

LITTLE TAILLEUR OF BLACK SATIN GIVES EFFECT OF REFINEMENT AND DAININESS

Full Pleated Tunic Cut Into Points and Faced With Cream Satin Forms Impressive Feature of Charming Garment—Redfern Design Notable for Its Gracious, Flowing Lines—Conservative Tailor-Made Suits.



HERE is a refinement and daintiness about this little silk tailleur that is especially appealing. The suit is built of black satin charmeuse and has the new narrow-at-the-ankle skirt widening toward a gathered top. The coat has simple lines above the waist line and its full, pleated tunic, cut into points and faced with cream satin is its impressive feature.

A collar of the cream satin finishes the neck and encircles in shades of mustard, olive and saffron ornament coat and collar.

The black hat is trimmed and faced with olive silk and with black and mustard-colored grapes with olive leaves. Again the ever-recurring continental blue-and-tan; this time in a combination of sand-colored mohair and worsted fabric and blue-toned foulard silk.

Redfern achieved this gown, which is notably graceful and distinguished because of its gracious, flowing lines, its simplicity and the clever combination of two fabrics and colors.

The loop drapery, faced with foulard is an interesting detail and the tunic, you observe, is carried down from the left side of the bodice and up again to the back of the skirt—a most complicated yet apparently simple arrangement.

A conservative tailor made this, suitable for an older woman yet very smart and fetching as a younger one. The material is fine, smooth-twisted tricot.

ANSWERS TO CORRESPONDENTS

BY LILIAN TINGLE

PORTLAND, March 18.—Will you kindly give directions for making pulled oats bread? Thanking you in advance.
MRS. W. M.

As a wheat substitute oatmeal possesses several advantages. It can be obtained easily, and it bought in bulk is not much higher in price than flour, especially as, pound for pound, it yields more calories than flour. Rolled oats or oatmeal will absorb more water than whole flour and retain it longer. For this reason oatmeal bread keeps fresh longer than wheat bread. The oatmeal loaf has a greater nutritive value than even the straight wheat loaf, and its sweet, nutty taste commands instant favor.

Sandwiches of oatmeal bread and butter need no addition of meat to please the children. A few hickory nut or walnut meats added convert oatmeal bread into a special treat for those old enough to be allowed nuts. A few raisins, too, are good in sandwich bread.

Rolling oats—One quart water, one or two cakes compressed yeast, or one-half cake dry yeast, according to the time allowed for rising; four teaspoons salt, two tablespoons molasses, three cups rolled oats, eight cups wheat flour. Soften the yeast in one-fourth

of lukewarm water. Heat the rest to boiling, then stir in the rolled oats. Let it boil up once. Cool, add the salt and syrup, and when lukewarm add the softened yeast. Then add the flour to make a stiff dough. Mix and knead thoroughly. Let rise about three and one-half hours, or until double in bulk. Knead or cut down the dough, add the remaining flour and let rise again until double in bulk (about one and one-half hours). Shape into loaves. Let rise in pans until double in bulk. Bake 50 minutes to one hour. If dry yeast is used make a sponge as follows: Soften the yeast in one-fourth cup of water. Heat the rest to boiling. Stir in the rolled oats and boil up once. Cool, add the softened yeast and one cup of flour. Beat well and let rise over night.

Raised oatmeal muffins are good for breakfast and are a useful change from the "quick breads," of which one tends to tire. A few raisins or dates might be added if liked. The same mixture with raisins or dates might be spread in a baking pan one inch deep and baked as a plain "coffee cake," after raising and sprinkling with crumbs soaked in syrup, together with a few chopped nuts, and a little cinnamon if liked.

For a richer coffee cake, four tablespoons more syrup and one well-beaten

egg might be added to the mixture, as well as the raisins or a few chopped dates, or home-dried pitted cherries. Any kind of crumbs, bread crumbs, cornbread, or muffin crumbs, or cake crumbs, can be soaked in syrup to give additional sweetness and decoration in the "top dressing." Some makers punch a little hole here and there in spreading the nuts, spice and crumbs so that interesting "accidental" bits of sweetness find their way inside the plainer layer.

Raised Oatmeal Muffins—One cake yeast, one-fourth cup lukewarm water, two tablespoons syrup, two tablespoons fat, one cup hot milk, one cup rolled oats, one cup whole wheat flour, or oat flour or barley flour, one-half cup sifted white flour. Boil oats and fat in milk one minute. Let stand until lukewarm. Soften yeast in lukewarm water and add syrup. Combine the two mixtures. Add flour and salt, and beat well. The batter should be thick enough to drop heavily from the spoon. Cover and let rise until light, about one hour, in a moderately warm place. Fill well-greased muffin pans two-thirds full. Let rise about 40 minutes. Bake 25 minutes in a moderately hot oven.

Bread made with equal parts oat flour and wheat flour is particularly good. Many people find they prefer success with this than with the rolled oats bread given above, and it takes less wheat. From one-third to one-half of the oat flour might be used. The exact quantities of flour in any bread mixture cannot always be stated in a general recipe, since the kind of flour used, the amount of moisture in the air and in the flour, the temperature of the mixture and the method of handling cause some slight variation, but a knowledge of the principles of bread-making will enable any woman, after possibly a trial or two (to get the knack with her own particular flour and ovens) to make very satisfactory "fifty-fifty" victory loaves. A little mashed potato can usually be introduced into nearly all victory breads, and will help in saving flour and in keeping the bread moist. Where potato is used very stiff kneading is generally necessary.

Scalding a part of the substitute material is also helpful sometimes when different substitute flours are used, as suggested in connection with the oat flour bread mentioned above.

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photograph frame fit for even his photograph in smart uniform togs. For the housekeeper there are trivets of Sheffield plate, King James platters of the same metal with the famous well and tree design grooved into the plaster for gravy, an beautiful fruit bowls of amber glass set in a wrought iron stand.

Don't Send Non-Essentials to Boys in France.
Things Not Needed Delay Delivery of Things Essential.

Silk Bloomers Wanted.
The vogue for glove silk bloomers is big, says the Dry Goods Economist. The colors match the dress with which they are to be worn, as khaki, when mildly done her motor togs, and navy blue when she wears a suit of blue. Pink tulle envelope chemise are in the market, sometimes made with a camisole top of glove silk and lace, or again entirely of self-material.

FRECKLES

Now is the Time to Get Rid of These 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 to ask for the double-strength ointment, as this is sold under guarantee of money back if it fails to remove freckles.—Adv.

Skin Blemishes

How to get rid of them

Skin specialists are tracing fewer and fewer troubles to the blood—more to bacteria and parasites that are carried into the pores with dust, soot and grime.

Clear your skin of any blemishes caused by this most powerful and persistent enemy by this effective local treatment. Just before retiring, wash in your usual way with warm water and Woodbury's Facial Soap and then dry your face. Now dip the tips of your fingers in warm water and rub them on the cake of Woodbury's until they are covered with a heavy cream-like lather. Cover each blemish with a thick coat of this soap cream and leave it on for ten minutes. Then rinse very carefully with clear, hot water; then with cold.

Use Woodbury's regularly in your daily toilet. This will make your skin so firm and active that it will resist the frequent cause of blemishes and keep your complexion free from them.

You will find a 25c cake of Woodbury's Facial Soap sufficient for a month or six weeks of this treatment and for general cleansing use for this time.

It is practically impossible to give a really "definite" recipe for a "conservation syrup," such as you describe, for the excellent reason that com-

time. Get a cake today and begin to bring to your skin that greater clearness, freshness and charm you have longed for. Woodbury's is for sale at drug stores and toilet goods counters everywhere throughout the United States and Canada.

Write today for a week's size cake

For 5c we will send you a trial size cake of Woodbury's Facial Soap large enough to last for a week of this Woodbury treatment, together with the booklet "A Skin You Love to Touch," which gives the proper treatment for all of the commoner skin troubles.

For 12c we will send you the treatment booklet and samples of Woodbury's Facial Soap, Facial Cream and Facial Powder. Send today to The Andrew Jergens Co., 6403 Spring Grove Ave., Cincinnati, Ohio.

If you live in Canada, address The Andrew Jergens Co., Limited, 6403 Sherbrooke Street, Perth, Ontario.