

BLACK VELVET NOW MOST USED TRIMMING ON SPRING COSTUME

Ribbon Extravagantly Employed in All Designs of New Frocks, Bonnets and Even on Parasols—Model Just Presented Calls for Lacing at Front and Princess Effect Returns.



Black and White Dance Frocks Quite the Thing.

YARDS and yards of black velvet ribbon, than which there has never been a more effective trimming devised, give character to the Spring costumes. My lady has black velvet ribbon everywhere on her costume, on her floating veil, her bodice, her skirt and her parasol. In one pretty frock black velvet ribbon is used to trim the Victorian poke bonnet, and also to catch up the overskirt from bust to hem suggests a revival of the princess effect which is always formal and graceful. The laced-up skirt is of black and white striped pussy willow taffeta, the stripes being used on the bias. The gay little corded, skirted tulle is of black taffeta and the airy sleeves are of black over white chiffon. The frill of fine white flit lace at the neck gives a knowing touch of pure white on the black jacket. Patent leather slippers and stockings or natural colored silk accompany this pretty frock correctly. Rarely does black and white obtain favor as a gaiting combination, but this season the mariposa effects are worn all round the clock. An authoritative dance frock is of flowered pussy willow taffeta in black and gray tones on a white ground. The skirt, gathered at the top, is trimmed with little scalloped ruffles of the silk put on with cording. The peasant bodice, corded at the waistline and falling in a scalloped, negligee below, is worn over an airy underbodice of black tulle. Black and white dancing slippers and white silk stockings match the frock.



Meggie Frock That Has Princess Lines

Great Use of Black Velvet Ribbon. The case, of course, the coat-piece have you any new ideas in place of candles, a new salad, etc. The dinner is to be given April 20th. Inclusive, self-addressed envelope and hope for an early reply for which I thank you. Mrs. W. C. H. As you would see by the notice sent from this office it is never possible for me to send answers by mail. Moreover, in any case I should be obliged to disappoint you, as it is impossible for a perfect stranger at a distance, who knows nothing of your tastes and standards of living, to give really intelligent and practical advice such as you evidently need. You do not tell me, for instance, whether you have a good maid. If so, will the both prepare one to come in to serve? I think this would be necessary if the dinner is to be "quite formal." On the other hand, if the fact that dinner is to be served at 6:30 o'clock and the chicken carved by the host suggests an "informal" dinner, especially in connection with the fact that the dinner is to be given by a 6-year-old daughter (for whom a formal dinner would be utterly inappropriate) and a birthday cake. If you intend to do all or part of the cooking yourself and have an experienced waitress or cook you would plan a different menu and style of service from one that would be suitable if you have plenty of well-trained help. Again, if you should have no help in serving a different plan would be needed from that suitable for a dinner with a waitress. If there is a maid and she has to be both cook and waitress other modifications would be necessary. Over-elaboration and attempted "formality" with inadequate service is a common fault of the "beginning hostess." So don't make it "formal" for your daughter's sake; keep it "simple" and "charming" and "informal" instead. In this respect you are more likely to make it a success. Besides, many men openly or secretly dislike evening dress for an early dinner, anyway. A fruit cocktail would be good. If you want to have soup, use a light, clear soup with a pretty garnish and with particular attention paid to distinction of flavor (often neglected in this respect) rather than a rich soup or cream soup, such as would be suitable for a luncheon. For an entrée, if you want one, serve your favorite chafing-dish concoction (one you are quite sure of, not a new experiment), preferably one made with shrimp or crab flakes, since you are not having fish, and serve it in tiny cases, or Swedish timbales or scallop shells, real or silver, or delicately buttered and browned bread cases, or in little "bakers." Pay attention to the gravy—often a weak point in roast chicken. If you want a "formal" English touch, serve a good bread sauce or fried crumbs, as for pheasant. Cranberries are not usually obtainable now, though I saw some in our market the other day, so you might serve some tart fruit, jelly, or a delicate apple fruit, if you like the "sweet-sour" relish with chicken, as many do. I believe a Southern hostess would offer a water in a thin slice of delicate pink baked ham with her roast chicken,

a combination which always appeals to the palate. For salad select (a) one that you know you can make or have made satisfactorily—a dinner party is a dangerous time to try untried recipes; (b) one that does not require a number of "last-minute" touches; (c) something light, not rich and elaborate; (d) something that will harmonize in color with your table decorations and the dishes that precede and follow it. I don't believe there is such a thing as a really "new" salad. Personal taste is the deciding factor. What is "new" to one person or group of persons is not new to another. Knowing what your circle is in the habit of serving, you can easily pick up something "different," if you try; but I don't know what you and your friends consider "old" and what "new." You might serve a salad that goes well with cheese, straws if you don't want to serve cheese and toasted crackers as a separate item. Or you could combine the salad and cheese by using some preferred form of the innumerable pineapple and cheese salad combinations. Whatever you select try it beforehand, more than once, if it is an untried recipe. French dressing is, of course, better for a dinner salad than a richer dressing. By studying possible flavor combinations in French dressing you can get, if you have taste, an "individual" dressing which will give distinction to the simplest salad. A dandelion cream or frozen dessert would "go" with the cake. By writing to any of the larger department stores here, and stating your color scheme, you could get small candle-holders in the shape of flowers or figures and anything in the line of place cards that you might desire. Don't forget that the coffee and the rolls are as important as your salad and dessert in making a successful dinner. I have known many young hostesses who did not realize this. You can get the coffee and rolls from one of the large bookstores here for Mrs. Hill's Salad Book or "Up-to-Date Waitress" or other good table service manual.

Parsons, April 1.—Please give recipe for dandelion cream or frozen dessert, and think it was in The Oregonian. Thanking in advance for same. Mrs. J. M. F. A recipe for dandelion wine was given recently in The Oregonian. The following are additional recipes of different types. Dandelion wine—Four quarts loose dandelion petals, 4 quarts boiling water, 3 oranges, 1 lemon, 4 pounds sugar, yeast cake or 1 cup home-made yeast. Pour the hot water on the petals, let stand 24 hours. Boil up with the grated rind of the lemons and oranges, strain, add the sugar, orange and lemon juice and yeast. Keep in a warm place to start fermentation. Strain again and bottle in three weeks. Dandelion wine—Three quarts dandelion petals, 4 quarts boiling water, 3 1/2 pounds sugar, 4 slices of lemon. Pour the boiling water on the petals, let stand 24 hours. Strain, add the sugar and lemon, and heat just enough to dissolve the sugar. Put into a crock, cover with cheesecloth and let ferment. Fermentation will cease in about two weeks, when the liquid may be drawn off, bottled, corked securely and kept in a cool place ready for use.

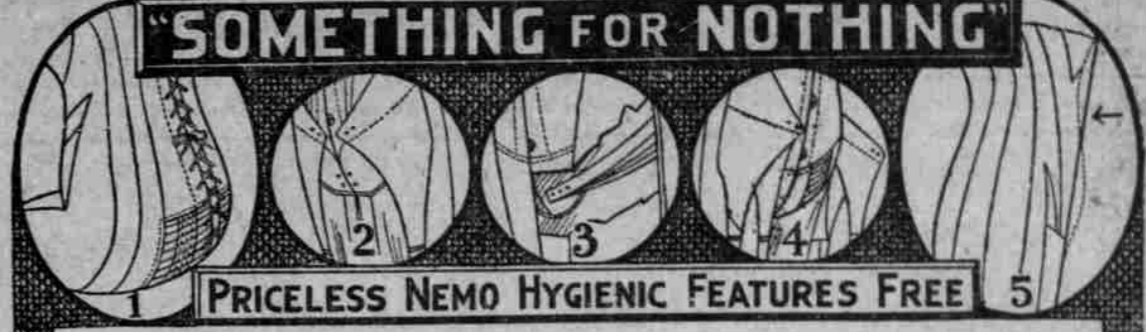
Portland, Or., Feb. 12.—Would you kindly give a recipe for southern beaten biscuits? I am in vainly searching for one. The following is a recipe used by Mrs. Vaughn, who lectured here last Fall and is considered an authority on southern cookery. I hope it will suit you. If not, write again, as I have another recipe or two: Beaten Biscuit—2 cups flour, 1 teaspoonful salt, 1 teaspoonful sugar, 1/2 teaspoonful baking powder, 1/2 cup milk, one-third cup water. Sift together the dry ingredients, add the milk and water, mix with tips of fingers. Mix the milk and water together and add gradually to the dry ingredients. Everything should be as cold as possible. Mix into a stiff dough. Roll out on a floured board. Beat into a thin sheet with triangular biscuit cutter. Roll out again and continue the beating in the same way until the dough is smooth and thin. Cut into squares, an inch in center and set in refrigerator for an hour before baking. These should be baked in moderate oven. Turned off when the biscuits are golden brown. Make long loaves, or round loaves, in the cooling oven to dry out. These biscuits are similar to a cracker. I regard this a superior recipe. Respondents must be kept waiting a little longer for their replies. Answers can often be given more promptly in The Daily Oregonian than in The Sunday Oregonian, and inquirers may state where they would prefer the answer to appear.

Sandwiches for Lenten Tea Are Easily Prepared. Spice Fillings Used Effectively, and These With Dried and Salted Nuts Make Ample Repast.

MOST women deny themselves something during Lent, and the "something" is apt to be sweets—these days when slender figure lines must be maintained. At the Lenten tea, following an afternoon of bridge, small, dainty sandwiches and a plate of olives with a cream or lemon, with a plate of olives and an ample repast. Sandwiches may be made the day before, wrapped in a wet napkin and placed in the icebox. Before the bridge afternoon, unwrap the chilled sandwiches, cut them into small squares, diamonds and ovals with a small cutter, rewrap in a fresh, damp napkin, and set aside—not in the icebox this time—until required. Special sandwich bread, a day old, makes the nicest sandwiches. If there is difficulty in slicing the bread water, then, heat the knife before cutting each slice. Cream the butter before spreading it on the bread. The filling should be filled with some dainty, rather highly seasoned mixture. Deviled ham, seasoned with mustard and paprika and made creamy with mayonnaise, makes an excellent filling. The white meat of chicken, chopped fine with olives, a gerkin pickle and a few capers, is another delicious filling. Almond sandwiches are very soothing also. Chop blanched almonds fine, add a little paprika, a sprinkling of salt and a dash of lemon juice and press the thin layers of buttered bread close together. Salmon, mixed with mayonnaise, and a mixture of chopped olives, green peppers, a chow-chow pickle, green peppers, and a dash of lemon juice, makes a filling for the afternoon sandwich.

The Overture. The Lenten purple falls the town. The time has come for flitting. For chicken and nut and nut. For zolf and bridge and knitting. The clubs are empty every night. Where there's a fighting chance for fun, For forty or so for spring.

We stroll through Alimony Lane And rest in Peacock Alley. For merit we seek in vain. Where's (sings) the girl? Oh, kindly devil of the grill. Your warm arms and your cold. Digest the adulterating chili. That comes from gloom and fasting. The jell is on the girl's foot. The date is told in apple put. But not for our bewailing. For us to grieve and wail. No flat mignon flabes. We sit upon the apple put. In cloth and in ash. Away—away—to wooed lake! Dear host, the love bird calling. What's the meaning of this flake And early birds are falling. Hush! the love bird is calling. A hazy life is strumming. A hazy triumph, clear the way! Another Spring, another...



PRICELESS NEMO HYGIENIC FEATURES FREE

"You can't get something for nothing!" That's a generally accepted statement. But is it always true? Let us analyze it, taking Nemo Self-Reducing Corset No. 322, at \$3.50, as an example. When you buy this Corset, you get—

A Stylish and Durable Corset, Fully Worth \$3.50 Plus Hygienic Features Worth Several Times \$3.50 All for \$3.50—the Intrinsic Worth of the Corset Alone Same with nearly every other Nemo model, each of which is a SUPERIOR VALUE simply as a CORSET. Years of energy and many thousands of dollars, spent in patient research and experiment, have produced A NEW KIND OF CORSET-SERVICE. If the hygienic value of this Nemo service could be expressed in dollars, it would represent MILLIONS. No other corset at any price can render this service, which is at the disposal of womankind without one penny of extra cost. Is that giving "SOMETHING FOR NOTHING?" We'll let you decide.

The Most Popular Corset Ever Made Nemo Self-Reducing Corset, No. 322. This model suits more figures than any other corset in existence, therefore is worn by a greater number of women than any other—literally millions. The hygienic features include: 1. The Nemo "BRIDGE" (see diagram 5, above), which insures freedom from pressure upon the gastric region—free breathing. 2. Nemo LASTICURVE-BACK (see diagram 1), makes the long skirt easy in any position; expands when seated, giving ease and preventing constriction of nerves and blood vessels. 3. IMPROVED SELF-REDUCING STRAPS, which reduce and support the abdomen hygienically, safely and surely. (No. 322 is same, but with longer skirt). Medium bust. Fine white coutil or batiste; sizes 22 to 36—\$3.50. (In extra sizes, up to 44—\$5.00.) BE A WISE WOMAN! Don't wear ordinary corsets when you can buy CORSETS PLUS, at the same prices or less. WATCH FOR OUR NEXT AD. We'll tell you more about the Nemo Special Service, which costs you nothing. FOR EVERY FIGURE—\$3.50 UP Nemo Hygienic-Fashion Institute, N. Y. SOLD EVERYWHERE

SLIP-COVERS MADE NOW ARE READY WHEN NEEDED

Linon in Tan or Striped Green and Tan Are Delightfully Cool for Summer. All Edges Should Be Bound With Green Braid.

THIS is an excellent time to get the Summer slip-covers made, for Summer slip-covers made for its height just at the time they will be needed—about the middle of May. Making slip-covers at home is a most economical procedure, for well-made slip-covers are usually rather high-priced. No special skill is required for the making of such covers, but a great deal of patience and care will be essential. No sketching or sewing may be required, and the finished effect must be distinctly tailored. Choosing slip-covers is like choosing rugs or pictures. Good material of substantial weave and attractive color should be bought, and it will be wise to purchase several yards more than the estimated need, so that the floor may incorporate a section later may be covered to match the others. Linon in tan or striped green and tan is especially desirable for Summer slip-covers and all edges should be bound with green cotton braid which comes for the purpose. Plain tan linon is liked best by some housekeepers. In some rooms cretonne slip-covers will be charming. English drawing rooms are almost invariably slip-covered in flowered cretonne. The Summer months and the effect, with light muslin curtains and plenty of fresh flowers about, is delightful. A winter tone in pink may be changed to blue or green in Summer by fresh slip-covers, curtains and bedcover of cretonne and the effect on the nerves will be appreciable. Cut a pattern for every slip-cover first. For this pattern an old sheet, or strong wrapping paper may be used. The tape-measure should not be used, or guess-work is not to be commended in making well-tailored slip-covers for a formal room. Pin the paper pattern over chair or lounge first. The slip-cover is to go, then cut out your material. Snap-fasteners are better than buttons and buttonholes for they prevent gaping and sagging of the fabric. Make long bags, also for the portieres and snap-fasten them together at the top, between the hooks which support the portieres on their rods.

Don't Guess at Pastry Making, Is Advice. Julia Hathaway Says "Weigh Everything, and Proportions Are Absolutely Correct."

BY JULIA HATHAWAY. I WAS watching a young wife making pastry the other morning. She had asked me to call and criticize at will, as she was only too willing to learn to cook really well. Her pastry was her despair. Try as she would, and did, it was invariably heavy and an insipid, white looking color. She was making short pastry this time, and carefully put into a basin eight tablespoons of flour. To this she added a pinch of salt and a teaspoon of baking powder, stirring them all well together. I quite agreed with this except that the flour should have been weighed on scales instead of being measured in a spoon. It is all very well for a really experienced cook to partially dispense with scales, but for the beginner such a course is hopeless. Then my friend rubbed four ounces of

butter into the flour with her finger tips, which was quite correct. With a wooden spoon the flour, etc., was mixed to a dough, the water being poured from a pint tin, with the consequence that too much was added and more flour was put in—which altered the quantity. It is always advisable to use a small measuring cup for adding the water, and to pour slowly. You can always add more, but you can't take away; the only thing left to do is to add more flour, and to mix a knife should be used. Pastry made in a haphazard way will certainly be heavy. These are the main points I gave my friend to remember and make use of when making pastry of any description. Weigh everything so that the proportions are absolutely correct. When rubbing butter into flour use the finger tips, lifting the hands high so that the flour may incorporate as much air as possible. It is air which makes the mixture light. Add the water gradually, and mix with a spoon or the blunt side of a dinner knife. When turned on to the board for rolling, no pieces should stick to the board. If it is mixed to the right consistency.

STOMACH SOUR? STOP INDIGESTION, GAS, HEARTBURN—PAPE'S DIAPEPSIN

Don't Suffer! Relieve Your Upset Stomach in Five Minutes. Do some foods you eat hit back—taste good, but work badly; ferment into stumps and cause a sick, sour, gassy stomach? Now, Mr. and Mrs. Diapepsin, get this down; Pape's Diapepsin digests everything, leaving nothing to sour and upset you. No difference how badly your stomach is disordered, get happy relief in five minutes, but what pleases you most is that it strengthens and regulates your stomach so you can eat your favorite foods without fear. Most remedies you rely on sometimes—they are slow, but not sure. Diapepsin is quick, positive and puts your stomach in a healthy condition so the misery won't come back. You feel different as soon as Pape's Diapepsin comes in contact with the stomach—distress just vanishes—your stomach gets sweet, no gases, no belching, no eructations of undigested food, your head clears and you feel fine. Put an end to stomach trouble by getting a large fifty-cent case of Pape's Diapepsin from any drug store. You realize in five minutes how needful it is to suffer from indigestion, dyspepsia or stomach disorder. Adv.

Answers to Correspondents

BY LILIAN TINGLE. Vancouver, Wash., April 7.—In connection with the chocolate frosting recipe which you gave in last Sunday's Oregonian, I think Mrs. A. G. H. also will find this one: One-half cup chocolate sugar, rolls of two eggs, mix butter and sugar, roll of two eggs, mix butter and sugar, roll of two eggs, being careful not to add too much water to chocolate in scalding. I am not sure if unsalted butter is bought, but if not perfectly fresh sweet butter might do well. Would you also please tell me how to make strawberry pie, something like cream tart? I have eaten them, but am unable to find a recipe. Thanks you. Mrs. C. G. F. I THANK you for your recipe for chocolate butter-frosting or Vienna frosting. It is quite delicious, but a little rich and costly for ordinary family use. It is particularly good with sponge cakes or those containing a small quantity of shortening, and for tiny fancy cakes and French pastries. An attractive German cake is made by cutting into "layers" not more than one-quarter inch thick and usually less, a day-old sponge cake, baked in a rather deep layer cake tin. A sponge cake mixture into which two table-spoons of melted butter are folded at the last is even better for this purpose than plain sponge cake. Chocolate butter frosting is put between the layers, the cake being 1 1/2 to 2 inches high when finished. The top is decorated

with whole or chopped walnuts and either chocolate or white butter frosting put on with a pastry bag and fancy tulle. I am afraid I cannot "guess" your "strawberry pie" without a description. A good pie, however, is made by filling previously baked "pie shells" with soft or flaky pastry, with fresh sliced and sugared strawberries. Cover with whipped cream, or meringue and cream, and serve at once. Individual "tarts" made in this way are good. Another filling might be made by using slightly stiffened Charlotte Russe cream (given quite recently in this column) with the berries. Or a strawberry Bavarian cream mixture might be used. The same fillings used in cream puff shells or eclairs are sometimes described as strawberry "cream pies" or "tarts." A border of eclair or choux paste, along the edge of a crust of ordinary paste, is occasionally used in French "pies" or tarts of this character. Oakland, Or., April 5.—I am planning a birthday dinner, to be given at 4.30 P. M., for my little 5-year-old daughter. It is to be quite formal, however, and all the guests are grown-ups. The table will be served for 12. I should like very much to have you give a few suggestions that may be novel and appropriate. Also a menu and how served. I shall say I wish to have some kind of cocktail (if you advise) and as fresh oysters are difficult to obtain, I prefer a fruit cocktail. The meat will be young roast

of oranges as required. Hollow out the middle of the sponge cake. Make a syrup with the sugar and sufficient oranges into this and arrange them around the outside of the cake close together. Brush over with syrup. Fill up the center with more sections, whip up the cream and heap this on top. Mince plus, lemon cheese cakes and open jam tarts are popular with children. And Men, Also. Exchange. About the most disagreeable thing on the face of the earth is a quarrelsome old woman.

THE BATTLE FRONT

PETROGRAD, Russia, April 11, Via London.—The number of head and arm wounds of the men at the front is enormous, for men in trenches exposed only their heads and arms. Many hundreds are hit in the head and death does not result from the wound. Occasionally one may see the slightly wounded walk back with heads bound up or arms in slings. Motor trucks loaded with wounded tear along the roads leading back from the extreme front. Perhaps 40 per cent of the wounded are back on the firing line after three months' care and rest in a hospital. It all depends on a man's health and blood. If the blood is pure and good, the soldier gets the first aid, proper treatment and his wounds heal by first intention. Good blood is everything to every man. It means fresh, strong nerves, good digestion, good circulation. Those who have used Dr. Pierce's Golden Medical Discovery marvel at the way it checks blood disease. See a man today with skin all broken out, see him a few weeks later after using the "Discovery," his skin is all cleared up, eyes bright, and he is contented with himself. The foundation of good health is good blood. Are you pale? Are you weak? Are you no longer ambitious or energetic? Have you pimples or boils? Do you suffer from headaches, low spirits? Then you areemic—your blood is thin, lacking in healthy, strength-giving red corpuscles. Then your blood is impure—and your liver is not up to its task of clearing the blood from the poisons accumulated. Dr. Pierce's Golden Medical Discovery is a temperance remedy that will restore to you rich, healthy, glowing blood, as remedy proved by experience (in tablet or liquid form). It is a glyceric extract of roots from our forests, known to science as those which will best give the stomach, liver and bowels needed help.—Adv.

A SKIN OF BEAUTY IS A JOY FOREVER Dr. T. FELIX GOURAUD'S ORIENTAL CREAM OR MAGICAL BEAUTIFIER. Removes Tan, Pimples, Freckles, Itchiness, and Skin Diseases, and every blemish on the face. It is a skin beautifier and skin cleanser. It has stood the test of 50 years, and is as harmless as water. It is to be used in the morning and evening. Accept no counterfeit of similar name. Dr. T. A. Barry said to a lady of the fashion (in patent): "As you ladies will use them, I recommend 'Gouraud's Cream' as the best skin beautifier and skin cleanser." Sold at Druggists and Department Stores. Paris, T. H. H. & Co., 27, Rue de la Paix, Paris.



To Absorb Freckles and Other Blemishes

Every Spring numerous inquiries are made by girls seeking some reliable recipe for removing freckles. Last year's recipe for removing freckles was received from many who had used mercurials with during the freckling. These mercurials, which completely absorb the freckles, with no harmful results, were becoming as soft as a rose petal, and a delicately tinted skin. Get an ounce of sterilized wax at any druggist's, spread a thin layer of it over the entire face every night for a while, washing this off in the morning. For rough, spotted skin, skin soreness, blackheads, pimples, and all cutaneous blemishes, this treatment is superior to any other. Springtime also brings wrinkles to the face, and wrinkles are much more difficult to remove than freckles. To half a pint which has been used an ounce of powdered absorbent, which quickly dissolves. Bathe the face in this; the effect on a wrinkled skin is remarkable.—Adv.