KNOCKABOUT HAT FOR FAIR MAID TODAY POPULAR AND ATTRACTIVE

Charmingly Girlish Fall Bonnet of White Felt Has Crown Band of Pleated White Silk and Two White Wings Poised at Either Side of Back.

TRIMMINGS AT BACK IN FAVOR

NEW YORK, Aug. 12.—(Special.)—The sort of good-chum hat that can be jammed down on the head on a windy day; that will not mind being tossed on and off and that has a jolly, informal, care-free suggestion, is this Fall hat of white felt with a bit of white silk braid twisted cleverly to look like a smart quill. For runabout, motoring and rainy day wear, these flexible felt hats are ideal and the college and schoolgirl will hail them with joy as just the thing for everyday.

Hat trimmings perched at the sides have a jaunty and daring suggestion; trimmings across the front are feminine—often suggesting simplicity and meekness; but trimmings at the back are almost invariably useful and dashing in effect. Because of this the smart bow directly across the back of the hat returns year after year. This charmingly girlish Fall hat of white felt has a crown band of pleated white silk and two white wings poised at either side of the back. The brim facing of royal blue silk makes the hat particularly becoming to a blue-eyed maid.

KNOCKABOUT HAT FOR COLLEGE GIRL

Leading Lady of the Kitchen.

Lippincott's.

Two men of West Philadelphia were exchanging greetings the other day when one of them exclaimed:

"Why, Edward, old chap, you're in fine trim! You're positively beaming! I've never seen you look so satisfied with yourself and with the world. Any particular reason?"

"Yes," answered Edward. "The fact is I've just succeeded in signing up our leading lady for another season."

"I had no idea you were in the theatrical business."

"Nor am I. I am referring to our cook."

FALL HATS SUFFICIENTLY VARIED TO SATISFY MOST EXACTING WOMEN

Never Before Have So Many Attractive Shapes and Styles Been Offered at Beginning of Season—Pure White Affairs Are Lovely—So Much So Doom Is Foreseen.

NEW YORK, Aug. 12.—(Special.)—The woman who cannot be suited with a Fall hat this season, will be hard to please indeed, for never before were so many attractive shapes and styles offered for choice at the beginning of a season. One may select a saucy little helmet with a smart wing at one side, a graceful, roll-brim shape trimmed with big, soft silk bows, a chic, tall-crowned affair garnished in the most striking Parisian manner with feathers sprouting from the apex of the crown, or a soft felt hat trimmed with a bow of braid that may be clapped on in rough-and-ready style and defy all the breezes that blow.

The pure white hats are lovely—so lovely, alas, that one foresees their doom in their striking prettiness. Every woman under 25 will want a white hat and already these models, made of horrible, hard felt and trimmed with scratchy thin wings and flimsy white ribbon are being offered in the windows along Fourteenth street. With this in mind, the young woman who knows how becoming a white hat will be to her particular type, should invest in one early—before the close of August, and wear it constantly while the fad is at the best and still countenanced by the high-class milliners. Some of the white felt hats have dark brim facings which prove more becoming when the face has not enough color to stand the dead whiteness of an unfaced brim.

Shapes Both Large and Small.

Both large and small shapes are shown in the autumn models; but the undoubted favorites for first wear with tailored suits of wool and mohair are the helmet shapes. Some of these hats are of flexible French felt; some are covered with velvet; a few are of beaver; but the larger number are of velour, which is to be extravagantly fashionable it seems, this Fall. The deep bronze greens of the velour are beautiful and lend themselves well to trimming effects that include violet, mauve and certain shades of blue. Later on, it is possible that large hats of the popular velour will be seen, and a few models with brims of a very handsome ribbed velour have already made an appearance.

Some of the helmets have steep brims, slanting down all around in bonnet style; others roll up at the sides and back in rakish effect like a boy's cap. Still others have little rolled brims all around—and these are the most generally becoming type. A new helmet shape that has caught the fancy in Paris has a brim that projects outward in a point over each ear, the points rolling up the slightest bit to show a facing of contrasting color, and giving the hat a quaint, Dutch cap appearance that is charming on fresh young faces. All these helmets settle far down over the hair and the ears; there seems absolutely no tendency in these first Fall hat models to introduce the bandeau.

What are the trimmings? One answers wings. Wings, silk ribbon bows, wings, feather bands, wings, aigrettes, fancy feather ornaments and again wings. Wings are perched, Mercury-fashion at the back of the hat crown; they are tucked by the half dozen among folds of taffeta silk and velvet tam crowns; they are piled, one above the other in hedges to the very top of tall crowns. In fact, some of the crowns are completely covered with hedges of the small, sharp wings, and at the trimming counters are appearing feather and wing covered crowns all ready to be clapped on a last year's brim shape that proved extra becoming.

Contrast Is Shown.

In contrast with the up-standing wings is the down-dropping fringe trimming. Fringe is truly an innovation—on millinery—but many of the new East Indian turbans are trimmed with fringe in very artistic fashion. These East Indian turbans are rather flat and low, though they spread out in bulbous fashion and at the front the folds of material that make the turban are lapped over each other in a triangular effect that is characteristic of this kind of headgear. An East Indian turban of violet velvet has rows of handsome black silk fringe in an altogether new and very striking effect. On a high-crowned Paris hat, also, rows of black fringe go round and round, winding in a spiral of black against the green velvet of the hat.

The mammoth "tam" crowns is a Fall millinery feature that will appeal to women who love picturesque, artistic effects. The floppy "tam" is rarely trim or smart, but is often most artistic and graceful. It can be also unspeakably untidy and inartistic when built in the wrong way and of cheap material. Some of the round sailor shapes with rolled up brims which have been popular all Summer, are appearing in felt, with "tam" crowns of velvet which fill in the entire hollow formed by the roll of the brim, and even sag over the back. The favorite trimming device on such hats is a smart feather ornament of some sort placed directly in front, or a bow of pleated ribbon poised obliquely against the big, soft crown just at one side of the front.

The new millinery ribbons are enormously wide and soft, for bows of taffeta silk are really smarter than ribbon and the ribbon makers have had to get out special widths to please the women who prefer to make big hat bows of conveniently finished-off ribbon rather than hem and wire silk bows.

Graceful Bows Arranged.

The graceful bows are arranged at front, back or side of the hat according to the requirement of its shape, or its wearer's fancy. The big bow across the back is undeniably youthful and girlish in suggestion, though the bow in front is more becoming to certain types of face. Trimming at the side should only be worn by women who can stand dashing and jaunty effects.

Taffeta is the millinery silk par excellence just now and the new colors are delectable — soft gray-reds called a raspberry and cyclamen, rich olive and bronze greens; a sumptuous American Beauty rose and several shades of vivid geranium red called "Coronation." There are two tone silks with jacquard weaves which make stunning bows, the velvet brim facing of velvet matching one of the shades but perhaps the most beautiful of all the new millinery silks is the peau d'or or gold skin which is a glace silk woven of yellow threads which have a high gloss and glisten like gold. A cross weave of colored threads produces a most beautiful changeable effect, most often in stripes or vague "East Indian" patterns.

Answers to Correspondence

BY LILIAN TINGLE.

PORTLAND, Or., Aug. 3.—Will you kindly tell me, through the Woman's Department of The Oregonian, how to make rose beads out of the rose petals? Thanking you in advance. A SUBSCRIBER.

DIRECTIONS for making such beads were given in the Sunday Oregonian of July 16, and therefore cannot be repeated at present. Possibly you may be able to obtain a copy of the paper of this date. If not you can see it on the files of the Public Library.

Portland, Or., Aug. 7.—Can you give me a recipe for the German dish known as eier kass, or egg cheese; also the sauce to go with it. MRS. K. F. R.

I hope this is what you mean: eight eggs, one and a half pint cold milk, two tablespoons sugar, one-half tablespoon lemon juice, one-fourth teaspoon salt. Beat up the eggs with the sugar, salt and lemon juice. Heat the milk in a double boiler, and, when hot, but not boiling, pour over the eggs. Return to the pan, and cook until it shows the very first signs of curdling. Then set quickly in cold water, and beat with a Dover egg beater until no sign of curdling can be detected. Pour into a mould, rinsed in cold water, and put in a cold place to become firm. It is, you see, simply a moulded boiled custard, less sweet than usual in American custards. For the sauce, use one pint cream, six tablespoons sugar, the thin peeled yellow rind of a lemon, two inches of stick cinnamon, four egg yolks, and about one teaspoon potato flour or cornstarch, mixed with one tablespoon cold milk or water. Boil the cream with the cinnamon and lemon rind; strain into the mixed potato flour; return to the pan, to thicken slightly. Pour this over the beaten egg yolks, and cook a little longer to thicken. Let cool, and serve with the stiff unmoulded custard.

Tillamook, Or., Aug. 8.—Could you please give a recipe in the Sunday Oregonian for sweet cucumber pickles, such as you buy in the grocery stores? Thanking you in advance. MRS. R. M.

I cannot give you an exact recipe for "grocery" pickles, since the materials, methods, quantities, etc., used in making such pickles would not be available or desirable for home use. A recipe for somewhat similar sweet pickles was given in a recent number of the Oregonian. If you would like other sweet cucumber pickle recipes, of the home-made rather than the grocery type, please write again, and I will do my best to help you.

Portland, Or., Aug. 4.—I have a cake recipe calling for almond meal. Will you kindly tell me how to make it; or can it be obtained at the stores? I would rather make it. Thanking you for past favors and also in advance for a reply to this request. MRS. R. N.

Almond meal can usually be obtained at the larger grocery stores. It costs about 60 cents a pound. This meal is usually somewhat drier and finer than that made at home. For some purposes it is superior to and for others less good than the home-made article. Not knowing the kind or recipe you have in mind, I cannot say which would be best in this instance. For making almond meal at home, the almonds should be blanched in the usual way by covering with boiling water, and removing the loosened skins. If a large quantity of almonds are to be blanched at once, time can be saved by putting them in a clean towel and rubbing well between the folds. This will remove the skins from most of them, and save handling each almond. Have the nuts quite dry before putting them through the food chopper. Use the medium grinder first, afterwards the finer, and last of all, if you have it, the "nut-butter grinder," or pound the nuts in a mortar. In order not to oil them, it will be necessary to add a little confectioner's sugar from time to time. This should preserve the mealy consistency, so easily lost in home grinding. The sugar must, of course, be allowed for in following a recipe, so that it is well to note just how much is used, in this way. To be on the safe side, put a deep plate or small bowl under the grinder to catch any drops of oil that may be squeezed out of the nuts.

Salem, Or., Aug. 8.—First I must thank you for your very generous replies to my questions. You give such good measure in all your answers that they are a constant source of help. Like most others who have profited by your assistance, I am coming back for more. I have had to use rice-water a great deal in sickness this Summer, and often find myself with a quantity of mushy boiled rice on hand which I dislike throwing away. The rice pudding, with variations of flavor, has been my chief standby; for rice muffins seem so moist. Would you please suggest several uses to which I might put it, with a recipe or two? Also may I trouble you for a recipe for tomato bouillon and one for good plain sugar cookies—good to keep on hand for emergencies and for munching. I am tired of rocks, oatmeal, cookies and other fruit and nut concoctions. You see I've been saving up things to ask you and this is only a beginning. You are so very kind one acquires the habit of turning to you, mentally at least, for counsel. With many thanks. MRS. G. O.

I am glad, indeed, if you find these answers helpful. In regard to the rice, here are some suggestions. Let me know which recipes you would prefer to have in detail. Rice border (with egg) for meat dishes, such as curry, goulash or brown fricassees. Rice casserole with grated cheese. Scalloped rice with cheese. Savory rice fritters, with cheese, tomato, anchovy or celery. Sweet rice fritters with spice, lemon or orange rind, or fresh or dried fruit. Rice and shrimp cutlets. Rice and nut cutlets. Rice rabbit. Tomato rice. Spanish rice. Pelaff, with chicken or mutton. Rice souffle. Tomatoes or peppers stuffed with creole rice. Creole or nut rice stuffing for meat or fish. Sausage and rice cakes. Rice blanc-mange. Frozen rice with apricot sauce. Rice waffles. Fruit juice jelly made with rice in place of cornstarch.

I think I could also give you a cake and little cookies with such rice, but I should prefer to try an experiment (since you say the material is very mushy) before giving exact quantities. I think such rice might also be used for a kind of rice cheese cake, or rice-lemon or rice-orange pie. Owing to lack of space I must ask you to wait until next week for the other recipe you request.

Apricot Jelly—Fill part of a mold with clear claret or lemon jelly. Cook a pound of apricots with a cup and a half of water until they are tender, and put them through a sieve or vegetable presser. Add two teaspoonfuls of powdered gelatin, softened in cold water, and then dissolve over hot water a dozen glace cherries chopped coarsely, a teaspoonful of preserved ginger cut in dice, sugar to taste, and a teacupful of cream, whipped. Pour this mixture in the mold containing the lemon jelly. Serve with whipped cream, or garnish with freshly cut apricots.

HUGE CROWNS MARK NEW HATS, RISING FAR ABOVE BIG BRIMS

Barrel-Shaped to a Degree, Center Part Alone Distinguishes This Year's Styles From Those of Last Season.

SMART YET PICTURESQUE SHAPE

HUGE BAG CROWN NEW FEATURE

NEW YORK, Aug. 12.—(Special.)—As will be noted, the general shape of this hat is along the lines of the rolled brim models that have been popular for a twelvemonth; but the crown is an entirely new feature. It is made of velvet and is enormous in size, bagging a little over the back of the brim and filling the space within the roll of the brim. At front is perched a smart feather ornament with a pompon of fluffy marabout emanating from a sheath of red and orange grebe feathers. The hat is of buff-colored felt and the crown of reddish brown velvet.

Velour hats are the feature of the Fall millinery season and some of the new shapes are wonderfully dashing and graceful. This hat, of bronze-green velour, is exceedingly simple but its smartness is conspicuous. The wide, rolling brim is faced with black velvet, a binding of bronze-green ottoman ribbon—the new soft ribbon with a rep weave—finishing the edge. A pleated bow of this ribbon is placed obliquely across the front of the crown, this bow and the facing being the only trimming on the hat.

BLACKBERRIES FURNISH MANY THINGS TO EAT

Lilian Tingle Gives Recipes for Variety of Palatable Dishes in Which Fruit Is Principal Ingredient.

BY LILIAN TINGLE.

BLACKBERRY JELLY: Wild, slightly under-ripe berries are best for this. In very sweet ripe berries the pectin necessary for "jelling" has been converted into sugar in the process of ripening. Heat the berries in a double boiler until the juice runs freely. Mash them well, then strain in the usual way. For each pint of juice allow the juice of half a lemon, or one-fourth level teaspoon tartaric acid, and one pint heated sugar.

A little apple juice in blackberry jelly not only helps the "jelling," but gives a more attractive brilliant color. Clean sound apple parings, left after making green apple pies or puddings, may be cooked up with the berries for this purpose. Boil the strained juice gently for 15 to 20 minutes, according to the quantity of juice, since a small quantity tends to evaporate and "reduce" more quickly than a large quantity. Then add the sugar, gradually, so as not to reduce the temperature too suddenly.

Keep back a little of the sugar until you see whether the mixture "jells" without it, since there is always the tendency to over-measure fine granulated sugar; and too much sugar, or too much boiling with the sugar, will give a "ropy" syrup instead of a tender jelly. The jelly should form within five minutes of adding the sugar. If it does not, it may mean (if your fruit was not over-ripe) that you have too dilute juice, or too much sugar.

Sometimes help may be found in the addition of more extra-concentrated berry or apple juice; but mere long boiling of the original mixture will not help. Test the jelling by dropping from a cold spoon, or on a cold plate. Put up in small glasses, and seal with paraffine.

When wild berries are gathered during a Summer vacation, it is sometimes convenient simply to extract the juice, strain, and boil it, and seal it in sterilized fruit cans, using it later for jelly, cordial, wine, gelatine desserts, or starchy puddings.

Preserve Recipe Given.

Blackberry Preserves.—Allow equal weights of sugar and blackberries. Arrange in jars in layers. Let stand over night; then, from one jar, make up the shrinkage in others. Cover and set to the neck in cold water, in a deep pan or wash boiler, provided with a rack. Bring to the boil and cook five minutes. Tighten the tops and let cool. Blackberries and rhubarb cooked together in this way make an inexpensive preserve.

For ordinary canning allow six to eight ounces of sugar to one quart blackberries. If cooked in the "open pan," probably six minutes boiling will be enough. If canned in the jars cook until the fruit begins to rise in the syrup.

Pickled Blackberries.—For one quart berries allow one-fourth cup vinegar, one cup sugar, one-half teaspoonful each cassia buds or broken stick cinnamon, mace, and cloves. Cook slowly, all together, about 20 minutes, and seal while hot. Eat with mutton or pork.

Blackberry Catsup.—Barely cover the berries with boiling water; simmer ten minutes and rub through sieve. For each quart of juice and pulp add half level teaspoon each of powdered mace, cinnamon, mustard, and white pepper, and three tablespoons of sugar; simmer until reduced one-fourth; then add vinegar and cayenne to taste.

Blackberrry vinegar: Allow two gallons of water and one cup sugar to one gallon of crushed blackberries. Mix and place in a cask, with two or three tablespoons of home-made yeast, or one-fourth softened yeast cake. Set in a warm place to ferment, and stir occasionally. Drain off, and bottle when thoroughly sour.

Blackberry wine: For each quart fully ripe mashed berries, allow one quart boiling water. Let stand over night. Then press, strain and measure the juice. For each quart, place in a cask one cup sugar and pour the strained juice over it. Stir until the sugar is dissolved; and let the cask remain unstopped until fermentation is over. Then stir in the beaten whites of four eggs, or one-half ounce dissolved gum arabic, to clear it. Stir well; leave open until next day; then close the bung. It will be ready to bottle in two months.

Cordial Can Be Made.

Blackberry Cordial: To three pounds uncooked berries allow two cups sugar. Cover and let stand over night. Press and strain, and add one-third as much brandy or rum as you have juice, with one teaspoon allspice (or a mixture of powdered spices) to each quart of cordial. This should stand long in bottle before use.

It is sometimes ordered in intestinal troubles, taken in doses of one teaspoon to two tablespoons, according to circumstances. It may also be made from cooked juice and sugar, boiled to a syrup. In this case, one-half pint brandy would be used to one quart cooked fruit syrup.

Blackberry Shrub: For every quart mashed berries add one pint water and 1½ teaspoons (level) tartaric acid. Let stand over night. Strain and boil with 2½ cups sugar to one quart liquid. Put up in sterilized cans or bottles, well sealed. Dilute with iced water for cooling drinks; or with hot water to make "a hot bedtime drink for a cold."

Dried Blackberries: Spread berries in single layers in the sun. They must not be over ripe. Protect with fly netting from insects. Sprinkle with sugar when partly dry; or, dry the berries in the warming oven. Be sure they are thoroughly dry before packing in layers in boxes with a little sugar. Soak and cook like other dried fruits.

Muffins Are Served Hot.

Blackberry Muffins: Into one pint flour, sifted with two teaspoons baking powder, and one-half teaspoon salt, work one-third cup of butter or other shortening, one tablespoon of sugar, and mix with one egg, beaten with one cup of milk. Stir in one cup picked and washed berries, and bake in very hot, very well-greased muffin pans. Serve as a hot bread, or serve as a simple pudding with a syrup sauce made of sugar and berry juice, with or without cream.

Blackberry Fritters: Sift one cup flour with one-fourth teaspoon salt, one teaspoon baking powder and one tablespoon sugar. Mix to a "drop batter" with one beaten egg, and about one-half cup milk. Stir in one cup selected berries, and drop by spoonfuls, neatly, into deep fat, heated as for doughnuts. Drain on paper, and roll in sugar. Serve hot, with or without sauce.

Quick Blackberry Pudding: Mix a thin, smooth batter with one cup flour, one cup milk, two eggs and one-fourth teaspoon salt (no baking powder). Pour this into very hot shallow baking tin, containing three or four tablespoons very hot melted lard or butter. Bake about 25 to 30 minutes in a hot oven. Serve, cut in squares, with plain sugar syrup, or blackberry syrup.

Blackberry desserts of a simple, digestible sort, are made by stiffening the extracted juice with gelatine or cornstarch, in the usual proportions for jelly or blanc-mange. Serve ice cold, with whipped cream, or soft custard or ice cream.

Blackberry Sponge: Line a glass or earthen mold with thick slices of stale bread, free from crust. Fill up loosely with similar slices, and pour in enough blackberry juice to just soak the bread. Cover with a slightly weighted sauce, to make a good shape; and chill in cellar or refrigerator. Unmold and serve cold with whipped cream or custard.

Cantaloupe Surprise—Cut ripe, good-flavored cantaloupes in half and chill them thoroughly. Fill them with cut-up peaches and cubes of hard lemon or orange jelly. The success of this dessert depends on having all the ingredients fresh and very cold. The peaches should be cut up perhaps 15 minutes before serving, but they should be immediately sprinkled with sugar and set on the ice to keep them from turning color.

* * *

Peach Whips—Fill tall glasses with ripe peaches cut in dice and covered with granulated sugar for 10 minutes before serving, and cubes of lemon jelly may be added to each glass just before serving, and a few slivers of shaved ice add to the daintiness of the dessert. Whip and sweeten some fresh cream, put a teaspoonful on each glass of fruit and jelly, and garnish with a candied cherry.

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(Signed Affidavit) ARTHUR WEBB.

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