations. When the emperor took the oath he was surrounded by the highest church dignitaries and gayly costumed court officials.

ACCORDING TO THE ORDERS OF THE KAISER



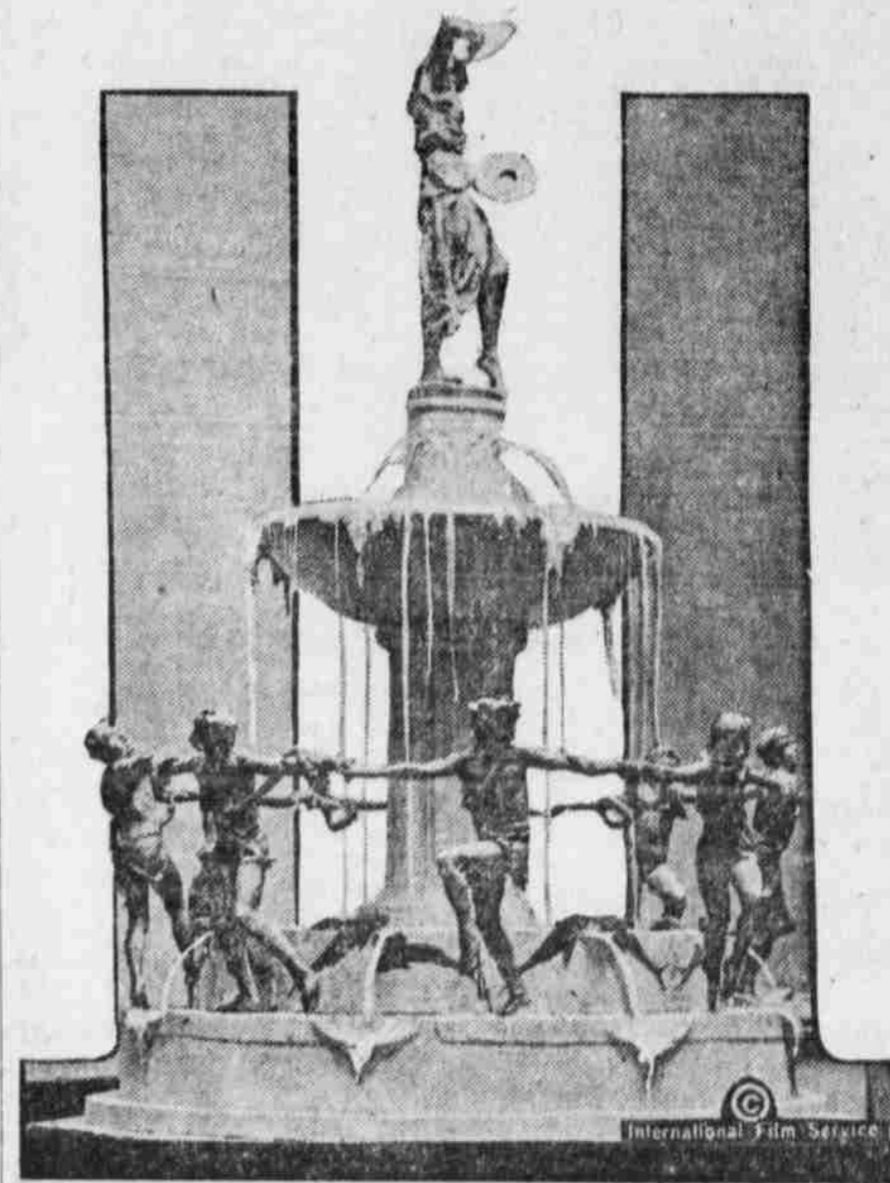
This is the American liner St. Louis as she would appear if painted in accordance with the command of the emperor of Germany. This was that American ships should be painted in white and red vertical stripes about ten feet wide and should carry large flags of red and white checks, with the American flag at the stern.

PROPOSED WASHINGTON MEMORIAL BUILDING



The George Washington Memorial association, which has already raised \$300,000 toward the erection of a memorial to George Washington in the capital, is attempting to raise this amount to \$1,000,000 by February 22, Washington's birthday, so the work can be begun at once. The site, once occupied by the railroad station in which President Garfield was assassinated, has already been donated by congress. The building will be 300 feet wide, 275 feet deep and four stories in height.

UNIQUE FOUNTAIN FOR INDIANAPOLIS



A fountain like no other fountain, or other piece of sculpture anywhere—a fountain that will stand as a type of original American art—has been designed by A. Stirling Calder, New York, and will be erected next October in the center of University square, Indianapolis. It is a gift to his city by the late Richard Depew. The subject of the unique work of art is "Youth." It is expressed by the figures of eight dancing children facing outward and encircling in a ring a central basin 13 feet in diameter. On a pedestal in the middle of the inner basin is the heroic figure of a young maid, directing the dance with cymbals. This figure dominates the group.

WAR DOG IN GAS MASK



The dogs employed by the French in aiding the wounded and carrying messages through the trenches are wonderfully trained and show extraordinary intelligence. For work near the firing line some of these dogs have been provided with gas masks.

The One Difference.

Bishop Sanford Olmsted of Denver is noted for his somewhat caustic wit. A lady said to Bishop Olmsted at a luncheon: "As for these sacred concerts, so-called, I could never see, bishop, wherein a sacred concert differed from an ordinary concert." "Oh my dear madam," said Bishop Olmsted in a shocked voice, "there is a distinct difference. A sacred concert is always given on Sunday."