

DAINTY WOOLEN WRAPS POPULAR AMONG LATEST SPRING OFFERINGS

Fleecy Crocheted and Knitted Garments Will Be Quite as Popular During Next Few Months as in Winter—Coat Sweaters in Demand for Wear at Beaches.



THE demand for knitted and crocheted articles of fine quality, both the hand-made and the product of the wonderful modern machines, instead of decreasing with the approach of Spring sunshine and Summer heat, is noticeably on the increase, and all manner of dainty woolen things, coat-sweaters, boleros and shoulder wraps are figuring prominently in the window and counter displays of the local department stores.

While the wrap of fleecy wool is an invaluable and all but indispensable accessory for protection against the severity of Winter cold, its usefulness by no means ceases with the passing of the snows and wind. The woolen wrap is an all-year-round institution, and is coming to be more and more appreciated for Spring and Summer wear as a light-weight but efficient extra garment that can be handily carried about to have on hand for the chill night or for the reaction that comes of enthusiastic exercise or over-heating. At the beach the coat-sweater has come to be the all-important thing, and because it may be washed and dried in a brief time and donned without even ironing, it is the ideal lounging and "roughing it" wrap for all kinds of outdoor wear, having long since displaced the tailored coat and the various outing garments of duck, khaki or other such materials, which, to have washed, means ruin to ap-

pearance, if not to fit and comfort. The new patterns in sweaters are of various styles, and both the long and the short models will be worn. Among the short patterns there is being displayed a very natty style, which follows the general lines of the smart Russian blouse coat. This is shown in No. 7, which was sketched by The Oregonian's artist from the stock of new garments just unpacked by a large establishment that makes a specialty of modish gowns, suits and accessories. It is of fine wool in close weaves, in a pretty dark blue tone, with a narrow edging of pale gold. It is without sleeves, being really a kind of bolero blouse, intended only as a protection to the shoulders and chest.

The real bolero type is shown in No. 8, which is of a pretty crocheted-stitch in fleecy white wool, with a touch of pale blue in the finishing scallops, and a small bow of blue satin joins the garment at the front. For the tennis court, golfing or other out-door exercise the wool bolero will be much worn. In the way of evening wraps, for "between dances" and lawn fete wear, the crocheted or knitted shawl is again in evidence, and many of these are in elaborate patterns of hand-work, running into pretentious figures, whether made by the clever maid's own fingers or bought in the shops.

Besides the old-fashioned square shawls, there are many innovations which have semi-circular finish at the neck or graduated to fit much as a cape does, with the looser folds hanging from the shoulder line. Some of the dainty patterns being displayed in

the different shops are shown at the top of the illustration.

The crocheted hood or "fascinator" is also coming into vogue again, with dainty elaborations of bronze and silver tassels or other touch which redeems it from the merely old-fashioned and makes of it an ultra-modish affair. No. 5 shows a pretty head-wrap of this type in crocheted, of the large fan pattern. The wool is of a dainty pink, and gold cord and tassel finish the ends.

In sweater-coats, the long, knee-length garments are of the close-fitting or semi-fitting style, with large buttons and pockets. The shorter coats are either semi-fitted or of the loose box cut, the latter being shown in No. 8 and the former in No. 10.

A feature of the long sweater-coat is the facing of soft silk or satin in contrasting colors, used at collar, cuffs and pocket flaps. The central figure, No. 6, shows a long sweater in delicate tan, with facings of dark blue and large cut buttons of a blue hue.

The sweater-coats have the distinction of being bound in satin or satinet, and jet or fancy buttons have replaced the old plain pearl button, familiar to the sweaters of other seasons. Some of the models have fancy frogs for fastenings, in self or contrasting colors.

there is a fine linen closet opening from the hall.

The kitchen is built in full cabinet style, with closets, cupboards, bins, etc., and there are stationary wash-tubs on the screen porch.

Of course, the painting, etc., is a matter of individual taste, but we would suggest a dark gray stain for the shingled walls, with dark red trimmings and moss green floor. Inside walls are finished with horizontal plaster, with carpet-floor finish and tinted, with the exception of the bathroom and kitchen, in which the walls below the chair rail are finished with enamel white.

If cobblestones cannot conveniently be had, this house can be worked up beautifully in brick (preferably rough clinker brick).

The cobblestones are pointed up, with a dark red cement mortar, and the porch floor and steps are also of dark red cement.

Just here is a good time to remind all who contemplate building with cobbles or boulders, that there is a right way and a wrong way of laying them. The right way, and the one that will give the most effect, is to lay the wall with a rich lime and cement mortar, and while the mortar is soft to rake out the joints deeply, as deep as the individual stone, so that the structure will permit, say three inches. Then point smoothly with colored cement mortar, leaving deep joints. Mortar for pointing should be made only soft enough to work well, and thus spattering and soiling of the stones is avoided. Complete working plans and specifications of this house as shown or reversed can be had for \$10.

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Correspondence

BY LILIAN TINGLE.

Forest Grove, Or., March 2.—Kindly give me your best and always reliable recipe for layer cake—something to be depended upon for regular family use, also formula for mixing. Thanking you in advance.

YOU have asked me a difficult question, for, in the first place, I have no cake recipes I could call my own, since practically all cakes are made by one or other of a limited number of standard formulas. In the second place I know no "always dependable recipe" because "dependability" depends upon careful weighing and accurate oven temperatures, rather than on written words. In the third place, I have no "best" recipe any more than the most "best" ones—only recipes and clothes adapted to different times and occasions. And finally, I can hardly recommend any layer cake for "general family use." However, I have the best I can do for you. Personally, I have never had a failure with any of the following old established proportions.

(1) "Nine o'clock cake"—One ounce butter, 8 ounces sugar, 8 ounces flour, half a pint milk, 4 level teaspoons baking powder or 2 level teaspoons soda and 2 level teaspoons cream of tartar.

(2) "One egg cake."—Four ounces butter, 3 ounces sugar, 8 ounces flour, 2 ounces egg, 1 cup milk, 2 teaspoons baking powder, or equivalent leavening.

(3) "Standard cake"—Six ounces butter, 8 ounces sugar, 8 ounces flour, 4 ounces egg, 1 cup milk, 1 1/2 teaspoons baking powder or equivalent leavening.

(4) "One, two, three, four cake."—Four ounces butter, 8 ounces sugar, 8 ounces flour, 1 cup milk, 1 1/2 teaspoons baking powder or equivalent leavening.

If weighing is not convenient, take the following approximate equivalents:

1 pound butter equals 4 cups.
1 pound granulated sugar equals two cups.
1 pound sifted flour equals 4 cups.
1 egg equals 2 to 3 (in the shell).

The easiest way of mixing is as follows: Cream the butter, that means soften, but do not oil it, and beat until it turns lighter in color. Add the sugar. Beat well. Add 1 egg (white and yolk together) and 1/2 cup milk, and beat well. Add eggs in succession with a little flour to maintain the original consistency of the creamed butter; then the milk—2 tablespoons at a time (as if it were eggs). Fold in any remaining flour. Have the flour thoroughly dry and under a wire sieve, and measure (if measure is used) and again with a sifter. Add the flour to the creamed butter. Have the pans prepared before you begin mixing. Flavor with vanilla, orange, lemon, almond, rose, or any other desired spice, according to taste. Spread in pan so as to leave a hole in the center. Beat the batter until it is uniform. Exact method of mixing, for notes on this subject see answer to "Inexperience" below.

Plain sponge cake is also good for layer cakes. It is made as follows: Cream the butter, add sugar and eggs, and beat until light and fluffy. If you have to use bread flour, instead of cake or pastry flour, a few tablespoons of cornstarch, in place of a similar quantity of flour, is often helpful in making a light and tender, even-grained cake. Let me know if I can help you further.

Portland, Or., March 7.—I will be greatly obliged if you will publish a recipe for lemon pie calling for no more than two or three eggs. Will you also state just how long lime marmalade should be cooked, and how to make it. I am puzzled to know how you also state how to use yeast and how to make it. Will you please tell me how to be absolutely sure a cake is "done" before taking from the oven? I have such trouble in taking cakes from the oven with every evidence (that I know) of being done, and I am puzzled to know how to tell when a cake is done. I am always interested in your always interesting articles in the paper, and have been greatly benefited by them.

INEXPERIENCE.

1. The following is a good plain lemon pie filling: One cup sugar, 1 cup water, 2 tablespoons (level) corn starch, 2 tablespoons (level) flour, 2 egg yolks, 3 tablespoons lemon juice, 1/2 cup milk, 1/2 cup orange marmalade, 1 teaspoon butter. The "Rule of Three" mixture is richer and does not fill so large a pie. Three-fourths cup sugar, 3/4 cup water, 2 tablespoons flour, 2 tablespoons lemon juice, 3 strips of rind, 2 egg yolks, 2 teaspoons butter.

The latter is my favorite. In either case mix the flour or starch with the sugar, pour on the water, which has been boiled with the lemon rind. Return to inner part of double boiler and cook directly over the fire, stirring

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constantly, for five minutes. Place over hot water, remove lemon rind, add beaten egg yolks, and beat until the egg thickens, but does not curdle. If evaporation has been very rapid, a few drops more water may be added. Place in rather "baked" pastry shell. It should "set" somewhat on cooling. Cool slightly and cover or pipe with meringue made from the egg whites beaten stiff, flavored with half a tablespoon vanilla, juice or one-fourth teaspoon vanilla. Use about two tablespoons sugar for each egg and fold this in at the last. Finish baking in a slow oven (8 to 15 minutes) until the meringue is firm, but not tough. If not faintly "brownish," hold before the fire or under the broiler. Don't forget the old rule: "Never use an egg without a pinch of salt."

2. Cornstarch blanc mange should be cooked 20 minutes, at least, and as much more as you have time for. The best way is to cook it in the double boiler. Then the first 5 minutes or so may be directly over the fire. If the water in the outer part boils when the already boiling material in the inner pan is placed in position, the high temperature necessary for complete starch-cooking may be maintained without the trouble of watching and stirring. In a plain blanc mange a pinch of salt and a teaspoon of butter will help to get rid of the raw taste some times called "boarding-house flavor." Caramel is a useful adjunct for plain starch puddings. Half flour and half cornstarch makes good blanc mange.

3. Rennet is conveniently put up in the form of "junket tablets." One tablet (costing less than 1 cent) will "jell" one quart new milk. The milk should be sweetened and flavored to taste and heated to lukewarm. No warmer, or the mixture will either refuse to set or will form hard curds. Then add the tablet, dissolved in a tablespoonful of cold water. Stir well and pour immediately into serving glasses. Let stand in a warm (but no hot) place until set, then put in the refrigerator (shaking as little as possible) and serve cold. Suggestions as to color, flavor and varied methods of serving will be found in the little book accompanying the tablets. Junket is perhaps the most wholesome, one of the easiest and quickest of desserts. Baked or sterilized milk cannot be used.

4. Do you know that excellent rule for beginners in matrimony? "When in doubt, always remember to be a little kinder than seems necessary." A somewhat similar rule is a wise one for those who are making bread, cake and cream-puff making. "When in doubt, always remember to bake a little longer than seems necessary." This rule will save many a failed cake, puff and muffin, and much of the dyspepsia caused by the much-baked bread and pastry of

the omnipresent "Lady-in-hats." Of course, the heat should be moderate to avoid any danger of burning. The usual tests are as follows:

1. Time—Judge the probable time necessary for the particular shape and quality of your cake. 15 to 30 minutes for plain cup cakes or very thin plain layer cakes; 35 to 45 minutes for either any thicker layer cakes, 50 to 70 for medium rich loaf cakes, 70 to 1 1/2 hours for large, rich, thick cakes, 2 1/2 to 3 hours for fruit cakes. Whatever the time, mentally divide it into four parts. During the first quarter the batter rises, but does not show any sign of browning. 2d. Rises still and begins to brown. 3d. Stops rising, becomes even brown all over. 4th. Settles a little, browns in small cracks, shrinks in the pan. This also serves as a guide to the proper oven heat.

2. Sight—Should be even brown and shrink slightly from the pan as described above.

3. Smell—Smells "cooked," indescribable, but easily to be recognized.

4. Touch—Press surface slightly and feel rebound. Run bright knitting needle or skewer through the cake, and if it comes out clean, the cake is done. A distinct sound indicates slack baking.

February 27.—I have been looking in my cook books and magazines to find a recipe for yeast and steaming a fruit, and find several which I have tried and found good, but they all say to bake them, due, I thought, to long baking. Can you give me a recipe for one that could be done in a pan without a lid? I wish it for a wedding, and thought the bread would be a lovely touch. I thought of wrapping each slice in white paper napkins with white ribbon. What do you think about it? I wish to bake the cake and lay it away for several days, so that it can be used for a long time when I want to use it? If the cake is cold it crumbles more, it seems to me. Advise what do you think would be best for a lunch for an evening home wedding for about 50 guests? The cake may be steamed for three hours or so and then finished by an hour's or more baking in a moderate oven. I have a "plum-pudding" effect of plain steaming. Bread pans will do, if the shape is liked. If very deep, more than three hours steaming might be advisable. Have the pans lined with two layers of well-greased, medium thick paper. Let the paper project one and one-half inches above the pan to avoid all danger of running over. Cover with double-greased paper, wide enough to bend over and be tied round the tin without crushing the side papers. A cover is nice but not necessary. Remove the top paper for baking, but not the sides. Leave the latter on until ready to ice the cake. Wedding cake proper is covered first with a layer of almond paste, then with "royal" icing—confectioners' sugar and raw egg—white, with lemon juice. The almond paste, besides being traditional and delicious, prevents crumbling and makes icing easy. The method of wrapping you suggest will be pretty, practical and inexpensive. Use a thin wrapping of paraffine paper. Silver cord is often used for tying up cake slices. Fancy boxes are also used. If you have "black oranges" (spring oranges) the time of the wedding, a spray might be caught in each ribbon or cord.

If I am exceeding my usual space limit, will you leave the discussion of wedding refreshments until next week. The following cake formula has been used for many weddings among my pupils, and seems to give general satisfaction:

One pound butter; 1 pound sugar; 10 eggs; 1 pound flour; 2 teaspoon mace; 2 teaspoons cinnamon; 1/2 teaspoon clove; 1 teaspoon allspice; 2 teaspoons grated lemon rind; 2 teaspoons orange rind; 1/2 teaspoon almond essence; 2 pounds raisins; 2 pounds currants; 1 pound sultanas; 1 pound mixed oranges, lemon and citron candied peel (or, if preferred, 1 pound preserved cherries); 1/2 pound blanched almonds (cut in 3, lengthwise); 1 teaspoon soda (to prevent rancidity of butter on keeping); 2 teaspoons baking powder; 2 tablespoons lemon juice; 2 to 4 (according to size of eggs and strength of flour) tablespoons water, or brandy, or

orange flower water. Mix like pound cake. This is a very old recipe, said to be the same used by the famous house in London which furnishes nearly all English royal wedding cakes.

Answers to A. M. Marshfield, Or., and P. H. K., Portland, will be given next week.

Woodland Has Building Boom.

WOODLAND, Wash., March 11.—(Special.)—William La Salle, contractor, will soon complete a handsome home for Cashier McConnell of the Woodland State Bank and will then complete a two-story concrete building for store purposes on Davidson avenue. In addition he will commence the erection of a one-story concrete building to be used also for store purposes. The present season will undoubtedly see much building activity in Woodland.

Railroaders Organize to Stop "Cussing."

An anti-swearing club has been organized among the hundreds of employees of the New York Central in the railroad yards at Dewitt, and already has several hundred members. The club has no constitution, bylaws or officers. The only requirement is that when a railroad worker is called upon to "cuss" he shall first stop and count ten.

COMBINATION OF COBBLE STONES AND SHINGLES IN A BUNGALOW IS PRETTY

IT IS a good thing that in building, as in everything else, tastes vary. Imagine the tiresome monotony of a village street on which every house was exactly like its neighbor. And fortunately for the sake of contrast, and for the beautifying of our towns and cities, the taste of many home builders inclines toward ruggedness in exterior construction.

Where boulders or cobblestones are conveniently at hand, the rugged effect is readily attained.

The bungalow here illustrated is a good example of a well-balanced use of cobblestones and shingles, and the

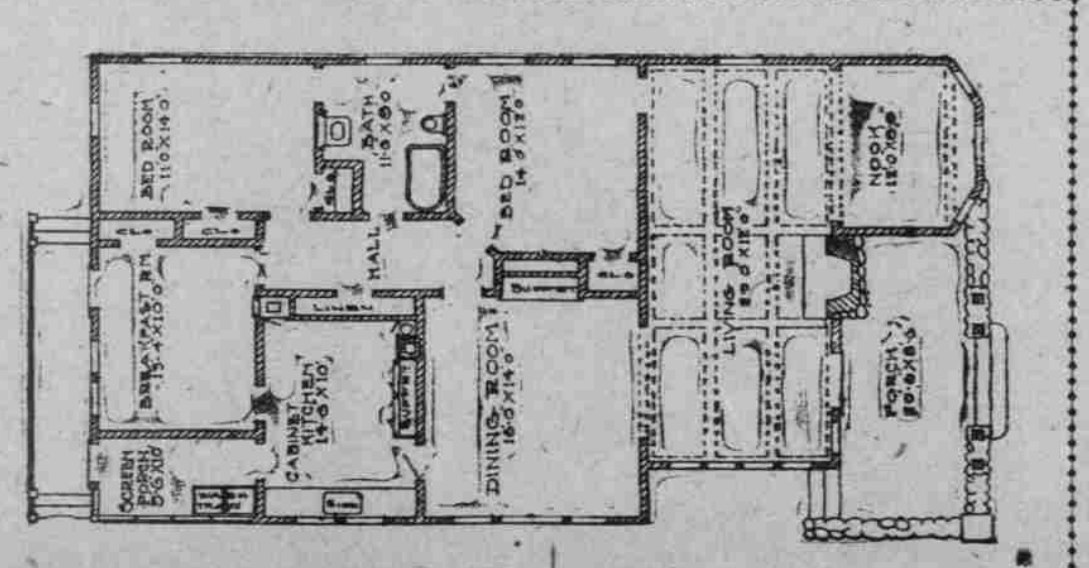
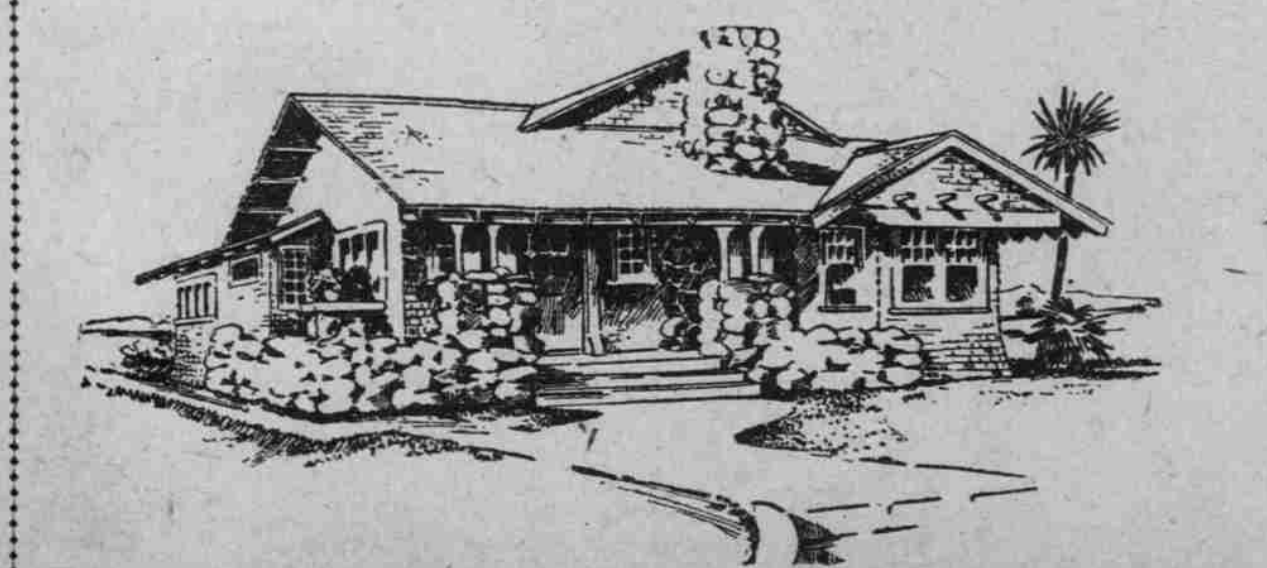
result is an artistic, attractive home, which should be built in almost any part of the country at a cost well inside of \$2500—complete in every detail.

The house has a frontage of 34 feet, just right for a 50-foot lot, and will look well on either a level or an elevated location. Of course, vines and plants will much enhance its beauty.

Entering from the broad porch, one stops a moment to admire the quaint oak front door, with its glass panels. The living-room is large, with a cozy front nook. It has an oak floor, beamed ceiling and a broad, comfortable-looking

fireplace and mantel, located where it will best warm the room and make an attractive showing from both living and dining-rooms.

The dining-room is large, with oak floor, paneled wainscot and built-in buffet; it opens from the living-room through a wide buttressed opening, with drop beam. The breakfast room opens out on the back porch and is a convenient feature which is rapidly growing in favor; of course, if necessary, this could be used as a bedroom instead. The bathroom is well arranged to open from the two bedrooms, as well as from a small hall. The front bedroom has a long wardrobe closet, which the illustration does not show, and



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