Fashion Has Decreed Many Changes in Manner of Making Aprons Since They Were First Used

Time Was When This Article of Feminine Apparel Was the Universal Badge of Housewifely Leisure, but Now All this Has Suffered From Many Strange Imitations.

IT is a far cry from the dainty bits of lace and fine linen, or gay handkerchief combinations that serve the young girl or matron of today as a protection to her frock while presiding at the chafing-dish, back to the great, spreading, all-enveloping white apron of our mothers and grandmothers—adorned with wide edgings of knitted or crocheted lace, with two-yard "strings" tied behind in a stiffly starched, monster butterfly bow.

Most of us can remember when the apron was a much more important feminine institution than it is in the merely incidental purpose it serves today. Time was when the "white apron" was the universal badge of housewifely leisure, donned in the afternoons when mother sat in her favorite rocking chair, chatting with sociable neighbors likewise aproned, and deftly wielded crochet hook or knitting needles in the mysterious weaving of elaborate home-made laces, the making of which is now all but numbered among the lost arts.

The shrinking of the apron to its present diminutive size has been gradual, and not without spasmodic tendencies toward a return to the old generous proportions. Even among the dainty styles of today one notes an occasional apron with an unbroken sweep from bust to hem—the type that spells real utility, and is of genuine service in the protection of the fair culinary artist's frock.

Just an Adornment.

It is as an adornment, however, pure and simple, that the pretty, filmy little apron of the present time, holds its fascination for women of all classes. This little feminine touch, so suggestive of the cosy attractiveness of dainty domesticity, is universally charming and becoming, and no maiden, even if she be the most pronounced type of "bachelor girl," now considers her wardrobe complete without a stock, at least one or two, of these distinctly feminine accessories. Of quite another class is the big checked gingham apron, which makes no claim save that of utility, and which carries with it the atmosphere of real kitchen work, while the dainty little bits of lace-edged or embroidered nainsook or cambric, suggests nothing more strenuous than the all but "make-believe" toil of afternoon tea or of a light chafing-dish specialty.

From hundreds of varieties of pretty little tea and sewing-aprons on display in the local shops, The Oregonian's artist has selected a few types, the sketches being shown herewith.

A new and attractive pattern is that shown in No. 1, which is of fine white cambric, with trimmings of white fancy braid of the kind that is easily laundered. Two saucy little chous of the cambric, so adjusted as to launder easily and to fluff out prettily when freshly starched, give a fancy appearance to the otherwise plain bretelles.

Heavy Cretonne Is Practicable.

For the girl who dabbles in amateur photography, and handles all manner of damaging chemicals, nothing is more practicable than the little apron of heavy cretonne shown in No. 2. Aprons for the dark-room are also made of oilcloth and of heavy brown or blue denim.

A pretty little apron of linen, with elaborate needlework, is shown in sketch No. 3, the cobweb pattern being worked out in pink against a white background.

A natty little French apron for the shopgirl or office girl is shown in No. 4, which is of accordion-plaited black alpaca. The pretty flaring plaits, which flare out fan-fashion, and the pointed center of this little apron make it an attractive accessory, despite its plainness and somber tone.

New Princess Pattern.

One of the new princess patterns is sketched in No. 6. The princess lines are emphasized by long lines of "heading," double-edged with narrow embroidery, through which dainty blue ribbon is run, terminating in double bows on either shoulder. The beading and embroidery finish is carried out around the edge of the apron, and in the belt, which has long strings attached for the tieing of a pretty bow at the back.

Another new princess pattern, of practical size, is that shown in No. 8. This is of delicate blue cambric, with strips of white embroidery, and a full ruffle around its entire outline, of fine hemstitched white cambric. The high pointed bib slopes off downward toward the back, the sides meeting at the waist line, with two large pearl buttons. The princess effect is accomplished by numerous little tucks, which take in the fullness at the bust and release it gradually for the flare of the hips.

For the manual-training student, several practicable and at the same time dainty and becoming aprons have been designed. The one shown in No. 9 is of lightweight drilling, in blue, with embroidery of white linen. The edges of the apron are finished in scallops, which are edged in buttonhole stitch, of heavy linen thread. The two huge pockets are also prettily embroidered. An attractive feature of this apron is that it launders beautifully, and affords complete protection for the frock.

One for Housekeepers.

An "all-over" apron for the housekeeper, really infringing upon the house-frock class, is shown in No. 7. This garment is of heavy gingham, of dark blue, with a collar of white and an edging of white embroidery finishing the short sleeves. The fullness that is carried from the double yoke at the bust to the strong belt at the waist line, is released again from the belt, and large gores add to the fullness of the skirt. The apron is open from neck almost to hem, so that it can be slipped on easily, and yet it makes a complete costume, of neatness and attractiveness which makes the wearer presentable in case a ring at the door-bell interrupts her industrious routing of dust.

English Muffins and Sally Lunns Appetizingly Described

In Answers to Correspondents Lilian Tingle Also Tells Proper Way to Serve Course Dinner According to American Style.

BY LILIAN TINGLE.

PORTLAND, Or., April 14.—"Can you tell me how English muffins are made? I tasted some in Victoria, B. C., and have ever since wanted to try them, but have never seen a recipe for them; and they seem quite different from ours. I should also like another English recipe, if it is not too much trouble, for a plum cake called, if I remember rightly, 'Sally-lum' or some such name."—Mrs. M. S. R.

(1) English muffins are made with yeast and without eggs and are baked on a griddle instead of in muffin pans, as American muffins are. They are, however, very seldom made at home, but come, as a rule, from the baker or from the traditional, though rapidly disappearing, "muffin and crumpet man"—with his bell and green baize-covered basket. For serving, they are toasted until each side is hard and crisp, then torn (not cut) asunder and spread with quantities of fresh butter. The halves are put together again, cut into small sections like pie and sent to table on a folded napkin or in a covered "muffin dish." They are usually served for breakfast or afternoon tea.

To make them, use about 3 cups pastry flour to every cup of milk, half a teaspoon of salt and 1 yeast cake or less, if longer time is given for rising. Scald the milk, cool to lukewarm, add the salt and the yeast "creamed" with a teaspoonful of sugar and a tablespoon lukewarm water. Make a soft dough, let double its bulk; shape into flat cakes about half an inch thick; let rise again, and bake on a griddle, giving plenty of room for rising. The dough is often too soft to be molded by hand, in which case round impressions are made in a tray of flour and the heavy batter is dropped into these for the second rising. Muffin rings are also used for securing a perfect shape. These can be bought at any hardware store, or clipped from tin cans with the heavy shears used for sheet metal.

(2) "Sally Lunns" are plain tea cakes, usually served hot after being split in three, toasted, buttered and cut like muffins. They take their name from their inventor, who a hundred years or more ago, made a modest fortune by selling them in the streets of London. There are many "original" recipes, but the following is an easy one, though possibly Sally Lunn herself might take exception to it:

About 3 cups flour (measured after sifting), ¼ cup butter, ¼ cup sugar, 4 egg yolks, 1 cup Sultana raisins, 1 yeast cake dissolved in ¼ cup lukewarm water; half cup cream, 2 cups milk, 1 teaspoon salt. Slightly increase the butter if milk is used in place of cream. Mix like bread, adding the beaten yolks to the wetting. The dough should be less stiff than for bread. Allow to double in bulk. Mold in round cakes. This is best done by setting large muffin rings on a baking sheet and letting the dough rise in them. When well risen the second time, bake about 50 minutes in a "bread oven." The cakes are usually glazed with beaten egg. They are 3 to 4 inches high when finished and are 6 or 7 inches in diameter.

Portland, Or., April 5.—"I wish you would please give me a few ideas on the order in which viands should be placed on the table. I mean, which comes first and so on in the courses. I have a small informal dinner in my mind and though I can cook, I am a little at sea as to the rotation in which to bring my efforts forward."—Mrs. A. J.

I also am "a little at sea" as to just the sort of information you need. For a formal dinner the usual American order of courses is about as follows: (1) Raw oysters or equivalent "cocktail course." (2) Soup—usually clear soup, since a heavy array of dishes is to follow. (3) Fish—with suitable accompaniments, such as sauce, potato balls or sliced cucumber. (4) Entree—usually some dainty croquette, patty or delicate meat morsel with sauce, etc., complete in itself and usually requiring a fork only for its attack. (5) Roast—the main dish of the meal, with one or two vegetables and suitable accompaniments, such as currant jelly, mint sauce or horseradish, according to the meat served. (6) Roman punch or sherbet. This is a purely American diversion, "to enable you to go on," and is seldom served by people who prefer English or French dinner-models. (7) Game course—so-called. Squabs or tame broiled or roast birds are served when game is not available. A green salad is the usual accompaniment. Or a cheese dish may be served with or without salad, or a light salad alone. Substantial salads are not used for dinner purposes except, perhaps, for family meals of strictly limited courses. (8) Dessert—frozen or otherwise. (9) Bonbons. (10) Black coffee.

This order is sometimes elaborated by extra entrees and dessert dishes. The French model serves a finely-dressed vegetable, alone, as an entree; and many American hostesses are adopting this custom. The English custom of serving a tiny "savory" after the sweets meets favor in some fashionable quarters. For an informal dinner the courses should be pared down to suit the circumstances of the hostess. What is correct and admirable with abundant well-trained service is absurd and uncomfortable when attempted with inadequate help or with a single pair of hands for cook, waitress and hostess. In the last case careful planning and the useful serving table will secure dainty service with the minimum of effort and of interruption to conversation.

An informal or family dinner is often modeled as follows: (1) Soup; (2) fish; (3) roast, with one vegetable; (4) cheese dish, with salad, or salad alone; (5) dessert; (6) coffee. This may be still further simplified or may be elaborated by the addition of oysters or canapees before the soup, or an entree after the fish. Or the fish may be in the entree form.

Possibly you may get the exact details you desire from Mrs. Hill's "Up to Date Waitress," or "The Expert Waitress," by (I think) Christian Terhune Herrick. Perhaps you can obtain one or both of these from the Public Library.

Menus for Week

BY LILIAN TINGLE

Tuesday.

Spring Soup with Asparagus Tips.
Fish Pudding, Norwegian Style.
Buttered Potatoes with Parsley.
Lentil and Lettuce Salad
Canned Peach Charlotte.
Coffee.

Wednesday.

Beef Soup.
Veal Chops Breaded Cream Potatoes
Spinach Puree
Cottage Cheese Balls With Chives
Deep Rhubarb Pie With Cream
Coffee

Thursday.

Veal Broth With Celery
Ragout of Liver and Bacon in Potato Border With Tomatoes
Chicory Salad
Lemon Puffs
Coffee

Friday.

Brown Onion Soup
Baked Shad Hollandaise Sauce
Potato Balls
Watercress With Cheese Straws
Sweet Omelet Soufflee With Cherry Preserves
Coffee

Saturday

Potato Soup
Spiced Mutton Mince With Rice
Asparagus on Toast
Orange Pudding
Coffee

Sunday.

Sardine Canapes
Roast Beef Yorkshire Pudding
Brown Potatoes Spinach
Tomato Jelly Salad Lettuce Hearts
Frozen Prune Whip Spice Cake
Coffee

Monday.

Brown Soup
Roman Pie Diced Carrots
Apple and Cheese Salad
Strawberry Shortcake
Coffee

DESCHUTES MONEY VALUE

Capable of Development There, 1,500,000 Horsepower.

EUGENE, Or., April 24.—(To the Editor.)—The occupation of the canyon of the Deschutes River by a railroad may affect a very large interest of the people of the state as a whole, and should be discussed on that basis.

There is concentrated in the available power of the Deschutes the greatest quantity of energy capable of practical development to be found in the United States. The million and a half horsepower capable of development there belongs to the people of Oregon. This amount of power could easily be secured in the lower 140 miles of the river. At a fair rental, it would yield the people of Oregon an annual income of $7,500,000. This sum capitalized at 5 per cent represents $150,000,000—nearly one-fourth of the assessed valuation of the entire wealth of the state. If the proposed road up the canyon of the Deschutes would be a barrier to the development of any considerable portion of this potential wealth for the state, the people should know it.

A system of railways for Central Oregon has been delayed all too long. That system shoud make Portland the entrepot for this imperial region, but I am sure that neither Central Oregon nor Portland wants precipitant action at the risk of any such possible loss. It is surely not necessary that that region, accessible through so many gateways, should be entered by a route, or on a level, that would involve a stupendous burden upon the people of the state through blocking the development of their best power, or necessitating later the repurchase of a right of way at an enormous valuation.

The officials of the National Reclamation Service are concerned only with protecting the interests of irrigation that are under the auspices of the National Government. The interests of the people of Oregon are quite different and are, or may be, centered in a different part of the river. The conservation of the power resources of the river, in which the people of the state have a stake of prodigious size, has been brought but little if at all into the discussion. Clearly, not until the State Engineer has indorsed route proposed as not interfering with the development of the power available have all parties possessing equities been heard.

F. G. YOUNG,
Secretary Oregon Conservation Commission.

SUPERFLUOUS HAIR

Doctors Say There Is a Harmless, Safe and Sure Way to Remove It.

Dr. Starbuck Says:—"I Feel Justified in Making the Assertion That It Is the Only Successful Method of Removing Hair."

Every woman who is afflicted with superfluous hair will undoubtedly be glad to know that there is one proper and logical method of getting rid of this most annoying and embarrassing disfigurement.

The best authorities in the medical profession agree that De Miracle will destroy hair successfully, although there are many other unreliable things which claim to do it. The success which has attended this preparation as a means of removing hair is based upon the method by which it works. It is a purely scientific principle and totally different from the pastes and powders and other remedies which simply break off the hair in the same way that the razor does, making the hair when it grows out again heavier than before.

As far as the electric needle or X-ray is concerned, both are not only unsatisfactory, but dangerous as well. The scars and burns of the electric needle last for a lifetime, and the dangers of the X-ray are indeed serious.

De Miracle may be used without any inconvenience or danger of any kind. The method by which it removes hair should not be classed or compared with that of the fake free treatments which are advertised so extensively in the newspapers.

Don't forget, after you have used worthless concoctions it will be harder to remove the hair.

Remember, De Miracle is the only method for removing hair which is indorsed by physicians, surgeons, dermatologists, medical journals and prominent magazines.

We will send you absolutely free, in plain sealed envelope, a 54-page booklet containing full information, as well as testimonials of prominent physicians, surgeons, dermatologists, medical journals and the principal magazines. You should read this booklet before you try anything. It treats the subject exhaustively. Write to the De MIRACLE CHEMICAL CO., Desk 651, 1903 Park avenue, New York, simply saying you want this booklet, and it will be mailed sealed at once.

MECHANICAL AIDS TO HEALTH

Invalid Wheel Chairs

Wheel Chairs of every kind and description; prices $20 to $50
We will rent them if desired.

Aids for the Deaf

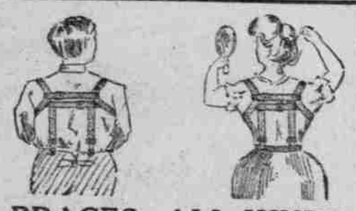
We have every known device to assist the deaf.

Acousticons, Audiphones, Hearing Horns, Conversation Tubes, Artificial Ear Drums, etc.

A complete illustrated catalogue sent to any address. Write us for information.

Dr. Young's Dilators

Dr. Young's Rectal Dilators for Piles—Guaranteed.
Set of four.....$3.00



BRACES—ALL KINDS

SUSPENDER SHOULDER BRACES
For boys and girls, 50¢; for men, 75¢
Truform Back Support Brace.....$2.00
FOR LADIES AND MISSES.
Cotton Corset Braces.....75¢
Linen Ideal Corset Braces.....$1.50
Upright Shoulder Braces.....$1.00
Ideal Body Braces.....$2.00
Experienced Men and Women Fitters.

Bedside Tables

A variety of styles and finishes.....$5.00 to $8.50

Artificial (Glass) Eyes

We can guarantee a perfect fit in color, shade, shape and size, from our stock of 5000.
Shell Eyes.....$4.00
Reform Eyes.....$7.00

FOOT ARCH SUPPORTS

Try an Instep Arch Support for broken-down arches; prices, $1.50, $2, $3

Ankle Supports

For athletes. Bruised or strained ankles instantly relieved by our corset ankle support. Price, pair, $1.25

WOODARD, CLARKE & CO.
FOURTH AND WASHINGTON STREETS

BUT IT LACKS WATER

Los Angeles Has This Drawback, Like Another Famous Place.

PORTLAND, April 17.—(To the Editor.)—In a recent issue of The Oregonian, Charles P. Church, while confident of great growth for Portland, thinks that ultimately Los Angeles will become the great city of the Pacific Coast, because of cheap fuel for manufacturing and also proximity to the Panama Canal. Mr. Church overlooks our wonderful natural water power and electrical transmission for manufactures, and forgets that oil wells finally run dry. As to commercial shipping, except by enormous expenditure, Los Angeles has no dependable harbor at San Pedro, 20 miles distant. It is an open sea entrance and, like all such harbors, must ever be exposed to ocean storms.

Though Los Angeles is a fine city and Southern California a great country, yet the future growth of that dry section will ever be handicapped by limited water in the dry season. This Winter, although there were rains in the valleys and snows in the mountains, yet under the southern sun the water will disappear soon. There are a few fair rivers, if they only had water in them, but certain it is that the water that thus far, in many places, has turned Southern California into numerous and beautiful oases, the precious water essential to future increased growth, is limited and ever will be limited. Our Southern friends will have to invent more water for future and greater growth. As 'Lish Applegate said of the offices, the "supply is not adequate to the demand."

The uplands, hills and mountains of Southern California are not so rich and fertile as their already cultivated valleys; while with us, throughout Oregon, the reverse is true. Our hills and mountains, as a rule, are more fertile and productive, if possible, than our valleys. The possibilities here as a great fruit, grain and dairying country are unlimited. These will all tell in the future of Portland.

M. C. GEORGE.

MODERN BLUEBEARD FOUND

Portuguese Kills Three Young Women After Promising to Marry.

LISBON, April 24.—(Special.)—An appalling series of crimes of the Bluebeard type is reported from the town of Pila. A man of good social position named Giguoron has been arrested there on the charge of killing three young ladies to whom he had been successively engaged.

All the girls belonged to good families. One lived at Hulevas, the other at Villamanrique and the third at Pila.

On the eve of the wedding a man entered the home of the bride-to-be during the night, gagged her, and after terribly disfiguring her face with vitriol, stabbed her to the heart. Before she was stabbed she managed to wrench the gag from her mouth and cry for help. The household was aroused, and the assassin was arrested before he could get away. As he was being conveyed to the station in the morning the police had to protect him from the indignant populace, who wanted to lynch him.

A MODEL FOR EVERY FIGURE IN Nemo CORSETS THE NEMO "NEW AMERICAN SHAPE"

BULLETIN No. 2

SLENDER WOMEN, too, are wearing Nemo Self-Reducing Corsets. No. 405 is a great favorite—we're selling thousands in sizes 19 to 21.

Fashion says you *must* flatten back, hips and upper limbs; and that can't be done without danger, unless the abdominal organs are held firmly in place.

No corset but the Nemo gives the slightest abdominal support.

No. 405 has the broad convex **Relief Bands,** which perfectly support the abdomen from *underneath.* The long skirt relaxes when you sit down —*absolute comfort*—**$4.00.**

Self-Reducing Corsets
IN TWELVE MODELS
A Fit For Every Stout Figure
$3.50, $4.00, $5 and $10
In Good Stores Everywhere
KOPS BROS., Manufacturers, NEW YORK
San Francisco Office, 154 Sutter St.

D: 104.2