

MODISH BLUE SERGE FROCK FILLS WANT OF "VISITING GIRL" ON COOL MID-JUNE DAYS

Many of Summery Dresses Worn at College Class-Day Exercises This Year Have Been of Organdy—Shirtwaist and Skirt Costumes of Superior Sort, Fancied by Fashion This Year.



Waist and Skirt Are in Taupe Shade.

A GOOD many of the Summery dresses worn at college class-day exercises this year have been of organdy. Nothing is prettier than sheer organdy against an out-door background of green, and especially pretty is this girl's frock of pale lavender organdy with sash ribbon draped, not around the waist but under the collar. The sash is caught at the hip with a cluster of artificial violets and the bodice, coming over the skirt is pinked in crossbar effect, the pinked running down into the skirt in pocket motifs. The lavender frock has a white organdy collar and the picture hat is all white.

On one of the cool days of mid-June this extremely modish blue serge frock was worn by a "visiting girl" at one of the Eastern college commencement exercises. The fine, beautiful navy serge is embroidered with dark maroon silk, the embroidered panels and bands giving the frock very straight, severe lines, whose severity is emphasized by the patent-leather belt and the collarless neck opening. This neck opening and the edges of the sleeves are finished with a piping of cream-white satin. The tailored hat with its dull metal crown carries out the character of the frock.

Many of the strangely dressed maids, guests of honor at college commencement festivities, have worn "shirtwaist and skirt" costumes of a superior sort, fancied by fashion this year. The pictured combination of taupe chiffon blouse and separate skirt in matching tone is an instance in point. The skirt is made of rich, handsome silk, showing a plaid pattern in self-tone, the lights and shades of the silk and satin weave producing the plaid. The blouse, of taupe chiffon, is mounted over a cream chiffon lining with flesh-tinted chiffon yoke and sleeves.

Answers to Correspondents.

TOUCHET, Wash., June 11.—Dear Miss Tingle: Will you please help me to find several different ways to cook potatoes? I would like to use them in many different ways. We find your column very helpful, but have seen very few potato recipes. We fry them, cutting bits of left-over meats into them, frying them in bacon fat; also we eat them with onions and meat, and bake and mash them. Thanking you in advance for any help you can offer.

MISS E. M. N. I hope you saw the potato suggestions given recently by a correspondent; also the recipes for different types of potato pancakes, with or without cheese or eggs, given last Sunday.

I think if you write to your County food administration you will be able to obtain a "Potato Leaflet" that was published a little while ago by the Washington Food Administration.

Have you ever tried hot-dish potatoes, made as follows: Select even-sized potatoes, about 3 inches long, wash and scrub and "core" like apples, using an apple corer through the length of the potatoes. Fill the hole just made with a small fresh or smoked sausage or with well-seasoned home-made sausage meat. Rub the clean potato skin with a little oil or fat to make it soft, set in a pan and bake in the usual way. Use the "cores" for soup or mashed potatoes. This makes a "meat and potato" dish in one.

Instead of the sausage meat you could use a vegetable sausage or a fish croquette mixture, made with salt or smoked fish.

Do you make scalloped potatoes with cheese, like macaroni and cheese? Scalloped or creamed potatoes with kippered salmon is also good as a main dish for supper. Previously cooked, sliced potatoes and green peas creamed



Under Campus Elm Organdy is Enchanting

together, with sliced hard-boiled eggs, will make a good "hurry up" supper dish, and a very pretty one if you have time to arrange the potatoes in a pile in the middle of a platter with the peas surrounding them and the sliced eggs neatly arranged as a garnish. Potatoes scalloped with onions and tomato sauce, with a little grated cheese on top, is a very savory dish; or, if more convenient, you can make the tomato sauce quickly and simply reheat in it previously cooked potatoes and onions, grating a little cheese over the dish just before serving.

Onion potato pie with apple sauce is an old-fashioned, but very savory dish. Cut up the onions and either parboil or bake until tender, whichever is most convenient. They can easily be done in

hot, smooth apple sauce to eat with it. This sounds more complicated than it really is. If you want to serve a meat with this, pork or sausage, bacon, or ham would be excellent, and if you like, you could brown the meat, cut in suitable pieces and put it with the onions under the potato crust. This is a good dish when you want to keep things piping hot, without spoiling, for an uncertain meal hour.

Have you tried hashing the potatoes with a little onion, parsley and chopped pickles or canned piment or sweet pepper—a sort of hot browned potato salad?

I fear I can give you no more space this time. Write again if those suggestions are not what you wanted.

I almost forgot to mention meat, vegetables or fish "turnovers" made from left-overs, nicely seasoned and moistened with stock or sauce, used as a filling for potato cakes (about the size of a bread-and-butter plate), made of mashed potato thickened with a little barley or oat-flour, so that they can be patted out on a baking board. Put the filling on one half, brush the edges with beaten egg, fold over, press the edges with a fork, brush with egg and bake brown. I have always found these very popular with boys and men-folk, and they don't look very "left-overish," either. Careful seasoning is important.

Mix 1½ teaspoons baking powder with each cup of barley flour you use if you want them to puff a little.

DATON, Or., June 21.—Dear Miss Tingle: Have tried Mrs. Hawley's recipe for "Over the Top" bread (yeast), which is as follows: 1 pint milk (scalded), 1 1/2 cups 2 tablespoons Karo, 2 tablespoons shortening, 1/2 cup salt, 3 cups barley flour, 1 cup corn flour, 1 cup rice flour, 1/2 cup rice flour (or 1 cup boiled rice), 1/2 cup potato flour (or 1 cup mashed potato), 1 yeast cake. The mixing directions are practically the same as the recipe you gave in today's Oregonian, the above ingredients, exactly until flour was added to liquid, when the result was a sponge the consistency of thick cream.

The recipe says shape into loaves, which was out of the question, so I added twice the amount of flour and still had dough too sticky to handle; used Fleischman's yeast, but bread was soggy. Will you kindly tell me wherein I failed? Thanking you in advance for this favor, MRS. D. M. W.

I have not tried this bread, but I see that somehow you have a misquoted recipe. The recipe given in The Oregonian called for 1½ cups of barley flour, if I remember rightly, not three cups, and the bread was to be moulded quite stiff—stiffer than for ordinary bread. I have not the recipe at hand to refer to, but possibly some reader may correct me if I have misquoted.

Of course you realize it is not possible to make a really light yeast bread with the substitutes. That is why most people are using baking powder or sour milk and soda loaves, mixed with a little egg for wheaten breads.

A little egg added to a substitute yeast bread will improve the texture. The recipe for "wheaten bread with egg," given recently in this column, has been made with fair success in our classes, but is "edible" rather than "excellent." It gives, however, a useful change from the quick breads.

ALBANY, Or., June 23.—In canning grape juice without sugar I have found some jars imperfect. This famous old Lion County recipe requires a little sugar, but it is ready to use without sweetening and it keeps perfectly.

Wash and crush the grapes raw, adding just enough hot water to keep from burning. Cook until tender, drain as for jelly, adding half as much hot water as juice, half as much sugar as water. Boil and skim, adding sugar heated to even; bring to boil and seal.

When your cottage cheese curd goes stringy and as tough as rubber, don't throw it away, put it through the grinder, add cream or butter, with a dash of cayenne; pile it on slices of stale bread, or biscuits and toast in the oven. You will have the feast of your life.

Does everyone make whey bread? When I learned to make it I thought I had learned the greatest accomplishment since no other bread can be compared to it in flavor, besides the many other good points of it. Just use the well-saladed whey instead of milk or water in mixing the sponge—that is all. It rises more quickly, so allow less time for it.

Many thanks for your suggestions. In regard to the grape juice, however, though it is a good recipe at ordinary times, it takes rather too much sugar for war times and there is no object in using up extra jars to hold the extra water. The juice can easily be diluted to taste when opened. Unless sour grapes are used little or no sugar is necessary. Sometimes combining a sweet-juiced grape with a less sweet kind will save sugar. Boiling always tends to destroy the delicate fresh-grape flavor and therefore the method recommended by the Department of Agriculture of sterilizing the juice in the bottles, below boiling point, will usually give a more delicate flavor and good keeping qualities.

Wheys are useful not only for breads, but for war cakes of the "baked" type. It should never be wasted. In mixing quick breads it can take the place of sour milk and thus save baking powder. I am not sure, however, that I can wholly indorse your statement that "no other bread can be compared to it in flavor."

PORTLAND, June 22.—Dear Miss Tingle: As I have tried quite a number of recipes and found them fine, I should like to ask a favor for some.

(1) I should like to know how to prepare loganberry juice, also grape juice, for my own use. (2) Would like to know how to can salmon. (3) Tell me how to can peas and corn. (4) How do you can beef? Thanking you in advance.

Directions for canning salmon, peas and beef have been given so recently that I shall have to ask you to wait until the "time limit" has expired. I will give them as soon as I can.

In regard to the loganberry juice, I would suggest that you put it up undiluted and with as little sugar as possible, so as to save both cans and sugar. The commercial juice is, I think, usually diluted to "drinkable" point, rather oversweetened. You can so easily add water to suit your taste when you open the bottle.

Loganberry juice.—Use perfectly fresh, sound, ripe berries; wash and put into a kettle or double boiler with a little water, just enough to prevent burning. Mash and cook slowly until soft. The best flavor is obtained by keeping below the boiling point. Drain the juice as for jelly. Sweeten slightly as desired, but do not dilute. By using part red raspberries and part loganberries instead of all loganberries very little sugar will be needed, and a little white Karo might well take the place of part of that. Bring nearly to boiling point and put into clean bottles or jars, washed out in hot water. Fill to within one and one-half inches of the cork with home-come. Cork with a plug of absorbent cotton, set in hot water nearly up to the necks, and let simmer 50 minutes. Push clean, sound, sterilized cork into the bottles, removing the cotton. Dip the cork and top of the bottle in melted paraffine or cover with bottling wax.

If cans are used instead of bottles, have the lids adjusted but not perfectly tight when put into the water bath and tighten them completely on removal. Grape juice may be similarly prepared. Another recipe is given above by Mrs. C. S. M. H., but, though good, it is less so for canning, as it gives a very strong, or other recipes as soon as I can, so watch this column.

PORTLAND, Or., July 1.—Kindly give recipe for maraschino cherries.

Maraschino cherries of the commercial type cannot be made at home as far as I know, but you can get a substitute by canning specially selected bright red, firm-fleshed seeded cherries in the jar in the ordinary way, using a medium syrup made with half glucose and half sugar and strongly flavored with almond extract. These will not be so bright colored and firm as the commercial kind and they will not be quite so flavorful, but they may be used to decorate plain winter desserts or war cakes.

WOMAN WINS BONA FIDE COMMISSION AS LIEUTENANT IN UNCLE SAM'S WAR MACHINE

Dr. Edith Smith, First to Gain This Distinction, Has Assumed Duties as Contract Surgeon at Fort McPherson. White Cross, Polish Organization, Launched, With Mme. Paderevski at Its Head.



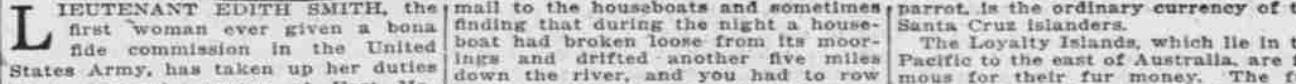
Polish White Cross for the Polish Army in France



Lady Diana Manners, Famous English Beauty Poses For The Movies.



Dr. Edith Smith, First Woman To Receive Commission In U.S. Army.



Madam Paderevski.

mail to the houseboats and sometimes finding that during the night a houseboat had broken loose from its moorings and drifted another five miles down the river, and you had to row like fury to catch up with it, because Pharoan, her first assignment to duty was in the operating-room of Hospital No. 6, giving anaesthetics. Lieutenant Smith is a graduate of the Ohio University School of Medicine, and studied for several years abroad. In her European studies she was associated in work for a time with E. Gustavitz, the world-famous obstetrician and gynecologist.

A Super-Word Defended.

Harold Goddard, in the Atlantic. The recent vogue of the word "some" as an adjective, in a sense for which there is absolutely no synonym in the dictionary, has been the despair of many a parent and pedagogue. "The language is being misperpetrated," they cry. Nonsense. It would be nearer the mark to say it is being vitalized. Watch a healthy schoolboy when he tells you he has just come from "some" ball game, and you will perceive that the offending word has ceased to be a mere linguistic sign and has become a kinetic current within the body, a movement of the spirit. Some word, it! A true super-word, in fact. Philosopher on it—and on the kindred subject of slang—and you may discover why, when a man's vocabulary begins to expand, his powers of expression are generally on the wane.

Some Very Queer Monies.

Iron money has been put into circulation recently in Germany. In Mexico cardboard money was used, owing to the disappearance of metal currency due to the unsettled state of the country. Porcelain money is used in Burma and Siam, and feather money, manufactured from the short red feathers from beneath the wings of a species of

Sweet Oil for Knives.

Pour a little sweet oil into a jar and let the rusty knives stand in this three or four days; then rub with emery paper and polish in the usual way.

LEMON JUICE TAKES OFF TAN

Girls! Make bleaching lotion if skin is sunburned, tanned or freckled

Squeeze the juice of two lemons into a bottle containing three ounces of Orchard White, shake well, and you have a quartet pint of the best freckle, sunburn and tan lotion and complexion beautifier at very, very small cost.

Your grocer has the lemons and any drug store or toilet counter will supply three ounces of Orchard White for a few cents. Massage this sweetly fragrant lotion into the face, neck, arms and hands each day and see how freckles, sunburn, windburn and tan disappear and how clear, soft and white the skin becomes. Yes! It is harmless—Adv.