

CAMERA-MAN CATCHES WOMEN WHO ARE BUSY IN WORLD EVENTS

Daughter of ex-President Harrison to Make Debut Soon—Kansas Governor Has Woman Sergeant-at-Arms—Actress Spends Leisure in Garden—Mrs. Caroline Truax Receiver of Apartment-House.



Elizabeth Harrison, daughter of ex-President Harrison, is about to make her debut. This winter she is a pupil at the Westover school and her mother has taken an apartment in New York to be near her. Mrs. Harrison was the second wife of the ex-President, the first Mrs. Harrison having died in the White House.

The only woman sergeant-at-arms in Effie Loader, who guards Lieutenant-Governor W. Y. Morgan, of Kansas, at Topeka. Miss Loader comes from Clay Centre and is a well-known suffrage leader. Normal conditions are reversed in the office of the Lieutenant-Governor for while he has a woman to police his door, and a male stenographer to write his letters, Miss Loader's picture shows her wearing the stars of office.

Miss Ann Murdock, who will star in "A Girl of Today," finds recreation in cultivating little patches of flowers. It is for this reason that her home is a model of art and beauty. She personally supervised the interior decorating, used her own judgment in the arrangement of dainty pieces of furniture and art, with the result that visitors to her home have come away enraptured by the simple yet effective beauty. Her role of "A Girl of Today" seems fitting for her every-day life as well as her new play.

Mrs. Harry Payne Whitney is the eldest daughter of Mrs. Cornelius Vanderbilt, and the wife of Harry Payne Whitney, the famous polo player who represented America in international polo contests. Mrs. Whitney has been very active in social spheres and devotes much of her time to charity. Soon after the war started she established a hospital in charge. Mrs. Whitney is the sister of Countess Gladys Secheny, who has captured a hospital corps in Austria, similar to that of her sister in Paris.

Mrs. Caroline Truax, widow of Chief Justice Truax, Supreme Court Justice, has the distinction of being the first woman receiver in the State of New York and probably in the United States. She is the receiver of an apartment-house in New York City and is fully able to handle the "job." Mrs. Truax is a graduate of a law school and has taken her legal degree. She is also a bachelor and master of arts and a doctor of philosophy. She has long been prominent socially and is one of the founders of a philanthropic society that looks after inebriates.

I had no special reason for naming Mrs. Truax," said Justice Gagevan, who made the appointment. "I see no reason, however, why a woman should not be named. A woman is supposed to be especially skilful in managing a home, especially why she should be so in managing a collection of homes, for that is what an apartment-house is."

Mrs. Truax's two daughters, Carol and Rhoda, are called "ret. American girls" because they are descendants of the first child born of white parents on the Island of Manhattan.

Answers to Correspondents

BY LILLIAN TINGLER
Portland, Or., Jan. 4.—When convenient will you please send me a recipe for baking powder biscuit and sables.

BAKING Powder Biscuit—Two cups (1 pint) flour, 2 tablespoons shortening, 1 level tablespoon (4 measuring teaspoons or 3 level domestic teaspoons) tartaric acid powder, or 2 level teaspoons phosphate baking powder, 1 level teaspoon salt, one-half cup milk or water, sift together the dry ingredients. Rub the shortening into the flour very lightly with the finger tips, or (better) work in quickly with a spatula, alternately "flaking" and cutting the shortening. Make a "well" in the center of the bowl, pour in part of the liquid and stir up with a knife or spatula to work it quickly to a soft dough. Add the rest of the liquid gradually, making the whole mass into a soft dough that will just barely cling to the knife and leave the bowl clean. Drop the mass of dough on a lightly oiled board, toss a little with the hand or spatula to coat with a thin film of flour all over. Then pat gently with a floured rolling pin and roll very lightly with a "surface-smoothing" motion until three-fourths to 1 inch thick. Cut with a rather small biscuit cutter dipped in flour or use a small baking powder tin in the bottom of which a hole has been punched with a nail. Transfer to a slightly greased baking tin.

Some makers, who like a definite "seam" in the biscuits, roll the dough to half thickness, brush with butter, fold once over and then cut out as above. Many variations in shape, texture and "trimmings" are possible with the above dough. A favorite simple variation is to flatten the rounds into ovals, brush half of each with butter and fold each over in the shape of "pocketbook rolls" or "Parker House rolls," letting them rise a little before baking. Small biscuits are not only easier to bake and more attractive looking than large ones, but are less likely to be indigestible on account of under cooking in the center.

For "emergency biscuit" mix a little sifter and drop in the cups for "raw streaks" and sniff carefully to detect any raw, "uncooked dough smell" before removing from the oven, under-baked biscuits being both indigestible and lacking in full flavor.

In some gas ovens the biscuits will be thoroughly cooked before they brown properly. In such a case give them a minute or two under the broiler where they can be quickly colored to the exact tint desired. Pale biscuits are always unattractive and are best browned ones. Adding a small quantity of sugar or beaten egg to the milk used for brushing them will help to give a deeper color if liked.

In selecting shortening remember that butter gives a well-flavored biscuit, lard a slightly whiter and flakier biscuit. A mixture of part butter and part lard is quite good. If one of the commercial shortenings is used a little less shortening will be needed and a little more salt may be liked. Clarified drippings may be satisfactorily used for shortening, especially if flavored with a little butter. Twice the above amount of shortening gives "short biscuit" or "plain shortcake" to serve as a dessert with fresh or canned fruit and cream.

If a slightly sweetened biscuit is liked add one level tablespoon sugar to the above. The amount of salt may be varied to suit personal taste. The exact amount of wetting will vary with the flour and with the weather. With soft flour and wet weather one-half cup wetting to two cups flour will sometimes give the right texture, while with a very strong flour and dry weather a whole cup may be necessary though this is more often the case "back East" than in Oregon.

Water gives a rather lighter biscuit, more whiter and somewhat more nourishing biscuit. Sweet whey or potato water may also be used for wetting. If a close-textured biscuit is liked the dough may be lightly kneaded, just a very little, before rolling. Much kneading toughens the biscuits. Most people prefer the "soft" texture, obtained by handling quickly as above. Thick biscuits always look lighter than very thin ones. If you roll the dough too thin the biscuits are apt to do "brush one-half of the biscuits with butter and pat another round on top of each, thus making "twin biscuits" which split easily for spreading.

It is never possible for me to send replies by mail. Directions for making Scotch shortbread appeared in The Oregonian February 26. I hope you saw it. I don't recognize the little "filled cakes" from your description. Small "cookies" in fancy shapes, made of shortbread rolled thin and put together in pairs with jelly or icing are good. So are little tarts, made by lining small fluted patty pans with thin rolled shortbread and filling them, after baking with a little jelly or preserved fruit topped with whipped cream.

A little "charlotte," which we used to get sometimes in Aberdeen, Scotland, was made by sticking with conical "fence" fashion around a foundation cookie of thin shortbread. When the icing hardened the "cup" thus formed was filled with whipped cream and decorated with candied cherries. I hope these suggestions may help you.

Portland, Or., Feb. 24.—Won't you be good enough to give in the columns of The Oregonian the recipe for almond wafers?

Directions for making one kind of almond wafers were given in The Oregonian March 10. Here is another. The name is vague, so write again if neither should be what you had in mind. Almond wafers—Beat three eggs very light. Add one cup sifted brown sugar and one cup chopped almonds (blanched or unblanched, as preferred; one-fourth teaspoon salt. Fold in about one-half cup flour or barely enough to make a spongy drop mixture. Drop

in buttered tins. Bake in a rather quick oven. Wilderville, Or., Feb. 21.—Can you tell me why my cakes fall? I use the same recipe as other people give for cakes from, and follow directions very carefully. My cakes rise in the oven beautifully, and as soon as I take them out they come down to settle and by the time they are cold they are flat. I have tried the "one-ounce" method in a draft, and tried it, but that did not do good. Don't jar oven. Will appreciate it very much if you can enlighten me. "SUBSCRIBE."

Possibly you are using too much baking powder, or your flour may be too strong, and while good for bread-making, may need modifying with cornstarch (as suggested in this column last week) before it is suitable for cake-making. Or you may be overmeasuring your sugar, a common fault in these days of fine, close-packing granulated sugar. Or you may be in the habit of taking the cakes from the oven before the walls of the tiny air cells in the cakes are thoroughly "set" by the heat and are still soft and hold together. The support given by the expanded heated air is lost on cooling. If none of these suggestions meet the case, write again in more detail, telling what proportions, method and oven temperature you are using.

Corvallis, Or., Feb. 8.—Would you kindly give me instructions for making a good cream chocolate cake. We ate some in Portland the other day and it was fine. Thanking you in advance. Do you mean the kind of cake with chocolate filling known in Boston and some other places as chocolate pie, or a pastry shell with a chocolate cream filling? I will be glad to answer below. Write again if the former was what you wanted.

Chocolate Pie—Bake lightly a deep pastry shell of short crust, flake crust, or puff paste as may be preferred. The last, however, will not give an "economical" pie. While the shell is baking, prepare the following filling: Two cups rich scalded milk, five level tablespoons corn starch, one-half cup sugar, one-quarter teaspoon salt, one-third cup cold milk and one-half squares unsweetened chocolate, three tablespoons hot water, whites of three eggs, one teaspoon vanilla, a few grains of salt. Mix the cold starch, sugar and salt with the cold milk. Pour on the scalded milk and raise to boiling point. Cook 10 minutes over hot water, add the chocolate, melted in the hot water, and the flavorings. Lastly fold in the stiff beaten egg whites, and let cool a little. Put into the pastry shell before it is fully cooled. Decorate with meringue (like lemon pie) or cover with whipped cream sweetened to taste and flavored with vanilla.

GREAT POSSIBILITIES LIE IN PERENNIAL BORDERS

Stella Durham Says Most Pleasure Comes From Working With Two Colors—Troubles Beset Amateurs.



Centerbury Bells Are Splendid Flowers For The Blue Border



Sweet Williams Are Good In Many Color Schemes

BY STELLA WALKER DURHAM.
MOST fascinating of all tasks in the flower garden is the making of perennial borders. Here the gardener finds the widest scope for the imagination and the greatest test of his creative ability for it is in the careful grouping of plants that the most beautiful garden pictures are made.

A perennial border may be of any length and of varied breadth. It may be planted with flowers of many colors for bloom at many seasons or it may be planted with a few colors either for season or for blossom at a favorite color for a long succession of bloom. A gardener with little experience with perennials probably will find the most pleasure and largest measure of success by planning a border of one or two colors for a long succession. For instance one might have a border of yellow flowering plants or of yellow and blue or yellow and white that would make a good showing through Spring, Summer and Fall. Or one may have a pink and white border or one in which reds predominate.

Of course it is possible to have one color at one season and another at another season, but the amateur who attempts this is likely to get into trouble and some are perverse in their habits, and some are sure to bloom out of their season. A neighbor of mine is finding much interest in working out a border of blues and grays.

The grays are of course largely in the foliage, not in flowers. Arthrochloa borrowed from the vegetable garden are proving effective in this border because of their big gray leaves. Green is used always for harmonizing colors that might otherwise clash, and white also is always a peacemaker. Whatever colors are to be in the perennial border it should have a good background of green, either in shrubbery or green vines.

Ivy with a dark green foliage, trained over a wire fence makes an excellent background, or rambler roses of the

predominating color, over a fence or trellis are effective. In setting out the plants for color it is well to plan in longish drifts, not in square or roundish spots.

A perennial border may be begun either in Spring or Fall, or if it is started from seeds, in mid-Summer. It is best to set out late blooming plants in Spring and early Spring blooming perennials in Fall. Almost any other would be good for vegetables will do for perennials but it is well to remember that most of them are greedy and should be given plenty of fertilizer. But most bulbous things should not come in direct contact with manure. A rule of planting that is sometimes given is to set out plants that grow to a height of two feet or less 12 inches apart and those that grow higher at a distance equal to one-half their height.

Many Are Prone to Break.
Frequent cultivation helps to bring out the flowers to perfection. Many perennials are prone to break or tumble in the season. Some perennials do better if left undisturbed for several seasons, others should be transplanted every year.

Almost all increase with such rapidity that the owner is glad to divide with his neighbors. Thus a good perennial garden soon spreads over a whole neighborhood. It is a good idea to plant a few annuals of the colors that are to predominate in the border, so as to use them for any spaces that have not filled out according to the plan. They may be planted in a seed bed and set in where needed. Annual larkspurs and cornflowers make good fillers for a blue border. Allowance must be made, too, for plants that die down after their blooming period and leave a bare space or unsightly foliage for the remainder of the season.

Many Shades May Be Used.
Many shades of the same color may be used with good effect. In the blue border one may run from pale lavender (Concluded on Page 9.)

Nemo CORSETS Stand Alone!

THESE three models—among the best-known Nemos—date back four, five and ten years. Details have been conformed to changing fashions, construction and fabrics are improved; but the hygienic features have remained the same.

These models are in greater demand to-day than ever before.

What does that mean? It means that women who have worn them can't do without them. There is no substitute. No other corset can give equal style, ease, long wear, and—

HYGIENIC SERVICE. Through all the foolish corset fads the Nemo has come out stronger, more popular than ever.

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No. 322—\$3.50
For all average full figures, Firm support. Medium skirt with Lastcurve-Back. Medium bust. Sizes 31 to 36. No. 326 is same, with longer skirt.

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For large figures, flesh evenly distributed. Semi-elastic Relief Bands give firm support. Medium bust. Long skirt with Lastcurve-Back. Sizes 23 to 36.

No. 523—\$5.00
For full, heavy figures, Famous Lastcurve Bandlets give perfect support from underneath. Strongly recommended by doctors. Medium bust and skirt. Sizes 22 to 36.

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The new "invisible" Self-Reducing, with concealed supporting straps. Already a great favorite with women who need Nemo Self-Reducing corsets. Get like a corset a bit lighter. Sizes 22 to 36.

Be a Wise Woman! Get the Nemo Habit SOLD EVERYWHERE The Nemo Hygienic-Fashion Institute, N. Y.

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More important than the cosmetic care of the complexion is its physical care. To keep the face clean, fresh, youthful, there's nothing better than Cascares. It absorbs the soiled or faded worn-out skin particles. Cosmetics simply add to the complexion to the complexion. That's the difference. By all means, acquire the mercurial habit. It's so easy to get an ounce of the wax at the drugstore, apply at night like cold cream and wash it off next morning. There's no detoxication indoors, the old skin coming off so gradually no one suspects you're using anything. When in a week or two the skin is fully in view, well, you won't want to need a make-up complexion after that. It must be apparent that this process means complete riddance of all cutaneous elements, like freckles, pimples, blotches and blackheads. For obstinate wrinkles, a face bath made by dissolving an ounce of Cascares in a half pint witch hazel, surpasses massage cream and everything else for results.—Advt.

SOW SAVES PIG IN SACK

Squeal of Its Young Heard and the Mother Attacks "Pignapper."

YREKA, Cal., March 4.—George Yreka, a prominent rancher near Yreka, was badly bitten by a sow with a litter of pigs. At the time of the accident he was passing through a yard with a six-day-old pig in a sack on his back. The pig gave a squeal and the old sow, on hearing it, jumped for the sack, tearing it off Flock's back. She then made for Flock, who ran for the fence, but before he could reach it he was bitten twice in the leg.

Octogenarian Takes Bride of 42

CLEVELAND, O., March 4.—The Cleveland Railroad Company directors here are congratulating C. P. Emery, 82, vice-president of the company, on his marriage two weeks ago to Mrs. Marie A. Bodoles, 42, widow, of Lakewood. News of the secret union, which has just been made known, Emery has been vice-president of the railroad company for five years and for years has been a figure in Cleveland traction affairs.

REGULATE YOUR BOWELS AND STOP COLDS, HEADACHES, SOUR STOMACH

Turn the rascals out—the headache, biliousness, indigestion, constipation, the sick, sour stomach and bad colds—turn them out tonight with Cascares. Don't put in another day of distress. Let Cascares cleanse and sweeten your stomach; remove the sour, undigested and fermenting food and that misery-making gas; take the excess bile from



your liver and carry off the decomposed waste matter and constipation poison from the bowels. Cascares turns you out by morning—a 10-cent box keeps your head clear, stomach sweet, liver and bowels regular and you feel like a child. Don't forget the children—their little insides need a good, gentle cleansing, too.