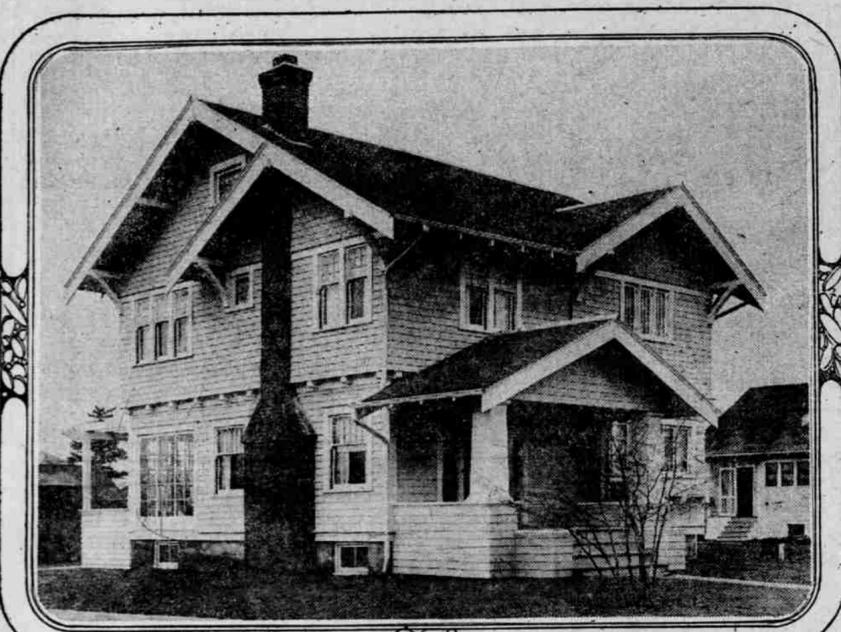


# COLOR SCHEME OF ORANGE AND BLUE IS DESCRIBED FOR THE HOME

Laura Baldwin Doolittle Tells How Various Rooms Should Be Decorated and Furnished to Complete Harmony of Detail in Various Departments.



### Exterior

BY LAURA BALDWIN DOOLITTLE. THE house this week will have a blue and orange color scheme. Blue and orange are complementary colors and any color or tint made from either or both of these colors can be used in the room or rooms without making inharmonious. The walls are all of a soft, neutralized brown or tan. This soft color is obtained by mixing a little blue in the tan color. This neutralizes it and makes it so much more effective, taking off that raw, crude tone. The living-room, dining-room, den and conservatory are all in some shade of brown.

The wood trim is selected for an oak brown stain and finished well. It is well to have fir well rubbed, shellaced and rubbed to a satin finish. If left in a soft porous condition as it is when only a stain is applied, it is very hard to care for. The settles on it and sticks to the wood. It is almost impossible to get it off, but if properly finished in several coats as one finishes oak or any other wood it is fine.

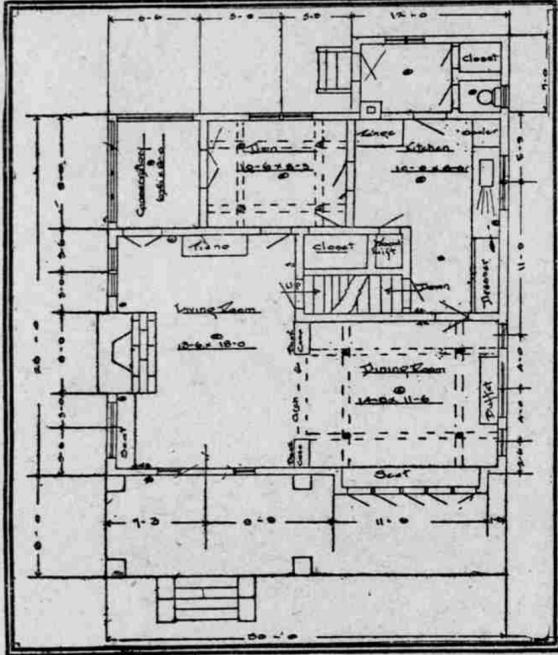
The living-room has a good fireplace with tan brick and tile laid in with dark blue cement. The stairs open out of the living-room, and between the living-room and dining-room is a deep arch that makes room for a coat closet on each side. The dining-room and den both have beamed ceilings and there is a door opening into the conservatory from both den and living-room.

Walls Are of Brown. As I said before, the walls are brown, light brown, Java cloth paper with hand-painted border in blue and brown. The border is narrow, about four inches, with an abstract design, as so many of the new borders are. The over draperies at the windows are plain blue maras, silky in appearance and costing \$1.50 a yard. It is a guaranteed material and is quite reliable. The rug is a brown hand knitted one with blue in the border.

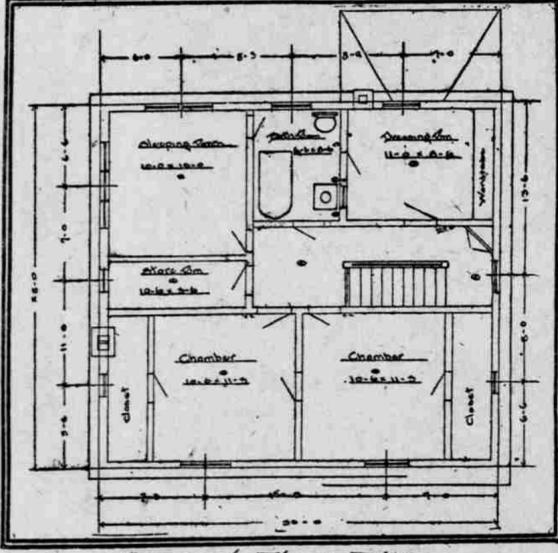
The furniture is upholstered in tapestry in which the prevailing color is blue, although there are also shades of brown and tan, a very excellent tapestry at \$2.00 a yard. The hood over the fireplace is hammered copper, the andirons and fender to match and all the gas fixtures are finished in hammered copper. There are a copy of Gainsborough's Blue Boy and Lady Robinson, also some good pictures in sepia and all are framed in brown. The piano is finished in the same oak finish as the rest of the woodwork, which makes it fit into the scheme, which is much better than buying a mahogany case that would not harmonize with anything else in the room.

The furniture is dark oak well made and well finished. The draperies at the doors are blue velvet that costs \$3.25 a yard. The dining-room is well furnished and beamed all in brown. The frieze is a tapestry paper in blue and brown—a foliage paper that lights up well at night and costs \$1.50 a roll. The conservatory has a screen in front of a frieze in a dining-room, and this is an especially attractive room in blue and brown predominating. The rug is a two-toned Rubeaux and costs about \$35. There is a screen in front of the door leading into the kitchen. It's a four-post screen, well made in fir with good brass hinges and filled with a beautiful hand-printed linen in brown and blue with just a touch of orange red. The shades of all the lights are made of the same linen—a good import direct from London.

The conservatory is plastered rough and tinted a light tan or dark old ivory. The floor is tile and this saves



First Floor Plan.



Second Floor Plan.

The den has a blue jute wall covering. This is 50 inches wide and costs from \$1.50 to \$2.50 a yard. The den is tan with brown. There are bookcases and books that are the soul of the house. A house that has many books has a finished appearance. In here there are casement curtains of a conventional design in blue, orange and tan. The rug is tan and blue—tan predominating to balance the blue frieze. The conservatory is plastered rough and tinted a light tan or dark old ivory. The floor is tile and this saves

### Answers to Correspondents

BY LILIAN TINGLE. CRESWELL, Or., July 21.—I am sending you a recipe for dried beans, which are simple to dry and delicious when cooked. I have never seen this recipe for drying beans in any of your columns for it. Perhaps someone will enjoy them in the Winter. If you enjoy your column and find many splendid helps. MRS. G. S. MANY thanks for your kindly letter and for the recipe, which I am sure may be useful to such of my readers as have gardens. The very young beans are particularly good for this purpose. Young green peas and corn may be similarly treated. Dried green beans (Mrs. G. S.'s method)—Snip green tender beans and spread on a floor or table in an unused room. Do not allow them to be piled, for they will mold. Always dry in the shade. When thoroughly dry

old one, but on which, perhaps, you have had most of your baking experience. The failure of so many recipes is not due to defective recipes or to carelessness in mixing, but to lack of knowledge of exact temperatures and by other tests, that the cell walls are firm and self-supporting. The cake should look an even, good, light brown all over and should have shrunk a little from the sides of the pan. The minute cracks in the smooth surface (of course there should be no large cracks) should be broken with a little knife. Do not move the cake. If it looks all right, put your nose near it and find out whether there is the faintest trace of "vegetable" smell. If there is, do not move the cake. If it smells all right, take it up and listen. It should barely "whisper." If there is a slight rustling sound, put it back. If it doesn't sound, see how it rebounds from your finger-tip. If that is all right, you may, as a confirmatory test, run into the center a bright skewer or steel knitting needle (not a broom straw) and see that it comes out bright. I have seen so many "extra careful" students prodding and puncturing their cake, from the first minute of browning, and being horribly disappointed when it fell, that I have learned a well-formed "judgment" may stab a cake without its falling, because she knows just when it is safe to do so. Otherwise you might as well keep pricking a child's balloon and expect it not to collapse as keep worrying a barely set cake and expect it to stand up under such treatment. Another possible mistake occasionally made by over-anxious bakers is to beat the egg whites so long and hard that their elasticity is destroyed and they become granular (instead of firm enough to give a clean separating out). Then, like over-stretched rubber, the bubbles fall to swell and retain the hot expanding air and steam, until they are hardened into shape by heat. (2) Some suggestions for children's luncheons were given in this column recently and the time limit has not quite expired. I am not quite sure of the date, but I think next week or the week after I may be free to discuss the topic again. I judge that you mean home lunches, not school lunches. Write again if the latter is what you are interested in. (3) "Pimento" is, as your dictionary tells you, another name for allspice. The name pimento or pimiento is also given to the large, sweet red Spanish peppers. These are what the recipes you mention call for. They come in cans and may be had from almost any large grocery at 12 1/2 to 25 cents a can. Always cut off a morsel from each to taste before using these canned peppers, as occasionally a "red hot" one will get slipped in, by accident, along with the mild, sweet ones. (4) Though not much of a farmer, I think I am right in saying that a good way to store carrots is to bury them in a box of sand in a dry, cool cellar. The little white roots may be sliced and dried as suggested above for young beans, or they may be canned (in the jar) in salted water like other vegetables. For a "hurry-up, unexpected company" salad or garnish. Mixed canned soup vegetables are also useful for a "hurry-up" soup or salad. If you wish you may make several kinds of carrot jam, carrot marmalade, carrot-imitation preserved ginger, carrot mince, or carrot plum pudding. For Winter use, freeze or all these have appeared repeatedly in this column; but, if you want any of them and let me know, I will write again as soon as the time limit has expired. I think I have also heard of a method of salting young carrots for Winter use. Perhaps some reader knows it, or knows a better method than the one I am giving. I am glad you find this column helpful.

Portland, Or., July 22.—Will you please have published, as soon as possible, answers to the following questions: 1. How to fry "T bone," small rib, tenderloin, round and porterhouse steaks to make them tender and juicy. 2. How to cook blackcaps, blackberries (wild), rhubarb, loganberries and watermelon ready for canning. 3. How to make good English walnut cookies and English walnut cake. I believe I get mine too light, as it runs over the pan and has a hole in the center. 4. How to make old-fashioned "Johnny cake." 5. How to cook breast of lamb, stuffed, and how to make it tender. 6. How to stuff hard-boiled eggs. 7. What is the definition of saute, sauter, sautier, sauteuse, sauteuse, sauteuse, sauteuse, as used in menus and cook books? 8. What are the best vegetables for the health; the curative qualities of each, and whether best eaten raw, boiled, fried or baked. Thanking you kindly in advance. "ANXIOUS YOUNG WIFE."

I shall be glad to try to answer all your questions in course of time, but I can't finish them, and even then I must leave much unsaid. You see, the collection really demands a small cook-book, No. 2, in particular, requiring not less than a large pamphlet for its adequate treatment. While you are waiting for your answer (I will try to give you one or two every week until further notice) I should like to suggest that you borrow from the Public Library, "The Home Schooling," "The Home Cooking," "Vegetable Cooking and Serving," and "Vegetable Cookery," and make a study not simply of individual recipes, but of the general principles underlying them. It is knowledge of general principles, and resourcefulness and skill in applying them that makes the good cook, not the knowledge and practice of even a large number of more or less empirical and often indefinitely worded "recipes." You should also send for and study the free Government bulletin "Fish in the Home," "The Economic Use of Meats in the Home," "Fruit Canning and Preserving," "The Use of Nuts as Food," "The Cooking of Carrots," "The Use and Cooking of Vegetables," "Eggs as Food." There are others, too, that you would probably find both useful and interesting. Every "anxious young wife" should be provided with such bulletins which will help her so much in her important business of homemaking. If you care to write again, I can give you the numbers of the bulletins, or you can see the list at the Public Library and select for yourself. In regard to the trouble with your cake read the suggestions above. I think it probable that you are using too much baking powder and too cool an oven. If you can't get me to 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 Woodard, Clarke & Co. for the double strength ointment; it is that that is sold on the money back guarantee.

# THESE NOTABLE WOMEN OF WORLD ACHIEVE FAME IN VARIOUS WAYS

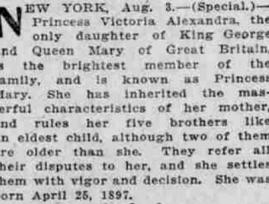
Daughter of King and Queen of England Bosses Her Brothers—Some American Women Who Hold Titles and Offices Won Through Earnest Effort and Striving.



Mrs. Susan Wissler Mayor of Dayton, Wyo.



Mrs. Georgia McIntire Weaver, of Atlanta, Ga.



Mrs. Woodrow Wilson.



Princess Mary.



Mrs. Annie Hamilton Pitzer.



Queen Alexandra.

NEW YORK, Aug. 3.—(Special.)—Princess Victoria Alexandra, the only daughter of King George and Queen Mary of Great Britain, the brightest member of the family, and is known as Princess Mary. She has inherited the masterful characteristics of her mother, and rules her five brothers like an eldest child, although two of them are older than she. They refer to their disputes to her, and she settles them with vigor and decision. She was born April 25, 1897.

One of the Colorado delegates to the National Democratic convention was Mrs. Annie Hamilton Pitzer, a sister-in-law of Champ Clark. She is an earnest advocate of votes for women, and believed Champ Clark was the logical candidate for the Presidency.

Should the Democrats be successful Mrs. Woodrow Wilson will make a charming hostess in the White House. She is essentially a home body, but is interested in the current affairs of the

world, and is an active member of several clubs. She has reared three daughters, personally directing their early education. She is more interested in the classics than in modern literature, and her friends say of her that when a new book comes out, she reads an old one.

The most recent pictures of the three sisters of Pope Pius X and his niece, Gilda, are shown herewith. His niece is standing in the rear.

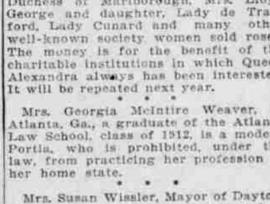
The celebration of Alexandra day in England was a huge success. About \$150,000 was raised by the 19,000 white-clothed women who sold wild and artificial roses on the streets of London on



Princess Mary.



Mrs. Annie Hamilton Pitzer.



Queen Alexandra.

this day. The date, June 26, celebrated the 50th anniversary of Queen Alexandra's arrival in England. The Duchess of Marlborough, Mrs. Lloyd George and daughter, Lady de Trafford, Lady Cunard and many other well-known society women sold roses. The money is for the benefit of the charitable institutions in which Queen Alexandra always has been interested. It will be repeated next year.

Mrs. Georgia McIntire Weaver, of Atlanta, Ga., a graduate of the Atlanta Law School, class of 1912, is a modern Portia, who is prohibited, under the law, from practicing her profession in her home state.

Mrs. Susan Wissler, Mayor of Dayton, Wyo., was elected on an independent ticket, and by an almost unanimous vote. While the majority of the voters were women, she was, nevertheless, the candidate of the business interests. She is a widow, 50 years of age, and the mother of two children. She taught school for 15 years in Wyoming, and several years ago, after the death of her husband, embarked in the goods business. She entered politics several years ago, when she was elected treasurer of Dayton. She is not a suffragette.

ning" watermelon rinds. Do you mean for pickles or preserves? If you mean to ask for "camp methods" for frying trout, let me know, but I judge you simply refer to cooking trout at home with ordinary facilities. (1) Broiled trout—Clean and split open the fish; brush them with melted butter or bacon fat, sprinkle with lemon juice, pepper and salt; place between the well greased bars or an ordinary wire broiler and broil under the gas burner or over a clear bed of red coals (without smoke or flame), cooking the flesh-side first, and then turning for a moment to crisp the skin (without burning), so that it can be easily removed. Place on a hot dish, with a tiny bit of butter and dash of lemon juice on each.

Fried trout—Clean the fish, rinse quickly; pat dry with a clean cloth; sprinkle with lemon juice. Have ready some flour, highly seasoned with salt and pepper on a sheet of clean kitchen paper. Toss the fish in this so as to be both dry and well-seasoned. Dip quickly in egg (well-beaten with two tablespoons of milk). Let the egg drain into the egg dish as you lift the fish. Have ready a large quantity of fine, dry, well-sifted crumbs on another sheet of paper. Toss the egged fish in this so that there is a "fat proof coating" all over it. As the fish are egged and crumbed (it takes less time to do it than to write), there is on a doubled fold of draining paper on a plate.

Instead of a frying pan (in which the grease may get too hot and brown, with indigestible results), have a deep or pan half full of hot lard or better, cooking oil, or one of the new patent frying compounds, which are less likely to burn than lard, at a temperature such that a half inch square of bread, dropped into it, turns a golden brown in 60 seconds. There must be enough fat more than to cover the fish. Drop them in one at a time letting most of the bubbling cease, for one, before another is added, or the temperature will be lowered too much, the "grease-proof coating" will burst, the juice of the fish will get into the fat, causing it to boil over and

## Develop Your Bust in 15 Days

A Full Firm Bust is Worth More to a Woman than Beauty

I don't care how thin you are, how old you are, how fallen and flaccid are the lines of your figure or how flat your chest is, I can give you a firm, youthful bust quickly, that will be the envy of your fellow-women and will give you the admiration of a double-breasted womanhood that will be irresistible. They say there is nothing new under the sun but I have perfected a treatment that I want to share with my sisters. What it did for me it can and will do for you, and I now offer it to you. Others offer to build up your figures with drugs, gross skin foods, creams, dieting, massage and expensive instruments and devices, have done away with all these injurious methods and have given a legion of women a luxuriant natural bust by a treatment never before offered to the public. No massaging, nothing to take, nothing to wear.



Develop Bust New Way

## FRECKLES

Don't Hide Them With a Veil, Remove Them With the New Drug. An eminent skin specialist discovered a new drug, othine-doraine, which is so uniformly successful in removing freckles and giving a clear, beautiful complexion that it is sold by Woodard, 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-doraine. Even a 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 Woodard, Clarke & Co. for the double strength ointment; it is that that is sold on the money back guarantee.

Why be skinnier, scrawny, flat and unattractive. I claim to be the highest-priced artist's model in the United States, and what I did for myself I do for you. I don't care what your age may be, I ask only that you be at least sixteen and not an invalid, and I will undertake to develop your bust in two weeks. All I ask is five or ten minutes of your time every day. Write to me today for my treatment. IF IT WILL ONLY COST YOU A PENNY FOR A POSTCARD AND I WILL MAIL YOU THIS WONDERFUL INFORMATION IN A PLAIN COVER SO THAT NO ONE WILL KNOW YOUR SECRET. Don't let a false pride and silly sense of shame keep you from enjoying to the full the charms you should have to be a perfect specimen of womanhood. Let me help you. Your communication should be held in absolute confidence and secrecy. Write me today. ELOISE RAE, 1325 Michigan Avenue, Suite 1472, CHICAGO, ILL.