SLEEVELESS GUIMPES, WITH CUFFS TO MATCH, LATEST CREATION IN WOMEN'S SUMMER WEAR

New Garment Is Cool, Inexpensive and Already Has Become Popular With the Woman Who Prefers Comfort to Extreme Styles-Collars and Cuffs Essential in Makeup of Correct Costume.



frills, hand embroideries and tiny buttons make the guimpe fronts very decorative for wear with the simple
tailored suits of this season, and the
plainest suit becomes several different
costumes by aid of guimpes, walstcoats
and other tricksy bits of neckwear.

Many of the collar and cuff sets are
designed for wear with frocks rather
than with tailored jackets. Such collars are of net, or tucked organdy,
or lace-trimmed voile and batiste, of
chiffon or Georgette and other sheer. or lace-trimmed voile and other sheer, dainty fabries, and in many cases the collar is accompanied by cuffs. Fichu effects in long, sweeping, graceful lines from shoulder to sash will turn simple little Summer dresses of dimity or batiste into French confections, and there are neturesone zers of plisse.

cool and pretty guimpes cor . In many parts of fabric, from cotton lawn to flesh-thited silk creps. Tucks, plisse frills, hand embroideries and tiny but-

PORTLAND, April 2.—Will you kindly namer through your paper a few questions? 1. How is good bread made with barley

3. Is there a reliable cook book at a rea-

recipes?

A What will take a spot of printer's lnk out of white silk waist?

6. Mincemeat is made without meat, with green tomatoes as one ingredient, which surpasses. I am told, the real mincement. I would like very much to get this recipe.

A REGULAR READER."

1. "Good" loaf bread (in the sense

My skin is so tender"

The new treatment for tender skins

Is your skin so tender that the least exposure to the weather makes it smart and burn-so ten-der that it is often painful even to wash?

Some people, with delicate, tender skins have been misled by the superstition that washing the face with soap is bad for the complexion. Dr. Pusey, the famous skin specialist, in his book on the care of skin, says: "The layer of dirt and fat that such persons accumulate on the skin is ? constant invitation to various disorders."

The following Woodbury treatment is just what a sensitive skin needs to keep it active and

Dip a soft washcloth in warm water and hold it to the face. Then make a warm water lather of Woodbury's Facial Soap and dip your cloth up and down in it until the cloth is "fluffy" with the soft, white lather. Rub this lathered cloth gently over your skin until the pores are thoroughly cleansed. Then rinse the face with clear, cool water and dry carefully.

Make this treatment a nightly habit. See what a difference it will make in your skin in even ten days-a promise of that loveliness which the



regular use of Woodbury's brings to a tender, sensitive skin.

You will find a 25c cake of Woodbury's Facial Soap sufficient for a month or six weeks of this treatment and for general use for this time. 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 Wood-bury's Facial Soap large enough to last for a week, together with the booklet, "A Skin You Love to Touch," which gives the treatment to use for all of the commoner

For 12c we will send you, in addition, samples of Woodbury's Facial Cream and Facial Powder. Send today to The Andrew Jergens Co., 6405 Spring Grove Ave., Cincinnati, Ohio.

If you live in Canada, address The Andrew Jergens Co., Limited, 6405 Sherbrooke St., Perth, Ontario.

tits lack of gluten. Forty per cent barley can be used with wheat to make the control of the con

mind about the color. You will be just as healthy and will have the safe lafaction of knowing that you are saying lives.

3. I don't know of any "cook book" such as you describe, but if you got the Public Library and ask for buileties on this topic you will get a good deal of help and you can then writefor any of those, that you would particularly like to have for your own.

4. A large number of such recipes have already been published in Gliscolumn. Remember, however, that it is far better to eat mush or politoes or wheatless muffins or wheatless crackers or hot cakes from now to September rather than "loat bread" is plant and many of us, where all most the same wheat. Our dependence upon it may be made by a similar process and are finely endeaved to change our habits for the sake of auring ives. "Eat an extra potato instead our habits for the sake of auring ives." "Eat an extra potato instead our habits for the sake of auring ives." "Eat an extra potato instead our habits for the sake of auring ives." "Eat an extra potato instead our habits for the sake of auring ives." "Eat an extra potato instead our habits for the sake of auring ives." "Eat an extra potato instead our habits for the sake of auring ives." "Eat an extra potato instead our habits for the sake of auring ives." "Eat an extra potato instead our habits for the sake of auring ives." "Eat an extra potato instead our habits for the sake of auring ives." "Eat an extra potato instead our habits for the sake of auring ives." "Eat an extra potato instead our habits for the sake of auring ives." "Eat an extra potato instead our habits for the sake of auring ives." "Eat an extra potato instead our habits for the sake of auring ives." "Eat an extra potato instead our habits for the sake of auring ives." "Eat an extra potato instead our habits for the sake of auring ives." "Eat an extra potato instead our habits for the sake of auring ives." "Eat an extra potato instead our habits for the sake of auring ives." "Eat an extra potato instead our habits for the

I give the "original" recipe, but would suggest that in wartime sytup or honey should be used in place of part (or even all) the sugar. Grated orange or lemon rind or chopped candied orange or lemon rind (either home made or commercial) might be added, to taste. Some makers add a glass of quince or currant jelly or rich cherry preserves if available. One cup blanched almonds, cut in girlps, would be another optional ingredient in a "rich" mixture.

Green Tomato Mincemeat With Suet.—Chop four quarts green tomatoes and drain off the juice. Add two pounds brown sugar, one pound seeded raisins, 1/2 pound chopped citron or orange and brown sugar, one pound seeded raisins, 1/2 pound chopped citron or orange and brown sugar. Seed of the control of the provided in the control of the

Chop four quarts green tomatoes and drain off the juice. Add two pounds brown sugar, one pound seeded raisins, 4 pound chopped citron or orange and 1 punch peel. 4 cup fine-shredded suct one tablespoonful salt, juice of 4 lemons. Stir well and cook until thick, then add one teaspoon each of cinnamon, cloves and nutmeg, or more, to taste.

Orange, lobanberry, grape or other tart fruit juice might take the place of at least three of the lemons in the above recipe if liked. Home dried, above recipe if liked. Home dried, aseeded cherries can also be added to mincemeat if available. Be sure to use a wheatless kind of pastry.

(4) also a good nut loaf or (5) bean load and (6) some ways of cooking potatoes for pancakes; also (7) some quick muffins or biscults, using cereals. Substitute flours take to low pancakes; also (7) some quick muffins or biscults, using cereals. Substitute flours take to low not answer this letter and hope I am not asking too much of you. (8) Is there any other way of cooking cabbage besides creaming it? (9) I also have a sreat many carrots in the garden. Hoping to hear from you soon.

I am sorry to disappoint you, but it is never possible for me to send replies by mall; though I am always glad to answer questions in this column and I will do what I can with yours.

1. As the name implies, "spoonbread" should be so soft as to need a spoon in serving, not "as firm as ordinary bread."

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cold cream one can prepare a full quarter pint of the most wonderful lemon skin softener and complexion beautifier, by squeezing the fulce of two fresh lemons into a bottle containing three ounces of orchard white. Care should be taken to strain the juice through a fine cloth so no lemon pulp gets in them, then this lotion will keep fresh for months. Every knows that lemon juice is used to bleach and remove such blemishes as sellowness freezies and tan and is

bleach and remove such blemishes as sallowness, freckles and tan, and is the ideal skin softener, smoothener and beautifier.

Just try it! Get three ounces of orchard white at any pharmacy and two lemons from the grocer and make up a quarter pint of this sweetly fragrant lemon lotion and massage it daily into the face, neck, arms and hands. It naturally should help to It naturally should help to soften, freshen, bleach and bring out the roses and beauty of any skin. It

A Never Failing Way to Banish Ugly Hairs

(Alds to Beauty.)

No woman is immune to superfluous growths, and because these are likely to appear at any time, it is advisable to always have some delatone powder handy to use when the occasion arises. A paste is made with some of the powder and water spread upon the hairy surface; in about two minutes this is carefully removed and the skin washed. You will then find that your skin is entirely free from hair or fuzz.

or cornstarch (mixed smooth in cold water), or it might be just the right consistency without any addition. You could sweeten it with syrup, or syrup and sugar, adding lemon or orange juice, or fruit juice (with or without coloring, and a teaspoon of butter) and have a quickly made sauce for a plain pudding. For a richer sauce you could make it elightly sweeter and beat in an egg yolk, cooking a little over hot water to take off the raw taste. For a

Such a sauce would be improved by a little "vegetable stock" from other conding to the manufacturer, or is there a uniform size?

3. Is graham flour, entire wheat flour or whole wheat flour or whole wheat flour the same thing, or is there a difference? Some recipes call for one, some smether.

4. I assessimes make waffles, using a eggs, salt, I plot milk, dessert spoon sugarfluor enough to make thin batter. Is teamy and baking powder to each cup flour used? I substitute butturemilk and soda for sweet milk and baking powder. Sometimes they seem as "lump" and lack criopness. I don't seem to know what the trouble is. Is my recipe at fault, or is it the manner of veoking them? I always have my iron piping hot.

3. Please give a recipe for a good light-colored gingerbread, using not very much moissess. My gingerbread seem heavy, not exactly stegs, but not fluffy as I want them. They are also very dark in color. Thank you very much for any help you may give me. "YOUNG HOUSEWIPE."

1. Yes, certainly; the water from holled rice and vegetables has food value and should be utilized. the case of sweet juiced vegetables of "Young Housewips."

1. Yes, certainly; the water from boiled rice and vegetables has food value and should be utilized.

1. The water from boiled rice or macaroni or other starchy materials contains a varying amount of starch and some mineral matter, but little flavor. It can be used in sauces or soups or as "wetting" for biscuits. The juice of the strong juiced vegetables that may be saved to combine with any portion of the vegetable that may be flavor. It can be used in sauces or soups or as "wetting" for biscuits. The juice of the strong juiced vegetables broth.

The juice of the strong juiced vegetables to make a cream soup for the next day or with other vegetables to make a vegetable broth.

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The juice of the strong juiced vegetables to make a vegetable with discretion as far as flavor goes, but can generally be utilized in some way in combination with other vegetables.

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an egg yolk, cooking a little over hot water to take off the raw taste. For a fing chocolate usually comes in half-fluffy sauce you would make it still pound cakes, divided into eight pound cakes, divided into eight a little sweeter with syrup and fold a little sweeter with syrup and fold in the stiff beaten egg white to the mixture just before taking from the mixture just before taking from the fire. This last sauce, if flavored well with lemon juice, would make, when The exact amount of sweet checolate or from barley flour alone, on account of

them. However, you can make good waffies with rice four or potato flour and use a good maple syrup or fruit syrup or well-flayored corn syrup. I or honey should be used in place of will give you a recipe for these, if you like, and for a "blonde" gingerbread as soon as I can, but I fear I cannot spare you more space today. Watch this column. In the meantime try substituting corn syrup for all but one-third cup (or less) of the molasses in your ordinary recipe, omitting the soda and using two level tempoons of bak-ing powder for every cup of flour used.

Why is the "white flour" dark colo

PORTLAND. April 4.—I wrote you some time ago, but as the questions have not been answered. I am trying again. The first was how to make Tarragon vinegar. The second was about the Economy jars I used. The caps did not losen at all, but the feed all became moidy. What can I do to avoid that this year?

R. S. B.

Your questions were answered a long

