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 Season



Green and Gray NCHANTING 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, for the gown elings to the figure while seeming to floow loosely away from it. Nile green chiffon was used for this beautiful ten gown and there is a panel of silvergray crushed velvet at the front—a feature that adds to the formality of the garment. A strip of the velvet is attached to the short train at the back, and both this strip and the panel are stenciled in gray-green. The tea gown is very long, dragging gracefully abou

Some of the summer negligers look exactly like flimsy shawls worn over pretty petticoals; but shawl and petticoal are all one garment and the drapery is arranged to stay — when the negliger is put on or off. This charming model has a shawl of pale pink chiffen most gracefully draped from the shoulders and the trimming is looped slik fringe—pale pink also. The foundation slip is of cream point d'esprit embr idered with pale pink slik dots. My lady chiances from her atreet boots to pink satin slippers when she done this engaging boudoir costume.

The coquettish cost-negligoes owe their inspiration to Chinese mandarin coats, which have been worn as negligees for several seasons. But far pretiter and more feminine is a coat like this one, of soft shell pink crepe dechine edged deeply with ecru silk lace. Swinging lassels on coat, sleeve and collar weight the eithen fabric gracefully. Quite a novel idea is the crisscoss tucking of the crepe dechine skirt, which is attached to a short-waisted upper part that is invisible waisted upper part that is invisible under the loose cont.

Answers To Correspondents By Lilian Tingle.

PORTLAND, Or., July 10.—Will you kindly give a recipe for old-fashioned rappberry vinegar? Thanking you in advance. MRS. B. C. C.

ASPBERRY vinegar-For every R ASPBERRY Vinegat For box of raspberries allow about 14 cap good vinegar. Wash and pick over the berries, place in a crock, mash thoroughly and add the vinegar. Let stand 24 hours, then drain and measure. For every three cups mixed juice and vinegar allow 2 cups sugar for thin or three for thick syrup. Heat until the sugar is dissolved, boil up once, strain and bottle, using sterilized bottles and new corks, Cover the corks with parafine. Store in cool, dark place. Use diluted to taste with any coarged water or with ice water, or with hot water for a beve-rage. The thick syrup may be used also with lee cream or in tart fruit cock-tails or with waffles, hot cakes, York-shire pudding or pancakes, or as sauce for any very plain steamed or baked

Shawl Staped Negligees Appeal

and either loganberry or red currant juice (to give the desired acidity to the rather "flat" raspberry juice), sweetened according to taste and the purpose for which it is to be used, is

generally to be preferred to the "old-fashioned vinegar."

Blackberries treated in the same way as the raspberries or combined with raspberries also give a good "shrub"

or vinegar and will give color and

nystrious "tang" when combined with

other fruit juices in fruit punch of fruit cocktails. Let me know if you need directions for putting up fruit

PORTLAND, July 6.—I desire to express
my thanks for your kind answer through
The Oregonian of my recent inquiry regarding the recipe for making enchilidade-bacve. I desired especially to know the
formula for making the dish, which is in
the nature of an omelette with a Spanish
sauce. We have often enjoyed the same
at one of the Portland grills as well as at
Seattle under the above name. Thanking
you very kindly.

I here the receipt I may be the

juices without vinegar.

to Fashion.

hard boiled eggs. ½ cup stoned, ripe olives, chopped, 2 tablespoons chopped raisins and one or more chopped onlons to taste, mix, seasoned with salt onions to taste, mix, seasoned with salt and just moistened with a very little of the sauce. Have ready also plenty of dry grated cheese. Now make the enchiadas as follows: Mix ½ cup cornmeal with 1 cup flour and ½ teaspoon salt. Make into a smooth, thin batter with 2 well-beaten eggs and 1 cup milk. Put about ½ tablespoon olive oil or lard in a frying pan, 6 or 7 inches in diameter, using only enough oil to grease it well. When hot pour in barely enough batter to cover the bottom of the pan to make a very thin cake. If you put in too much batter, pour it back quickly, or the cake will be heavy and soggy. When one side is cooked, shake the pan until it is free, then turn or toss it and cook for a moment on the other side: but the cake should be so thin as to be really cooked through when baked on one side. Put the cake in platter and spread it with a little stide.

But if you are going to make biscuit the addition of more baked on one side. Put the cake in platter and spread it with a little stide.

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But if you are going to make biscuit to make a going to make the batter, your proportion will come out about a platter and spread it with a little stide.

But if you are soid, or with a very inice.

In it before adding in vinegar or lemon itimes without any acid, or with a very unsuitable proportion of acid.

One level teaspoon soda will be neutralized by approximately 2 cups well tables on the stange of acid.

One level teaspoons soda will be neutralized by approximately 2 cups well the cake shoult be a to taste and hang it up in a small cheesecloth sack to drip until of desired firmness and riper acid of the proportion of acid.

Thus if you are going to use soda in plant of the quantity is not too small the family can be treated to some perfectly proportion will come out about the plant of the plant of the proportion of soda, or until to say of a control of the proportion of acid until it is free, then turn or toss it and cook for a moment on the other side; but the cake should be so thin as to be really cooked through when baked on one side. Put the cake in a platter and spread it with a little of the filling, sprinkle with cheese and pour a spoonful of sauce over it. Then make another cake and repeat. You may either roll each filled cake and set them side by side, or you can pile them up with the filling between like a large cake, and cut like a pie. When all are finished pour the rest of the sauce around and heat through in the oven if necessary, Garnish with ripe olives and grated cheese.

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

And please repeat the rules for soda and baking powder, how to translate one into terms of the other, with quantities far each cup of flour. It is so long since I have done any cooking that I have quite forgotten your directions. With many thanks for past help.

RAE V. B.

cup molasses. 1/2 cup sugar, 1/2 cup fully neutralized, an Caspoon each ginger and cinnamon, about 3 cups sifted flour. Mix slightly stiffer than for the mixture given

In using soda a good practical rule is

to estimate the amount of gas given off by one level teaspoon soda (when com-pletely neutralized by an acid) as being approximately equivalent to that given off by 4 scant teaspoons (or 1 level tablespoon or 1 "heaped" teaspoon) tablespoon or 1 "heaped" teaspoon) baking powder. This is about the right amount for leavening one pint of flour to be used in a very plain flour mixture without eggs and with little shortening, such as biscuit dough. The propor tion of baking powder for one pint flour tends to decrease gradually with an increased amount of shortening or of eggs, until in such mixtures as puff



upon the strength of the flour used). Consequently, you should either use additional acid (in the form perhaps of cream of tartar) to be right for the 1/2 teaspoon soda left unneutralized, or else use only 1/2 teaspoon soda and add else use only 12 teaspoon soda and add two scant teaspoons baking powder to make up the required amount of gas for your pint of flour. Or else leave the soda only partly neutralized and have rather heavy biscuits with a "soda flavor."

Carrying this easy approximate rule in your head, it becomes possible to use

cup of floor. It is so long since I have done any cooking that I have quite forgotten any cooking that I have quite forgotten your directions. With many thanks for past help.

RAE V. B.

Rich Sour Cream Gingerbread.—1 cup molasses, ½ cup sugar, 2-3 cup thick sour milk, 1½ level teaspoons soda, 1 teaspoon ginger (or made to taste), 1 teaspoon cinnamon, 2 well-beaten eggs, about 3 cups sifted flour. Mix to a medium drop batter. Bake (in two-loaf pans or in a sheet in a baking pan) in a moderate oven.

Plainer Sour Cream Gingerbread.—1 teup molasses, ½ cup sugar, 2-3 cup thick sour milk, 1-16 teaspoons cream of tartary transfer of the color of the cup molasses, ½ cup sugar, 2-3 cup thick sour milk neutralizes teaspoon soda; so will 1 1-16 teaspoons cream of tartary. Yery well. Leave the soda as it to be proper don't the color of the cup molasses, ½ cup sugar, ½ cup like and add 1 1-16 teaspoons cream of tartary. You will still have the sods like and add 1 1-16 teaspoons cream of tartary. You will still have the sods like and add 1 1-16 teaspoons cream of tartary. You will still have the sods like and add 1 1-16 teaspoons cream of tartary. You will still have the sods like and add 1 1-16 teaspoons cream of tartary. You will still have the sods like and add 1 1-16 teaspoons cream of tartary. You will still have the sods like and add 1 1-16 teaspoons cream of tartary. You will still have the sods like and add 1 1-16 teaspoons cream of tartary. You will still have the sods like and add 1 1-16 teaspoons cream of tartary. You will still have the sods like and the proper size and oll with the vegetables and o

amount of gas evolved.

But suppose you have no cream of tartar handy? Then omit the ½ teaspoon of soda that the cup of sour milk would neutralize and add enough baking powder to yield the same amount of gas, namely, two scant level teaspoons, and the result will be nearly

if not quite the same.

In using sour cream more "judgment' is needed and any recipe is likely to be a bit "chancy," because the
exact amounts of fat and acid are likely to vary more in different samples of one clove of garlic (if liked), two table to vary more in different samples of one clove of garlic (if liked), two table to vary more in different samples of one clove of garlic (if liked), two table to end one clove of garlic (if liked), two table to one clove one clove of garlic (if liked), two table to one clove one clove one clove one clo

for any very plain steamed or baked pudding.

White wine vinegar" was generally allowed the same of the nature of an omeitte with a Spanish paste, pound cake or rich sponge cake or rich

nosed" peppers of even size for 24 hours in "brine to float an egg." Cut a silt in one side, or cut off the top (saving it for a lid) and remove the veins and seeds. To estimate the amount of filling needed, fill the perpers with water in rinsing and empty each one into a bowl. You can then see approximately how many cups of filling will be necessary, and thus save mixing up too much for the size of your peppers. Use any of the following

Mango filling No. 1 .- Chop firm white cabbage, and for every cup cabbage allow one-fourth cup each chopped cel-ery, green cucumbers and green tomaoes with one tablespoon chopped onion or more or less to taste. For every mustard seeds and two tablespoons oil Sprinkle the chopped vegetables light-ly with salt and let stand four hours.

pickling cucumbers, one-fourth cu-small nasturtium seeds (may to omitted), one-fourth cup sugar, one fourth cup oil, half teaspoon each nu-meg and ginger, one chopped onion liked.

Filling No. 3 .- To every pint chopped cabbage add one pint chopped celery one pint chopped green tomatoes, one pint red (but firm) tomatoes, half pin grated horseradish, one-fourth cup sugar, two tablespoons mustard seeds, one clove of garlic (if liked), two table-spoons oil. Chop the vegetables, sprin-

pint green tomatoes. Add also one cup chopped raisins and a little mace and ginger, if liked.

After filling the peppers and secur-

Sashes to Match Material Popular This Summer.

Voile, Gingham or Dimity May Be Used in Pretty Effects—Black Sweaters Smartest Garment of the

or the material I matching the frock are very smart this summer. When you buy voile, gingham or dimity for a midsummer the sasn. Such a sash should be about turn-over the fabric for the sash, but line. Black pumps and white silk stock-these double sashes are never as light and graceful as the single-width sash, fect. daintily hemmed along the edges.

Fashionable boot shops advertise for summer smartness sport exfords of white canvas or buckskin, dancing pumps of patent leather with huge sparkling buckles, and for the street very aristocratic buttoned boots with tall heels and long slim toes, the vamp of kid, patent leather or dark brown calfskin, the buttoned top of brocade, light sueds or mahogany colored twill the cunning knitted worsted costumes that include sweater, cap and very short breeches that leave dimpled knees bare, though ribbed wool sox are worn in sporty effect with sturdy little tan extends cold in his knees—so universally are short calfskin, the buttoned top of brocade, light sueds or mahogany colored twill the cunning for tiny laddies, are light suede or mahogany colored twill.

tucked from hem to knee, a group of tucked from hem to knee, a group of tucks around the loose sleeve and across the top of a ribbon-supported camisole of organdy which shows through the sheer bodice. Of course a sash of organdy or ribbon finishes off the girlish effect. And speaking of ribbon sashes, be sure and have double faced satin ribbon this season. N

By all means have a black sweater-if on would be excessively smart. Younger women are wearing black crofrock, get a yard or two extra to make cheted or knitted slip-on sweaters, sometimes with sleeves, sometimes in double the material and stitch and the black sweater trimiy at the waist turn-over the fabric for the sash, but these double sashes are payer as like ince complete the material stocknine inches wide and finished with a sleeveless style, with white sport skirts.

Very conning, for tiny laddick, are his knees—so universally are short socks worn by small children now; and the cunning knitted suit for spring Lovely little organdy frocks for sum- tion to the juvenile wardrobe.



Who Made -the First Baby Food?

WHEN I wanted to wear my baby and find a food which would agree with him as well as my own milk had done, I asked my doctor, "Who made the first baby food?"

"Nestle's," he said. "They origi-nated the modified powdered milk form of baby food many years ago, and now it has the largest sale of any baby food in the world."

Then they must know how to feed babies, I decided. And so it turned ont. For my baby didn't seem to feel any difference at all when we changed to Nestle's Milk Food—and all my fear and worry was gone. That is why I wanted you to know

shout Nestle's - that it is simply pure sweet milk in powder form --already modified -- easiest to digest because the tough curds are broken

up — and sure to keep your baby safe summer and winter.

No germa can get in, because you just add water and boil, and your baby is the smiling happy morsel of humanity you want him to be.

I know the Nestle Company will

be glad to help you as they helped me if you will fill out and send the coupon below. They will send you free, enough Nestle's Food for twelve feedings and a Mother's Book by specialists on how to take care of your baby. They want your baby to smile,

Nestle's is pure milk in powder form that is already modified and dees not require the further addition of milk. Always pure and safe, always uniform, and free from the dangers of home modification, Nestie's has stood the test of three generations and has testay the largest sais of any body food in the world.

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