Letter of Mother Describes Belgrade as Having Weird Fascination and Vienna as Lovely but Sad Wreck of Former Splendor.





SAGE TEA KEEPS

When Mixed With Sulphur It

Lustre at Once.

Gray hair, however handsome, denotes advancing age. We all know the advantages of a youthful appearance. Your half is your charm. It makes or mars the face. When it fades, turns gray and looks streaked, just a few applications of Sage Tea and Sulphur enhances its appearance a hundred-fold.

Don't stay gray! Look young! Either prepare the recipe at home or get from any drugstore a bottle of "Wyeth's Sage and Sulphur Compounds," which is merely the old-time recipe improved by the addition of other ingredients. Thousands of folks recommend this ready-to-use preparation, because it darkens the hair Sagu. other ingredients. Thousands of folks recommend this ready-to-use preparation, because it darkens the hair beautifully; besides, no one can possibly tell, as it darkens it so naturally and evenly. You moisten a sponge or soft the hair, taking one small strand at a time. By morning the gray hair disappears; after another application or two, its natural color is restored and it becomes thick, glossy and increases the cost; for each four pounds of fruit, allow the just and grated rind of one lemon. If the rhubarb is very tark, however, the lemon juice may be smitted, wholtong, and you appear years younger.

—Adv.

Say You Want "Diamond Dyes"—No Other Kind!

Don't Spoil or Streak Your Material

Don't Spoil or Streak Your Material

Each package of "Diamond Dyes" wool, slik, linen, cotton or mixed goods.

Buy "Diamond Dyes"—on other kind woman can diamond-dye a new, rich, then perfect results are guaranteed even if you have never dyed before.

Adv.

stand with the sugar over night. Let boil for one half hour (after it comes to boiling point), then reduce the heat and simmer gently until the mixture "wrinkles" when tried on a cold plate. If desired a few bianched almonds, silced thin, may be added when the jam is taken off the fire.

Pour into glasses and cover with paraffine like jelly.

Rhubarb and Orange Marmalade.—
One quart bright red rhubarb stalks cut in half-inch pieces, pulp and yellow rind of five or six medium size low rind of five or six medium size oranges, 1½ pounds sugar. Remove the orange rind carefully and cut into tiny shreds, or pass it through the food chopper. Cook in water until tender, then add to the rhubarb, orange pulp and sugar, and boil gently until of the desired consistency. If the slightly bitter taste of the orange peel is disliked, the white part may be scraped away before shredding, though this tends to reduce the "jelling" powers of the orange. Another way is to soak the arange rinds in brine over night, rinsing later in cold water until all trace of sait disappears. Rhubard conserve may be made as above with the addition of seedless raisins and nuts to taste with or without a little additional lemon juice.

PORTLAND, Or., April 20.—Dear Miss Tingle: Kindly publish in The Oreganian recipe for rice pudding made with uncooked rice, eggs, raisins, milk, sugar, etc., baked. Noticed a rice pudding, but it did not contain eggs, raisins, etc. Also could I have recipe for vegetable meat loaf, one that will cut nice, be brown looking like a meat loaf, and containing just common vegetables, possibly some nuts. I have tried several recipes, but all seem too soft and mushylike.

Your assistance and advice will please my whole family.

A rice pudding containing eggs must have the rice thoroughly cooked before the eggs are added, or the eggs will be overcooked and curdied and the rice decidedly undercooked. The rice may be previously cooked in a doubte boiler in milk, or boiled in water (if a less rich pudding is wanted), or cooked in milk in the oven, as in the "plain rice pudding" you refer to, before the eggs and raisins are added. After the eggs are added, the pudding should be set in a pain of hot water and cooked only just long enough to bring the eggs to a firm, jelly-like consistency in the middle. If the eggs are over-cooked the pudding will be thin and watery and curdled instead of being rich and custardy.

Rice Custard Pudding With Raisins.

Mrs Philisp Carroll
Oregon Womers In Siberia
Mills Major Carroll
a sad, sad wreck from its former brilliant splender. We found no bargains as the French and Italians have purchased entire stocks and taken them to their countries, so that the city is decidedly depleted."

She continues, saying that Asahel Bush of Salem. Or., was with them for several days, and states that she found the Vienese hotel finer than any in Paris and ridiculously cheap. En route they visited a famous resort in the Alps, where the crown prince of Austria committed suicide, his lady love figuring in the case.

Patsy rides on the front seat of their motor with their chauffeur, who is described as resembling a well-known movie comedian whose petite black mustache is a leading characteristic. Once the dignified driver knocked his hat sideways and Patsy exclaimed: "Oh, you darling old Charlie Chaplin!" That was too much for the dignity of the party, and all burst into laughter except the driver, who was not sure whether he should join in or look offended.

Condition of Children Pittful.

re have to use the train.

"Vienna is a very lovely city but combine with the syrup, shaking at intervals during two hours. After three or four hours allow to settle, then pour off the clear liquid. Store in small bottles, as it deteriorates quickly on exposure to air and light. Therefore keep tightly corked and wrap the bottles in paper for storage. One-half teaspoon "viscogen" is to be used to 1½ cups cream. It tends to increase the viscosity of cream and consequently makes it may have been a misprint. Not long ago I gave a recipe for a mad gave. One-half teaspoon "viscogen" is to be used to 1½ cups cream. It tends to increase the viscosity of cream and consequently makes it grows appeared in print under the rather puzzling title of "lemonade" dressing! Possibly some reader may have saved the recipe you mean and may come to our rescue.

A dow tried it and found it delicious I have lost the since and thought some reader may law and the string it are to be belied the night before making and choccate was used in making and choccate was use

PORTLAND, Or., May 6.—Please give me at your earliest convenience a recipe for orange exulers; also for gluten bread, and for home-made noodles. Thanking Following are directions for orange MARYSVILLE, Cal.—The latest ad-crullers. I have not space for the dition to a curious assortment of bot-

Your Store Has Them Progressive American Dealers Sell Lloyd

The Lloyd Carriage is woven by a patented method and Loom which produce carriages far more beautiful than human hands can weave.

Loom Woven Baby Carriages Because:

The Lloyd Carriage is woven of finer and better materials and at prices lower than those of the coarsest

The Lloyd Carriage represents the life work of a great American inventor whose entire effort has been given over to producing the masterpiece of the baby carriage world. Therefore,

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He satisfies the most delicate tastes and feelings of mothers for beauty and comfort,

He offers a carriage of better workmanship, better quality, better designs and greater comforts than any other carriage. And he offers all this at a lower cost than that of the coarsest hand woven

If You Are Expecting the Stork



be sure to watch the papers each day for the announce-

stick togewer. Fry in deep fat, hav-ing the fat of such temperature that it will brown half-inch cube of bread in 60 seconds. Drain well from the fat and roil in fine granulated sugar. Use the "trimmings" of one lot of Use the "trimmings" of one lot of dough to roll out with the second lot, Strawberry crullers are similarly made with a filling of strawberry jam and without the grated orange peel. A very small amount of cinnamon or grated lemon rind may be

used if desired to flavor the dough Decoy Duck Swims. A French inventor's decoy duck

swim with its feet in a likelike way.

it the special treatment suited to its needs. Perhaps, for example, your complexion is spoiled

by conspicuous nose pores. You can overcome this trouble by using every night this special treatment: Wring a soft cloth from very hot water, lather it with Woodbury's Facial Soap, then hold it to your finish by rubbing the nose for thirty seconds with

Before long you will notice how this gradually reduces the enlarged pores until they become in-

Special treatments for each different skin needfor blackheads, for blemishes, for a skin that is too oily-are given in the famous booklet of treatments that is wrapped around each cake of Woodbury's Facial Soap. Get a cake today-begin your treat-

ment tonight. Woodbury's Facial Soap is on sale at any drug store or toilet goods counter in the United States or Canada. A 25-cent cake lasts for a month or six weeks of any treatment, or for

WOMEN! DON'T BUY POOR DYE!

Have you ever really studied your skin? EXAMINE your face in a full light before a hand mirror. Is your skin fresh, clear, brilliant with lovely color? If not—find out just what defect is keeping it from being as smooth and fine as it should be. Then give

face. When the heat has expanded the pores, rub in very gently a fresh lather of Woodbury's. Repeat this hot water and lather application several times, stopping at once if your nose feels sensitive. Then

general claensing use.

The Andrew Jergens Company, Cincinnari, New York,