## WEALTH, POSITION, ACCOMPLISHMENTS BATHE WOMEN IN PUBLIC'S LIMELIGHT

Miss Vivien Gould's "Coming Out" Party Will Proba bly Be Most Brilliant Affair Her Mother, Mrs. George Jay Gould, Has Ever Attempted-Mrs. Ava Walling Astor's Hand Sought.



are able to give. R. S. B. I am glad you find the menus sug-gestive. A good black bean recipe is the following: One pint black beans, two quarts cold water, one small onion, two outside stalks of celery, one clove, one balf, neb square hay leaf, six peptwo outside stalks of celery, one clove, one-half-inch square bay leaf, six pep-percorns, three tablespoons butter or drippings, one and a half tablespoons flour, about half a tablespoon salt, pepper, mustard and cayenne to tasie, pinch of sugar, half a lemon. Soak the beams over night. Put into the soup kettle the onion and celery cut up. Add the smaller flavoring ma-terials-tied in a bit of cheesecloth, and half the butter. "Sweat" these a few minutes to develop the flavor. Add the sait, then add the beans and water. Ine sail, then and the beams and water. Simmer several hours, adding more water as it boils away or cook in the fireless cooker. Rub through a sleve, reheat to boiling point, mix the remaining butter and flour, and add to the boiling soup together with a seasoning of pepper and a touch of mussoning of pepper and a touch of mus-tard, with, of course, the "inevitable pinch of sugar. Serve, garnished with wafer-thin slices of lemon. Sliced hard-boiled eggs are also the proper accompaniment of this soup which is an exceedingly nourishing one and maybe the most substantial dish of a meal. I will try to "elucidate" the re-mainder of your chosen dishes negt week. **Buffet Recipes** for Weddings URKEY LOAF SANDWICHES-These bites are substantial and they may be made of the second quality of turkey. Boil a twelve-pound turkey in a little water-not enough to weaken the taste of the bird-seasoned with one clove of garlle and a tablespoonful of worchestershire. When tender take the vessel from the fire and let the bird cook in the liquid. Remove skin, bones and superfluous fat, and chop meat in a machine, putting it through three times. Season well with salt and pepper; add one cupful of soft salt and pepper; add one cupful of soft bread crumbs to the quart and suffi-cient beaten egg to make it hold to-gether. Cover the top of the loaf with thin slices of pork when it is packed in a greased mold, and bake until firm. When cold cut in thin slices and put between harrow strips of white bread, a fine dust of shoared availation on the a fine dust of chopped parsley on top of the meat. Serve the sandwiches in fancy piles with the dish garnished with parsley and slices of lemon. WATER LILY SALAD-This is made of hard boiled eggs and the white leaves of tender lettuce. Boll the eggs hard, chill them in cold water and leave them on the ice for two hours. Then cut them in halves lengthwise, shaping pointed illy petals, with the whites. Press the yolks through a sleve and mix them with one-fourth quantity of finely powdered bread crumbs. Season with salt, cayenne,

olive oil and a little cream; then pile mixture in a mound on a bed of let-tuce. Around it place the shaped petals tuce. Around it place the shaped petals of white, inner sides uppermost, until the lify look is obtained. The green leaves of the lettuce must enfold this in a sort of nest, and the round dish used be placed upon a lace-edged doyly r centerpiece. WINTERGREEN SHERBET-To be

served in individual china sherbet cups. Boli together for three minutes one quart of water and one cupful and a quarter of granulated sugar. Chill and color it a rather deep pink, and then flavor with a teaspoonful or more of wintergreen extract. Freeze until moderately firm; then add a meringue made by beating together the whites of two eggs and two tablespoonfuls of sugar until stiff and glossy. Blend this with the sherbet, then finish the freezing and set it aside for two hours. When serving, decorate each cup with wintergreen berries or candles and place a spray of holly across the saucer of the cup.

BRIDE CUPS-These are made of ice cream frozen in cup molds in layers of violet, pale green and white. Crystallized violets and rose leaves ornament the tops of the mounds, each of which be put on a lace edged paper

## PRACTICAL HINTS FOR UTILIZING SILK SKIRTS THAT ARE OUT OF STYLE

Now that the question as to the come, appeared at an informal party in writes. "where the prettiest kinds of what her friends thought was a strikdefinitely settled for some time to ingly handsome new gown. It was of ome, it behooves the economical Port- dark blue velvet, in a rich tone, and land maid or matron to make a thor- the half decollette square neck and



ough survey of her wardrobe and to short sleeves were fininshed with nar-reap the benefits of an exceptional opportunity for "making over" skirts and suits that were perhaps growing a little passe. The narrow skirt is to light blue tones with an edging of nara little passe. The narrow skirt is to remain in vogue indefinitely, certainly throughout the Spring and Summer, and it will be simply trimmed or have no trimming at all. This score for economy should be cordially appreciate ed after the discouraging inroads that Fashion's whims for the past two sea-sons has been making upon feminine finances. finances.

are of a simplicity and plainness that

wanted the worst way, but I knew I I wanted the worst way, but I show a couldn't afford to buy the silk for the under dress. Suddenly I thought of my old silk one-plece frock that I had discarded early in the Summer. It was in that pretty shade between blue and green, shot with golden lights, and in-stantly I had a picture of the effect the black chiffon would make draped the black chiffon would make draged over it. I purchased the remnant and fairly flew home. Now I've finished it, and it is really beau-tiful. I gathered all those sunburst plaits in at the knee upon a broad hob-ble band (not the real hobbly kind) of sateen, which I had covered with the silk taken from the bottom of the skirt and pressed out-later shirring chiffon over it. This gave the band strength and pressed out-later shiring chillon over it. This gave the band strength and enough weight to hang properly. I left the bodice almost as it was, only removing a lace frill and some fussy tabs. Then I put the dress on my ad-justable wire form (they're a wonder-ful help to the home dressmaker) and proceeded to drape my black chiffon over it. I had cut out the lace yoke, with its high neck too, and had bobbed off the sleeves. I caught the chiffon up here and there with (what do you think?) some thy silk roses and rose-buds that I unwove from a wreath I once had on a hat! I finished off the neck and sleeves with a triple piping, using some of the silk of the dress ma-terial for one piping, the black chiffon for another, and for the third and last pink satin to reflect the note of color in the pink rose-buds that nestled hit-and-miss in the drapery. I wish you could see it! The chiffon cost me only \$2.07." \$2.07 This description surely sounds allur-

This description surely sounds and ing enough to interest any woman who loves pretty clothes but must count her pennies in the possibilities of dis-carded silk frocks.

## Some Winter Salads

TOMATO JELLY SALAD—Any salad with the tomato taste is a useful ad-junct to a heavy meat dinner, and this one may come out of a 12-cent can. Se-lect whole tomatoes and turn them into a saucepan, adding one small onion, six cloves and one-haif cupful of finely chopped celery. Boil for half an hour, then strain, season with salt and papri-ka, and add one-third of a box of gela-tin dissolved in a little of the bolling hould. Pour into after-dinner cups and liquid. Pour into after-dinner cups and set away to cool, afterward chilling sol-idly on the ice. When ready to serve, turn out the cups on to a bed of crisp lettuce and cover the salad with a thick mayonnaise.

SWEET FRUIT SALAD-A slim luncheon may be instantly glorified with a salad of this sort if a sudden caller drops in. Half a grapefruit, one orange drops in. Half a grapefruit, one orange, a ripe pippin, four thin slices of onion and a wisp of garlle are its main ingred-lents. Peel and skin the orange and grapefruit and cut the apple in thin slices, skin and all; then break the fruit into inch bits and sprinkle a little sugar, sait, papika and a dust of dry mustard through it. For the rest of the dress-ing work up the yolk of one flard-boiled egg with olive oil, dropping this in grad-ually until there is enough to molsten the whole said. Toss the fruit in the dressing, and put a little of it on a good sized lettuce leaf when serving. This said may also be made with a raw egg, but it must be well beaten be-

raw egg, but it must be well beaten be-fore the oil is dropped in, and when the two substances are together they must

two substances are togener they made be beaten quite ten minutes. POTPOURRI SALAD—All the cold vegetables that are in the house may be used for this—cauliflower, beets, green peas, celery roots, carrots, salsify, cab-bage, potatoes, etc. Drain the vegetables of liquid and drass them with olive oil. of liquid and dress them with olive oil, salt, pepper and a little vinegar or lem-on juice. Put everything together and pile the saiad in a mound at one end of a flat platter of cold meat. A cauliflower bolled in plain water for

20 minutes, and served with a plain

INDIVIDUAL APPLE SALADS.-Pick out the prettiest red cating apples

that can be bought, cut a slice from ton and scoop out inside. Mix the filling

and scoop out inside. Mix the filling with chopped celery, a little minced on-

with chopped celery, a fittle minood on-ion, salt, pepper and mayonnaise, and stuff the shells, putting a blob of the mayonnaise on top of each apple. SPANISH ONION SALAD-Select a

large Spanish onion or two, medium sized ones. Carefully remove two lay-

sharp knife to detach them from the rest of the onion after a slice has been out from the top to make this feasible.

Chop the rest of the onion finely-bet-

ter grind it in a machine-and mix with salt, cayenne, and olive oil and

stuff it into the shell, putting a dust

icious dainty is as decorative as it is

good to eat, and the green used has quite a tonic influence on the system.

Boil the bests with skins on in plain

water until tender; drain them and set aside to chill, Then pick over the green

leaves, removing all yellow ones and stems wash in severar cold waters and dry thoroughly in a sounder in a cold

place. When ready to prepare the salad cut the beets in thin slices and sprinkle them through the green, using a French

dressing and tossing the vegetables thoroughly in it. This is an excellent

or more of olive oil, and several squeezes of lemon jutce. This is ex-cellent for game or guines fowl.

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DR MARSHALLS

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Drain and chill them, and then sprinkle over granulated sugar, a tablespoonful of rum or brandy, two

sugar, a

flank for roast meats or fowl. BOILED PEAR SALAD-Choose cooking pears and boil them whole in plain water without letting them get too

f the parsley on top. BEET AND FIELD SALAD-This de-

ers from the outside of each,

CALE WILLING AUTOR

It is expected that the coming- ; ut entertainment this month of Miss Vivien Gould, second daughter of Mr. and Mrs. George Jay Gould, will surpass anything Mrs. Gould has ever given. Although Miss Vivien was maid of honor for her sister Marjorie when she married Anthony Drexel, she was not officially "out." Miss Gould is to marry Baron Decies, an Englishman, whom she met abroad. Lord Decies has been in America several times to car-icipate in the National Horse Shows in New York.

Mrs. Robert Gamble is the wife of the Senator from South Dakota. She was Carris S. Osborne, and married the Senator in 1834. Mr. Gamble was elect-ed to the Senate in 1901, and his present term expires in 1912. He served as a member of the House in the Fifty-fourth and Fifty-sixth Congresses.

Mrs. Ava Willing Astor has a number

MR. GILBERT MHITCHCOCK AND GRAND. DAUGHTER EW YORK, Jan. 14 .- (Special) .- of asplrants for her hand, among them Lord Curzon, and now it is said that Burdett-Couits wants to marry her. Burdett-Coutts was William Ashmead Bartlett before his marriage to the nged Baroness, on whose death he was left so much money. He married Bar-oness Burdelt-Coutts and assumed her name in 1881. She died in 1908. He was born in the United States in 1861, his mother having been a Philadelphia

woman. . . . It is reported that Princess Xenia of Montenegro may marry the Duke of Abrugal. The Princess has had many Abruzzi. The Princess has had many candidates for her hand, among them being Prince George of Greece and the Grand Duke Michael, brother of the Char of Russia. There are five living daughters of King Nicholas of Montenegro, and three of them have made Miss K matches far in advance of anything their own country might afford. Prin- women

of Russia, Princess Anastasit is now lotte Bla Grand Duchess Nicholas, and Princess Belcher.

Answers to Correspondents

## BY LILIAN TINGLE.

PORTLAND, Or., Jan. 10 .- Can you tell me whether there is any differonce. in preparation and so-forth, between Spanish onions and the ordinary kind? "Young Housekeeper."

Spanish onions are not only much larger than the ordinary onions, but also more tender in texture and sweeter and milder in flavor. Hence they could be used successfully in any recipe which calls for ordinary onlons, but recipes calling definitely for Spanish onions are sometimes disappointing if the other kind should be substituted. Spaninh onions on account of their juiciness and delicate texture are particularly good for baking or frying, but plenty of time must be given in order to de velop and preserve their delicate flavor. They are good baked in their skins or They are the best of all in paper. for stuffing-either with meat, ut, or savory cereal or bread mixtures. They should, of be parboiled before being crumb stuffed. Doctors often recommend purees, soups and porridge of Spanish onions on account of their more genrally agreeable flavor and of the fact that some people can digest these when ordinary onions cause inconvenience. A famous dish of a famous French res-taurant is a baked Spanish onion in the heart of which is a lamb's kidney the near of which is a links which y how to season things. Ordinary onlons, if not too old and tough, can be more like Spanish onions by being "blanched" before cooking. To blanch onlons, put them, after washing and peeling. Into cold water with a little salt. Hing to the bedit strained and having stolen the bedit strain and wath the onlone

in fresh cold water. Leave them in this for a short time, then put them on again in boiling water with sait and a tiny pinch of sugar. If a very mild flavor is desired, change the wafer once while boiling. Let me know if you wished for any particular recipes for Spanish onions. PORTLAND, Or the formation of the second state of the second state

and right proportions of a "mystery" my mother used to make in which she used, to the best of my knowledge, certain proportions of dry flour, finaly minced suet, lots of black pepper, and salt necessarily. After mixing the same, it was filled into bags, about the size of bologna sausage, which then bolled-hours, I think, dried and finally sliced, headed to a crisp brown in the oven and served as a breakfast relish?

relish? I have propounded this mystery to dozens good cooks, who look askance at me when I declars that it was very good indeed, but no one seems to have heard of such a queer thing. So look-ing for better tidings from you, who seem to know all things estable I shall be most scrateful. Miss O. S. I

be most grateful. Miss G.E.L. I think the "mystery" is really an interesting historic relic-quite a prim-itive form of the venerable "bagge puddinge" from which a number of our modern dishes are descended. You probably remember that King Arthur tole two pecks of harley meal to make

of the new Senator from Nebraska. She is an accomplished musician, having studied the divine art many years. Mrs. Hitchcock's love of music has led her to spend nearly every Summer near Munich, where, from about the middle of June until the end of August she is a dally attendant at the Wagner ring of operas and the Mozart music festivals. She married the new Senator, August 30, 1883. She was formerly Miss Jessie Crounse.

. . . Among the most successful women song writers is Miss Clare Kummer. Miss Kummer writes her own lyrics and scores. Her song, "Dearle," has been one of the best money-makers for author and publisher of any modern songs. Not even genuine ragilme has ever equalled and seldom has it sur-

ever equalled and seldom has it sur-passed "Dearle's" record. Recent publi-cations by Miss Kummer are "The Gar-den of Dreaus," "I Wonder If It's True," "The Road to Yesterday," and "True," "The Road to Yesterday," and "In My Dreams of You." This last is the ballet of "The Girl in the Train," which is now playing in Philadelphia. Miss Kummer is the wife of Arthur Henry. There are a number of other women who have made a success as cess Helena is the Queen of Italy, Prin-cess Milliza married Grand Duke Peter Anita Owen, Mrs. Sol Bloom, Miss Char-Anita Owen, Mrs. Sol Bloom, Miss Char-lotte Blake and Miss Henrietta Blanke

> went without these. You will also remember that "what the courtiers could not eat, the queen next morning fried" -hence its use as a breakfast relish." In Kent and in some other parts of England "bag puddings" that corparts

mild flavor is desired, change the wafer once while bolling. Let me know if you wished for any particular recipes for Spanish onions. PORTLAND, Or. Jan. 3.—Relying on your usual good nature, may I ask if you know anything about the nature The event amount of seasoning cofild The exact amount of seasoning easily be adjusted to taste. In some recipes the dry ingredients are simply mixed together and put into a bag, with room to swell, and bolled in the same pot with a piece of beef if pos-sible.

The more usual recipes call for wet ting enough to make a medium dough, which is then bolled in the bag. An egg is sometimes used in the mixing. Chopped onion and dried herbs, para-ley, sage, thyme or marjoram are some-

times used to give additional savor. I should advise you to try a small quantity first, remembering that many of the delicious things we ate with our milk teeth seem not to have just the same flavor when our wisdom teeth grind them. wisdow

PORTLAND, Or., Jan. 9 .-- I have been ending with interest your manus, the one for this week is tempting, but also beyond my culinary skill. So I am going to ask for a few directions that I may make the attempt. So if you have space, will you "elucidate" Scotch collops, black bean soup, lentel roll, and chicory and orange salad. And

before cooking. To blanch onlons, put them, after washing and peeling. Into cold water with a little salt. Bying to the bell, strain and wash the onlons

Mrs. Gilbert M. Hitchcock is the wife

BRIDESMAID CAKES-Bake a white atter in small cups. When done turn dressmaker to try her luck with shears batter in small cups. When done turn out the cakes, and when cold dip them so that the tops will be rounded, and gone seasons, to complete the decoration a row of

violet loing may be squeezed through a tube for a border at the base of each one. Serve them in a large cake dish on lace edged paper with a sprinkling of candled violets and leaves about the dist

Menus for One

Week

Tuesday.

Red bean soup. Cabbage rolls. Braised brown potatoes. Apple and nut salad. French taploca pudding. Coffee.

Wednesday.

Tomato boulilon. Brolled sausage with savory rice. Fried apples. Vegetable salad.

Little jemon puddings. Coffee.

Thursday.

Vegetable broth. Braised heart. Stuffed current jelly. Brown sauce. Brown potatoes, Celery and orange salad. Rice cream. Coffee.

Friday.

Cream of spinach soup. Stewed fish. Sauce piquante. Celery and potatoes in canserole. Apple and pimiento salad. Chocolate pudding. Chocolate pudding.

Saturday.

Noodle sour-Brolled flank steak. Horse radish. Baked bananas. Scalleped potatoes. Spinnch salad. Orange jelly. Coffee.

Sunday.

Fruit cocktail. Fruit cocktail. Roast beef. Yorkshire pudding. Brown potatoes. Baked squash. Tomato jelly salad. Spanjah cream with preserved ginger. Coffee.

Monday.

Split pes soup. Hunter's ple. Brown sauce. Parsnip cakes. Cabbage and nut saisd. Cranberry pudding. Coffee

Ad Salt to the Cleanser.

If a pinch of salt is added to the gaso-

RAMONA.

the trouble, or what to do.

and tissue pattern; if the task is uninto white boiled icing flavored with violets. While the icing is moist dec- why the veriest novice should not neorate the cakes with crystallized vio- gotiate a highly satisfactory new skirt lets and stems and leaves made of "of marked modishness from the gener-dark green citron and mint. The cakes must set upside down on the platter, some half-forgotten garment of by-

> In undertaking thus to bring your passe skirts up to date, the importance of careful ripping, sponging and pressing should at all times be borne in mind. The effect of a need ing and pressing upon any half-worn material of standard quality is sur-prising. Materials such as serge, worsted, or broadcloth can be wonderfully renovated by a careful going over in this manner, and by rubbing out spots or stains with benzine, gasoline, or some good cleansing mixture. 12 the garment is first ripped, then sponged and pressed, the amateur dressmaker will find the rest of her task an easy and a very gratifying one. The different pieces of the new skirt pattern will fit into the old pieces of material very handly with generous margins at both sides, giving one an opportunitw to use the very best portions of the cloth, and to discard those that are worn or solled. The rather vexing problem of just how to lay the tissue pattern places so as to economize on the cloth and yet have the thread running the right way, has been previously settled in the cutting of the old skirt. If piecing is necessary, in order to

discard some faded or thin portion, there will be extra material to draw from, and if the piecing be carefully planned, and the damp cloth and hot iron applied assiduously before the pieced gore is basted to the other gores, the seam will be hardly percepthe low rope or couch drape. tible

. . .

It may seem to the skilled home seamstress an unnecessary thing to urge the importance of basting. But if the unskilled girl or woman is ever to acquire the valuable knack of sat-isfactorily making her own clothes, it is tost such tedious casentialis as these is just such tedious essentials as these that must not be overlooked. How many times do we see some impatient amateur "running up" her scams, unmany times do we see some impacting amateur "running up" her scame, un-basted, on the sewing machine, and taking the very doubtful chance that it will be all right! There is about one chance in 19 that it will be all right, and nine that it will not; in the latter case, the seam must be ripped, which is trying on the disposition and hard on the cloth, and in the end the bast-ing must be done after all, or the fit and style of the garment ruined by the fault. It requires a very clever scam-stress and one of long experience, to negotiate successful scams without basting, and to dispense with basting is a case of "haste makes waste." The amateur dressmaker who conscien-tiously bastes, is the best economizer of time, and produces more satisfac-

PORTLAND, Or., Jan 12.--(Editor Household Department).--If you know of anything to take out the little rings and stains left by gasoline or benzine when cleaning kid gioves, spots from a party dress, etc., will you kindly state it? I find the gasoline and benzine more satisfactory for cleaning delicate tionary bastes, is the best ecohomic of time, and produces more satisfac-tory results. Untiring use of the press-ing iron and the basting thread will demonstrate effectively the truth of the old St. Nicholas maxim, "the long-est way round is the shortest way through." things than most any mixtures, except for these little rings and stains that are left, and thought maybe stains that are left, could tell me

The other evening a clever young matron who lives in an East Side matron

Bungalow, and who knows how to make the most of a rather slender inline or benzine before it is used, there

Inances. The very smartest of the new skirts re of a simplicity and plainness that ivite even the most unskilled home wide skirt had been eliminated and the gores remodeled to the modish narrowed-in, semi-tube effect. The long line of velvet-covered buttons down the left side and all other marks of the tailored garment had been removed; the long, plain sleaves had been piped up past the elbow, the worn wrists had been cut off, and the extra length had been drawn up to form a pretty shirred sleeve of elbow length Not one cent of expenditure, save or the satin in the girdle, had been made in changing the tallored "trotting" frock to a dainty dinner or party gown, for the narrow bands of golden brown fur had been cut from the long tabs of a cast-off flat bon, five season old, and the dainty bit of embroidered net had once been the crown covering of an Easter hat; it had been renovat ed, pressed and laid away for just such a purpose. The finishing touch of

dainty cream "Val." had once done duty on organdie flounces, and had been stained the desired rich tint by and had boiling in weak coffee.

Last Spring Portland experienced popular vogue in "sunburst" slik skirts, usually a part of a one-piece slik frock. From the crush at the sales of this type of silk dress, there must now be some several hundreds of these sun-hurst dresses hanging in the clothes closets of Portland homes. Perhaps they are pretty well worn, for silk cuts at the edges of the plaits very quickly, and mayhap some of these one-time pretty and smart-looking little frocks have long since gone to the scrap heap, been given over to the small daughter of the house for doll dresses, or found their way to the allk-strip weaver to lend their gay blend to portlerre, pll-

If you still have one hanging idly in your closet or laid away in your stowage chest, you may perhaps get a helpful hint from the following excerpt from a letter received last week. The writer is apperently very jubilant over the result of her experiment in making her old silk frock into an impresevening gown: sive: "I got the idea at a bargain sale," she



The Tenderfoot Farmer

soft.

It was one of these experimental farmers, who put green spectacles on his cow and fed her shavings. His theory was that it didn't matter what the cow ate so long as she was fed. The questions of digestion and nourishment had not entered into his calculations.

It's only a "tenderfoot" farmer that would try such an experiment with a cow. But many a farmer feeds him-

self regardless of digestion and nutrition. He might almost as well eat shav-ings for all the good he gets out of his food. The result is that the stomach grows "weak" the action of the organs of digestion and nutrition are impaired and the man suffers the miseries of dyspepsia and the agonies of nervousness,

To strengthen the stomach, restore the activity of the organs of digestion and nutrition and brace up the nerves, use Dr. Plerce's Golden Medical Discovery. It is an unfailing remedy, and has the confidence of physicians as well as the praise of thousands healed by its use.

In the strictest sense "Golden Medical Discovery" is a temperance medieine. It contains neither intoxicants nor narcotics, and is as free from alcohol as from opium, cocaine and other dangerous drugs. All ingredients printed on

its outside wrapper. Don't let a dealer delude you for his own profit. There is no medicine for stomach, liver and blood "just as good" as "Golden Medical Discovery."

. . .

