

GLITTER AND GLEAM REPLACE COLOR IN GORGEOUS BLACK EVENING GOWN

No Sleeves Used and Bodice Is Least Possible—Jet Beads and Sequins With Rhinestones in Hair Make Up for Otherwise Dull Aspect—New Spring Wraps Intricate—Lace Elaborates New Blouse.



Glitter and Gleam Replace Color in Evening Gown

EVENING dress in the big hotels at the Seashore is worth traveling far to observe, for the most splendid and modern gowns are worn for dinner and in dancing later. No sleeves has this gorgeous black dinner gown, and the least possible bodice. No color either, but this is simply made up for by the scintillating glitter of jet beads and sequins and by a hair ornament of rhinestones. The jetted overdress floats airily above a clinging foundation of black goldenrod satin and a little train gives dignity to the costume. Hidden snap-fasteners make it possible to doop up this train for dancing.

Lace Gives Elaboration to New Blouse

Simple blouses for Spring wear are of silk—usually of pussy willow tub shirring in some dainty color—but dressier blouses are of batiste or linen elaborately honeycombed with lace. This lovely blouse for Seashore wear with a tailored suit is of fine French linen, lined with white goldenrod satin and is hand embroidered on front and sleeves. The design suggests a bolero on the linen. The tall collar, it should be noted, is attached to a roll cut out neck-opening so that height is achieved with coolness and comfort at the throat.

Answers to Correspondents
PORTLAND, Oct. 20, 1914.—Will you kindly publish in The Oregonian recipe for making potato yeast, so that one will always have a starter on hand for baking? Thanking you in advance. MRS. L. J. W.
I am sorry you have had to wait so long for an answer. I hope the following recipe will suit you:
Raw potato yeast—One-fourth cup flour, one and one-fourth cup sugar, one level tablespoon salt, three large potatoes (one large and two small) peeled and sliced, one cup perfectly sweet home-made yeast or one fresh yeast cake either dry or compressed, the latter for "run out" in a warm kitchen. Soak the sliced potatoes in water for eight or ten hours or one essential ginger. Neither of these is essential, though each tends to aid the growth of the yeast and discourage undesirable organisms.
Mix the flour, sugar and salt with the grated raw potatoes; pour on the boiling water, raising all to boiling point, so as to cook the starch. Strain and cool to lukewarm, then add the yeast and let "grow" in a warm place (about 70 degrees Fahrenheit) until well risen. Some people use alcohol, but unless you are going to use the yeast in quantity at once, but take your cup or bowl to the jar. Put aside a small jar and keep it sealed until you want it to start the next batch. The yeast is well grown and "lively" one cup of this will be about equal to one ordinary yeast cake in the heat making. Reseal your liquid proportionately if you have been in the habit of using dry or compressed yeast.
If you should have "bad luck" at any time with your bread, blame your home-made yeast rather than the flour and start a new batch with a fresh yeast cake, as home-made yeast tends to "run out" in a warm kitchen.

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the souffles at too high a temperature and removing them too soon from the oven.
Baked prune soufflé: One cup of thick stewed prune pulp, the juice of one lemon, three-fourths cup sugar, four egg whites beaten stiff. Pack the pulp in a soufflé dish, sprinkle with sugar and bake in a pan of hot water. Serve hot, with custard made from the yolks of the eggs.
Another good cold prune soufflé is made by heating the lemon, sugar and prune pulp to boiling point and pouring upon the whites, so as to cook them enough to stiffen Spanish meringue. I think they are made of cornmeal mush and are covered with a hot sauce. If you are un- certain, I think the above recipe will give you one for chicken tamales. Thanking you very much. MRS. J. H. H.
Linnton, Or., Oct. 6.—I would like a recipe for chicken tamales in which tomatoes are used, and cheese. MRS. O. F. S.
McCall, Idaho, Oct. 21.—Will you kindly send me, as soon as possible, a recipe for tamales without the tomato sauce, and oblige? MRS. W. A.
Portland, Oct. 12.—Will you kindly give me the recipe for Spanish chicken pot pie, which served in Spanish style? I think they are made of cornmeal mush and are covered with a hot sauce. If you are un- certain, I think the above recipe will give you one for chicken tamales. Thanking you very much. MRS. J. H. H.
I am sorry you have had to wait for replies, but the tamale time limit has only just expired. Tamales differ as much as "pie." Each of the following recipes was given to me as "genuine Mexican." I have not tried any of them. My favorite would "win" the prize "to your taste." You can obtain any degree of scorching heat by the use of tobacco sauce. If the recipes given are not hot enough.
To prepare the corn shucks: Cut or chop off each end of the whole shuck, open up and clean it of hairs or silk, put into water and soak for about one hour, separate and size them; they should be about six or seven inches long and two or two and a half inches wide.
To prepare the meat: Put into a one-gallon vessel one pound of beef and one pound of pork, add water to the top, salt, a few buttons of garlic and a medium-sized onion cut into quarters. Boil very slowly until meat is tender, chop pork and beef together very fine. Heat in a frying pan over hot plate a cup or more of lard, put into it a small amount of onion cut into quarters, fry juice out of onion and garlic and remove them. Add meat and fry five minutes, stirring constantly, add half pint of water. Work well together, adding more broth until dough is rather thin.
To prepare the tamales: Put layer of dough on husk (about four inches wide, one and a half inches wide and one eighth inch thick. Along the center spread one teaspoonful of the prepared meat. Roll up husk, place them folded end down in potato strainer, place strainer in cooker, cover with cloth and steam two hours. Always serve hot. This recipe will make about 100 tamales.
Tamales No. 2.—Simmer fowl until tender, seasoning with salt while cooking. While hot remove the bones and skin, chop the meat very fine, adding finely minced garlic, salt and cayenne to taste. Have ready a thick paste made by cooking thoroughly in a cup of cornmeal in boiling water, seasoned with salt and cayenne. Have ready also the inner husks of corn, six inches long, the ends are trimmed off, well washed in boiling water. Shape the minced meat in rolls and enclose in the seasoned corn paste. Enclose each roll in a cigarette and fold firmly. Add two or three Mexican peppers to the liquor in which the chicken was cooked and boil the tamales in it 15 or 20 minutes.
Tamales No. 3.—Prepare a fowl, two cups corn paste and husks as above. Add to the minced fowl one-half pound chopped seeded raisins, one-half cup cream of tartar to one pint of flour, proportionately less (as you would use less baking powder) to a pint of flour in a mixture containing eggs, such as muffins or cakes.
If tartaric acid is used only one level teaspoon acid and one level teaspoon soda should be used to a pint of flour. The action takes place rather more quickly than when cream of tartar is used, consequently some gas may be lost before the mixture is in the oven, and the grain is likely to be coarser than when the slower acting cream of tartar is used.
Some baking powders contain both cream of tartar and tartaric acid in order to get a rate of action between the two. As to which is "best," it all depends upon what you are making and what kind of action you want. The result of using tartaric acid is likely to be coarser than when the slower acting cream of tartar is used.
Tamales No. 4.—Three cups finely chopped chicken meat, six sweet red peppers, one-quarter cup chopped onion, one-half cup vinegar, one cup tomato pulp, one hard egg, six chopped olives, one clove garlic, pulp from two peppers, salt and cayenne to taste, tramps stiff cornmeal mush. Soak the peppers and onion one hour in the vinegar before adding to the other chopped ingredients. Shape like croquettes, adding a little cornmeal if not stiff enough. Enclose in the mush and corn husks as above and steam three hours. Dry in the oven five minutes.

Answers to Correspondents
Portland, March 10.—Will you kindly give me a recipe for fruit salad, in which are used English walnuts, dates, figs and jelly, to be served with whipped cream? I should appreciate a recipe for a fruit cocktail, in which blanched almonds, grapefruit and pineapple (canned) are used. Thanking you for these in advance. FRANCES.
All you have to do is to put together the fruits you name in any preferred proportion. Personal taste is the deciding factor. Probably equal parts of grape fruit and pineapple for your cocktail with about four blanched and shredded almonds to each service. Dress with sugar, not too sweet, thick white cream. Walnuts, dates, figs and jelly would be rather "stodgy" for most tastes without more juicy fruits. Pineapple, orange, banana, white seeded grapes, canned peaches or apricots might be combined with walnuts, dates and figs, using equal parts of all or any two. Follow the directions on the package of jelly. Have it nearly cool before pouring over the fruit. Let it set in the service glasses and pile whipped cream on top, or let set in a bowl and afterwards pile up high in glasses or on lettuce heart leaves. Or let set in small individual moulds and turn out on lettuce or in flat glasses on tall stems and garnish with whipped cream. Another way is to whip the jelly when nearly cold and then fold in the fruits.
Portland, Feb. 17.—I have experienced considerable trouble lately with my baked sweet souffles, especially with the lemon and chocolate souffles. They rise beautifully and seem nicely done when I take them from the bain marie in the oven, but in cooling they fall and shrink so that nothing but a two or three inch layer of the material remains. Can you tell me in your Oregonian column the possible cause of this result? I shall be grateful for any enlightenment on this subject, and I would like so much to have a recipe for two good sweet souffles, other than the two foregoing. Thanking you in advance.
I think you are probably cooking

BEAUTIFUL WOMEN OF AMERICA AND OF WAR ZONE CAUGHT BY CAMERA

Mrs. Thomas Bloodgood Peck Announces Engagement of Daughter—Mrs. Henry Barlow Amazes Gotham in Bridal Finery—Queen of Greece Sister to Kaiser—Duchess of Devonshire Aiding Wounded Soldiers.



Mrs. G.A. Morrison.
NEW YORK, March 20.—(Special.)—Mrs. Thomas Bloodgood Peck is one of the most beautiful women in New York society. She was Elisor P. C. Lewis before her marriage and her home was in Philadelphia. Mrs. Peck has just announced the engagement of her daughter, Frances, to Vivian Eggleston, of Chicago.

Mrs. Thomas Bloodgood Peck.
Mrs. Henry Barlow, a recent bride, was Nadine Arents and she is the daughter of Mrs. Charles P. Adams, of Brooklyn. She is less interesting than her clothing, however, for Mrs. Barlow was one of the first of the young women of New York society to wear at the altar the new style short wedding gown and the veil draped from the back of the hat. In these garments it is possible for a bride to look pretty.

Mrs. Henry Barlow.
The latest freak of high society is the animal dinner. Mrs. George Austin Morrison, whose home is on Central Park West, has introduced it. Mrs. Morrison's guests arrived for dinner the other night and without previous warning found themselves produced to a large cage where dinner was served. Then to each guest was assigned the responsibility of making a noise like an animal. Oh, it was just too original! The animals were fed on tin plates and their diet was meat—not raw, however.

The Queen of Greece was formerly Princess Sophie of Prussia and is a sister of the Kaiser. For this reason as well as for political reasons King Constantine is making every effort to keep Greece out of the present war.
The Duchess of Devonshire, wife of the largest landowner in England, Sir

Victor Christian William Cavendish, is devoting all her time to relief work for the English soldiers who were wounded at the battlefields. The Duchess was formerly Lady Evelyn Fitzmaurice, eldest daughter of the fifth Marquess of Lansdowne, and has two sons and five daughters. Her husband succeeded to the title in 1914 upon the death of his uncle. Some of the Duke's finest estates and homes have been thrown open to the care of the wounded.

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EARLY FRENCH STYLES ARE NOW REAPPEARING

Little of Louis XV and Louis XVI and Great Deal of Second Empire Fashions Are Revived for Spring.

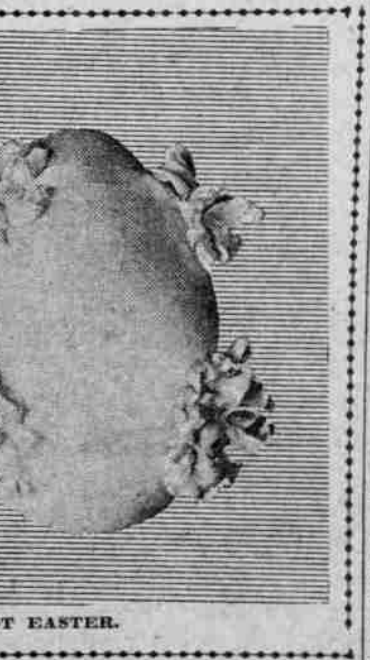
A LITTLE of Louis XV and Louis XVI and a lot of the Second Empire is the receipt for the first new Spring modes, with their fitted bodices and their flaring skirts.
There were many full skirts in last Autumn's importations—those modes that were made for the season at Beauville and were never worn—now the early Spring importations, known as the Riviera models, show still fuller skirts and more fitted waists than ever. Where four and five yards was considered a very full skirt hem in an Autumn and Winter model, it is no longer ultra. From six to 12-yard skirt hems have already been brought over from Paris. You might think they would look like crinoline dresses, but they do not—at least not yet.
This is because they are cut circular or gored, as a rule, in the firmer materials, and are shirred and gathered at the top in the more filmy net or chiffon models. They are often stiffened at the edges by a piped cording which holds them in pretty good folds, or sometimes a three-yard drop skirt has a six or seven-inch horsehair lace that holds it out at the hem and makes a support for the outside skirt and holds it out in the correct bell-shaped flare.
The waistline is nipped in and is at

its proper place—that is to say, rather high. The bodice does not stop here, however, in many of the models, but extends down below the waistline. It is in the front of the fitted bodice that the straight front effect of the Louis XV and XVI modes show, for, as in one model shown the bodice is boned just as a corset of that time would be. These supports are farther apart at the bust than in the lower corset design, forming a fan-shape.
Fringed ruchings, made of the material, are seen a great deal on the new models, outlining square and triangular decollete, sleeve edges and skirt hems. Lace is of the cobwebby sort and seldom white. Cream, ecru, cream-embroidered with ecru, gold ecru-embroidered with gold or silver are noted about the decollete and skirt. They are especially charming with the new colors that are neither light nor dark and are rather subdued in tone.
While there are a few puffed sleeve models, sleeves as a rule are scant ruffles or lace falling over the arms, not quite to the elbow, or little lace festoon draperies that cover only the top of the arm. Even the afternoon dresses often lack sleeves, beyond this slight concession. Sleeves like this come under the rule of extreme and fashionable elegance in dress. In other dresses long gathered sleeves of matching chiffon cover the arm.
You cannot be too careful about proportioning your figure correctly in these new flaring skirt fashions. Stout women are a rule cannot wear these dresses too short. Even at six inches from the floor it will be necessary to have the design marked by a proportionately high waistline, to give the skirt a more proportionate length with the waist.
There is a good deal of architecture about dressing, anyhow. The same skill in proportioning a building is necessary to adapt a new model to each type of feminine figure. Most women today have bodies that are too thick and limbs that are too short. This is a much harder problem to solve satisfactorily than that of being fat or thin.
The old Greek idea of beauty gave one-third to the end of the body omitting head and neck, one-third to the knees and the last third from the knees to the soles of the feet. If you look in the mirror you will see how near you are to the Greek idea of beautiful proportions, and the nearer you get to this—the more effectively, dressed you will be.

gold lace all the way up the gathered skirt from hem to belt.
New bouclair caps of lace and net have a clever contrivance that makes them wearable with the hair dressed for the day, or loosely twisted up early of a morning. The ordinary elastic is omitted, for though this elastic band may be just right when a cap is worn in bed, or before the coiffure has been arranged, it is often tight and binding when the cap is donned over a completely arranged coiffure. In place of the elastic there are three snap fasteners inside the edge of the crown and by means of these snaps the cap may be adjusted to fit the head comfortably.
The most convenient veils are those with an elastic run through the upper edge. The large veil may be adjusted in the twinkling of an eye and its lower edge will fall with perfect grace over the shoulders. Some of the new veils in fladora and hexagon weaves fall in deep points at the edge, the longest point coming in front. These veils are exceedingly graceful and add inexpensive style to a simple costume.

EASTER EGG FOR BABY CAN BE NICELY TRIMMED

White Satin Used for Covering and Inside Is Arranged to Hold Tiny Toilet Apparatuses for Child.



HERE is an Easter egg for baby, larger end of the egg. Inside is a puffy lining of pale blue satin, or pink, if one prefers, and there is just space to hold several useful toilet apparatuses for his or her babyship; a tiny hair brush and comb, soap box and powder puff-box, all of blue or pink pyroxylin to match the lining of the Easter egg.

Gold Lace Being Used on New Dancing Frocks.
NEW Boudoir Caps of Lace and Net Arranged With Snap Fasteners Instead of Elastic Band.
A GREAT deal of gold lace is being used on new dancing frocks for the after-Easter season—not the substantial gold lace that one associates with uniforms, but airy thread lace or the customary sort, interwoven with gold threads and sewn with gold spangles and sequins. This sparkling lace usually appears on the bodice of little dancing frocks made of pussy satin, taffeta or pale tinted goldenrod satin, short, puffed sleeves have gold lace fringe or the round 1820 decollete a bertha-frill of gold lace. One charming dance frock of peach colored pussy willow taffeta has tiny frills of

UNSIGHTLY ECZEMA ON SISTER'S FACE

Fiery Red, Itched and Burned, Scratched Incessantly, Broke Out on Entire Body. Used Cuticura Soap and Cuticura Ointment. In One Month Healed.

108 Hazel St., Chico, Calif.—"When my sister was a few weeks old a rash came out on her face. It got worse and when about six months old it was pronounced to be weeping eczema. The breaking out was unsightly at times. It looked as though the blood was going to burst through the skin. Where she rubbed, the skin would peel off. The water came through the skin. When the eczema was at its worst her face was fiery red. It itched and burned a great deal and she scratched at it incessantly. She would turn in her sleep and scratch and rub her face. At the age of ten months it broke out on her entire body.
We used medicine, some of which was so strong she cried when it was put on. When she was a year old we got Cuticura Soap and Ointment and used them on her. They began to do wonders. With one treatment she was perfectly improved and in a month she was completely healed." (Signed) Miss Leone Hinta, June 26, 1914.

Sample Each Free by Mail
With 23-p. Skin Book on request. Address post-card "Cuticura, Dept. T, Boston." Sold throughout the world.
A SKIN OF BEAUTY IS A JOY FOREVER
Dr. T. FELIX GOURAUD'S ORIENTAL CREAM OR MAGICAL BEAUTIFIER
Removes Tan, Pimples, Freckles, Moth Patches, Redness and Skin Diseases, and every blemish on the face. It is a perfect skin preservative. It has stood the test of 65 years, and is so harmless we taste it to be sure it is properly made. Accept no counterfeit of skin cream. Dr. L. A. Barry said to a lady of the nation: "All you ladies will use them. I recommend Barry's Cream as the best of all the skin preparations." At drug stores and Department Stores.
Farr, T. Higgins & Son, Props., 37 Great Jones St., N. Y. C.