

# FLOWER-BEDECKED DECOLLETAGE LENDS COUNTRY TOUCH TO FROCKS

Tight, Pointed Basque of Peasant Type of Costume Is Accompanied by Filmy Underbodice and Full-Gathered Petticoat—Modern Evening Gown of Pussy-Willow Silk Adopted From Spanish Costume.



Peasant Bodice in One of Its Modifications

Spanish Peasant Dance Front With Mantilla Drapery



The Hoop at Its Widest Dimension

A LITTLE country-maid frock this according to the experts of peasant and bourgeois styles—and the particularly courted feature, if you please, is a wreath of cowflowers and poppies around the decolletage. These deep blue and deep pink field flowers give a bright touch of color to the soft-toned frock which is of gray tulle classique and silver lace, the upper tunic of the skirt being extended over a featherbone hoop to give an extreme version of the new silhouette.

extended out over the arms to form wing bows with floating ends. Adapted from a Spanish peasant costume is this very modern evening frock of pussy-willow silk and silver lace. The color scheme is splendidly Spanish also, for the dull skirt drapery is the bright tobacco yellow shade of Spanish cigar ribbons and this warm yellow is draped over bronze velvet panels embroidered with pearls and brilliants.

The bodice drapery is supposed to suggest the Spanish mantilla, silver lace being combined with pale yellow chiffon. At the front of the girde is a gorgeous velvet rose in black and crimson, with studdings of rhinestones.

### Answers to Correspondents

PORTLAND, Or., Nov. 14.—Will you please give a recipe for good hot cakes? One that are soft and fluffy. Also a crisp waffle recipe and a butter to use with them. I am sure you will help me. Thanking you for your help in the past. B. C. H.

RECIPES for several kinds of hot cakes appeared in this column two weeks ago and therefore cannot be repeated at present. Almost any liquid added to hard sauce or butter frosting is likely to

yeast cake—dissolved in two table-spoons lukewarm water—or one-half cup home-made yeast. If the latter is used slightly diminish the quantity of milk. Scald the milk cook to lukewarm, add the yeast. Make a smooth batter with other ingredients, beat very thoroughly. Set in a warm place to rise until light. Fold in four eggs. Beat again. Bake like other waffles. Although four eggs are called for in this old recipe, satisfactory waffles can be made with three eggs. For ordinary strict economy be practiced.

German waffles—These are usually rather richer than those I have given and are often flavored with grated lemon rind and powdered cinnamon. A good imitation can be made by adding these flavorings: One tablespoon shortening and one and one-half tablespoons sugar to the cream waffle recipe. Remember that if the iron is thoroughly heated on both sides it may usually be turned almost as soon as it is filled and covered.

Portland, Or., Nov. 1.—Will you please tell me (1) how to make snails (2) also how to make soft crust bread? The crust of my bread is a nice color but hard; (3) is there any way of testing eggs before the bread is put in? Thanking you for much help, I remain yours truly.

I think perhaps your oven is not quite hot enough, so that the crust forms slowly and is thick and hard. Rubbing the crust with a little butter when the bread comes from the oven also helps to give a soft crust. Most people, however, prefer a crisp crust, not too thick, rather than a soft one. Do you grease or butter the tops of your loaves after shaping and before the last rising? This is important in securing a good crust.

Apart from a regular "oven heat indicator" there is no thoroughly infallible oven test, but for a beginner, the "spoonful of flour" test is often useful. Much, of course, depends upon the size of the loaf. The smaller the loaf the hotter the oven may be. For ordinary medium-sized loaves you may put a spoonful of flour (upon a four-inch square of white paper) into the oven and note how soon it begins to brown around the edges. If it browns moderately in five minutes it is usually right for bread. For rolls it should brown in three minutes, for very large loaves in six minutes. This is quite a vague test, I know, but it is at least more definite than merely putting a hand into the oven.

Small raised dough: No. 1.—One cup milk, one yeast cake dissolved in one-fourth cup lukewarm water, one-fourth cup sugar, one teaspoon salt, one egg and one yolk, one eighth teaspoon cinnamon, one-half teaspoon cinnamon, one-fourth cup melted butter, one-third cup raisins or currants, flour to knead. Scald the milk, when lukewarm add dissolved yeast, cinnamon and one-half cup flour. Beat well, cover, let rise to double its bulk. Add salt, sugar, melted butter, beaten egg and spices, with enough flour to knead. Knead, let rise again and roll into a long strip one-fourth of an inch thick. Sprinkle over with currants, roll up like a jelly roll and cut across into slices about one inch thick. Place these in the baking-pan, cut side down. Let rise again before baking in a hot oven. When done they may be simply brushed with egg white (to glaze them) and sprinkled with sugar, or a plain water frosting may be used.

For the latter mix sifted confectioner's sugar with just enough water to make a thin, easily spreading paste. If richer "snails" are desired more fruit should be used and extra sugar and soft butter spread over the strip of dough before rolling up. Grated lemon or orange rind might be used instead of mace and cinnamon and a little chopped citron or candied orange peel might be mixed with the fruit.

No. 2.—One cup scalded milk, two table-spoons butter, one and one-half table-spoons sugar, one-half teaspoon salt, one-half yeast cake dissolved in one-fourth cup lukewarm water, flour to knead. This gives a plainer but very good foundation dough, without eggs. Mix, let rise and shape the "snails" by the method already described, spreading a little butter and sugar with the fruit on the rolled-out strip. Chopped nuts might be substituted or combined with the fruit. A plain bread dough

may be enriched with extra butter and flavoring and then treated as above. This is convenient when the family baking is done at home. An egg (well beaten) can also be worked in to improve both the lightness and color of the plain dough.

Baking powder snails—Make a dough as for baking powder or soda biscuits, using two cups flour, four level table-spoons baking powder, one-half tea-

# DANCE FROCK IN PEASANT STYLE IS ADORABLE DEBUTANTE CREATION

Dutch Bodice and Petticoat Are Distinctive—Dainty Colonial Costume Is "Little Bo-Peep" Frock, All Frills and Rosebuds—La Blancheuse Type of Skirt Simulates Drawn Up Washerwoman's Apron in Fetching Way.



A Little Bo-Peep Frock all Frills and Rosebuds

The Tucked-Up Washerwoman Style

ADORABLE indeed is a new little dance frock for a debutante. The peasant idea is suggested in the high Dutch bodice showing a square-necked underbodice of soft, thin material. The gathered Dutch petticoat is distended on a featherbone hoop which runs into a narrow hem, where the pale green silk merges into a pale green net flounce. Underneath is a skirt of white satin debutante. Bodice and gathered petticoat are of very delicate green pussy willow taffeta em-

brodered in silver. The green net yoke and flounce on the skirt are also embroidered in silver. Distinctly Colonial in suggestion is a dainty costume which combines faint pinks and violets with soft clouds of white tulle and just a hint of gleaming silver. The Colonial "sacque," or polonaise, is of faint pink goldenrod satin broadened in violet velvet floral figures. The "sacque" is looped back at the hips under pink silk roses. The pointed vest is outlined with silver braid and under-

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the draped back "sacque" is an apron of net embroidered in silver. Truly Colonial also are the exaggerated ruffles on the elbow sleeves, and the low, square decolletage. La Blancheuse type of skirt is a tucked-up arrangement which simulates the drawn-up skirt or apron of the washerwoman or scrubwoman in a most fetching way. Bodice and tucked-up apron portion are of pale pink pussy willow silk with metal embroidery. The front of the skirt has two deep flounces of exquisite lace, and the ribbon which appears to support this lace and also the narrow sash-ribbon, are pale blue in tint, with clusters of tiny pink forget-me-nots. That the Blancheuse apron is tucked up at the back instead of at front, and that its tucked-up puff is held out with stiffening, does not detract from the modishness of the costume.

Shade Boots in New Colors Milady's Latest Fad. Miss New York Needs Two Veils for Protection From Stravious Autumn Breezes—Sapphires Now the Rage.

SUEDE boots for dress wear come in the new shades of blue, green, brown, plum, fawn gray and champagne, to match the material of frocks. Jenny, who is just now at the author's, height of Parisian favor, insists that costumes must be matched by footwear, and these courtly boots are the result. The suede is soft as velvet, and even the high heels are covered with it.

The boots are high-cut, of course, because frocks are so short—and buttoned, of course, since the buttoned boot is accepted as the formal, dressy style of footwear. A pair of these pretty boots cost \$10. For the same price one may buy the latest thing in black or colored glaze kid boots with white buttons and white stitching.

Two veils are needed to protect Miss New York from stravious Autumn breezes. One is a face veil of fine hexagon mesh; the other is a draped veil which floats over the hat. New veils of the latter sort are called pleated veils.

They are of open filadora mesh with a deep, effective border at either end. The veil is thrown across a small hat so that the bordered end falls at the sides, just below the shoulders; and the fine face veil is draped closely over the hat and face in the usual fashion.

Sapphires are the fad this season, and the department stores are ready on the dot with imitation sapphire and rhinestone ornaments for those who hesitate to wear them, yet prices are trifling, ranging from \$2 to \$7 an ornament.

# PUFFS AND CURLS ARE BACK IN NEW COIFFURE

Soft, Fluffy Effects to Take Place of Hard, Smooth Lines, Although Contour of Head Will Be Revealed as Heretofore.



PUFFS AND CURLS REAPPEAR IN COIFFURE.

A NOTE of thankfulness should be sounded that the bulb-shaped hairdressings, with its hard, smooth line from nape of neck to forehead, is passing. Soft, fluffy effects, with a pleasing proportion of little puffs and curls, are beginning to make women prettier than they have been since the smart but unbecoming French twist style became fashionable.

When hair is really woman's crown of glory it does seem a pity to drag it tightly and smoothly over the head and tuck out of sight all the little wayward curls that are so feminine and charming; now waves and curls are going to have their opportunity again, though the new coiffure will reveal the contour of the head as heretofore.

Ashland, Or., Oct. 27.—Will you kindly give me a recipe for a rich sugar cookie, also a drop cookie and "rocks." Thanking you for many favors in the past. MRS. S.

Recipes for "rocks" and other cookies were given several weeks ago. I hope you saw them. I cannot repeat them in this column at present, but expect shortly to give some recipes for holiday cookies in The Morning Oregonian and will try to include what you want. So "watch out."

Dryad, Wash., Nov. 17.—Will you please publish in The Oregonian a harmless way to dye hair red and pink? I would like to do so if you would. MRS. S.

I can't speak from personal experience in regard to the recipe you desire. Perhaps some reader may wish to contribute. If you will write again, stating whether a light or dark dye is desired, perhaps I can obtain some information for you.

Portland, Or., Nov. 8.—Some time ago you gave in The Oregonian a formula for bleaching fluid to be used in whitening goods. Will you please repeat it as I seem to have lost mine? Will this do in using the color out of crepe de chine? Also will you please give a small recipe for English crumpets? I have one recipe but it is too large and I never have any success with divided recipes. Is a special kind of iron used in cooking crumpets, and are they cooked on top of the stove or in the oven? Thanking you in advance for your reply. J. C. H.

I do not know of any satisfactory home-made bleach for crepe de chine, but believe manufacturers of "home" dyes offer a "bleaching agent" for wholly or partially discharging the color from articles to be dyed. Inquire at any large drugstore. Javelle water is used for whitening clothes. It must be used with great caution, as it tends to rot the fibers. I gave directions for making it so recently that it cannot be repeated at present, but you will usually find a recipe for "javelle water" on the printed label of an ordinary "household" can of chloride of lime.

English crumpets call for knack and skill in baking. You have to learn to recognize the exact point at which the batter is light enough for baking; the exact moment when the griddle is ready for baking and the exact moment when the crumpets are ready to turn. These points cannot (as far as I know) be accurately described in words. Get someone to show you, I have never known anyone to succeed in making them. Most so-called "English crumpets" that one encounters are nothing like the real thing. Crumpets—Make a "medium" batter with strong bread flour and milk, using salt to taste, and one yeast cake to one pint lukewarm milk. Let rise; beat down, let rise again. With some kinds of flour another beating down and rising is necessary; other flour will give better results with two risings. Have ready a griddle with "muffin rings" about four inches across. Four the risen, "bubbly" batter into the rings to depth of about one-fourth inch. Cook until like honeycomb on top, then turn for a few minutes only. While the batter is light enough for baking, the exact moment when the griddle is ready for baking and the exact moment when the crumpets are ready to turn. These points cannot (as far as I know) be accurately described in words. Get someone to show you, I have never known anyone to succeed in making them. Most so-called "English crumpets" that one encounters are nothing like the real thing. Crumpets—Make a "medium" batter with strong bread flour and milk, using salt to taste, and one yeast cake to one pint lukewarm milk. Let rise; beat down, let rise again. With some kinds of flour another beating down and rising is necessary; other flour will give better results with two risings. Have ready a griddle with "muffin rings" about four inches across. Four the risen, "bubbly" batter into the rings to depth of about one-fourth inch. Cook until like honeycomb on top, then turn for a few minutes only. 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