

SHEER CREPE STRIPED WITH BANDS OF VELVET NEW BLOUSE MATERIAL

Heavy Machine Embroidery Used With Effect on Latest Fabric For Spring Shirtwaists—Gay Little Bolero Jacket Returns Giving Spanish Touch to Season's Modes—Smart Lace Cravat to be Popular.



Cotton Velvet New Blouse Material

NEW YORK, Feb. 22.—(Special)—Sheer crepe striped with bands of what appear to be lustrous velvet or plush is a decidedly new shirtwaist material, and this smart Spring shirt for wear with tailored suits of serge or mohair is made of the new velvet-striped cotton crepe, having a white ground and stripes of white with tiny pale yellow stripes alongside. The buttons are of white

pearl ringed with pale yellow to match the stripes, and the little black neck bow gives just the right contrasting touch. Heavy machine embroidered blouse is of braid-embroidered net, and bebanding is effectively used as a trimming.

Once more is the gay little bolero jacket with us, and strangely enough, this Spanish dress feature arrives in a season when nothing else of a Spanish nature, save the Cuban heel, is

evident. The blouse pictured is of light blue chiffon, pintucked in clusters and veiling white liberty silk. The bolero is of braid-embroidered net, and bebanding is a wide girdle of crushed black satin. The buttoned white net with a small lace cravat. This blouse accompanies a tailored suit of slate gray worsted with buttoned boots of dull calf having slate gray suede tops.

This may sound like the "Bolero-in-the-hole" but it is much better as its name. It is a combination of the blouse and the jacket, the blouse being the top part seen in many new blouse models and some of the gay Balkan blouses show flat pearl buttons set in rings of color that match the color on the blouse.

Tub Waists for Outings.

A February bride, just starting on a honeymoon to be spent in the Carabinas, has taken with her four of these

blouses of exclusive designs, and stripes may be in any width, from a more line of color on the white ground, up to quarter-inch and even half-inch width. Gray stripes are not as modish now as colored stripes, and our favorite colors seem to be rose, lilac, olive green, Persian red and Dutch blue.

These waists are simply made with long shoulders and wide armholes. When the figure is full, groups of tucks are set into the shoulder-seam on the front of the blouse. Exclusive models of this type have turnover cuffs, and collar of fine machine embroidery, the silk being knotted under the sheer embroidery collar with the same embroidery collar with the blouse.

One wonders how all the exclusive little blouse and lingerie shops make a living, and the inference is plain that there are many women in New York who prefer to pick individual and unique blouses and frocks in these small and expensive little shops rather than to make selections in the big department stores where models may always be duplicated.

In almost every window of these exclusive little shops now is a blouse of some soft, fine material, made by hand, and looks quite simple. Pintucks and quarter-inch tucks set the width of the tuck apart are distinctly the thing this season, and a white chiffon blouse tucked all the way across front and back is particularly chic. These blouses are made of white, and are soft and slimy as blossoms. They have linings of very thin white liberty silk or of chiffon cloth, and are made in an imitation of tailored mannikin waists, though one could scarcely call a chiffon garment—put together by hand-tailored.

Bolero Cut on Kimono Lines.

Similar to these exclusive tucked chiffon models are less expensive blouses of the new cotton crepe which has a thread in the weave that gives the impression of tiny tucks run in the material. A blouse of this sort, priced modestly at \$7.50, is cut on kimono lines, the long sleeve ending at the wrist in a narrow turnover cuff. At the neck the blouse turns back in four small points, one on each side, and each point being embroidered in ray colors and tipped with a colored tassel. The turned-back cuffs are also embroidered in color.

The blouse of cotton crepe, voile or some similar soft, clinging cotton stuff, with a touch of vivid color, is a feature of the new season. These are called Balkan blouses and reflect the influence which the present war in Europe is having on the female costume, for Balkan frocks, blouses and hats are all the rage in Paris now. At the tidy price of \$12 or \$13 may be picked up a veritable bit of a Balkan blouse, made of French crepe, with all edges bound with red or green silk braid and a small braid-bound breast pocket embroidered with a colored tassel. The turned-back cuffs are also embroidered in color.

All this has, however, been changed now, and the well-appointed dresser shows no dazzling display of silver or embroidered linens; they give an effect of neatness and daintiness that appeals strongly to some women. All-over embroidery laid over pale pink, blue or green sateen makes a charming background for the white toilet articles. For these white toilet articles one may buy as much or as little as one desires according to the shape and grade of material, and the number of things that have been thought of for my lady's dresser is amazing.

Clothes Dainty Addition.

The essentials, of course, are the brush comb, hand mirror, powder jar, manicure implement, picture tray, button hook and shoehorn, and perhaps a perfectly fitting top of dark green, being worn under a plash in the tailored skirt.

The admirable tub waist of washable silk promises to be the accepted model for outing and traveling wear when neatness and simplicity of style are desired. Plain white tub silk is not now as fashionable as the striped sort,

pretty tub silk waists for riding and riding use. With her cross-saddle riding habit of gray worsted, will be worn white silk shirts striped with pink; and with pale lilac and the knee-length coat, inexpessibly smart in cut, falls just over the knee. The leather of the washable tan leather which will not become stained if the rider finds it necessary to dismount in the mud, or has to stand about on wet turf. These washable tan boots may also be wiped clean with a sponge and ordinary soap and water, and are an estimable wedge of pintucking is squeezed in.

Naturally the result is very elaborate and the average lingerie of this season is a household affair—as ornate indeed as the silk tailored shirt in plain and unpretentious. The better class of these lingerie models are exquisitely dainty and effective, but the less said the better, about the cheaper models, loaded as they are with coarse lace and other trimmings, and made of material sheer enough because the coarse threads are loosely woven, but bound to thicken up at the first tubbing. An unexpected arrival in the blouse arena this year is

the washable tan leather hats of soft felt.

The lingerie blouse of 1913 is undoubtably fussy. Quantities of trimming are hordeocated in its sleeves, formal materials, bands of lace and machine embroidery are crossed and recrossed between motifs of the same airy fabrics, and wherever there is a possible chance a triangle, square or wedge of pintucking is squeezed in.

Oriental blouses and lovely lace and chiffon models are ready for more formal two-piece costumes of silk, crepe-de-chine or the clinging silk and wool lansdowne. A blouse of black chantilly and sage green chiffon accompanied a draped tailleur of black lansdowne worn at a reception the other evening. The chantilly was laid over the soft green chiffon, the rest of tucked black malines being set at the front between bands of black silk. A fluffy bow of black tulie finished the neck with its turnover black silk collar.

BREAKFAST DISHES EASY TO PREPARE, SUGGESTED

"Cuddled Saucy Cats" Is Name of One of "My Best Winter Breakfast Dishes" Offered—Many Others Recommended by Oregon Housewives.

FOLLOWING are a few of the many recipes of merit contributed by readers of The Oregonian for the January contest, "My Best Winter Breakfast Dish":

Cuddled Saucy Cats.

Ingredients—One pound mild link pork sausage, two eggs, three cups flour, two teaspoons baking powder, two cups milk, one-quarter teaspoon salt.

Fry or bake sausages in a dripping pan for five minutes, or until the fat is well out, then the excess fat, then pour over them a batter composed of the other ingredients, adding last the beaten whites of the eggs, and bake in hot oven 30 minutes.

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Toad-in-the-hole—but it is much better as its name. It is a combination of the blouse and the jacket, the blouse being the top part seen in many new blouse models and some of the gay Balkan blouses show flat pearl buttons set in rings of color that match the color on the blouse.

Make a white sauce in this way: melt a tablespoonful of butter and when it bubbles put in a tablespoonful of flour, wet and add a cup of hot milk and a small half teaspoonful of salt; cover and smother.

Spread toast with potted ham; lay a poached egg on the ham, and put a teaspoonful of white sauce on each egg.

If you have no potted ham, have plain boiled ham, put it through a meat grinder, then have you half a cupful, put in a heaping teaspoonful of the sauce, a salt spoonful of dry mustard and a pinch of red pepper.

Shake a little pepper and salt over dish and garnish with parsley. This will serve eight people once each. I usually use the above for five people.

MRS. E. A. STACEY, 1015 Columbia St., Corbett street, Portland, Or.

Poached Eggs and Potted Ham.

Eggs and toast—Eight eggs, one-half cupon salt, eight slices of toast buttered.

Saucy—One tablespoon butter, one tablespoon flour, one cup hot milk, one-half teaspoon salt.

Potted Ham—One-half cup chopped ham, one teaspoon sauce, one salt spoon mustard, one pinch red pepper.

Corn Griddle Cakes.

One pint of yellow or white corn meal, 1 pint of flour, 1 teaspoonful salt, 1 teaspoonful sugar, 2 eggs, 1 pint of sour milk, 1 scant teaspoonful soda, 1 level teaspoonful baking powder, 1 pint of sweet milk and 2 teaspoonsful of baking powder in place of sour milk and soda.

Pour just enough boiling water over the corn meal to scald it, but do not make too soft; when cool, if sour milk is used, add with soda dissolved in it. Then add salt, sugar, baking powder, and two cups of sweet milk and 2 teaspoonsful of butter, adding the carrot mixture. Beat until thick and boiling. Just before serving add a level tablespoonful of salt, a little pepper, a cupful of hot milk and half a cupful of cream.

Creamy rolled oats are the best quick and will be found to have less hulls in them than the ordinary kind.

This dish has three points which recommend it. It is wholesome, palatable and simple of preparation.

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