

PETTICOAT IS DOOMED; HAREM SKIRT ALREADY ON WAY TO TAKE ITS PLACE

New Style, by Creator of "Hobble," Seems Daring, but in Modified Form Promises to Be in General Use. Advantages as Walking Costume Are Apparent.

IT is actually going to be worn—that petticoat! This is a question that is already vexing New York and other Eastern cities, and presently the query may be raised in Portland. In Paris the petticoat, or aviation gown, is already a fact, and under the name of the "harem" skirt is really succeeding.

Some of the smartest and newest showings in evening slippers, just reaching Portland, are of changeable effects in combined tissues, such as gossamer net over satin. Gold and rose, silver and blue, and gold and violet.

Portland's assured crop of June brides will probably be interested in the following Parisian note from a fashion journal: "French brides have taken to wear-



FIGURE A.

are some of the daintiest combination tones.

One of the new utilizations of the popular changeable color effect is in evening wraps of changeable velvet. Another smart new idea is the petticoat, which is to be made in each case to suit the requirements of the wearer.

Alas, the knell of the handy little cloche, or bell-shaped hat, has been sounded. Just so that there will not be any mistake about it, the dictators of fashion have marked the passing of this dearly-beloved little, round, mushroom hat by a abrupt change in which the up-turned front figures and an entirely different general effect is sought.

One of the interesting new features in footwear being displayed by an up-to-date Portland shoe dealer is an assortment of corduroy shoes, which are to be a leader in the Spring showings.



FIGURE C.

It is almost impossible to advise you helpfully without knowing whether you like a very bitter or only a slightly bitter marmalade. For the latter use the grape fruit juice only, with orange for the former, use both in equal parts.

Another way would be to cover with sliced potatoes when the meat has cooked on one and one-half hours. Keep the lid on until the potatoes are tender, then remove the lid and let the potatoes brown a little.

Other variations may be obtained by changing the vegetable combination and seasoning materials. Young carrots, turnips, green peas and shredded lettuce or cucumber balls are good.

ing bridal dresses of mullines or tulle in combination with Brussels lace flounces and voluminous enveloping veils are also of the mainline or tulle.

LENTS, Or., Feb. 15.—(Editor Household Department, Oregonian.) — If housekeepers will save their old newspapers and wrapping paper and keep them in a handy place in the kitchen they will find them a great help in many ways.

Wash and cut into joints a good meaty neck of mutton, removing the superfluous fat and skin. Wipe and sprinkle with lemon juice. Cut up, neatly, one onion, one carrot, and one small turnip, with two or three sticks of celery, if celery is not available, use a little of the dried leaf or seed, tied in a cheese cloth bag, with a tiny piece of bay leaf and one or two cloves.

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The following is a simple recipe for mutton in casserole, inexpensive, and asked for by Mrs. R. S. B. some time ago, but omitted for lack of space.

stock for liquid. Or use water and add some cream with the thickening. For a rich, well-trimmed rib or loin chops should take the place of the expensive neck meat. Veal may be similarly served "en casserole," but the thickening, of course, would need modification.

The casserole is useful for all kinds of macaroni dishes and for baked beans and peas or lentils. The latter might be served "en casserole" either plainly cooked in a sauce or in rolls or balls as described in a recent chapter on another page. Good meat substitutes, Italian polenta, with cheese, or with onions, might also be served "en casserole," with the same cream, but the latter is cheap, inexpensive souffles may be cooked in the same useful utensil and will supply both wholesome and delicious meats.

PORTLAND, Or., Feb. 8.—Kindly give a recipe for charlotte russe. H. R. T. Arrange neatly trimmed "lady fingers" on a flat surface, make dry waters around the inside of a plain mould, leaving 1/4 inch between the pieces; or use a thin sheet of sponge cake cut to fit the mould. Fill the mould with cream, whipped solid, sweetened and flavored to taste. Probably about 1/4 cup powdered sugar and 1 teaspoon vanilla to 1 cup double cream. Chill, unmould and garnish with bright jelly or preserved fruits.

This is the original and simplest form of charlotte russe. Many variations are possible by the use of Bavarian creams of different flavors in place of the plain cream.

Sometimes this cream is used for the filling, stiffened with gelatine as follows: Whip one pint thin cream, removing the froth and draining on a fine strainer. Soften 1-8 box gelatine in the cream that drips from the strainer and dissolve over hot water; add 1/4 cup (or more if liked) powdered sugar, a speck of salt, and one-half to one teaspoon vanilla. Strain and fold in, gradually, the whipped cream and place in the lined mould. An egg white is sometimes used instead of the cream. This makes a less rich flavored filling, though more bulky. Caramel flavoring and browned almonds make an interesting addition to the "almond" charlotte. A strawberry charlotte is also very attractive. A marshmallow charlotte is liked by more educated gourmands than the more educated gourmands find it lacking in that mysterious something known as "character."

Mrs. J. D. (Portland) asked a few weeks ago for a "mustard pickle" recipe. She wanted to know whether she wanted one with or without oil. The following, however, is easily made and is usually well liked. Reserve a little cold. Mix the cold vinegar, reserving a little cold. Mix the cold vinegar, reserving a little cold. Mix the cold vinegar, reserving a little cold.

Menus for One Week

- Tuesday. Tomato soup. Spiced beef and vinaigrette sauce. Riced potatoes. Minced carrots. Apple and raisin pie. Fruit sponge pudding—cream. Coffee. Wednesday. Brown vegetable soup. Breaded chops. Biscuits. Mashed potatoes. Brown sauce. Celery salad. Canned sweet corn. Coffee. Thursday. Cream of celery soup. Hungarian goulash. Baked potatoes. Canned peas. Steamed fish with white sauce. Coffee. Friday. Stewed sturgeon, Russian style. Rice. Watercress salad. Deep apple pie with cream. Coffee. Saturday. Vegetarian broth. Roiled salmon with dressing. Sweet potatoes. Spinach. Tomato jelly salad. Caramel pudding. Coffee. Sunday. Clear soup with sage. Baked tongue. Sauce. Potatoes. Canned asparagus salad—mayonnaise. Chocolate Bavarian cream. Coffee. Monday. Dried green pea soup. Irish stew. Biscuits. Canned peas. Little date puddings. Coffee.

Accessories for the Invalid.

An acceptable gift at this time of year for the invalid is a hot water canteen flannel cover for the white water canteen. Sometimes these covers are made in the shape of a rubber bag, but these are simply large bags with cotton tape drawstrings, in which the rubber bag can be incased.

Health and Beauty Notes

MAID MARIAN: The only grassless face cream I know of is an almondin massage cream jelly, which you can easily prepare at home. It is made of almond oil and almond essence, and can be had at any drug store. Dissolve one ounce of almond oil in half pint of water, then add two teaspoonfuls glycerine, stir well and let stand several hours. Massage the skin with this mixture. It softens and tones the skin, gives it a healthy glow. It also corrects a heavy, roughened skin and prevents and arrests wrinkles.

MADAM X: Be frank with your husband and do not try to conceal anything from him. For that scaly condition of the face I would suggest a dry skin lotion. This is superior to powder max lotion. This is superior to powder max lotion. This is superior to powder max lotion.

PHOEBE M.: The reason your hair is stringy and hard to manage is because the roots are in a starved condition. I am giving you a recipe for an inexpensive hair tonic, which, if used regularly, will correct this condition and promote the growth of healthy hair. Get a fine, healthy growth of hair. Get a fine, healthy growth of hair.

Advertisement for Nemo corsets. Includes illustrations of women in corsets and text: 'THE NEW Nemo LASTIKOPS SYSTEM', 'ABSOLUTELY THE ONLY IMPROVEMENTS in corset-making this year are in the Nemos. That new Nemo fabric, LASTIKOPS WEBBING, has created a new era in corset-making and corset-comfort.'

chief-linen pillow cover to slip over a small pillow of hops, pine needles or down is a welcome addition to the invalid's store of comforts. This could be embroidered simply in white, and if bon decorations, are desired they should be small bows of wash ribbon; for anything that cannot be freely laundered is out of place in the invalid's room. Short tapes should fasten the slip cover on the pillow. Buttons are not so secure and, besides, they are lumpy.

A large crotone letter bag of some pretty color and design is a great convenience for most invalids. It can be hung at the head of the bed without any reach of the pillow and forms a receptacle in which the invalid can drop all letters and postcards. Instead of running drawstrings in the top of the bag, try fastening the fullness to a wooden embroidery ring, six or eight inches across. This saves the invalid the trouble of opening and closing the bag.

simmer for three hours. Then press through a vegetable presser and add two tablespoonfuls of salt and a dash of pepper. Rub two tablespoonfuls of butter with the same amount of flour; add to this a quart of boiling milk and stir carefully over the fire until smooth. Then add this to the puree. Add to it all corners of the puree. Add to it all corners of the puree.

DON'T BE BALD

One of Our Readers Tells How She Obtained a Marvelous Growth of New Hair by the Use of a Simple Home Remedy After Hair Specialists and Tonics Had All Failed.

Advertisement for Ringing Ears Deafness. Includes text: 'RINGING EARS DEAFNESS INSTANTLY RELIEVED BY THE OLD DR. MARSHALL'S CATARRH SNUFF'. Includes a small illustration of a person's head.