

BLACK SATIN FROCKS NEAT FOR TRAVELING AND ARRIVE AT DESTINATION LOOKING FIT

Linen Is Coming to the Front Again Among Women Who Select Exclusive Models of Late Fashions—The Vacation Frock Shown Is Particularly Nifty, With Middy Cut Blouse and Box Pleated Skirt.



Sport Costume For The Street.

IF YOU possess a cape wrap, this smart little satin frock will be just the thing to travel in—neat, cool and capable of arriving at its destination in better trim than a blouse worn with a coat and skirt suit. And black satin frocks are particularly smart, made quite simply like this one with a trim tailored suggestion lent by straight lines and many buttons. Hat and footwear carry out the tailored suggestion; the hat, a dashing tri-corne shape, having a touch of color in applied flowers.

This is a linen season among women who select the high-class, exclusive models newly launched by fashion. Linens are coming back after their temporary absence during war-time when they were needed for war purposes and the couturiers are bringing out many fetching linen models. This is one of the newest; a graceful vacation frock on loose middie lines. The skirt is gray linen and the blouse of rose-colored linen is attached to the box pleats of the skirt with pearl buttons.

Dainty, indeed, is this vacation maid in her morning costume for boardwalk or casino. Her skirt is of chiffon velvet in rose and turquoise plaid and her blouse is of sheer handkerchief linen with one of those becoming jabot frills. White footwear and hat comply with fashion's demands for summer time and the gray little sunshade of flowered silk shows the pastel tones in the sport skirt. With a dainty sport costume like this one does not wear low-heeled shoes, but high-heeled pumps or buttoned boots of white kid.

Answers To Correspondents

By Lillian Tingle.

PORTLAND, Or., July 11.—Will you please give a recipe for lemon tarts? Thanking you in advance. MRS. P. C. E.

ONE type of lemon tarts is made just like lemon pie. The shells are lightly baked first (either in small "patty tins" or on the outside of tin muffin pans) and are then filled with lemon pie filling—rich or plain as preferred, and are returned to the oven to "firm" the mixture. They may be served either with or without a meringue or with a little "dab" of whipped cream on top. Recipes for several lemon pie fillings and for the accompanying meringue have been given recently in this column.

Another type has fully baked pastry shells filled with lemon jelly whipped stiff, with or without a finishing touch of whipped cream or chopped nuts. Or the shells may be filled with lemon Bavarian cream, or with the "lemon honey for keeping" (recently given in this column), either plain or combined with stiff beaten egg white or whipped cream, to give a fluffy texture.

There are also several varieties of lemon tarts in which the filling is baked with the pastry. The lemon honey mentioned above may be also used in this way, or a rather rich lemon flavored, uncooked custard may be used. Ordinary lemon soufflé mixture is sometimes baked in small pastry shells, sometimes with a teaspoonful of lemon marmalade, or raspberry, or apricot jam put into the pastry before the soufflé mixture to prevent a too-dry effect.

Lemon-apple filling may also be used in tarts. If both cake and pie should be baked on the same day, the trimmings of the pie may be rolled out to line tart tins, and a little of the cake mixture may be reserved, flavored with lemon rind and juice and baked in the shells. Here again a teaspoon of tart jam, jelly, or marmalade is a good addition, put into the pastry shell just before the cake mixture.

Following is a lemon tart filling



Chic Linen Frock For Vacation Wear.

made from dry cake crumbs. Bread crumbs might be similarly used if well dried, crushed or ground, and sifted, but more sugar would, of course, be needed for a mixture made with bread crumbs.

Lemon tart filling with crumbs:

One cup dry sifted cake crumbs (preferably from sponge cake), 3 table-

If preferred, a little orange rind and juice may be substituted for part of the lemon in the mixture. If meringue taste is desired, use the yolks and all or part of one white in the mixture, reserving the rest of the white to make a meringue.

If you want a detailed recipe for any of the other fillings mentioned above, please write again.

PORTLAND, July 9.—Dear Miss Tingle: I have found so much help from your answers that I will try and help those who wish a plain rich cake. This is my favorite recipe when in a hurry. L. E. P.

I am glad you find this column helpful. Many thanks for your recipe. You may, perhaps, notice that I use the same mixture that I suggested for a recent inquirer except that you use milk instead of water. A larger cake is obtained by beating the eggs separately. Can a cake be both "plain" and "rich"? Two Egg Cake (Mrs. L. E. P.)—Two eggs beaten to a cream, one cupful sugar, three tablespoons melted butter, two cups flour, one and one-half teaspoons of baking powder, one-half cup milk, one teaspoon vanilla. Mix ingredients just as they come; bake in layer or loaf in moderate oven.

ALBANY, Or., July 8.—Dear Miss Tingle: Some time ago you gave a statement in The Oregonian by you in regard to making wavy syrup and intended to cut it out but neglected it, and the paper was destroyed. I cannot remember the recipe. Will you please let me know how to make it? T. P. HACHELMAN.

I am unable to find the recipe to which you refer. Possibly some reader may be able to supply it. If I remember rightly it was made by simply concentrating the whey by boiling until of a syrupy consistency and then adding a very little sugar, if necessary, with or without a flavoring of lemon or orange rind and juice. The whey contains some of the mineral matter and sugar of the milk.

Its acid gives flavor (if used to make a syrup) and makes it also useful in baking to replace the more expensive acid of baking powder. It is, of course, less nutritious than sour milk, but more nutritious than water. For baking, use one level teaspoon soda for every pint of well-soured whey used as wetting. The gas evolved should be about equal to that from four level teaspoons of baking powder.

SHERWOOD, Or., July 3.—Miss Tingle: Will you kindly give a recipe for Thousand Island salad dressing? Thanking you in advance. MRS. W. A. R.

Thousand Island dressing is a general name given to a dressing containing a combination of chopped materials that add flavor or color to the mixture. The foundation may be French dressing or boiled dressing, or Mayonnaise, or whipped cream dressing, or a combination of two of these—for example, boiled dressing and whipped cream, or Mayonnaise and whipped cream, or Mayonnaise and boiled dressing.

To the chosen foundation is added a selection of some of the following chopped materials or liquid and solid seasonings. The choice, both of foundation and of accessory flavoring materials must, of course, depend mainly upon the kind of salad with which the particular dressing is to be served; personal taste and convenience being also factors in the selection. You will see from this that almost innumerable different combinations are possible under the name of "Thousand Island Dressing" and you may make your own "favorite recipe" from these suggestions.

Materials for selection for Thousand Island dressing, onion, celery, green pepper, sweet red pepper or canned pimientos, sweet, sour or dill pickles, Indian relish, chili sauce, capers, pickled nasturtium seeds, horse radish, fresh radishes, pickled beets, ripe green or stuffed olives, walnuts, blanched almonds, hazel nuts or pecans, pickled walnuts, chutney, canned mushrooms,

hard boiled eggs, parsley, tarragon, chervil, chives. All these need to be finely chopped.

Seasonings—English or French mustard, Worcestershire sauce, tomato catsup, walnut catsup, mushroom catsup, tabasco sauce, paprika, Spanish pepper, garlic vinegar, tarragon vinegar, cucumber vinegar, orange juice, lemon juice, pineapple juice, sugar, salt, pepper, mace, pimento juice, cayenne, mustard pickle vinegar, Chinese soy.

Following are typical recipes: Thousand Island Dressing No. 1.—Two tablespoons each finely chopped green peppers, chili sauce and canned pimentos, 1 teaspoon each onion juice or finely chopped onion, Worcestershire sauce, chopped parsley and chives (may be omitted), 1 tablespoon each tomato catsup and orange juice, 1 hard boiled egg, 1 cup mayonnaise, ¼ cup whipped cream. Salt and paprika to taste. Blend carefully just before serving. Have the dressing thoroughly chilled.

Thousand Island Dressing No. 2.—One tablespoon each finely chopped green peppers, pimento, olives, sweet pickle and walnuts. One teaspoon each Worcestershire sauce or Chinese soy, French mustard, 1 tablespoon tarragon vinegar, 1 to 2 tablespoons lemon juice, 1 cup thick boiled dressing, ¼ cup whipped cream. Combine the chilled materials just before serving. Season to taste with salt, white pepper or paprika. One hard-boiled egg finely chopped may be used if liked. If intended for a salad containing crab, shrimp or lobster, add a little orange juice and a very tiny "pinch" of mace.

Thousand Island Dressing No. 3.—One tablespoon each finely chopped parsley, chives or onion, tarragon, if available, pimento, chili sauce, ripe olives, walnuts, celery heart, tomato catsup and horseradish, 1 cup French dressing, 2 tablespoons orange juice, 1 tablespoon cucumber or other fine flavored vinegar. Use tarragon vinegar if fresh tarragon is not available. 1 tablespoon unseasoned egg white. Put all into a fruit jar and shake thoroughly.

Wash your face, hands, arms, neck and shoulders, night and morning. Let it remain on the skin for the food value of the oatmeal. Wash off with warm water, rinse with cold water and dry thoroughly. Then apply dermoline. This is very important. In a short time your skin will undergo a marvelous change. A ray blue mounts the cheeks and a baby softness comes to the skin. The very first application will convince you that this combination is a most effective one for beautifying purposes. It is especially recommended for freckles, tan, sunburn, wrinkles, large pores, rough skin, as it freshens and beautifies the complexion and

new York—According to Miss Edna Wilder, the "wheels of time" may be turned backward if a little common sense is used in facial care. The pores to be kept open and scrupulously clean. After being thoroughly cleansed they should be fed, to nourish and give them a youthful appearance. Miss Wilder though well past middle age, has a face that is as fresh and beautiful as a young girl's. She is famous for her beautiful complexion and when asked how she retains her youthful appearance said:

"It is a simple process to appear youthful. No one comes within ten years of guessing my age. Here is my secret. Go to any grocery store and get 10 cents worth of ordinary oatmeal. Put a small quantity in a bag of cheesecloth about the size of your hand. Drop on or into the bag 10 drops of dermoline which can be obtained at any up-to-date drugstore, dip in warm water and use as you would a wash cloth. Wash your face, hands, arms, neck and shoulders, night and morning. Let it remain on the skin for the food value of the oatmeal. Wash off with warm water, rinse with cold water and dry thoroughly. Then apply dermoline. This is very important. In a short time your skin will undergo a marvelous change. A ray blue mounts the cheeks and a baby softness comes to the skin. The very first application will convince you that this combination is a most effective one for beautifying purposes. It is especially recommended for freckles, tan, sunburn, wrinkles, large pores, rough skin, as it freshens and beautifies the complexion and

makes rough red hands and arms smooth and white. It gives the skin the appearance of fresh-gathered. Wash thoroughly and pick over carefully. Place in a cheesecloth bag and steam 15 minutes in a homemade or commercial steamer. Plunge quickly into cold water. Drain, place on a board and cut across to make packing easy. Pack closely in hot jars. Fill up with hot water and add 1 teaspoon salt. If liked a small slice of boiled bacon or a strip of chipped beef may be added to flavor the dressing, but with fine, well-flavored spinach this is not necessary. Adjust the lids not quite tight. Set the jars



Perspiration hurts fabrics

Laundry your blouse the moment it gets soiled!

WHEN you lay aside a blouse that is even slightly soiled, have you ever stopped to think what happens to it?

Perspiration contains acids that are harmful to delicate materials. These acids attack the fabric and make it "tender." Leaving your blouse like this even a day will damage it.

The moment your blouse gets soiled, dip it into pure Lux suds!

Lux comes in delicate glistening flakes, that melt instantly in hot water and whisk up into a rich, cleansing lather. The gentle Lux way of washing will save your blouse from the harm even a trace

of perspiration does to frail things! Your grocer, druggist or department store has Lux.—Lever Bros. Co., Cambridge, Mass.

To wash sheer silk blouses

Whisk a tablespoonful of Lux into a thick lather in half a bowlful of very hot water. Add cold water till lukewarm. Dip your blouse through the foamy lather many times. Squeeze the suds through it—do not rub. Rinse three times in clear lukewarm water. Squeeze the water out—do not wring. Dry in the shade. When nearly dry press with a warm iron—never a hot one. Georgette crepe blouses should be gently pulled into shape as they dry and also should be shaped as they are ironed.

Lux won't hurt anything pure water alone won't injure.

LUX
THERE IS NOTHING ELSE LIKE LUX!



Copyrighted, 1919 by Lever Bros. Co.

oughly. Season to taste with salt, a few grains sugar, a suggestion of cayenne or use paprika or Spanish pepper (if liked). For some salads additional orange or lemon juice may be needed. A few drops of Worcestershire sauce or mushroom catsup may be added if liked. Chill and shake thoroughly before using.

Thousand Island Dressing No. 4.—Three tablespoons each chopped pimento and celery heart and olives, 1 tablespoon each onion juice, parsley, chili sauce, tomato catsup and pickled mushrooms or mushroom catsup, ¼ cup olive oil, 2 tablespoons each lemon juice and orange juice, 1 tablespoon flavored vinegar (or more or less according to the kind of salad used), 1 cup mayonnaise or boiled dressing. Season to taste with salt, sugar, paprika, white pepper, add mustard, horse radish, or a pinch of garlic (obtained by rubbing a cut clove of garlic over the mixing bowl) according to taste and the kind of salad. Mix thoroughly and chill.

You can see from these how the different combinations may be elaborated or simplified.

HILLSDALE, Or., May 29.—Would you please give a recipe for canned spinach? Thanking you for your information. "SUBSCRIBER."

I am sorry that it has been impossible for me to give you your reply sooner, but I hope it is not yet too late.

Canned spinach—The spinach must be fresh-gathered. Wash thoroughly and pick over carefully. Place in a cheesecloth bag and steam 15 minutes in a homemade or commercial steamer. Plunge quickly into cold water. Drain, place on a board and cut across to make packing easy. Pack closely in hot jars. Fill up with hot water and add 1 teaspoon salt. If liked a small slice of boiled bacon or a strip of chipped beef may be added to flavor the dressing, but with fine, well-flavored spinach this is not necessary. Adjust the lids not quite tight. Set the jars

on a rack in a wash boiler having hot water one inch above the tops of the jars. Cover and boil two hours, counting from the time boiling actually begins. Remove from the boiler, tighten the lids and invert to cool. Wrap in paper to prevent bleaching out. Other greens may be canned in the same way.

PORTLAND, Or., July 8.—Will you please give a recipe for cherry olives, also for green plum olives? Thanking you in advance. MRS. S. M. W.

Cherry olives.—One quart large firm carefully selected black cherries, 1 tablespoon salt, ½ cup vinegar, cold water. Wash the cherries but leave the stems on. Put them into a scalded jar. Dissolve the salt in the vinegar and pour over the cherries, then fill up the jar with cold water and seal at once. No heating is necessary. Keep three months before opening.

Some makers add a little pickling spice and use a rather higher proportion of vinegar. Sometimes a little oil is poured on top of each jar.

Small green plums to imitate olives.—Wash, prick over and let stand 3 or 4 days in brine to float an egg. Drain, pack into jars and put up like the cherries given above with or without spices. A little dill is sometimes used.

PORTLAND, Or., June 15.—Please give a simple recipe for beef loaf. H. K. Try the following: Beef Loaf—Two pounds lean beef

(lower round or shoulder steak), three ounces fat salt pork, one egg, two teaspoons salt, four large soda crackers crushed and sifted, one-fourth teaspoon pepper (or more or less to taste), one tablespoon butter, one tablespoon stock or milk or water, one-half teaspoon each sage and marjoram if liked, or one tablespoon chopped parsley, one tablespoon chopped onion and one teaspoon grated lemon rind. Other optional flavorings to give occasional variety are one or two tablespoons each chopped pimentos, tomato catsup and finely chopped celery. Chop the meat in the meat grinder, mix thoroughly with the binding material (egg and cracker crumbs) and chosen flavorings. Mould into a loaf and bake slowly about two hours, basting with the butter and a little stock or water if needed. Use enough heat at the last to brown well. The broiler can be used for this. Serve hot or cold.

SHERWOOD, Or., May 29, 1919.—Dear Miss Tingle: Will you kindly give a recipe for prepared pancake flour made with rice flour and buckwheat? I have about 3 pounds of each; also one made with graham and white flour. Thanking you. MRS. C. M.

I hope you saw the directions for pancake flour given recently in this column. If you did not get from this the information you wanted please write again and I will give you a slightly different formula.

PORTLAND, Or., June 15.—Please give a simple recipe for beef loaf. H. K. Try the following: Beef Loaf—Two pounds lean beef

Wash your face, hands, arms, neck and shoulders, night and morning. Let it remain on the skin for the food value of the oatmeal. Wash off with warm water, rinse with cold water and dry thoroughly. Then apply dermoline. This is very important. In a short time your skin will undergo a marvelous change. A ray blue mounts the cheeks and a baby softness comes to the skin. The very first application will convince you that this combination is a most effective one for beautifying purposes. It is especially recommended for freckles, tan, sunburn, wrinkles, large pores, rough skin, as it freshens and beautifies the complexion and

new York—According to Miss Edna Wilder, the "wheels of time" may be turned backward if a little common sense is used in facial care. The pores to be kept open and scrupulously clean. After being thoroughly cleansed they should be fed, to nourish and give them a youthful appearance. Miss Wilder though well past middle age, has a face that is as fresh and beautiful as a young girl's. She is famous for her beautiful complexion and when asked how she retains her youthful appearance said:

"It is a simple process to appear youthful. No one comes within ten years of guessing my age. Here is my secret. Go to any grocery store and get 10 cents worth of ordinary oatmeal. Put a small quantity in a bag of cheesecloth about the size of your hand. Drop on or into the bag 10 drops of dermoline which can be obtained at any up-to-date drugstore, dip in warm water and use as you would a wash cloth. Wash your face, hands, arms, neck and shoulders, night and morning. Let it remain on the skin for the food value of the oatmeal. Wash off with warm water, rinse with cold water and dry thoroughly. Then apply dermoline. This is very important. In a short time your skin will undergo a marvelous change. A ray blue mounts the cheeks and a baby softness comes to the skin. The very first application will convince you that this combination is a most effective one for beautifying purposes. It is especially recommended for freckles, tan, sunburn, wrinkles, large pores, rough skin, as it freshens and beautifies the complexion and

makes rough red hands and arms smooth and white. It gives the skin the appearance of fresh-gathered. Wash thoroughly and pick over carefully. Place in a cheesecloth bag and steam 15 minutes in a homemade or commercial steamer. Plunge quickly into cold water. Drain, place on a board and cut across to make packing easy. Pack closely in hot jars. Fill up with hot water and add 1 teaspoon salt. If liked a small slice of boiled bacon or a strip of chipped beef may be added to flavor the dressing, but with fine, well-flavored spinach this is not necessary. Adjust the lids not quite tight. Set the jars

I knew raw cow's milk was hard for him to digest because of the tough curds—and I was afraid of the dangers of germs, particularly in hot weather.

And then my doctor told me the safest form of milk—the easiest to digest—the nearest thing to mother's milk—was Nestlé's Milk Food. My baby has thrived and grown in health and happiness ever since.

Nestlé's is pure milk in powder form that is already modified and does not require the further addition of milk. Always pure and safe, always uniform and free from the dangers of home modification, Nestlé's has stood the test of three generations and has today the largest sale of any baby food in the world.

FREE! Enough Nestlé's for 12 feedings. Send the coupon.

Nestlé's Food Company, Inc., 216 Call bldg., San Francisco, Cal. Please send me free your book and trial package.

Name _____ Address _____ City _____ State _____

WHEEN I found I couldn't nurse my baby any longer, I made up my mind to find a food for him that would be safe—that would be sure to bring him health and happiness.

You see, Nestlé's is really milk—but with the tough curds broken up by changing it to a fluffy powder, and with just the right amount of sugar and cereal added.

I found that the Nestlé Company likes to save babies and keep them well. They sent us free enough Nestlé's Food for twelve feedings and a very interesting and valuable Mother's Book about how to take care of babies. All you have to do is to fill out the coupon below.

Nestlé's is pure milk in powder form that is already modified and does not require the further addition of milk. Always pure and safe, always uniform and free from the dangers of home modification, Nestlé's has stood the test of three generations and has today the largest sale of any baby food in the world.

FREE! Enough Nestlé's for 12 feedings. Send the coupon.

Nestlé's Food Company, Inc., 216 Call bldg., San Francisco, Cal. Please send me free your book and trial package.

Name _____ Address _____ City _____ State _____

Nestlé's Food Company, Inc., 216 Call bldg., San Francisco, Cal. Please send me free your book and trial package.

Name _____ Address _____ City _____ State _____

Name _____ Address _____ City _____ State _____

Name _____ Address _____ City _____ State _____

Name _____ Address _____ City _____ State _____

Name _____ Address _____ City _____ State _____