

CORONATION STYLES ARE FOLLOWED IN GOWNS FOR MAID AND MATRON

Smart New York Shops Receiving Expensive Creations From Paris Which Are Marked by Suggestions of Decolletage—Stately Costumes Are Shown From Worth Suitable for Dowager.



A FASHION GOLDEN DESIGNER FOR GREEN HILLS

LOVELY DRESS IN WALLACE COLLEGE BY HENRI BEEDE

NEW YORK, May 6.—(Special).—The smart shops are receiving many expensive gowns from Paris, apropos of the coronation, appropriate for the dowager or the young society matron.

In the frock shown in No. 1, for a slender figure, natter blue chiffon is charmingly combined with silver embroidery on gray net. The blue chiffon tunic falls over a white satin blouse and at the knee a wash of pale canary-colored ribbon gleams through the chiffon.

A regal gown for a Dowager Duchess is shown in No. 2. This stately gown

comes from Worth and shows a peculiar arrangement of drapery, one side of the skirt appearing to wind around and, lapping over the other side, train drapery opens in front over a jupe of chiffon veiling gold brocade and the bodice, faced with Val lace over canary-colored satin. The plumes match the tone of the silver and gray trimming on the frock.

A regal gown for a Dowager Duchess is shown in No. 2. This stately gown

Answers to Correspondents

BY LILLIAN TINGLE.

PORTLAND, Or., May 1.—Can you tell me how to make the "fruit and nut loaf" recommended in "uncooked" diets? What kind of nuts would you use, and are they ground, or for peanut butter? Uncooked carrots are also recommended. How would you serve these? Thanking you for help in the past.

MRS. W. M. B.

I THINK the fruit and nut loaf you mean is probably made as follows: Scald, wash and remove seeds or pits from one and one-half pounds raisins, or dates, or a mixture of the two. Remove the skins from three-fourths pound nut meats—almonds, walnuts or Brazil nuts or a mixture of any two. Line a cake tin with rice-water paper (obtainable from confectioners) and put in, alternately, a layer of fruit and a layer of almonds, not ground or finely chopped, nuts. The intention is to promote prolonged chewing, hence the slicing of the nuts. Have a top layer of fruit, cover with a layer of rice water and a small board with a weight on top. When quite firm and solid, slice and chew well. As this is highly concentrated nourishment, not much should be eaten at one time. A white or chocolate icing is sometimes added.

I believe the raw carrots are either very finely chopped or grated and used as a "filler" for salads. I think, too, that they are sometimes combined with chopped nut meats and some kind of flaked grain I recommend in the diet, to make pressed loaves or cutlets by a method similar to that suggested for the fruit and nut mixture. The uncooked diet is occasionally useful for middle-aged people of sedentary habits, who tend to eat too much or too concentrated food.

Portland, Or., May 3.—Please suggest some ways of serving asparagus besides plain creamed, or on toast. Also, how do you make those fried potatoes that put out like balls? Should also like a recipe for an "almond cheese" which is pale green and served with salad. Hoping this may not be too late.

MRS. F. H. C.

You might bake or sear the asparagus tips in a small casserole or individual ramequins. For sauce use either cream sauce or a sauce made with equal parts of asparagus water and cream, with one beaten egg yolk to each cup of sauce. A little grated cheese may also be used with either of these two sauces. Hollandaise sauce could be used, but is rather rich and may curdle if overbaked. In any case, have the top well covered with buttered crumbs.

Baked asparagus with eggs or eggs and cheese will serve as a meat substitute. Arrange the cooked asparagus, broken in one-half inch lengths, in a baking dish, cover with drawn butter sauce, cream

sauce, or very mild cheese sauce; then break carefully enough fresh eggs to cover the surface; season with salt and pepper, dot with bits of butter, put on the lid and cook in the oven until the eggs are set.

A more dainty way of serving this dish is to line buttered timbale cups with asparagus tips, cut to fit in height; drop in an egg with seasoning and bits of butter; set the cups in hot water until the egg is cooked; then turn out on toast with any preferred sauce.

Hard eggs, sliced or chopped, and combined with asparagus tips and sauce are also good, served either in ramequins or in pastry cases, Swedish timbales, fried rice or bread croquettes—either baked or fried.

Asparagus loaf can be made in several ways and may be the main dish of a supper or simple luncheon.

No. 1.—Scrap the crumbs from the center of a neat square loaf. Either fry the shell and lid in deep fat or butter, or bake until crisp in the oven. Fill with creamed asparagus, to which two or three beaten egg yolks and a few sifted white crumbs have been added. Put on the cover, reheat and serve garnished with parsley and lemon.

No. 2.—Make as above, using two parts asparagus tips to one part pan-fried oysters, shrimps, flaked salmon or shad.

No. 3.—Fill the loaf with the following mixture: One cup white sauce, one and one-half cups asparagus tips, one cup minced chicken or tongue (or a mixture of the two) and a few sifted white bread crumbs, if needed. Serve with white sauce moistened with chicken stock, asparagus water and cream.

No. 4.—Combine six eggs with two tablespoons melted butter and four tablespoons milk or cream; season to taste and pour over the tender part of two large bunches of asparagus, snapped in inch pieces, boiled and drained. Put into a well-buttered mould or loaf tin; set in hot water and bake until the custard is just firm enough to turn out, but not tough, watery and overcooked.

Asparagus soufflé, asparagus omelet, asparagus croquettes and asparagus with scrambled eggs are suggestions which need no further detail. Asparagus makes an excellent salad, either alone or in combination with any delicate fish or meat. It is also good moulded with eggs, chicken or oysters in a delicately acidulated savory jelly and served in a nest of lettuce hearts with mayonnaise.

Puffed potatoes may be made as follows: Pare the potatoes as thinly as possible, cut in thin slices (not so thin as for Saratoga chips) and soak half an hour in ice water. Drain and wipe

perfectly dry a few at a time and cook in deep fat at the temperature for doughnuts until soft, but not brown. Lift them, with a wire eggbeater or frying basket out of the fat and heat the latter to the temperature required for croquettes. Then plunge the potatoes again into the hot fat and they will puff and brown quickly. Drain on paper and sprinkle with salt. Sweet potatoes may be similarly treated.

Some kinds of potatoes are better than others for this purpose, but by following the above method and having the fat at the correct temperature, fairly good results can usually be obtained.

Almond cheese—Pass one small Neuchatel or good cream cheese through a potato ricer and moisten with one or two tablespoons cream. Add three-fourths cup finely minced blanched almonds. Season with salt and a few drops of lemon juice and color very sparingly with a little green fruit coloring. Fold in one-half cup very firm whipped cream. Spread on a wafer and serve with Bar-le-Duc and salad. Or form into a ring, with a fluted pastry bag, serve current jelly, Bar-le-Duc or current and strawberry preserves in the center and pass with the salad course. Another way is to omit all or part of the whipped cream, season rather highly with salt, cayenne and lemon juice and serve in small pans or balls, like butter. In the latter case, they may be rolled in very finely chopped parsley or celery leaves.

Portland, Or., May 4.—Please give recipe for bran muffins made with molasses.

MISS S. B. E.

Bran muffins—One and one-half cups bran, three-fourths level teaspoon salt, two tablespoons molasses, 1 cup milk, three-fourths cup flour, one and one-half teaspoons baking powder. Mix to a drop batter, beat well and bake in very hot, very well-greased muffin pans. Two tablespoons melted shortening may be considered an improvement by some people, but in a few cases of dyspepsia, where these muffins are ordered, shortening is not advised.

SALEM, Or., April 18.—I know you are interested in herbs of all kinds because you always dwell so fondly on them whenever the occasion demands. So perhaps you will help me start my herb garden, by telling me what to plant and how—if from seeds or plants, and just which ones are obtainable here. I have parsley, thyme, peppermint, sage, chives, lavender (hardly to be eaten though it smells good enough to eat), peppermint (I think that is what it is—it tastes a little like cream), and that is all. I want tarragon and everything possible. And now please tell me what are pepperonies? I have asked so many and refuse to believe the little dry red peppers are meant—unless you tell me so! Hoping this letter will not be referred to the L. H. J. "department of questions and answers" or "How to make a garden," etc., for I want your very own advice. Yours very thankfully.

I am sorry to have kept you waiting two weeks for your answer, but you see it was a little "out of the ordinary" for my correspondence column and required more than ordinary space and consideration. Besides which I had to

make visits to seedmen and ask questions of gardening friends in order to have some more or less accurate idea as to "just which ones are obtainable here," and how obtainable.

Before discussing the herb garden, however, let me tell you about the pepperonies. The little round black peppers are meant. These are cooked in stock or bastes to give the proper flavor without the speckled appearance given by ground pepper. Black pepper is made by grinding these little black pepper corns—at many tables a small pepper mill is used to secure freshness of flavor. White pepper is less pungent, and is made by grinding the pepperonies after the dark pericarp or covering has been removed.

Now for your herb garden. Herb gardens do not take much space or care, and not only provide a delightful hobby but may be quite profitable as well. We are gradually coming to appreciate the value of the herbs long used in Europe to give flavor and savor to plain and wholesome foods. You will find, too, if you have a fancy for such matters that there is a "literature of herbs" well worth study, and you will find kindred spirits in herb lovers of the past and present.

Thomas Tusser, one of the earliest and quaintest English writers on Domestic Economy, gives a list of 42 "Seeds and herbs for the kitchen"; 22 "Herbs and roots for salads and sauces"; 21 "Strewing herbs of all sorts"; 48 "Herbs and flowers for windows"; 17 "Herbs to still in Summer"; and 25 "Necessary herbs to grow in the garden of physic, not rehearsed before." He concludes:

Thus ends in brief
Of herbs the chief
To get more skill,
Read whom ye will;
Such mure to have
Of field go grave.

Many "herbs" on Tusser's list are now simply classed as "vegetables"; others no longer have the reputation or popularity once attaching to them. Others, however, are well "worth while." And the advice "let field go grave" is also well worth following, for many good herbs grow wild in Oregon.

Both peppermint and spearmint, for instance, are not easily obtained from seedmen (as far as my experience goes); but you know how and where to look you may find them growing wild beside our Oregon streams. Spearmint is particularly valuable for mint sauce and jelly, salads, candies, cake decorations and Summer drinks. If you can't find it growing wild, you may beg a slip from a friend or save some from the sprigs that the butcher sometimes sends home with the Spring lamb.

The cuttings may be started in water, then planted half way into the earth. Mint should be transplanted about every third year. There is quite a demand for good spearmint, and a thirteenth of it might easily be turned into pocket-money. All mints like moisture, and will thrive in shade—if not too heavy. In addition to the thyme—which also can be found growing wild in Oregon, try some golden or lemon scented thyme. This also can be raised from cuttings, taken in the Spring, or from seed. It thrives best in light, rich soil, should be watered until well rooted, and cut back when it has done flowering. It is excellent in stuffing for veal or chicken; decorative for use with some flowers; and a good ingredient for pot-pourri. It always seems to me that Oregon women should be experts on not-pourri; and yet I have found comparatively few who make it.

Tarragon is a most useful herb for salads, pickles and seasonings. French Tarragon is the kind to get. It has bluish green, very smooth leaves, and prefers a rather dry, poor soil. It can be grown in boxes from cuttings. But how to get them? It grows well in Oregon; but the seedmen tell me they cannot supply the roots. Occasionally they send East for some, but they are usually special orders. Perhaps you may have some friend or acquaintance who will give you a cutting. If so, cherish it, and, later, divide with your friends. It is the only thing to give the "real little French taste" to your vinegar for French salad dressing.

Marjoram and Summer Savory are both good for seasoning the stuffings of meats and vegetables. Spearmint is also used in soups and in pot-pourri. It has pleasant literary and historic associations. It is the symbol of honor in many countries. Among the French they increase the happiness of the departed. Isaac Walton includes it as one of the ingredients in his famous recipe for stuffing a plump. "It is too good for my nut anglers or very honest men," "All's well that ends well," Helena is described as "the sweetest of good ladies," and a thousand salads are we light on such another herb." Grow marjoram by all means. You can raise it from seed in light soil.

Sorrel also is best raised from seed. Garden sorrel is rather different from the wild sorrel. It is a green leaf, or dandelion either alone or in combination with other greens, like spinach; or in a puree or soup. Garden sorrel likes a damp, and French sorrel a dry soil. They are increased by cutting the roots in Spring or Fall, and should be cut back during the Summer.

Dill should be given a place, if you are a devotee of the dill in the Spring, broad-cast or in drills. Dill, like mint, parsley and sage, is in regular demand, and may be made a source of profit. Formerly dill was a "fashionable" plant, and its seeds were used in their spells—as now in their pickles; and their victims used it in self defense—though I can't tell you exactly how.

Fennel is for flatterers; an evil thing it is, sure," said "A Handful of Pleasant Delights." Nevertheless it is a graceful and decorative plant, and its flavor—something like anise, is well liked by some people. A famous sauce for salmon or mackerel is made with fennel seed, and fennel leaves. "Fennel, Sow Sorrow," says the proverb. If you fear sorrow on this account, fennel may be raised from seedlings. There is a kind of Italian fennel, which I am not well acquainted with, which has a root or underground stem, excellent when boiled as a vegetable. Borage has a somewhat peculiar flavor, but will come up year after year in the same place. Bees love borage and it yields excellent honey. The young tops are sometimes boiled; but its most common use, besides its decorative function is in cool Summer drinks—claret cup, fruit punch, elder cord, borage give courage," says the proverb. I heard of a girl who put some borage into the elder cord of a bashful admirer. It proved effective on this particular occasion, but cannot always be warranted.

Along with your pepper-grass or creas, grow some mustard. The seed is easily obtained, and will grow almost anywhere—on a wet lawn. Indeed, many housewives in cold climates raise the mustard in this way, in the house, using the seed in a salad, with a little vinegar. Grown in the garden it may be similarly used. It is excellent with sliced tomatoes or heart lettuce. Of older greens, the seed pods in all sorts of chopped relishes, chutneys and chow-chows.

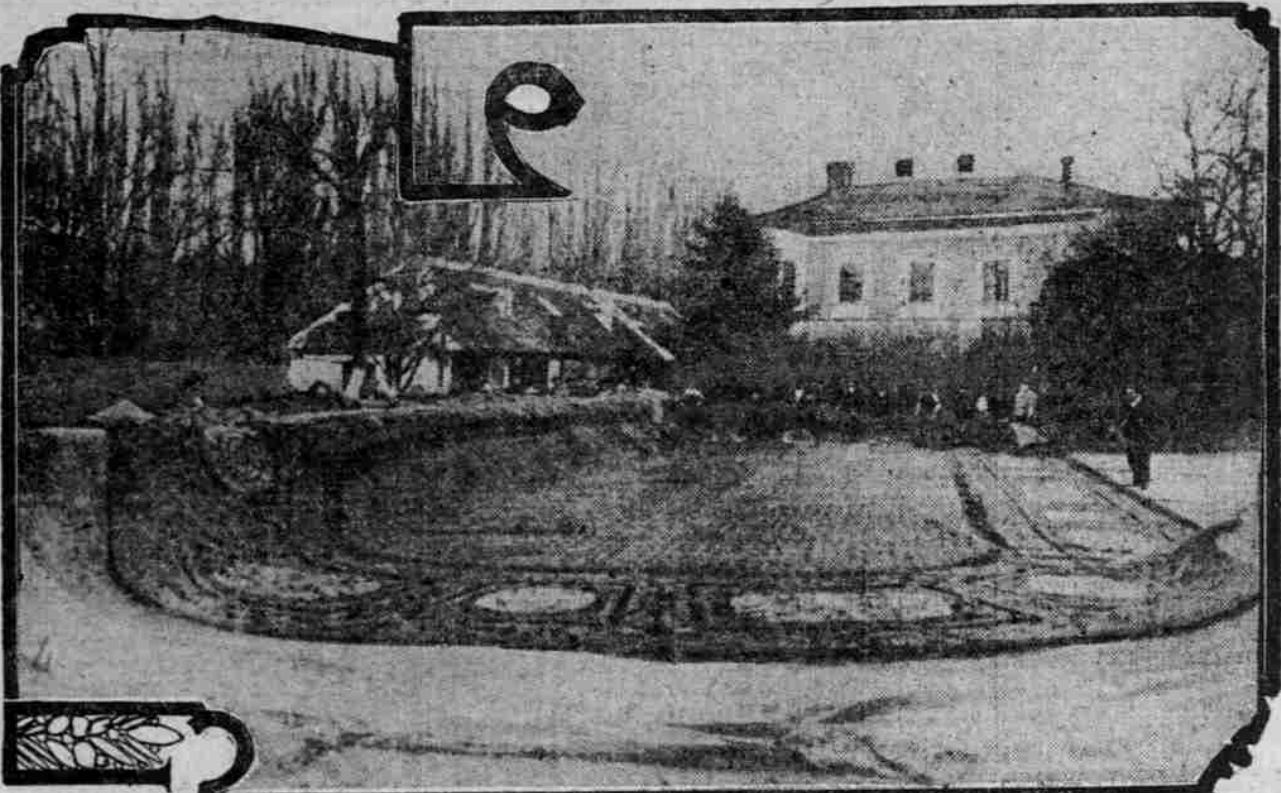
How to raise a good culinary investment for your herb garden. It is too well known to need comment.

Chervil can be raised from seed, sown April to June. It looks rather like parsley, is useful for garnishing and is much used in the French sauces and salads.

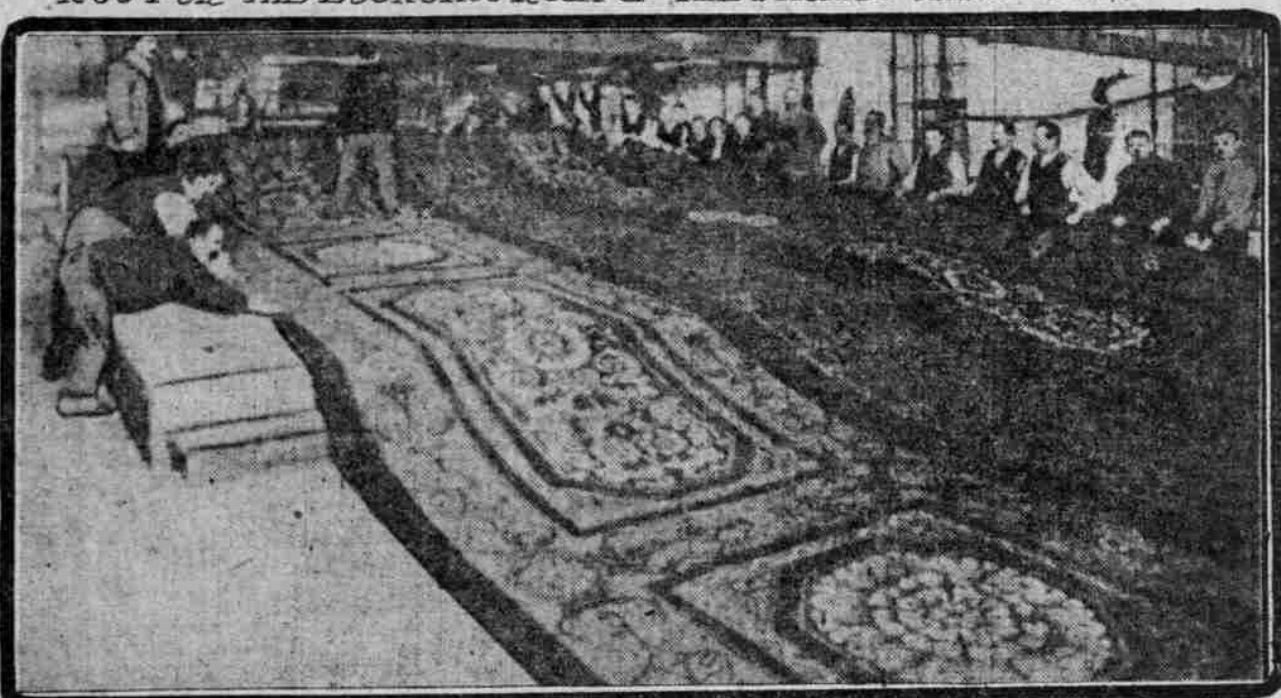
Some future date I will try to suggest a few other herbs for culinary purposes, as well as some which you may like to have for medicinal or medicinal purposes, or medicinal purposes, or medicinal purposes, or medicinal purposes.

MRS. DOOLITTLE GIVES INTERESTING AND INSTRUCTIVE POINTS ON RUGS

Method of Determining Whether Colors Are Fast, Rules of Preserving Texture and for Cleaning Are Given. Hand-Made Article Becoming Popular.



RUG FOR THE LOUNGING-ROOM OF THE PACIFIC UNION CLUB.



SHEARING THE RUG AFTER WEAVING.

BY MRS. LAURA BALDWIN DOOLITTLE.

THIS week I wish to speak more fully about rugs, especially Oriental and specially designed rugs. Every woman should know something about Oriental rugs, and almost every one does talk quite a bit about them whether she is really versed on the subject or not, and the names of a few of them is really an essential addition to one's vocabulary. One of the first things a novice learns is to know when a rug is treated. This is shown by blowing into the pile or looking into the pile to see whether the color is the same as on the surface. An acid treated rug will not wear well, but many modern rugs are thus treated to soften the colors which are very bright and raw in the modern new Turkish rug. The colors often run in a treated rug and thus show to one at once that it is either acid treated or aniline dyed. Pure vegetable dyes never fade nor run with any amount of washing with soap and water.

One of the best ways of cleaning rugs is to build a frame of two by four lumber the size of your largest rug; cover the frame with wire netting used for chicken houses; then raise the frame from the ground and lay the rug on it and whip gently with a broom and sweep; turn the rug and repeat, and then wash with wool soap and water, and dry in the sun. The frame can be attached to the garage with hinges and pulley, and pulled up out of the way when not used. The legs of the frame can also be put on with hinges and dropped when not in use, thus making a very compact and neat arrangement for rug cleaning as well as airing many things about the house.

The Oriental sun their rugs to bring out the silky texture. In buying a modern Oriental rug, once the dealer told me to lay it out in the sun for a week and it would bring out the oil in the wool and give it a much more beautiful texture.

As to the patterns, some districts have almost exclusive designs, which all the families use, handing them down from one generation to another. Such is the Bokhara, Khiva, etc. The Khiva is perhaps one of the cleanest and best of the Oriental rugs in carpet sizes. It always comes in some shade of red and blue, but to me is a very artistic and serviceable rug. The Bokharas are easily recognized when once the pattern is learned. It consists of octagonal figures with diamond-shaped figures separating the octagons. The coloring is usually a light shade of red or dark crimson with blue, white and sometimes a touch of orange in the figures. They are renowned for their superior quality of wool and dye, and their extremely close texture. They wear extremely well, but are generally small in size, two by three to five by nine, and once in a long time, one finds an eight and one-half by 11½.

Silk Rugs Are Popular.

Next to silk rugs the Kermanshah is the finest rug made on Persian looms. The wool used is of the choicest quality, but the greatest attraction is the coloring. They are usually in dainty shades of blue, green or rose on a field of soft ivory white. The Saraband is another easily recognized rug. The design is always the palm leaf or pear pattern. The ground work is always either dark blue or rich red. In an older rug the red is mellowed to a pink or rose shade. They usually have a great number of borders and the principal border has an ivory white ground color.

In cotton rugs the Chinese make the best that I know. They have permanent dyes that are beautiful in color. They come in all sizes. The small ones, in blue and white, are fine for bedrooms. They can be washed and never fade. The larger ones are excel-

lent for bedrooms, porches or cottage rooms. In our domestic rugs for bathrooms, the Whitall rugs are excellent. The coloring is good and permanent and the pile soft and deep. Then there are the hand-woven rugs called by many names—Martha Washington, Pequot, Roycroft and titles innumerable. I saw one made by a craftsman at Eugene, Or., that was as beautiful in color and design as any rug I ever saw woven by hand.

Hand-Woven Rugs Come Into Style.

There are a great many people becoming much interested in hand looms and weavings. We are beginning to realize the beauty of well made simple things and also to have a certain respect for the person who can do these things. A return to the simple life may mean much and it need not deprive us either of comfort, pleasure or elegance. Specially designed things, even though simple have often an elegance not possessed by more costly wares. Speaking of specially designed rugs, I would like to mention the one designed for the Pacific Union Club, San Francisco. This rug is 25 feet wide by 61 feet five inches long and made without seams. It was made in Austria and is one of the wonders of rug-making and is only exceeded in size by the one made recently for the Masonic Temple in New York.

However, of these we have little to do but in our homes it is often possible to have a hand tufted rug made seamless with a design in it that will show

How To Make Complexion Satiny

(Modes and Toiletries.)

"Don't smother the skin's pores with powder" is the warning of Arliss, Keen & Co., well-known authority on beauty. "A good lotion will do more to promote an ideal complexion," she says, "than anything else, and if an original package of miratone is distributed in eight ounces of witch-hazel, you will have the finest thing obtainable for the skin."

"The use of a mayatone lotion clears and beautifies the skin and gives to any complexion that exquisite satiny appearance and smoothness so much admired."

"Aside from being a complexion beautifier, mayatone prevents the growth of hairs, and protects the skin from harsh winds and changing weather. Using it guards against tan, freckles or sunburn."—Adv.

FRECKLES

Don't Hide Them with a Veil; Remove Them with the New Drug.

An eminent skin specialist recently discovered a new drug, called "double strength," which is so uniformly successful in removing freckles and giving a clear beautiful complexion that it is sold by Woodward, Clarke & Co. under an absolute guarantee to refund the money if it fails.

Don't hide your freckles under a veil; get an ounce of othine and remove them. Even the first night's use will show a wonderful improvement, some of the lighter freckles vanishing entirely. It is absolutely harmless, and cannot injure the most tender skin.

Be sure to ask Woodward, Clarke & Co. for the double strength othine; it is this that is sold on the money back guarantee.

It is made to fit in with the rub of the furnishings and thus add distinction and character to the room. I find so many rooms lacking in character on account of the ill-advised floor covering. I do wish to advise solid colors in many rooms. It gives a solidity and dignity that a small all-over pattern never possesses. Then a two or three shade border adds beauty and finish. In looking over carpets and rugs I find that most people buy the "rug of many colors" and in doing so shatter their color scheme. Instead of building it carefully. Choose your color scheme and then remove it out boldly even to the carpet or rugs.

SUPERFLUOUS HAIR

Should Never Be Removed With Poisonous, Pasty Compounds Because They Are Dangerous and Increase the Growth.

The preparations above referred to are invariably in the form of creamy pastes. These are easily recognized by their pale grayish-green color. They are to be spread upon the skin to remain until they are dry. These contain Sulphide of Barium, an insoluble chemical, which cannot be dissolved, therefore cannot be absorbed by the skin. The very fact that you are told to leave these pasty compounds on the skin until they dry and cake and then lift off with a knife is proof positive that they are not absorbed. If they are why do they still remain on the skin? The most they can possibly do is to remove the surface hair, which in consequence will reappear stronger and thicker after each removal.

There is only one logical and scientific way to remove hair and that is by the use of a liquid containing soluble ingredients which can be absorbed by the skin. De Miraclo, known all the world over as the only real superfluous hair remover, is of this nature. It is easily and quickly absorbed and after you have used it you will note there is nothing left on the skin. It leaves the skin free from irritation, and what is more to the point, it is absolutely non-poisonous, therefore it will not produce eczema, or blood poisoning. Remember, no matter what claims are made to the contrary, no poisonous, pasty compound or so-called "liquid cure" ever did or even will remove a single hair root, and we can prove it.

The extravagant claims recently made by unscrupulous manufacturers of hair removers in sensational advertisements unquestionably justify physicians in cautioning the public against the use of this class of depilatories. How many people have been enticed into using these dangerous preparations with consequent injury to themselves cannot be estimated, but only guessed at, therefore beware of false free advertisements and others who by wording of their advertisements, try to give the impression that newspapers and other reputable publications endorse the use of these depilatories. Don't be deceived by them. De Miraclo is the only preparation which is so endorsed. De Miraclo is sold at all good stores, including Lipman, Wolfe & Co.

No honest dealer will offer you a substitute on which he makes more profit. We will send you a 65-page booklet containing full information concerning this remarkable treatment, as well as testimonials of prominent physicians, surgeons, dermatologists, medical journals and the principal magazines and newspapers. You should read this booklet before you try anything. Write to the De Miraclo Chemical Co., Dept. L, 2, 1905 Park Ave., New York, simply saying you want this booklet, and it will be mailed, sealed, at once.

Note—All readers of this paper who are afflicted with superfluous hair growths are strongly advised to write for information concerning this wonderful method, which is endorsed the World over by eminent authorities, who have made a lifelong study of this subject.