

HATS, TRIMMED WITH FLOWERS FLATTENED AGAINST CROWN, GROWING IN POPULARITY

Unless the Mercury is Actually in the Nineties, Fur Scarves Play Their Part at Outdoor Affairs This Season. Veils Grow Sheerer and Sheerer as to Mesh—Poppies Popular for Hats.



ON Cool Summer Day She is Sure to Wear This.

Crossbarred Flowers for Young Girls.

Crashed Flowers Millinery Top of Hour.

ANSWERS TO CORRESPONDENTS

EUGENE, Or., June 10.—Kindly give at your earliest convenience a cream dressing for salads. Thanking you in advance.

I HOPE the following is what you want:
Cream salad dressing—One cup whipped cream, or sour cream, according to taste and circumstances, 1/2 teaspoon salt or more if for a savory salad; 2 to 4 tablespoons lemon juice, according to whether sweet or sour cream is used and whether the dressing is for a "flat" or an already slightly acid salad, such as one containing orange or tart apples. Beat until firm, adding the acid gradually. For savory salads a little cayenne, mustard or paprika might be added, but these would be of course, be unsuitable for a salad of sweet fruits such as usually take a cream dressing. A highly seasoned savory cream dressing can, however, be used for some savory salads in place of mayonnaise where olive is not liked. It does not, of course, keep well and must be added just before serving.
For fruit salads a little sugar or honey may be added if liked. For vegetable salads a little tarragon or celery vinegar or a little minced tomato, onion or tomato catsup may take the place of all or part of the lemon juice.
Cream dressing can easily be converted into "Russian" dressing by the addition of a mixture of different finely chopped materials, such as canned sardines, green pepper, onion or chives, pickles, olives, nuts or nasturtium seeds. For a "special" fruit salad a few chopped nuts and chopped glace or maraschino cherries or citron might sometimes be used.
"Vegetable salads, well combined, and of extra size, make one of the most possible main dishes for luncheon or supper, at this season, especially if a little hard egg or grated cheese is used as garnish.
A good supply of cooked salad dressing can be made every week (if you do not care for "French dressing") and can be made acceptable without much fat. Take as a basis any good white sauce, heat in from one to three egg yolks, according to how rich a dressing you want, to each cup of sauce (a very plain dressing can even be made without any egg at all) cooking a little in a double boiler, but not long enough to curdle the egg. When cold this can be acidified to taste, with vinegar or lemon juice, seasoned with salt, pepper or paprika, with a little mustard and a teaspoon or so of sugar, if liked. This will keep a week in a well-covered jar in a cool place.
This cooked mixture is sometimes called "cream salad dressing," especially if a little whipped cream or stiff beaten egg-white is combined with it just before serving. For variety, flavored vinegars, tomato or other catsups, or Worcestershire sauce, chili sauce, or canned tomato soup or any of the chopped materials mentioned above can be added to harmonize with the particular salad for which it is to be used.
Fresh salads eaten every day or even twice a day offer one of the easiest and pleasantest ways of increasing the

amount of "perishables" in the diet, and are thus very patriotic, as well as wholesome.

PORTLAND, Or., June 7.—Enclosed please find self-addressed, stamped envelope, kindly send me instructions how to cure rose petals for a rose pillow. Thanking you in advance. **MRS. A. C. M.**
LEBANON, Or., June 15.—Dear Miss Tingle: In the Sunday Oregonian you quote several ways of making rose jars. I am trying to make a rose pillow, so will appreciate it if you will kindly advise how to dry the rose leaves, in fact, the whole process.
MRS. V. H. E.
Have the rose petals thoroughly dried, but not too brittle, mix thoroughly with two teaspoons borax acid, two tablespoons finely crushed stick cinnamon and a few crushed cloves to each quart of rose leaves. A little dried lavender is a good addition. Mix the dried petals thoroughly with nearly an equal quantity of finely fluffed-out cotton, or dried cattail fluff, and fill a firmly woven cotton case, over which the regular cushion cover can be buttoned. Occasionally remove this inner cushion and dry it out thoroughly in the sun or near the stove to fluff it up again and prevent the possible moulding of the rose petals, which is always likely to take place in a damp climate. A few sweet brier leaves may be added to the rose petals if liked, or a little dried woodruff or sweet balm. Driedorris root is also sometimes added, but is not necessary if only fragrant petals are used.

MILWAUKIE, Or., June 17.—Dear Miss Tingle—Please send me recipes for wheatless breads and cookies or tell me where I can get same. I have eaten bread bought in Portland and find it as good as any wheat bread I ever ate, and would like to make some.
MRS. H. B. M.
I am sorry to disappoint you, but it is never possible for me to "send" recipes, though I am always glad to answer questions in this column. Several recipes for wheatless breads, cakes and cookies have been given since your letter was written.
In fact, for many months past, wheatless recipes of different types have been given every week in The Oregonian, and others will be given in the future. So watch The Oregonian, for this is at present primarily a food conservation column.
You should also visit the Public Library, where you will find a large number of helpful books and bulletins, with many wheatless recipes. Actually, however, it is very easy to adapt your own habitual recipes to the wheatless regime if you understand a few general principles.
Remember always that the substitute flours can generally be used in the same proportion by weight (not measure) as wheat flour and use your scales, if you have any. Baking by weight is always more economical than baking by guess, or by very varying and, therefore, inaccurate measurements.
Usually, a mixture of a "dark" flour, such as barley, oat or rye and a light flour, such as corn flour, rice or potato flour will give better results than either alone. Since all these substitute flours lack

the elastic gluten which disentangles the gas from yeast or baking powder, to give a light sponge bread, it is generally wise to add, if possible, some egg (white or yolk or whole egg) in making loaf breads and muffins.
Substitute flour doughs always require somewhat longer cooking than wheat bread doughs.
Usually less shortening is needed with substitute flours, and a little extra salt will generally improve the flavor.
Milk will give a better texture than water. Skim milk or buttermilk adds little to the expense of the mixture, while supplying additional nutriment as well as better texture and flavor. In the use of buttermilk there may also be a saving of baking powder.
A little potato water or very light mashed potato used in the mixing tends to prevent dryness.
Drop biscuits and muffins, drop cookies and cup cakes are usually more successful than rolled biscuits or cookies.
Pastry made with substitute flours is excellent, but needs to be moulded into the pie plates, rather than rolled in the usual way. A large spatula or a pan-cake turner will be found useful in lifting the top crust of a pie.
In regard to the bread you mention, are you sure it was wheatless? Bakers are still allowed to use a limited amount of wheat flour on account of the special difficulties with which they have to contend. Of course, I cannot give you that special recipe, but possibly you could obtain it by inquiring at the place where you bought the bread.
Almost any good substitute muffin recipe can be baked in a loaf to give a quick bread that will slice fairly well. A few nuts or raisins add to the attractiveness of such breads.
You might try your own favorite cookie recipe, substituting a mixture of equal parts of barley and rice or corn flour for the wheat flour, and making the mixture into drop cookies instead of rolled cookies. Use syrup in place of one-half the sugar and reduce the wetting so as to keep the same consistency.
Following is a hitherto unpublished yeast bread recipe that gives "edible" though not "excellent" bread.
Wheatless bread (with egg white)—One cup hot smooth mashed potatoes, one cup hot milk or potato water, one teaspoonful salt, two tablespoonful shortening, two tablespoonfuls syrup, one stiff-beaten egg white, one cup ground rolled oats (or the coarser part of oat flour left after sifting), one cup barley flour, one yeast cake mixed smooth in one-quarter cup lukewarm water, mixed flour to knead (equal parts barley and corn flour, or equal parts barley, oat and corn flour).
Put the wetting, smooth-mashed, light-beaten potatoes, shortening and sweetening into a pan and boil up; add the oatmeal or oat flour and cook two minutes, beating smooth. Let cool to lukewarm, then combine with the yeast, one cup of barley flour, salt and egg white. Let rise, but not as much as for wheat bread sponge. Knead rather stiff with the mixed flours and let rise again, but not to double bulk. Shape, let rise again and bake rather longer than for wheat bread. When half baked brush the crust with a little shortening or milk. With a little practice quite satisfactory bread can be made in this way and it is a very useful change

from the quick loaf breads and hot breads.
The following mixture may be baked as drop cookies, but is much easier to bake and more attractive if baked in the tiny, half-size muffin pans that usually can be obtained in department stores or "10-cent" stores.
Wheatless corn flake cookies—Three-fourths cup corn or rice flour, one and one-fourth cups barley flour, four tablespoonfuls corn oil, one-half cup sugar, one-half cup milk, one-half teaspoonful salt and vanilla; milk to make a drop batter. Mix the flour, sugar, salt, baking powder, cinnamon and raisins.
Make a hole in the center, pour in the syrup, oil and very well beaten egg with one tablespoonful milk, mix all together, gradually working from the center, and adding a little milk as necessary to make a smooth, medium drop batter. Beat well with the spoon and add quickly the vanilla and corn flakes. Drop by teaspoonfuls on a greased cookie sheet or into hot, well greased tiny individual cake tins; bake in a moderate oven.
A few chopped nuts may replace all or part of the raisins.
ALBANY, Or., June 17.—Dear Miss Tingle—I am troubled with jelly that will not set on top of the paraffin. Should the fruit be hot or cold when it is covered? Thank you very much for your help.
MRS. A. B.
The jelly should cool, if possible in the sun, before the paraffin is poured on. The jelly shrinks on cooling, and if the paraffin is poured on while it is hot an air-tight seal cannot be secured.
The paraffin should be hot (not merely melted) when it is poured on, so that any mold that might have dropped on the top of the cooling jelly may be destroyed. A small wooden stick or the handle of a silver spoon should be run around the edge of the jelly as the paraffin is poured on, so that the paraffin will run between the jelly and the glass for about one-fourth inch and thus tend to prevent slipping when handled. When the paraffin is covered with thin tissue paper with a paper cap pasted over the top.
An old-fashioned but quite good way of protecting a jelly glass that has no lid is to dip a circle of thin tissue paper in very completely skimmed sweet milk, let it drip over the saucer of milk and then apply it over the top of the glass, pressing down around the sides. The milk makes it stick to the glass, and the paper with its pores filled with casein acts as a filter to exclude dust and molds.
"Weeping" is sometimes caused by leaving the jellies in light or by careless handling of delicate textured jellies in placing on the shelves, as well as by incomplete sealing or by being kept in too warm places. Handle carefully and store in a cool, dry, dark place.
LEBANON, Or., June 2.—My dear Miss Tingle: Will you kindly give me some suggestions or main dishes for luncheon that I can easily and quickly prepare and nourishing? I work away from home and would like some ideas that my 12-year-old child could use. Also, will you kindly publish your experience with "fressless" cookers? Are they really to keep sweet? What kind is best to buy? I greatly enjoy your column in The Oregonian and have had many helpful information from it. **MRS. T. D. O'B.**
For Summer luncheon dishes, salads of the substantial kind are probably the first choice, and can be very easily prepared in advance if the family is not too large. Jellied meat or vegetable salads are also good. The mixing of a big jar of simple, inexpensive salad dressing once a week saves a lot of time and can easily be done by a 12-year-old daughter. Cold vegetables of almost any kind combined with hard-boiled eggs or a little grated cheese or lettuce will make a good salad. Creamed vegetables with green peas, or spinach, or other greens prepared in advance or wilted lettuce would be good. Creamed vegetable soup, fish or hard eggs with vegetable, or "fried" hard eggs with shrimp wiggle, offer considerable variety.
"Spanish rice" is easily prepared, especially if you have a fireless cooker; and an Indian dish composed of boiled rice, green peas, or spinach, and a little butter and seasoning, is well worth trying.
A vegetable sausage with a green salad, or quickly fried sliced vegetable sausage with potato cakes might be acceptable, occasionally, and her to the masses. The children of high esteem by the soldiers and the people of the entire nation.
British women are responding nobly to the demands of the times in England and are performing all kinds of work that was formerly exclusively the province of men.
It is common sight in the rural districts of the country to see women pitching hay, harvesting crops or operating heavy machinery in agricultural pursuits. Manpower has been called to the front, and the women have stepped in high esteem by the soldiers and the people of the entire nation.
Both in America and England women have been found able assistants in the forestry bureau work. Many women are engaged in the field work, making

investigations and combating the insect pests that threaten destruction of forest areas unless eradicated by intelligent, effective labor.
In Oregon women have been found efficient as forest rangers and in charge of lookout stations of the fire patrol service.
Sara Teasdale has won the first prize ever offered in America for a book of poems. The award came to Miss Teasdale through her latest book of verse, "Love Songs," brought out by McMillan. This prize was \$500, offered by Columbia University, for the first time in the university's history, for a book of poems written by an American citizen, published during the year 1917. Three eminent critics acted as judges.
This was the Poetry Society Prize, and it was competed for by both men and women poets of renown, and the fact that Sara Teasdale's winning in the contest speaks volumes for the quality of her poetry.
Although one of the younger American poets, Sara Teasdale (Mrs. E. B. Fingers) is well known to all lovers of poetry, and her work has been widely appreciated in England and Canada, as well as in this country.
Her poems are highly lyrical and are considered by many critics to be the best examples of this kind of poetry written in America today.

band. It was found that the excessively wide band was unnecessary, for the closely wound puttee holds the sock in place and keeps it from slipping down. It was also contended that the shorter band of puttee—or in other words, the ribbed top—affords less lurking place for the species of vermin that infests the trenches.
The putted top is usually striped now with some contrasting color and the same color is used to knit the toe, and sometimes also the heel of the sock. One hank of wool will make a pair of socks if a contrasting color is added in toe and heel, but one must be very careful to select wool of equally sturdy weight to make the contrasting portions of the sock will wear out speedily. Soldiers are being urged not to throw away foot-worn socks, for the foot cooker may fill your needs just as well as the commercial one. I used a home-made cooker for several years with very good results, and I know a family that has used one made by my directions for nearly eight years.
Like any other cooking apparatus the fireless cooker needs to be mastered, but once the principles are mastered, you will wonder how you existed without one. It might be wise, however, before buying an expensive one, to see what you can do with a home-made one. If you have not very much cooking to do, the home-made cooker may fill your needs just as well as the commercial one. I used a home-made cooker for several years with very good results, and I know a family that has used one made by my directions for nearly eight years.
Salt Lake Has Many Gardens.
SALT LAKE CITY, June 29.—Five thousand community war gardens and everyone producing and in excellent shape is the report of the Community War Garden Committee, of Salt Lake City, and with winter ahead, recently brought with it an appeal to war gardeners to can, dry and preserve all excess fruits and vegetables. The war garden crop here will produce far more than can be saved at the time of picking and with saving uppermost, and prevention of waste, the local committee is now urging the people to preserve everything possible.

WOMEN TAKE PROMINENT PART IN WAR WORK AND OTHER ACTIVITIES OF MODERN WORLD

Italian Queen Mother Identifies Herself With Various Philanthropic and Patriotic Causes; Fair-Britons Take Place of Man Power on Farms; Feminine Forest Rangers Prove Efficient; Sara Teasdale Wins First Prize.



Women Efficient in Forestry Work.

The Royal Children of Italy.

Sara Teasdale.

Underwood & Underwood N.Y.

FRECKLES

Don't Hide Them With a Veil; Remove Them With the Othine—Double Strength.

This preparation for the removal of freckles is usually so successful in removing freckles and giving a clear, beautiful complexion that it is sold by any druggist under guarantee to refund the money if it fails.
Don't hide your freckles under a veil; get an ounce of othine and remove them. Even the first few applications should show a wonderful improvement, some of the lighter freckles vanishing entirely.
Be sure to ask the druggist for the double-strength othine; it is this that is sold on the money-back guarantee—Adv.

Millions of women have forgotten freckles and the embarrassment of excessive arm-pit perspiration because of NONSPI—the old, reliable, the perfect and truly scientific remedy for this humiliating affliction.

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An unscented antiseptic liquid—free from artificial coloring matter. Applied just before retiring—about two nights each week with a bit of cloth. The armpits remain absolutely odorless and normally dry no matter how hot the weather.
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