

DAME FASHION EMPHASIZES SHOULDER LINES IN SEASON'S LATEST BLOUSES

Kimono Sleeve Shows Off Perfect Shoulders Better Than Decollette Bodice—Slip into Blouses Favorable Nowadays—Soft Silken Stuffs Heavily Embroidered, Make for Grace—Utility and Sport Blouses Linen.



7847—One Bead Flower Makes Telling Decoration. 7551—Drooping Shoulder-Line Even With Long Sleeves



7528—Baby Blouse Veiled With Chiffon. 7554—All In Delicate Beige Trim With Curving Jabot

FORTUNATE the woman who possesses lovely shoulders these days for kimono sleeves are the fashion again—and nothing reveals shoulder and arm lines like those unseamed, drooping kimono-sleeved blouses. Some of the new blouses have set-in sleeves, but the effect is always that of a kimono sleeve, loose at the armhole and draping softly over the arm. Most of the new blouses fasten on the shoulder too. Front and back fastenings have been eliminated. When the neck opening is not large enough for the head to slip through without disarranging the collar, both shoulder seams are left open and then fastened with hidden snaps or with little buttons and loops. Sometimes silk cords are laced into the bodice and the soft material, alas, for the woman of pronounced curves! Not for her are these straight-lined models. A blouse must absolutely fall in flat lines at front and back. It must drape itself from the shoulders and not from the bust, or from a ridge of flesh across the shoulder blades at the back. And it must drape loosely and in soft folds around the top of the arm. If you have massive arms and a full bust, avoid the kimono blouses and content yourself with models that have gathers set in across the front and sleeves sewed into circular armholes. Large women, however, can and do wear the smart kimono blouses, and here is the secret—they select very low-busted corsets and wear the corset extremely loose at the waist line. Thus the flesh around the waist sinks downward and settles into the corset instead of being pushed up to make curves. A perfectly adjusted brassiere completes the flattening process. Then a very roomy blouse is selected, a size 44 at least for the woman who would

sign are sewed here and there to intensify the color harmony. A few groups of beads to break a too severe neckline, beads on the main ends to give weight and to catch and drop on the pointed ends of the sleeve. On this blouse (7847) of pale tan georgette crepe a single large flower is embroidered with beads in copper, red and blue. The flower, the stem and its long stem trails diagonally across the front of the blouse and over the line of the sleeve. The flower that trim the garment. These lines of tiny beads define a shallow yoke, an imaginary deep armhole and the loose sleeve into graceful lines. The fitted hip section is a pleasing innovation, more becoming to some than the loose kimono blouse edge. The revealing kimono shoulder is straightened even in blouses of the ordinary set-in sleeves, and only such sleeves are successful when the length is the waist. The delicate, little blouse (7551) is of pale gray crepe de chine elaborately embroidered in gray, blue and black. The flower embroidery is dropped below the bust line, and the plainness at the shoulders emphasizes the neck opening. The blouse is piped with blue silk and a line of this blue piping runs up the slashed and buttoned sleeves.

Answers to Correspondents

By Lillian Tingle

PORTLAND, Or., Dec. 28.—Dear Miss Tingle: Will you give me a recipe for Scotch cream scones, also for marmalade cake and citron buns? Thanking you in advance. MISS H. H.

I HOPE the following may be the recipes you want; if not, please write again. For plainer scones, use one or two eggs instead of the two eggs given in the recipe. Scotch Cream Scones.—Two cups flour, 4 tablespoons shortening, 3 teaspoons baking powder, 1 tablespoon sugar, 1/2 teaspoon salt, 1/2 cup cream, 1/2 cup milk. In a bowl, mix the shortening, add the eggs (well beaten) and the cream. Turn out on a floured board, sift lightly with flour and knead very slightly, just enough to give a smooth surface. Roll out to 1/4 inch thick. Cut into rounds. Much kneading will make the scones tough. The mixture should leave the bowl clean. With some kinds of flour and with small eggs, a very little additional milk or cream may be necessary to secure proper consistency. Knock in handling is essential for the best results. Cut the dough into 4 parts, shape each into a round, flat cake, about 3/4 inch thick (or slightly less). These may be baked whole or cut into 4 triangles or circular scones, as preferred. Bake carefully on a griddle, cooking rather slowly and browning first one side, then the other. Split and butter and serve hot; or cool, and toast on both sides, butter the inner side and serve hot.

Oven cream scones may be similarly made, but be sure to use a little thicker. Sometimes 2 tablespoons currants or seedless sultana raisins are added to the dry ingredients for oven scones. They should also be brushed with milk just before baking and with egg white (to glaze them) when they are just beginning to brown. The same mixture put into greased cups in which 2 or 3 tablespoons of jam or jelly is added, and properly placed may be steamed as plain jam puddings. When turned out, the hot jam will flow over the pudding to form a sauce. Cream should be served with such puddings.

Marmalade Cake.—One-half cup sugar, 1/2 cup shortening, 1 cup marmalade, 1 1/2 teaspoons baking powder, 1/2 teaspoon salt, 1 egg, 2 cups flour, 3/4 teaspoon powdered ginger. If you prefer, a little fresh grated orange or lemon rind. Sift the dry ingredients together, and mix with the marmalade and well-beaten egg to make a stiff rolling dough. A very little milk or water may be necessary if the egg is large. Roll out 1/4 inch shorter and crisper if little or no wetting is used, the mixture being half-way between a wafer and a cookie or cookie dough. Turn the dough out on a lightly floured board, knead very slightly to give a smooth surface. Cut in two pieces. Roll out thinner than (like a pie), pinch the edges and bake in a moderate oven. Cover with powdered sugar and orange slices, or "shaped" pieces. Serve hot or cold.

Another way to roll the whole pieces of dough into a sheet. Cover half with the marmalade, and roll up on a cookie sheet. Bake in a moderate oven. Cover with powdered sugar when baked. Cut into finger-shaped pieces or into 1/2 inch rounds as preferred. Serve hot or cold with afternoon tea. This is a Scotch recipe from Dundee, Scotland.

Citron Buns.—One fresh compressed yeast cake, softened in 1/4 cup lukewarm water (or 1 cup home-made yeast), 1/2 cup sugar, 1/2 cup butter, 1/2 cup shortening, 1/4 cup chopped citron, 1/2 cup washed, stoned and cut raisins, 1/2 cup flour, 1/2 cup milk, 1/2 cup orange (or 1 teaspoon lemon extract), 1/2 cup scalded milk (or less in proportion to the yeast used), 1/2 cup beaten egg, 1 teaspoon salt, about 3/4 cups bread flour. Scald the milk, add the salt and one-half of the sugar. Cool to lukewarm, add the yeast and water and mix thoroughly. Add the raisins, flavoring, egg, and remaining flour. Knead lightly and let rise. Divide into small pieces, shape into buns, and brush with egg and sugar with beaten egg (or starch and sugar glaze), and bake in a rather small oven at 350 degrees. Serve hot or cold with fresh. The buns, however, are really better for many tastes if split and toasted the second day and served hot and well-buttered.

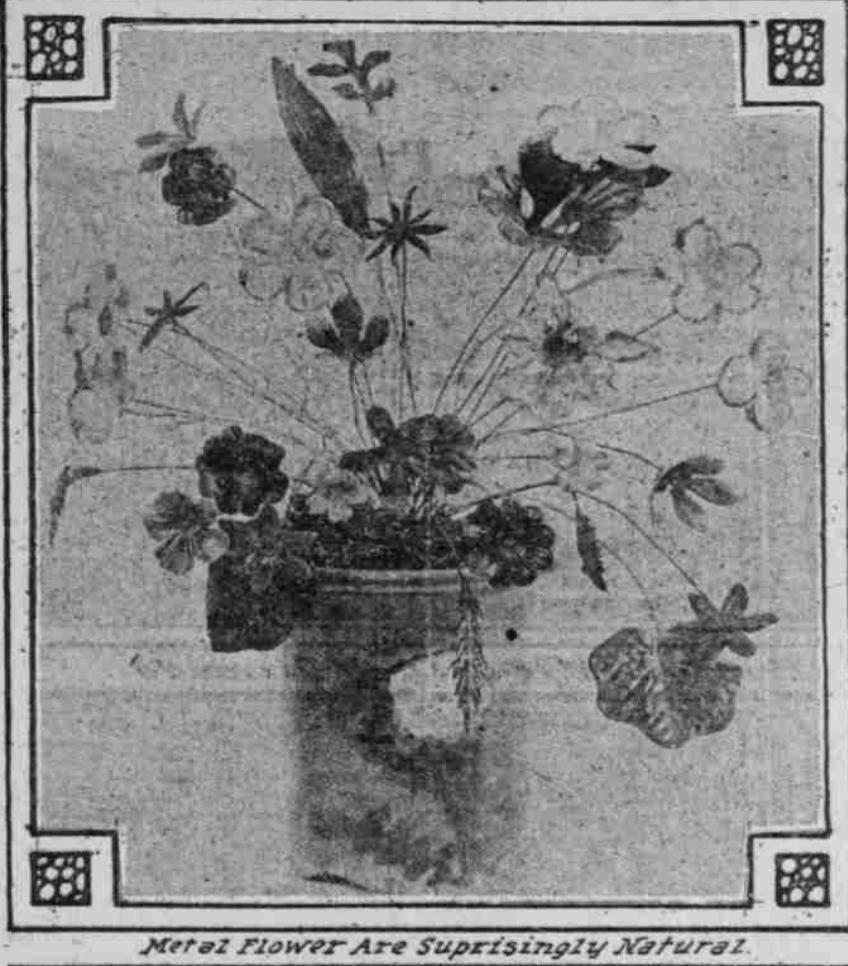
PORTLAND, Or., Jan. 5.—Dear Miss Tingle: I notice in yesterday's paper that you mention books on "Housewifery." Will you please print the names of a few? I presume that is what I need. I was brought up never having so much as make my own bed and now that I am married to a married man I find I MUST learn. I can find nothing in the library that does not seem to keep things decently clean. My husband says I need system. So please mention the names of such a few as you apply to housework. MRS. J. A.

You certainly have my sympathy. It is most unkind and unkind of any parents to bring up any girl without teaching her the art of housework. However, that you can obtain much help from good books and that while there is probably no book that contains a perfect and complete system that would exactly apply to your home needs, still I know you can obtain enough information and suggestion from the books mentioned below to enable you to learn your own way to improve your methods so as to give you a better-kept home with much less labor. Your husband is probably right about your needing "system." Housework can and must be systematized in order to accomplish its proper efficient home. Exactly the same system will not always meet the needs of a two-story home, and it is worth while "to spend time to save time" in studying out the best way for yourself.

Possibly you might find some

NATURAL-HUED BLOSSOMS OF METAL ARE NOW USED

Colors of Flowers Are So True to Nature That It Requires Touch or Sense of Smell to Recognize Difference.



Metal Flower Are Surprisingly Natural.

THESE days when florists charge such appalling prices for a few sprays of narcissus or a handful of daffodils to lend charm to the dinner table, housekeepers will welcome the advent of these new metal blossoms for decorative use. The colors of the flowers are very true to nature, and the petals away very naturally on their slender, supple stems. The metal blooms, moreover, retain their freshness much longer than artificial flowers made of paper or cloth. Gracefully arranged are the wild flowers in this box of dull green pottery, and the assortment contains yellow buttercups, field daisies, narcissus and hare bells. Unless one touches the metal flowers or tries to

find out by the sense of smell they are really very hard to tell from real blossoms. It would be a husky youngster of 2 or thereabouts who could fling this food plate on the floor, and besides its good weight—quite too much for very youthful muscles to tackle—the plate is shaped so that it fits accurately into the tray of a child's high chair. Baby can take his time over his luncheon and bang his spoon and his "pusher" all he likes on the sturdy plate. It will stand the strain. Most attractive it is, too, with its amusing pictures in color—great fun to finish one's porridge and get to the intriguing picture in the bottom of one's dish. There are no sharp edges and the plate is very easy to keep clean.

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courses at the Portland Girls' School of Trades that might help you, or if you are interested in a course, once course I can make some suggestions. In the meantime you can use the books in the library or visit some or all of the following books and bulletins: Thrift bulletins (United States treasury department and department of agriculture), No. 4, "Saving Time and Money by Simple House Cleaning"; "Housewifery" Balderston (Lippincott); "Marketing and Housework Manual" Donham (Little-Brown Co.); "Manual of Home Making" Van Rensselaer, Rose, Canon (Macmillan). You will find in the library other books on household management, which you can look over, to see whether they meet your needs. Let me know if there is anything else I can do to help you. I am sure, with a little more knowledge, planning and improved methods you will not find it necessary to work nearly all the time unless you have a very large, badly planned house, or a much larger family than seems to be implied in your letter.

A correspondent (whose letter at the moment eludes my frantic search) asked recently for directions for mak-

Whatever You Do Don't Neglect Your Eyes, Says Dr. Lewis, Who Tells How to Strengthen Eyesight 50% in One Week's Time in Many Instances.

A Free Prescription You Can Have. Philadelphia, Pa.—Do you wear eyeglasses? Are you a victim of eye strain or other eye weakness? If so, you will be glad to know that according to Dr. Lewis there is real relief for you. He says neglect causes more eye troubles and poor sight than any other one thing. Many whose eyes were failing say they had their eyes restored through the principle of this wonderful free prescription. One man says after trying it: "I was almost blind; could not see to read at all. Now I can read everything without any glasses and my eyes do not hurt a bit more. At night they would pain dreadfully; now they feel fine and clear. It was like a miracle to me." A lady who used to say: "The atmosphere seems hazy with or without glasses, but after using this prescription for fifteen days everything seems clear. I can even read this print without glasses." It is believed that thousands who wear glasses can now discard them in a reasonable time and multitude who will be spared the trouble and expense of ever getting glasses. Eye troubles of various conditions may be wonderfully benefited by following the simple rules. Here is the prescription: Go to any active drug store and get a bottle of Bon-Opto Tablets. Drop one Bon-Opto Tablet in a fourth of a glass of water and allow to dissolve. With this liquid bathe the eyes two or four times daily. You should notice your eyes clear up perceptibly right from the start and inflammation will quickly disappear. If your eyes are bothering you, even a little, take steps to give them now before it is too late. Many happily blind might have their sight restored if they had cared for their eyes in time. NOT to whom the above article was submitted said: "Bon-Opto is a very remarkable remedy. Its constituent ingredients are well known to eminent eye specialists and their prescriptions by them. The manufacturers guarantee it to strengthen eyesight and to remove eye troubles in many instances or return the money. It is one of the very few good druggists' remedies that are kept on hand for regular use in almost every family. It is sold in this city by all good druggists.—Adv.

OSTARA. Do you often wish that the person expressing with you would not look at your face so long? You know it does not help. You need inspection. Thousands of women use Ostara Complexion Powder and Rouge. They feel it is the best. Obtainable NOW at Meier & Frank Co., 616-618, West-Third Street, Portland, Ore. "At All Good Drug Stores." The C. S. Welch Co., New York.

Jiffy-Cup Free. An Aluminum Measuring Cup.

Also Dessert Molds

Send us two trade-marks from Jiffy-Jell packages—the circle trade-marks on the front. That will certify that you use Jiffy-Jell. We will mail you this half-pint cup. It is an exact cup for use with any recipe. And two fillings with water dissolve one package of Jiffy-Jell exactly right. The flavors come in liquid form, in bottles. They are juices of crushed fruit concentrated. Jiffy-Jell has a wealth of fruit flavor. We use half a pineapple, for instance, to flavor a pint dessert. The Pineapples are crushed in Hawaii—fruit too ripe to ship. It is real fruit, not mere flavor, that folks like and need.

11 Other Molds. With the Jiffy-Cup we will send you pictures of eleven other molds—dessert and salad molds. All those molds are sent free to users of Jiffy-Jell. We want you to have them. We want Jiffy-Jell served attractively.

It's Real Fruit. Jiffy-Jell means a real-fruit dessert. It is not like the old-style gelatine dainties. Tea Flavors in Glass. A Bottle in Each Package. Mint, Lime, Cherry, Raspberry, Loganberry, Strawberry, Pineapple, Lemon, Coffee.

MAIL THIS. Enclose 2 trade-marks for the Jiffy-Cup. If you enclose 7 trade-marks we will also send the set of 6 Individual Dessert Molds.

Children's Costume Royal. Winter Number On Sale Now. A MAGAZINE of children's fashions, activities, amusements and education. The best work of French, English and American designers of children's clothes is presented. The articles on nursery decoration, toys, music, and education are by experts. There are over a hundred photographs and designs shown in this issue. And scores of patterns suitable for boys and girls of all ages.

At all newsdealers 35 cents a copy. Ask your newsdealer for the Winter Number, or send 35 cents (\$1.00 for a year) to The Royal Pattern Co., 19 West 44th St., New York City.

THE MISERY OF BACKACHE. Removed by Lydia E. Pinkham's Vegetable Compound. Muskegon, Mich.—"For six years I was so weak in my back at times that I could hardly walk. Lydia E. Pinkham's Vegetable Compound was recommended to me and it made me good and strong again, so that I am able to do all my work. I highly recommend your medicine to everyone I meet." Mrs. G. SCHOENFELT, 240 Wood Ave., Muskegon, Mich.

Easy Way to Keep Your Hair in Curl. If you have trouble keeping your hair in curl you'll do well to try plain liquid salerick. Apply a little at night with a clean toothbrush, drawing this down the full length of the hair from root to tip. The hair will dry in the position you want and curls that you can arrange, and the effect will appear altogether natural. Instead of that stiff, dried-out look which the heated iron gives, the hair will be bright, pliant and beautiful. Liquid salerick is of course perfectly harmless to hair and scalp, and is neither greasy nor gummy. If you will get a few ounces from your druggist you will find it quite inexpensive to use.—Adv.