

WOMEN'S DEPARTMENT

By LENNA PITTMAN STAHL

FASHION'S WHIMS

Capes have not gone out with the Springtime. Cape suits, separate capes and cape and hat sets are very popular. White cloth makes charming cape suits. A lovely one is of white cloth embroidered in blue and belted with dark blue suede.

On another suit of gray-blue gabardine the cape ends in front in line with the elbows, but in the back several inches below the waist in a blunt point. The effect of this cape-coat is primarily old-fashioned and accords well with the wide skirt, deeply tucked and gathered, with which it is worn. One such long cape, on a sand-colored costume of serge embroidered in blue and silver, drops well below the belt, but is noticeable as a cape only in the back.

Among trimmings a distinguished novelty is the straw banding used in light-hued narrow strips on sheer voile frocks. Narrow black patent leather bands are also used as trimming on worsted models. Just the exact amount to the fraction of an inch must be used, otherwise the glistening leather ruins the good taste of the garment.

Single and double pouches in net or silk, sometimes frayed at the outer edge, are exceedingly smart trimmings, and are easily made by the home seamstress and liberally charged for in the shops because they are novel.

Silk tating is a new finish designed to take the place of the picot finishing.

Gray is the smart neutral shade that is seen in every shop window. Hence, gray is a wide range of tones will go triumphantly through the Summer and next Autumn. Pinks, which are cool and youthful, are high in favor, as are certain greens. Blues are, of course, everywhere—blues are always worn.

Skirts have as many interesting elaborations as there are frocks. Stitchings, shirrings, cordings, bows and ruffles are all employed in their decorations.

Textiles come into new use and interest by their adoption as materials for hats. Not only the usual millinery materials such as velvets and plain colored silks, are used, but new printed silks and upholstery materials. Big soft bows of taffeta trim a split straw hat, while the brim is faced with faille.

Sports hats of Chinese proclivities are made of golden yellow Mikado print with a cross-bar pattern of China blue dots in graduated sizes. About the crown are wooden kindergarten beads, blue like the dots, and strung on fuchsia colored worsted. The hat is lined with blue straw to match the tone of dots and beads.

Another stunning sports hat is made of blue and white foulard figured in a bold design and trimmed about the edge of the brim with blue and white upholstery fringe.

An extraordinary beach hat is of natural colored straw, lined with pink pongee and trimmed with sea-shells and small sponges of very fine quality, carrying out the pink and straw colors and not nearly so ridiculous as it sounds.

Taking all these novelties seriously, we are just about down to brass tacks.

THE GARDEN

From May 1 to June is the ideal time for planting such flowers for Fall bloom as dahlias, cannas, tuberoses and gladioli.

The dahlia is one of the easiest of all flowers to grow and will produce more flowers than any other plant grown, if the simple cultural directions are followed closely. They can be grown in any good garden soil, but, if possible, plant in an open, sunny situation.

Prepare the soil thoroughly by digging 12 to 18 inches deep. This deep stirring of the soil should, if possible, be done in the Fall and again in the Spring.

The bulbs may be planted any time between April 20 and June 1, digging holes six inches deep and from three to four feet apart. Then lay in the tuber flat on its side, the size of which makes no difference as long as it has one strong eye or sprout. Cover three inches deep, thus leaving the hole one-half full, to be filled after the plant comes up six to eight inches above ground. As soon as the plant is large enough, cut out the top of it just above the second or third set of leaves, which causes the plant to grow a stout branch at the base of each of the four or six leaves left.

The most important thing after the plants have come up is careful cultivation. Keep the soil loose and mellow by hoeing or cultivating once or twice a week and just as soon after each rain as the soil will permit. As soon as the buds appear stop all cultivation and give the buds a mulch of rotted manure, leaves, grass clippings, etc., and around the base of each plant place a shovelful of well rotted manure, if possible.

Water the buds and plants thoroughly once or twice a week and especially during dry weather. It is hardly necessary to say water the plants very much until about the first of July. Of course, if the season in June is dry they should be watered as needed. Dahlias need more water if they are planted in a narrow bed or single row and the adjoining ground is not kept moist. To have the greatest success is to keep them growing and the same time induce strong and sturdy growth.

Never allow the faded flowers to remain on the plant, but cut them with as much stem or stalk as you can.

Dahlias will continue to bloom until a heavy frost kills the tops in late fall, after which the tops are cut off and the roots are dug and

stored in a frost-proof cellar or basement, covering with dry soil or anything that will keep them from shriveling.

The bulbs should not be divided until after the eyes begin to show—some time in the Spring. The single, duplex, collarette and peony-flowered types are easily raised from seed. Seed saved from the other types can be purchased, but the majority of the seedlings will produce single or semi-double flowers; the percentage of true cactus, show or pompon flowers is usually very small.

Not many years ago there were only four distinct types of dahlias in general cultivation, single, show, fancy and pompon. Then in the '80s, Janzei, the forerunner of the cactus type, was introduced. From this variety, many other colors were evolved by crossing it with the heavier show and fancy types, and so, gradually, the fine petaled cactus dahlia has been brought to its present perfection.

COOKERY

Who said chicken? Whether you are extremely fond of chicken or not the very sound of "chicken dinner" is a special inducement.

Spanish Roast Chicken—Stuff a chicken with minced ham, using nearly equal proportions of fat and lean. Baste frequently with olive oil seasoned with salt and lemon juice. When served, pour over it a puree of tomatoes prepared as follows: Slice a small onion and fry until yellow in a tablespoonful of olive oil. Put it into a saucepan with a cupful and a half of tomatoes cut in small pieces, a cupful of white stock, one chopped sweet Spanish pepper, a bay leaf, one level teaspoonful of sugar and salt and pepper to taste. Let simmer for half an hour to blend the flavor thoroughly; rub through a sieve and add a cupful of hot milk with a pinch of soda. Thicken with flour to the consistency of thick cream. Serve immediately.

Chicken and Oyster Pie—Dress and clean two young fowls. Place on a trivet in a kettle, half cover with boiling water and add three stalks of celery, three sprigs of parsley and a half teaspoonful pepper-corns. Cover and cook slowly until the meat is tender, turning occasionally. Add half a tablespoonful of salt the last hour of the cooking. Cool the fowls and remove the meat. Strain and reserve the liquor. Wash and pick over one quart of oysters, turn in an omelet pan and cook until oysters begin to curl. Drain and reserve the oyster liquor. Melt half a cupful of butter, add two-thirds of a cupful of bread flour and stir until well blended, then pour on gradually, while stirring constantly, the reserved oyster liquor and enough of the liquor in which the fowls were cooked to make one quart of liquid. Bring to the boiling point and let boil two minutes. Add meat and let stand until meat is thoroughly heated. Season with salt and pepper and add oysters, and, just before turning into case, half a cupful of cream.

Meat Pie Case—Roll paste to one-quarter of an inch in thickness and shape over an inverted baking dish. Prick several times with a fork, place on a tin sheet, bake in a hot oven and remove from the dish. Roll paste to one-quarter inch in thickness and cut cover to fit pastry case. Pastry cases for meat pies should be reheated, then filled with mixture just before serving time.

Chicken Aspic Salad—Draw and wash one five-pound fowl and do not discard the feet. Place the fowl in a saucepan, add the feet, which have been skinned, also two quarts of water, two stalks of celery, one sprig of parsley, one small bay leaf, two slices of onion, four whole peppers and one teaspoonful of salt. Boil briskly for five minutes. Reduce the heat to the simmering point and cook until the fowl is tender; let the fowl remain in the liquid until cold, then remove it and strain the stock in a bowl. When it is cold, skim off the fat and strain the stock into a saucepan, add the crushed shell and the white of an egg, return it to the fire and boil it for ten minutes. Remove it from the fire and let it stand for fifteen minutes longer, then carefully strain and let it jelly. Select six individual molds, decorate them with hard-boiled eggs and red peppers cut into fancy shapes. Place a small quantity of jelly in each mold, then add chopped chicken, using only the breast. Then add a little more of the jelly, then omre of the chicken and lastly fill the mold with jelly. Place in a refrigerator and let stand over night. When ready to serve unmold on lettuce and endive, garnish with salad dressing and red peppers.

First Married Quarrel a Show-Down.

In the May Women's Home Companion Justice John J. Freschi, formerly Judge of the Court of Domestic Relations in New York City, has an exceedingly interesting article on the main causes for divorce based on his wide experience in hearing such cases.

"There is no gainsaying that the first out-and-out domestic quarrel often serves a valuable purpose," he says. "It leads to a quick understanding—what is popularly called a 'show-down'—and opens the way for readjustments and compromises. Otherwise, the pair would go through the slow, painful process of drifting while they learned their marital lesson gradually, and the dissension might be so bitter as to result fatally. There may be an occasional pair of such temperamental unanimity

that they never have a real quarrel. This is due to long association prior to marriage that has brought about an adjustment of ideals. On the other hand, there are those who need the quarrel to clear the atmosphere and because they enjoy that incomparable rejuvenator of romance, the 'making-up.'"

The New York Senate has passed a resolution providing for a submission to the voters of the women's suffrage question, which was rejected by the people last fall. The measure has been adopted by the assembly.

Vote at the Primary on May 19th for

CHARLES B. MOORES
FOR
SECRETARY OF STATE



The Real Republican Candidate

Mr. Moores is a friend of the Oregon System. He assisted in preparing these laws and gave liberally of his time as well as contributed financially when asked to promote these laws for the people.

As Chairman of the Public Docks Commission of the City of Portland his just and fair treatment of labor is a matter of public record. In every position in which Mr. Moores has occupied, his acts and administration has been fair to organized labor.

The Republicans of this state have a candidate to vote for on May 19th whose public and private life is clean. He has never sought public office before convention or by petition, and he has never sailed under false colors but has during his whole life been a consistent Republican party man.

The only other candidate for this office is now serving his second term, which tenure of office is all that the law provides, yet notwithstanding, he is a candidate today reaching out for a third term, contrary to the spirit of the constitution of the State of Oregon.

Mr. Moores is a resident of the City of Portland and Multnomah County. This county, which comprises about one-third the voting population of the state, as well as paying one-third the taxes on the State Boards or State Administration. Mr. Moores voted for woman suffrage back in 1895, when a member of the legislature. This county is entitled to this office and Mr. Moores deserves to be nominated, as he will be, on May 19th. (Paid Advertisement.)

RE-ELECT

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(Paid Advertisement by Dave Davis, 1069 E. 32d N.)

HOW SAVINGS GROW

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.25	FOUR Per cent	\$ 73.	\$162.	\$403.	\$1,264.
.50	per annum Com-	146.	324.	806.	2,528.
1.00	pounded twice a	293.	650.	1614.	5,177.
2.00	year, January 1	585.	1,301.	3,228.	10,355.
5.00	and July 1,	1,462.	3,252.	8,070.	25,888.

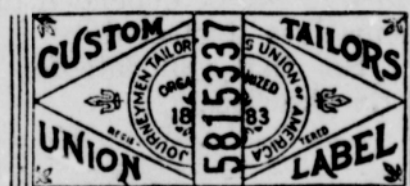
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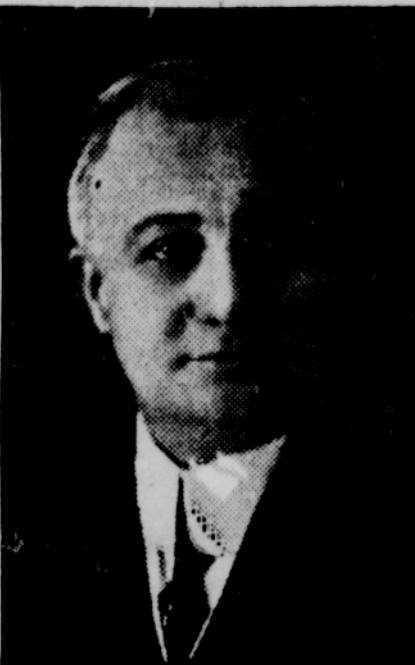
Primary Election, May 19

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REPUBLICAN

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