CONTROVERSY DEVELOPS CONCERNING WINIFRED STONER, PRECOCIOUS CHILD

Mothe- Says Girl of Nine Is Observing-Professors Think: Not-Duchess of Westminster One of Wealthiest Women-Olive May, Gaiety Girl, to Wed Title-She May Be Marchioness.



Duchens Sutherland

Elaine Inescort.



Mrs. Albert B. Cummins.

EW YORK, March 2.—(Special.)— A lively controversy has devel-oped over the presceity of little red Stoner. This little girl of o lives in Pittsburg has already abed a volume of poetry and is five languages. At a recent lifle meeting, Professor M. V. a, of the University of Wiscon-termement the united States is Elaine Inescort. Winifred Stoner. This little girl of s who lives in Pittsburg has already published a volume of poetry and speaks five languages. At a recent scientific meeting, Professor M. V. O'Shea, of the University of Wiscon-O'Shea, of the University of Wiscon-sin, expressed the opinion, based on the observation of Mins Stoner and others, that "precedous children do not observe people and nature as much as children untrained in book knowl-edge." To this Mrs. Stoner, the mother of fittle Winifred, takks exception. She mays that as a buby, Winifred used to observe the shells on the sand, not for their brightness, as most children would, but to comment on their forma-tions. She says that although Wini-fred can discourse understandingly on mythology, literature, history, etc., she is a simple child and takes a lively in-turest in her dolis and in playing with

the United States is Elaine Inescort. She is to support Mme. Simone, the celebrated French actress who has been meeting with great success in this country. Miss Inescort first at-

this country. Miss Inescort first at-tracted attention seven years ago in "The Darling of the Gods," when she succeeded Lena Ashwell in the leading role. Since that time she has appeared To be put on by Liebler & Co.

Answers to Correspondents

though I should be only too giad to help you. Let me know if you want any other cookie recipes. Actually, however, given "knack in rolling and baking, good cookies can be made from almost any good cake batter by adding "flour to roll," or for "drop" cookies "flour to make a stiff drop batter.

Portland, Feb. 28.--Will you please give directions for making orange marmalade. I have my oranges waiting for a recipe, as I mislaid the one I had which was a very good one. I don't like the bitter kind. I think i soaked the silced oranges over night, Thanking you very much. L. C. B. Orange marmalade can be made less bitter (1) by taking off the peels and soaking them over night in salt and water, then "freshening" by changing the cooking water until no salt taste is the cooking water until no sait taste is left: (2) by scraping the white part from the peels, after cooking and be-fore cuting up; (3) by using a smaller number of peels than of fruit; (4) by using a more or less large proportion of lemon, either fulce alone or both rind and juice; (5) by using only the pulp and grated yelloy rind rejecting the white part; (6) by adding apple juice to the marmalade. Any method that rejects the white part tends to heasen not only the bitterness, but the "jelling" property of the marmalade. You might try the following: Orange Marmalade.—To every pound of oranges, allow the juice (or whole fruit, as preferred) of one large lemon with one quart water and one quart sugar.

SUGAT

Wash the oranges; remove the rind, Wash the oranges; remove the find, in quarters; soak the find in cold water over night; in the morning, drain and cut (with scissors) in fine sbreds. Fart or all the white pulp may be scraped away, but the marmalade will not then be so firm. Cover the shred peel with the water, measured, and boll until the peel is quite tender. Then add the but one from which all mosthle away, but the marmalade will not then be so firm. Cover the shred peel with the water, measured, and boil until the peel is quite tender. Then add the sliced pulp, from which all possible tough membrane has been removed Some makers prefer to squeeze the pulp on a glass squeeze before removing the rind. This gives a clearer but thinner marmalade. Cook pulp, lemon juice and tender peel together a few minutes, then add the sugar, and boil until it "skins" when dropped on a cool plate. You can taste, when nearly done, and add more lemon juice if you prefer it. Let me know if this doos not sound like the kind you want. I have an enormous number of marmalade recipes —all good in their own way, all dif-ferent, and each declared "the only kind worth making" by some household authority or other. Tastes differ so much in regard to marmalade. The following is the recipe for grape sponge, asked for by Miss M. P. (Purt-land), last week: One cup grape juice, one cup sugar, the juice of one large lemon, three egs whites, one-half ounce or one-quarter package granulated gel-atine, softened and dissolved in one-fourth cup water. Be sure the gela-tine is thoroughly soaked before dis-solving over hot water. Dissolve the sugar in the fruit juice, and strain the gelatine into the mixture. When cool and just on the point of setting: add the egg whites, and beat all until light and stiff enough to hold its shape. It may be molded, or piled lightly, or served in cups. Garnish with whipped cream. The color makes this a sult-able dessert for a violet or erocus huncheon. Other fruit juices may be similariy used. I regret that, owing to lack of space.

luncheon. Other fruit julces may be similarly used. I regret that, owing to lack of space. I must ask Mrs. C. V. B. (Portland). Mrs. F. W. B. (Yoncalla, Or.), Mrs. W. C. M. (Portland) and Mrs. R. B. J. (Portland) to walt until next week for their replies. I thank Miss L. McM. (Eugane) for her letter and recipe, which I hope to print later.

Buffet Recipes

BAKED HAM, SOUTHERN STTLE-Get a 13-pound Virginia ham and clean it thoroughly of all moid and dirt; wash it off with soda and water and rinse several times. If the ham is hard and old-soak if for 12 hours in cold water. Dry it and put it on in boli-ing water to cover the ham by about three inches. Cook slowly, never allow-ing the water to come to a hard boli. When half cooked take the vessel off the fire and allow the ham to cool in the liquid. The next day skin it and cover the top with brown sugar half an inch thick: stab the ham with three cloves and put three hay leaves on top: then put it in the baking pan with one cupful of the broth water or one of sweet clder. Use this liquid for bast-ing, renewing it when cooked away, aithough first heating the water or clder to bolling point before putting it in the pan. Baste every 10 minutes or so and cook the ham until tender. Serve cold, with a cut paper frill around the BAKED HAM, SOUTHERN STYLE-

with a cut paper frill around th



If your dealer ever tries this on YOU-BE A WISE WOMAN!

Nemo Self-Reducing Corsets are the world's standard for stout women, with ABSO-LUTELY NO SUBSTITUTE and not even a good imitation. A model for every type of stout figure-\$3.50, \$4.00 and \$5.00. KOPS BROS., Mfrs., New York (10)

Japanese Color Prints Have Subtle Charm Much Interest Manifested in Exhibit Now Being Shown at Portland Art Museum-Work of Famous Nipponese Artists Is Notable.

Gust of Wind," and "A Tea Field of Katakama." not the broadly farcical touch which is usually the only kind at-tempted in Japanese prints, but the hu-mor that is the result of accurate and sequences, this work being sometimes BY LILIAN TINGLE. prints, though aroused but slowly.

Duchess Westminster

husband to be is the heir of the Mar-quess of Anglesey and several years her junior. Olive has been throwing the frozen British smile across the footlights at the Galety Theater for several years. She has also appeared in New York. As most of the Galety girls are marrying titles, it keeps George Edwardes busy supplying their places with new and worthy candi-dates for coronets.

The Duke of Sutherland is said to be considering permanent life in Canada. The Duchess, who was the eldest daughter of the Earl Rosslyn, is much interested in the social question. It was she who persuaded the govern-ment to take up the question of lead poisoning in the potieries. The Duch-ess has written several books, includ-

ythology, literature, history, etc., she a simple child and takes a lively in-rest in her children. The Duchess of Wentminster was onstance Corawallis West. She was

water and bake about 25 minutes in a wary hold oven. Protect the top of the paste by a paper or sheet of tin until the pastry has attained its full height. Turn if necessary, that it may rise evenly. When well risen, push a sec-end baking sheet under the first, to present undue heaving on the hot.

BY LILIAN TINGLE.

FORTLAND, Fub. 22.-Will you please in-form no. itswath The Oregonian, how the 13-Inch hemstitched inschame or guest sap-him should be relied, and what size initial it should be embroidered with?

Id he embroidered with T in serving a lutchern on a dolly it customary for the history to serve, and the maid pass everything in in-

or should the mail pass everything dividual particus? If since has beverage or hot disp is served, how is the polished isable-top pre-vented from becoming marred, as the dollars, of course, are as probabling at 117 You have given me so much valuable information through your columns and I itset 1 am not importing. Thanking you. MRE D. O. E.

will small napkins may be folded equare or oblong, as best suits the

"pacing" of the table; there is really no set rule. Nor is there any fixed rule as to the size of initial Twoinch initials are often used, but letters larger or smaller are also seen, Much depends upon what letter the initial is, since some letters seem more effective than others in certain sizes. The kind of script used must also be considered in determining the exact size of any initial. Good proportion and suitability are the best test of any decoration. A two-inch initial in one style and letter might be admirable; and in another style and letter, quite the reverse.

Russian style, where all food is set down in individual portions: English style, where the hostens serves; or compromise style, where any handsome, asily-served course may be served. from the table, while the other courses served from the side, would all be equally "correct" for a dolly-set tunchand The declare point is efficiency of service. With a well-trained maid and not not many guests for her to at-tend property Russian pervice is pre-ferable as leaving the hostess more free for conversalion; but with a nervtree for conversation, but with a nerv-outs or unskilled maid, or with too many guests for easy service, or with the maid at all Russian service would be decidedly "incorrect," and comprom-ise or English service would probab-ly give a more satisfactory and "ele-gant," result. English style tends to-marks informative and is services to cant' result. English style tends to-wards informality, and is supposed to axyrese more cordial hospitality than Russian style, and is therefore very auitable for small inncheons of for the hostern without a maid. The comprom-ime style, as the name implies, lies be-tween line two, and tends to make serv-ice satier for the maid, on the other hand, and for the hostess on the other NADI.

There are ashestos table mats, in all sizes, which may be placed under dol-lies to protect the table when a hot dish is zerved. There are also dollies with a sort of slip pocket, for the re-ception of such protectors. Some of these asbestos mats are inclined to be slumsy, but very neat thin ones can be abtained at most of the large depart-ment stores. I am glad you find this

The following directions for making

and shortening. Butter is beat. many bakers use half buiter and half prevent undue browning on the botlard or other shortening. Usually one cup butter weighs one-half pound, and two level cups flour, measured after sifting, will also weigh one-half pound. Room and utensils must be of, and there should be a cool slab for rolling and some means of chilling the paste between "turns." Wash a bowl and spatula first in bolling then in cold water. Fill the bowl with cold water, and in it work the shortcoid water, and in it work the show-ening until all the butternlik is ex-tracted and the butter is of a waxy consistency, smooth and firm, yet very pliable. Par it in a cloth, to free it from water, and shape into a square flat cake. Sift the two cups flour with

Place the pat of butter on the paste;

prevent induc providing on the out-tom. The hot oven is necessary to secure the sudden expansion of the cold air enclosed between layers. If prop-erly made and baked, paste cut one-fourth inch thick should rise to nearly two inches high; so the pattles should be only these these bight two inches high, so the parties should be quite three inches high. Sometimes the patty shells are cut from one-half inch thick pastry, and the lifs are simply marked and cut half through. These are removed when baked. Then the ins de paste--usually under naked, is scooped out and the pattles are returned to dry a little in the out.

This paste is highly indigestible and This pasts is highly indigestible and is used for pattles, vol-au-vents, "Lady-locks," and various fancy tarts and "small pastries." When once the "knack" of rolling and skill in bak-ing is acquired, puff pasts is more easily made than might appear from the length of these directions, but since few people, except school girls, wants ware for such rich indigestible fat cake. Sift the two cups flour with one-half teaspoon sait; mix with loo water to the same consistency as the butter, and knead on the slab dusted with flour, until smooth and elastic. Some French cooks use a little egg yolk or egg while in the water for mixing, but this is not absolutely nec-essary. Cover and let the paste stand for a few minutes; then pat and roll out into a rectangular shape. Roll lightly, and on no account use much flour, or allow the pasts to slick to board or rolling plu. Success with this paste depends almost entirely up-an skill in handling, and use of cor-rect temperatures in mixing and bak-ing. really care for such rich, indigentible material, (one so often sees patty shells left uncaten, after the filling has been disposed of) puff paste is not very valuable for home use, and is seldom worth the cost of time and ma-reated involved terial involved.

Artal involved. Rearide, Or., Feb. 27.-I wonder if my exe-fant is poor. Five searched The Oregonian or the article on cream puff, spaken of n your regular column, but could not find L I am increated, for I want to know how o make a certain cream puff shell which is nade with cgg white and sugar. Is it the tustive cream puff article? If not, would wa please beip ma? Another thing. My cookles spread after optimg them in the over. The dough will seen very all to me and when baked they asts good, but they do spread. Should I dd mere flour? I have been after baking them tough and heavy. I usually ry blain egg cookles or hormits. I have no ne to teach me. Thanking you for your sty helpful articles. MHE J, S. Woe is me! Yours is the fifth or fold the paste over, so that the butter is inclosed with a considerable amount of air. Wet the edges of the paste of air. Wet the edges of the pasts and press down well, that neither air nor builtsr escape. Fold the loose ends of pasts over and under so as to have perfectly even layers. Pat with the rolling pin, to avoid breaking the big air bubble, and roll out into a long rectangular strip. Fold in three and set away to chill. The rolling out and folding is called "giving it one turn." Place again on the board, with the three edges toward you: roll out, and fold again; and again let rest. Give five or six "turns" in all, chilling be-tween each. If the rolling is done carefully, so as not to break the lay-ers, you will have, at the end of the We is me! Yours is the fifth or sixth more or less indignant letter de-manding "those clusive cream puffs." I wrote the article last week, but some-

how it seems to have been crowded out; and I am warned that I should never make rash statements about what will or will not appear "in other columns." I am duly repentant; but, like the man carefully, so as not to break the lay-ers, you will have, at the end of the lifth turn (lxRxIxIxI) 345 thin lay-ers of floar dough, 245 thin layers of butter, and 243 layers of cold air. Put widdenly into a hot oven, the air ex-pands, the butter melts, the water in the pasts is converted into steam and the pasts of this in fakey layers. If the rolling is hadly done, or the butter so soft that it runs into the pasts, or the pasts so soft the butter breaks through and the air is let out, baking will simply give you a hard doughy, greasy mass. who came from Peebles, "sure 's death I cud na help it!" However, this week, think-motice, please, I only 'think' -you and other inquirers may find the ream puff directions in another colamn. If not, don't blame me; the thing

umn. If not, don't clame met the thing must have "gorn and lorst itself." and I'll try to write another next wsek. Cream puffs "made with sugar and egg white" are not included, however. Do you mean meringue shells or "kisses"? If you will describe just the kind you mean, I shall be glad to at-

and with little ornamentations of currant jelly over the fat of the top.

PRESSED CHICKEN-Fill a ham buller with enough water to cover two arge chickens, and when putting in the chickens add two onlong, a tableon of Worcestershire sauce and sev-l sprigs of parsley. Boll slowly until eral sprigs of parsley. Boil slowiy until half done and then put in sait and black pepper. Cook the chickens until thoroughly tender, then take off all skin and chop the meat up very fine; season then with more sait and pepper. If needed, and sprinkle through the meat a fine dust of fresh chopped pars-ley. Press the meat down as closely as possible in a mold and then strain the water in which it has been boiled. water in which it has been boiled

the water in which it has been pour it taking off grease first, and pour it over the chicken meat until a little of the liquid remains on top. Cover the mold, weigh down the lid with a heavy object, and set away to cool. Then bell output anose art. object, and set away to cool. Then boll up the rest of the chicken water with a bone to give it further substance, this of grease and let it jelly. skim this of grouse and let it jelly. When serving the pressed chicken, or-iament the top with strips of the jelly irregular blobs; put the same around ld and add sprigs of fresh parsmold and add sprigs and slices of lemon.

MIXED VEGETABLE SALAD-This may be made of any green vegetables, but in the smart restaurants the chefs the following things together: ch lettuce, endive, cucumbers, cel-French lettuce, endva, cucumbers, cer-ery hearts, green pepper, asparagus tips, pimentos and sometimes string beans. A nest is made of plain lettuce, the endve is cut in fine strips, and if the asparagus or string beans are of the anparague or string beans are of the canned cort they are first washed off with fresh water and then thor-oughly drained. The cuclimber is dut in paper fine silces. All of the ingre-dients are put together in a mixing how; and tossed lightly in a French dressing-oflyce oll, vinegar or iemon, salt and cayenne. Unless requested not to do as the French off also adds a and and caysine. Chass equicates a tast to do so, the French chef also adds a taste of garlic or onion. When served this saind lies in the nest of lettuce leaves with a border of silced cucum-ber or radishes cut to look like fuchnias. SALAD OF CALVES BRAINS WITH

TOMATO JELL.T-Blanch the brains by letting them soak in cold water and salt for two hours; take them out, skin, dry for two hours, take them them in saited boiling water; let cook for 10 minutes; chill and put them in the ice box. When serving, cut the brains in alloes or dice, and heap them on a lettuce bed French dressingsbrdiustaoinsbrdiuupu

with remarkable has increased rapidity during the last ten years or

rapinity during the last the year of any so, until now most people with any claim to the misused epithet "artistic"--and many also who have not the slight-eat claim to it--have developed an ap-preclation, a taste or a fad, as the case There are also Hiroshige prints show precision, a taste or a fac, as the case may be, for this unique form of art. The new exhibit of choice Japanese color prints of the best period, now open at the Museum of Art, Fifth and Taylor streets, will prove a delight to those who know, and an education to those who do not know, the suble charm, technical excellence, decoratechnical excellence, decoracharm, technical excellence, decora-tive value and skill in composition shown in this fine and simple form of popular as distinct from classic, Jap-

Development Stages Shown.

In illustration of the intricate tech-nique employed in producing these prints, a set of impressions is shown, indicating each stage of development toward the finished picture. Each print is the product of the united labor of the artist who made the design, the enat the product of the dealgn, the en-graver who made the dealgn, the en-graver who cut the blocks—a separate one for each color used, and the printer, who made the impressions—not with a press, but "by a perfection of handi-craftsmanship incomprehensible to the European." The slight knowledge of the technique, thus given makes amaz-ing, even to the layman, the perfectly harmonious results obtained in the best words of this democratic art.

ing, even to the layman, the period of harmonious results obtained in the best period of this democratic art. The landscapes usually appeal most strongly to Western eyes, since they ap-proach more nearly to our own stand-ards of beauty than do the figure sub-jects; and if we cannot always appred-ate the conventions governing their sentiment and the essential idelity to nature discernible through their con-ventions and limitations. Hokocai, who has been described as "the one Japanese artist whose name has been adequately learned by Eu-ropean critics," is represented by 11 examples; while Hiroshige prints rep-resent the next best known name. A dozen or more of other artists of high standing ranging in date of working, from 1766 to 1820, are represented by one or two examples each. or two examples each

Landscapes Are Attractive.

Very attractive are the Hiroshige Very attractive are the Hiroshige prints representing landscapes in snow or rain, especially the one-chiefly in black and white-which shows a steep hillside under a heavy fall of snow. Another to the left of this gives a strong feeling of the "muffling" effect of snow, and of the way in which clear, bright color shows up after a snowfall. The print entitled "Bain at Night" is interesting as showing the artist's abil-ity to translate impressions of darkness Interesting as showing the attact a uni-ity to translate impressions of darkness into a lighter key. In contrast, as re-gards brightness of color, are Hori-shige's "Shore of the Inland Sea," il-lustrating also his use of perspective, and a neighboring composition with a curling bit of beach and a stretch of bine water.

blue water. The "Bridge With Fireworks" vividly The Bringe with Fireworks vividiy recalls Whistiar's "Battersea Bridge."--a well-known example of the "Japanese influence" found in the Western artisis work. Other compositions by Hiroshige show a rars touch of humor, as in "A

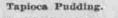
appreciative observation of humanity. Moonlight Effect Appealing.

ing interesting effects in moonlight rain and the glitter of sun on water-all expressed by apparently simple means, and without the use of shadows. The examples by Hokosal make cleat a comparison expressed by a great Eng-lish authority: "Hokosal compels our admiration by bis original composition and superb and unexpected line; while Hiroshige depends more upon mass of color and effect of far-seen distance." Hokosai's "Storm at the Foot of the Mountain" is fine in its thunderous col-or; while the very spirit of balmy weather is appressed in "Fuji, With the Wins, in the barb." Treatment and

Weather is expressed in Full, with the Wind in the South." Treatment and color in both these prints are symbolic. The "Gigantic Cedar in the Pass of Mishima," recalls Oregon scenery, in its combination of huge trees and distant mountains. "The Cataract" is a beautiful piece of rich tone; while "Bathers and Boatmen" is bold, fresh and free

in effect. Hokosal's famous "Wave," with its subtle lines is wonderful in the sug-gestion of gathering force is the upper greation of gathering force is the upper creat, while the under lines show the "puil" of the dropping weight of water. Among the figure subjects a print by Shigemasa (1765) shows remarkable skill in the management of pattern and texture in dress. There is beautiful worthing movement in an example by rymthic movement in an example by Magayoshi. Another by Teishu is espefine in its arrangement of light cially and dark.

Of great interest also are the older hand-colored prints-one of the interior of a shop and another of a Japanese theater, as well as the large, bright theater, as well as the large, bright colored more modern prints showing picale crowds of holiday folk, viewing the cherry blossom, or crossing to a sacred island. A gay effect is produced by the paraxols—a special color and pattern to every village. Surely this is a holiday idea that might well be adapted to Western festival uses.

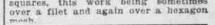


Soak a cupful of tapioca over night water to cover. Drain it and put it quart of milk with a pinch of salt; ok until the tapioca is transparent. Then add the yolks of five well-beaten eggs, and sugar and vanilla to taste; then take from the fire and turn in the whites of the eggs, beaten to a stiff froth. Pour into a buttered baking dish, set this in a pan of water and bake until the pudding thickens: then remove the under pan of water and bake the sweet until brown. This is good hot or cold, and taploca

being very digestible, such sweet is es-pecially adapted to the needs of invalids and children three or four years old.

Veiling Novelties,

Dry Goods Economist.





A

notonly impedesits movements, but gradually changes thesubstanceofthe A. organ. The puise becomes weaker; excitement or extra exertion causes throbbing in throat and temples the breath is short and gaspy. When these symptoms come to the man or woman who is too fai, steps should be taken to remove the excess fat, not only from the suffocated heart, but from other parts of the body where it makes its unwelcome appearance. Many so called fay reducers are dangerous to the called faireducers are singletous of the faity heart, placing upon it an added burden by stimulating its action. There is but one sure, harmless fair reducer known, the now famous Marmola Pre-scription of a Detroit physician and its

more convenient form, Marmola Pre-scription Tablets By means of these harmless little tablets, thousands of overfat people have surely and safely reduced their weight at the rate of 10 to 16 oz. a day without exercise or dieting.

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