

DELICACY IN COLOR IS FEATURE IN SOME OF FANCIEST EASTER FROCKS

Sleeves Are Full to Below Elbow, Fluttering Cape Collar, Stiffened Skirt and Plenty of Velvet Ribbon Are Ear-marks of Present-Day Smartness—Slate Is Fashionable Color This Season.



Velvet Ribbon Gives New Look of Quaintness

NATTIER'S exquisite paintings show the loveliest tones of blue, rose pink and gray, and an Easter frock of Georgette crepe and taffeta combines these Nattier colors perfectly. The sheer gray skirt is dropped over a petticoat of rose taffeta, the gray crepe bodice over rose chiffon. Cuffs, collar, the shaped hem of the skirt and the embroidered part on the bodice are of Nattier blue taffeta. Of special interest is the embroidered silk bands which give quite a new note. The soft, embroidered silk is mounted over light, crushless resilient stiffening so that it maintains its shape correctly.



Easter Frock in Nattier Tints

Rather dark gray taffeta in the new shade called "slate" is another correct fitting waist and full-flaring skirt silhouette of the moment. In addition to a facing of resilient lining in the hem, the skirt is distended by a cord. The foot of the tunic is faced with stiffening and tunic and cuffs are embroidered with silver and gold threads. The bodice has a feather-boned lining so that it makes the waistline trim, and the draped collar and cuffs are particularly chic. Smart buttoned boots with just a touch of white piping show under the short skirt.

RAIMENT FOR EASTER SPA WILL BE GAY, DUE TO LATENESS OF SEASON

Balmy Air Expected at Atlantic City and Handsome Tailleurs, as Well as Smart Spring Costumes, Are Likely to Be in Evidence—Collar Sets Only Rivaled by Hat and Parasol Sets.

NEW YORK, April 1.—(Special).—A late April Easter at Atlantic City this year will mean an unusual dress parade on the famous boardwalk; for if the sun shines and the air is as soft and balmy as April air should be in the salubrious climate of this Eastern Spa of Americans, dainty silk frocks, summery hats and parasols will add themselves to the procession. Last year it was a chilly Easter that greeted those who came to wear alluring new Spring raiment, and the whole North Atlantic Coast left a snow-white world for Easter morning; but by noon a warm sun had melted most of the snow and those who had smart Easter raiment were able to wear them, well bundled up about the throat.

Easter wear shows hat and neckpiece, both made of straw in combination with navy blue taffeta. The straw pillbox here braided in lattice fashion, forms a tall choker collar at the top of the cape-collared dress. The tulle Cape-collars, by the way, will flutter conspicuously at Atlantic City on Easter, for they are appearing in frocks as well as on coats, and may be purchased separately in the neckwear departments in the guise of neck-protectors.

Answers to Correspondents

BY LILLIAN TINGLE. PORTLAND, Or., March 18.—Will you please inform me through your Answers to Correspondents column how to make a closed cake? F. C. R. BY the time the "inclosed cake" reached me it was so dry and hard to eat, almost impossible for ordinary human teeth. Therefore it is very difficult for me to guess at its original flavor and texture. I should think that an ordinary baking-powder sponge cake, with perhaps two tablespoons karo syrup substituted for two tablespoons of sugar, and finely chopped pecans folded in with the flour, would give something very similar. Half fill small, fancy cup-cake pans, very lightly greased, with karo syrup and sugar and decorated at the bottom with one-half pecan nut. Bake in a moderate oven. Spread the butter so as to leave a collar in the middle, and the cake will set a level surface, since the cakes will be served upside down. Perhaps some reader may have a recipe for pecan cakes flavored with karo syrup, and will come to our rescue.

Yacover, Wash., March 5.—Would you please give in The Sunday Oregonian the best way of canning strawberries grown in the Northwest? I have had several ones since I have been out on the Coast, either by cooking them or steaming or any way for table. M. M. R. Following are directions for canning strawberries given by the United States Department of Agriculture. We have always had good success with berries put up by this method, both in the "water bath" (which means the ordinary wash-bottle and rack) or in the steam cooker, or in the pressure cooker. I give below an easy method for filling Daniah strawberry preserves, which are always well liked. Other strawberry recipes will be given in the Oregonian when the strawberry season comes.

Canned strawberries—1. Can fresh, sound berries same day picked. Hull twelfth berries, if hulls, place in a strainer, pour water over to cleanse. Pack in jar or tin without crushing. Pour hot syrup over berries to top. Place rubber and cap, sterilize jar. Sterilize 12 minutes in hot-water bath, six minutes under five pounds of steam, eight minutes in water-seal outfit, or five minutes in pressure cooker. (Syrup—1 1/2 quarts sugar to one quart water, boiled to medium thick.)

Canned strawberries—2. Same as above, except use syrup. Crush berries for one quart natural juice, add one quart sugar, boil to medium thick syrup. Add as in No. 1. Canned strawberries—(Sun preserves.) Select ripe, firm berries. Pick and preserve same day. Hull and rinse as in No. 1. Place in shallow platter in single layer, sprinkle sugar over them, pour over them 40-degree syrup (same as No. 1, boiled thicker). Cover them with glass dish or plain window glass. Allow to cook in hot sun eight to 12 hours. Pack in glass jars or cups, tie paper over tops or cover with paraffin or sealing wax. Keep in cool, dry place.

Danish strawberry preserves—Use only clean, ripe berries. Hull, but do not wash. Arrange in layers in a preserving kettle, with three-fourths pound (1 1/2 cups) granulated sugar to every pound of berries. Cover and set aside six to 24 hours, according to the weather or your convenience. Then bring slowly to boiling point, and simmer 12 minutes. Set aside over night in the same kettle. Next morning reheat and simmer 10 minutes. Finish off or set aside again, as may be most convenient. To finish, skim out the berries and place in hot sterilized jars.

Boil down the syrup so that it thickens and tends to jelly. Then pour it over the fruit and seal. The berries should be whole and saturated with syrup so that they do not dry out, but are evenly distributed in the jar. Texture, color and flavor will be improved by the addition of one pint red currant juice to eight or 10 pounds of berries. Failing this, flavor and texture may be improved by the addition, to taste, of a little strained lemon juice or dissolved citric acid, the latter in very small quantity.

Cherry preserves are similarly made from pitted cherries with a small amount of currant juice. Baker, Or., Feb. 28.—Will you kindly tell me what the artist used for his base with? I have been practicing with plasterine, but wanted something that would harden after drying and yet give me time to work with it while I mix it or make it up myself. Thanking you for any help you can give me. IDA N. LACHNER.

Artists generally use ordinary "potter's" clay, modeling in a rather considerable care and attention and has to be kept moist with wet cloths, as it will crack and break if it dries out. Usually, as soon as the artist has finished working on the clay model, he has cast in plaster. It has been said that the line of the foot as a whole is the death, and the bronze or marble the resurrection of the sculptor's work.

Portland, Or., March 21.—Would like to have repeated in your Answers to Correspondents column given some time last year, for salmon salad given some time last year, but do not know what quantity. Also please give the recipe for English crumpets and scones. Thanking you. MRS. B. C. H. I hope that the following is the salmon salad you mean, but I cannot be sure. Some chopped celery or cabbage would be a good addition, or a few fresh or canned green peas might be added to the salad. Such a salad may also be used as "fillers" in a salmon salad.

Salmon salad—One can salmon (large size), one cup mayonnaise, cream or hard-boiled eggs, one teaspoon mustard, one tablespoon sugar, one tablespoon butter, one cup vinegar or lemon juice and one raw egg. Free salmon from skin and bones. Boil potatoes, masher perfectly smooth and add to the mayonnaise. Beat and boiled eggs and mix thoroughly, but without breaking the flakes. Stir mustard and sugar together, add butter, and mix thoroughly. Add the vinegar or lemon juice. Cook until smooth, stirring constantly. When cold pour over salmon just before serving. Serve on lettuce. Decorate with small pickle "fans" if liked. Use as a "main dish" for a simple luncheon or supper. Directions for English crumpets were given recently, I think. However, here is a slightly different recipe. Knack and skill are important in crumpet making.

English crumpets with potatoes—Make a soft sponge with one large marsh-malleted potato, masher perfectly smooth and add to the mayonnaise. Beat and white hot, teaspoon of salt, a cake of fresh compressed yeast and enough flour to make a batter, slightly stiffer than for ordinary hot cakes. Beat with a wooden spoon and half flour sifted together. Cover and leave in a warm place for half an hour or more, or until full of bubbles. Beat thoroughly with a wooden spoon and let rise again. Repeat the beating three times. Have ready greased crumpet rings on a very slightly floured griddle. Half fill the rings with the batter and let bake on one side until slightly colored and edges of broken bubbles or "eyes." Then turn and cook on the other side until the edges are firm. Turn in cloth as they come from the griddle. When wanted for use, split and toast until crisp. Use plenty of butter and serve very hot. There are several other recipes for crumpets. The following is a Yorkshire recipe. Write again if it is not what you wanted. Potato scones—Boil and mash four medium-size mealy potatoes and while hot stir in one-third cup oatmeal and two level teaspoons salt with two tablespoons butter. Sift "self-rising" flour on a board and quickly knead enough self-rising flour to roll out. Work very rapidly, as the mixture will not get cold before baking. Cut or pat into round cakes, prick over with fork, and bake on a hot griddle. Split and butter and serve at once. "Self-rising" flour is not available, use flour sifted with level tablespoons baking to them, and it is kind to do so, meal may be omitted. The fine meal is meant, not the rolled oats. The flavor of course will not be quite the same without it. Another kind of potato scone is made as above, but has mixed into the potato one slightly beaten egg, a tablespoon of sugar, one-half cup cream, one dried currant and self-rising flour to make a medium stiff dough. Cut into round cakes on a griddle, split, butter and serve very hot.

"Self-Help" Wonderlift Corsets

Because your Grandmother wore corsets

—and bad ones at that—is one of the reasons, physicians say, that you now require firm abdominal support. Of course, there are many reasons, but the fact is unchanged—most women do need a corset that will firmly support the figure without compression.

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In all the world there are no other corsets like Wonderlift Corsets. By means of an adjustable semi-elastic bandlet, they lift up the abdomen and support the vital internal organs; they stimulate and encourage the health of the wearer; they are supremely comfortable.

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not necessary for her to rise or to shake hands unless there is some special reason for so doing. A woman should always rise when another woman is presented to her. It is not necessary for her to shake hands, however, unless she wishes to be very cordial. It is the woman's duty to offer her hand, although, if she sees that the man has his hand extended, she usually takes it to save him a feeling of awkwardness. Older women, like young persons, usually shake hands when young girls are presented to them, and it is kind to do so.

At receptions and balls the hostesses receive the guests with a smile and not shaking hands only with their friends.

Chilled Bouillon Is Nice at Spring Luncheons.

Rich, Hot Foods of Winter Should Be Banished After Middle of March.

THE rich, hot foods of winter should be banished from the luncheon table after the middle of March and daintier dishes substituted. It is not necessary to serve bouillon at the Spring luncheon, but if it is served, a chilled bouillon topped with whipped cream will prove a welcome change. Stir the luncheon with a fruit punch made of diced grapefruit, oranges, bananas and apples. Follow with the chilled bouillon; then serve one hot entrée, then a salad and end up with a delicate iced pudding or ice cream in four or five courses.

At this season strawberry short-cake is always a treat, for everybody welcomes the strawberry after its long absence. Do not serve too much of it, however. Bake a biscuit crust in a square pan; split and spread mashed strawberries on the bottom. Pour over some of the strawberry juice and a few whole berries. Serve a small square on each dessert plate and pass very rich cream. An excellent hot dish that may be prepared early in the day and popped into the oven has a fancy voice. The filling is baked creamed chicken. Season a thick cream sauce with a drop of lemon and a dash of nutmeg. Stir in a few minced chicken and set aside for an hour before luncheon, cover with grated breadcrumbs and dabs of butter. Sprinkle with a little browned and crisp. Salmon is delicious prepared in the same way.

Waxed Dress Goods Are Now Craze in Paris.

Silks, Voles and Wool and Mohair Mixtures Used with Facing Stiffening Under Hems and Peplums.

WAXED silks, voles and wool and mohair mixtures are the craze now in Paris, which is quite mad over these new "tissue crees." Callot and Cheruit especially have taken up these waxed fabrics and in addition to the stiffness of the material there are facings of stiffening under hems and peplums. Paris fashions enormously these waxed fabrics, and in addition to the stiffness of the material there are facings of stiffening under hems and peplums. Paris fashions enormously these waxed fabrics, and in addition to the stiffness of the material there are facings of stiffening under hems and peplums.

TODAY'S BEAUTY TALK

You can make a delightful shampoo with very little effort and for a very trifling cost if you get from your druggist a package of canthrox and dissolve a teaspoonful in a cup of hot water. Your shampoo is now ready. Just pour a little at a time on the scalp and rub briskly. This creates an abundance of suds, which, when thoroughly dissolved and removed all dandruff, excess oil and dirt. After rinsing, the hair dries quickly, with a fluffiness that makes it seem heavier than it is, and takes on a rich luster and a softness that make arranging it a pleasure.—Adv.

FRECKLES

Now is the Time to Get Rid of Those Ugly Spots.

There's no longer the slightest need of feeling ashamed of your freckles, as the prescription ointment—double strength—is guaranteed to remove these homely spots. Simply get an ounce of ointment—double strength—from any druggist and apply a little of it night and morning and you should soon see that even the worst freckles have begun to disappear, while the lighter ones have vanished entirely. It is seldom that more than an ounce is needed to completely clear the skin and gain a beautiful, clear complexion.

Be sure and ask for the double-strength ointment, as this is sold under guarantee of money back if it fails to remove freckles.

To Quickly Remove Ugly Hairs From Face (Beauty Notes)

Beauty-destroying hairs are soon banished from the skin with the aid of a delicate paste, made by mixing some water with a little plain powdered delatone. This is spread upon the hairy surface for 2 or 3 minutes, then rubbed off with the fingers. The remaining delatone. This simple treatment banishes every trace of hair and leaves the skin with a bloom. Caution should be used to be certain that it is delatone you buy.—Adv.