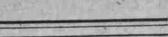
stituted considerably longer cooking-not less than 20 minutes-should be

given.



PARIS MODISTES, BY NEW DESIGN OF given. Egg arrowroot—Make as above, using milk in place of water. When slightly cooled, beat in the yolk, or the white, or the whole of an egg, as ordered. This GOWN, ACCENT HEIGHT OF WEARER cooled, beat in the yolk, or the while, 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 surgar, 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. Corn-starch may be substituted, but is some-what less digestible. Old-fashioned snow cake—1. One-half pound arrowroot, one-quarter pound fresh butter; two egg whites, the juice of a lemon. Mix as usual for butter cakes. Bake in a loaf. lining the tin with greased paper, Gne hour will probably be needed for baking. It is cut in squares and served without froeting. 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. frosting. Old-fashioned snow cake-2. Same as Old-fashioned snow cake-2. Same as above, but with three egg whites in place of two. Flavored with almond or vanila, in place of lemon juics. Modern snow cake-One-quarter cup butter, one cup sugar, one-half cup milk, one and one-third 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 tea-spoon almond extract. Mix as usual for butter cakes. Arrowroot cream, to take the place spoon 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 plat milk, one-half plat cream, su-gar and flavoring according to taste and circumstances. Make as in "arrow-root for an invalid." and turn out to cool. Serve in tail 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 and then fold in the cream, and fluffy texture to the custard. The whole secret of successfully lined moulds for caramel custard Hes in the and drop the melted caramel on the sides, not on the bottom. Turn the mould around so that the sides are well costed. The bottom will practically take care of lise! 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 de-scribe. Of course the tin is ungreased by coating the sides well, and the bot-tom but slightly, all the caramel will melt and run around your custard as seuce, and soaking will be quite un-necessary. necessary. Little Elegancies for the Summer Girl MPORTED 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 handle and pencil in the same color. These handsome trifles are used both for color and mourning. The purple craze runs even to handkerchief borders, petticoats, pajamas and parasols. All of these things are DECOLLETOGE REACHES used with white gowns-the pajamas TO WAIST excepted, of course, The newest kink for these is a gathering at the bottom BIS, Aug. 5 .-- (Special.)-A square of the leg about the ankle, such styles rain attached in panel style is going under the name of Turkish or one of the most potent devices by harem pajamas. Many girls prefer pajamas to the conventional nightwhich the Paris dressmaker suggests Beight, and just at present the train gown and they are certainly better for usually is added to the gown as a sepa-rate feature, instead of being cut all camping. Parislan lyory 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 and rouge boxes, pin trays and hand mir-rors are some of the dainty triffes. in one with the skirt. The gown pic tured 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, The

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.



and dropped over green satin. The rape-like bodice of steel embroidered chiffan over pink chiffon is startlingly

Superiment in effect. Sometimes the decolistage reaches to the waist. The clever French coutu-rier studies artistic effects, and when his customer has a very beautiful back the frock under consideration is often simshed away to the waistline at the

BY LILLIAN TINGLE.

BY LILLIAN TINGLE. SALEM, Or. Jule 22.-Please repeat recime for "Chipped Pears" given hast year n The Oreasonian. It was very delitious, but I find my dipping 's lost. Can your mention something that will pellah nickel which has become dull by tream from the builing kettle? I have tried ordinary classers. The tca articles are sunderfully interesting. I have tocaled nome increments, in this very Kalem own. Yours, very thankfully. M. H.

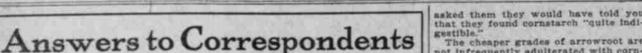
please write again.

very thin

about



back, while the decolletage in front is very modest indeed. This lovely din-ner gown of yellow chiffon, embroi-dered with white beads in an Oriental bodics of white lace velled with the ering the arms in lieu of sizeves.



not infrequently adulterated with corn-starch or potato starch. For most or-dinary kitchen purposes cornstarch can take the pince of arrowroot. Arrowroot gruel or jelly is quite fre-quently useful in irritation of the di-continue tract as in "Summar comgestive tract, as in "Summer com-

It seems to have a slightly astrin gent action and being bland and mucil-aginous, tends to form a sort of pro-tective 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, if 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 "anowcake," now so sel-dom seen, which was so difficult to slice and to eat gracefully, owing to its melting tendencies. Being thus admirpresent. melting tendencies. Being thus admir-ably adapted to provoke thirst, it was the ideal accompaniment of the "giass of wine," homemade or otherwise with-out which no "polite call" was com-

Did any of my readers ever call upon Did any of my readers ever call upon "eiderly gentlewomen" (the race is said to be now almost extinct) with snowy side-curle, 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 "shrul" bestowed as being more suitable than wine to your tender years? Or was it an squally crumbly "ar-

wine to your tender years? Or was it an equally crumbly "ar-rowroot wine-blscuit?" In any case, did you find your in-fant mind distracted between the dif-ficulties of "being good," keeping crumbs off the floor, being "seen and out heard" suiding a choking fit and

crumbs off the floor, being "seen and not heard," avoiding a choking fit and trying to make sense out of the com-pliments, genealogies, remininiscences and pussiing phrases of the stream of Olympian conversation carried above your beribboned little head?

Who cats arrowroot cake, wears lace Who eats arrowroot case, weats new-"lappets," and recalls genealogies now-adays? Possibly the change is due to the substitution of cornstarch. Perhaps some recipes may be of in-terest. Arrowroot for invalids--Mix

terest. 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 sait and flavor according to taste and circumstances, with sugar, cinnamon, nutmeg or lemon rind. Add wine or brandy, if ordered

The same articles in domestic ceiluloid often show the rich cream, and such fittings are more used in Summer than those of silver.

often show the rich used in Summer fittings are more used in Summer than those of allver. Antique sugar shakers, or those patterned after the old designs, make beautiful holders for glove powder. They age in silver with much lovely filigree work and cost from \$3 up. Shield pins of solid gold are the latest notion for elegant girl dreasers. The tiny fasteners are in the exact shape of the small rounded wire pins that sell for 3 cents a card, but the girl who owns gold shield pins always takes more care of them. Such con-veniences are indispensable when away from home and short of sewing materials, and a card of the gold pins makes a nice present for a girl friend. A yard of fine white or pale cream scrim costs 25 cents, and it may be turned into a neck finish that would cost several dollars if bought ready made. Maids who help with their own finery cut the scrim into a bias, which, when foldeg once, makes a band some-thing over half an inch wide. White silk seam ribbon is sewed to the raw edge and the banding is used at the top of high collars and at the bottom of sizeves. sleeves.

Sallor collar and cuffs are sometimes fashioned of fine white handkerchiefs with elaborate colored borders. The with elaborate colored borders. The man's mouchoir is used, for the fem-inine article is not big enough. Two handkerchiefs are required for a deep collar and wide flare cuffs. What is left from the collar handkerchief is used for a little jabot, and the fixings go with white waists or frocks. Straw hats that have seen their best days are sometimes entirely covered with dotted muslin, or black and white or plain colored veiling. The same materials may be shirred over a wire frame and then a little hand straw braid put on to give the headplece the

frame and then a little hand straw braid put on to give the headplece the correct look. A French hat seen re-cently that was originally priced 125 was covered in this way with a simple black and white muslin. The shape was a sort of mushroom, the edge and part of the crown being of black straw braid. A wreath of thy pink roses and a twist of pale blue satin ribbon were the trimmings. A combination nantaloon and corset

A combination pantaloon and corset cover entirely of Valenciennes and thin lawn, put together in strips, is a Parl-sian novelty any girl could copy for a tenth or less of the shop price. All the banding is on the bias and of course there are lovely beading, rihbon draw-strings and coquettish rosettes at the

there are lovely beaming, rinkes in the strings and coquetlish rosettes at the correct points. Hoop earrings are allowed girls from 17 up, but they must be of coral, tiny seed pears or plain gold. A well-brought-up young person does not wear diamonds and all her earrings have screw fastenings. Some of the more exclusive shops are showing made sashes and matching hair fixings for misses' dance frocks. Dainty flowered silks and silver and gold tissues are cut bias, or else wide ribbon in these materials will be used. One sash of gold tissue ribbon had a waist knot of pale blue saith berries, a similar knot showing on the narrow gold bandeaux for the hair. The sash ends are long or short, as is liked, and both of the dainty fixings are all ready both of the dainty fixings are all ready to put on. MARY DEAN. to put on.

Queen Elizabeth's Ring.



FRENCH TAILORED SUIT FOR FALL.

notony.

Summer

For the stretch of warm, bright supple mixture of mohair and wool • days which come in September. October and November, this attractive between-season model was planned. The skirt is slashed almost that is distinctly Parislan.

for a Summer diversion in the counvorite, the Earl of Essex-was sold at Christle's yesterday afternoon for f3412 108-3250 guineas, or about \$17,-

bought by Lord Michelham, It son of the late Baron Hermann de Stern, the famous banker millionaire From the first bid of 150 guineas the price rose by hundreds to 1000 guineas; finally, the sum of f3412 10s, reached by 100-guinea bids, was unchailenged, and the ring was knocked down to Lord Michelham.

The ring was given by Queen Eliza-beth to the Earl of Essex, and had a strange and tragic history.

This is its romantic story: Queen Elizabeth gave to her favorite, the Earl of Essex, a ring with the promise that of Lasse, a ring with the promise hight accuse him of, a return of the ring would act as a pledge that she would pardon him, or at least admit of him giving an explanation to justify him-

self in her presence. Essex fell into disfavor and was condemned. He entrusted the ring, so the story goes, to the Countess of Notthe story goes, to the Countess of Not-tingham, a relative, but no keen friend of the Earl, to be sent to Elizabeth. Through some female caprice the mes-sage was nt sent and Essex lost his head.



MRS. NETTIE HARRISON'S OLA MONTEZ CREM Expetitively delicate, distinctive and wonderfully effective for Wrinkles and Massage. It is a frue complexion beautifier and protector, the result of 25 years Bearty Culture practice and the acknowledged perfection of toilat treates. Jar (3 months treatment) 75 cents at all druggiste. FREE Sample and interesting Book can Hair and Beauty Coltures for Wamen may be had at

> SKIDMORE DRUG CO., 151 Third St., Portland

EW YORK, Aug. 5 .- (Special.) - | The material is black permo fabric-a | to the knee over an under box pleat and the simulated tunic is trimmed with fringe, which is to be the trim-

and handsome reticules and opera bags for Christmas presents next Winter.

try; for after the first two or three days of blessed idleness "resting" be-comes irksome and one longs for Jellied Apples-Get some of the first arise, 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 wasomething to do to break the moneedlework 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 bene-fit, and the woman who sits bent over an intricate bit of embroidery or worsted work, with fixed attention and the june of a tempt, had a tap of wa ter and a tablespoonful of granulated sugar for each apple. Bake them care-fully 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 worsted wors, with fixed attention and frowing brow in an effort to puzzle out stiftches 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 depowdered gelatin that has been soft-ened in cold water-about a teaspoonas well be at home in her own flat, with elevated trains roaring around the corner, for all the benefit she de-rives from the lovely panorams of lake, mountains or meads spread be-fore her. There are making of bags

FRECKLES

New Drug That Quickly Removes **These Homely Spots**

There's no longer the slighest 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.

up, would make an acceptable little Christmas gift for any young salad-lov-ing matron. You see my mind runs on Christmas presents just now, because I Christimas presents just now, because i am in the midst of "Christmas shop-ping." It is so much easier to choose and buy all sorts of things on bright July or August mornings-when the stores are uncovered and to make things on pleasant porches than it is to struggie with other frantic shoppers on det December afternoors of to

tle of Tarragon vinegar, daintily put up, would make an acceptable little

AM not guite sure that either of the following is the recipe you ask on dark December afternoons, or to wear out one's eyes and nerves sitting up late to finish things off. for. If you do not recognize it,

up late to finish things off. Pertiand, Or., July 26, 1911.--Will you please give, through the columns of The Sunday Gregonian (1) the uses of arrowroot and how it is used in white cake? Is it preferable to cornatarvit? (2) In making caramel custard, how can I overcome the caramel sticking to the bottom of the cups? When my custard is baked there is usu-ally a spoenful of caramel, and the rest is a sticky mass which requires several days' seaking. Thanking you if you will answer these questions MRS. J. C. H. Arrowroot is a form of almost ab-Chipped pears (1)-8 pounds pears, 4 pounds sugar, % pound canton ginger, 4 lemons. Wips the pears, remove stems, quarter and core, then cut in small pleces. Add the sugar, and cut up the ginger, in layers, and let stand over night. In the morning add the lemons, cut in small pieces; and sim-mer slowly about 2 hours, or until the fruit is clear-looking and ceases to frait is coar-locating and ceases to foat. A more delicate flavor is given by using the julce of the lemons, and the rellow part only of the peal, this being grated or cut in very minute wirips, as preferred.

Arrowroot is a form of almost ab-solutely pure starch, prepared from the tuber of a West Indian plant. That imported from Bermuda is considered beat. Its quality is judged by its whiteness, by the grains being aggregated into little lumps, by the jelly be-ing very readily made and being firm, coloriess, transparent and of good taste. Compared pears (7)-Ose hard pears, weakh peel, core and cut the fruit into very thin slices. For 8 pounds of fruit, weighed after slicing, use 8 pounds sugar, 1 pint water, the juice of 4 lem-gis, the yellow rind of 4 lemons, cut in long narrow strips, yellow on both aldes; is pound preserved ginger, sliced very thin. Put all together, in layers The cooked jelly will often remain three or four days without turning thin or sour, when, under the same conditions, points starch jelly will be-come thin in 12 hours. Seen under the miscroscope the starch granules ap-pear smaller than these from corn, rice or petato and this miscroscopic test is accordingly used to detect adulter-

Arrowroot, for some not well under-

For the dulled nickel have you tried ordinary whiting? Dip a bit of flannel in sweet oil or kernsene, then in whiting. Rub first with this, then wipe and rub again with a cloth molatened with alcohol and dipped in whiting, and finstood reason, seems to be more easily digested than other forms of starch, the off with a chamols pollabiling. Sev-eral applications may be required be-fore much brilliancy is achieved. If the dulineess is of long standing. In any case, you can hardly expect to get the dusting effect of new nickel, especially as the use of many pollshers tends to make minute scratches on the metal. Possibly some reader, who has had sim-iar difficulty, can suggest a better method than the above, which, how-ever, has the merit of being both in-expansive and harmlees. In very glad if your found the tea-articles interesting. The Tarragon is, indeed, a treasure. For Winter use you may store some dry. Tarragon vine-gar, by infusing the fresh or dry herb, and bottling when the flavor has been extracted. As it is comparatively ex-pensive to buy and not always attainby some invalids. It can sometimes be retained when all other kinds of food ish off with a chamols polishing. Sev-

Chipped pears (2)-Use hard pears,

y thin. Put all together, in layers, a preserving kettle; bell slowly

gar, by infusing the freen of dry herb. and bottling when the flavor has been extracted. As it is comparatively ex-bensive to buy and not always attain-able at ordinary grocery stores, a bot-

retained when all other kinds of food are rejected, and therefore though ar-rowroot preparations have often little nutritive value in themselves, they may sometimes pave the way for more nutritious dist later on. The mental attitude of the patient has occasionally something to do with the use of arrow-root. It has an old-fashioned reputa-tion as an "invalid food," it is more expensive than ordinary starch, and quite often less easily obtainable, con-sequently, some types of dyspeptics will feel that it "does them good" far more than ordinary starchy preparawill feel that it "does them good far-more than ordinary starchy prepara-tions. I have known patients who "could not digent a thing but the finest arrowroot," take contentedly, in an emergency, carefully prepared corn-starch, in the belief that it was arrow-root and find it areasently inst as