

LONG, GRACEFULLY CLINGING, GREEN CHIFFON TEA GOWN CHARMING FOR AFTERNOON PARTIES

Summer Shawl and Coat Negligees Owe Inspiration to Chinese Mandarin Coats Worn for Past Several Seasons.



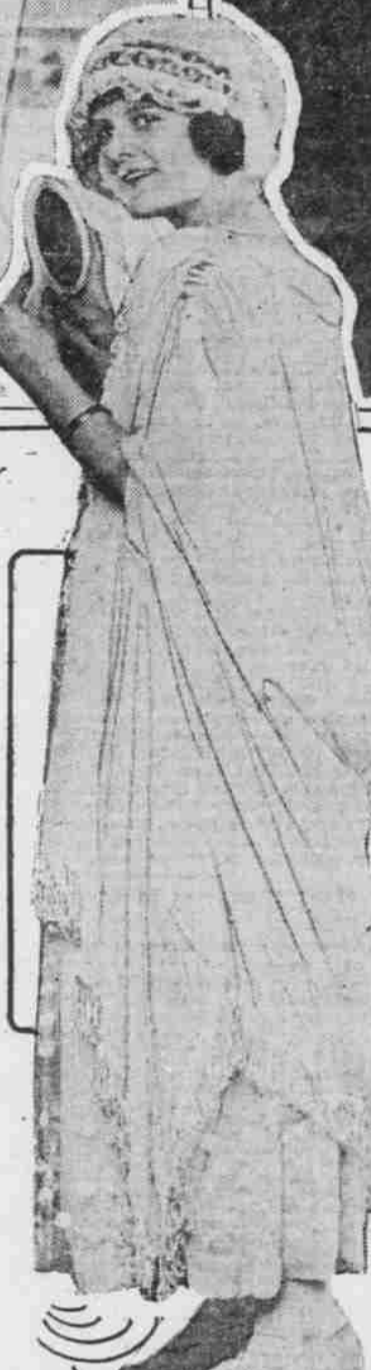
Classic Tea Gown in Green and Gray

Coat Style Has Dainty Suggestion

ENCHANTING in line is this tea gown for a summer afternoon. Material could scarcely be draped more simply, yet it is a drapery arranged with utmost skill...

Some of the summer negligees look exactly like filmy shawls worn over pretty petticoats; but shawl and petticoat are all one garment and the drapery is arranged to stay when the negligee is put on or off...

The coquettish coat-negligees owe their inspiration to Chinese mandarin coats, which have been worn as negligees for several seasons...



Shawl Shaped Negligee Appeals to Fashion

Answers to Correspondents

By Lillian Tingle

PORTLAND, Or., July 16.—Will you kindly give a recipe for old-fashioned raspberry vinegar? Thanking you in advance, MRS. B. C. C.

RASPBERRY vinegar.—For every box of raspberries allow about 1/2 cup good vinegar. Wash and pick over the berries, place in a crock, mash thoroughly and add the vinegar...

PORTLAND, July 16.—I desire to express my thanks for your kind answer through the Oregonian of my recent inquiry regarding the recipe for making enchiladas-de-hevea...

I hope the recipe I gave resembles to some extent at least the dish you had in mind. Did you see another recipe sent in by a correspondent recently? Here is another one, contributed by Mrs. T. D. P.

hard boiled eggs, 1/2 cup stoned, ripe olives chopped, 2 tablespoons chopped raisins and one or more chopped onions to taste, mix, seasoned with salt and just moistened with a very little of the sauce...

NEWPORT, Or., July 8.—Will you give me a recipe for gingerbread made with bread (coffee cake) made with sour cream? I would like to have it, too.

Rich Sour Cream Gingerbread.—1 cup molasses, 1/2 cup sugar, 2-3 cup thick sour cream, 2-3 cup thick sour milk, 1 1/2 level teaspoons soda, 1 teaspoon ginger (or made to taste), 1 teaspoon cinnamon, 2 well-beaten eggs...

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an excessive amount of soda, sometimes without any acid, or with a very unsuitable proportion of acid. One level teaspoon soda will be neutralized by approximately 2 cups well-sifted flour...

Carrying this easy approximate rule in your head, it becomes possible to use any old amount of sour milk or to substitute tartaric acid...

But suppose you have no cream of tartar handy? Then omit the 1/2 teaspoon of soda that the cup of sour milk would neutralize and add enough baking powder to yield the same amount of gas...

I am not very clear as to whether the sweet coffee cake with sour cream that you ask for is wanted with or without yeast. Perhaps you would not mind writing again...



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