

ENCHANTING PEIGNOR EXPRESSES GRACE AND COMFORT OF NEGLIGENCE

Paris Model Is Not Suggestive of Kimono, but Lines Stand for Distinction and Daintiness—New Petticoat Requires More Embroidery for Flounce Than Ones of Last Year.



Gradually Petticoat Grows Wider

NOT suggestive of the loose informality of a kimono, yet expressing the grace and comfort of a negligee, is an enchanting peignor of pale green pussy willow silk with soft flounces of cream shadow lace. The loose sleeve, attached at front and back to a shirred panel; the low, corded waistline, below which falls a plenum of the lace and all the lines of the dainty negligee stand for distinction and grace. It is a Paris peignor, fresh from the Place Vendome and the pale green garment is matched by green satin bodour mules.

Unusual Peignor of Pale Green Tint



Chinese Notion for Bodour Cap

Potatoes Blood Regulators. Potatoes are not an expensive food. They may be served in a hundred or more delightful ways, which adds to the variety of the table. They are generally healthful, when carefully prepared and eaten properly. They are regulators for the human system, and especially for the blood.

SUMMER BRINGS ADDED FILMINESS AND AIRINESS OF UNDERGARMENTS

Return of Ruffles, Ribbons and Frilly Trimmings Noted—Batiste Is Thing for Latest Chemises and Nightgowns. Chemi-Pantalon, All in One Piece, Popular for Warm-Weather Wear.

IN THE realm of lingerie and negligee, the advent of the Summer is evident in increased filminess and airiness of fabric, especially in negligee wearables. Most women nowadays make no change in the weight of undergarments from one season to another, unless perhaps a union suit of fine silk, or wool and silk, is donned next the skin during the coldest months. Such a garment is really more necessary in the weeks of Spring, when steam heat is on in one place and off in another and the outside air is raw and chill in spite of the sunshine.

quite able to pay for the dry-cleaning process. Medallion trimmings are much in vogue on the new lingerie, but the effects are delicate and beautiful and the motifs are incorporated in the ground material with hemstitching, so that the finished garment is exquisitely airy. Medallions of embroidered chiffon are set in undergarments of fine batiste, lace entre deux being used between. Pin-tucked organdie is also used for these medallions and there are lace butterflies and other motifs which, surrounded by lace entre deux and delicately hemstitched at all joining seams, give a filmy effect to corset-cover, pantalon and peignor.

ton comes in sheer batiste, in nainsook simply trimmed with imitation veil or cluny, and in crepe de chine and pussy willow silk. The corset cover is also coming back to favor, for as bodices grow snugger there is less need for the close-fitting brassiere, which, confined to the figure in the corsetless era, for the most part, is a thing of the past. Some of the corset-covers are full and lacy with many exquisite ribbon novelties. Always an enchanting garment, the gay little corset-cover is coming into its own again, and with it the frilly peignor; Some of the new models measure five yards and have flounces from hem to hip.

Batiste Favorite Fabric. Twenty years ago muslin was deemed too heavy for a lady's intimate garments, so longcloth and fine cambric were substituted. Later on, nainsook was found to give softer and daintier effects than cambric, when the nainsook grew thinner and softer. Now even nainsook is too substantial for the finest sorts of undergarments and batiste is the thing. Very expensive chemises and nightgowns are made of French batiste, costing as high as 50 cents the yard.

Silk Undergarb Luxury. The woman who has once worn silk undergarments will never go back to a cotton-woven fabric, however fine and soft. She will make almost any sacrifice in her outer apparel to have the luxury of silken undergarb. This sort of lingerie is never cheap and its distinction, therefore, always remains. Pussy willow garments are the favorites for Summer, for this soft, beautiful silk is as cool as a sea breeze and laundries excellent. All white silk undergarments should be carefully washed and not dried in the hot sun or they will turn yellow. Tepid water and pure white soap should also be used for the washing, and the half-dry garments must not be ironed with too hot an iron.

Answers to Correspondents. BY LILIAN TINGLE. PORTLAND, May 15.—Will you kindly advise how to preserve roses in a "rose jar"; also is there any way to preserve their original sweet odor? Could you put roses in a jar and seal it so that they would not dry them, or would they spoil? I am anxious to save them to make rose pillows on cushions or to give as a gift. Thanking you in advance. L. H.

bruised strawberries, 2 gallons elder, 2 gallons water, 1 1/2 pounds sugar. Mix and allow to ferment, then add 1/2 ounce each, orris root, bitter almonds and bruised cloves, with 3 ounces red tartar. Bung close and let lie three months before bottling. This is a very old recipe. Strawberry Wine No. 2.—Add 1 quart water to every gallon of crushed berries and let stand 24 hours. Strain and add 5 cups sugar to every gallon of juice. It is intended to combine with muslin over the bung-hole and let ferment, keeping it filled up from a reserve supply kept in a demijohn for the purpose. For use in small quantities use a large demijohn or a stone crock covered with muslin in place of the cork and fill up from a bottle. When fermentation is over, "whisking" can be heard add 1 pint pure whisky or brandy to the gallon, bottle and seal as before. Use new corks and use in six weeks. The whisky may be omitted, but the wine is said not to keep as well without it. Unfermented.—Dissolve 2 ounces of either citric or tartaric acid in 1 quart water. Pour this upon 3 pounds crushed strawberries and let stand in a covered place 24 hours. Drain off and let the liquid stand 24 hours upon 3 pounds more fresh crushed strawberries. Strain off as for jelly, measure the liquid and for every cup allow 3/4 cup to 1 cup sugar, according to the acidity of the berries. Boil in a granite or porcelain pan and put up in glass cans or in bottles as may be most convenient. Use new corks and boil in boiling water, if bottles are used, and coat the corks with paraffine. Keep in a cool place and dilute for use with hot or cold water. For a fruit syrup, to eat with waffles or hot cakes, combine the "shrub" with a plain sugar syrup in any preferred proportion. For use in gelatine jelly, dilute to taste with plain water and use 3 cups of the diluted mixture with one-half package of gelatine soaked in one-half cup plain water. In diluting allow for the half cup of plain water. Dilute to taste if it is intended to combine with egg whites in a gelatine-stiffened "fruit spouge".

MALTON, Wash., May 14.—I shall greatly appreciate information regarding the making of home-made syrup. I make it of sugar and water, and I wish to know according to directions on the bottle. It is not thick enough and I do not care to use more sugar to thicken it, and gelatine would not do, I suppose. I do not know anything about glucose, but I could use glucose if it being used for jellies and syrups for thickening. Could you tell me how to thicken the juice? I notice I bought canned peaches have a thickened juice, should greatly appreciate instructions in drying and smoking fish, and I have here dry so much of it, but I do not know whether they smoke it or not, and hesitate to try. I think the smoked salmon flavor in anything is so delicious. Thanking you very kindly. MRS. R. M.

In regard to smoking salmon I have no personal experience, but some time ago the following suggestion was sent me in response to a request like yours by an Astoria reader, G. W. T., famous for his home-cured fish. He said: "Years ago I used to try my hand at it in a primitive way, never resorting to herbs or spices. The only cure was to make a smokehouse (a rough building 14 feet and 14 feet high), with a door at the bottom, and where I made a smoldering fire, and a door at the top (access by ladder), where I would suspend my fish. Anything like salmon-bites or sturgeon fish were held in wire broilers; sturgeon was hung by hooks. All this smoking is now done in various places by parties, and makes a business of it, and anyone could easily send to those places a few articles he might wish to have smoked." There is also an artificial preparation called, I think, "liquid smoke," which is used in preparing some kinds of cured fish and which is mentioned on the bottle, but I do not know whether it is a wholesome preparation or not even whether it can be easily obtained. If some reader may offer suggestions.

PORTLAND, May 18.—Will you kindly advise how to preserve roses in a "rose jar"; also is there any way to preserve their original sweet odor? Could you put roses in a jar and seal it so that they would not dry them, or would they spoil? I am anxious to save them to make rose pillows on cushions or to give as a gift. Thanking you in advance. L. H.

The rose petals need to be dried rather quickly and stored in airtight receptacles. This can be done in a warming oven of an ordinary cook-stove or on top of a mildly heated radiator. The petals should be dried until they are brittle. Sprinkling a small quantity of white or powdered spices, especially cloves, and dried cinnamon among the dried petals helps to prevent their decay, but, of course, the dried roses can never have the perfume of the fresh flowers. Perfume may be extracted from fresh roses by distillation. Another way is to smear plates of glass with oil and place the roses covered with fresh rose petals, in an airtight receptacle. After some hours the exhausted petals are removed and fresh ones are placed in the jar, and the process is repeated until the perfume is exhausted. The perfume it has absorbed. This scented lard is then treated, I think, by pouring it into a bottle which is soluble, and is used again to make more perfume. The process is tedious, but is frequently used in the making of flower perfumes. Following are two typical recipes "pot-pourri" or "rose jars" which can be modified to suit personal taste and circumstances. The exact amount of spices, for instance, will vary with the freshness and purity of those you use and with the strength of the perfume of your particular roses. Take care not to have the rose perfume overpowered by the spices. For rose pillows be sure the petals are thoroughly dried, and use some of the spices and dried rose petals and spices to tend to prevent the filling absorbing moisture from the atmosphere and becoming soggy and rancid. To make powdered pot-pourri, for sachets, let the petals dry quite crisp, and then beat them to powder, and mix the petals with powdered orris root, cinnamon, and cloves, with or without a little dried and powdered orange or lemon peel, and powdered sandal wood. Pot-pourri No. 1.—Dry very thoroughly and place in a jar, 1/2 cup of dried roses are best) as quickly as possible in the sun or drying oven. Rub and crush them and arrange in a jar with alternate layers of salt and spices, using one-fourth cup salt, one teaspoon cloves, one teaspoon sandal bark cinnamon, one teaspoon allspice berries, a few bits of mace and a few bits of sandalwood (obtainable at Jap-

WOMEN OF GREAT PROMINENCE ARE PORTRAYED FOR READERS

Ray Beveridge Returns From War Field and Lectures on Experiences—Freddie Gebhard's First Wife Only Beneficiary of Estate—Beatrice Prentice Sells Butterflies With Bouquets as Added Attraction.



Mrs. Lewis Clews



Ray Beveridge



Beatrice Prentice



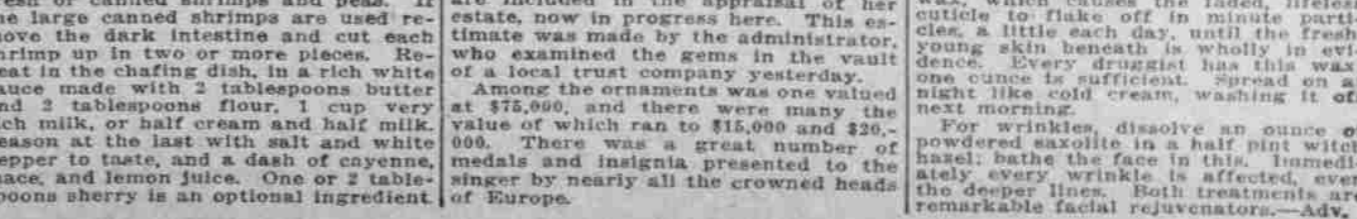
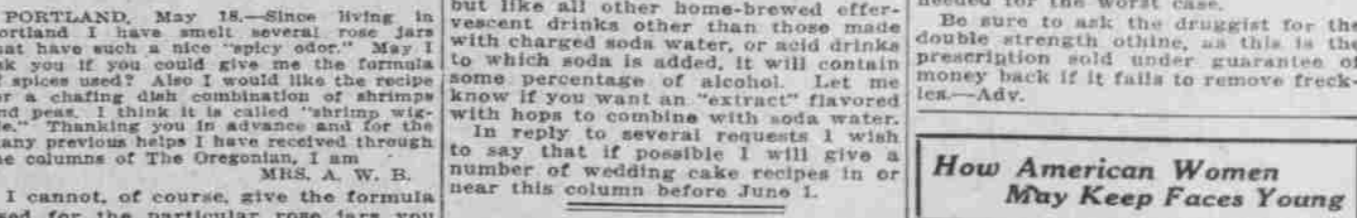
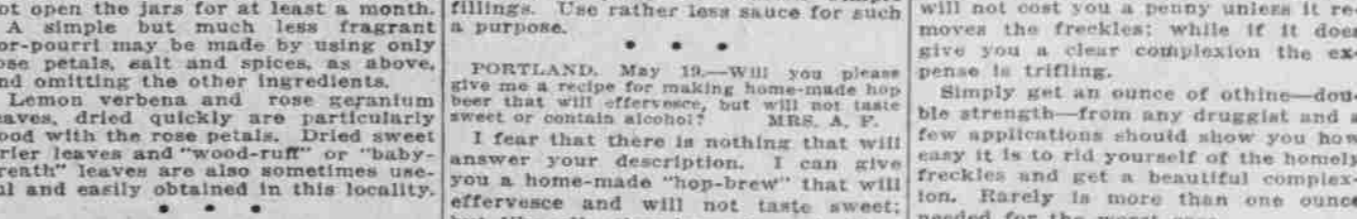
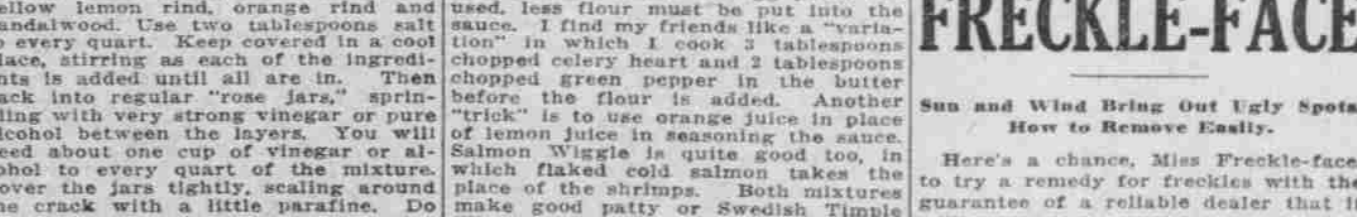
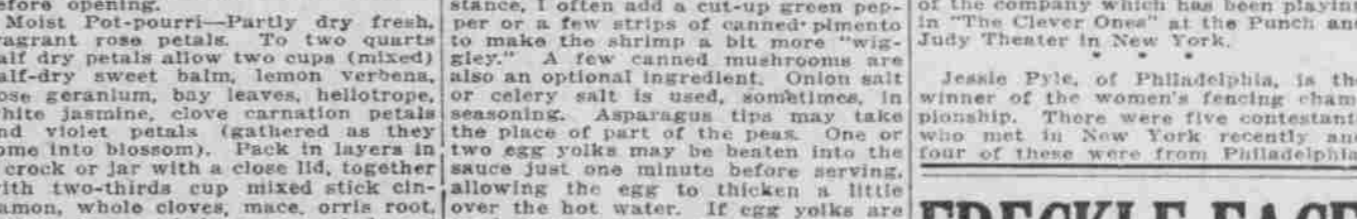
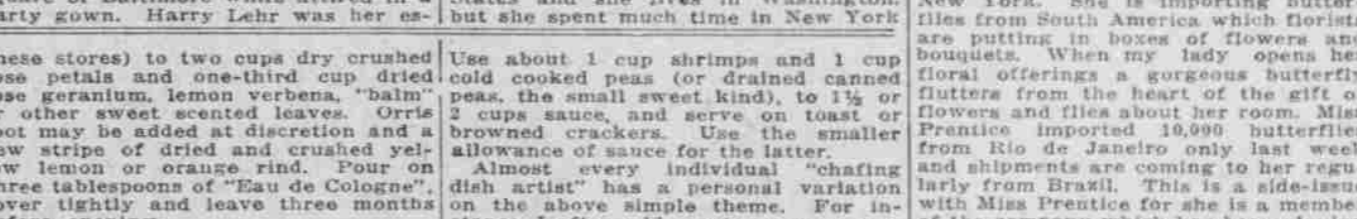
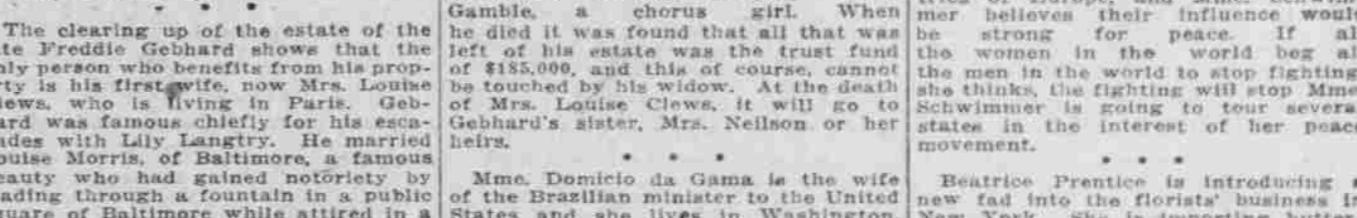
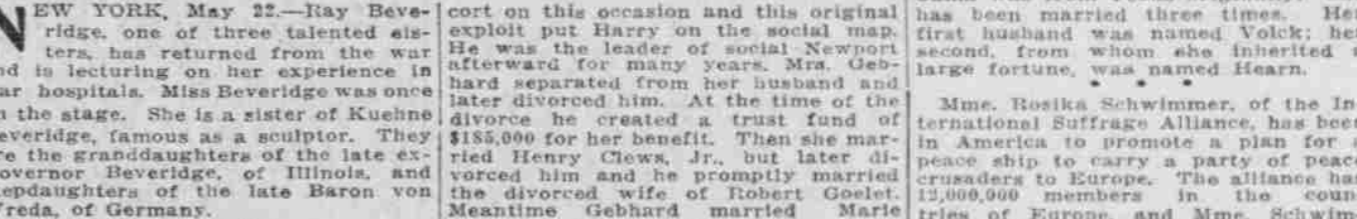
Rosika Schimmer



Mrs. Domicio da Gama



Jessie Pyle



NEW YORK, May 22.—Ray Beveridge, one of three talented artists, has returned from the war and is lecturing on her experience in war hospitals. Miss Beveridge was once on the stage. She is a sister of Kuehne Beveridge, famous as a sculptor. They are the granddaughters of the late ex-Governor Beveridge, of Illinois, and stepdaughters of the late Baron von Wreda, of Germany.

The clearing up of the estate of the late Freddie Gebhard shows that the only person who benefits from his property is his first wife, now Mrs. Louise Morris, of Baltimore, a famous beauty who had gained notoriety by wading through a fountain in a public square of Baltimore while in the party gown. Harry Lehr was her escort on this occasion and this original exploit but Harry on the social map. He was the leader of social Newport afterward for many years. Mrs. Gebhard separated from her husband and later divorced him. At the time of the divorce he created a trust fund of \$15,000 for her benefit. Then she married Henry Clews, Jr., but later divorced him and he promptly married the divorced wife of Robert Goetzl. Meantime Gebhard married Marie Gamble, a celebrated chorus girl. When he died it was found that all that was left of his estate was the trust fund of \$15,000, and this of course, cannot be touched by his widow. The death of Gebhard's sister, Mrs. Nelson or her heirs.

Mrs. Rosika Schimmer, of the International Suffrage Alliance, has been in America to promote a plan for a peace ship to carry a party of peace crusaders to Europe. The alliance has 15,000,000 members in the countries of Europe, and Mrs. Schimmer believes their influence would be strong for peace. If all the women in the world beg all the men in the world to stop fighting, she thinks, the fighting will stop. Mrs. Schimmer is going to tour several states in the interest of her peace movement.

Beatrice Prentice is introducing a new fad into the florists' business in New York. She is importing butterflies from Rio de Janeiro only last week and shipments are coming to her regularly from Brazil. This is a side-venture with Miss Prentice for she is a member of the company which has been playing in "The Clever One" at the Punch and Judy Theatre in Philadelphia.

Jessie Pyle, of Philadelphia, is the winner of the women's fencing championship. There were five contestants who met in New York recently and four of these were from Philadelphia.

PORTLAND, May 19.—Will you please give me a recipe for making home-made beer that will ferment, but will not taste sweet or contain alcohol. MRS. A. F.

Here's a chance, Miss Freckle-face, to try a remedy for freckles with the guarantee of a reliable dealer that it will not cost you a penny unless it does give you a clear complexion the expense is trifling.

PORTLAND, May 18.—Since living in Portland I have smelt several rose jars that have a nice "spicy" odor. May I ask you if you could give me the formula of spices used? Also I would like the recipe for a chafing dish combination of shrimp and peas. I think it is called "shrimp wiggle." Thanking you in advance. I have received many previous helps I have received through the columns of The Oregonian, I am yours truly, MRS. A. W. B.

Simply get an ounce of othine—double strength—from any druggist and a few applications should show you how easy it is to rid yourself of the homely freckles and get a beautiful complexion. Rarely is more than one ounce needed for the worst case.

NEWARK, N. J., May 15.—More than \$250,000 worth of jewels, accumulated by the late Mme Nordica, opera singer, are included in the appraisal of her estate, now in progress here. This estimate was made by the administrator, who examined the gems in the vault of a local trust company yesterday.

Be sure to ask the druggist for the double strength othine, as this is the prescription sold under guarantee of money back if it fails to remove freckles.—Adv.

FRECKLE-FACE

Sun and Wind Bring Out Ugly Spots, How to Remove Easily. Here's a chance, Miss Freckle-face, to try a remedy for freckles with the guarantee of a reliable dealer that it will not cost you a penny unless it does give you a clear complexion the expense is trifling.

DIVA'S GEMS ARE FORTUNE

Late Mme. Nordica's Estate Includes \$250,000 in Jewels. NEWARK, N. J., May 15.—More than \$250,000 worth of jewels, accumulated by the late Mme Nordica, opera singer, are included in the appraisal of her estate, now in progress here. This estimate was made by the administrator, who examined the gems in the vault of a local trust company yesterday.