

WOMEN ARTISTS CONTRIBUTE TO SUCCESS OF AMERICA'S LAST RED CROSS CAMPAIGN

National League for Women's Service Finds Abundant Opportunity for Acts of Real Worth Growing Out of War-time Conditions and Demands—Greece Plays Part in Great Struggle.



Greek Nurses Waiting To Aid Wounded.

Underwood & Underwood, N.Y.

FRENCH OFFICIAL PHOTO



Mrs. J. Clark Curtin, Visiting Columbia Base Hospital.

In preparation for the last Red Cross campaign the wonderful posters that were used throughout the country were planned by talented artists. Miss Aimee Smith, of Washington, was selected as the most attractive young woman to pose for a poster that became famous. She posed for the poster entitled "The Greatest Mother in the World."

The National League for Women's Service has found abundant opportunity for acts of real worth growing out of wartime conditions and demands. There has been a wide latitude in the activities in which patriotic women have engaged, including work in munition plants, on farms, overseas service in various branches of work, and visiting committees to hospitals, all aiding in important necessary work.

Greece, Mother of Art and famed for the glorious achievements of her armies in ancient and modern wars, is doing her part in the great struggle to rid the world of war by defeat of Prussianism. The Greek nurses are well organized and rendering wonderfully efficient service in caring for the wounded of her armies.

School Unites Races. Indianapolis News.

The Girls' College of Constantinople, maintained by funds given by American colleges, has representatives of 16 races in its student body of 300, according to Dr. William W. Peet, who returned to America recently after 36 years in Turkey. This college is conducted on an international basis. Dr. Peet stated, English being the common language and largely the language of instruction. He said that it is interesting to note that pupils of this institution are brought into close relationship which usually results in strong friendships that reach into mature life. In this way schools become a valuable medium of unifying races and breaking down age-long enmities.

Class Was All Right. Angry Prof.—"Do you think this class is a joke, young man? Thank you, Stude—No, sir, I'm not laughing at the class."—Jack-o'-Lantern.



Miss Aimee Smith, Original of Red Cross Poster

ANSWERS TO CORRESPONDENTS

Portland, Or., July 5.—Will you kindly give me a little information about the use of herbs in cooking, and as to when they should be gathered? Thanking you in advance. SUBSCRIBER.

GENERALLY speaking, herbs should be gathered and dried when fully grown but not yet in flower. There are a few exceptions—dill, for instance, lavender and camomile, but the last two are not used in cooking.

Parsley is, of course, the most popular and useful of the green herbs. In this climate a root can be kept all winter in a pot in the kitchen window or in a window box, and will supply both decoration and flavor.

It should be gathered anytime from

now to October and may be simply washed and dried or blanched by plunging first into hot water and then into cold water before drying. This latter method gives a greener, but less full flavored product.

It is a good thing to dry some parsley in bunches, to be used for flavoring soups and stews (when it can be removed before serving), and some in powdered form, for use in dressings, meat and fish "loaves," potato salad, etc.

The bunches should be kept hung up in paper bags. For powdering, have the parsley thoroughly dry, rub between the hands, and sift to remove the coarser stalks.—Store in a tin can.

Sage should be gathered before it blossoms. It is best stored in powder in tins; but a little may be kept in bunches to flavor gravies occasionally. Use chiefly for dressings for goose, duck and pork (or for "mock goose" or "mock duck") or in meat or vegetable sausage. It is rather too strong in flavor to be used with turkey or chicken, though many people with "blunt palates" use it in this way.

Thyme also should be gathered now or earlier and should be dried in bunches. Use in very small amounts in conjunction with a little lemon rind in dressings, soups or gravies for veal, turkey or chicken.

Summer savory and marjoram are best in powdered form. Use in dressings, gravies, sausages and "loaves," but be careful not to over-flavor with it—a common mistake.

Tarragon, dried, can be used to

make tarragon vinegar for salads, just as well as fresh tarragon. A little hint of it is sometimes very good in a stew, or in mixed mustard or piquant sauces.

Spearmint should be gathered now and stored, not only in both "bunch" and powdered form, but also as "canned mint sauce" to eat with mutton, lamb or baked peas in the winter, or to use in salads.

The fresh or dried spearmint may be used to flavor either a tart apple jelly or lemon gelatin. Jelly or gelatin "mint jelly" serve with mutton or lamb. Mint jelly and mint sauce are also good with certain kinds of baked fish, such as sturgeon or sable fish.

Powdered mint is often served with dried bean or pea soup. It is passed (like dry grated cheese with vegetable soup) in a small dish, and each person gives a "sprinkle" to his soup.

A sprig or two of fresh or dry spearmint leaves boiled with fresh or canned peas or with new potatoes, gives an agreeable flavor. In Northern England, at this season, the "green grocer" used always to send a small bunch of mint, as a matter of course, with an order of new potatoes or peas.

If you have no spearmint in your garden keep your eyes open during country walks. I keep myself well supplied that way.

Chives, "the mildest of the onion tribe," can be grown in a pot in the kitchen window and harvested as needed, a pair of scissors as necessary. Finely chopped, they are excellent in potato or vegetable salads, in dressings or with mashed or fried potatoes or in bean puree. They can be chopped and dried, but are much better fresh, and there is little object in drying them.

Dill, flowers, leaves and stalks, can be used fresh or dried in pickles, sauerkraut and salted beans.

Borage, like spearmint, is used sometimes in fruit punch or other Summer drinks.

Sweet balm is occasionally used in dressings, I think, but nowadays its chief use is in sachets and "sweet slumber pillows."

Rosemary has lost its former reputation for "healing" and is no longer used in cooking unless you consider that one may include under "cooking" making of "rosemary tea" for falling hair.

Celery, of course, does not rank exactly as "herb," but dried celery leaves are very useful. The white ones can be used to make cream of celery soup, or, like the green ones, to give a little celery flavor to soups, sauces and salad dressing vinegars. The dried green leaves, powdered, make a useful garnish for creamed or scalloped dishes, used in the middle of Asparagus, or in fish, meat, or vegetable loaves. Of course, the leaves must be very fresh and sound for drying. October or November is usually the best time for saving them.

The above seem to me the most useful and generally obtainable herbs, but if there are others you want to know about please write again. A supply of herbs, spices, "flavor vegetables" and essences, if you want with knowledge and discretion, will go far in making the plainest and cheapest of foods savory and attractive.

For some reason the art of seasoning is generally neglected, but it becomes of increasing importance in these days. I almost forgot to mention bay leaves. They hardly come under the head of "herbs," as far as growth is concerned, but are excellent sources of flavor, all the same. If you have a bay tree or can bag a few leaves from a friend's tree, dry a few leaves between two sheets of paper, and use for use in Winter stews and soups. Use very little, however. The common cookbook direction, "add a bay leaf," almost always results in too rank a flavor.

A very small piece of a leaf is usually all that is required. This will give a faint, agreeable fragrance and will emphasize the flavor of the soup or stew, but there should never be enough bay leaf present for anyone to recognize it as a separate flavor.

NYE BEACH, Or., July 12.—Can fruit be put up with brown sugar unless you have a supply on hand. In that case, you should either use brown sugar for your canning and preserve the allowed 25 pounds, or you should turn in your extra sugar.

I strongly advise you to do most of your canning with white sugar. If you like, you can make up canning syrups with corn syrup and very little sugar that will give you the usual texture for the fruit, though, of course, it will not be quite so sweet.

Try drying some of your fruits instead of canning, as this saves both sugar and calories.

The Food Administration advocates the putting up of as much fruit as possible without sugar. Besides canned fruit without sugar, and dried fruits, every housewife who can do so should put up plenty of bottled fruit juices for beverages, desserts, sauces and jellies in the winter. This will save canned fruit and cans as well as reduce the amount of winter fruit that need be bought.

Fruit syrups should also be made for table syrup. Concentrate the fruit juice considerably before bottling, and later combine with corn syrup, with or without a very little sugar, to make an excellent and inexpensive syrup for hot cakes, hot breads and puddings.

Then fruit butters may also be made without sugar and a little corn syrup or sugar may be added when it is opened, instead of during the cooking.

Fruit butter can be utilized in many economical ways during the winter.

Sugarless conserves may be made by combining ground raisins or dates with the less sweet fruits, with or without a little corn syrup.

England has adopted a method of preserving fruit without sugar, known as "pulping." It is employed both commercially and in the homes.

This method is economical of jars, as no water is used in canning the fruit, and twice the usual quantity of fruit can be put into one jar.

The method, according to the Bulletin of the Royal Horticultural Society, is as follows:

"Pack sterilized jars full of fruit, add hot water, place covers and caps in position, and fill the pan with water up to the shoulders of the jars. Place the pan on the fire and bring the water to the simmering point and keep at this point half an hour. Remove the bottles and fill them up one from the other, replace the rubbers and caps, put the bottles back in the pan and bring them up to the simmering point again for another five minutes. Take them out one at a time and screw down the tops. Invert to cool and test the joints. Wrap in paper to prevent bleaching and store in a dry, cool place.

When the fruit is packed in the jars, the water in the pan should be kept at the simmering point for an hour, stirring all the time, and can, following usual methods of sterilizing. In putting up apples a little water will have to be added to the pan to prevent burning.

"Place fruit over a gentle heat until enough moisture comes out to prevent burning, then increase the heat until the fruit boils for an hour, stirring all the time, and can, following usual methods of sterilizing. In putting up apples a little water will have to be added to the pan to prevent burning.

"Pulped fruit can be used for jam,

SLEEVELESS BLOUSE IS DESIGNED TO BE COOL AND COMFORTABLE THESE WARM DAYS

These Dainty Little Affairs Come Under Neckwear Classification and Are Declared to Be Very Popular This Season—Heliotrope and Other Uncommon Colors Are Used.



COOL and comfortable for warm weather wear are the sleeveless blouses which may be slipped on with a skirt and ston jacket. These dainty little affairs come under the neckwear classification and are very popular this Summer. The model pictured is of heliotrope and white checked dimity, and the frills edging collar and box pleat are of plain heliotrope organdy, picot-finished in white. The square collar and square neck opening are graceful and youthful and the frilled shirtfront accompanies an eton suit of pale gray mohair and worsted mixture. The heliotrope straw hat has white flowers.



The long, graceful collar outlines the coat fronts and a chemisette of the collar material fills in the space between; this coat, like so many of the season's models, opening far down toward the waistline. Collar and chemisette are of pure white organdy, the picot-edged frill attached with hemstitching. On the collar are embroidered dots, set at equal distances apart. The frills of such a set may be pressed crisply with a hot fluting iron, after the collar itself has been smoothed with an ordinary flatiron.

Just a plain, dark blue serge suit; but consider its smartness dressed up by such a waistcoat as this! A Beau Brummel waistcoat she calls it, because of its frills, though one believes the immortal Brummel wore soft mull frills and not crisp, starched ones like these. Starched frills, however, are the thing this Summer and this waistcoat, one of the exclusive modes, is made of organdy and trimmed most effectively with fluted frills around the collar and down each side of the box pleat at the front. On this narrow frill are small white pearls, almost edge to edge, almost two dozen buttons from neck to belt.

made by sprinkling into the batter, before it goes into the oven, raisins or cut-up dates (in Winter) or fresh fruits such as raspberries, stoned cherries, huckleberries, blackberries or sliced peaches or apples.

Serve hot with fruit syrup or sweetened corn syrup. It is quickly made and usually very popular. A hot oven is essential.

Note that no baking powder is used. The same mixture may be baked as pop-overs or fried as very thin French pancakes.

Portland, Or., July 6.—Will you kindly give directions for drying peas? Is there a bulletin that tells how to dry fruits and vegetables? Thanking you in advance. MRS. E. M. S.

You can obtain a bulletin from the Oregon Agricultural College.

There is also a good Farmers' Bulletin to be obtained from the Department of Agriculture, Washington, D. C.

If you can go to the Public Library you will be able to see these bulletins and obtain other books on the subject.

Peas may be dried in the sun or in a home-made evaporator. Very young, tender peas may be shelled and simply spread on a drying tray in the sun or evaporator, or they may be blanched in boiling water two minutes, plunged into cold water, quickly drained and spread out to dry.

The blanching is particularly good for fully grown, but quite tender peas. These should be blanched three or five minutes, according to age and size. Do not dry them until perfectly hard, but let them have a certain amount of "give" and leatherness when squeezed.

Experience is needed to know just when to stop drying. The peas should be "conditioned" after drying by placing boxes and pouring from one to another once a day on three or four successive days, so as to mix thoroughly and give an even degree of moisture. If found not dry enough they can be returned to the drying trays for a short time.

Peas may also be allowed to ripen on the vines and then be shelled; or the fully matured peas may be shelled and dried whole on the trays as above.

A very convenient way with the less tender peas is to put them through the food chopper and then dry on the trays. This gives an excellent product for soups or thickening for stews.

stewed fruit, puddings and pies. The English housewife, who has to be very careful sugar, makes up pulp into jam, one jar at a time, allowing half a pint of sugar to a pint of fruit. This does not make so sweet a jam as the usual quantity of sugar, but, as this English woman writes, it is quite good enough, and in these days jam of any kind is almost a luxury.

The fruit pulp freed from seeds, stones or skins, may be further concentrated and then dried to make the old-fashioned "fruit leather." This "leather," not only makes a good candy substitute, but it can be cut up to use like raisins in cakes or can be soaked back to softness for sauce or pie filling.

With all these methods at our command every housewife should have overflowing shelves with which to face the winter, even if she is limited to 25 pounds of sugar at this time.

Portland, Or., July 11.—Will you kindly tell me whether Yorkshire pudding can be made without white flour? Thanking you for help received. MRS. M. C. L.

Good Yorkshire pudding can be made with white flour, and since it is an excellent economizer of meat, it makes a good Summer as well as Winter dish. Yorkshire pudding with barley flour: 2 eggs, 1 cup milk (skim milk may be used), 1 cup and 2 tablespoons barley flour, 1 teaspoon salt. Sift the barley flour and salt together, make a "well" in the center and mix gradually to a smooth thin batter with the milk and eggs. If a larger, plainer pudding is wanted 3 large eggs might be used, 1 cup milk and 2 cups barley flour.

Have ready a hissing hot baking tin with a few spoonfuls of lard or dripping or other fat—enough to "swash around" on the bottom and to leave a few "blobs" floating on top when the batter is poured in. Have the batter about 1-3 to 1/2 inch deep in the pan. Place in a hot oven and bake about half an hour until brown and puffy. Cut in slices and serve with roast meat or pot roast or fricassee.

Or, serve as a dessert or breakfast dish (in place of hot cakes) with fruit syrup.

Several variations are possible. Tiny sausages or little balls of well seasoned mince, the "hamburger" method, being used, though the batter after it is in the pan, to give a "Toad in the Hole"—a savory meat dish with little meat.

Or bits of cooked meat, fish, or vegetables may be similarly scattered. In this case serve as a main dish with a tomato or brown sauce as accompaniment. If it is a "vegetable toad in the hole," sprinkle grated cheese over it just before serving.

A very good substantial dessert, to follow a light main course, or even to serve as a "one piece lunch," can be

made by sprinkling into the batter, before it goes into the oven, raisins or cut-up dates (in Winter) or fresh fruits such as raspberries, stoned cherries, huckleberries, blackberries or sliced peaches or apples.

Serve hot with fruit syrup or sweetened corn syrup. It is quickly made and usually very popular. A hot oven is essential.

Note that no baking powder is used. The same mixture may be baked as pop-overs or fried as very thin French pancakes.

Meaning of Treason. Indianapolis News.

The Constitution of the United States says: "Treason against the United States shall consist only in levying war against them, or in adhering to their enemies, giving them aid and comfort." One is an adherent to the enemies of the country and gives them aid and comfort who supplies them with intelligence or furnishes them with provisions or arms.

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.

Best Home Treatment for All Hairy Growths

(The Modern Beauty)

Every woman should have a small package of delatone handy, for its timely use will keep the skin free from beauty-marring hairy growths. To remove hair or fuzz, make a thick paste with some of the powdered delatone and water. Apply to hairy surface and after 2 or 3 minutes rub off, wash the skin, and it will be free from hair or blemish. To avoid disappointment, be sure you get real delatone.—Adv.

The Joy of Mothers.

Mrs. Mary Roberts Rinehart, the writer, tells how she hoped, when she broke out, that her son would not be called. She had been in the first line trenches as a correspondent, and she had no illusions about what war really means. But the natural mother inclination to shield a son was soon stifled. Then she declares she felt she never could hold up her head again unless her boy wanted to go. He vol-