



of ready-to-wear raiment, dressmaking is rather a neglected art in many families, especially in cities.

tern is shown in this

clean but not wash with silk A very pretty and novel kin

laid in inverted plaits at the back. The quantity of material required for the medium size (14 years) is 5½ yards 27, 3 yards 44 or 2½ yards 52 inches wide. Having finished to her own and your gingham in China blue , which you can buy for 8 cents a yard, and for trimming, some white washable braid or satisfaction, separate pieces of a cos-tume, let her wind up her lessons by making a complete costume, in some The

inexpensive material, which will not

other sheer fabrics, and with a lace

guinipe will make a pretty frock for

mirably suited to the needle of the be-ginner, and just now prices in cotton goods have dropped to a point where the experiment will cost mother next has become not only skilled in cutting and fitting ,but enthusiastically interested in her new-found art.

Plan some small garment, too, in Thin fabric, with ince trimming, and considerable hand-sewing. Then the daughter can work upon such a garment while entertaining her girl driends on the porch or under the trees. Do not appall her by selecting

the experiment will cost mother next to nothing. It is always best to begin lightfully cool for Summer, and it will by appealing to the girl's love of dainty little things and leaving prac-tical, utilitarian garments until she has become not only skilled in cutting nel or albatross, the decoration may consist of a deep hem, finished with feather stitching, but lace and flannel

do not combine well in washing. The Kimono is made in one piece. It is slipped on over the head, there being no opening whatsoever. Straps are at-

friends on the porch or under the trees. Do not appail her by selecting as the initial article, something that requires much fitting and bending over machine. No wonan ever admits that she has too many deinty kimonos or ngligees from man for a starter. Buy a reliable pat-ters, who depend upon bargain sales of when she cuts the garment, making

no opening whatsoever. Straps are at-tached under the arms that form the sheeve portions and serve to keep the kinono in place. The quantity of material required for The quantity of material required for the sewn, even in its seams. Many up-to-the disconting from the idea

the milk, slowly stirring all the time and let it cook five minutes. Take from the fire and add four well-beaten eggs,

one cupful of asparagus tips and a tea-spoonful of chopped parsley. Line a well-buttered baking dish with the re-

Peter Pan design, with its cool, rolling reter Pan design, with its cool, rolling collar and elbow sleeves, always appeals to the young daughter, and herewith is presented a very good pattern. It has the two tucks in each front that provide becoming fullness and can be made either from the thin lawns, bailstes and the live or form the alternative become a being the back of all the plan of the live or form the alternative become a being the back of a some or being the live of the start of all, the plan of either from the thin lawns, ballstes and the like, or from the slightly heavier The quantity of material required for the 15-year size is 3½ yards 21, 3½ yards 7 or 1% yards 44 inches wide. When daughter reaches the point where the tilther the world like to make

narrow insertion.

rather

heavy.

she thinks she would like to make a skirt, bear in mind that the fit over the hips and the even hanging around the

Summer parties. bottom are all-important points. There-fore, select as a pattern, a good gored skirt, without trimming. The over-The dress is made with front, back and under-arm gores. It is tucked above and below the waist line to give a girdle eftrimmed skirt is an abomination and exfect and to obtain perfect fit, and the shoulder portions are cut into straps that are lapped one over the other. There are

Good Form in the Summer Correspondence

to visit a friend, she should, the next about where you have been and what day without fall, write a nice little note to her mother, saying that she ar-rived safely, and then from time to rived safely, and then from time to time she should write short notes home in order that the family may know what she is doing and that she is well. If mother leads a busy life and does not answer these letters, that is no excuse for the girl who is visiting and has nothing to do all day except amuse of her friend she should, within a day or two, write a nice letter of thanks or two, write a nice letter of thanks to the mother of the girl whom she has visited. To use a common phrase, this should be your real "bread and butter" letter, and then later you can resume your regular correspondence resume your regular correspond with your girl frield. The girl is always nice to her elders, thinking of them in the little ways, is the girl who is popular with both men and girls. It may not seem worth while at the time but take my word for it-it pays in the long run.

The girl who spends the entire Sum-ner away from home at a hotel or boarding-house, or even the girl who only stays at such places for a week or two, often becomes very well ac-quainted with some young man. He makes love to her, more or less of the yscation brand, and she lets him. Sometimes he means this, but oftener they are words that mean nothing. After they separate they start a cor-respondence. The girl writes how donesome she is without him, or how she wishes he were back, and somedimes for a time he answers in the same vels. But take my word for it.

T doos not take very long to write a letter, and everyone knows the pleasure involved in getting one; but like all other good things, letter writ-ing can be overdone. Generally it is the girl just out of school who over-ties the girl just out of school who is the girl just out of school who over-ties the girl just out of Ing can be overdone. Generally it is the girl just out of school who over-floes it, and later in life she counts it as one of the things she should have left undone. When a girl goes away from home to clait a friend, she should, the next

day; but the girl who writes several



family, and see that he writes the same sort to you. Men, as a rule, are broad-er-minited than women, and corre-spondence with them has a good ef-fect on the mind of the growing girl. Then, too, remember what I said about the elders. Don't forget your grand-mother, the aunts and uncles away from home. Write to them once in a while and tail them the home news a while, and tell them the home news The little things that happen every day to you might be an event in the lives of lonely old people, who have lived the best of their lives. added.

the best of their lives. A girl's character can be read in her letters almost always, and hence it is wise to try and write a good one. Write your acceptances and regrets to invitations promptly. When writing invitations to guests to your own home, allow ample time for an answer. If you would only make it so letter writing would only make it so, letter writing is one of the pleasantest occupations possible, and the more you write the better you will like it, and so long as you are making others happy you are doing good in this world so full of sorrow. PRUDENCE STANDISH.

Asparagus Loaf. Cook three cupfuls of the asparagus tips until tender, then drain. Put into a saucepan two tablespoonfuls of butter and one tablespoonful of flour; cook to-gother one minute; add one cupful of milk, one-half teaspoonful of salt and one-fourth teaspoonful of paprika; add

IF PERPLEXED IN MATTERS OF DRESS, beauty or effquette, write to Miss Dean, Miss Morion or Miss Standish, care The Sunday Oregonian, inclosing a self-addressed and stamped envelope for reply. This is a quicker method than having your question answered in the columns of the paper. Besides, you receive a personal, intimate answer. Be careful to address your return envelope accurately. Letters come back to us every day, stamped "insufficient address" or "party cannot be found."

Good Ways of Fighting Freckles and Tan

none remeates that will help, if you will only take the time and trouble to use them. Those who tan and freckle very easily should wash in very hot water, then ap-ply both cold cream and powder before they go out. Brown vells are better than

out in the sun, wash in very hot water, or else bathe it in witch hazel, then apply a lotion made of equal parts of lemon juice and glycerine and rose water. After

Creamed Young Beets. Cook with two inches of the stem on. that, massage in a little cold cream and to prevent bleeding and do not clip the the relief will be instantaneous. top root. Have ready a cupful of cream. heated with a pinch of soda. Rub the them then into the cream. setting the saucepan containing it in bolling water. When all are in, stir in a tablespoonful of butter rubbed into one of flour, pep-ner selt and a taspender for the setting the

them then into the cream, setting the saucepan containing it in bolling water. When all are in, stir in a tablespoonful of butter rubbed into one of flour, pep-per, salt and a teaspoonful each of sugar and onion juice. Simmer tow minutes to cook the flour, and dish. Dr. Calssarato, who doctored the di-vine Sarah Bernhardt for so many years, butter is the following transmission of the set of the di-vine Sarah Bernhardt for so many years, butter is the following transmission of the set of the di-vine Sarah Bernhardt for so many years, butter is the following transmission of the set of the di-vine Sarah Bernhardt for so many years, butter is the following transmission of the set of the di-vine Sarah Bernhardt for so many years, butter is the following transmission of the set of the di-vine Sarah Bernhardt for so many years, butter is the following transmission of the set of

the asparagus ups; pour in the asparagus ups; pour in the dish in water in the oven for 15 minutes. Serve with egg sauce. Egg Sauce. Heap two tablespoonfuls of butter in a saucepan. When it bubbles, put in (all at once) two tablespoonfuls of flour, and stir from the sides toward the center of the m.

Cut the tender leaves of asparagus stalks into inch lengths. Cook for 15 minutes in saited boiling water, then drain. Grease a pudding dish and put in any other color. While vells, which approximate being out in the sum, wash in very hot water. the bottom a layer of the asparagus. another layer of asparagus, more crumbs, etc., until the dish is full. The last layer must be sprinkled with crumbs and bits of butter. Bake for half an hour, and serve in the dish in which it is cooked.

Curried Green Tomatoes.

Cut large green tomatoes into very thick silces. Melt in a frying pan three tablespoonsfuls of butter and fry in this a small onion, sliced. At the end of two or three minutes stir into the melted butter a teaspoonful of curry powder. Lay the tomatoes in this mixture and fry them on both sides. When done, drain, sprinkle with salt and pepper and serve.

Peppers Stuffed With Fish.

Trim the stem ends of green pappers so they will stand up. Cut off the tips, and with a small, keen knife extract the seeds and as much of the tough fiber as will come away. Mince white fish fine. moisten it with a white sauce, season and fill the peppers with this mixture. Stand in the oven long enough to heat through, and serve.

season with pepper, salt and beat into the thickened milk the yolks and of two raw eggs and a little mineed parsley. The white and yolk of a hardparsley. bolled egg chopped fine may also be

the pan until the ingredients are well mixed. Have ready heated a cupful of milk; add to this the "roux" gradually.