

MONKEY FUR AS FRINGE ON DAINY EVENING GOWNS FAD OF MOMENT IN WOMEN'S REALM

Girdle of Bright Colored Ribbon and Velvet Strap Falling From Shoulders Are Particularly Modern and Add Materially to Attractiveness of Costume—Youthful Simplicity Effective in Latest Dress.



Two Tons Ribbons, Dainty Trim, Dance Frocks.

It is the easiest thing in the world to concoct a stunning dance frock just now. All you need is a straight slip of sheer fabric and yards of ribbon, which may be sewed on as the picture indicates. This frock is of candy-colored silk net and the ribbons are pale yellow and heliotrope. The underslip is of chiffon over thin white silk and the whole costume is adorably airy and youthful. Though there is an effect of a pronounced décolletage, the underbody of chiffon runs up over the shoulders.

There is a youthful simplicity and slowness about the silhouette of the moment's dance frock. Rich fabrics are draped close to the figure and the frock seems to cling about its wearer in straight lines. Cloth of silver and pale pink charmause are combined in this lovely model and the wash is of natter blue velvet ribbon. Many of the spring dance frocks show these little frilled sleeves which are girlish and dainty, and prettier than bare arms in their revealing yet half-hiding effect.

Supper Dish.

Put through the food chopper the ends of cold steak or any mixture of cold meats. Into a buttered baking dish slice either raw or cold boiled potatoes and sprinkle thickly with the chopped meat. Over this a layer of canned tomatoes with some of their liquor; dot with butter and season with salt and pepper. Alternate the layers until dish is full enough for number you have to serve. Sprinkle the top with a layer of cracker crumbs moistened with a layer of melted butter and bake until done.

Answers To Correspondents

By Lillian Tingle

PORTLAND, Or., March 14.—Will you kindly give a recipe for old-fashioned "ginger pop" made with yeast? Thanking you in advance, MRS. R. C. F.

The following is Marion Harland's "ginger pop" recipe. I have several others, including some English recipes, in which oatmeal is used. If this one is not what you had in mind, please write again.

Old-fashioned ginger pop—Two gallons lukewarm water, two pounds sugar, two lemons, one tablespoon cream of tartar, two ounces white ginger root, one fresh or dried yeast cake or one cup home-made yeast. Bruise the ginger and boil it in the water with the lemon juice and cream of tartar. Let cool to lukewarm, strain, place in a stone crock and add the yeast. If yeast cakes are used, soften them in a little of the water before stirring into the mixture. Let stand (covered with a cloth) in a warm place for 24 hours, then put into bottles, tying down the corks very firmly. It should be ready for use next day. Keep the bottles lying on their sides in a very cold place. If kept in a warm place the "pop" may

explode the bottles, or may become sour and unfit for drinking. A little more lemon juice may be used if liked.

PORTLAND, Or., March 12.—Miss Tingle: Will you please publish a recipe for Thousand Island dressing, and what to combine it with for salads? Thanking you, T. M. B.

Thousand Island dressing is a name generally given to salad dressings to which chopped materials, such as pickles, olives, pimientos, nuts, etc., are added, with or without different flavored vinegars or fruit juices. The foundation may be French dressing, mayonnaise or boiled dressing, or a combination of either or both the latter with whipped cream. These dressings are generally suitable for vegetable, fish, or meat salads and for some green, salad, seldom for fruit salads. Which foundation and what additions are best will depend, of course, upon the particular combination with which it is to be used, and upon its relationship to the rest of the menu. To tell you "what to combine" with each dressing would be to write a small volume on salad making and is far beyond the scope of this column. If you lack knowledge and training in salad

making and are especially interested in the matter, you can obtain a number of salad books (none of them either complete or exhaustive) from the public library.

Probably more mistakes are made in the making and serving of salads than in any other single branch of cookery, since a successful salad calls for a knowledge of food values and "appropriateness," as well as a fine palate, a neat handedness in arrangement, a skill in preparing materials, a knowledge of flavor and color combinations, and a cultivated personal taste. This of course accounts for the multitude of inappropriate, inartistic, uninteresting and all too frequently unwholesome concoctions that one meets masquerading as salads.

A mere recipe for either a dressing or a salad combination will no more necessarily result in a really good salad than will a mere description or even a picture combined with a "recipe" for so many yards of ribbon, so much straw and so many flowers or feathers or beads or what not, necessarily result in a becoming and appropriate hat. Both hat-making and salad-making are in the realm of art rather than of science. Moreover, for a millinery success you must consider not only the hat and its trimming but also its relationship to the complete costume and to the personality of the wearer; and for a gastronomic success you must consider not only the salad and its dressing, but

also the rest of the menu, and the personal taste.

With these "solemn warnings" I will give you a list of ingredients used in Thousand Island dressings, in addition to any of the "foundations" previously suggested and a few type recipes. There are literally dozens of recipes which claim to be the "original" Thousand Island combination, and which of all of them really is the "original" does not matter in the least, provided that the one you use harmonizes with your salad materials, your menu and your personal taste.

Materials used in Thousand Island dressings: Very finely chopped parsley, chives, celery, tarragon, celery leaf, celery heart, green pepper, canned pimiento, sweet, sour or dill pickles, chili sauce, India relish, green olives, ripe olives, stuffed olives, onion (fresh or pickled), mustard pickles, chutney, nasturtium pickles, pickled walnuts, horseradish, canned mushrooms, capers, blanched almonds, English walnuts, pecans, hard boiled eggs, flavored vinegars, such as celery, tarragon, chili, garlic, horseradish, onion, cucumber, "Nabob" or "combination" salad vinegars, lemon juice, orange juice, lime juice, pineapple juice, Worcestershire sauce, tabasco sauce, mushroom catsup, tomato catsup, mayonnaise (for fish salads only), anchovy sauce, paprika, Spanish pepper, mignonette pepper, English mustard, French mustard. Of course, only a few of these materials can ever be used at one time, but a list like this is often very useful and suggestive.

Thousand Island dressing, type 1.—One cup mayonnaise, ½ cup whipped cream, 1 hard-boiled egg chopped (may be omitted), 2 tablespoons chili sauce, 1 teaspoon Worcestershire sauce, 1 tablespoon tomato catsup, 2 tablespoons chopped pimiento, 1 tablespoon chopped parsley, 1 tablespoon chopped celery leaf, onion juice, salt and paprika to taste.

Thousand Island dressing, type 2.—One cup rather stiff dressing, ½ cup whipped cream, 1 tablespoon orange juice, 1 tablespoon finely chopped chives, 1 tablespoon chopped green pepper, 2 tablespoons chopped pimiento, 2 tablespoons chopped almonds or walnuts (do not use walnuts in a salad where the material may be darkened on standing), a few drops Worcestershire sauce or tomato or mushroom catsup if liked, a few grains of sugar with salt and paprika to taste.

Thousand Island dressing, type 3.—One cup French dressing made with tarragon vinegar and lemon juice, 2 tablespoons orange juice, 2 tablespoons chopped ripe olives, 2 tablespoons chopped parsley and chives (or onion juice), 1 teaspoon French mustard (or less to taste), 1 tablespoon finely chopped capers (or cucumber pickles or nasturtium pickles as preferred). Season to taste with fresh ground pepper salt, a few grains sugar, and if liked, a few drops of Worcestershire sauce (may be omitted). Shake up in fruit jar just before serving. A few chopped nuts may be added if liked.

Thousand Island dressing, type 4.—One-half cup mayonnaise, ½ cup white sauce, 1 stiff-beaten egg white or ¼ cup cream (may be omitted), 1 tablespoon each tarragon vinegar, chili vinegar, orange juice, chopped parsley, tomato catsup, India relish and finely chopped horseradish (may be omitted), 2 tablespoons each chopped pimiento and olives. Season to taste with salt, sugar, paprika, and if liked, a little mustard. One chopped hard egg may be added if liked. For fish salads two chopped anchovies or a little anchovy sauce may be liked. For a cooked vegetable salad a little horseradish and a few drops Worcestershire sauce may be a welcome addition for some tastes; or a little green chili cheese may be melted in the white sauce.

If, with these suggestions and type recipes, you still have difficulty in making the exact dressing you had in mind, please write again, describing it as closely as possible, and I will give you another selection from the many in my notebook.

WAPATO, Wash., March 12.—Dear Miss Tingle: Will you please let me have your recipe for maple sugar sauce and also your plain whipped gelatine cream sauce with plum pudding? Also, in baking cakes in a cold oven, why is it I cannot have mine done in the required time? For instance, this morning I was baking a layer cake, supposed to take 15 minutes in electric oven from cold to 260 degrees heat. At the end of the 45 minutes the layers had not risen and I had to increase heat to 300 degrees to finish baking. Somehow I can never bake a cake done in the time should be. I use a hotpoint and wonder if the thermometer registered all right, but I also have the same result in my own range. You may give your recipe in The Sunday Oregonian if convenient. Thanking you, MRS. A. E. McC.

I am sorry to disappoint you, but it is never possible for me to "send" recipes.

I am afraid I do not know just what you mean by "my" maple sugar sauce. I would suggest: (a) A thin cream sauce, flavored to taste with maple sugar, or sweetened with white sugar and flavored with maple. (b) A syrup sauce, simply hot syrup made with maple syrup or white or brown sugar and maple. This is best for a very plain unsweetened pudding. (c) Whipped cream, sweetened with maple sugar or with ordinary sugar flavored with maple. I cannot think that you need a recipe for any of these, however.

Now am I very clear as to what is meant by "my" gelatine cream sauce. Any Bavarian cream can be used if liked, as a "sauce" with plum pudding, but plain whipped cream is usually better.

When no whipping cream is available, thin cream or top milk may be sweetened and flavored to taste and stiffened with gelatine. This is whipped until stiff just as it is on the point of setting—just at the point of "unbeaten egg white consistency."

Generally ¼ package of gelatine will stiffen 1 pint milk, but more may be necessary in warm weather. If ice is not available the whip should be made, or at least served, very cold. Before it is needed, in order that it may be firm with the minimum amount of gelatine. The gelatine is treated in the cold water, not in the milk, and is stirred or water, then completely dissolved over hot water and stirred into the milk or cream. In warm weather when the whip is to stand overnight it is well to scald all the milk and dissolve the soaked gelatine in this. Any degree of sweetness and any flavoring may be added to suit the pudding with which it is to be served.

If this was not what you had in mind, please write again.

Again, your cake question is not very clear. The "required time" do you mean the time given in an ordinary cookbook, or the time given in a special book for electric baking, or the time you guess it ought to be?

The ordinary cookbook does not expect you to put your cake into a cold oven, either electric or gas heated. The electric cookbooks, however, give accurate records have been made for electric ovens, and therefore something has to be known of general principles of baking, and of the particular oven in which you are baking, in order that you may understand general principles and are not misled by the "luck" of the electric oven is a joy for cake making, as it is possible to secure more accurate and unvarying results than with any other form of oven, and with the least possible attention, after once the "baking formula" is established for the particular oven used. Exactly accurate oven thermometers are, however, very difficult to obtain under ordinary conditions, but as long as you know what temperature on the thermometer you are using gives the results you want, with its accuracy becoming a minor importance.

As I cannot personally investigate

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your range and thermometer and as I cannot guess how much or how little you know about the principles of baking, I prefer to advise you. Obviously you are in the habit of starting with too cold an oven and you have not an accurate thermometer, and I doubt if you understand the "four-quarter" method for estimating cake baking. This is empirical, not scientific, but is often helpful to the beginner. Beginning with a cold oven is very dangerous for a beginner. The time needed for baking the cake depends, of course, partly on the kind of mixture used and partly upon the thickness of the cake. Until you gain experience a good cookbook is a fair guide, though usually it is inclined to give the minimum rather than the maximum time, in order to pacify the "woman-in-a-hurry" who unfortunately is in the majority among the readers of cookbooks. Mentally divide the time, as estimated to the best of your judgment with the aid of the cook book, into four equal parts. You layer cake would probably call for 12 minute "quarters." At the end of the first quarter the cake should be rising well, but not in the least browned. If not rising, the oven is too cold. If browning already the oven is too hot. You can watch and regulate the heat before the cake is done. During the second quarter the cake should continue to rise and should brown very slightly. During the third quarter it ceases to rise and browns evenly all over. If it still rises, the oven is probably too cool. If it browns heavily, the oven is too hot. During the last quarter the cake should sink a little in the pan and brown in the tiny cracks. Usually the heat may be checked a little during this quarter.

Test carefully for complete baking before you remove it from the oven or it may fall, or, though brown outside, if the oven has been too hot in the earlier stages it will be "rusty" within or will show heavy streaks. Fallen cakes and heavy streaks are frequent results of "hurry up" methods. You should notice whether the cake looks and smells "done" before you move it or touch it. If it looks dry and if it "rusts" or "sings" loudly, put it back instantly. When it barely "sings" you may venture to give final testing by running a bright skewer or steel knitting needle into the center. Do not use a broom straw for this, as it is not always sanitary even when new, and is never as accurate an indicator as a skewer or knitting needle. The knife-blade, advocated in some cook books, is dangerous because if the cake should happen to be not quite done the large puncture made by a knife may be enough to make it fall. Don't run anything into a cake until you are pretty sure it is done, judging by the previous signs mentioned, and until you are quite sure don't let the cake come in contact with cold air.

I don't know whether this will help you, but I think it more likely than if I simply quoted "best theoretical baking temperatures" to you, since your thermometer is probably not an accurate one. But if you do want theoretical temperatures, let me know, as I am glad to help in any way I can.

Japanese Island Wharves of Asia.

When we speak of Japan mainly as an agricultural country, this gives an inadequate conception of the great strength of the nation, population and resources. Japan is one of the most civilized countries. Apart from Tokyo, with its 2,000,000 inhabitants, and Osaka, with 1,000,000, there are five other cities which have together a population of 2,000,000, and there are in all 66 towns with a population of over 30,000 each. Moreover, the greater part of the large cities and towns are collected close together in comparison with the total area of the Japanese islands. Railways now connect the main islands, and agricultural centers, supplementing the admirable water communications by sea and canal. This concentration of industrial and improvement in transport combine to give Japan a focus of material influence which can scarcely fail to increase her pressure upon China in time to come. A glance at the map shows how this long procession of islands from Saghalien to Formosa, lying like a series of wharves along the coast of eastern Asia, with its outposts and inlets of Korea, on the Liaoting peninsula, at Kiao-Chau and now at

Pukien, gives Japan an enormous commercial as well as a strategical advantage in the competitive war of the near future, as compared with her rivals in Europe or in America. Never in history was so remarkably favorable a geographical situation in the hands of

one nation, controlled by men capable of taking full advantage of it and looking to the future of Asia as in some sort the heritage of the Japanese race. —From "Japan: Imperial and Capitalistic," by H. M. Hyndman, in "Asia" magazine.

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MRS. N. T. S.—The most remarkable result of the norexin is the way it achieves on the skin can be accomplished quickly by using a creamy mixture made by mixing one ounce of zintone and two tablespoonfuls of glycerine in a pint of water. By using this freely, you will notice in a few days that all the muddiness and blemishes you speak of will have faded from sight, and leave instead a complexion of surpassing loveliness. Any druggist can supply you with the zintone for not more than fifty cents.

DESPAIRING—Short, thin hair simply means that the roots of the hair are not getting the nourishment which they should have. This is proven to you very forcibly when you consider the fact that the hair of the head has been using as mentioned in your letter. Here is a formula which has proved itself many times over with friends of mine. It has a remarkable power of forcing hair to grow, and it is quickly absorbed by the hair roots. To a half pint of bay rum and a half pint of water add the contents of a one ounce bottle of beta-quinol. The cost about fifty cents at any drug store. Within a month you should see a remarkable difference in the length and thickness of your hair, and it will stop falling.

MRS. J. J.—The amplit can be kept free from excessive perspiration by the use of hydrolized talc. Liquids for this purpose dry quickly and are apt to dry the skin. The hydrolized talc may be secured for half a dollar.

MISS O. R.—There's more to remove from the scalp than mere dirt. There are fatty scales which form, and which can only be removed by dissolution. If you use a teaspoonful of eggol in half a cup of water, as a head wash, it will remove all these accumulations which retard the growth of the hair. It will also make your hair very silky. There is enough for over a dozen shampooes in a twenty-five cent package of eggol.

JOSEPHINE—The name of my face powder is "Valeska Suratt Face Powder." It is made exquisitely fine in order to eliminate chinkiness, and you will find it superb. Drug stores now sell it in any tint, fifty cents—Adv.