

EMBROIDERY-TRIMMED BEDROOMS ARE NEW VOGUE IN HOMES OF RICH

Window Draperies and Bed Covering Match—Strips of Wide Banding Are Attached to Fine White Net—Pillow and Bolster Cover Are Laid Over Palest Pink—Dresser and Table Scarfs Match.



BEDROOM DRAPED WITH EMBROIDERY.

NEW YORK, Nov. 1.—(Special.)—“I’ve got the most original idea,” confided the little Oregon bride to her particular chum. “I’m going to have my bedroom done in turquoise blue silk, white net and sheer machine embroidery. One gets so tired of the eternal pink, pale yellow and sky blue bedrooms and this is a really novel and original idea.”

But when the little bride came to study interior effects in the shops, and to purchase materials for her stunning new bedroom, she found that her idea was not novel or original at all. Embroidery-trimmed bedrooms have been the vogue for year or more and some of the handsomest guest rooms in large town houses are furnished in this way. Such a bedroom is illustrated by a photograph taken in a New York house on the upper east side of the park—the most exclusive locality in the metropolis. The windows face the park and though they are high up there is always a view of sky and trees and greenward through the latticed panes, and the sunsets are an inspiration to the guest who occupies the chamber. So the windows are but thinly veiled with white net, a border of machine em-

brodery in eyelet pattern bordering each curtain and also the short valance. The embroidery on the bed matched the window draperies, stripes of the wide banding being attached to fine white net determining the bedspread and valance—and also the pillow and bolster cover being laid over palest pink satin. Dresser and table scarfs of net and embroidery also are laid over the pale pink satin. The walls are gray and pink in tone; the velvet rug soft and gray, the Oriental rug pink, ivory and gray blue. Candle shades of pink silk give a rosy light when the window view is shut out.

HOME ECONOMICS OFFERS FRUITFUL FIELD OF KNOWLEDGE FOR WOMEN

Ability Demanded of Man Seeking Hand of Daughter, but Girls Not Prepared to Perform Duties of New Home, Says Oregon Clubwoman.

BY SARAH A. EVANS. President Oregon Federation of Women's Clubs. BEFORE the clubwomen of the country, and perhaps more in our Western States than in the East, there lies a great unutilized field which sooner or later they must enter, and enter for the purpose of knowledge—the great field of home economics.

At the Boston biennial, in 1908, Mrs. Sarah Platt Decker, with her broad horizon and splendid reach into the future, had even her vision dimmed by discouragement, and she had almost discontinued the home economics committee of the General Federation. Among the reasons given for this recommendation was that conditions of living vary to such an extent in different states and regions that what applies to one locality often is an element of confusion when advised in another.

At the Hood River convention it was voted to allow the executive board to appoint the delegates to the Chicago convention, as it was difficult so long ahead to determine who could go. The officers requested, at that time, that anyone desiring, or thinking they could go, should send in their names to the president, corresponding secretary, and already a number have been sent in, but Oregon this year will be entitled to two more delegates than two years ago.

“Household economics,” said Mrs. Decker, “is a local question and must be dealt with specifically in order to attain results.” Mrs. Decker was both right and wrong in her concept of this subject, for while it is a local question, it has grown to such momentous proportions since Mrs. Decker made the statement that it has become National in its scope.

“To meet this I know of no organization doing better and more effective work than the Housewives’ League, which makes its special work to uphold the enforcement of laws which affect food supplies, the family health, the cost of living, and to secure further legislation when necessary toward that end. It is the first movement among housewives to organize for the protection of the home, that which no part of society so seriously neglects as business combinations. The housekeeper has been the marked victim, and it now seems the battle has begun for as soon as the housekeeper makes an organized resistance nothing can stem the tide if she stands firm.”

The president of Oregon regrets to announce that Mrs. Max Hirsch, who was elected corresponding secretary of the Oregon Federation, has been compelled to decline on account of her many other duties. Mrs. Hirsch is one of the best known and most successful of the state, having served with signal success several years as president of the Portland section, Council of Jewish Women, and her ability to serve on the state board is a matter of much regret.

“The high cost of living” is the minor note that walls through every public discussion, and perches on the back of every contemner of the city, state or National; it is a pall that shuts out much of the joy of living to many.

“The constitution gives the board the power to fill vacancies in its board, as the board will not meet before mid-Winter, the ex-secretary, Mrs. Dunbar, must legally hold over until her successor can take office.”

“The dinner-dance is more troublesome, but a delightful way to entertain. Small tables are set in dining-room and halls under hired plants. Waiters are engaged from a caterer and the guests are seated at the cozy little tables. While the men smoke afterward and the women are upstairs prinking, the rooms may be cleared for dancing. At about 1 o’clock a buffet luncheon of punch and sandwiches may be served.

“When I compare the work of the Oregon clubs with those of other states along domestic lines, I am inclined to share the views of Mrs. Decker when she recommended the discontinuance of that department in the General Federation. Not because the work is not needed, but because our women and other lines of work more attractive and alluring. This should not be; and domestic conditions will not improve until we put our shoulders to the wheel and do our part, great or small, as that may be.

“Women are now confronted by one of the greatest problems of the day, and one distinctly her own, namely, that of reaching the greatest efficiency in the home at the least expense, and at the same time maintaining a high standard of living. This includes every phase of sanitation and home economics, a subject so broad that, try as we may to escape it, we meet it at every turn, and it will never be solved until we as housekeepers and homemakers solve it.

“At the first regular meeting of the Cottage Grove Woman’s Club, Mrs. Mary Martin was the leader, early literature being the topic of discussion. At the last meeting, October 28, Mrs. Pearl Umphrey was speaker. Civic problems were taken up and discussed by Mrs. Johnson, Mrs. Aldon and Mrs. Umphrey. An interesting feature was the many questions that were asked. At the close of the programme Mrs. Ida Caldwell read a most interesting report from the state convention, recently held at Hood River.

Answers to Correspondents

SEASIDE, Oct. 27.—Will you kindly give directions for canning mushrooms? The variety to be found in this vicinity has a thick skin on top, which I have been told that wild mushrooms are not to be peeled before canning. What is your advice? Will you give explicit directions for making pie crust? Are the proprietary “vegetable” fats as good as lard? I have a prejudice against lard and much prefer using something else. Can cream be used? I enjoyed your European letters so much.

INEXPERIENCE. I cannot say that I am an exactly an “expert” on canning mushrooms as it has been a good many years since I had as many mushrooms as I wanted for immediate use. Let alone for sure. I believe (but am not quite sure) the Oregon Agricultural College experiment station has a bulletin on mushrooms. You might write for it, and see. In the meantime, as far as my experience goes, I think that the mushrooms should be lightly skinned, with a small knife, or the skin should be rubbed with a flannel dipped in salt (the latter is the way an old cook of ours in England used to do them; and her “hot-buttered” mushrooms were excellent) the stalks being cut off pretty close to the “button.” Only “button” or young firm, well-rounded mushrooms are

really good for canning. The “flaps” shrink so much and turn dark. You can dry the flaps or use them for catsup, or mushroom powder. Dried mushrooms are very useful, and are usually rather costly here, though abroad they are to be had at a low price and give an epicurean flavor to many a home-made dish. “Buttons” after cleaning, should be scalded in a pan in their own liquor until they shrink as much as they intend to be when they are cooked (and deal). Then you may pack them into sterilized glass cans, fill up with their own liquor, and seal. If you wish, slightly salted water if necessary to fill the cans to overflowing. The cans are then given the usual wash-boiler treatment (water being changed several times) for half an hour. Scrub down the caps and cool. “Intermittent sterilization” is the best canning method for most vegetables; as most of the vegetables to be again packed in the “canner,” steamer or wash boiler and (without removing the covers) should be covered or simmered on a hot stove a similar treatment on the third day, and the mushrooms should keep well. This you will notice, is the “general method” for canning mushrooms, but frequently given in this column. The time varies a little with the kind and the season, but the general principle holds good.

As to whether the fats you name are as good for pastry as lard, the answer is, in sweet milk and water, and personal digestion are both factors. If you dislike lard there is no need for you to use it. You can make lard into butter, either fat you name, especially the latter.

Remember, however, that, as these fats contain a lower proportion of water than lard, they are not needed for shortening to the same degree of richness the same amount of flour will be less with the vegetable fats than with lard. A putty-like consistency of butter is useful (where strictest economy is not necessary) in improving the flavor of the pastry.

Success in making pie crust, at least as much a matter of “knack” and skill in manipulation of the rolling-pin as it is of the quality of the ingredients. Mere directions don’t help much. You should get a skilled friend to show you “just how.” In the meantime don’t attempt to “roll” but “knead” the more quickly made and easily digested “short crust.”

“Short crust”—For every cup of flour allow two to three level teaspoons of vegetable fat or three to four level tablespoons lard, according to the desired richness of crust. Allow also four level teaspoons of sugar, and one level teaspoon baking powder to each cup flour. Work the shortening into the flour with the finger tips or, better, with spatula-knife. Add a putty-like consistency of butter is useful (where strictest economy is not necessary) in improving the flavor of the pastry.

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Be A Wise Woman! Buy Your Corsets for a Purpose Changes in fabrics, fluffs, slashes and hobbles come from Paris and may be accepted or rejected with little reference to health or any other permanent consideration.

BUT—It's Different With Corsets! Let's be SENSIBLE. The human body hasn't changed in shape or needs. Regardless of fashion, the "female form divine" requires hygienic support—and MORE THAN EVER NOW, for the dangers of ill-fitting or non-supporting corsets are actually increased by the advent of the "natural figure."

The Nemo Hygienic Corset Service is Indispensable To Meet Existing Fashionable Conditions—This Way

- 1. The inevitable long corset-skirts are made flexible and comfortable by the durable semi-elastic Nemo fabrics, which are GUARANTEED TO OUTWEAR THE CORSET. 2. The bridged low-bust models are made full and easy by the Nemo "bridge" construction, which insures free breathing space, and freedom from pressure above the waist-line—tops of steels don't "dig in" when you bend. 3. Durable bands of LASTIKOPS semi-elastic fabrics reduce hips and thighs; support the abdominal walls; prevent harsh pressure anywhere, no matter how tightly the corset is laced.

Here's a New Nemo Model You Ought to See: No. 512 THE NEWEST LASTIKOPS CORSET, for tall women, all around, below the waist-line. Extremely long skirt, broad bands of semi-elastic Lastikops Webbing across thighs and lower hips; the new Lasticurve-Back. This triple REDUCTION also gives a triple EXPANSION when seated—splendid style and perfect ease. Fine white coutil, sizes 20 to 30

\$5.00 LASTICURVE-BACK LIMSHPING

If you have a full, large figure, and want extreme abdominal support from underneath, try Nemo No. 523, at \$5.00. If you prefer a model that will gradually drive away abdominal fat while giving you a fine figure, try improved Auto-Massage Corset No. 356, at \$3.50. If you want good abdominal support with wonderful reduction of back and hips, look at Nemo No. 506, at \$5.00. If your upper limbs are thick and heavy, you'll find relief and comfort in Nemo No. 409, at \$4.00. If you desire a fine reducing corset, giving excellent abdominal support, with low bust and very long skirt, try Nemo No. 322 or No. 326, at \$3.50. Many other models. Ask your dealer.

Select Your Nemo with the Utmost Care, and DON'T Get a Size Too Small! Learn to SELECT, FIT, LACE and WEAR Your Corset CORRECTLY. The Nemo Hygienic-Fashion Magazine, Just Out, Mailed Free on Request. Nemo Hygienic-Fashion Institute, N. Y.

water (one pint salt to two gallons onions) and let stand 24 hours. Drain and let stand two days in a colander until nearly tender. Drain and soak two days in weak white vinegar. Drain and pack into jars. Cover with boiling water, percolators, cloves, six bay leaf and little red peppers between the layers. Fill the jars to overflowing with hot water, adding a little sugar (not more or less, as liked) to two quarts strong white vinegar. Seal while hot.

quarts boiling water. Let stand two days. Drain and cover with fresh hot water. Let stand two days in a colander. Scald the onions in fresh brine, boiling three minutes. Drain and pack into jars with bits of mace, white pepper, cloves, six bay leaf and little red peppers between the layers. Fill the jars to overflowing with hot water, adding a little sugar (not more or less, as liked) to two quarts strong white vinegar. Seal while hot.

broomstick, are to be remarried with a legal ceremony. The husband is on his deathbed and he expressed as his last wish that he be legally married.

EASIEST ENTERTAINMENT IS BY THEATER-SUPPER

Bride Coming From Country Town Will Find Dinner Dance More Troublesome, Albeit Delightful—Formality Banished by Romping Dances.

THE little bride coming from a provincial town to take up her married life in an exclusive community or in the whirl of city existence is often sadly puzzled as to what is required of her in a social way. Customs are so different in this new world that she is often puzzled as to what is required of her in a social way.

Entertaining is much more informal than it was ten years ago. The new dances, with their romping informality, have set a new pace which makes the old stiff, formal teas, balls and dinners seem unbearably tedious and tiresome in recollection. Everything ends with a dance now and the sensuous wailing of the violin has been replaced with lively drum and banjo in combination with the piano.

Handy any of us are entirely free from dandruff or other scalp affections. Millions are afflicted with dandruff, and it is a little or nothing to cure the affection. Other millions are trying to do something but getting no result. It is recommended to attempt to benefit, if any, by using any preparation that does not contain the one known drug that reduces the natural color of the hair. The safe and sure way is to use your own hair. The safe and sure way is to use your own hair.

La Grande, Or., Oct. 27.—May I ask you to repeat some marshmallow recipe for me? I am particularly interested in those of which the principal ingredient is egg-white, in combination with some other good thing. I have a recipe I am eager to attain the impossible again and earn to make marshmallows. “Just like those you buy.”

SIoux FALLS, S. D., Nov. 1.—The municipal authorities are puzzled over the action of a man signing his name as S. C. Anderson, in telegraphing \$100 from Kansas City, Mo., to the City Auditor of Sioux Falls. So far as the records of the city disclose Anderson is not indebted to the city for taxes or anything else, and why he should have telegraphed the money is a mystery which the authorities have been unable to solve.

And Revives Pigment-forming Cells That Give Hair Its Natural Color. Handy any of us are entirely free from dandruff or other scalp affections. Millions are afflicted with dandruff, and it is a little or nothing to cure the affection. Other millions are trying to do something but getting no result. It is recommended to attempt to benefit, if any, by using any preparation that does not contain the one known drug that reduces the natural color of the hair. The safe and sure way is to use your own hair. The safe and sure way is to use your own hair.

Let me know if the following is not what you want: Uncooked Marshmallows—Dissolve three ounces gum arabic in three-quarter cup hot water. Strain; add one-half pound stiff cornstarch and stir until the fire until it begins to stiffen. Do not boil. Remove from the fire and beat with a Dover egg-beater. Add any preferred flavor, but not more than one-half ounce. (When the mixture is cool) one un-beaten egg-white and beat until the mixture is very light and will almost float on water. Pour into a greased cake pan to the depth of one inch. The surface should “settle smooth.” Let stand over night, pour out on paper, thickly dusted with cornstarch or a mixture of confectioners’ sugar and cornstarch. Wipe the surface if there is any trace of oil. Sift thickly with cornstarch. Pack in tin boxes.

Paterson, N. J., Nov. 1.—William H. Walter and Margaret Miller, married last night at the city hall. The ceremony was performed by Rev. J. J. Ingham, pastor of the First Baptist Church. The dinner-dance is more troublesome, but a delightful way to entertain. Small tables are set in dining-room and halls under hired plants. Waiters are engaged from a caterer and the guests are seated at the cozy little tables. While the men smoke afterward and the women are upstairs prinking, the rooms may be cleared for dancing. At about 1 o’clock a buffet luncheon of punch and sandwiches may be served.

and has none of the objectionable qualities of soap or ordinary shampoo. This is a very economical and safe use. Dries quickly and can be used with the very least waste of time.

Portland, Or., Oct. 22.—Kindly give recipe for pickling the little silver onions now in the market. MRS. S. The following is a German recipe: Pickled Onions—Use the onions as soon as possible after they are harvested. Wash them in salt and water overnight. Remove the peel until the onions are clean. Cut them in half, and put in a bowl with cold white wine vinegar with (to each quart of vinegar) one teaspoon grated horseradish, one and one-half teaspoons white peppercorns, two inches stick-singer, and a sprig of tarragon, if available. Cover closely. Three days later pour the vinegar into a bottle. Pour it hot over the onions and seal when cold.

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Magical Effect of New Face Peeler (Woman's National Journal) To maintain a clear, rosy, youthful complexion, there's nothing so simple to use and yet so effective as ordinary magical wax, which you can get at any drug store. Just apply the wax at night as you would cold cream; in the morning wash it off with warm water. If you've never tried it, you can't imagine the magical effect of this harmless home treatment. The wax causes the worn-out scar skin to come off in minute particles, a little at a time, and soon you have entirely shed the offensive cuticle. The fresh young under-skin now in evidence is so healthy and girlish looking, so free from any appearance of artificiality, you wish you had heard of this marvelous complexion-renewing secret long ago.