

MODERN THREE-TIER EFFECT IS LATEST IN FASHIONABLE DRAPERY

Black Beaded Chiffon, With Silver Flowers and Leaves, and Necklace Protruding From Hair, Will Be Popular. Black Taffeta Trimmed With Black Seen in Attractive Gowns.



Attractive Gown by Parisian Tailor

Mme. De Norvain in New Evening Gown. Photos by Underwood & Underwood

leaves. Note the pearl necklace protruding from the hair. An attractive gown by Courtesiana, Paris, is that model of black taffeta trimmed with black tulle. The new three-tier effect is the very latest in draperies.

WOMEN OFFER RECIPES FOR OREGONIAN CONTEST

Cooks Throughout State Tell How to Make All Kinds of Good Things to Eat.

German Cheese Cake.
Three ounces of butter, three ounces of sugar, one and a half eggs, the rest flour; no baking powder.

Filling.—One tablespoonful butter, half cup of sugar, two eggs, two cups of cottage cheese, pinch of salt and a little nutmeg. Beat butter and sugar 15 minutes till nice and light, add one whole egg and one yolk, beat again till smooth, add flour enough to make a dough just stiff enough to handle. Butter a seven-inch milk pan, spread dough in with hands; sprinkle a little flour on top. Melt one tablespoonful of butter, then add one yolk, beat the whites of the eggs stiff, add and stir till smooth, mix this with two cups of cottage cheese, a pinch of salt and a little nutmeg; stir well. Spread on your dough and bake very slowly for one hour. Let cool before taking out of pan.—Mrs. F. J. Eishhorn, 406 Northrup street, Portland, Or.

Broiled Salmon.
Six eggs, Neufchatel cheese, teaspoonful salt, salt spoonful paprika, mayonnaise. Boil eggs hard, take yolks and rub to a paste, with an equal amount of cheese, add seasoning, and make into balls, make a mound of the breaded, white, and lay balls up on it, surround the dish with heart leaves of head lettuce, and serve with mayonnaise; chopped nuts are nice sprinkled over the top. Dressing is put on. This will serve six people.—Mrs. J. P. Breed, 1327 East Seventeenth street, North, Portland, Or.

Economical Omelet.
Three eggs, one-half cup milk, one cup breadcrumbs, pinch salt, beat yolks and whites of eggs separately. To the yolks add breadcrumbs that have been previously soaked in milk, and mix well, then fold in the well-beaten whites of eggs, turn at once into a well-heated frying pan in which is a tablespoonful of hot butter, cook slowly until the omelet is set and nicely browned. Its lightness is better retained by cutting in sections and turning each part separately. Place on hot plate and serve immediately. This will be sufficient to serve four people.—Mrs. W. A. Henninger, 985 East Sixteenth street, North, Portland, Or.

Macedoine Salad.
One box of gelatine, one orange, one quart of ginger ale, four tablespoonfuls sugar, two lemons, one-half scant teaspoonful salt. Soak one box of three tablespoonfuls of cold water; dissolve in one-half cup boiling water, add ginger ale, juice of lemons, an orange; put in sugar and salt, then strain. When this begins to jell, fold in the following fruits, which have all been mixed together. Four tablespoonfuls of white grapes, which have been skinned and seeded; four tablespoonfuls of apple chopped in small dice; four tablespoonfuls of chopped celery; three tablespoonfuls of preserved chopped stringer, four tablespoonfuls of grape fruit. Mold in individual molds. When ready to serve place each mold on lettuce leaf, sprays, which have been skinned and stuffed olive. This amount will serve 12 people, and is used at a luncheon.—Miss Fatty French, 457 Schuyler street.

Plain Fruit Cake.
One cup tart apple sauce, unweetened; one-half cup Crisco, lard or dripping; one and one-half cups sugar, two cups sifted flour, one cup raisins, one cup nuts, one teaspoonful each of salt, soda, lemon vanilla, cloves, allspice and cinnamon; one tablespoonful each of cocoa and jelly or jam. Rub to a cream

is excellent for camping trips, as it will keep for some time.

Bread Pancakes.
One quart sour milk, two cups bread crumbs, three eggs, one level teaspoon sugar, one level teaspoon salt, one tablespoon molasses, two handfuls flour, one tablespoon melted butter. Soak the bread crumbs in the milk and salt and soda. Beat the eggs and add them, with the molasses, flour and butter. If sour cream is used for part of milk they will be richer and the butter can be omitted. Sweet milk soda is sifted. Bake slowly. This can be used instead of sour milk and soda. A good way to utilize stale bread is to make bread pancakes.—Mrs. C. E. Mowrey, Tillamook, Or., box 508.

Shrimp Salad.
One can shrimps, one cup shredded cabbage, one cup sliced celery, one-half pint thick cream, six tablespoonfuls boiled sauce, dressing, juice of one lemon, one-half teaspoon salt. Wash and clean shrimps, break into very small pieces, squeeze over them the juice of half a lemon, add a cup of cold water and let stand for an hour or two. Just before serving prepare cabbage and celery, being sure to have both crisp; add shrimps thoroughly drained and the whipped cream, to which has been added the salad dressing, lemon juice and salt.—Mrs. W. H. Stusser, 1245 Rodney avenue, Portland, Or.

Ribbon Cake.
One-half cup butter, two cups sugar, four eggs, one cup milk, three and one-half cups flour, three teaspoons baking powder, one cup currants, one-half cup chopped raisins, one-fourth cup finely chopped citron, two teaspoonfuls molasses, two teaspoonfuls either brandy or coffee. Beat the butter to a cream and add the sugar gradually. Beat the yolks and whites until light, and add to the butter and sugar. Next add the milk, then the flour and baking powder sifted together. Fold in stiffly beaten whites of eggs and bake two-thirds of the batter in two layer cake pans. To the remaining third add the currants, raisins, citron, molasses and coffee, or brandy. Bake in another cake pan. For the latter, boil large beets, scrape off skins and scoop out the inside of beets. Mix with above recipe and put back in the oven. This makes an excellent supper dish. Also good for sandwiches. Enough for five persons.—Mrs. E. Cramer, 336 Sixth street, City.

Nut Roast.
Two cups ground walnuts, two cups ground bread crumbs, two eggs, well beaten, one-fourth pound butter, sage, pepper, onions and salt to taste. Pour boiling water over bread crumbs until well moistened. Mix thoroughly all the ingredients, bake one-half hour in moderate oven in breadpan. Serve with tart jelly or cranberry sauce.—Mrs. R. L. Heaman, White Salmon, Wash.

English Chicken Dumplings.
Dress the chicken just like you would for baking, leaving it whole; make a thick dumpling and wrap about the chicken about two or three inches thick. Season it with pepper and salt and butter just enough to season it good. Sew it up in cheese cloth, boil seven hours. When done you will have a delicious water if served hot; the dumpling will have all the flavor.—Mrs. H. W. Morgan, Lakeview, Or.

Fruit Cake.
One cup butter, two cups sugar, four eggs, one cup sour milk, three cups flour, one teaspoonful soda, one level spoonful each cinnamon, cloves, black pepper, mace and allspice, two pounds raisins, one pound currants, one quarter pound citron, one pound English walnuts. Cream butter and sugar together, add well-beaten egg yolks and sour milk, then slowly sift in the flour, beating constantly. Add spices, then the fruits and nuts which have been lightly coated with flour. Now fold in the whites of the eggs, which have been beaten stiff, and add the soda, which has been dissolved in a small quantity of water. Beat for one hour, then beat after adding the soda. Place in tins, lined with oil paper, and bake in two cakes for one hour. This recipe makes one large cake or two of medium size, each of which will serve eight or ten persons. This cake

is excellent for camping trips, as it will keep for some time.

Blackberry Jam.
To 12 pounds or six quarts of berries allow nine pounds of sugar, that is, in the proportion of a pound of fruit to

three-quarters of a pound of sugar. Put the berries in your preserving kettle, crushing them with the back of a wooden spoon, and let them come slowly to a boil. To avoid the risk of scorching it is well to put a thick inverted plate in the bottom of the kettle. Cook steadily half an hour after they reach the boil, stirring them often, and then turn in the sugar. Cook for 20 minutes after this sugar. Cook for jars ready, and put the jam into them while boiling hot. Boil each jar in boiling water before filling it or stand it on a wet cloth or put a spoon in it. Any of these expedients is a protection against breakage.

If the berries are not exceptionally dry there will probably be more juice than the jam needs, and this you can dip out and put up separately. It may be converted into jelly or into blackberry vinegar or shrub, or canned to use for flavoring for pudding sauces in winter.

Jellied Chicken Bouillon.
Cook a large fowl very slowly for four hours in sufficient water to cover it. Season with salt, white pepper and celery salt and set away to get very cold. Then skim off the fat, which may be used for frying potatoes or fish, strain out the bones an abit of meat, and return to the fire with a quarter of a box of unflavored gelatine that has soaked in a gill of water. As soon as the gelatine has dissolved strain the soup and set aside to cool. When cold put in the refrigerator until jellied.

Knitted Silk Sweaters.
Knitted silk sweaters, thin, set a protection against breezes and dew, are made for use with Summer frocks. A short one, extending just to the hips, made of fine white silk, costs about \$20. It is made to button to the throat, and has a wide rolling collar. A longer one, of brown, costs about \$20. The sweater extends well over the hips. Like the other, it buttons tightly.

The Flower Pot.
A new flower pot holder or frame is made of galvanized iron. It stands on feet, which prevent the pot from coming in direct contact with the surplus water which so frequently collects in the bottom of the jardiniere. It also prevents worms from entering through the draining hole, and by holding the flower pot far enough from the ground avoids injury to the lawn. Each holder is fitted with two adjustable handles, which can be folded inside or out.

Apple or Crabapple Jelly.
Quarter and core ripe crabapples, or any well-flavored tart apples and heat slowly in a preserving kettle. Unless they are juicy enough water for protection from scorching and cook at a gentle simmer until the apples are broken to pieces. Put the pulp into a flannel bag and let it drip. If you squeeze the pulp the juice is likely to be cloudy. Measure your juice and to each pint of it allow a pound of granulated sugar. Put the juice on the fire in a clean kettle, cook it for 20 minutes after it comes to a boil, skin carefully and add the sugar. Let the jelly return to the boil and cook for one minute and take from the fire. Have your glasses ready and fill immediately, but do not close or attempt to cover with paraffin until the jelly is entirely cold.

Fruites in Jelly.
This is a new and appetizing way of serving the old standby—stewed prunes—and as it is sometimes impossible even in Summer to secure fresh fruit, the housekeeper will appreciate this recipe. Wash and soak the prunes for several hours. When very soft pour off the water in which they have soaked and stone the prunes, then return to the water and simmer slowly for an hour. Sweeten to taste and flavor the juice with a little lemon

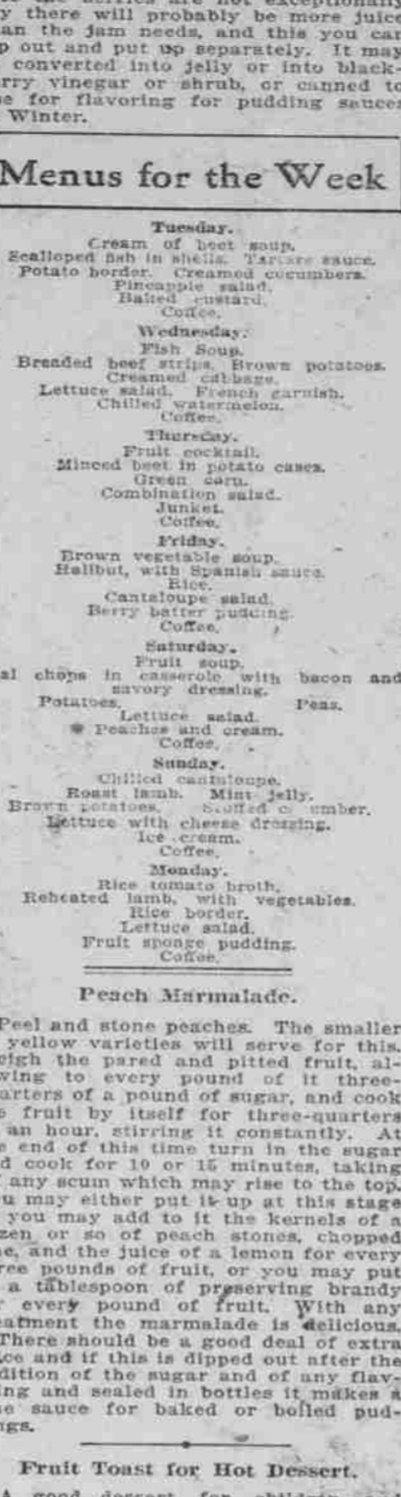
juice. Then add two tablespoonfuls of gelatine which has previously been dissolved and pour into a wet mold. Set on ice until serving time, then slip from the mold and serve with cream.

Embroidery Hints.
When embroidering cotton crepes, marquisettes and similar materials, first baste muslin underneath the design to be worked and work through the two. When finished cut carefully around on the wrong side, and the result will be beautiful work, firm and without a pucker. To give machine embroidered neckwear and waists a hand-made finish, embroider over them in white or color, saving the time of stamping and padding. The result is very effective. Instead of using embroidery hoops baste your material onto stiff brown wrapping paper. It is easier to work this way, and does not stretch the material as the hoops do. Use round corset lacing for padding scallop embroidery. No extra stitching or basting is needed. Fasten the lacing to the material where you begin buttonholing.

Initials for Blankets.
The initials on the blanket could be successfully embroidered with a solid filling of chain stitch or a solid outline stitch. Outline the entire letter and then fill in the space with an outline stitch. A blanket cover of lawn would keep the blanket clean and is very economical when blankets have to be used during the Summer. Very inexpensive flowered lawn could be used. The cover could be made very attractive if a border of plain colored lawn matching the tone of the flowered lawn was added. These covers are fastened to the blanket with a row of very coarse cat-stitching at the top and bottom of the blanket.

ULTRA-MANNISH VESTS WILL BE WORN EXTENSIVELY THIS FALL

Dainty Morning Dress by Bernard, of Paris, Made of Colton Crepe, With Loose Lingerie-Blouse Effect—Autumn Fashions Go Further Than Split Skirts, and One-Piece Bathing Suits Are Usurping Man's Costume.

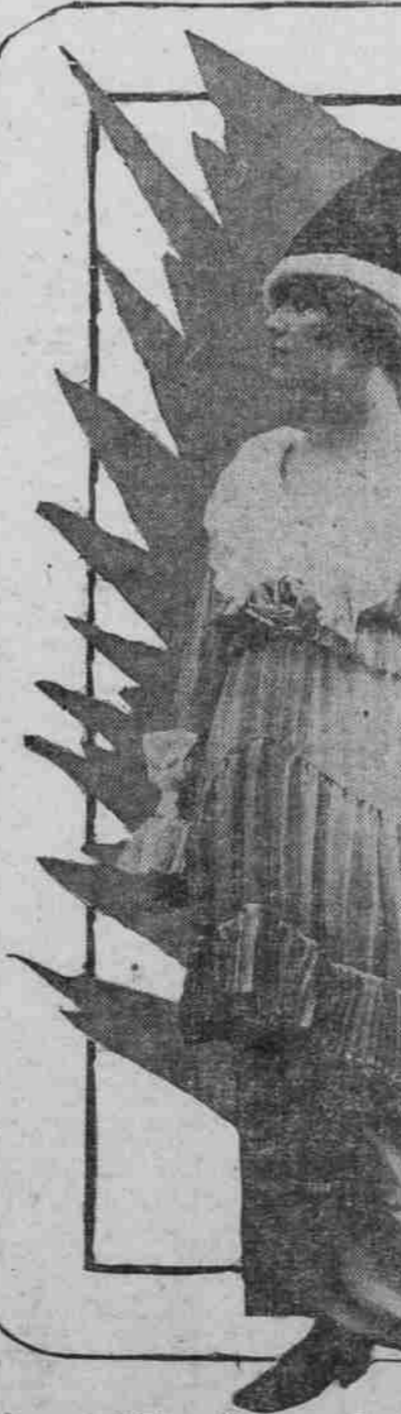


Dainty Morning Dress

Paris, Aug. 9.—(Special.)—A dainty morning dress by Bernard, of Paris, is the model of white cotton crepe with tiny red flowers and buds and loose blouse with lingerie vest. It has a wide belt of white satin. Ladies, have you ordered your vest

NEW ARRANGEMENT OF PLEATS SHOWN IN GOWN

Paris Creation of Rose-Colored Charmeuse, Trimmed With White Tulle, for Street Wear.



New Street Dress. © by Underwood & Underwood

Paris, Aug. 9.—(Special.)—A new charmreuse, showing a new arrangement of pleats, the trimmings of which are of rose-colored white tulle.

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