

BLACK CREPE DE CHINE USED OVER SKIRT MADE OF CHIFFON IS PROPER FOR MOURNING COSTUME

Bodice, Silk Crochet Buttons, and Boots of Dull Calf With Cloth Tops, Combine to Complete Costume Which Is Held by Modistes to Be Both Proper and Most Fetching.



Mourning Styles Perfectly Correct

Series of White Crepe Relieve Dullness of All Black

Graceful House-Frock Should Complete Mourning Wardrobe

NEW YORK, April 12.—(Special).—Mourning, worn without a hat, is apt to be somewhat trying, and the indoor frocks should be as soft and graceful as possible. Black crepe de chine is most artistically draped in the Arab manner over a skirt of plaided, black chiffon, in one charming frock for mourning wear. The bodice is of black crepe de chine and

tucked chiffon with black silk crochet buttons. Buttoned boots of dull calf with cloth tops accompany the gown correctly. There is a youthful charm and coquetry about a popular afternoon costume, despite its mourning character, and much of this coquetry, strangely enough, is due to the elaborate trimmings of crepe. The frock of black lansdowne, a silk and worsted ma-

terial much liked for mourning costumes, has a deep collar and cuffs of black crepe, black net yoke and under-sleeve being edged with bands of white crepe which afford a pleasant relief from the dead black of the costume. The parasol, with a frilled crepe edge, adds to the smartness of the tout ensemble. Some women object to the use of crepe on mourning habiliments, and

though without the richness of crepe, mourning is never quite as distinguished as with it, there are many attractive and perfectly correct materials that make the gown of well-cut suit of black serge has trimming bands of dull black grosgrain silk, and the hat is also of this silk, with a black winged veil. Buttoned boots of black suede and a black parasol complete the costume.

NEW CODE OF CONVENTIONS LURKS IN PERIOD PRESCRIBED BY MOURNING

After First Six Months, Correct Mode Is Anything but Garb of Gloom, Subtly Combining Coquetry With Dignity and Distinction of Carriage in Manner Vainly Sought in Colorful Raiment.

THE woman who finds herself for the first time facing a prescribed period of mourning garb realizes usually with some astonishment what a new realm of conventions, forms and proprieties she has entered; each one of which must be religiously adhered to under peril of betraying ignorance of the conventional requirements of social etiquette and custom. To the woman who loves dress and has an antagonistic feeling toward all-black garb it may be said that after the first six months, mourning is anything but a garb of gloom. There is even much coquetry about it, and it is almost invariably becoming to its wearer, lending a dignity and distinction of bearing that is often lacking in more colorful raiment. Behind every convention lies a principle, and the wearer of mourning is protected by her garb from many wounds which might be inflicted through thoughtlessness were it not for her outward symbol of sorrow.

The deepest mourning is worn, of course, by the widow and two years is the proper period for her duration of mourning dress. For a parent or child, mourning is worn from eighteen months to two years; for a sister or brother, from a year to eighteen months and six months is a sufficient length of time for a grandparent, aunt, uncle, sister-in-law or brother-in-law. The once approved half-mourning which included grays and even purple shades, has been abandoned and is now considered bad form; but after eighteen months, except in the case of the widow, black and white combinations are permissible.

ingly simple—even severely so in the case of the widow. After six months, trimmings are lavishly added and they take the form of platings of crepe, silk and net, pipings of crepe or dull silk; hemstitched frills of chiffon; yokes of net or tacked mousseline, covered silk or gun-metal buttons, folds and bands of crepe; sashes of crepe; or silk, and the smart dull black wooden beads which are most effective when well used. White crepe collars and jabots are worn during the second year of mourning, with indoor gowns. It is most important that good materials be purchased, for poor black material becomes rusty and nothing is so forlorn as shabby mourning. A few clothes and those the best, is an excellent rule for the wearer of

COLORED BAMBOO USED FOR PORCH FURNITURE

Modern Verandas, Equipped as Luxuriously as Drawing-Rooms, May Have Easily Portable Tables and Chairs Made From Oriental Wood.

NEW YORK, April 12.—(Special).—The old-fashioned porch rocker, with a back that always knocked one's hat forward over one's nose, and legs that diabolically arranged so that the seat tipped forward instead of backward when one sat in it, has been replaced by all sorts of comfortable and artistic porch chairs, swinging seats and settees. The modern porch is as luxurious as a drawing-room. Soft rugs are spread on the floor; plants and cut flowers stand about in pottery jars and jugs; low tables are conveniently placed for the accommodation of magazines, needlework, smoking receptacles and cooling beverages, and the chairs themselves, pleasing, un-uniform in shape and size, invite repose most temptingly.



FASHIONABLE FURNITURE FOR PORCH AND INTERIOR.

Crepe Coquettish Rather Than Gloomy. There are many women who are averse to the use of crepe, considering it an excessive and exaggerated badge of woe; but there is really no more beautiful and graceful trimming and even a moderate use of crepe makes a simple black gown elegant and distinguished; and used lavishly crepe often makes the somber black appear less as a mourner as this may seem. In fact, the more youthful and beautiful a widow the more loaded down she often is with crepe and the very extravagance of her mourning garb enhances in direct ratio the effect of her youth and charm. Crepe is undoubtedly extravagant, for it is a most perishable material as well as an expensive one, and must receive the greatest care, for shabby crepe is unacceptably awful. It may, however, be refreshed occasionally and used again for trimming purposes.

The Correct Mourning Materials. Nothing that gleams and glitters may be donned by the wearer of mourning. Even jet is barred—unless it be the dull jet which is donned during the second year of the mourning period. Satin, velvet, ostrich plumes, even patent leather are under the ban and the buttoned boots should be of dull calf, with tops of cloth. If this style of boot is preferred, in the house, suede slippers or buttoned boots may be worn, and Colonial pumps of dull calf may accompany Summer gowns; unless all-white mourning is donned, in which

Answers to Correspondence

BY LILIAN TINGLE.

PORTLAND—Would you please inform me through The Oregonian if water-glass can be used the second time in plaster, or does it have to be made fresh every year. I get so many good things out of your columns in The Oregonian. Thanking you in advance. MRS. C. E. T.

I AM so sorry that there has been delay in answering your letter, which (being enclosed with your recipes) only came to light when the committee began to judge the cakes. I think it would not be wise to use the water-glass a second time, although I cannot say that I have tried it twice over. Its cost, however, is small compared to that of the eggs that might be lost, so I would not take the risk; but would use a new solution each year.

PORTLAND—Will you kindly submit to me a dainty menu for an afternoon tea where 250 will be entertained and where plates and cups are of mismatched. It is imperative that napkins be furnished, or one banish them and feel that all is in perfect taste. Also can chairs be used, as my dining-room would be rather crowded. ANXIOUS HOUSEWIFE.

It is quite impossible for me to submit menus or make private replies of any kind. You cannot go far wrong if you serve choice well-made tea, with a variety of small attractive little cakes and tiny, very well cut sandwiches, preferably rolled or cut in "finger" shapes, and the lawn chairs, with an hour-glass base which will not cut the turf like the ordinary chair legs, is much in vogue. Many American hostesses use these four-glass chairs on the porch, since they are comfortable, good-looking and easily lifted about

sary or not. If you have "perfect taste" all will be well; but it cannot be supplied from outside. You should certainly have some chairs for those who prefer to sit, but no doubt many of your guests will prefer to stand.

Portland—Kindly give recipe for Boston brown bread ice-cream. MRS. E. W. Cut one-half pound Boston brown bread into thin pieces; dry slowly until crisp, grind and sift the crumbs. To three pints vanilla ice cream (made by any preferred method) add one-half of these crumbs, when the cream is just frozen to a mush. Add also one or two spoonfuls of curacao, or maraschino, or sherry, as may be preferred, and finish freezing. Use the rest of the crumbs either as a garnish, or in sherry or the cordial chosen, to sprinkle over the cream when served. The cream may be packed into a mould, or brick, and served in ice, or from the freezer direct, or the cream may be packed in small paper cases, sprinkled with the reserved crumbs and re-packed in a tin box, covered in ice and kept until quite firm. Each form of service has its special advantages and disadvantages.

Portland—Kindly give in The Oregonian your recipe for "tutti frutti" preserve. Also the recipe to cook baby cream candy. Thanking you. MRS. N. C. K. "My" recipe for tutti frutti varies from year to year, according to my taste, fancy and opportunities, so it would not help you much. My favorite mixture is made of 24 fruits, including some specially imported Chinese things, which you probably could not obtain. In general, however, in making tutti frutti, the beginning is a bottle of rum or brandy in the bottom of a large stone jar with a cover. To this you add 1 pound of fruit, say strawberries, and 1 pound sugar. Next 1 pound raspberries and 1 pound sugar; then 1 pound stone cherries and 1 pound sugar, and so on, as the fruits come in. No cooking is necessary, but more alcohol, rum, or brandy may have to be added after a while, as the quantity of fruit and sugar accumulates. Only perfectly sound, dry, ripe fruit should be used. Large fruits should be stoned, cored, or skinned, as may be necessary, and cut in suitable pieces. The large proportion of sugar and the alcohol combine to prevent fermentation. As the alcohol gradually evaporates, besides being diluted with fruit juice, it may become necessary to renew it; but I find that 1 pint alcohol is enough for 5 or 6 pounds of fruit and 5 or 6 pounds of sugar. The alcohol is ready for use (in the Winter) most of the alcohol has disappeared, so that there need be no objection to the preserve, even when the regular use of alcohol is not approved. The thickness of the preserve will vary with the juiciness of the chosen fruits; but if it seems very thin, a part of the liquid may be poured off and bottled for fruit punch, sauce, or gelatin desserts. Pineapple should be scalded in syrup, after cutting up, before being added, as it tends to ferment. Currants and grapes, too, are safer treated in this way. If fermentation does set in, however, do not worry, but simply scald the preserve in a kettle, return to the cleaned and scalded jar, and go on with your collection of fruits and sugar. Some people prefer cooked tutti frutti. This may be made without alcohol by cooking each fruit, as it comes in season, for three minutes in a syrup made with an equal weight of sugar and some juice from the jar. This makes a thicker preserve.

I sometimes add some preserved rose leaves, or flower-form syrups to the fruit mixture, varying the flavors and proportions of fruits to suit my fancy. Suggestions you will have no difficulty in making a tutti-frutti to suit you. If not write again, and I will gladly write you a formal recipe for "tutti frutti" which I will not be particularly "my" tutti frutti.

I am not quite sure that I quite understand the kind of cream you mean by "baby cream." Is it a white "pulled" candy, which softens on keeping? If you care to describe it, I will try to tell you the best degree for boiling it.

Popular-Priced Waists of Cotton Weaves Varied

Demand is met in plain and fancy crepe or combination of white crepe and colored voile.

NEW YORK, April 5.—(Special).—The extension of the demand for novelties to popular-priced merchandise is responsible for the appearance of cotton waists developed in contrasting materials. The great variety of weaves in inexpensive cotton fabrics makes it possible for waist manufacturers to give individuality to their merchandise by the use of different fabrics. This gives the newness of effect for which buyers are looking, and at the same time does not increase the cost.

Some of the materials used in this way are the plain and fancy crepes. The body of the waist and the sleeves are made of the plain material, while the vestee, collar, cuffs and buttons are of the fancy fabric. Some of these novelty crepes have embroidered patterns in Oriental colors, while others show the irregular stripes or corded effects of the weaves.

Another combination is of white crepe and colored voile, the voile supplying trimming effects forming different sections of the waist. With plain voile is used sheer French organdy or marquisette in new open patterns. These fancy cottons are also used on the higher-priced waists of wash crepe de chine and Japanese silk. Oriental embroidered batiste is also combined with these wash silks in the better merchandise, and the usually appears in the fancy collars, the double-pleated frills, the lower section of the sleeves and the buttons.

Transformed Dressing Jacket.

An entirely transformed garment is the dressing jacket. It used to be a very utilitarian and generally ugly jacket, made with a deep frill of lace at the neck and the same trimming on the elbow sleeves. But the modern dressing jacket is a daintily beautiful article, and very comfortable. It is invariably made of some pretty washing material. A very charming dressing jacket is the "Dresden china" model. It is made of white wash silk, patterned with delicate wreaths of pale pink roses, and is trimmed with frills of cream-spotted net and pale blue satin ribbon. The jacket is edged with deep frills of the net, and is draped up just before the frill with the satin ribbon. A long draped and pointed collar of pale blue silk is edged with a shorter frill of cream net, and the elbow sleeves are finished with net frills tied up with satin ribbon.

Greens a La Creme.

Wash and boil two young cabbages in the usual way; press them between plates to drain the water from them. Roll a lump of butter the size of an egg in some flour; stir it over the fire with a wooden spoon till it is quite smooth, and add the least color. Add gradually a quarter of a pint of cream, a teaspoon of salt, one-half teaspoon of pepper and one-eighth of a nutmeg. Cook for 10 minutes and serve poured over the cabbages. Time, from 15 to 20 minutes to



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will give more "real" service and satisfaction than the "ordinary kind"—and "cost no more"—than the glove represented as "just as good."

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The guarantee you receive with gloves, sold without the maker's name, rarely ever goes back any further than the clerk who sold the goods.

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Short Silk Gloves, 50c, 75c, \$1, \$1.25, \$1.50 Long Silk Gloves, 75c, \$1, \$1.25, \$1.50, \$2 Julius Kayser & Co., Makers New York

Menu for Week

- Tuesday.** Brown soup. Lentil loaf with stewed tomatoes. Potato border. Pineapple and cream cheese salad. Apple pie. Coffee.
- Wednesday.** Tomato soup. Roasted shoulder of lamb, nut stuffing. Brown potatoes. Spring greens. Apple salad. Biscuits.
- Thursday.** Potato soup. Mincied lamb with macaroni. Hungarian sauce. Vegetable salad. Brown betty, cream coffee.
- Friday.** Leek and barley soup. Halibut roll, potato cone. Hollandaise sauce. Lettuce salad, French dressing. Coffee.
- Saturday.** Lima bean soup. Breadcr. chops, rice, potato. Minced carrots, peas, etc. Lettuce salad. Coffee.
- Sunday.** Spring soup. Braised tongue, brown potatoes. Spinach. Asparagus salad. (Dried) apricot soufflé with custard.
- Monday.** Vegetable puree. Spanish rice with tomatoes. Cabbage and lentil pimiento salad. Devonshire jacket. Coffee.

Good Reasoning. (Harper's Bazar.) A weather-beaten woman, dressed in new and stylish clothing, was marching up the street one Sunday morning when down came a sudden shower. The woman had no umbrella, but quick as a flash she caught up her dress skirt and threw it over her hat. "You'll get your ankles all wet, Maria," said her husband, who was coming along in the rear. "Oh, never mind the ankles," called out the woman, as she hurried along. "I've had them the last 60 years and I only got the hat yesterday."

LINEN SHOWERS PLEASE

What to Do When You Call on the Bride-Elect. Washington (D. C.) Herald. Nothing will please the bride more than a linen shower. Ask the guests to bring a gift of linen wrapped in white paper and tied with green ribbon and with the gift inclose an original verse. Suspend a large white parasol from the chandelier by green and white ribbons and place the packages in it. When the bride-elect pulls the ribbons the parcels fall upon her in a shower and she reads the verses aloud as she opens the packages. If the gifts are small and not many in number they may be tied to the bows with ribbons of irregular length. Then the bride-elect is led under the parasol and requested to stand there while she makes a speech. This effect is very pretty and amusing to everyone but the bride-elect.

Grocer's Hat for Grinder.

If you have washed the grocer grind coffee in the mill, you have perhaps noticed that he drops the paper bag in which he afterward puts the coffee over the top of the machine to prevent the coffee-dust from flying all over the place. Do the same thing when grinding bread crumbs through the food chopper, and see how easy it is to keep the crumbs off the floor.

Make Your Own Hair Stain

This Home Made Mixture Darkens Gray Hair and Makes It Soft and Glossy. To a half pint of water add: Bay Rum.....1 oz. Barbo Compound.....a small box Glycerine.....4 oz. These are all simple ingredients that you can buy from any druggist at very little cost, and mix them yourself. Apply to the scalp once a day for two weeks, then once every other week until all the mixture is used. A half pint should be enough to rid the head of dandruff and kill the dandruff germs. It stops the hair from falling out, relieves itching and scalp diseases. Although it is not a dye, it acts upon the hair roots and will darken streaked, faded gray hair in ten or fifteen days. It promotes the growth of the hair and makes harsh hair soft and glossy.

HOME FORMULA FOR DANDRUFF FALLING HAIR & ITCHING SCALP

Readers will find this simple prescription excellent for quickly killing dandruff and stopping falling hair and itching scalp. Bay Rum, 6 ozs. Lavona's Compound, 2 ozs., Menthol Crystals, 1/2 dr. Mix well and allow to stand overnight. Apply morning and night with the finger tips or a stiff brush, rubbing briskly into the scalp. Keep the scalp clean. Shampoo once a week. These ingredients may be bought at small cost from almost any drug store.