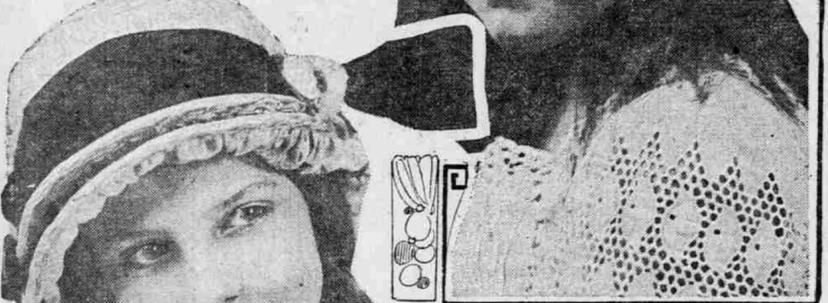


HANDSOME, COQUETTISH HATS FOR LITTLE GIRLS ARE VERY PLENTIFUL

White Fancy Straw With Black Velvet Ribbon and Pink Rosebuds Combined in Fetching Effect—Others Match Coats—Another Charming Model Is of Ever-Popular Lingerie.



Everbeloved Combination of Rosebuds and Velvet Ribbon

Hot Sometimes Designed to Accompany Matching Coat

CHICAGO'S "PAINTED LADIES" STIR DISTINGUISHED DOCTOR TO COMMENT

Doris Blake Relates Conversation With Physician Who Calls Attention to Physical Harm of Wholesale Use of Cosmetics—Affairs of the Heart Are Discussed and Advice Given.

BY DORIS BLAKE. THE other evening at a small gathering in honor of a celebrated physician—a man who has traveled much here and abroad—first impressions were being discussed. The guest of honor was asked for his first impression of Chicago. His answer was startling. Whether or not his accusation against Chicago women and girls is fully justified I am not prepared to say. But his classification of the painted lady must remain unquestioned. He said: "My first impression was the violent use of cosmetics by Chicago women—especially by young girls. Some one is getting rich very fast selling cosmetics. Nowhere on this globe can one see so much at one time as can be seen on my lady's nose, cheeks and lips in Chicago. What is the excuse? I can think of none that I would accept to grant a license for a 16 or 18-year-old young woman to decorate herself in imitation of an underworldling, and seemingly glory in the fact that she is capable of attraction. "If the young women could hear the rude and oftentimes cruel things their supposed admirers say, it might cause them to abandon this injurious practice. No one wants to believe young girls do this sort of thing because it is wrong. No one wants to believe that Chicago parents approve of it, either. But what a jolt is given when the parents of the theater to escort daughter home after a matinee to find her in full war paint, blackened lashes, cherry lips and an alabaster nose. (Chicago girls seem to be particularly fond of the painted one and are to tackle the nose first, and if the materials hold out they then attack the cheeks.) When finished they represent a product not found elsewhere. Could you, old, circumspect grandmother see her in all this vicarious glory I shudder to think of the classification she would represent. "I admit there are times when a little of the best face powder is warranted. But at most it should be used with care. Why plug up the pores of the skin with dirt simply because it happens to be white or pink? "What has become of the type of girl with the beautiful complexion? The girl is here—yes, I believe that—but the fine skin, one of Nature's greatest gifts to womankind, is blotted out. The remedy lies with the parents if the girl herself has not enough sense to understand the physical harm done by cosmetics. Tell her men have a special niche for the painted one and another and more exalted one for the natural girl. And here let me tell you a plain truth—women, good women, who are always in the majority, are even more harsh in their judgment of their painted sisters than are the men.

Answers to Correspondents

BY LILLIAN PINGLE. PORTLAND, OR., March 8.—Kindly give a recipe for health rolls made of graham flour without baking powder or yeast; also for peanut butter wafers made with graham flour. Thanking you in advance. MRS. S. D. Graham rolls without baking powder or yeast are not necessarily more healthful than those tightened by yeast or baking powder, providing the leavening material is of good quality and the rolls well made and well baked.

usually lighter and more digestible than the rolls. Plain graham wafers can be made by rolling the first mixture very thin, pricking with a fork and baking carefully on an inverted baking pan. Plain Graham Rolls—Stir graham flour into one cup ice cold water until the dough is stiff enough to be easily handled. Knead 20 minutes, until very soft and elastic. Shape as quickly as possible after kneading into rolls four inches long, one inch wide and one-half to one inch thick. Place on a greased pan a little apart from one another, prick well with a fork and bake in a rather quick oven for 30 minutes. No salt is put into this bread by those who believe they are better without it, but most people will consider a little salt necessary both for health and for flavor.

Plain Graham Gems—Oil heavy iron gem pans very thoroughly and heat them in a very hot oven. While they are heating mix one cup ice cold water with one cup flour, one egg, one teaspoon salt, one-half cup sugar, one-half cup flour, with or without salt, according to personal needs, and beat rapidly with an egg beater, entangling as much as possible in the batter. Drop two tablespoons of this batter into each of the hissing hot, well greased gem pans and bake quickly in a hot oven 15 minutes. Peanut butter and graham wafers—Mix smooth 1/2 cup peanut butter and 1/2 cup warm water, beating to a sort of cream. Stir in 1/4 teaspoon soda, a little salt, if approved, and enough whole wheat flour to make an easily handled dough; knead thoroughly, roll very thin, cut in fingers or diamonds. Prick with a fork and bake carefully on an inverted baking pan until crisp. For variety, the tops of these wafers may be brushed with beaten egg and sprinkled with roughly-chopped peanuts. Or a few raisins may be chopped and mixed with the dough.

Willows, Cal.—Will you kindly tell me in the columns of the Oregonian what is the difference between the California and Florida grape fruit? When in Portland I used to buy the pale, thin-skinned ones which were full of pits and sold as Florida fruit, and the thick, dark-colored ones with out pits as California fruit. Are they both grown in California, the name of "Florida" being given to the one that necessarily always free from pits. There are "seedless" fruits of both varieties, I believe. The shape and the flavor also vary. I am a devotee of grape fruit, and am informed to offer, but perhaps some reader may be tempted to impart some special knowledge.

Oak Point, Wash., Feb. 22.—I have been reading your recipes in The Oregonian for some time and I enjoy them very much. Now I am asking a favor. Will you kindly publish a recipe for drop cakes? I would prefer a recipe that is without nuts or fruit. I would like also a recipe for chile con carne. Thanking you in advance. MRS. E.

A recipe for plain molasses drop cakes was given recently in this column. Chile con carne recipes have also been published. I am sorry to be unable in detail at present. Chile con carne is a general name for a meat stew with rich gravy flavored with Spanish or Mexican peppers, onions and garlic. The ordinary rules of stew-making (low temperature, long cooking, development of flavor) hold good. The exact amount of peppers and garlic is a matter of personal taste. Either the dried peppers or the fresh ones may be used. Chicken, pork or beef may be selected as a basis for the stew. Optional ingredients are ripe olives, red beans, etc.

Let me know if the following is not what you want. Remember that very good drop cakes can be made by adding little home-made "self-raising flour" (flour mixed with 1 level teaspoon baking powder to the previously one silted pint), to any ordinary butter cake mixture. This is a useful "short cut" on baking days. You mix a little more cake batter than is necessary for your ordinary cake pans. Leaving, say, a cup batter in the bowl, you lightly fold in a little self-raising flour until the drop consistency is reached, add a few nuts and raisins (or not, as liked), drop from the tip of the spoon on a greased baking sheet, and bake in a moderate oven. The "left over" batter of chocolate or spice cakes may be similarly used.

Drop Cakes—1/2 cup shortening, 1 cup sugar, 1 egg, 1/2 cup milk or water, 2 teaspoons baking powder, about 3 1/2 cups flour. Spice or flavoring to taste. Cream the shortening and sugar. Beat in the egg, water and a little flour gradually in the rest of the flour to make a very heavy drop batter. The exact amount depends upon the kind of flour used. Drop in teaspoonfuls upon a well greased baking sheet, well apart. Bake in a moderate oven to a delicate brown. Finishing if little cocoa may be used for coloring if little cocoa may be used for coloring.

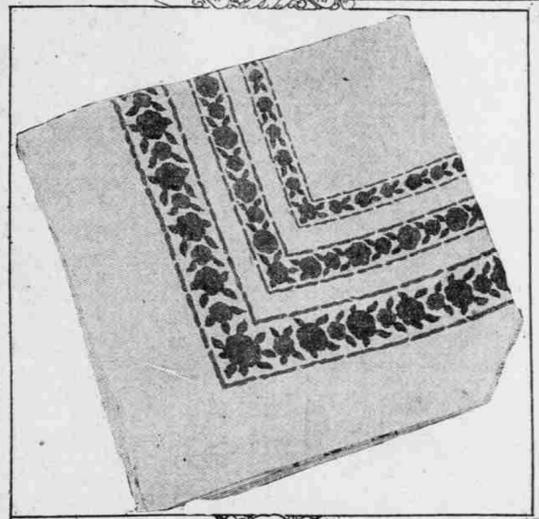
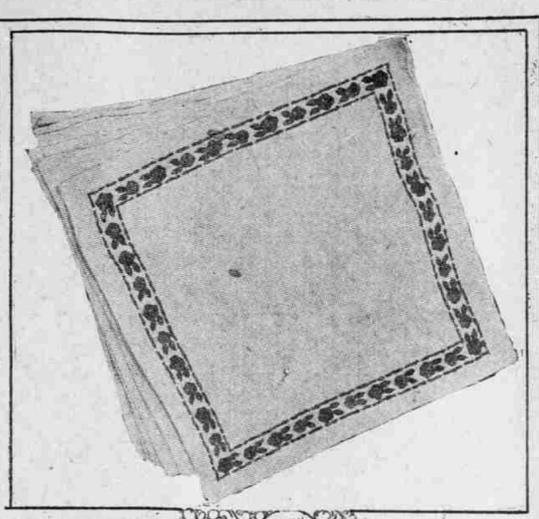
Let me know if you want a still plainer recipe. Salem, Or., March 8.—I wonder if you could give me a plain water recipe to serve with salad for evening entertainment. Thanking you in advance. T. H. You do not say whether it is a "sweet" or "savory" wafer you have in mind. So much depends upon the kind of salad, as to what flavors would be appropriate. You might like the peanut butter wafers given above, or cheese wafers made by rolling ordinary baking powder biscuit dough or pastry one-eighth inch thick, and rolling a half of it with grated cheese, seasoned with salt and mustard or cayenne to taste, folding the other half of the dough over the cheese, and rolling as thin as possible. Cut in fingers, diamonds or fancy shapes, prick over and bake carefully in a moderate oven.

Spice wafers may be similarly made, using a little granulated sugar with cinnamon or mixed spice or chopped nuts, or chopped nuts and raisins in place of the grated cheese.

Menus of the Week table with columns for Tuesday, Wednesday, Thursday, Friday, Saturday, and Sunday, listing various dishes like Rice and lima bean loaf, Tomato sauce, Cabbage and potato salad, etc.

LUNCHEON CLOTH WITH CUBIST BORDER IS FAD

Latest Whimsie, However, Not Adaptable to Formal Affairs—Set of Design Nice Shower Gift for Bride-Elect.



A Cubist Luncheon Set Now Rage

LUNCHEON cloths of fine white linen damask, with Cubist border designs, are the latest fad of the woman who keeps up with the whimsies of fashion, not only in her wardrobe but also in her household. These new luncheon sets, which include a small tablecloth and half a dozen napkins, are bright and cheerful in coloring, and with properly selected chinaware and flowers make the informal luncheon-table quite gay and attractive. They are not, of course, suitable for formal luncheons, but may be used for an informal luncheon of four or six; or for the light refreshment following an afternoon bridge party, when small cloths are spread over the bridge tables before sandwiches and coffee are passed.

The Cubist border design is in three sections, the tablecloth, and the innermost section is repeated on the napkins. The flowers are printed in dull blue, red and green on the white ground, the dividing lines being terracotta and black.

One of these luncheon sets, incased in an envelope of white linen, makes an attractive bridge prize, and will be appreciated by a bride-to-be as a shower gift. The white linen envelope case may be embroidered with a monogram in colors matching the Cubist border design, and a snap button under the envelope flap will hold the case securely and not interfere with its laundering.

Orange marmalade, apricot marmalade, or chocolate cream wafers may be similarly made from plain pastry or biscuit dough.

Sweet wafers—Cream 1/2 cup butter, 1 cup powdered sugar, 1 tablespoon milk, 1 cup bread flour, a few drops of flavoring. Spread as thin as possible on an inverted baking pan. Mark in squares, leave plain or sprinkle with powder, and bake about five minutes in a moderate oven. They may be rolled, if liked, while still warm, rolling, of course, "top side" out. Different colors are easily obtainable with a very small quantity of color paste. The following may also be combined with cheese or nuts:

Plain graham wafers—One cup coarse graham flour, 1/2 cup cornstarch, 2 tablespoons brown sugar, or 1 tablespoon molasses, 1/2 teaspoon baking powder, 1/2 cup water, 2 tablespoons shortening, milk to make a dough so stiff as to roll with difficulty. Mix like baking powder biscuit, turn out on a board and beat with a rolling pin. Roll out evenly, not more than one-sixteenth inch thick, cut into fingers, diamonds or fancy shapes, and bake in a moderate oven. Watch the baking very carefully so as not to overbrown the edges.

Tomato wafers—Make as above, omitting the molasses and using canned undiluted tomato soup in place of the milk.

For variety either of the last two wafers may be brushed with egg and powdered with chopped nuts. Or when partly baked, a little dry grated cheese may be sprinkled over the surface.

Cordova, Alaska.—Your correspondence column interests me very much and I have tried many of the recipes with good results. Now I am asking a favor, but I think it is out of your line, for it relates to crochet work. But I thought your column would be the means of helping me out, as some reader might come to my aid.

Now what I wish is the working directions for a beaded crochet purse that was shown in the Woman's Companion about two years ago about Christmas time. The article was in the different colors and designs. The design was a basket with flowers. At the time I kept that issue of the magazine, but since I have mislaid it, I have written to the publishers, but they do not keep back numbers on file to refer to, but since I have your column, I enclose 40 cents in stamps for mailing the magazine should I be fortunate enough to

understand thoroughly the making of the foundation net, it would be best to purchase the squares. Linen thread should be used for the darning and instead of an initial, conventional patterns can be darned into the net. Beautiful luncheon sets can be made by using inset of net medallions and solid embroidery.

Two Hall Conveniences.

A shoe duster and a long-handled overshoe remover are things that will add to the comfort of any family if they are hung in a convenient place near the hall entrance, throughout the Winter and early Spring rains. They can be homemade. The duster may be made from a piece of old blanket or any thick woolen material, cut into a fringe and tacked to an old handle of a feather duster, or just a stick, so that dust may be flicked from the shoes without any stooping. The overshoe remover may be made by using a stick about a yard long and the lower end cut into a strong and capable shoe horn. In this form, one can stand upright instead of getting smeared by the dripping and mud-caked shoe.

Hairpin Cushions.

A small pasteboard box, either round or square in shape, can be converted into a very handsome hairpin rest. Remove the lid of the box and cover the sides and bottom with either ribbon or satin of some plain color. Fill the box with either horsehair or lambs' wool, packing it full enough to extend a little above the box. Over this fashion a piece of chiffon, tacking it down at the sides with a bit of gold net. Another the top and bottom of the box to conceal the joining, paste a strip of gimp. In place of the gimp, a strip of chiffon flowers can be used. These little flowers can be purchased by the yard in the shops and can readily be overcast with fine stitches around the top and bottom of the hair receiver.

No Music for Him.

William (who has been persuaded to contribute to our annual concert)—Can't sing. "Armed Boy"; "Squire's Daughter"—Have you brought your music? William—Music! I don't sing by music! I sing by hearsay.

PAINFUL WOUND ON BOY'S HEAD

Ugly and Deep. Caused Much Restlessness Night and Day. Used Cuticura Soap and Ointment. Wound Disappeared.



1432 Harrison St., Oakland, Cal.—"A little over a year ago my little nephew struck his head, a little back of the temple, on the tongue of our collar door. It tore the scalp and made a very ugly painful wound. It was a very deep wound and caused my little nephew much restlessness night and day. The wound persisted in remaining open.

"We applied the usual remedies, but to no avail, and after another six weeks the wound had not healed and the hair was matted around it. At that time a sample of Cuticura Ointment reached me and I proceeded at once to use it with the Cuticura Soap. I purchased more and it could not have been a week when all signs of the wound had disappeared, leaving the spot where it had been in perfect condition." (Signed) Miss Jane Young, Oct. 17, 1913.

To prevent falling hair, remove crusts and scales, and itching and irritation of the scalp, frequent shampoos with Cuticura Soap, assisted by occasional dressings with Cuticura Ointment, afford the speediest and most economical treatment. Cuticura Soap (25c) and Cuticura Ointment (50c) are sold everywhere. Liberal sample of each mailed free on request. Address: Address post-card "Cuticura, Dept. T, Boston."

"Men who shave and shampoo with Cuticura Soap will find it best for skin and scalp."

Freckle-Face

Now Is the Time to Get Rid of These Ugly Spots. Do you know how easy it is to remove those ugly spots that no one will call you freckle-face? Simply get an ounce of othine, double strength, from your druggist, and a few applications should show you how easy it is to rid yourself of freckles and get a beautiful complexion. The sun and winds of February and March have a strong tendency to bring out freckles, and as a result more othine is sold in these months. Be sure to ask for the double strength othine, as this is sold under guarantee of money back if it fails to remove the freckles.—Adv.

"TIZ" PUTS JOY IN SORE, ACHING FEET

"My, how 'TIZ' gladdens tired, swollen, sweaty feet—It's glorious!"



"TIZ" makes sore, burning, tired feet fairly dance with delight. Away go the aches and pains, the corns, callouses, blisters, bunions and chilblains. "TIZ" draws out the acids and poisons that puff up your feet. No matter how hard you work, how long you dance, how far you walk, or how long you remain on your feet, "TIZ" brings restful foot comfort. "TIZ" is magical, grand, wonderful for tired, aching, swollen, smarting feet. Ah! how comfortable, how happy you feel! "TIZ" brings restful foot comfort. "TIZ" brings restful foot comfort for 25 cents.—Adv.

SOUR, UPSET STOMACHS FIXED IN FIVE MINUTES—PAPE'S DIAPEPSIN

Best for Indigestion, Gas, Heartburn and Dyspepsia—It's Great!

When your meals don't fit comfortably, or when you eat like a lump of lead in your stomach, or if you have heartburn, that is a sign of indigestion. Get from your pharmacist a fifty-cent case of Pape's Diapepsin and take a dose just as soon as you can. There will be no sour risings, no belching of undigested food mixed with acid, no stomach gas or heartburn, fullness or heavy feeling in the stomach, nausea,

debilitating headaches, dizziness or intestinal griping. This will all go, and besides, there will be no sour food left over in the stomach to poison your breath with nauseous odors. Pape's Diapepsin is a certain cure for out-of-order stomachs, because it takes food of your food and digests it just the same as if your stomach wasn't there. Relief in five minutes from all stomach misery is waiting for you at any drug store. These large fifty-cent cases contain enough "Pape's Diapepsin" to keep the entire family free from stomach disorders and indigestion for many months. It belongs in your home.—Adv.