

WOMAN'S PAGE

ROSEBURG HOUSEWIVES IN FAVOR OF REVIVAL OF OLD FASHIONED COOKING

How many of you remember the "like mother used to make?" rich, flaky, delicious mounds of them with thick preserved butter and until you nearly choked and ate until you nearly choked? And the pumpkin pie was thick, with two more layers of whipped cream on top? The pumpkin cakes and so on, unending in the long list of things which mothers and grandmothers used to make for their children.

All this has changed. In the days of the bride to be, a long cook book filled with recipes of mother, grandmothers, Aunt Mary, etc. She now has a flat of face powder and complexion cream, and where to go to have her hair done. The Cafeteria girl takes the place of the home girl, and the thought is given to cooking the bride-to-be and it is no longer the newly acquired husband's fires of burned steaks and fried cooked vegetables.

Roseburg has her full quota of old fashioned cooks, who, along with the new ones, are doing the cooking. One woman remarked that the only fault she found in the new fashioned cooking schools was that they did not teach the girls to cook a meal. Her daughter attended one and came home with a lot of recipes and other things. The mother had never heard of the mother was one of the best in the county. This same mother also said that it would have been expensive as well as more of results. If her daughter stayed home and learned to cook for her mother's kitchen.

are endeavoring to secure from the good old fashioned cooks services are somehow in demand when there is a window sale or a dinner, some of their old and true recipes. They are not in the least bit of the high art of cooking on the plane to which it is.

Spiced Pears.
(Mrs. W. A. Smick.)
Pears of water.
Squads of sugar.
Squads of fruit.
Squads of ginger.

Strawberry Mousse.
(Mrs. J. E. Sawyer.)
1 pint of cream; add to this 2 cups of strawberries crushed and strained; set in mold in ice for 4 hours. Be sure that there is a layer of rock salt around the ice. With cut up pineapple sweetened with lemon juice.

Silver Cake.
(Mrs. A. J. Geddes.)
1 cup butter.
1 cup sugar.
1 cup milk.
1 cup flour.
1 cup vanilla extract.
1 cup lemon extract.
1 cup cream tartar.
Beat eggs separate until light. Add salt to yolks and cream tartar to whites; add sugar to beaten

Dark Cake.
(Mrs. Geo. Kohlhaugen.)
1 cup sugar.
1/2 cup butter.
1/2 cup molasses.
1/2 cup coffee.
2 cups raisins.
2 cups currants.
2 1/2 cups sifted snow flour (un-sifted).
1 teaspoon soda stirred in the molasses.
1 teaspoonful mixed spices.
Bake in slow oven. Sift flour after measuring.

Dark Cake.
(Mrs. Smith Bailey.)
2 cups sugar.
1 cup butter.
Cream butter and sugar.
2 eggs, well beaten.
1 cup sweet milk.
2 teaspoons baking powder.
Pinch salt.
Stir in flour until soft enough to roll. Bake in hot oven.

Fig Cake.
(Mrs. J. B. Bailey.)
1 cup sugar.
1-3 cup butter.
2 eggs.
1 cup flour.
2 teaspoons baking powder.
Flavor with lemon extract.
Filling—Take ripe figs and snip off both ends and run through food grinder. Take two cups of the figs, one cup of sugar and cook till thick enough to spread nicely. Spread a layer of figs on the cake, then cover the figs with white boiled icing, then the next layer of cake and figs, and cover the whole with icing.

Custards.
(Mrs. Geo. Short.)
1 cup sugar.
1 tablespoonful butter.
2 eggs.
1 cup rice, sweet milk.
3 cups flour.
2 teaspoons baking powder.
1/2 teaspoonful salt.
Sprinkle top with cinnamon and sugar mixed.

Cream Cake.
(Mrs. A. C. Marsters.)
2 eggs.
1 cup sour cream.
2 cups flour.
1 teaspoon baking powder, sifted in flour.
1/2 teaspoon of soda, dissolved in cream, pinch salt.
1/2 cup of walnuts and same of raisins, chopped fine and stirred in at the last. Bake in muffin pans in quick oven. Excellent.

Sunshine Cake.
(Mrs. J. G. Koenig.)
6 eggs.
1 cup sugar.
1 cup Swansdown cake flour.
Pinch of salt.
1/2 teaspoon cream tartar.
1/2 teaspoon lemon extract.
1/2 teaspoon vanilla extract.
Beat eggs separate until light. Add salt to yolks and cream tartar to whites; add sugar to beaten

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1/2 teaspoon vanilla extract.
Beat eggs separate until light. Add salt to yolks and cream tartar to whites; add sugar to beaten

whites, then yolks and fold in flour. Add flavoring and bake in slow oven one hour.

Icing.
1 egg white (unbeaten).
1 cup sugar and pinch of salt.
3 tablespoons hot water.
1 teaspoon vanilla.
1/2 teaspoon cream tartar.
Place all ingredients in top of a double boiler. Place over boiling water and beat with Dover beater for seven minutes. Spread on cake. For "coffee icing" use 2 tablespoons of cold boiled coffee in place of water.

Devil's Food Cake.
(Mrs. Chas. Wharton.)
1/2 cup butter.
2 cups sugar.
2 egg yolks.
1 cup milk.
2-3 cups flour.
4 level teaspoons baking powder.
4 egg whites.
2 squares chocolate.
1/2 teaspoon vanilla.
Cream butter; add gradually one-half of the sugar; beat egg yolks until thick and lemon colored, and add remaining sugar, beating thoroughly. Add alternately milk and flour mixed and sifted with baking powder. Add melted chocolate and egg whites beaten stiff and vanilla. Bake 45 to 50 minutes in moderate oven.

Filling.
1 1/2 cups white sugar.
1/2 cup brown sugar.
2-3 cup milk.
2 squares chocolate.
Piece of butter the size of an egg. Boil until drop between finger feels sticky. Set aside in cold water and when partly cool beat until creamy.



Two heavy rows of rose satin ruching are the sole adornment of this simple little summer frock from "Fairyland" of Paris. A lightweight silk of pure white makes the body of the garment.

IN EVENING TOGS

Flaring Skirts Prove Only Weak Whim of Fashion.

Straight-Line Dress Still Triumphant—Greek Drapery Provides Note of Beauty.

The Greek idea is firmly established in summer evening dresses. There has been considerable talk of flaring skirts, and a number of them have made their appearance in the shops, but, as predicted, cites a fashion critic, they have proven to be only a whim of fashion, and the straight-line dress still is triumphant. It would be impossible in the entire annals of fashion to find anything more beautiful than the clothes built on the natural lines of the body.

While dresses for daytime wear may be on perfectly straight lines, some drapery usually is required for models designed for the evening, and in these we are becoming more familiar with the beauty of Greek drapery at its best—that is, when the cloth was laid in natural folds.

There is no more reason why an evening frock, any more than one intended for the morning, should be fussy. Happily, the days when this was considered necessary are passed.

Nothing could be lovelier than the white and silver evening dresses created for this summer. They are very straight of line and high of neck in the front, but with the decollete cut extremely low in the back and standing away from the body in some mysterious way, so that while the front of the neck appears to fit snugly the back is loose.

The dresses themselves are much like the continuously popular chemise, except that they are draped slightly to the figure at the sides. A wide sash of the white fabric, which usually is a soft silk, may girdle such a frock at a low line. From this sash fall loops of the silk the same width as the sash and lined with silver cloth, as is the girdle, which ties in the back and hangs as many inches below the skirt as desired. If the dress is intended for formal wear the ends of the sash may form square or pointed trains. Both emerald green crepe de chine and silver and bright cerise colored silk and silver have been attractively worked out in these simpler models.

MAKING THE MENDING EASY

Have Set of Pegs Conveniently Spaced on Board to Accommodate Spools and Balls.

The best possible way to keep spools of thread and mending cotton is on a set of pegs that will fit into the hole in the middle of the spool or ball. You can buy these, though the spool holders offered for sale usually have only three or four pegs. You should have at least a dozen. A good home-made device is to get a narrow, smooth board, perhaps 15 inches long and three or four inches wide. This you may make smooth by finishing it with enamel paint. In this you should drive long, heavy nails an inch and a half apart. You might drive two rows of these if your board is wide enough. Drive them just far enough in to make them secure. On these nails you can place your threads and mending cottons.

A few hours more would be sufficient time to devote to making an excellent mending paraphernalia with a convenient place for keeping mending needles, scissors, tapes, buttons and the various other essentials of mending.

MOVIE NEWS

On August 8th, Eugene O'Brien ended his vacation and started work on a new Selznick production entitled "Chivalrous Charlie." Robert Ellis is directing. The picture is made from a story by May Tully, and will be among the offerings in the O'Brien star series for the coming season. The new series of O'Brien pictures starts with "Clay Dollars" set for release on October 2nd. "Chivalrous Charlie" is the second of the series.

Maxwell Karger will direct Alice Lake in the star's next Metro picture, "The Golden Gift," a story of Mexico and New York, which will be made for the most part at the Hollywood studios. June Mathis and Florence Hehn collaborated on the continuity.

Marshall Neilan's next production, now that he has completed "Bits of Life," for First National, will be "Penrod," Booth Tarkington's famous boy character, with Wesley Barry in the title role. Neilan is due east soon to confer with the author on details. Incidentally to get his boy star and take him west for work in the picture.

Viola Dana's new picture, "Life's Darn Funny," will be ready for distribution soon. It is taken from the Christine Joyce Slade Saturday Evening

Post story, "Caretakers Within," adapted by Molly Parro and Arthur D. Ripley.

Ora Carew, who recently appeared opposite Tom Mix in two photoplays, has been engaged as leading woman for Bert Lytell in this star's Bayard Veiller production, "Lady Fingers."

Irving G. Thalberg, general manager at Universal City, has signed Dallas Fitzgerald, one of the best known directors of the motion picture industry, to produce Universal photodramas. His first work will be to guide Gladys Walton through the star's forthcoming story, "The Gutter-snipe," a comedy drama by Percival Wilde, in which she is expected to give a fascinating performance as a little Irish guttersnipe.

Shirley Mason's "Queenie" is completed. The star is planning a new production under Jack Dillon's direction. The story is now being selected.

Elleen Percy has begun production on "Little Miss Hawkshaw," Carl Harbaugh directing.

Priscilla Dean, Herbert Rawlinson and company, have returned from Canada, where they took the last scenes for "The Conflict," their forthcoming release.

George Melford and company, including Agnes Ayres and Rudolph Valentino, have returned from a three weeks stay on the desert where scenes for "The Sheik" have been filmed.

James Cruze, Roscoe Arbuckle and Lella Lee are back from Chicago where exteriors for "Freight Prepaid" were taken. "Freight Prepaid" was previously entitled "Fast Freight."

CHARMING ENGLISH CREATION



This attractive cream serge costume, trimmed with gold braid, was designed by one of the leading modistes of London.

ADVICE TO LOVELORN AND OTHERS

BY MRS. ELLSBURY

A Daily Column of Questions and Answers Conducted by a Woman Who Knows. Address your Letters to Mrs. Ellsbury, Care Roseburg News-Review.

Dear Mrs. Ellsbury: Are there really such a thing as matrimonial bureaus, or are they just a joke? Did anyone ever get a wife or a husband through one of them? How does one go about it?

LONESOME JACK, Harrisburg.
Ans. Yes, there is such a thing as matrimonial bureaus, and there are several people I know of who have received wives or husbands by this method. Write one of the matrimonial bureaus for a list of their applicants. This will cost a small sum. In many of the bureaus you pay them after you are married.

Dear Mrs. Ellsbury: Like many others have done before me, I am coming to you for advice. I am a daily reader of your column and appreciate it very much, finding it full of helpful advice. I have been divorced from my husband for a year. We were divorced through a foolish quarrel that arose over a misunderstanding about another woman. We were both young and hot-headed I guess. Right after the divorce he left town and since that time I have been living with my mother and working here. A few days ago the man who was my husband came back to this town, and although I have not seen him, I have received a short note from him in which he asked to see me. Said he had something very important he wished to

say to me. I know that he wants to make up our quarrel. Would you see him, and would you get married over again? C. S., Roseburg.

Ans. If you still love him, and want him, and feel that your quarrel was simply a misunderstanding and would not happen again, I would see him. You are both older and wiser now, and it is up to you to guard against another tragedy like that one. Many divorced couples have married again and been happy. I do not believe in doing so promiscuously, but if you are sincere in your belief that you can get along and feel that your divorce was a mistake, I would get married again.

Dear Mrs. Ellsbury: I am sixteen years old, and want to go away from Roseburg. I can work at a job that I have got in another town where I can have a good time. My mother says that if I go away she will never let me come home again. Is she right, and what should I do?

SIXTEEN, Roseburg.
Ans. Your mother certainly is right. You are altogether too young to go away. Stay at home, go to high school, and wait at least two years before you even think of going away. You need more schooling. If you left now you could never earn much more than \$15 a week and you cannot live on that. Fit yourself for a real career, and then leave.

HINTS TO HOUSEWIVES

Yolk of eggs are "well beaten" when thick, light and lemon-colored.

A bit of thyme added to the filling for a fowl will give a good flavor.

An electric iron outfit in the sewing room is a great convenience.

Even a spoonful of cereal is worth saving to thicken soup, gravy or sauce.

After washing the sink, sprinkle a little chloride of lime down the drain pipe.

The best-shaped utensil for deep fat-frying is a cast aluminum kettle with an oval bottom.

Beat the whites of two eggs until stiff and dry and add to two cupfuls of plain mayonnaise. This makes a delicious fluffy dressing.

Butter made from pasteurized cream or milk should be given to children in their sixth year. Before that age jellies and fruit butters are much better for them.

A fruit salad may be served with cheese balls in place of the customary dessert. The bread sticks may be split open, buttered and laid on the edge of the salad plate.

If you have difficulty with your cake becoming stale, try cutting out a portion right across the middle first and put the two sides that are left together.

A good dressing for fruit salad is made by adding to one cupful of plain mayonnaise three tablespoonfuls of sweet whipped cream and three-quarters of a cupful of grated coconut.

Gingham is highly commended as summer cottage curtain material and the up-to-date nursery, whether in town or country, now has summer curtains, crib coverings, dresser coverings, etc., of fine checked gingham.

TO CURE BALKY PEN.

A simple, but effective remedy for balky fountain pens is recommended by Dr. Miller Reese Hutchinson, formerly chief engineer for Thomas A. Edison.

"The failure of a fountain pen," said Dr. Hutchinson, "is usually due to the stoppage of the fine channels through which the ink is fed to the pen. Sediment in the ink is the usual cause of the stoppage. Here is the remedy."

Purchase a small glass funnel and some filter paper from a drug store. The clerk will show you how to fit the filter paper to the funnel. Get a container of sufficient size to hold the contents of your bottle of fountain pen ink. Pour the ink into it. Wash the bottle carefully and pour the ink back slowly using the funnel with the filter paper. Keep tightly corked. The sediment which ordinarily might block the fine channels in the pen is now in the filter paper."

Emphasis With Discretion.

"I like a man who speaks out in meeting."

"So do I," said Senator Sorensen, "provided he is smart enough to do so without breaking up the meeting."

Relatively Safe.

"You are as safe in an airship as you are on the ground."

"Maybe I am," replied the patient citizen. "I live in a town where they have grade crossings."

Information.

Autoist—Where do these two roads lead to?

Farmer—Well, you see, this here road leads to my house, and the other goes straight ahead!

Here Is a Smock That Can Be Cut and Made for \$2, as Designed and Described by Marion Davies



An Artistic Smock in Either Cotton or Silk

By MARION DAVIES

Film Star of "The Restless Sex," "Buried Treasure," etc.

No girl feels that she has any touch of the Bohemian in her wardrobe unless she has a becoming smock or two. And she doesn't have to be an artist nor a writer to wear one gracefully. A smock can be made of anything—silk, linen or any kind of cotton. It only takes two and one-quarter yards of any material forty inches wide, so that if you have a dress which is still good in parts turn it into a smock.

You will like the short-waisted effect of this smock and its flare as it drops to the knees. I made it in light blue fine linen, trimming it with a blanket stitch in red and tan. The sides, front and back of the skirt portion are held close with three rows of gathering. Black lacquered ribbon I used for the lacing, although any kind of ribbon will do, corded linen or even a shoestring.

This smock can be made at any cost you wish or at no cost at all. And it is comfortable, useful and pretty. By laying the pattern on the goods as I have done in the diagram you can't make a mistake. The pattern is a one-sixteenth reduction for size 36.

I will be glad to answer any questions about anything that puzzles you in the directions. Address me at Cosmopolitan Productions, 127th Street, New York City.

This Smart Riding Suit Can Be Made for Ten Dollars, Says Marion Davies

A Tailored Riding Habit That Any Girl Can Make

By MARION DAVIES

Film Star of "The Restless Sex," "Buried Treasure," etc.

For the girl who rides and for the girl who doesn't ride because the expense of a riding costume always made her hesitate here is the opportunity of having an individual and smart habit that will hold its own anywhere.

There is only the coat, breeches and buttons to consider, no frills of any kind for, in my opinion, those who design sport clothes of any kind actually used in sport should consider comfort and simplicity without sacrificing one vestige of style.

The neat bone buttons are the only trimming and the pattern will show you that there are no intricacies whatever.

I used 3 1/4 yards of heavy light tan khaki. No lining is needed unless you use heavier materials for late fall and early spring wear. It ought not to cost more than \$8. I have laid the pattern on the 1-16th reduction scale for size 36.

If you have any difficulty in following either the pattern or my directions I will be glad if you will write me. Address me at Cosmopolitan Productions, 127th Street at Second Avenue, New York City.

