

MOHAIR IS BEING USED MOST EXTENSIVELY THIS SEASON IN PRACTICAL TROT-ABOUT DRESSES

One Frock of Dark Blue With Sailor Collar of White Washable Satin and Flat, White, Pearl Buttons at Bodice Closing Is Much Admired—Dancing Frock Has New Turkish Skirt.



Something New in Mohair Frocks

A GREAT deal of mohair is being used this season in practical trot-about dresses, and there are new and beautiful shades obtainable in this always dependable fabric. The frock described here is of dark blue mohair with a sailor collar of white washable satin and flat white pearl buttons at the bodice closing. A smart belt of patent leather holds in the straight lines of the model at the waistline, but the feature of the costume, of course, is the embroidery on tunic, breast pockets and cuffs. This is wrought with black and white silk floss in a simple but effective design. The alterations of pleats and gathers in the skirt is a modish detail.

Here is another of the clever svelt-line-inspired frocks which become large as well as slender figures. The bouffant draperies are alternated with flat pleats; the pleats blending, also flatly, with the elongated bodice, and the draperies flowing gracefully downward from the shoulder line of the frock. So beautifully conceived are the lines that the color of the costume scarcely matters—or the material; but, as a matter of fact, the frock is built of navy blue satin with bodice of blue chiffon over white satin, the soutache pattern being in gray. The upper sleeve is of blue chiffon over white chiffon, and the deep collar is of blue chiffon.

Straight from shoulder to hem falls a costume of old gold satin, but the narrow belt makes all the difference in the world in the line of the silhouette, giving a bodice and skirt suggestion. Below the cartridge-pleated flounce, which divides the frock at the hip line, there is a tunic of gold-embroidered net slashed at each side to show the satin skirt, and this skirt is gathered into a narrow cuff, the material at back and front being draped downward and caught to the cuff underneath, giving the fashionable Turkish effect.

Protect Bedroom Curtains.

The lower part of the curtain becomes badly soiled by blowing against the screen or by dragging across the sill when the window is open. This may be avoided by taking the 1/2-inch cotton tape and stretching it tight across the lower part of the window casing, about five inches above the sill. The ends of the tape should be

Hip Draperies Chastened By Flat Pleatings

turned under and fastened neatly with small tacks or thumb-tacks on the outer edge of the casing so the face will not be marred by small holes. CHARLOTTE E. CARPENTER, Colorado Agricultural College.

Dancing Frock Has New Turkish Skirt

Put together with boiled frosting (made with the two egg whites) or with whipped and sweetened cream. Stiffen the cream with a little dissolved gelatin if it has to stand any length of time. Below the cartridge-pleated flounce, which divides the frock at the hip line, there is a tunic of gold-embroidered net slashed at each side to show the satin skirt, and this skirt is gathered into a narrow cuff, the material at back and front being draped downward and caught to the cuff underneath, giving the fashionable Turkish effect.

PORTLAND, July 23.—Will you send me a recipe for making frosted tea from fresh beef? What part of the beef should I buy to make best tea? I do not like the tea made from cubes. Will you also tell me how to make chicken broth? I am just getting over a cold and therefore will tell you what I can eat and drink besides milk and tea. E. S.

Beef Tea.—Use solid lean beef from the round piece. Remove any skin or gristle and scrape the meat into shreds. Mix one pint cold water with one pound meat and place in a jar or double boiler. Set aside for 30 minutes, then set in a pan of water and heat very gradually, keeping it for one hour just below boiling point (167 degrees F.). Stir from time to time. At the end of one hour raise just to boiling point and remove from the fire at once. Pour off the liquid, holding back the coarsest portion of meat with a coarse strainer or fork, but do not put it through a fine strainer. Squeeze the meat to get all possible juice from it. Set aside to cool quickly. It will cool in two layers. The lower flocculent portion contains most of the nutrient portion of the preparation and this would have been removed if a fine strainer or cloth had been used as in the "old-fashioned" recipe. Any may now be removed and a small amount of salt added to taste. In reheating, do not let the beef tea reach boiling point.

Beef tea, if well made, is a pleasant change in a restricted diet, but it has a comparatively low nutritive value. In some cases the food value is somewhat increased by adding a slight thickening of baked flour or cereal foods, or by adding some of the meat, that has been cooked below boiling point for four or five hours and then passed several times through the food chopper until it is reduced to a smooth, finely-divided paste.

In regard to what you may take besides milk I can only say that you must be guided entirely by your doctor. Do not take anything but milk until he gives permission for a more varied diet, then follow his directions closely. It would be worse than useless for me to give advice when I know nothing of your particular case or the stage of your recovery.

Usually following the milk diet, raw eggs, beaten with milk or broth, corn, broths and bouillon, barley, farina and rice gruels are allowed; then soft cooked eggs; strained well cooked cereal mushes or puddings; crackers or rusks softened in milk, and later a little scraped meat. Then broiled meat, roast chicken, delicate white fish not fried with fresh vegetable purées, custards, well cooked cereals and purées of cooked fruits. Ask your doctor. Then follow his orders very closely.

Chicken broth.—Clean the chicken thoroughly, removing skin and fat and separating at the joints. For a 2-pound bird cover with about 3 quarts of cold water. Heat very slowly and simmer very gently for three hours or until the meat is tender. When the meat is cooked two hours a little rice and a small onion may be added, unless disliked or forbidden. At the end of three hours strain, let stand a few minutes, and then remove the fat. The soup, if it is allowed. In some cases the doctor may prefer to have the rice omitted altogether.

Of course, the beef, chicken, rice, skin, fat, etc. discarded in preparing broths and beef teas should be saved and utilized in various ways for other members of the household, otherwise a quantity of perfectly good nutritive material will be wasted.

PORTLAND, July 20.—Dear Miss Tingle—An enclosing stamped envelope, hoping that you may be able to give me a dress of some pressure canning outfit, suitable for home canning. Have investigated the one in this city, but am not at all satisfied with the same. Is there any you care to recommend? Any information you can give me will be gratefully received, as I wish to can most of my vegetables this summer from my garden. L. J. M. D.

The "Denver Pressure Cooker" is, I think, the one used by the demonstra-

tors of the United States Department of Agriculture. It is, however, quite difficult to obtain at this time. The Department of Agriculture experts are recommending "cold pack canning" in a wash boiler or ordinary steam of as being more practical for domestic use than the pressure cookers. The latter are, I believe, recommended for community canning centers, on account of the time-saving element, but excellent work can be done with the home-made water-bath outfit.

You should write for bulletins on canning and food preservation to the United States Department of Agriculture, and to Oregon Agricultural College. As another source of information don't forget the "canning schools" in different neighborhoods in connection with the Portland public schools.

PORTLAND, July 23.—Kindly give directions for making old-fashioned hulled corn, using wood ashes. Also a good chocolate cake, using brown sugar. Thanking you in advance. MRS. L. H. C.

The following directions for hulled corn were given me by an "old-fashioned" housekeeper, famous for her hominy; but I have not tried it personally. Possibly some reader may add other details.

Old-fashioned Hulled Corn.—(Mrs. S. M.)—Put 6 quarts wood ashes (preferably from hard wood) into an iron kettle with 3 gallons water. Boil 5 minutes, then pour in 1 pint cold water (to "settle" it like coffee), then pour off and strain this "yeawater" (which should feel "slippery" to the hand). Put it into a large iron kettle with 6 quarts hulled corn and boil briskly about one-half hour, or until the outside skins of the kernels will slip off. Stir and skim while the corn is boiling. Strain off the lye when the skins will slip easily, and rinse thoroughly in several waters. Then pour the corn into a large dish (a dishpan will do) and rub thoroughly with the hands. Rinse and strain until the water is clear. Then put back into the kettle with water to cover and let boil up. Then pour off the water and add fresh. Change the water in this way three or four times, finally letting the corn cook until quite tender, adding more water as it is absorbed by the corn and stirring to prevent sticking to the bottom of the kettle. This should give about 12 quarts hominy when finished, but, of course, a smaller quantity can be made in the same way. Finish by stirring in two or three level tablespoons salt.

Serve hot or cold with milk or cream or with butter and sugar or syrup as a breakfast food or dessert. Or serve in place of potatoes, as a meat accompaniment, or in soup, or in a vegetable stew or curry.

Cold hominy, either whole or put through the food chopper, may also be combined with milk and eggs in a sweet custard pudding, or in a savory custard or soufflé to take the place of meat. Chopped or ground hominy may be used also in pancakes.

Below is a brown sugar chocolate cake recipe, sent me by a correspondent some time ago. Please write again if you wish it.

Devil's Food Cake (Mrs. A. M.)—Part 1. 1/2 cup chocolate, 1/2 cup milk, 1/2 cup brown sugar. Part 2. 1/2 cup butter, 1/2 cup brown sugar, 1/2 cup milk, 1 level teaspoon soda, 2 1/2 cups flour, 2 eggs, 2 teaspoons vanilla.

Cook part one until just discolored and set aside to cool. Cream, butter, sugar and eggs of part 2, dissolve soda in milk and add milk and flour alternately, then the vanilla and last add part 1. Beat and bake in layers in a moderate oven.

Filling: Three cups brown sugar, 1/2 cup boiling water. Set on stove and let boil very slowly until it becomes brittle when dropped in a cup of cold water, then pour over the whites of three eggs which have been beaten stiff, and beat well. If inclined to run set aside while before putting on cake sides and top.

This cake is inexpensive and will keep for many days and still be as fresh when made. This recipe will make a four-layer cake.

PORTLAND, July 24.—The following meat substitute has been tried at my table and pronounced good, and because of its ease the cook has been pronounced it good. MRS. M. S. M.

Many thanks for your recipe. Cheese Soufflé (Mrs. M. S. M.)—Melt 2 tablespoons butter, add 2 tablespoons flour, 1/4 teaspoon each salt, soda and paprika, and when well blended add 1/2 cup strained stewed tomatoes; boil 5 minutes, add 1 cup grated cheese and very gradually the beaten yolks of 4 eggs. When well mixed, fold in the stiffly beaten whites of the 4 eggs, then turn into a buttered baking dish, set in a pan of hot water, and bake until well puffed, firm and delicately browned. About 25 minutes.

Milk may be used instead of the tomatoes; but for those who need cooking to get them to eat cooked cheese the tomatoes would probably be the more palatable.

Of course the soda is omitted with milk.

Ornamental Vails Liked.

The woman who prefers her hat plain and her veil ornamental has her desire granted this season. Many of the new veils have a large, headed, oval dailion which can be cleverly adjusted over the right spot on any plain hat.

Little Sewing Kits Easily Made for U. S. Soldiers

Considerable Amount of Comfort Can Be Furnished at Little Trouble and Expense to Women Workers.



DO YOUR BIT WITH SEWING KIT.

If you cannot knit Army sweaters or make bandages, you can certainly fashion these little sewing kits by the dozen—and many dozens will be needed. Or if not actually needed in the soldier's equipment, the sewing kit will furnish a considerable amount of comfort—and most women

WOMEN PROMINENT IN MANY WALKS OF LIFE CROSS PATH OF NEWSPAPER CAMERAMAN

Mme. Frances Alda, Wife of Manager of Metropolitan Opera, is Summering at Country Home at Long Island. Mme. Sarah Bernhardt is Most Picturesque Actress on Stage.



Mme. Frances Alda. Lloyd George's Daughter.



Mrs. Helena Hill Weed. Sarah Bernhardt. Miss Margaretta P. Blair.

MME. FRANCES ALDA, of the Metropolitan Opera, wife of the manager of that institution, is spending her summer at her country home on Long Island, and there she puts in a great deal of time working in her vegetable garden. She promises a fine crop of war vegetables.

Mme. Sarah Bernhardt is the most picturesque and famous figure that ever appeared on the stage. She looks considerably younger than 72, despite her serious illness.

To Mme. Bernhardt's already large collection of honors, medals and decorations, another war medal of gold is to be added. Themedal is a duplicate of decorations presented to Marshal Joffre, President Poincaré, of France.

This ardent suffragist took upon her-

self the duties of counsel and won great favor with the lawyers by her skillful cross-examinations. Mrs. Weed never studied law in her life, but she certainly made things hum some in the Washington courtroom.

Despite her strong defense, the suffragists were adjudged guilty.

Miss Margaretta P. Blair, daughter of Thomas S. Blair, Jr., is one of the most beautiful and popular society girls in Chicago. Her engagement to James Middleton Cox, Governor of Ohio, has just been announced. The announcement was somewhat of a surprise to her friends. Miss Blair is a golfing enthusiast and a horsewoman of skill. She was first introduced to Governor Cox at the Virginia Hot Springs a little more than a year ago. She has been actively engaged in volunteer Red Cross work since the outbreak of the war.

Governor Cox is a widower and is 47 years old. He is serving his second term as Governor.

The daughter of England's great Premier, Lloyd George, who was recently married, has as one of her favorite activities the care of children of munition workers at Woolwich. She has spent much time in helping run the nursery for these children. Many of England's most prominent people are sponsors for the nursery.

Lemons Whiten the Skin Beautifully! Make Cheap Lotion

The juice of two fresh lemons strained into a bottle containing three ounces of orchard white makes a whole quart of the most remarkable lemon skin lotion. It is so simple to make that you can pay for a small jar of the ordinary cold cream. Care should be taken to strain the lemon juice through a fine cloth so no lemon pulp gets in, then this lotion will keep fresh for months. Every woman knows that lemon juice is used to bleach and remove such blemishes as freckles, sallowness and tan, and is the ideal skin softener, smoothen and beautifier.

Just try it! Make up a quart pint of this sweetly fragrant lemon lotion and massage it daily into the face, neck, arms and hands. It should be used three times a day. It is wonderful for rough, red hands.

Your druggist will sell three ounces of orchard white at little cost, and any grocer will supply the lemons—Adv.

Twins Leap from Train

Escape Attempted While Traveling 40 Miles an Hour.

MINNEAPOLIS, July 16.—Elmer and Ellis Dasey, 17-year-old twin brothers of Minneapolis, sentenced to three years in the St. Cloud reformatory, for automobile thefts, escaped from a Hennepin County Deputy Sheriff while on the way to the institution. It became known in Minneapolis the other night. The lads were captured late yesterday at Robbinsdale.

As their train neared Albertville, traveling 40 miles an hour, Elmer suddenly dived head first through an open window, dragging with him his twin brother, who was handcuffed to him. The boys tumbled down a sand embankment and fell into a marsh.

Later the boys, their clothes torn to shreds as the result of the leap from the train and walks through rough, limped into Robbinsdale, where they were arrested and turned over to Minneapolis deputies. They said they had intended to walk to Minneapolis, slip into their home unseen, take their navy uniforms and go to Chicago to rejoin the navy. They are deserters.

Try Frying Radishes.

If short of potatoes and you crave more vegetables try frying radishes. Take them when either young or old, put them through the food grinder and fry like cabbage. Add a little water, butter or meat drippings and cook until soft. Season with pepper, salt and vinegar. MRS. B. SEARLE, Hammond, Wis.

and ex-Premier Viviani. The medal is a commemoration of the entry of the United States into the war and was conceived by the American fund for French wounded.

Mme. Bernhardt is one of the very few women to be presented with the Legion of Honor decoration. Her work in behalf of the French war refugees has earned for her a reputation equally as great as her actress fame.

Mrs. Helen Hill Weed, daughter of the Connecticut Congressman, by her clever defense of herself and her 12 sister-suffragettes, had won the admiration of the court and all members of the bar who followed with interest their trial for "obstructing traffic" in front of the White House recently.

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self the duties of counsel and won great favor with the lawyers by her skillful cross-examinations. Mrs. Weed never studied law in her life, but she certainly made things hum some in the Washington courtroom.

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Removing Ugly Hairs—

Entirely New Method

(Actually Removes the Roots)

The question is often asked whether a really permanent efficacious hair-remover exists, and the answer has heretofore been very unsatisfactory. Fortunately, there's a new and remarkable process that really removes every hair entire, root and all. It is different from any other hair-removing depilatories, the razor, or any other method. If you'd like to try it, just get a stick of Dineal from your drug-gist, follow the simple instructions—no pain, no danger, no redness, no roots come out! Roots are removed instantly, easily, leaving the skin perfectly smooth and hair-free.

Phaelectine is non-irritating, odorless, and so harmless you could eat it. It is so reliable that every stick is sold on a satisfaction—or money-back basis—Adv.