FOR THE

SLENDER

POPULAR ONE-PIECE FROCK FAILS TO SUPPLANT THE SEPARATE BLOUSE

Staple Garment Is Shown in Every Form and Fabric in New Spring Stocks of Local Dealers-Lingerie Styles Include More Handwork Than Ever.



showings in the windows and at the counters of the progressive department stores and outfitting houses of Portland. Some of the smartest costumes shown Some of the smartest costumes shown touches and borderings in the Persian touches and veiled in sheer silk chiffon, yoke is of jewelled embroidery. The yoke is of jewelled embroidery and a deligation of the progressive department in design than those of previous seasons, icate tones to make a charming combination color effect. N. 9 shows a rather unusual design in the veiled blouse, combined with jewelled embroidery. The yoke is of jewelled embroidery and a deligation of the progressive department in design than those of previous seasons, icate tones to make a charming combination color effect. N. 9 shows a rather unusual design in the veiled blouse, combined with jewelled embroidery. The yoke is of jewelled embroidery and a deligation of the progressive department in design than those of previous seasons, icate tones to make a charming combined to the progressive department in design than those of previous seasons, icate tones to make a charming combined to the progressive department in design than those of previous seasons, icate tones to make a charming combined to the progressive department in design than those of previous seasons, icate tones to make a charming combined to the progressive department in design than those of previous seasons, and the progressive department in design than those of previous seasons, and the progressive department in design than those of previous seasons, and the progressive department in design than those of previous seasons, and the progressive department in design than those of previous seasons, and the progressive department in design than those of previous seasons, and the progressive department in design than those of previous seasons, and the progressive department in design than those of previous seasons, and

season of great popularity for the wellnigh indispensable separate blouse. It
is being shown in every form and fabric,
from simple morning affairs of pique or
lawn to embroidered and chiffon-veiled
settin once. The lingerie styles show a
greater amount of handwork than ever
effects have detachable cuffs and collars,
which are heavily embroidered, in white

more elaborate blouses that the

greatest transformation is noticed.

D ESPITE the continued popularity of the one-piece frock, the blouse and separate skirt are in no danger of being eclipsed, notwithstanding reports to the contrary, according to the showings in the windows and at the scounters of the progressive department counters of the progressive department in design than those of previous seasons, gold and silver net being greatly favored.

Indoor skirts of more delicate fabric and Indicated state of the body of the Indicated state of the blows is on the wane, but it never quite disappears, and just at present all indications are for a new season of great popularity for the well-

Gray shades are much used in A blouses also, particularly in the veiled rings,

which are heavily embroidered, in white or colors.

For wear with the plainer street suits blouses made of linen are much favored, running into the shirtwalst class. It is the effect is very graceful and charming.

The effect is very graceful and charming. sleaves of fine net studded with tiny gold

ROCKEFELLER MILLIONS WILL MELT SLOWLY IF YOUNG JOHN D. HAS SAY

Son of Oil King, Who Is Anything but Generous, Will Probably Control Foundation-Roosevelt Reception Committee in New York Has Become So Large That It Is Joke.

BY LLOYD F. LONERGAN EW YORK, March 19 .- (Special.) | are concerned -Ever since John D. Rolkefeller made the announcement that he intended to form a "charity trust," so to speak, his mail from cranks has increased vastly, and all sorts of strange letters have been received by his secretary. Most of these, of course, never reach Mr. Rockefeller at all.

It seems to be pretty well estab-lished that the distribution of this big fund will be the responsibility of John D. Rockefeller, Jr. He is 36 years of age and several times a millionaire in his own right. One Wall Street man aptly describes him in these words: "He can search the holy scriptures,

the ticker tape as an investor."
Nobody ever accused young Rockefeller of being liberal. His Sunday
School students know that, for not ten to Rockefeller's dreary speeches week after week, but they are also fored to pay all the expenses of the outings that they take in his company.

Lohn To the defendance of the control week after week, but they are also forcd to pay all the expenses of the outings that they take in his company.

John D., Jr., has recently outlined his

everyday philosophy in a series of pub-lished "Don'ts." Here are two of them: "Don't waste your money. Thirty cents is all I ever spend for lunch-It is enough for any man on a

which is good advice from a man who practices as he preaches, and also could not spend his income if he tried. There will be nothing lavish or openhanded about the Rockefeller charity foundation, if J. D., Jr., controls the purse strings. The probabilities are that the cash on hand will increase

rather than decrease Young Rockefeller may endow a few churches or provide a pension fund for missioner is the custodian of these pieces, and indicates of approved standing who have inbored for 59 or 69 years, but so far as the everyday man and woman is concerned, young John D. is completely out of touch," they will always be "out of touch," they completely out of touch, they completely out of touch they completely out of touch, they completely out of touch they completely out of touch, they completely out of touch, they completely out of touch, they completely out of touch they completely out of Young Rockefeller may endow a few

Committee Will Be Large.

If Mayor Gaynor keeps on making additions to the Roosevelt reception committee, it will soon have to hold meetings in Madison Square Garden or Central Park. Every few days another batch of names is announced, and the matter is rapidly reaching a point where it is a joke. The last appointees included a number of labor union leadbatch of names is announced, and the ers, a score of militiamen, a former warden of the Tombs and an assorted lot of Italian politicians.

Every time a man goes to the City Hall nowadays, if he cannot get a job under the municipal government he is

and at the same time keep an eye on the ticker tape as an investor."

Nobody ever accused young Rockefeller of being liberal. His Sunday whole bunch goes down the bay to meet

any work, and he is determined to make the affair a success. One sug-gestion that is made to him is that he chloroform most of his associates a week or so before the ship bringing Hoosevelt is sighted off Nantucket. Roosevelt will have a newspaper es-cort across the ocean, of course. Every his paper has sent more and the World big paper has sent men, and the World as far as Egypt to get the first chance at America's distinguished citizen.

Statues Are to Be Washed. Scattered around the parks of Manhat-

tan Island are statues worth between \$2,000,000 and \$3,000,000. The Park Com-

too, so far as the Rockefeller millions | called in Guizon Borglum, the sculptor, | are not give expert advice in the case The system seems to have been that the statues are erected with more or less pomp and then promptly forgotten, Mr. Borglum favors having their clothes cleaned and their complexious freshoned up with soap and water. In the case of equestrians, the horses will also come in for a rub-down and currycombing.

philanthropist may endow a Society for the Prevention of Cruelty to Statues. It is a field in charity work that has not

Club Held Over Gamblers.

Judge Warren W. Foster, of General Judge Warren W. Foster, of General Sessions, believes that he has found a way to call a halt on gambling Six men were convicted before him the other day. They had been playing "stuss," which is popular on the East Side of town. The Prosecutor proposed that the men be Prosecutor proposed that the men be fined, but to this suggestion Judge Foster

rned a deaf ear.
"I mean to have a hold on these men in the future," he said. "If they are fined dates or ugs; or for chocolate centers. It is simply a license for them to offend 2. Prepare like No. 1, but use the again. I will suspend sentence. Then if they get in trouble later, I can revive the case, and I promise them a year on Blackwell's Island."

The judge also explained that if Canfield had been allowed to go under a ma-pended sentence, instead of being fined, he would never have dared to run right

there.

The upshot of the matter seems to be that six unhappy men, who like to play stuss, will go to the island for a year if they ever play it again, and Judge Foster hears about it.

EUGENE, Or., March 10.—I read your merus and recipes in The Sunday Oregonian with much interest and profit. Will you kindly give in your column directions for baked onlons; also for caramel junket.

York County and is under the care of the Sheriff. And unless the charter is amended, it will necessarily remain in operation. The chief cause of complaint is that while there are 23 employes on the payroll, the average number of prisoners on hand is six.

There is room in the jail for 200 in-

mates, but very few are committed there. The men are not sent to Ludiow Street for any crime, but for failure to pay alimony or National Guard dues, or for some offense against the bankruptcy laws. The length of imprisonment ranges from a few days to six months the latfrom a few days to six months, the lat-ter being the period necessary to purge oneself of contempt when ordered to pay allmony.

"I have no complaint to make of Sher-iff Shea or Warden Rock," said Mr. Weber today, "and in a building that size there is probably need of a force of 23 employes. But it is simply rot to have so few prisoners sent there. Why, at present there are four attendants to every prisoner. The best hotel in the world cannot compare with the service possible

down in Ludlow street.

"I have interested the Board of City Magistrates in the plan to create a new municipal building on the site of the jail and adjoining the property owned by the city. I have also suggested that the overflow of prisoners from the Essex. Market Court be given accommodations in the almost empty jail." The probabilities are, however, that Mr. Weber's crusade will have little or no

Illness Saves Man's Life.

There is a great deal of talk about Jersey justice," which is usually cited as everything that is swift and sure. But a case that was made public the other day throws a new light upon it. Giovanni Maioni, who killed a woman, was in the death house in the peniten-ilary at Trenton, awaiting electrocution. At the last moment Governor Fort com routed his sentence to imprisonment for life. And the cause assigned for so doing was that "Maioni is a hopeless in-valid, according to the affidavits of the

physicians."

There is no intimation of any extenuating circumstances. Ciemency was ex-tended simply and solely because the man has no chance to live. Lawyers say that this is the first case of the kind on

eight days, created much amusement re-cently when she appeared before Magis-trate Corrigan in the Essex Market Court and wanted her husband punished

Mrs. Bookbinder explained that the al-

Mrs. Bookbinder explained that the alleged cruel treatment consisted in the fact that the man's pay envelope was 30 cents shy, and that he admitted having spent the money on himself.

"Sam makes \$20 a week, and I want every cent of it," explained the bride with finshing eyes. "He has got to do his duty to his wife, and I thought it best to let him see, right at the start, that I would not stand for any foolishness. That is why I brought him here."

Judicious questioning revealed the fact that Mrs. Bookbinder has a bank account of her own that amounts to over \$1500. She declared, however, that it was not a matter that interested anybody exa matter that interested anybody ex-cept herself, and in fact became very

Magistrate Corrigan advised the woman to go home and behave herself. And to take what money her husband saw fit to give her, and be grateful. And Mrs. Bookbinder swept out of court with an injured air that indicated that the prospects of a good supper for "Sam" very slim, if not absolutely nil.

Police Force on Strike.

There is a funny little strike on in Rutherford, N. J., which is just outside Jersey City. The police force has listened to the voice of its walking delegate, and the town is now being guarded by the firemen, who are acting as strike breakers. There are II bluecoats in Rutherford.

and ten are "out." Indignation because a new man was promoted over their heads is given as the cause of the outbreak. They have made overtures look-

ing toward arbitration, but without suc-

BY LILIAN TINGLE.

pan carefully with clean hot water and

soap, after this. Remember that ox-

allo acid is poisonous and do not leave

the polished surface. For the latter, use silver polish. Avoid alkaline wash-

ing powders, lye, ashes, or ammonia for cleaning aluminum. Do not scrape

with a knife or sharp instrument. If food should stick, soak in water-hot

material, and loosen with a cork or Aluminum utensils of standard makes

used for the purposes you name. I use aluminum in my own housekeeping, and find it the most satisfactory of cooking

PORTLAND, Or., March 6.—Kindly publish easy recipe for marshmallows.
P. H. K.

the Half box gelatine; two cups granulated sugar; one and a quarter cups water; a pinch of salt; flavor to taste. Soak the gelatine 15 minutes in half the water. Dissolve the sugar in the rest of the water, and bring to boil. Four on the soaked gelatine and stir until dissolved. Let stand until cool

until dissolved. Let stand until cool, but not set. Beat until stiff, but soft enough to settle into a sheet. Pour into pans dusted with a mixture of confectioner's sugar and cornstarch, about three-quarters of an inch deep.
When cold and firm cut in knuares or

coanut before sugaring. This mixture may also be used as cake filling (not frosting) with or without nuts and fruit. It may also be used for stuffing

2. Prepare like No. 1, but use the juice of one lemon and one orange in place of a corresponding amount of

water, and add one egg, white (un-heaten) to the cool gelatine-mixture before beating, as described above. Write again if you wish the usual

marshmallow recipe calling for gum

1. Half box gelatine; two cups

ware.

cads is given as the cause of the out-reak. They have made overtures look-ng toward arbitration, but without suc-ess.

"I'll be Jiggered." says Police Com
ditions by the fact that the firemen, un-able to borrow batons from the strikers, patrolled the streets carrying fire axes.
They made an imposing appearance and nearly scared the tramps to death.

ingrates run the force." And Mayor Bos-

man backs up his subordinate.
Picturesqueness was added to local con-

SELF-REDUCING
WITH ASTIKOPS BANDLET

For Stout Women

\$3.00 SELF-REDUCING—Nos. 312 and 320, for tall atout figures. Nos. 314 and 318 for short stout figures. Nos. 318 and 320 have the Nemo "Flatning-Back."
\$4.00 SELF-REDUCING—With Relief Bands; No. 405 for tall and No. 403 for short stout figures.

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\$8 and \$10 SELF-REDUCING—Superb models in white brocade (\$8.00); fine French could (\$10.00.) The BEST corests that can be made at any price.

Sold in Good Stores Throughout the World

FOR THE

STOU

Answers to Correspondents meat, and baste with dripping

MARSHFIELD, Or., March 2.—Will you please tell me through The Sunday Oregonian what can be done to polish aluminum cooking utensils if they become tarnished. Cap anything be cooked in aluminus ware—such as acids, marmalades, tomatoes, etc.? Thanking you for much help received from your articles.

OR aluminum cooking utensils that Baked onions, No. 4. Trim top and coots, place on tin plate in oven and bake in skins. For serving, remove outer skins, sprinkle with pepper and sait, and put a little bit of butter on OR aluminum cooking utensils that Baked onlons, stuffed. Prepare onlons have become dark and tarnished a solution of oxalic acid—four table—solution of oxalic acid—four table—these adding equal parts bread-crumbs.

these, adding equal parts bread-crumbs. Use salt and pepper to season; a little butter or bacon-fat and a spoonful or lowed to boil in the pan for not more than five minutes, or, if used cold, may stand in the pan over night. Wash the pan carefully with clean hot water and A tiny "dab" of butter or drippings on top will help to brown them. Bake, and baste with a little stock or water alle acid is poisonous and do not leave it lying around. Slight discolorations inside the pan may be removed by patent cleansers. Do not, however, use these for the outside, as they will dim the polished surface. For the latter, to the stuffing. A little tomato sauce or catsup is also good. So in chopped

or catsup is also good. So in chopped green pepper, in season.

2. Caramel junket. Cook half cup white sugar in a pan until it becomes an even medium-dark brown. Dissolve in as little water as possible and bottle for coloring and flavoring. Heat one quart fresh milk to lukewarm—not hotter. Dissolve one junket tablet in one tablespoon cold water. Flavor the milk with sugar to taste—say one-third to one-half cup, and as much of the to one-half cup, and as much of the browned sugar (caramel) solution as liked. Add half teaspoon vanilla, and the dissolved junket tablet. Stir well and pour into serving glasses. Let stand in warm—not hot—place to set then place in refrigerator or other cool spot. Serve sprinkled with chopped nuts or with whipped cream, or plain as desired. A little caramel syrupmade by dissolving lightly browned sugar in as little water as possible, might be poured, cold, on the surface of the junket before serving, and then covered with cream or egg whip. Car-amel is one of the most delicious and inexpensive of flavorings, but should be used with discretion, avoiding the bit-

er, burned sugar taste.

PORTLAND, Or., March 14.—Kindly give cipe for gluten bread for the diabetic.

Directions for this bread were given a month or two ago; but as I am not absolutely sure of the date I will re-

thoroughly strict diet has been ordered. Possibly the doctor may suggest the particular kind of flour he thinks most

some makers to ordinary creat-

hot oven. They should puff to three or four times their original size, but are not very "interesting eating." Gluten wafers, with or without cheese

There's a Nemo Corset for Every Figure

Every Nemo is a patented specialty which does something for you that no other corset can do. When all women know Nemo Corsets there'll be very little demand for other makes. "ONCE a Nemo wearer, ALWAYS a Nemo wearer."

For Slender and Medium

\$5.00 X-USPENDER CORSET—An absolute novelty of utmost importance; makes slender figures sylphlike. No. 502, of fine coutil; No. 503, of cordurey batiste—a fabric as light as batiste, strong as coutil.

\$3.50 BACK-RESTING—A beon for thred women:
No. 352, a model of slender grace.
\$3.00 MILITARY-BELT—No. 305, gives an erect angraceful bearing; long back, medium bust.
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No. 357, of the new cordurary batiste; long pliable skirt. Parisian chic with Nemo durability.

KOPS BROS., Mfrs., NEW YORK

nuts, are often more acceptable than bread. Chop half cup grated cheese and one-quarter cup butter into one cup gluten flour. Add half a teaspoon of salt, paprika, if liked, two tablespoons cream or milk and two eggs—yolks. Mix; roll into a thin sheet. Cut quick oven. Chopped nuts may be substituted for the cheese. The wafers may be sprinkled with either cheese or nuts, to give variety; or a whole nut meat may be pressed on each wafer.

Write to me if you want other gluten recipes or any of the bean or nut wafers sometimes ordered for diabetes. Feb. 27.—What do you think would be nice for a lunch for an evening home wedding for about 50 guests? MOTHER.

This is not an easy question to answer, since so much depends upon available space and service, upon the season of the year, and upon whether a "sit-down" or "buffet" lunch is dea sit-down or buffet lunch is desired. For the former, if the weather is warm, a good outline would be the following: Chilled consomme or fruit cocktail; chicken, or similarly substantial salad, with bread and butter sandwiches, or a jellied meat dish of some dainty kind, with a light salad and dainty kind, with a light salad and rolls or sandwiches; fancy lees and I cannot give recipes or cooking les-cake; bonbons and coffee. A fruit sons over the telephone, though I am

pretty ice, with cake or wafers. Or the frozen dish alone, with small fancy cakes, and the bride's cake might be enough, with a good fruit punch. For warm weather, the combination of fresh fruits, such as strawberries, red raspberries, peaches, or canteloupe, with some harmoniously flavored sherbet or ice cream, in tall glasses, would be both pretty and refreshing. Salted almonds, crystallized mint leaves, passed if liked. The chief thing is to avoid having too compileated a menu for the amount of service available, and to have each item perfect of its kind and daintily served.

PORTLAND, Or., March 14.—Please give recipe for boiled salad dressing.

MRS. J. W. C.

The following is a useful formula but must, of course, be slightly modified according to the salad material used. It combines well with whipped cream: One teaspoon sait, two teaspoons mustard (omit for fruit saiads), one tablespoon sugar, a few grains cayenne. one tablespoon flour, one and a half tablespoons butter, two egg yolks, three-fourths cup milk, one-fourth cup vinegar or lemon juice, a few grains cayenne. Cook in double boiler (do not boil) like a custard or lemon-pie fill-

I must again remind inquirers that punch or lemonade might also be always glad to answer questions of served. If something simpler is desired, serve a dainty salad with deli-







suitable. The "gum gluten," ground, is very often required. Gluten bread.—Make a sponge with three cups lukewarm water or milk (if allowed), one cake of compressed yeast, softened in one-half cup of the water; and one part sifted gluten flour. When light, add one quart sifted gluten flour, two tablespoons melted butter, half to one tablespoon of sait. A few drops saccharine solution may be used, if liked, in place of the sugar added by some makers to ordinary bread. Knead until smooth and elastic. Let small onions—the very large ones take so long to cook, and boil in salted water 15 minutes. Drain, dry in cheese cloth, put in buttered baking-dish, add highly-seasoned brown stock to cover bottom of dish, sprinkle lightly with

then two or three

per bottle.