COMBINATION OF BLUE SERGE KNICKERS AND MIDDY BLOUSE POPULAR WITH SUMMER GIRL

New Work and Play Togs Are as Graceful as a Short Skirt and Quite as Modest for Active Exercise-Sleeveless Sweaters Latest Creation for Athletic Girl.



of too great heat, and the ventilation

of too great heat, and the ventilation is necessarily poor.

Cherries usually dry in two to four hours if unpitted, or a little longer if pitted. Start the temperature at 110 degrees Fahrenheit and raise to 150 degrees Fahrenheit. The fruit should not be dried too hard, but should be leathery and pilable.

They should be "conditioned" before being stored. This means that they should be placed in boxes and poured from one box to another once a day for three or four days to mix thoroughly. Any that are too moist or too dry can be removed. Those too moist can be returned to the drier for a short time. You would do well to ask at the Public Library for bulletins on the drying of fruits and vegetables that will help you in planning an inexpensive and suitable drier. The Oregon Agricultural College has a bulletin on this topic; there is a Farmers Bulletin from the Department of Agriculture, Washington, D. C., and one on home canning and drying, published by the National War Garden Commission, Washington, D. C. Any of these can be obtained on request.

You might also crystallize a few of on request.

You might also crystallize a few of your best cherries, though this takes sugar, and is, therefore, not to be recemmended as much as plain drying.

TOLEDO, Or. May a.—Dear Miss Tingle:
Will you please give a recipe for
sour cream cake, sour cream cookies, and
good, plain, home-made ice cream? My
cakes seem too rich or not enough so. We
have no way of marketing our cream, so
use it for fat. Has skim-milk a good value?
Would it be all right to can tomatoes,
prunes, other fruit or fruit butters, in new
syrup cans that can be sealed tight?
Thanking you in adfance. E. B.

Success in cake making depends partly on good proportion, partly on good methods of mixing and partly on baking. It is always safer to weigh

sugar than whole milk, but much less fat. Because of the lack of fat it cannot be used in place of whole milk for Queen children. It is, however, a most valuable adjunct to the diet on meatless

Queen-Helena of Italy. Countess of Pembroke. To Miss Margaret Kay, a society girt of Detroit, belongs the distinction

Aside from its food value skimmed milk adds much to the quality and flavor in cooking and is a first aid in converting left-overs into palatable dishes. Milk used in bread in place of water adds as much protein to a pound leaf of bread as there is in one egg. It gives a softness of texture to bread that adds particularly to the palatability of graham or bran bread.

Cereals cooked in milk instead of water gain in flavor and food value. A particularly nourishing dish is prepared by cooking down 10 to 12 parts of skimmed milk can be used in making such dishes as blanc mange, junket, tapiona, custard, cornstarch, rice and

Some Helpful Facts.

If you rub dry soap on solled spots and let stand a few minutes before you clean with gasoline you will have bet-ter results. Be sure there is no water in the gasoline. Always commence at outer edge and work toward the center.

To remove oil from a carpet lay a
blotter on stain and place a hot iron on it; repeat several times, using a new plece of blotter each time until stain is

To clean bathtubs or washbowl use

Boil borax water in white enamel pots and pans and wipe off with salt. Glycerin is good for removing coffee

To remove grass stain, rub lard on spots and wash with soap and cold water.

To clean highly-polished furniture use equal parts of olive oil and vinegar, shake well together and apply with a soft cloth and dry and polish with an-

lum. Iodine stains can be removed with

Canned Ostrich Eggs to Find Market

eggs for sale" may soon meet the eyes of the housewife looking into the win-

PROMINENT WOMEN DISTINGUISH THEMSELVES BY SERVICES IN CAUSE OF DEMOCRACY

Miss Margaret Kay, of Detroit, Serves as Hospital Nurse-Lady Pembroke Wears Uniform of Red Cross, as Does Queen Helena of Italy-"Songs Will Win War," Says Emma Roberts.



the materials rather than to measure them, especially in using the substitute flours. Your cream also probably varies in richness. You might try the following. It will not, of course, be as light a cake as if made with wheat flour, but we must not use any more wheat flour, for cakes until the in the Ambulance Corps, in which there wheat flour, but we must not use any more wheat flour for cakes until the harvest:

Sour cream cake—1 cup thick sour cream, 2-3 cup sugar, 1 cup syrup, 3 eggs, 1-3 cup sour milk, 1½ teaspoons salt. ½ level teaspoon soda, 4 level teaspoons baking powder, 1 cup rice flour, 2 cups barley flour, 1 teaspoon vanilla or 1½ teaspoons.

days and the cheapest protein food for usual way as a savory meat substitute, but also in salads and sweet dishes.

Aside from its food value skimmed Slightly sweetened it is excellent with

dry baking soda on a damp cloth. Wipe off with a cloth wrung out in clear

stains. Wash out with boiling water.
Hard soap and cold water will remove
wheel grease.
Olive oil is very good to rub on the
hands before washing to make the
hands nice and clean.
To remove grass stain rub lard on

other soft cloth. After washing, wash boiler; rub all over with kerosene and keep like new.
Plaster paris casts can be kept like new by dipping in a strong solution of

liquid ammonia; wipe off and rinse with cold water.

Signs reading "Newly canned ostrich

dows of grocery stores in London, says the Popular Science Monthly for June. This statement is based on the fact that ostrich eggs are being packed ex-



Mrs. William B. Leeds.

Queen Helens, of Italy, is one of the "Song will win the war; a nation is France and England are spiritually uproyal patronesses of the Red Cross hos- what its songs are," is the declaration lifting and inspiring."

Wearing of Deep Mourning

No Longer Necessary.

their mourning habiliments because it is war time, and patriotic considera-tions are more important than personal ones.

It is not necessary for bereaved per-



HDVANCED PRICES for certain Nemo models are a certainty on July 1. Higher prices for other models are inevitable in the near future —much to our sincere regret.

Furthermore: It may soon become not only a matter of price, but a question of making corsets of standard quality at any price.

To millions of women, Nemo Corsets are almost as essential as food. This suggests the wisdom of securing enough of your favorite Nemo model to last until the market for corset materials is again normal.

KOPS BROS., Mfrs. of Nemo Corsets, New York



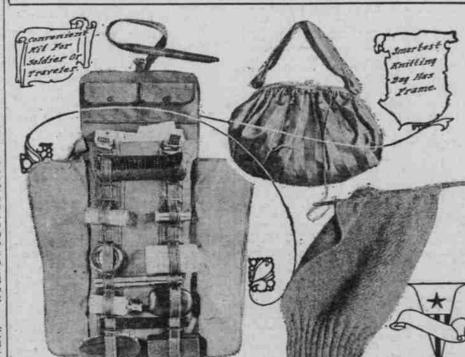
spondent, but to many other readers who may be able to utilize these wild pepper corns and cloves, and then fin-fruits. I have used the red huckleberry ished by boiling three hours as above. spondent, but to many other readers

who may be able to utilize these wild fruits. I have used the red huckleberry for pies, but have never met enough wild gooseberries for jelly making. I judge they would be as excellent for jelly as the ordinary green garden gooseberry, which makes a confection equal to the famous (but. to my mind, somewhat overrated) guava jelly.

Lewiston, Idaho., May 22.—"Subscribe?" asks in The Sunday Oregonian in regard to making jelly of Oregon grape. Having had several years' experience in making jelly from this berry I can assure her that it can be done.

The juice of the Oregon grape alone makes a wild, strong jelly that is suitable for cold meat, etc., and too strong for "spread." A combination of grape and crabappie (about half and half) is fine. Grape and plain apple is just about as good. I can much of my Oregon grape juice and in the Winter, when making apple sauce, I use the peelings and cores for jelly. As this "jells" very easily a proportion of about five cups liquid and four cups sugar is good.

Your suggestions are certainly excellent and I am sure my correspondent will thank you as I do. The plan



S. G. J.
Your suggestions are certainly excellent and I am sure my correspondent will thank you as I do. The plan you mention of putting up fruit juice in the Summer and making it into fielly with apple parings, as occasion offers, in the Winter is a very good plan not only for Oregon grape, but for other fruits that do not "jell" easily, such as strawberry and cherry, Moreover, it is often a saving of fuel, iabor and sugar as well as utilizing the good material in the apple pealings.

Fruit juices can be sealed in ordinary bottles if the proper method is a stiff mush. When cool, add about a pint of potato yeast, tablespoon of sugar, tablespoon salt, and 4 cups rolled cats. Boil in any bottles if the proper method is a stiff mush. When cool, add about a pint of potato yeast, tablespoon salt, in the apple pealings.

Fruit juices can be sealed in ordinary bottles if the proper method is called the many thanks for your respondent when there is an abundance of fruit and a somewhat limited supply of cams and jelly glasses.

Cancentrated fruit juices sweetened with a little corn syrup or very small amount of sugar as well as corn syrup will help to save sugar and money next.

Many thanks for your recipe. I am and the pancake season is at little longer than white flour bread, with a little corn syrup or very small amount of sugar as well as corn syrup will help to save sugar and money next.

Many thanks for your recipe. I am and the pancake season is at little longer than white flour bread in process of making and several other in process of making and several other little feminine needfuls may be tucked in present in process of making and several other little feminine needfuls may be tucked with a little corn syrup or very small little longer than white flour bread.

Many thanks for your recipe. I am and, there is an align of pale buff satin with the market but the most exclusive sort of reticule to swring from your arm when you wear your best frock is this de luxe affair, made of handsome striped satin and opening w amount of sugar as well as corn syrup or very smart amount of sugar as well as corn syrup will help to save sugar and money next Will help to save sugar and money next Winter when the pancake season is at its height.

NASEL, Wash, May 6.—Dear Miss Tingle:

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NASEL, Wash, May 6.—Dear Miss Tingle:

Will you please publish directions for canning salmon? I usually use "Economy" jars for all my canning, but have been wondering if I might get a jar with straight sides, so that it could be removed in better

Many flants for your recipe. I am with supply of good, but for good, but for present use it contains too high a proposition of wheat flour. Wheatless birthed as deep lengthwise pocket and the two small flap-pockets at the top of the ostrich eggs are being packed expression and toolet requisites may be tucked inside. An overnight supply of garments and tollet requisites may be carried in it, provided the knitting in hand is nothing more sixable than socks or loval Oregonians.

The bag pictured here is of blue and gunmetal striped satin with covered frame and knobs of bright metal. The wondering if I might get a jar with straight sides, so that it could be removed in better