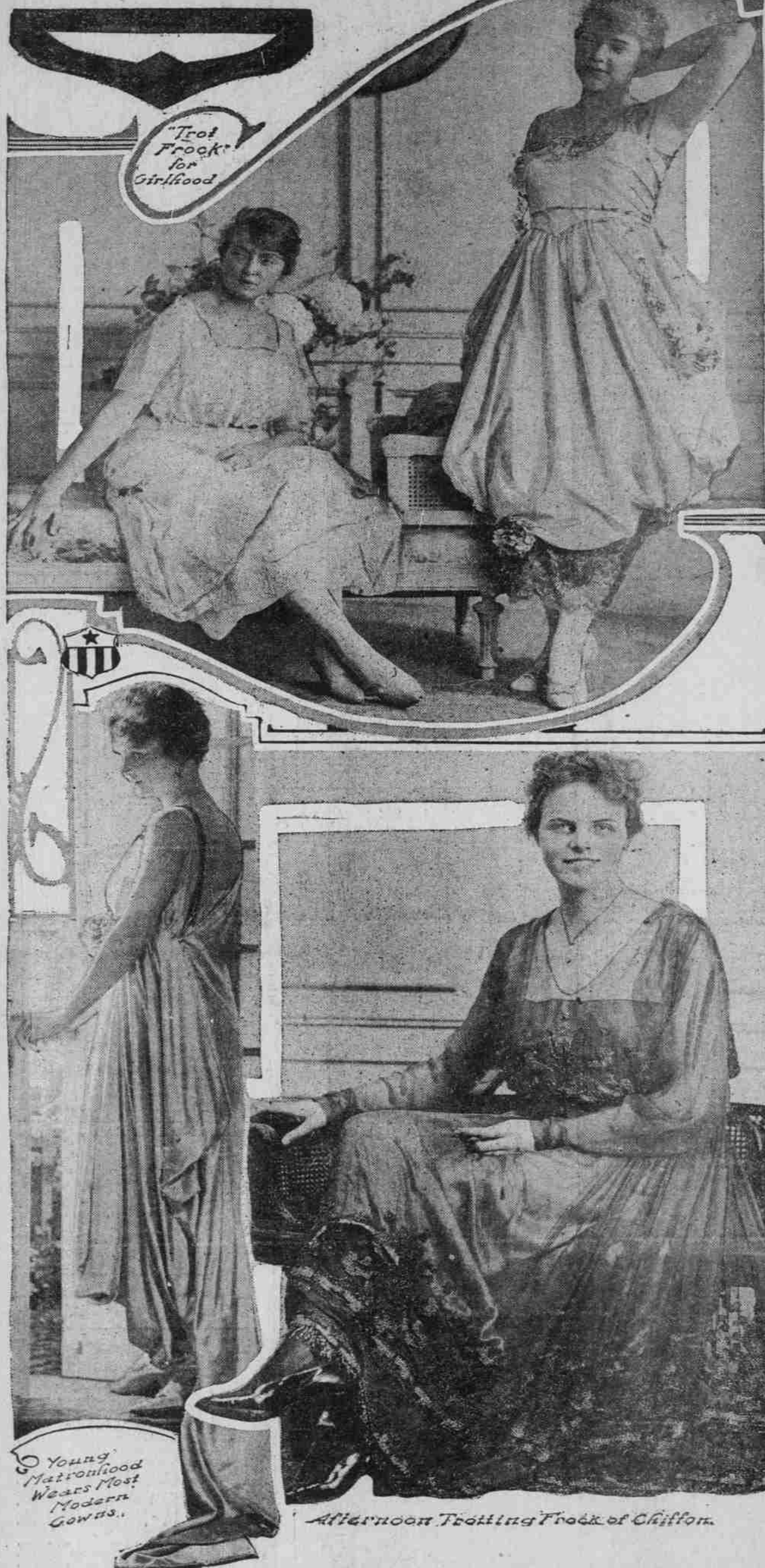


DARING STYLES ARE SHOWN IN EXCESSIVE DECOLLETAGE FOR YOUNG MATRONS' WEAR

Dancing Dresses for Girls Are Dainty Affairs This Season and One Costume With Quaint, Individual Features, of Skyblue Taffeta and Lavish Ornamentation Is Described in Detail.



Trot Frocks for Girlhood

Young Matrons Wear Most Modern Gowns

Afternoon Trotting Frocks of Clifton

NOT the fluffy, frilly tulle dance frock for the youthful matron. She claims as her privilege the sophisticated, siren type of gown—all softly-sweeping lines, artful draperies and a bodice "honored in the breach rather than the observance." Such a gown is a French model, a dinner dress gown of primrose chambray. One side of the costume sweeps in straight lines from shoulder to end of train; the other side is looped up in complicated drapery. A suspender strap of pansy purple velvet, veiled with primrose tulle, crosses the left shoulder.

The quite pronounced decolletage, combined with formal, long sleeves, marks another costume as an afternoon dance frock—in other words, and according to the jargon of the moment, a "trot frock." Blue chiffon, embroidered with blue and black beads in simple but rich border effect, veils a slip of blue meter, the silk foundation soft and light, hence this is a Summer afternoon costume, to be used for dancing. A very deep collar of the chiffon, edged and bordered with head embroidery, falls from shoulder to waistline.

Dancing dresses for young girls are pretty affairs, indeed, this season, and some of the designs have quaint and individual features. As, for instance, in a model of eiel blue taffeta, puffed up above a narrow skirt of gold-brocaded net, and showing an old-fashioned little bodice running down in a point over the skirt. At the sides,

rose-bordered loops in the drapery simulate modern pockets. The other costume is typically jeune fille—a sweet

little frock of white scotch and white satin ribbon with a bow-knot of Nattier blue velvet.

Answers to Correspondents

BY LILLIAN TINGLE.
PORTLAND, June 29.—Kindly give recipe for cherry olives, also for green plum olives. Thanking you. MRS. C. H. W.

I THINK directions for making salted cherries (sometimes called cherry olives) were given recently, but as I am not sure I will give you the benefit of the doubt.
Salted Cherries—Use very firm, sound, dark red cherries. Wash them, but leave the stems on. For one quart cherries allow one tablespoon salt and one-half cup vinegar. Pack the cherries into a jar, dissolve the salt in the vinegar and add to the cherries, filling up the jar to overflowing with cold water. Seal at once and let stand four months before using. Do not heat the cherries or the vinegar. If the flavor is liked, three or four cloves and one inch stick cinnamon may be added to each jar.
The cherries may also be put up without vinegar by using a slightly stronger brine. These salted cherries of course, are merely to be used as a relish in place of olives. They have not, however, the same "food value" as olives; and as there is some loss of juice in the brine, they are somewhat more "wasteful" than canned cherries. Since, however, no heat is required, no sugar and very little labor in putting them up, the method is occasion-

ally useful for those having an abundance of fruit.

Salted Green Plums.—Use for this any kind of green plums not larger than large "queen olives." Wash and put them into "brine to float an egg" and let stand 24 hours. Add one teaspoon soda for each gallon of brine and bring to boiling point. Drain, plunge into cold water, pack into sterilized jars, fill to overflowing with fresh made boiling brine, seal, and let stand two or three months before using. A little vinegar with or without spices may be added to the brine if desired. These "salted plums" have little food value and are far from digestible. They should therefore never be given to children. When cans are so scarce it would seem wiser to use them for other more useful food materials. Green plums that would otherwise go to waste might however be salted in a small keg or crock if available.
Be sure to keep the plums under the brine or they will soften and decay. This is true of all salted vegetables and pickles hence the use of a weighted board for the top of all pickles that are to be stored in crocks.

Pigeon Springs, Wash. July 5.—Please give me a recipe for putting up (1) chickens and (2) home-made butter for winter use. Also (3) a recipe for making apple vinegar. SUBSCRIBER.
Canned chicken—Remove all bones

from the chicken and pack it raw into jars, add one-half teaspoon salt to each quart jar. Adjust the tops or rubbers, place on a rack in a wash boiler and boil at least four hours, counting from the time boiling begins. Some makers clarify the chicken fat and pour a little into each jar. The removed bones may be used to make strong consommé. The chicken broth and this may be canned separately and diluted as needed, or may be used at once. The chickens should be very fresh. The cans should be carefully washed and dried by heating in the oven before the meat is packed in. If rubbers are used dip them in boiling water before adjusting them on the jars.

A rather more "interesting" flavor may be obtained by browning the chicken meat in a little tried-out pork fat or chicken fat, seasoning it and packing it, hot, into the jars. Three hours boiling will usually be enough, if hot cooked chicken is used. The time, of course, is counted from the time boiling actually begins.
Be sure to save and clarify all the chicken fat for use in cooking. If well clarified it is almost as good as butter for many purposes. You can use it for shortening either alone or mixed with a harder fat. It is excellent in a cooked salad dressing to serve with vegetable or meat and vegetable salads. It may also be "canned" for future use. After melting and clarifying, add a little salt and put up, hot, in small jars. Cover the tops thoroughly with melted paraffine.

If you "put up" several chickens at a time, you may find it useful to make a sort of "tamale loaf" out of the skin, bones and giblets. "Trim" mince" with an onion and a bit of celery or celery leaf if you have it. When you have a strong concentrated broth, strain it and thicken it with cornmeal to make a rather stiff mush. Cook this one hour in a double boiler and season to taste with salt and pepper, Spanish pepper for choice.

Then you can if you like mould this "chicken mush" in bread pans. Let it get cold, slice and fry it, and serve with tomato sauce, Spanish sauce or a mixed vegetable sauce as a main dish for breakfast, luncheon or supper.
Or you can make regular "tamales" of it, using the chopped chicken salad (rather highly seasoned with tomato and Spanish pepper or plain as may be preferred) for filling and tying in rolls in soaked corn husks. These should be steamed before serving.

Or you may arrange the chopped giblets and "chicken mush" in alternate layers in a baking dish or casserole; let brown in the oven and serve with stewed tomatoes or tomato sauce or other vegetables as a "main dish" for lunch or supper. A little chopped onion, chopped celery or chopped green pepper or chopped parsley (any or all of them) may be used, if available, to give variety in flavor.

1. Wash and work the butter very thoroughly with a wooden butter paddle to remove all possible salt and buttermilk. When well worked, re-roll it in a well-scalded keg or crock with cheesecloth, scalded, and dipped in salt. Sprinkle this with salt, then pack in the butter very firmly. Put the ends of the cheesecloth over the top of the butter, cover with salt and a few bits of charcoal. Cover and keep in a cool place as possible.

In Europe the housewife who has no cool cellar sometimes buries a well-sealed crock of "Summer butter" until the cold weather comes.

A small quantity of butter may often be kept quite satisfactorily covered with brine in jars or crocks. Any excess of salt can be washed out before using. Be sure the butter is as free as possible from buttermilk before it is put into the brine.

Possibly some reader may have some even better methods but have known very satisfactory "Winter butter" put up as above.

2. Apple vinegar.—The best is made from cider, a very usual way being simply to fill a cask with cider and leave it to sour, with the bung hole open, in the sun or in a warm place. A little yeast spread on a small square of toast or a bit of ordinary uncooked bread dough, or best of all, some "mother of vinegar" will hasten the souring. A piece of cheese cloth should be tacked over the bung hole to keep out insects.

The following process is recommended to me by a friend who makes quantities of vinegar.

Cider vinegar in quantity—Have the "ripening casks" on their sides, exposed to the heat of the sun. Fill them one-quarter full of cider and add a little "mother of vinegar" from an old vinegar barrel. In two weeks make the barrel half full, and in two weeks more make it three-quarters full, thus leaving always a large surface exposed to the air. Once a day for the first few weeks draw from the spigot a gallon or so of cider and pour it from a height, through a funnel, into the bung hole to aerate it. Keep the hole covered with cheese cloth. Bottle when acetic fermentation is complete.

To make a small quantity of vinegar quickly fill a stone jug with cider or juice from apple peelings (extracted with water as for jelly) and for every gallon of cider add one pint of molasses and one yeast cake softened in one-quarter cup water or one cup good strong home-made yeast.

Leave the cork out of the jug, or if a jar or crock is used till the cover slightly to admit the air. Let ferment completely in a warm place. Then carefully pour off the clear vinegar and cork tightly, leaving the lees in the jug or jar as "starter" for another batch of cider or apple juice.

Possibly some reader may have useful suggestions to offer in improved methods for making home-made vinegar from materials that might otherwise be wasted.

Portland, May 30.—Kindly give directions for making home-made yeast, also dry yeast cakes. Thanking you for an early reply. I am sorry you have had to wait for my reply but the "time limit" had to expire first.

Potato Yeast—Half gallon water, four large potatoes, one-third cup salt, one-third cup sugar, one cup yeast, one cup dried hops, one cup flour, two yeast cakes (dry or compressed, or one cup good "stock" yeast. Use half the

amount of sugar and salt may be diminished but not increased. Hops may be omitted, though, as already mentioned, they tend to make the yeast keep better.
Dry Yeast Cakes—Stir one quart flour into one quart strong active yeast, thoroughly sweet potato yeast. When risen, add about one quart fine corn meal to make a rather stiff dough.

Attractive Catch-All for Bridge Prize
Variety of Uses and Individuality of Design Make Bags and Baskets Much Sought After by Women of Pretty Discrimination.

NINE times out of ten when a pretty bag, and something else, are offered for choice to the head prize winner at an afternoon bridge, a woman selects the bag. Fancy bags seem to have a tremendous fascination for women. Perhaps it is because woman's resourcefulness and imagination immediately look for possible use in any attractive article presented for consideration. And bags have so many uses—there seems to be no end to their uses in the home.

The receptacle described will answer for a number of things. It will hold solid handkerchiefs in the guest-room, or keep table doilies daintily in the dining-room. It may be used for packs of playing cards and bridge scores in the living-room, or for needlework and the already blue, gold and silver and small stuffed toys and grapes in shades of tomato red and pink decorate the sides of the bag.

NEWS PHOTOGRAPHER TURNS FROM WAR TO PEACEFUL PURSUITS TO PICTURE WOMEN

Miss of 17, Resident of Washington, Wins Highest Honors in Girl Scout Organization—National Colors in Costume at Fashion Auto Show at Sheephead Bay Attract Much Attention.



Nephew Bunnell
Miss Eleanor Putzki



Miss Eleanor Putzki
Mrs. Marshall H. Russell

She has twenty-five merit badges and also possesses a certificate for having passed the Red Cross examination in dietetics.

Thomas L. Shevlin, the famous football player of Yale, died two years ago, leaving his widow \$2,000,000. She has married Marshall H. Russell, a broker of Winchester, Va.

Mrs. Frank B. Kellogg was Clara M. Cook of Rochester, Minn., when she married Frank Kellogg, a rising young lawyer destined to be a member of the Senate from Minnesota. Mrs. Kellogg

became well acquainted with Washington society when her husband, as special counsel for the Government in its prosecution of the trusts, lived there some years ago. She is a welcome addition to the permanent official society of the Capital.

Mrs. W. A. F. Ekenren is the charming American wife of the Swedish Minister at Washington. She was Miss Jackson when she married the Scandinavian diplomat ten years ago.

Nephew Bunnell was one of the conspicuous figures at the Fashion Auto show at Sheephead Bay. She wore a red, white and blue costume with the starry flag for a lining. It may be against the law to use our flag for such a purpose, but no one who looked twice at Miss Bunnell would have any room in his mind for thinking of the law.

Press out, roll three-fourths inch thick, cut into squares or small biscuits and dry as quickly as possible without overheating. Store in a very dry, cool place.

This dried yeast is sometimes convenient, but cannot always be relied upon. Use like commercial dried yeast.

Stuffed, Wash, June 17.—Dear Miss Tingle: I hope you will publish the recipe for making dandelion wine? Thanking you. S. W.

As real dandelion wine contains quite a good deal of alcohol, the making of it is, I understand, illegal in Oregon. Let me know whether you care to have a recipe for dandelion syrup to use with soda water, or for dandelion "pop."

Sumner, Wash., June 17.—Dear Miss Tingle: Would you please publish the recipe for stuffed green tomato pickles, which you published some time ago? I lost the recipe and would like to have it very much. Thanking you. MRS. C. H. W.

I do not remember giving a recipe for stuffed green tomato pickles. Possibly it was not in my column that you read it. However, will try to find the recipe for you by "green to mate time," or perhaps some reader may come to the rescue.

WREN, Or., May 12.—Dear Miss Tingle: Please tell me how to prepare "wild" strawberries for "preserves." Also how to make good bread from soft wheat flour and why it is more difficult to make than from hard wheat flour. Thanking you kindly. MRS. C. H. W.

Directions for making strawberry "sun preserves" appeared a few days ago. I hope you saw them. Wild strawberries would be treated just like any others.

If the sun should be so disobedient as not to be hot enough to do your cooking just when you want it done (as sometimes happens), you can get about the same effect with the following method:

Strawberry Preserves—Pick and weigh the berries, allowing one pound sugar for one pound berries, or slightly less if the berries are particularly sweet. Arrange the fruit and sugar in layers in the preserving pan and let stand over night. In the morning heat just to boiling point and let stand again. Do this heating three times, or four, until the strawberries no longer float, then put up in small jars and seal like jelly. A small quantity of red currant juice (say 1 cup juice to 6 or 8 quarts berries) is sometimes an improvement both for color and flavor.

2. Detailing directions for making bread have been given both in this column and in the "Food Campaign" column since your letter was written. I hope you saw them. If not, please write again and I will repeat when the "time limit" expires.

Soft wheat flour usually has a lower proportion of "gluten" (the sticky, elastic part of the flour) than has hard wheat flour. It therefore does not give a light, elastic dough that will hold plenty of tiny bubbles to make a light spongy loaf. This "gluten" is a protein or a "tissue building" substance, needed by the body, so that the smaller proportion of it in a "weak" or "soft" flour means that the bread is not so "good" both from the point of food value as well as of texture. Soft wheat flour is better for cake or pastry than for bread. Soft wheat flour will take up less liquid than strong flour, and is generally best made with shorter fermentation rather than by the "long" pro-

Attractive Catch-All for Bridge Prize
A similar bag is of tapestry blue satin with tomatoes in the blue shade and grapes in pale gold tint.

Cuticura Heals Intense Itching

Pimples On Knee. Could Not Sleep. Inflamed, Swollen and Very Red. Cuticura Soap and Ointment Healed in Two Weeks.

"My husband fell, scraping the flesh below his knee. His knee broke out in fine pimples in a half a dozen places with intense itching, and he could not sleep at night. His knee was inflamed and swollen and very red, and his clothing irritated it so that he had to keep it bandaged. The trouble lasted about six weeks."

"Then he tried a free sample of Cuticura Soap and Ointment, and it helped so much that he bought more and in less than two weeks he was healed." (Signed) Mrs. C. A. West, Outlook, Montana, Jan. 5, 1917.

Clear the pores of impurities by daily use of Cuticura Soap and occasional touches of Cuticura Ointment.

For Free Sample Each Return Mail address post-card: "Cuticura, Dept. H, Boston." Sold everywhere. Soap 25c. Ointment 25 and 50c.