



Easter Blossoms.

In the awful dawn of being, when His world lay grim, God looked forth upon His angels, splendid around Him: Said He then unto the whitest, rapturous to see: "Go down and make you a beautiful for me."

Humbly passed the gentle vision all the black world o'er, And where'er His angel journeyed it was black no more: For the flowers sprang in glory where the fair feet trod, Of white innocence, the angel dearest to our God.

BELGIAN KING'S SISTER AND NIECE REFUGEES IN ENGLAND DURING WAR



Princess Marie Louise (top) and Princess Henriette.

Refugees in England during the war are the Princess Henriette and her daughter Princess Marie Louise, sister and niece of King Albert of Belgium. Practically every titled Belgian except the king himself is now in England, as well as hundreds of thousands of the common people.

Household Hints

UP-TO-DATE RECIPES

Sham Omelet—Break five salted crackers into two good cups of milk; soak well, then cook and, when boiling, stir in two beaten eggs, stirring until well folded into milk. Then let stand, cooking just a little, and fold over again. Thus perhaps two or three times. (Don't forget salt and pepper to taste.) Serve on buttered toast.

Rutabagas with Lamb—Rutabagas are plentiful now and sell at one cent a pound; they weigh from one to six pounds each. Take two pounds of lamb, wash and put to boil with water to cover. After a few minutes of boiling skim and add salt to taste. Now peel and cut the rutabagas into pieces half inch wide, one inch long, and put in with lamb; put over flow and fire till both are well done. There should be only a little gravy left.

Herring Salad—Boil eight large potatoes, let cool, cut in dice. Cut up two onions fine, two hard-boiled eggs, four large or six small sour pickles, six sour apples in dice. Have six salted herring. Let herring lie in water over night, then pick bones out and cut fish in small pieces. Dressing: One teaspoon salt, one tablespoon sugar, one-half cup melted butter. Add one-half dessertspoon pepper, vinegar to taste. Mix together and pour over all.

Apple Pudding—For a very tasty apple pudding take a deep dish, but let it be generously and cover the bottom with a layer of peeled and sliced apples, sprinkle liberally with sugar and cinnamon and dot with bits of butter. Put in another layer of apples and seasoning and continue until dish is full. Cover with piecrust and bake until the apples are soft and the pastry is browned. Eat hot with good cream it is delicious.

onion, pepper and salt. Fry in butter, like pancakes. Very good and something different.

Russian Fish Pie—Cut fish from bones, cut into pieces half-inch square, add one chopped egg (hard-boiled), teaspoon parsley, one tablespoon white sauce, salt, pepper and lemon juice to taste. Mix two cups flour with one-half teaspoon salt, one teaspoon baking powder. Rub in one-half cup lard and add gradually cold water enough to make a stiff paste. Roll out in square of nine or ten inches. Place fish in center, fold each corner of pastry into center, so as to form an envelope. Brush top with beaten egg. Place in buttered pan. Bake forty minutes in moderate oven. A white sauce may be served if desired.

"Canadian Snow" Pudding—Thicken one pint boiling water with three tablespoons cornstarch, a little salt, one tablespoon sugar. Beat whites of two eggs stiff and stir in while hot; add two drops vanilla flavoring. Set away to get cold. Serve with sauce made with milk thickened with yolks of two eggs, two tablespoons cornstarch, pinch of salt, plenty of sugar and two drops of vanilla flavoring.

Crispettes—Beat two eggs, add one cup brown sugar sifted with six teaspoons flour and one-eighth teaspoon salt. Beat. Add one cup chopped nuts. Drop by teaspoons about three inches apart on greased paper. Bake in hot oven.

Burnt Sugar Cake—One cup granulated sugar; burn until very black, then add one-half cup cold water slowly. Cook until you have a thick syrup; enough for five or six cakes. Then take 1 1/2 cups granulated sugar, sifted; half cup butter, yolks two eggs, one cup cold water, two cups flour. Beat thoroughly, add three or four teaspoons syrup or cinnamon vanilla, two-thirds cup flour, two teaspoons baking powder, and well-beaten whites of two eggs. Use any good icing.

Easter Once a Pagan Festival

The term Easter is undoubtedly derived from the old Saxon word, Ostara, Ostere or Eostre. This Eostre was a heathen goddess who presided over the spring. April was her month, and was known as Eostre-monath just as it is still called in Germany Ostermonat.

At their Easter feasts our Saxon forefathers celebrated the passing of winter; and the birth of another year; and they did it in sturdy, boisterous way, with quaint, rough games of pastimes, and not much eating and drinking. When the early Christians came to the Saxon land, they found this rude festival celebrated contemporaneously with their Easter. As was their way on going into pagan countries, they adopted what they could of the indigenous customs, shaping them with their own, until their own absorbed them. And the absorption of Eostre was a very easy process, especially since the Christians kept the old name and many of the old ways. It was a simple matter to change a festival celebrating the return to life of the world, to one celebrating the return to life of the Saviour of the world.

This explains the origin of many of the queer Easter customs. The egg, for instance. Away back among the ancient Egyptians the egg was regarded as the symbol of re-creation. The old Persian tradition, too, has it that the world itself was hatched from an egg in the spring of a year long ago. The Saxons believed that their goddess Eostre was sprung from a huge egg which descended from heaven and rested far off in the East, somewhere on the banks of the Euphrates. The Christians kept the egg custom, merely adapting the symbol.

On Easter Day the wind should blow from the east. If it does a wise plan is to draw water and wash in it. By this precaution one avoids any ill effects (the year through) from the treacherous east wind. In parts of Germany linen cloths are spread out on the grass on Saturday evening, and on Sunday morning early whatever has fallen into them, whether dew, rain or snow, is used for the washing. But the Easter water is effective only if drawn while the wind is east.

The connection of rabbits with Easter has puzzled a good many people. It is really not the rabbit at all, but the hare. The hare is not common in this country, however, and confectio-ners are not over-particular about nice points in natural history.

This is a German custom. The white Easter hare is almost as well known among Germans "kinder" as St. Nicholas himself. They believe that if they are good and obey their parents, then on Easter Eve the hare will come. It will enter the house after every one is asleep, and hide in out-of-the-way corners, any number of most wonderfully-colored eggs. Sure enough, on Easter morning, when Hans and Gretel wake up there are the eggs, in the expected corners, while the parents look on and smile.

From remote times the hare has been a symbol for the moon, and as the date of Easter depends on the moon, the connection is natural. There are several reasons for connecting the hare with the moon. The hare feeds at night. Young hares are born with their eyes open (hairs are born blind), therefore they are tumbled never to close them and are identified with the "open-eyed" watchers of the skies at night. In old times the eyes and brains of the hare were a sure cure for sleepiness. The Egyptian word for hare also meant open, so the hare became associated with the opening of the eyes, and therefore with the Easter egg.

In England there are many queer customs to-day that date from the hare. One of the queerest is the Hallaton hare scramble and bottle kicking. Many years ago, so long that no one knows when it was, a parcel on condition every Easter Monday the rector should provide "two hare pies, a quantity of ale, and two dozen penny loaves" to be scrambled for on Hare Pie Bank, just outside the village. Later a rector tried to have this condition removed; but it could not be done. The public outcry was too great. He found chalked over his house, and even over his church: "No pig, no parson, and a job for the glazier!" And the good people of Hallaton are probably grinding up their loins now against Monday's scramble.

INSURES FACE FOR HUNDRED THOUSAND



William Farnum.

When William Farnum left the legitimate stage for the movies it was realized that his voice no longer counted, but that his face was his fortune. So his manager went to a straightway and got Farnum's face insured for \$100,000. The actor is forbidden to drive his own automobile, sail his own yacht, or indulge in any other form of sport which might result in his losing his face. He is perfectly happy one and he is free to enjoy himself in any way he pleases.

A QUAIN ITALIAN FETE

How Signa's Peasants Commemorate a Saintly Shepherdess.

Among the quaint and ancient ceremonies with which the Italian people keep their Easter celebrations, none is older or more picturesque than the one known as the festival of the Beata Giovanna, which is a small village situated among the vine clad hills that can be seen from Florence. Of Giovanna, the heroine of the festival, very little appears to be known, except that she was born somewhere in the thirteenth century and used to tend her father's sheep, which were pastured on the hillsides of Signa. Very early in life she gained a reputation for sanctity, and in course of time her fame spread far and wide. She was credited with the power of performing miracles and with having special control over wild animals and storms. In later life she retired to a cell built into a house in the village of Signa and remained there (immured until she died and was buried in the village church).

Now, every Easter Monday, in commemoration of her virtues, the peasants of the village send the church of her native place. Deputations headed by the local clergy pour into Signa from early morning until late in the afternoon. The gifts they bring are borne by a donkey or a pony, on whose back, in addition, is a small child, who is supposed to be the prettiest of the village can produce. Her hair and neck are covered with necklaces and other articles of jewelry, with which the women have decorated her, and she is often clad in gold embroidered robes.

As each procession is sighted the officials of the church rally out to meet it, with banners flying and bands playing, and it is solemnly conducted into Signa. The donkey, with its burden, is led into the church and up to the altar; the prayers are said and the gifts are placed on the village fair is always held on these occasions, with the accompaniment of merry-go-rounds, steam organs and itinerant performers of the usual descriptions. At sunset a stiffness falls upon the whole place, and the priest appears upon the small gallery over the church door, and he is solemnly view the hands and other relics of the Giovanna, pronounces the benediction upon the assembled people.

A New Jersey violinist who lost his right arm in an accident invented an artificial member of steel with which he is able to play his favorite instrument.

AGT QUICKLY

Do the right thing at the right time. Act quickly in time of danger.

In time of kidney danger Don's Kidney Pills are most effective.

Plenty of evidence of their worth. Frank Hall, Orchard St., Fenton Mich., says: "I had a great deal of trouble with my back and kidneys, by all sorts and classes, and in the case, the want of a verbal expression symbolizing in some part all that Easter day means is strongly felt. There should be a Easter and New Year's greeting, and it should be welcome to all creeds. The opportunity is lying in wait for some felicitous phrasemaker."—New York Sun

THIS Handsome Silk Skirt THE NEW "Spiral Model" CREATED BY "WORTH of PARIS" REPRODUCED AND MADE UP BY NEWCOMB ENDICOTT COMPANY

Fine Chiffon Taffeta for \$5.95 A New Stylish, -- Very Beautiful Skirt SPLENDID VALUE PERFECT IN EVERY DETAIL MAIL IN YOUR ORDER TODAY

NOW READY---OUR NEW SPRING CATALOG Send for it at once It is Free for the Asking

Newcomb-Endicott Company DETROIT, MICHIGAN

Opening Week of the New CHILDREN'S MILLINERY EASTER MODELS FOR SPRING WEAR

The largest collection of choice millinery for misses and children in Detroit. Models that possess every desirable new style feature, but are not priced high. Popular price millinery, with style and quality pre-eminent—a feature here.

Beautiful, indeed, these new models for spring wear, and the very pleasing fact is that the prices are the lowest ever offered in Detroit. See this truly remarkable collection at once. You'll save money and be delighted with the showing afforded.

95c - \$1.25 - \$1.50 - \$1.95 up to \$5.00 Trimmed or untrimmed hats, at the lowest prices ever offered, and a collection large and complete to choose from. (Children's Section—Third Floor)

"DETROIT'S FAVORITE MILLINERY STORE"

Each season finds this store the Mecca for seekers of the dainty in millinery and well they may—for no other store attempts to show the variety of models, or the range of style effects—and all at a popular price—a large millinery workshop, producing fresh models each day—and with our great output we maintain a buying power with the wholesalers and makers that makes possible remarkable low prices.

(Third Floor)

HEYN'S BAZAAR 147-49-51 Woodward Ave. DETROIT, MICH.

SERVICE! SERVICE! SERVICE!

Service DOES count—there's no minimizing the fact—whether that service be in the accurate fitting of glasses or the minute attention to a repair job.

Either is at your command in our newly enlarged Optical Department.

During the past sixteen years' connection with the House of Hudson I have made a practice of never allowing a patron to leave my department unless I felt that full value had been given for every dollar invested and know that there was another satisfied customer added to my ever-increasing list.

Reasonable prices—guaranteed.

Let me talk it over with you at any rate.

L. GOLDSMITH Expert Exclusive Optician and Optician At the J. L. Hudson Co. Hudson's — Balcony — Woodward Building