

CHECKED SERGE ENTERS SEASON AS FRESH AS THOUGH UNHEARD OF

Suit Has Full Circular or Pleated Skirt, Short Enough to Show Contrast in Black and White Footwear—Tan and Blue Cloth Tailleur Used Effectively in Youthful Garb.



Spring's Checked Tailleur

Tan and Blue Cloth Tailleur

CHECKED serge always enters the Spring arena, each season as fresh and alluring as though it had never been thought of before. This year's checked suit will look something like the model pictures; full, circular or pleated skirt short enough to show the contrast of black and white footwear; a coat having black and white buttons, new sleeves strapped in at the wrist and a full petunia arrangement over the hips. Color just sufficient is added to this black and white costume by a turnover collar of coral silk embroidered in gold. The hat of velvet, satin, sponges and tulle, is all black.

Obviously, from the misses' department in this youthful and enchanting tailleur, which combines light tan broadcloth with tapestry blue broadcloth, the blue appearing only in the collar, in an insert in the cuff and in bands on the pockets. Otherwise the suit is all tan, even the covered buckle, and the buttoned boots which are revealed by the short skirt have tan kid tops. The model from Doucet is of black satin nocturne in combination with satin-striped taffeta, also black. A facing of the striped silk appears on the coat front. The coat of this model is dignified rather than jaunty, and the coat, like most of the new models, takes into itself much fullness over the hips.

Paris' Much in Favor of All-Silk Tailleurs

Answers to Correspondents

PORTLAND, Or., Feb. 1.—Will you kindly give at your earliest convenience in the Sunday Oregonian a recipe for marmalade, using grapefruit, orange and grapefruit? Thanking you, MRS. B. D. I HOPE the following is the one you mean: Mixed marmalade (sometimes called amber marmalade)—One grapefruit, one large orange, one large lemon, seven pints cold water, ten cups (five pounds) granulated sugar. Wipe the fruit. Cut each in quarters, and the quarters into eighths (in the case of the orange and grapefruit); cut the lemon sections into the thinnest possible slices, cutting through pulp and rind, and discarding all seeds. Add the water and let stand overnight. Bring to the boil and let stand again overnight. Then cook until the peel is perfectly tender and again set aside 12 hours. Next add the sugar and let cook until the mixture thickens slightly, when dropped upon a cold plate; then store like jelly.

Health and Beauty Hints Given.

Do not neglect to brush and comb the hair and massage the scalp merely to save a curl or wave. An iron that is heated to the right degree may not injure the hair. The use of aids is always safe, although the process of curling or waving takes more time. People who are "run down" are particularly subject to chilblains. In cold weather, the feet should be kept warm. Have a tonic made up if you feel better. Eat good, nourishing food.

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suggested by the above recipes; or it can be used just as it is. With a little whipped cream or egg whites added in it makes a fairly good dressing for a sweet fruit salad. It may also be used for sweet sandwiches and is, generally speaking, "a useful thing to have in the house." English lemon curd—2 cups (1 pound) sugar, 1/2 cup (1/4 pound) butter, 6 eggs, the grated rind of 2 lemons and the strained juice of 1, and mixing to the size of the lemons and the taste of the maker. Melt the butter, sugar and lemon juice together, bringing them just to boiling point and the grated rind. Pour the hot mixture gradually upon the well-beaten eggs. Beat thoroughly and cook carefully over hot water until the mixture thickens to a heavy honeylike consistency. Be careful to avoid overcooking, which may cause curdling. The fruit and nut loaves of the type you describe can easily be made by passing any preferred combination of dried fruits and nuts through the meat chopper several times until very thoroughly divided, mixing thoroughly and pressing into an oiled tin or mould of suitable size and shape. Put a weight on top to secure an even pressure. When a very firm texture is liked, some almond meal might be kneaded in. For use in sandwiches a slightly moist mixture is preferable for spreading, and the ground fruit and nuts may therefore be pressed into jelly glasses instead of into a sailable loaf. For other purposes, however, the filling can be digested, a good brand of "ready made" peanut butter may be varied with the ground dried fruits. Combined flavors may be secured by using different proportions of the fruits you name. Do not use coconut for young children or for persons of delicate digestion if you do not use the finest kind and grate or grind it very fine. Blanch any almonds you may use. Brazil nuts, if used, should also be blanched. Walnuts and pecans may be blanched or not as preferred. Be sure to wash and scald your dried fruits and allow them to swell a little afterwards by drying in the oven during the warming oven. This is not only a good, clean way of preparing dried fruits for use, but is also economical, in that it improves flavor and increases bulk.

PORTLAND, Or., Jan. 27.—Will you kindly give a recipe for chocolate cream pie? Also one for whole-wheat bread, suitable for young children. And can you give a recipe for a dark brown pudding called "it is a dark brown pudding with dates and nuts in, and is served with whipped cream or hard sauce." "FLORADORA." Chocolate pie—Bake lightly a large, deep, flaky pastry pie-shell, as for lemon pie; fill with the following filling: The filling is more wholesome and to many people more acceptable if served in glasses with whipped cream and without the pastry crust. Chocolate cake is known as "chocolate pie" in some parts of the country. Let me know if this latter was what you meant. The same cream given below may be used as "filling" for cream pie, cakes or for eclairs or cream puffs. Chocolate cream—Two cups scalded milk, five level tablespoons cornstarch, one cup sugar, one teaspoon salt, one-third cup cold milk, 1/2 squares unsweetened chocolate, three tablespoons hot water, whites of two eggs, one teaspoon vanilla. Mix the cornstarch, salt and sugar with the cold milk, pour on the hot milk, return to the pan, bring to boiling point, then cook over hot water 10 to 15 minutes until no "raw" taste is perceptible. Melt the chocolate, mix smooth with the water. Add to the other mixture, and the finishing heat with the egg whites. Let cool a little before pouring into the pie shell, so as not to make the under crust "soggy." Let it get quite firm in the shell before decorating with meringue or whipped cream. It should be just firm enough to hold its shape when cut, but not so stiff as to break.

For plainer pie omit the egg whites. For a richer pie use chocolate Bavarian cream. For young children the "fine ground" entire wheat flour is usually preferable. Sift it before using, and leave out any of the coarser particles. Plain entire wheat bread—One pint whole milk, one fresh compressed yeast cake softened in one-fourth cup lukewarm water, three-fourths level teaspoon salt for more to taste, one-half cup wheat flour to make a soft dough. Scald but do not boil the milk. Cool to lukewarm, add the yeast, salt and sifted entire wheat flour to make a drop ball. Knead thoroughly and let rise at a temperature of about 72 degrees until very light and fluffy. Mix in very gradually enough entire wheat flour to make a dough that can be kneaded. Have it as soft as possible, and knead until it is elastic and has lost its stickiness. Use as little flour as possible in kneading. Shape into two loaves and place in greased pan. Let rise until double in bulk. Brush with milk, very carefully, and bake 45 to 50 minutes in a moderate oven. A tablespoon light brown sugar may be added to the batter if the flavor is liked; but this is not really either necessary or particularly desirable.

TWO DRESSES OF GABARDINE ARE DIFFERENT, YET ALIKE IN SEVERITY

Gown of Blue Has Chic Directoire Collar and Little Cuffs and Turn-Over of White Linen, Giving Military Effect. Suggestions of 1880 Appear in Shops.

TWO dresses that have been especially admired are made in gabardine, one in dark blue, the other in ecru color. They are entirely different in style, and yet each has the same severe effect in its finish. The blue gabardine has no other trimming than little cuffs and turn-over of white linen, but its collar, in high directoire style, is as chic as that of Napoleon himself, while the little bands that close the front, with their buckles of the material, have a tant military precision that carries out the intention of the collar. Another seen in a collection is in very direct contrast; it has a much shaped jacket, buttoned down the front in 1880 shade, with a close row of buttons. The draped skirt with its curious little bunches at the side, caught up by the same buttons, is also extremely suggestive of the '80s. And a third gown is in long lines, broken at the hips by a cunning arrangement of pockets, embroidered like the collar and belt that crosses the dish, in shades of ecru, lighter and darker than cloth. This gown has the same sort of a color as the blue one, but it is accompanied by a very pretty shade of ecru of beaver which is intended to add to its uses as a late winter model.

Several new silhouettes are in ecru shade of tan or brown, one of beige broadcloth in the softest quality, which has a jacket arranged in long, waisted blouses by its wide belt of ecru in a darker tone. A double skirt repeats this idea, and the whole thing is about as graceful in effect as any suit that we have had since the appearance of wide skirts.

New Silhouette Appears. "Manly-gowns" are what they are now calling the robe-manteau of the Rue de la Paix. The lines of these gowns even more accentuate the idea of a dress than did the first of this fashion that we have known. In spite of this they are in every case accented by the softest, fluffiest little collar of chiffon, simplicity itself, the careful selection of their color giving their cachet as well as their flattering note to the wearer.

Quite a new silhouette is that of a little afternoon dress, its bodice of satin buttoned down the back, even to the high stock collar. This covers ecru in a rather more graceful by the full skirt of chiffon and by a curious new trimming of chenille balls that finishes the bodice and the skirt. Another very same little dress of chiffon with bands of satin, shown the long waistline which has been remarked in the jacket. It is of dark blue as the rank and file of chiffon dresses are; the gown of voile nylon and of various sorts of crepe muslins will rival that of liberty satin for elegance in evening wear. We shall see taffetas, but certainly in lesser quantities. The tailors are going to use many greenish-gray shades that suggest the old-fashioned sacre-gowns, one so popular. In fact, a satin model of this shade banded with green velvet is so dark it is almost black.

For evening wear, a great deal of tulle green and chiffon are combined. Several new evening gowns show this

NEW JACKET FROM PARIS GIVES EFFECT OF JAUNTY YOUTHFULNESS

Fancy for Military Tailleurs Persists Because Some Women Look Their Best in Costumes of This Character. Captivating Suit for Spring Is Out.



Strongly Suggestive of Military

Bernard Advocates Abbreviated Jacket

Satin and Serge Combination of Springtime

WHEN it first appeared in Paris, a pretty little tailleur was called "Le Garcon," because the bobbed-up jacket of it and the flat apron drape over the skirt-front suggested a waiter's attire. The model is a favorite one because of its jaunty youthfulness. A skirt of navy faille is stiffened within the hem, and over the skirt hangs an apron of navy serge. The serge jacket has faille sleeves and falls in loose lines over a longer waistcoat of embroidered silk. White buttons in well-placed groups add further to the jauntness of the little coat. The fancy for military tailleurs per-

sists; for some women look their best in trim costumes of this character. There is a Paris model combining the latest military whimsies. Fine strappings of white braid are effective on the suit material, dark green serge; and touches of bisque cloth on collar, sleeve and pocket motifs at the belt add to the military effect. Of course, there are buttons, and they combine green, dull gilt and cream pyroxylin in harmonious coloring. Like all the military suits, this one has a skirt short

enough to reveal the buttoned walking boot frankly. A captivating little suit, typical of Spring freshness and daintiness of attire is out. Blue serge and ecru of the same shade effect the combination of materials now demanded by Paris. The loose, military jacket opens to show a waistcoat of white cloth on which are groups of small red buttons. The larger buttons on the coat and those on the sleeve are of gunmetal. The skirt of this suit is laid in broad pleats, and each pleat is slightly stiffened with crinoline. All the pleats are stitched down as far as the hip.

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combination made up over liberty satin or taffetas. Another gown is entirely of liberty satin, a deep rose-pink, trimmed with fringes of champagne, a very fine combination, most characteristic of the soft colors to which we are leaning, gives a charming effect.

A new wrap is made of velour-outrage in built-up, from its entire flaring lines and falls in bell shape from the shoulders to the knees. This is banded with heavy faille, of the same shade, about the hem; it has a muf collar, one of the soft, high bands very much draped, of the faille, repeated in big turn-back cuffs. Huge buttons of black velvet, with a gold and extend in a close row down the front. One beautiful robe-manteau is of tete-de-negre velveteen. The cut of this gown is also very pretty. A double box-cut comes from beneath the pocket, which is placed on each hip. The pocket is met by a belt which extends around the back, and from its center a section falls in flaring lines, cut full enough to the top, however, to be arranged in gathers. This belt, the pockets and cuffs are embroidered in black velvet with a gray.

Colors we shall have in discretion—pale, delicate colors, for entire afternoon gowns and touches of contrasting color and of tarnished metal upon the dark wools of street gowns, which are often like the evening gowns, of the softest quality of satin. Satin seems partly to replace taffetas.

Dictates of Fashion Told. The short full skirt is undoubtedly the leader for all occasions. Long cords and tassels stream from the ends of the round muffs. The little girl's dress may be trimmed with narrow velvet ribbon. Some of the new silks are heavy white crepes with black stripes. Flesh pink lining for the sheer up-standing collars is a good idea. There are some suits with coats cut to hang straight from the shoulders. A one-sleeved Spanish cloak of sable is one of the fashions favored abroad.

TODAY'S BEAUTY HINT

It is not necessary to shampoo quite so frequently if your hair is properly cleaned each time by use of a really good shampoo. The easiest to use and quickest drying shampoo that we can recommend to our readers may be prepared very cheaply by dissolving a teaspoonful of caustic, obtained from your druggist, in a cup of hot water. This rubbed into the scalp creates a thick lather, soothing and cooling in its action, as well as very beneficial to scalp and hair. After rinsing, the scalp is fresh and clean, while the hair dries quickly and evenly, developing a bright luster and a soft fluffiness that makes it seem very healthy.—Adv.