

PARIS MODISTES, BY NEW DESIGN OF GOWN, ACCENT HEIGHT OF WEARER

Clinging Lines Brought Out by Weighted Embroidery on Transparent Chiffons—Artistic Effects Are All-Important Consideration in Creation of Charming Evening Apparel by French Makers.



DECOLLETAGE REACHES TO WAIST. PARIS, Aug. 5.—(Special.)—A square train attached in panel style is one of the most potent devices by which the Paris dressmaker suggests height, and just at present the train usually is added to the gown as a separate feature, instead of being cut all in one with the skirt. The gown pictured is a rather spectacular, but very beautiful model, designed for a young French actress. The material is pale green chiffon, heavily weighted with steel embroidery to give clinging lines, and dropped over green satin. The cape-like bodice of steel-embroidered chiffon over pink chiffon is startlingly transparent in effect. Sometimes the decolletage reaches to the waist. The clever French couturier studies artistic effects, and when his customer has a very beautiful back the frock under consideration is often slashed away to the waistline at the back, while the decolletage in front is very modest indeed. This lovely dinner gown of yellow chiffon, embroidered with white beads in an Oriental pattern, has a graceful fichu draped bodice of white lace veiled with the

Answers to Correspondents

SALEM, Or., July 28.—Please repeat recipe for "Chipped Peas" given in issue of The Oregonian. It was very delicious, but I find my clipping is lost. Can you mention something that will polish nickel which has become dull by steam from the boiling kettle? My articles are wonderfully interesting. I have located some tarragon, growing in this very Salem town. Yours, very thankfully, M. B. AM not quite sure that either of the following is the recipe you ask for. If you do not recognize it, please write again. Chipped peas (1)—3 pounds peas, 4 pounds sugar, 1/2 pound castor sugar, 4 lemons. Wipe the peas, remove stems, quarter and core, then cut in small pieces. Add the sugar, and cut up the ginger. In layers, and let stand overnight. In the morning add the lemons, cut in small pieces, and simmer slowly about 2 hours, or until the fruit is clear-looking and ceases to float. A more delicate flavor is given by using the juice of the lemons, and the yellow part only of the peel, this being grated or cut in very minute strips, as preferred. Chipped peas (2)—Use hard peas, wash, peel, core and cut the fruit into very thin slices. For 3 pounds of fruit, weighed after slicing, use 3 pounds sugar, 1 pint water, the juice of 4 lemons, the yellow rind of 4 lemons, cut in long narrow strips, yellow on both sides; 1/2 pound preserved ginger, sliced very thin. Put all together, in layers, in a greased kettle; boil slowly about one hour. For the dulled nickel have you tried ordinary whitening? Dip a bit of flannel in sweet oil or kerosene, then in whitening. Rub first with this, then wipe and rub again with a cloth moistened with alcohol and dipped in whitening, and finish off with a chamoin polishing. Several applications may be required before much brilliancy is achieved. If the dullness is of long standing, in any case, you can hardly expect to get the dazzling effect of new nickel, especially as the use of many polishers tends to make minute scratches on the metal. Possibly some reader, who has had similar difficulty, can suggest a better method than the above, which, however, has the merit of being both inexpensive and harmless, then I will be very glad if you found the tea articles interesting. The tarragon is, indeed, a treasure. For winter use you may store some dry. Tarragon vinegar is made from superior ordinary vinegar, by infusing the fresh or dry herb, and bottling when the flavor has been extracted. As it is comparatively expensive to buy and not always obtainable at ordinary grocery stores, a bot-

stituted considerably longer cooking— not less than 20 minutes—should be given. Egg arrowroot—Make as above, using milk in place of water. When slightly cooled, beat in the yolk, or arrowwhite, or the whole of an egg, as ordered. This may be taken as it is, hot; or allowed to "set" as a cold custard; or may be steamed, or "baked" in the oven, in hot water, as a custard. Arrowroot cake for invalids—Four ounces arrow root, four ounces flour, 10 ounces sugar, and 10 ounces of eggs—weighed in their shells (usually 5 eggs, though 6 small ones may be necessary. Sift the arrowroot with the flour, and make like rice sponge cake, without liquid or baking powder. Cornstarch may be substituted, but is somewhat less digestible. Old-fashioned snow cake—1. One-half pound arrowroot, one-quarter pound powdered sugar, one-quarter pound fresh butter; two egg whites, the juice of a lemon. Mix as usual for the cake. Bake in a loaf, lining the tin with greased paper. One hour will probably be needed for baking. It is cut in squares and served without frosting. Old-fashioned snow cake—2. Same as above, but with three egg whites in place of two, flavored with almond or vanilla, in place of lemon juice. Modern snow cake—One-quarter cup butter, one cup sugar, one-half cup milk, one and one-half cups flour, one-third cup cornstarch or arrowroot, two and one-half teaspoons baking powder, whites of two eggs, one-half teaspoon vanilla, or one-quarter teaspoon almond extract. Mix as usual for butter cakes. Arrowroot cream, to take the place of custard, where eggs are not allowed—One and one-half ounces arrowroot, one pint milk, one-half pint cream, sugar and flavoring according to taste and circumstances. Make as in "arrowroot for an invalid," and turn out to cool. Serve in tall glasses. Another way is to omit the cream in cooking, allow the mixture to become thick and nearly cold, and then fold in the cream, whipped stiff. This gives a very light and fluffy texture to the custard. The whole secret of successfully lined moulds for caramel custard lies in the manipulation. Hold the tin in a cloth and drop the melted caramel on the sides, not on the bottom. Turn the mould around so that the sides are well coated. The bottom will practically take care of itself. Do not put in too much caramel. The beginner usually tends to overcook the caramel, use too much of it, and let it all slip to the bottom of the mould, where it forms a hard, thick lump, such as you describe. Of course the tin is ungreased. By coating the sides well, and the bottom but slightly, all the caramel will melt and run around your custard as sauce, and soaking will be quite unnecessary. Imported note paper of the thin glazed sort has the envelopes lined with tissue in coronation purple. This is extremely modish. Writing pads of purple leather, with blotting paper matching, are sold in some stores for \$1.98. Some are fitted out with a stick of purple sealing wax and a pen holder and pencil in the same color. These handsome trifles are used both for color and marking. The purple craze runs even to handkerchief borders, pocketcoats, pajamas and parasols. All of these things are used with white gowns—the pajamas excepted, of course. The newest kink for these is a gathering at the bottom of the leg about the ankle, such styles going under the name of Turkish or harem pajamas. Many girls prefer pajamas to the conventional night gown and they are certainly better for camping. Parisian ivory is the name given to imported celluloid, and in the rich creamy material are seen any number of lovely conveniences for the dressing table. Glove stretchers, powder trays, boxes, pin trays and hand mirrors are some of the dainty trifles. The same articles in domestic celluloid often show the rich cream, and such fittings are more used in Summer than those of silver. Antique sugar shakers, or those patterned after the old designs, make beautiful holders for glove powder. They are in silver with much lovely filigree work and cost from \$3 up. Shield pins of solid gold are the latest notion in dressmaking. They are in silver with much lovely filigree work and cost from \$3 up. It seems to have a slightly astringent action and being bland and mucilaginous, tends to form a sort of protective coating, at least such is the theory. Arrowroot was much used for this purpose before cornstarch could be obtained in as pure quality as at present. In cakes, like cornstarch, it dilutes the sticky gluten of the flour, giving a texture shorter, more tender, more crumbly and less elastic and likely to fall. Used in rather high proportion it was the essential ingredient in the old-fashioned "snowcake," now so seldom seen, which was so difficult to slice and so eat gracefully, owing to its melting tendencies. Being thus admirably adapted to provoke thirst, it was the ideal accompaniment of the "glass of wine," homemade or otherwise without which no "polite call" was complete. Did any of my readers ever call upon "elderly gentlewomen" (this race is said to be now almost extinct) with snowy side-curl, satin dresses and lace caps? Did you ever sit on a small "cricket," struggling with a slice of dangerously crumbly, though delicious, "snowcake," and the glass of "shirl" bestowed as being more suitable than wine to your tender years? Or was it an equally crumbly "arrowroot wine-biscuit"? In any case, did you find your mind distracted between the difficulties of "being good," keeping crumbs off the floor, being "seen and not heard," avoiding a choking fit and trying to make sense out of the complicated genealogies, reminiscences and puzzling phrases of the stream of Olympian conversation carried on above your beribboned little head? Who eats arrowroot cake, wears lace "lappets" and recalls genealogies nowadays? Possibly the change is due to the substitution of cornstarch. Perhaps some recipes may be of interest. Arrowroot for invalids—Mix two teaspoons arrowroot with three tablespoons cold water; add one cup boiling water, stirring constantly. Bring to boiling point again, then cook three to five minutes in a double boiler, add a tiny pinch of salt and flavor according to taste and circumstances, with sugar, cinnamon, nutmeg or lemon rind. Add wine or brandy, if ordered by the doctor. For intestinal disturbances it is often given slightly thicker than this, and taken tepid rather than hot, with a little brandy. If cornstarch-gruel is sub-

Little Elegancies for the Summer Girl

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CHARMING COSTUME WORN IN PARIS SUITABLE FOR WARM FALL DAYS

Attractive Mid-Season Gown Is Supple Mixture of Mohair and Wool Threads—Skirt Is Slashed and Simulated Tunic, Trimmed With Fringe—White Satin Revers New Note.



FRENCH TAILORED SUIT FOR FALL. The material is black permo fabric—a supple mixture of mohair and wool threads, which forms a self-toned pattern over the lustrous surface of the material. The skirt is slashed almost

NEW YORK, Aug. 5.—(Special.)—For the stretch of warm, bright days which come in September, October and November, this attractive between-season model was planned.

For a Summer diversion in the country; for after the first two or three days of blessed idleness "resting" becomes irksome and one longs for something to do to break the monotony. Summer needlework should be of a sort not demanding too concentrated an attention, for the vacation weeks should be a time of relaxed nervous energy if they are to be of any benefit, and the woman who sits bent over an intricate bit of embroidery or worsted work, with fixed attention and frowning brow in an effort to puzzle out stitches or colors or pattern, might as well be at home in her own flat, with elevated trains roaring around the corner, for all the benefit she derives from the lovely panorama of lake, mountains or meads spread before her. There are making of bags and handsome reticules and opera bags for Christmas presents next Winter. Jelled Apples—Get some of the first crisp, fresh harvest apples for this favorite dish. Pare them, core them and place them in a covered dish with the juice of a lemon, half a cup of water and a tablespoonful of granulated sugar for each apple. Bake them carefully until they are tender all the way through, but have not lost their shape. Then place them in a mold, or else place each apple in a cup. To the liquor they have been cooked in add powdered gelatin that has been softened in cold water—about a teaspoonful of gelatin for each apple, and sugar, water and lemon juice to make enough jelly to cover each apple if they are in the cups, or to fill the mold. If they are arranged in a mold. Serve them with cream and sugar. For the stretch of warm, bright days which come in September, October and November, this attractive between-season model was planned. The material is black permo fabric—a supple mixture of mohair and wool threads, which forms a self-toned pattern over the lustrous surface of the material. The skirt is slashed almost to the knee over an under box pleat and the simulated tunic is trimmed with fringe, which is to be the trimming par excellence, says Paris. The revers of white satin are a new note that is distinctly Parisian.

FRECKLES

New Drug That Quickly Removes These Homely Spots

There's no longer the slightest need of feeling ashamed of your freckles, as a new drug, othine—double strength, has been discovered that is a positive cure for these homely spots. Simply get one ounce of othine—double strength, from Woodard, Clarke & Co., and apply a little of it at night, and in the morning you will see that even the worst have begun to disappear, while the light freckles have vanished entirely. It is seldom that more than an ounce is needed to completely clear the skin and gain a beautiful, clear complexion. Be sure to ask for the double-strength othine, as this is sold under guarantee of money back if it fails to remove the freckles. Don't Worry. It makes Wrinkles. MRS. NETTIE HARRISON'S LOLA MONTEZ CREME. Absolutely delicate, distinctive and wonderfully effective for Wrinkles and Blemishes. It is a true complexion beautifier and protector, the result of 25 years Beauty Culture practice and the acknowledged perfection of toilet cream. In (Beauty Treatise) 15 cents at drug stores. Sample and interesting Book on Hair and Beauty Culture for Women may be had at SKIDMORE DRUG CO., 151 Third St., Portland.