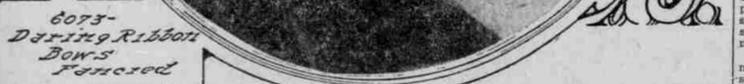


SPRING STREET SUITS JUST FROM PARIS ALL REFLECT SUNSHINE AND JOYOUSNESS

Jackets Are Short and Jaunty and Coat Fronts Show Vests of Embroidered Linen—Gray Gabardine and Poplin Prevailing Goods—Skirts Simple and Graceful—Hats Flashy.



IT IS all very well to read about southland sport clothes that will appear in the north next July, and about the latest Paris notions in evening frocks. But what the average woman wants to know at this moment is the kind of street togs to provide for week after next—or in three weeks from now—when the first bright spring-like days make their appearance.

so that the white-lined cape makes a very graceful background for the black and white suit. The cape may be removed when desired and carried over one arm, and then you note the back of the jacket is just as elaborately embroidered as the front.

Answers To Correspondents By Lillian Tingle

PORTLAND, Feb. 18.—Will you kindly repeat a formula given some time ago in this column for a "cream stiffener" or something to make cream easier to whip?—MRS. H. C.

I THINK you probably mean "viscogen" or a mixture of lime. A few drops of this tends to increase the viscosity of cream, and it is thoroughly chilled and is beaten in a cool place, (2) it is not too fresh, (3) it is not too thin. A few drops of viscogen will quite frequently make possible the whipping of condensed milk or pasteurized cream. Under favorable conditions it will make possible inches of a quart bottle of milk, especially if the latter has been kept in a cold place over night. The viscogen is as harmless as lime water, but care should be taken to avoid but care should be taken to avoid more drops than are necessary, or a "limey" taste may be given to the cream. The usual amount is three-fourth teaspoon of viscogen to three-fourth cup unwhipped cream.

Viscogen for Whipping Cream—Shake two ounces unwhipped lime in six ounces water. When completely dissolved strain to remove any hard particles, and combine with a sugar syrup made by completely dissolving five ounces sugar in one cup water. Let stand for two hours, stirring occasionally. Then let settle for about three hours; pour off liquid and clear liquid and put it up in small bottles. Wrap these in paper to keep from the light. Use in the proportion of one-fourth teaspoon viscogen to three-fourth cup whipped cream, mixing well before beginning to beat. Use a Ladd eggbeater and beat in a rather narrow and rounded bowl rather than in a flat bottomed bowl.

The viscogen tends to decompose when exposed to light or air, hence the use of small bottles in corked bottles kept in a dark place the viscogen will usually keep its strength for at least a year.

Where a large quantity of very light whip is wanted, rather than a rich heavy one, the addition of one part stiff-beaten egg white to two parts whipped cream is sometimes convenient. The egg and cream must be whipped separately and then folded together just before serving. A little dissolved gelatine is useful for whipped cream that has to stand before using.

PORTLAND, Feb. 8.—Can you give me recipe for cake and dessert for just two persons? All recipes that I have are so much too large and they are not what we can eat them. I would like one recipe for layer cake and one good nut loaf cake, if possible.

Can you give me a recipe for a good pudding or any other good thing from your "Jellies"?

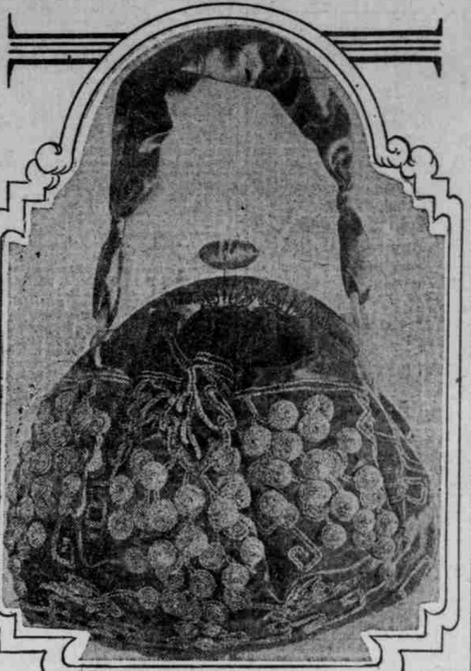
We get tired of even the best of pastry one can buy. You will find at the Portland public library a very good book for your purpose—"Cooking for Two" by Janet Hill. You also will find in the library a large number of standard cook books giving many suggestions and recipes for desserts. If the amounts are too large you can easily divide them in halves, thirds or quarters after measuring the average quantities. Mrs. Hill uses in her book for similar types of dishes.

If I want to answer your letter in full I should have to write a special cook book. There are literally hundreds of desserts you can have, aside from pie and jelly.

- For instance: 1. Creamy baked puddings or cold moulds of cream rice, sago, tapioca, custard or farina. Served alone or in combination with different fruits (dry, fresh or canned) or with preserves. 2. Starchy custard dishes (either baked or cooked over the fire and moulded cold) of rice, sago, etc., including vermicelli and small Italian pastas, either with or without preserves or fruit or jelly or some sweet sauce or fruit, and with or without meringue. 3. Starchy cream desserts, either moulded or "fluffy, piled in glasses," served with or without cream or soft custard sauce. 4. "Fruit" puddings, including vanilla, chocolate, "mocha" maple, caramel, almond (or walnut), lemon, orange, raspberry, prune, peach, apricot or strawberry. 5. Bread custard puddings, baked or steamed, including chocolate, mocha, Indian, orange marmalade, raspberry, raisin, fig, date, prune and apricot marmalade puddings. 6. Jankets of various flavors, with or without fruit and cream, tins and macaroni crumbs. 7. Steamed or baked sweet souffles, or other "fluffy hot puddings" of various kinds, including orange, prune whip, apricot whip, orange or lemon souffles, etc. 8. Puffs, steamed puddings of the baked fruit kind, with or without out dates, nuts, figs, etc. Plain steamed lemon pudding with lemon sauce. 9. "Baked" puddings with any good fruit sauce, and different kinds of light fresh fruit dumplings with cream and sugar. 10. Various sorts of fruit fritters with sweet sauce or lemon syrup sauce. 11. Fruit tapiocas, with cream or custard or meringue. 12. "English Trifle," marshmallow pudding and similar "mixed" desserts and sweet fruit salads or "macaroni" served in glasses with cookies or ladyfingers or sweet sandwiches. 13. Old-fashioned puddings like baked custard, bread pudding, almond and "red" short cakes and fruit cobblers, and baked stuffed apples, "Brown Betty" and "Prune Betty" and "hot prune cake," with cream.

PURSES WITH PUGILISTIC PATTERNS LATEST NOVELTIES

New Design Is Really and Truly Last Word in Smartness in Paris Just Now.



Gracie Pattern On New Hand Bag.

ISN'T it a quaint idea that Paris has now—purses with a pugilistic pattern on the outside! Sort of a white hope in handbags, one might consider it.

But these pugilistic purses are really and truly the last word in smartness in Paris just now. Women have taken to attending prize fights in France, they say, and so the latest novelty in wrist bags is a dainty affair made of dark blue faille silk with the pugilistic design worked out in gold on the cover. The rest of the design seems to be stars—undoubtedly the sort of stars one pugilist sees when another one hands him a knockout blow.

Another more appealing to average feminine taste is another Paris handbag of amber satin with an exquisite carved frame of ivory and an embrodered design of grapes, done with silver thread.

The prettiest dresses of the season are of lace, and a lace frock is made of a very practical affair when there is a dark lining, and the bodice is made high at the back. Brown lace is especially fashionable and there are many gray laces, too. One brown lace frock is lined with brown satin melleur which comes only half way up in the bodice lining, fish chiffon making the section over the shoulders. The brown lace bodice has sleeves to the elbow. With this frock goes a sash of brown and cerise double-faced ribbon.

Fruit adorns many of the spring hats. One smart turban of orange-colored straw is covered with tiny oranges nestling in gray-green leaves. A black straw turban has a red-ribbon hair that they do up in a bun. A hat of black and white is a dark lining, and the bodice is made high at the back. Brown lace is especially fashionable and there are many gray laces, too. One brown lace frock is lined with brown satin melleur which comes only half way up in the bodice lining, fish chiffon making the section over the shoulders. The brown lace bodice has sleeves to the elbow. With this frock goes a sash of brown and cerise double-faced ribbon.

THE VALUE OF CHARCOAL

Few People Know How Useful It Is In Preserving Health and Beauty. Nearly everybody knows that charcoal is the best and most effective of all disinfectants and purifiers in nature, but few realize its value when taken into the human system for the same cleansing purpose.

Charcoal is a remedy that the more you take of it the better; it is not a drug at all, but simply absorbs the gases and impurities always present in the stomach and intestines and carries them out of the system. Charcoal sweetens the breath after smoking and after eating onions and other odorous vegetables. Charcoal effectively clears and improves the complexion; it whitens the teeth and further acts as a natural and eminently safe cathartic. It absorbs the injurious gases which collect in the stomach and bowels; it cleanses the mouth and throat from the poison of catarrh.



Angelus THE LEMON Cleansing Cream

THE beauty of your skin depends upon the care you give it. That is why it is of vital importance to use Angelus Lemon Cleansing Cream—the smooth French cream compounded by Louis Philippe.

Angelus Skin Food replaces the natural oils that washing, heat and exposure dry out of the skin. Tonight after the pores are cleansed, massage it well into the skin and allow it to remain overnight. Angelus Skin Food nourishes the tissues, softens and whitens the skin.



Small Size Jar \$1.00 Large Size Jar 1.85

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SULPHUR IS BEST TO CLEAR UP UGLY SKIN

Irritation and Breaking Out Often Healed Over Night, Says Skin Specialist. Any breaking out or skin irritation on face, neck or body is overcome quickest by applying Menthol Sulphur, says a noted skin specialist. Because of its germ-destroying properties, nothing has ever been found to be the place of this sulphur preparation that instantly brings salve from the itching, burning and irritation.

Combining Won't Rid Hair of Dandruff. The only sure way to get rid of dandruff is to dissolve it, then you destroy it entirely. To do this, get about four ounces of ordinary liquid arvon; apply it at night when retiring; use enough to moisten the scalp and rub it in gently with the finger tips.

Do this tonight, and by morning most, if not all, of your dandruff will be gone, and three or four more applications will completely dissolve and entirely destroy every single sign and trace of it, no matter how much dandruff you may have.

TODAY'S BEAUTY HELP

We find you can bring out the beauty of your hair to its very best advantage by washing it with cantrox. It makes a very simple, inexpensive shampoo, which cleanses the hair and scalp thoroughly of all the dandruff, dirt and excess oil, leaving a wonderfully clean, wholesome feeling. After its use, you will find that the hair dries quickly and evenly, is never streaked in appearance and is always bright, soft and fluffy; so fluffy, in fact, that it looks more abundant than it is, and so soft that arranging it becomes a pleasure. Just use a teaspoonful of cantrox, which you can get from any good druggist, dissolve it in a cup of hot water; this makes a full cup of shampoo liquid, enough so it is easy to apply it to all the hair instead of just the top of the head.—Adv.

MURINE Night and Morning Have Strong Healthy Eyes. If they Tired, Smart or Burn, It's Your Eyes! Sore, Irritated, Inflamed or Granulated, Use Murine often. Soothes, Refreshes, Safes for Children of Adults. All Druggists. Write for Free Eye Book. Success Eye Remedy Co., Chicago.