LOOSE, COMFORTABLE MIDDY IDEAL FOR WEAR FOR ATHLETIC SPORTS

Sensible and Useful Blouse Is New High-Low Collar Model of Pussy Willow Taffeta—Quantities of Tiny Satin Covered Buttons Ornament Pretty Blouse of Georgette Crepe and Val. Lace.

Sheer Blouse May Be Buttoned

Middy Is For Sport Wear

Collar of This Blouse May Be High or Low

AFTER all is said and done, there is nothing like a loose, comfortable middy for athletic sports. The middy is easy to put on and never drags up at the waistline, as a more trimly adjusted blouse might during violent exercise. A new model is of white galatea with collar and cuffs of blue linen, strapped with narrow white braid. The small, smartly tied sailor knot is of black ribbon. The middy may be worn with a white percale or linen skirt or with a darker suit of khaki or mohair for camping. It is always accompanied by informal accessories and demands an outing hat and sport shoes rather than the tailored hat and buttoned boot that go with more formal costume.

A sensible and useful blouse is the new high-low collar model, which may be worn with open neck, or with the collar buttoned trimly about the throat in military style when one dresses for the street. This typical Summer model is of white pussy willow taffeta, simply built but an art in every detail. The material is slightly gathered along the shoulder seam and the new patch pockets ornament the front. Particularly smart is the trim fit of the sleeves at the wrist, which is accompanied by an arrangement of tiny buttons and loops or a line of snaps, to be fastened after the sleeve has been drawn over the hand.

Quantities of tiny, satin-covered buttons ornament a pretty blouse of white Georgette crepe and val lace. Embroidered net was used for the sleeve frills, the buttoned vest and the tall collar, which is wired to maintain its position. Lines of hemstitching join the lace to the material so that an extremely airy, delicate effect is secured. Under the net vest is a hemstitched vest of the Georgette crepe, cut in a deep V, and if a lower-necked effect is desired, the lace collar may be unbuttoned as far down as this V of the crepe vest, and turned back in more open style.

Answers to Correspondents

BY LILIAN TINGLE.

PORTLAND, May 26.—Will you kindly give me a recipe for various kinds, or colors, of rose beads, how to make them, and how to string them. I have made the Black beads, but not the colored ones. I thank you many times in advance. MRS. E. C.

YOU would see from the printed notice sent you that it always is impossible for me to send replies by mail.

Red rose beads can be made either with or without rose petals. Most of them, nowadays, are made without, different kinds of "cement mixtures," either home-made or commercial being employed, as being less tedious and wasteful of perfectly good time than the petal process. My best advice in regard to the making of any beads is "Don't."

Red Petal Beads No. 1—Boil the fresh petals like spinach, adding one teaspoonful of citric acid or one tablespoonful salt (preferably the first), to keep the color. Use as little water as possible to prevent burning. Remove the fleshy part of the petals before boiling. When tender, drain off the liquid and grind the pulp smooth, or rub it through a sieve, or pound in a mortar. Into this paste knead enough "filler," such as starch, flour, talcum powder, etc., to make a flexible paste, and give the desired light shade. Use "fruit coloring" to taste if a brighter tint is needed. Roll into beads of any preferred size, with the hands; mould or "carve" to taste; dry on pins stuck on a soft board. Polish with a flannel dipped in rose-perfumed oil; string with any preferred "mounting beads" (obtainable at most fancy work departments), between the "rose" beads. For stringing, use "bead thread," or very strong waxed silk or linen thread.

A little soda or fruit coloring will give a lavender shade, unnatural for "rose" beads. Yellow or cream can be obtained from white petals, and these can be tinted more or less inartistic shades of green by the use of bluing or green color paste, or spinach juice, or spinach itself may be used to make green beads, using the above method. Only, don't call them "green rose beads" in that case!

Rose Petal Beads No. 2.—Dry the petals quickly after freeing them from the fleshy part. Reduce to a fine powder, sifting several times. Mix this powder to a stiff paste with dissolved gum tragacanth, or gelatine soaked and dissolved over hot water. Knead in "filler" (preferably talcum powder), to make a smooth, flexible paste, and finish as above, coloring or not with "fruit color paste" as preferred.

Beads—Make a stiff cooked paste with one cup water and one-half cup flour. Tint any preferred color with "fruit color paste" or other suitable "dye for vegetable materials." Knead to a flexible paste, with salt for a "rough finish" effect, or with cornstarch or talcum powder for a "smooth" finish. The salt gives a slight "sparkle." Add a few drops of concentrated perfume of "rose," "orange flower," "lavender," "verbena," "violet," or any other suited to the color of the beads. If perfumed beads are desired, make into beads and finish as above.

The beads can be marked with a file, or screw, or "carved" into fancy shapes while still flexible. This seldom makes them more beautiful.

PORTLAND, May 26.—Will you please tell me what to do with oil of thyme. If it can be used in several ways, please tell me that. Thank you for past replies. I would like to ask also, can puddings and desserts be made with egg and no milk? L. L.

I think oil of thyme is used in some "mixed" perfumes, and in certain toilet articles, such as washes for the mouth and teeth. Probably there are other commercial uses that I do not know of. Thyme itself is used in cookery, in very small quantities, as flavoring material in dressings, sauces, soups, and so forth, but I think oil of thyme would be too concentrated for these purposes. I believe, but am not quite sure that oil of thyme is sometimes used, like oil of pennyroyal, to keep off insects. Possibly some reader may correct me if I am wrong or may suggest other uses.

A loose-leaf scrapbook, 18½ inches by 11½ inches, with some index pages, is a good way to keep and classify articles that one wants to save; and a card catalogue set with "guide" cards for "breads," "salads," "cakes," and so forth, and cards on which recipes may be either written or pasted is excellent for keeping and classifying recipes or shorter directions and suggestions on household topics.

I fear I do not quite understand your last question. If it means "are there many puddings and desserts that are made with eggs and without milk," the answer is "yes." If it means "can eggs be substituted for milk in puddings and dessert recipes," the answer is "no." Let me know if you had any particular recipe in mind.

PORTLAND, May 24.—Will you kindly tell me how to prepare crawfish when caught? What should be removed and how should they be prepared, especially over a campfire. What is the best time of the season for them? Thanking you in advance. MAY.

A friend, skilled in camping, tells me that crawfish should be thoroughly well scrubbed in clear water with a stiff brush to get rid of sand and possible parasites. The intestines should be removed before cooking. This can be done by holding the crawfish warily by the back and perking off the extreme end of the tail and bringing away the entrail with it. They are boiled 20 to 30 minutes, according to size, in boiling water well salted and spiced. Spices vary according to the taste and pocket of the cook. A famous maker of "crawfish boiled in wine" uses 32 different ingredients in his "brew," but for a camp fire this would hardly be practical. A few cloves, alspice, berries, peppercorns, bayleaf and stick cinnamon are easily carried, however. A sliced lemon or a little vinegar in the "brew" is highly commended. One or two tablespoons of sugar or molasses, used with vinegar, is said to "develop flavor" in camp-cooked crawfish. This again is a matter of personal taste. The crawfish turns red on boiling. I don't suppose you need directions for peeling and eating him, but you will need pepper, salt and vinegar, or lemon, at the time, and, probably, a bath afterwards. Some crawfish expert reader may offer further details.

INDEPENDENCE, May 10. — Will you kindly give a recipe for a rich white cake, suitable for a bride's cake? Also a recipe for a dark wedding cake. Thanking you in advance. M. E. M.

Bride's Cake—One-half cup butter, one and one-half cups sugar, one-half cup milk, two and one-half cups flour, three level teaspoons baking powder, one a quarter teaspoons cream of tartar, whites of six eggs, one-third teaspoon salt, almond or vanilla or orange flower water flavoring. Mix by the usual method for butter cakes, folding in the stiff-beaten whites. Beat the cream of tartar into the whites. Bake 50 to 55 minutes, according to the depth of pan, in a tin lined with greased paper, dividing the time in quarters, as frequently described in this column.

Deep narrow pans are convenient for this cake and make cutting easy. If such pans are used without paper, 45 to 50 minutes will probably be the baking time. Use a thick white frosting of the White Mountain Cream type.

Bride's Cake No. 2.—Three-fourths cup butter, one and one-half cups sugar, one and one-half cups milk, two and one-half cups flour, one-half teaspoon cream of tartar, one-third teaspoon salt, three level teaspoons baking powder. Flavor to taste. Mix as above and bake in two loaves.

Dark Wedding Cake—One pound butter, one pound brown sugar, 12 eggs, one cup molasses, one pound flour, four teaspoons cinnamon, four teaspoons alspice, one and one-half teaspoons mace, one nutmeg grated, one-fourth teaspoon soda, three pounds seeded and cut raisins, two pounds Sultana raisins, one and one-half pounds citron sliced thin and chopped, one pound currants, one-half pound candied lemonrind, chopped, one-half pound candied orange rind, chopped, one cup brandy, four squares chocolate, melted in one tablespoon hot water. Mix in the usual way for butter cakes, separating the whites and folding in near the end; or use the "whole egg method," as preferred. Hove the pans well lined with buttered paper. Let the pans be deep enough to allow the cake to rise without touching a carefully adjusted "cap" or cover of buttered paper; or use covered tins if available. Steam four hours, then finish by heating one hour in a rather slow oven.

The cake may be finished if liked with almond paste, made by kneading together one part almond meal with two parts sifted confectioners' sugar, and just enough unbeaten egg to make a flexible paste. For richer almond paste use equal parts almond meal and confectioners' sugar, with egg to make a flexible paste. If for keeping, use egg-white, not whole egg. For immediate use egg yolk may be substituted as this is often convenient when extra whites are needed for frosting. After covering the top of the cake with almond paste any depth up to one and one-third inches), cover with thick white frosting; either "boiled" or "ornamental" as preferred.

Wedding Cake No. 2.—One pound butter, one pound sugar, 12 eggs, one pound flour, two teaspoons cinnamon, three-fourths teaspoon, each, nutmeg, alspice and mace, one-half teaspoon clove, three pounds raisins, one pound currants, one pound citron, chopped, one pound figs chopped, one-half pound candied cherries sliced or one pound Sultanas, one-fourth cup brandy or orange juice, two tablespoons lemon juice, two lemon rinds grated, one-half teaspoon soda. Mix as above. Bake four hours or steam three and one-half hours and bake one hour. Finish with almond paste or plain icing as preferred.

The "prize wedding cake" and the English "Royal wedding cake" (or "Brother Killer"), both printed recently in this column, are also suitable for your purpose.

FOREST GROVE, Or., May 16.—Recently at a home of a friend I was served with what was called Bermuda punch. All I know of the ingredients was rum and milk. Will you be kind enough to inform me through The Oregonian what other ingredients are needed? D. F. F.

I am unable to supply the details. It may have been a "personal specialty." Why not ask your host or hostess? Possibly some reader may know a "brew" of this name corresponding to your description.

SEASIDE, Or., May 20.—We are fond of mayonaise, but I have difficulty in using the egg whites. I am not successful in making cake or meringue shells, and I don't care to make divinity always, so how else can I use them? J. S.

You can use whole eggs, or egg yolk, or egg white alone in making mayonnaise, there being only a small difference in the color and flavor of the finished product. This may remove your difficulty. If not, you can use extra whites in souffles, both hot and cold, sweet or savory "fruit whips" from either fresh or dried fruits, "marshmallow" or "snow" puddings, or similar gelatine desserts. Also in light rolls or coffee cakes, in cake frostings for whole egg cakes (if you are more successful with them), and in many other ways that may be suggested by the above.

Summer Girl Will Wear Linen Military Suit.

Soldier Blue Is Proper Shade and Boots Will Be Equipped With Brass Buttons.

THE Summer girl will wear trim military suits of linen this year, and naturally the linen will be blue—soldier blue in shade. Lanvin has designed such a suit for young women and it is so attractive, cool and practical for beach and casino wear that the model is being copied in countless made-to-order tailleurs. There is, first, a natty coat, perfectly straight in line and falling to the hips. This is bound at the edges, on the cuffs and down the front, which fastens across toward the left side, with narrow white braid. One white pearl button holds the front just below a tall, military collar, also edged with white braid.

A wide, loose black patent leather belt edged with white kid and fastening with two white kid buttons, holds in the loose coat just below a natural waist line. The skirt is a gored, flare model, slashed up six inches in four places at the edge. Skirt and slashes are bound with the white braid, and the skirt is short enough to show military boots of patent leather and gunmetal kid, with brass eagle buttons.

White gloves and a small military hat of blue straw draped with a white trellis mesh veil will add the finishing touch of crisp smartness to this knowing beach costume.

TAKE CARE OF HAIR, IS PLEA

Do Not Scratch Scalp or Tear Roots of Hair, Is Advice.

Few women take proper care of their hair. They believe that if they give it a brushing at night and wash it every two or three weeks they are doing all that is needed.

Under normal conditions the proper care of the hair is simple. The objects to be kept in mind are to preserve its natural luster and texture by means of absolute cleanliness and to massage the scalp sufficiently to remove any dandruff that may adhere to it and thereby promote the active circulation of the blood. All this must be done without injury to the scalp or the hair by pulling, scratching or tearing. Cutting the hair frequently has a tendency, especially in youth, to thicken the individual hairs and promote their growth. Neither this nor any other known process, however, tends to increase the actual number of hairs. All claims to the contrary are the pretensions of charlatans.

Professional hairdressers do not advocate shampooing the hair oftener than once a month. A thorough brushing once or twice a week is regarded by them as sufficient for cleanliness and as much more beneficial to the hair and scalp.

Much contradictory advice has been given on the subject of brushing the hair, some persons saying that stiff brushes should be used and the scalp and hair brushed by means of them with a good deal of vigor; others recommend soft brushes and a very moderate amount of friction. These differences are probably due to different views of the objects to be attained by brushing. One object is to promote the health of the scalp and hence to give strength and vigor to the hair. For this purpose brushes with hard, stiff bristles may be used with considerable vigor, provided the skin is not injured. The other object is to smooth the hair and free it from dust. For this purpose brushes may be soft and used with a very moderate pressure.

Care should be taken on the one hand not to scratch the scalp, tear the roots of the hair, or cause it to split and, on the other, not to neglect the stimulating effects of massaging the scalp and removing dandruff. In other words, a vigorous brushing should be directed to the head or scalp, the gentler stroke being employed in brushing the hair itself.

Cleaning White Clothes.

For cleaning white clothes of any kind, especially white wool, use the common black magnesia. Lay garment on table and rub magnesia into it thoroughly; roll up and lay away for a few days. Then shake out and brush with clean brush. It will look like new and save many a dry cleaner's bill.

Now that the season of white clothes is here it is quite necessary to know how to clean these garments at home.

WOMEN IN ROMANCE AND WORK OF WORLD ARE CAUGHT BY CAMERA

Yale Senior Marries "Baroness Vecsera"—British Captain Killed at Front Leaves $300,000 to Mrs. Phyllis Brooks—Count Czaky Works When Rich Wife Insists—Miss Neilson-Terry in "Trilby."

Mrs. Charles Dana Gibson and Daughter Irene. ©Bain

Mrs. S. D. Andrews, (Mrs. S. A. V. Hayne. Bain Photo

Phyllis Neilson Terry as "Trilby." Bain Photo

Bain Photo

Janet Scudder Conn.

Mme. Lala Vondervelde Bain Photo.

Mrs. Reginald Brooks. Bain Photo

Countess Czaky. Bain Photo

DONALD SHIELDS ANDREWS, a senior at Yale and a son of Matthew Andrews, a prominent citizen of Cleveland, has married Mrs. Alma V. Hayne, who sometimes calls herself the "Baroness Vecsera." Her first husband was an English Army officer. He is said to be now at the front. He sued her several years ago for divorce, naming as co-respondent another rich youth who he alleged had followed her from place to place in spite of efforts to stop him. This suit was discontinued and Capttain Hayne and his wife were reunited for a time. Then he disappeared and she used him for a divorce, which she obtained last August.

Young Andrews' parents, fearing an elopement, are said to have had detectives keep him a prisoner in a New York hotel by taking away his clothing. His mother later took him to college. He eluded her recently and it is now announced that he married Mrs. Hayne. Mrs. Andrews has said that she is a daughter of the late Crown Prince Rudolph of Austria and Marie Vecsera, the young woman with whom he was infatuated and for whom he is supposed to have died.

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Mrs. Phyllis Brooks, who was one of the beautiful Langhorne sisters, has just inherited $300,000 from Captain, the Hon. G. H. Douglas-Pennant, who died at the front. It is supposed that they were engaged. Mrs. Brooks came to this country last December to get a divorce from her husband Reginald Brooks. She went back to London as a nurse. She is a sister of Mrs. Waldorf Astor and Mrs. Charles Dana Gibson.

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"Go out and work," said the Countess. That is why Count Czaky, a Hungarian of ancient family, is living in a New York boarding house and going down town each morning to his "job." What the job is his friends say they do not know, but it keeps him well occupied. The Countess was Mrs. Maude Howard Bryan, who inherited a large fortune from her first husband. She met the Count at a musicale at the Waldorf Astoria in 1908 and they were married soon after and went to the Countess' home in San Francisco to live. The Count was married once before. His first wife is now the wife of Jan Kubelik, the violinist.

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"Trilby" has been revived in New York with as many of the original cast as could be engaged and it has proved as great an attraction as when the DuMaurier book was new and Paul Patter's dramatization of it was fresh. Wilton Lackaye is still the devilish Svengali, just as artistic as before—possibly a little more finished in his performance of what is really the greatest part in the piece. Leo Dietrichstein, in recent years a star in his own plays, under Belasco, is the Zou Zou as of old—only a much more amusing and effective Zou Zou. Burr McIntosh is again Taffy. The part of Little Billee is in the hands of Brandon Tynan and the Mme. Vinard is Rose Coghlan.

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The most conspicuous newcomer in the company is Phyllis Neilson-Terry, who came to this country but little known last winter and played a short engagement in "Twelfth Night." She has been seen since in "The Adventures of Lady Ursula." In the revival of "Trilby" she has the title role and she seems to old theater-goers a great improvement on the original. In the first place, she has youth and beauty as well as a fine, intelligent delivery. She has a well-trained voice and she makes the singing scene extremely effective. It is the best thing Miss Neilson-Terry has yet done, but it is only a part of the perfection of a great revival.

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Mrs. Charles Dana Gibson and her daughter, Irene, have been two of the most active figures in the Tea Garden, which is a part of the annual Flower Show at New York. Miss Gibson has been one of the daily attendants at the Show, selling flowers for the Red Cross.

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Janet Scudder Conn, of New York, was one of the flower girls who sold for the benefit of the Red Cross at the recent Flower Show in New York. The flower girls dressed differently each day and their picturesque costumes were among the attractive features of the Show.

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Mme. Lala Vandervelde, who came here several months ago to raise money for the Belgians, returned to Europe on the Lusitania on the trip just preceding the one when the liner was sunk. She toured the country and succeeded in collecting several hundred thousand dollars for the poverty-stricken victims of the war in her country.

Summer Traveling Coat Has Semi-Military Effect.

Battle Gray Khaki—Cool Material Sheds Dust Readily and Resists Creasing of Outing Trips—Runabout Frocks Jaunty.

TRAVELING coats of battle gray khaki-cool are both smart and practical. This new all-silk shantung is distinctive and possesses also the dust-shedding, not-easily-creased qualities that make the perfect traveling and motor coat. A stunning new model in battle gray tone has a semi-military suggestion, with wide belt buttoning like the coat with horn ball buttons and a shoulder cape which gives the garment special style and individuality. In the broad belt are set small flap pockets with buttons.

An excellent way to make up the new striped taffeta runabout frock for Summer is with a pleated skirt and jaunty little eton or bolero coat falling over a wide leather belt. There is a natty tailored suggestion about these suits and they are also delightfully cool and comfortable on warm days. A particularly fetching model of blue and white striped pussy willow taffeta has a skirt five yards around at the foot—or rather at the boot top, for all such skirts reveal the dainty buttoned gaiter boot to within an inch of its upper edge.

The pleated skirt has a cross wise band of the silk, eight inches deep, at the bottom, and the short striped eton jacket is edged with a crosswise, four-inch band of the silk. Such a suit, worn with a fluffy white blouse, a tailored hat and floating veil of filadora or trellis mesh is exactly the right thing for all-around Summer wear.

For the inexpensive but good-looking bathing suit nothing is better than dark blue or black mercerized poplin at 35 cents the yard. When wet this material has the sheen of satin. Fine grade mohairs are also used for the new bathing suits and all such suits have short tunics, belted at the waist, or not as one prefers, and showing the full bloomer beneath.

Dressy wraps for wear over formal frocks are of faille classique, or of navy or taupe colored goldenrod satin lined with black and white checkerboard pussy willow taffeta. The fashionable afternoon wrap is dark on the outer side but linings are extremely gay.

Rhubarb Sauce.

Rhubarb stewed with sugar to a thick marmalade makes an excellent sauce to serve with pork instead of apple.

FRECKLES

Don't Hide Them with a Veil; Remove Them With the Othine Prescription.

This prescription for the removal of freckles was written by a prominent physician and is usually so successful in removing freckles and giving a clear, beautiful complexion that it is sold by druggists under guarantee to refund the money if it fails.

Don't hide your freckles under a veil; get an ounce of othine and remove them. Even the first few applications should show a wonderful improvement, some of the lighter freckles vanishing entirely.

Be sure to ask the druggist for the double strength othine; it is this that is sold on the money-back guarantee. —Adv.